

## *Congratulations on your engagement!*

This is a very exciting time for the two of you. At Copper Mountain Resort, we want to share in your enthusiasm for this special event. We want to help you create a beautiful ceremony and a unique reception that is a true representation of you and your future spouse.

As you browse our wedding menu, please keep in mind that all of our *pricing includes tax, surcharge and gratuity*. There are no hidden fees with our menu items – what you see is exactly what you will be billed for at the conclusion of your event.

Copper Mountain Resort offers reception facilities suitable for groups of 20 to 250.

\*For larger parties we suggest the **Grand Hall at Copper Station**. This location, which overlooks our pristine golf course, is a lovely room that will provide a dramatic backdrop for your momentous affair. With floor to ceiling windows, your guests will be able to appreciate the beauty of the Rocky Mountains.

\*If you are planning a more intimate affair, **JJ's Rocky Mountain Tavern** will be well suited to your needs. This restaurant offers rustic mountain charm in a cozy and inviting atmosphere. On a sunny summer day, your guests will enjoy exclusive use of the patio, which has a wonderful view of the Copper Creek golf course.

In both locations, the following items will be provided at no additional charge:

- Cake Table
- Gift Table
- Guest Registry Table
- Votive Candles
- Favor and Place Card Set Up
- White or Ivory double draped 8 point table linens
- Dancefloor (up to 18' x 18')\*
- Complimentary gold one bedroom condominium for the bride and groom on the wedding night\*\*

\* The **C. B. Grille** invites you to Copper Mountain's most intimate and elegant dining experience. Their menu features the high country's finest flavors with specialties such as herb encrusted roast rack of elk, hickory plank smoked wild Alaskan salmon, and grilled stuffed free range breast of chicken, as well as the mountain's highest quality steaks prepared over our wood fired grill. The C.B. Grille is a great place for a romantic wedding, a special rehearsal dinner with family and friends or perhaps a bridal luncheon. C.B. Grille offers facilities suitable for groups of up to 100 guests. A fireside private dining room is available for small parties.

C.B. Grille is located in Passage Point, next to Copper Creek and the Covered Bridge in the Center Village. Due to the location of this restaurant, loud music must be finished by 10:00 PM. The size of the dining room is well suited to a DJ and a small dance floor (12' x 12').

As you plan your menu, you are welcome to select items from our current menu or our Banquet Menu which is included in this document. We have a lovely wine selection to choose from, so please be sure to ask your Sales Manager for a current copy.

The following items will be provided at no additional charge:

- Cake Table
- Gift Table
- Guest Registry Table
- Favor and Place Card Set Up
- Oil Candle Centerpiece
- White or Ivory table linens

If you're looking for one stop shopping, we can also help you organize rehearsal dinners, bridesmaid luncheons or post-wedding brunches. We have a number of great locations on-property, so please don't hesitate to ask.

We encourage you to come visit us at Copper Mountain so we can share our resort. We're the local's favorite – come and see why!

*\* JJ's does not require a dance floor. There will be a \$250.00 dance floor set up charge for receptions with an F&B minimum less than \$8000.00.*

*\*\*<sup>(1)</sup> Complimentary one bedroom condominium provided if lodging block exceeds 20 room nights consumed on a cumulative basis.*

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## Brunch Buffets

All selections are accompanied by:  
Seattle's Best Coffee, Decaffeinated Coffee and an Assortment of Fine Teas.

### *Le Cirque*

Baked Brie En Croute  
*with fresh raspberries, strawberries, blueberries and flatbreads*  
Smoked Salmon  
*with capers, sweet red onion, hard boiled egg and  
dill Crème fraiche with mini bagels*  
Butter croissants, Hazelnut and Chocolate Pithiviers, French Macaroons  
and Chocolate Profiteroles  
Fried Eggs  
*with Warm Lentil Salad and Lardons (bacon)*  
Grande Marnier Cranberry Stuffed French Toast  
*served with Vermont Maple Syrup*  
Banana Orange Stuffed Crepes  
Chilled Breakfast Juices, 2% and Skim Milk  
\$36.50

### *Tucker Mountain Morning*

Presentation of Fresh Melons, Pineapple and Seasonal Berries  
Smoked Salmon Platter  
*Served with Red Onion, Capers, Hard Cooked Egg, Herbs and Cracked Pepper*  
Beef Tenderloin Eggs Benedict  
*Served on English Muffins with Sauce Bearnaise*  
Crab and Potato Cakes  
*Served with Fresh Chive and Crème Fraiche*  
Apple Filled Crepes Topped with Seasonal Berry Coulis  
Copper Bakery Basket  
*An Assortment of Fresh Baked Pastries and Bagels*  
*Served with Fruit Preserves, Cream Cheese, and Creamery Butter*  
Chilled Breakfast Juices, 2% and Skim Milk  
\$40.00

Brunch Buffets require a 35 person minimum.  
A \$50 service charge will apply for groups that do not meet this minimum.

## *The Storm King*

Presentation of Fresh Melons, Pineapple and Seasonal Berries  
Copper Mountain Bakery Basket  
*To include Cherry Pecan Coffee Cake and Filled Croissants*  
Smoked Trout Display  
*Hardboiled Egg, Caper Relish and Assorted Crostini*  
Display of International and Domestic Cheese  
With Salami, Parma Ham, Marinated Artichokes, Tomatoes and Greek Olives  
Arugula, Spinach and Baby Greens  
*Poached Pears, Candied Pecans, Gorgonzola Cheese and Balsamic Fig Vinaigrette*

### Select Three Entrees:

Chef's Benedict  
*Croissant Halves, Pancetta, Poached Eggs and Sundried Tomato Hollandaise*  
Baked Stuffed Sole  
*Toasted Orzo Pilaf and Chervil Beurre Blanc*  
Chef Attended Belgian Waffle Station\*  
*Prepared to order with Berry Compotes, Raspberry Honey Butter,  
Lingonberry Syrup and Chambord Whipped Cream*  
Chef Attended Carved Prime Rib of Beef\*  
*Horseradish Sauce, Grain Mustard and Cabernet Jus*  
Breast of Chicken Saltimbocca  
*Prosciutto Ham, Sage and Sicilian Tomato Sauce*  
Oven Baked Strata  
*Layered with French Bread Cubes, Spinach, Artichokes, Roasted Peppers,  
Gruyere and Parmesan Cheeses*  
Chef Attended Carved Rack of Pork\*  
*Hard Cider Apple Glaze*

Yukon Gold Sweet Potato Gratin  
Braised Red Cabbage, Spaghetti Squash and Baby Carrots  
Assorted Fresh Baked Cottage Rolls and Artisan Breads with Creamery Butter  
Chocolate Tuaca Torte  
Assorted Berry Sorbets and Sweet Bites  
Chilled Breakfast Juices, 2% and Skim Milk  
*\$67.00*

\*Chef fee \$100.00 per hour per chef

Breakfast Buffets require a 35-person minimum.

*A \$50 service charge will apply for groups that do not meet this minimum.*

## Reception Mirrors & Platters

One order serves approximately 50 people.

### *Crudité Presentation* ❧

*Selection of Fresh and Pickled Vegetables  
Served with Herb Remoulade  
\$180.00*

### *Sunburst of Fruit* ❧

*Seasonal Selection of Ripe Melons, Berries, and Grapes  
\$260.00*

### *Baked Brie en Croute* ❧

*Served with Seasonal Berries, Flat Bread, and Lahvosh Crackers  
\$260.00*

### *Cheeses of the World* ❧

*Imported and Domestic Cheeses Featuring  
Havarti, Gorgonzola, Brie, Cheddar, Swiss,  
Smoked Gouda, and Boursin  
Served with Assorted Crackers  
\$310.50*

### *Scottish Smoked Salmon*

*Served with Red Onion, Capers, Hard Cooked Egg, Herbs,  
and Lahvosh Crackers - Sauce Raifort  
\$370.00*

### *Antipasto Genovese*

*Air Dried Meats, Fresh Mozzarella, Shaved Pecorino,  
Marinated Artichokes and Mushrooms, Grilled Asparagus,  
Roma Tomatoes and Calamata Olives  
Served with Toasted Crostini  
\$445.00*

## *Chilled Tenderloin of Beef*

*Served with Capers, Red Onions, Cracked Black Pepper, Cornichons,  
Boursin Cheese, Horseradish Sauce, and Sliced French Bread*  
\$390.00

## *Chilled Atlantic Salmon*

*Poached Salmon with Cucumber, Capers, and Red Onion  
Served with Dill Crème Fraiche*  
\$440.00

## *Presentation of Smoked Seafood*

*Smoked Salmon, Scallops, Oysters, and Trout  
Traditional Garnish with Raifort and Cocktail Sauce*  
\$445.00

## *Chef's Charcuterie Board*

*Traditional Pate en Croule –  
Rustic, Country Style Pate with Veal, Chicken and Pistachio in Brioche Dough  
Imported Stilton, Sage Derby, and Camboza Cheeses  
Sliced Sopressatta and Peppered Genoa Salamis  
Assortment of Flatbreads, Whole Grain Mustards, Cornichons and Imported Olives*  
\$630.00

## *Caviar Service*

*Served with Hard Cooked Egg, Red Onion,  
Crème Fraiche, Potato Blini and Toast Points*  
\$895.00

## *Chilled Hors d' Oeuvres*

Based on 100 pieces per order.  
Add \$35.00 per server per hour for Butler Service.

### *Deviled Eggs* ❧

\$185.00

### *Stuffed Hearts of Celery* ❧

*Stuffed with Alouette Cheese*  
\$185.00

### *Belgian Endive* ❧

*Served with Cucumber Dill Relish*  
\$245.00

### *Tea Sandwiches*

*Breads with Assorted Savory Fillings*  
\$260.00

### *Prosciutto Wrapped Asparagus*

*Served with Herb Cream Cheese*  
\$278.00

### *Prosciutto & Melon*

\$298.00

### *Canapé Escoffier*

*Smoked Salmon, Shrimp Bouchee, and Smoked Pheasant*  
\$385.00

*Cocktail Crab Claws*

*Served with Lemon and Cocktail Sauce*  
\$397.00

*Seafood Sampler*

*Shrimp Cocktail, Crab Claws, and Oysters on the Half Shell*  
\$485.00

*Sesame Tuna Tartar*

*Served in an English Cucumber Cup*  
\$485.00

*Sushi and California Rolls*

*Served with Wasabi, Soy, and Pickled Ginger*  
\$485.00

*Iced Shrimp Cocktail*

*Served with Lemon and Cocktail Sauce*  
\$555.00

## *Hot Hors d' Oeuvres*

Based on 100 pieces per order.  
Add \$35.00 per server per hour for Butler Service.

### *Mini Quiche* ❧

*Artichoke, Swiss Cheese and Herbs*  
\$298.00

### *Spanakopita* ❧

*Spinach and Feta Layered in Phyllo Dough*  
\$298.00

### *Brie & Spinach Mushrooms*

\$338.00

### *Oysters Rockefeller*

*With a Hint of Pernod and Hollandaise*  
\$385.00

### *Crab Rangoon*

*Served with Chinese Hot Mustard*  
\$370.00

### *Forest Mushroom Strudel* ❧

*Chive and Boursin*  
\$370.00

### *Snow Crab Mushrooms*

*Baked with Garlic Butter*  
\$370.00

### *Petite Crab Cakes*

*Served with Dill Crème Fraiche*  
\$385.00

*Clams Casino*

*Marseilles Butter and Bacon*  
\$398.00

*Sesame Breaded Chicken Brochette*

*Kung Pao Dipping Sauce*  
\$365.00

*Beef Sate'*

*Steak Brochettes Served with Peanut Sauce*  
\$398.00

*Smoked Chicken Empanadas*

*Black Bean, Bell Pepper and Cream Cheese*  
\$398.00

*Smoked Salmon & Asparagus*

*Served in a Puff Pastry with Caramelized Onion and Fresh Dill*  
\$465.00

*Coconut Shrimp*

*Served with Mango Chutney*  
\$581.50

*Mini Beef Wellington*

*Mushroom Duxelle in Puff Pastry*  
\$398.00

*New Zealand Lamb Chops*

*Rosemary Jus*  
\$650.00

# International Street Fair

All selections are accompanied by:  
Seattle's Best Coffee, Decaffeinated Coffee and Seasonal Teas.

Serve time is 2 hours.

Street Fair buffets require a 75 person minimum.

A \$75 service charge will apply for groups that do not meet this minimum.

## MEXICO

Shrimp Cocktail Acapulco

*Jumbo Shrimp Poached in Tequila, Lime and Cilantro served in Blue Corn Tortilla Cup  
with fresh Avocado, Cilantro and Chipotle Sauce*

Jalapeno Poppers

*Bacon wrapped fresh Jalapenos stuffed with Cilantro Cream Cheese*

Smoked Chicken Empanadas

*Roasted Green Chiles, Black Beans and Cheddar wrapped in Short Dough and Flash Fried  
served with fresh Guacamole, Salsa de Casa and Spiked Sour Cream*

## JAPAN

Miso Soup

*Shiitake Mushrooms, Tofu and Scallions*

Tempura Fried Chicken Sate with Japanese Tepanyaki Dipping Sauce

Calamari Salad

*Silkened seasoned Tofu, Bok Choy, Marinated Calamari Strips, Cucumber,  
Savoy Cabbage Seaweed Salad*

Assorted Nigiri Sushi, California Rolls and Spicy Tuna Rolls

*Pickled Ginger and Wasabi*

## BRAZIL

Carving Station\*

Picanha

*Chef Carved Roasted Striploin of Choice Beef, Garlic Steak Butter  
and Rosemary Black Pepper Vinaigrette*

Pure de Batata

*Creamy Whipped Potatoes*

Couve

*Sauteed Collard Greens and Bacon*

## ITALY

Pasta Station\*

Chicken Alfredo

*Breast of Grilled Chicken, Pancetta, Asparagus and Mushrooms with Three Cheese Tortellini*

Shrimp Pesto

*Bell Peppers, Basil Pesto and Scallions with Farfalle Pasta*

Penne Italia

*Sauteed Onion, Peppers, Fennel Sausage, and Portobello Mushrooms and Charred Tomato Marinara*

## FRANCE

Chef Attended Hand Rolled Crepes\*

*Banana's Foster, Strawberries & Mascarpone, Chocolate Raspberry*

Petite Pastries and Sweet Bites

**\$118.00**

\* Chef fee \$100.00 per chef per hour for chef attended service (1 Chef per 50 guests per station).

# Copper Mountain Street Fair

All selections are accompanied by:  
Seattle's Best Coffee, Decaffeinated Coffee and an Assortment of Fine Teas.  
Serve time is 2 hours.  
Street Fair buffets require a 75 person minimum.  
A \$75 service charge will apply for groups that do not meet this minimum.

## TUCKER MOUNTAIN

Presentation of Smoked Trout  
*Served with Red Onion, Hard Cooked Eggs and Capers, Lemons and Honey Mustard Dill Sauce*  
Peppered Beef Brochettes  
Baked Brie en Croute Served with Seasonal Berries and Flat Bread

## COPPER BOWL

New England Clam Chowder  
Gathered Greens  
*Tossed with Tomatoes, Mushrooms, Carrots, Cucumbers, Served with Herb Vinaigrette and Ranch*  
Caesar Salad  
*Romaine Lettuce, Parmesan Cheese, and Croutons tossed with Caesar Dressing*

## RESOLUTION BOWL\*

Chef Carved Colorado Prime Rib of Beef Served with Au Jus and Horseradish Sauce  
Roast Tom Turkey  
Silver Dollar Rolls and Butter

## UNION PEAK

Shrimp Cocktail, Oysters on the Half Shell, Snow Crab Claws  
*Served with Cocktail Sauce, Mignonette and Lemon*

## PASTA STATION\*

Chicken Alfredo  
*Breast of Grilled Chicken, Pancetta, Asparagus and Mushrooms with Three Cheese Tortellini*  
Shrimp Pesto  
*Tossed with Farfalle, Peppers and Scallions*  
Penne Italia  
*Sautéed Onion, Peppers, Sweet Sausage and Mushrooms with Marinara*

## JACQUES PEAK CHOCOLATE FOUNTAIN\*\*

Your choice of white or dark chocolate  
Please select (3) of the following for dipping: Fresh Peeled Bananas, Strawberries,  
Pineapple, Banana Bread, Brownies, Blondies, Marshmallows or Pretzels

\$106.00

\* Chef fee \$100.00 per chef per hour for chef attended service (1 Chef per 50 guests per station).  
\*\*Mandatory server fee of \$50 per hour.

## Dinner Buffets

All buffet selections are accompanied by:  
Seattle's Best Coffee, Decaffeinated Coffee and Seasonal Teas.  
Fresh baked dinner rolls and butter.

### *Tour of Italy*

Herb Garlic Focaccia  
Caesar Salad

*Romaine Lettuce, Parmesan Cheese, and Croutons, Tossed with Caesar Dressing*  
Antipasto Genovese  
*Air Dried Meats, Fresh Mozzarella, Shaved Pecorino,  
Marinated Artichokes and Mushrooms, Grilled Asparagus,  
Roma Tomatoes and Calamata Olives*  
*Served with Toasted Crostini*

#### Select Three Entrees

◆Chicken Piccata

*Sautéed Breast of Chicken with White Wine, Lemon,  
and Capers over toasted Orzo pasta*

◆Vegetable Lasagna

*Caramelized Onions, Roasted Peppers, Mushrooms and  
Spinach with Ricotta and fresh Mozzarella*

◆Sausage Polenta and Peppers

*Hot and Sweet Italian Sausage, Sautéed Bell Peppers  
and Onions, Gorgonzola Polenta and Marinara*

◆Crab Stuffed Giant Shells

*Served over Grilled Eggplant with a Spinach Pesto Cream and Fresh Lemon*

◆Cannelloni

*Ground Pork and Chicken rolled with Ricotta Cheese and  
Fresh Herbs topped with Marinara and Béchamel*

◆Beef Straccato

*Braised Beef Shoulder served with Root Vegetables,  
Rosemary Garlic New Potatoes and Chianti Demi Glace*

◆Bucatini Rustica\*

*Long Hollow Pasta Tubes with Pancetta, Radicchio, Rock Shrimp  
and a Reggiano Tomato Cream Sauce*

◆Pappardelle and Pesto\*

*Extra Wide Pasta Noodles tossed with Grilled Chicken,  
Roasted Peppers, Artichoke Hearts,  
Portobello Mushrooms and a Basil Pesto Cream Sauce*

\$57.00

\*Chef fee \$100.00 per hour per chef

## *The Front Range*

*Cream of Mushroom Soup  
Finished with Crème Fraiche  
Gathered Greens* ✨  
*Tossed with Tomatoes, Mushrooms, Carrots, and Cucumbers  
Served with Herb Vinaigrette and Ranch Dressings*  
*Chef Carved New York Strip Loin\**  
*In Cabernet Mushroom Jus  
Sautéed Rocky Mountain Trout  
In Citrus Sauce with Cracked Pepper*  
*Rosemary and Garlic Roasted Red Potatoes* ✨  
*Bouquet of Garden Vegetables* ✨  
*Laced with Chive Butter*

*\$65.00*

## *The Gold Pan*

*Gathered Greens* ✨  
*Baby Pear Tomatoes, English Cucumbers, Onions, and Cracked Black Pepper*  
*Hearts of Artichoke and Mushroom Salad* ✨  
*Tossed with Red Pepper Basil Vinaigrette*  
*Chef Carved Roasted Prime Rib of Beef\**  
*Served with Horseradish Sauce and Au Jus*  
*Sautéed Breast of Chicken  
Served on a bed of Wild Grain Pilaf with Capers and Leeks*  
*Colorado Potatoes au Gratin* ✨  
*Selection of Seasonal Vegetables* ✨  
*Garlic Butter*

*\$70.00*

*\*Chef fee \$100.00 per hour per chef*

## Colorado Country Style

Sweet Baby Greens ❧

*Tomato, Cucumber, Onion, Croutons, and Blue Cheese*

*Served with Herb Vinaigrette and Ranch Dressing*

Grilled Vegetable Display ❧

*Served with Roasted Red Pepper Dip, Chili Rojo, Cheddar Cheese, and Onion*

### **Your Selection from the Grill: \***

♦ Ribeye Steak with Shallot Butter

♦ Breast of Chicken

*In Chili Cumin Marinade*

♦ St. Louis Barbecued Baby Ribs

*With Ginger Plum Barbecue Sauce*

♦ Grilled Atlantic Salmon

*In Star Anise Marinade with Grilled Fennel*

♦ Swordfish Steak

*In Herb Marinade with Roasted Garlic Butter*

♦ Bob White Quail

♦ Mesquite Smoked Chicken Quarters

♦ Grilled Sirloin Steak with Green Peppercorn Sauce

♦ Grilled Rosemary Lime Shrimp Kabob

*Served with Pineapple, Onion, Peppers, and Tomatoes*

Ranch Baked Beans with Brown Sugar and Bacon

Corn on the Cob ❧

Roasted Red Potatoes ❧

BBQ Onion Rolls ❧

Iced Watermelon ❧

*\$70.00 for two entrées*

*\$75.00 for three entrées*

\*Chef fee \$100.00 per hour per chef

## Table Service Dinners

All table service selections are accompanied by:  
Seattle's Best Coffee, Decaffeinated Coffee and Seasonal Teas.  
Fresh baked dinner rolls and butter.

Pricing for table service dinner is located with the entrée selections.  
Pricing includes your choice of soup, salad and Chef's selection  
of seasonal fresh vegetables.

### Soup Selections

Minestrone Soup  
*Shaved Pecorino*

Cream of Potato & Leek ✧  
*Finished with Buttermilk*

Roasted Garlic & Eggplant Soup ✧

Wild Mushroom Soup ✧  
*Laced with Boursin and Thyme*

Smoked Pheasant Consommé

Lobster Bisque  
*Laced with Cognac and  
Crème Fraiche*

Corn & Crab Chowder  
*Red Pepper and Dill*

Caramelized Onion, Portobello Beef  
*Gruyere Crouton*

Cream of Asparagus Soup ✧

### Salad Selections ✧

Colors of Copper  
*Wild Field Greens tossed with Cucumber, Tomato,  
Mushroom and Red Onion with Balsamic Vinaigrette  
Dressing*

Spinach Salad  
*Maytag Blue Cheese, Red Grapes and Spiced Walnuts  
with Chervil Vinaigrette*

Caesar Salad  
*Romaine Lettuce, Parmesan Cheese and Croutons tossed  
with Caesar Dressing*

Composed Salad of Red Oak, Bibb and  
Frisee  
*Baby Pear, Tomato, Carrot and Grilled Apple served with  
Tarragon Cider Vinaigrette*

Hearts of Romaine  
*Roma Tomatoes, Red Onion and Cucumber served with  
Maytag Vinaigrette*

Composed Salad of Baby Lettuces  
*Select Micro greens, Roasted Pepper Relish and Sherry  
Shallot Vinaigrette*

## *Entrée Selections*

Multiple entrée selections will be charged at the highest priced selection. We allow for a maximum of two entrées plus a vegetarian selection.

### *Vegetable Strudel*

*Asparagus, Braised Cabbage, Caramelized Onions, Roasted Peppers,  
Grilled Zucchini and Gorgonzola Cheese  
rolled in Phyllo Dough – Wild Mushroom Ragout*  
\$51

### *Fisherman's Delight*

*Sautéed Rocky Mountain Trout Served on a bed of Calico Rice  
with Tomato & Dill Beurre Blanc*  
\$51

### *Pollo Gustoso*

*Breaded Boneless Chicken Breast rolled with Sundried Cherry Hazelnut Pesto,  
Provolone Cheese, Rosemary Veloute and a Polenta Crisp*  
\$51

### *Northern Light*

*Seared Alaskan Halibut in a Horseradish- Mustard Crust with  
toasted Orzo Timbale and Chive Butter Sauce*  
\$59

### *Open Plains*

*Seared Beef Tenderloin with Shiitake Mushrooms, Gratin Potatoes  
and Brandied Green Peppercorn Demi Glace*  
\$62

### *Decadent Chop*

*Grilled Veal Chop stuffed with Prosciutto Ham and Fontina Cheese,  
Natural Jus - Gorgonzola Dauphinoise Potatoes*  
\$64

**Entrée Duets**

***Jacques Peak***

*Jumbo Lump Crab Cake and Pan Seared Breast of Chicken  
with Wild Grain Pilaf, Sauce Nantua and Charred Tomato Coulis*

\$60

***Copper's Classic Combination***

*Spiced Salmon and Petite Filet Mignon  
served with Calico Rice, Pineapple Mango Chutney  
and Cabernet Jus Lie*

\$75

***Land & Sea***

*Tenderloin of Beef and Petite Lobster Tail with a Lentil Ragout –  
sauces Bordelaise and Beurre Blanc*

\$83

***Mixed Grill***

*Colorado Lamb Chop, Petite Filet of Angus Beef and  
Herb Roasted Prawn served with Pommeray Whipped Potato,  
Sauces Madeira and Watercress Remoulade*

\$92

## Menu Enhancements

*The following items may be added as a first course.  
Pricing is per person.*

### *Antipasto* ✧

*Risotto stuffed Roma Tomato, Buffalo Mozzarella  
and Roasted Pepper Tapenade with Fennel Crostini*  
\$7.00

### *Smoked Red Trout*

*Onion, Hard Cooked Egg, Capers, Black Bread and Lemon Honey Mustard Sauce*  
\$8.50

### *Chilled Shrimp Cocktail*

*Cocktail Sauce & Lemon*  
\$9.50

### *Trio of Smoked Seafood*

*Salmon, Scallops and Trout with a Traditional Garnish*  
\$10.50

### *Intermezzo* ✧

*The palate cleanser is traditionally served between  
the salad course and the main entrée.*

*Champagne Sorbet*

*Lemon Sorbet*

*Mango Sorbet*

*Raspberry Sorbet*

*Peach Sorbet*

*\$3.75 per person*

### *Wedding Cake*

*Signature Wedding Cakes: \$7.00 Per Person*

*Showcase Wedding Cakes: \$8.00-\$15.00 Per Person*

*Pricing varies by design and size.*

*Please consult with your Catering Manager for further details.*

*A cake fee of \$150.00 will apply for all offsite wedding cakes*

## *Signature Wedding Cakes*

### *\*Lemon Raspberry Mambo\**

*Lemon cake layered with a raspberry marmalade and alternating layers of raspberry cream and lemon curd*

### *\*Chocolate Peanut Butter Tango\**

*Devils Food cake with alternating layers of a peanut butter cream and milk chocolate ganache*

### *\*Strawberry Dreams\**

*White cake layered with strawberry marmalade, whipped mascarpone cream, and fresh strawberries*

### *\*Mocha Lovers\**

*Devils Food cake soaked with Kahlua and layered with a sweetened coffee cream*

### *\*Triple Chocolate Indulgent\**

*Devils Food cake soaked with Grand Marnier and layered with dark chocolate ganache, milk chocolate ganache, and white chocolate ganache*

### *\*Cherry Vanilla Duo\**

*Yellow cake soaked with brandy and layered with a vanilla Bavarian and brandied cherries*

**\*\*Grooms Cakes available upon request\*\***

### *Additional Options*

*\*Starting price \$7.00 per person (for one flavor)\**

*\*Additional costs will apply for multiple cake and icing flavors*

*\*Cake Flavors: Carrot Cake, Lemon Poppy Seed Cake, Banana Cake, Spice Cake @ \$0.75 per person*

*\*Fillings: Ganache, Cream Cheese Icing, Fudge Icing, Lemon Curd, Flavored Butter  
creams, Marmalades @\$0.50 per person*

*\*German Chocolate filling @\$1.20 per person*

*\*Fresh Fruit @ Market Price*

*\*Rolled Fondant @\$1.50-\$2.50 per person*

*\*Shaped Cakes @\$1.00 per person*

### Flavors

#### *Flavors of Butter cream:*

*Lemon, Raspberry, Strawberry, Peach, Mango, Passion fruit, Coffee, Orange*

#### *Ganache:*

*Milk Chocolate, Dark Chocolate, White Chocolate*

#### *Marmalades:*

*Strawberry, Raspberry, Strawberry, Orange*

### Cake Sizes and Servings

*6 in – 8 servings*

*8 in –12-14 servings*

*9 in – 16-20 servings*

*10 in – 24-28 servings*

*12 in – 36-42 servings*

*14 in – 48-64 servings*

*16 in – 72-84 servings*

*Sheet cake – 60-96 servings*

### Combinations

*(saving the top tier)*

*6,9, and 12 in – 52-62 servings*

*6,10,and 14 in – 72-92 servings*

*6,8,12,and 14 in – 96-120 servings*

*6,10,14, and 16 in – 144-176 servings*

***\*\* We can do any cake size combinations \*\****

## Specialty Items

### S'MORE BUFFET

*Hershey's Chocolate Squares, Marshmallows  
and Graham Crackers with roasting sticks*

*\$12.00 per person*

*This menu is designed for OUTDOOR USE only*

*\$150.00 set up and delivery fee for Westlake Bonfire Area  
\$250.00 set up and delivery fee to have Bonfire delivered to your meal location*

### SWEET BITE TRAY

*An Assortment of Chef's Choice of Petite Confections*

*\$300.00 for 100 pieces*

### GOURMET SWEET BITE TRAY

*Chocolate Covered Strawberries, Cannolis, Miniature Chocolate Tortes,  
Cheesecakes, Miniature Tarts, Truffles, Lemon Drops,  
and Other Petite Confections*

*\$445.00 for 100 pieces*

### CHOCOLATE FOUNTAIN\*\*

*Your choice of White or Dark Chocolate*

*Please select (3) of the following for dipping: Fresh Peeled Bananas,  
Strawberries, Pineapple, Poundcake, Brownies, Blondies, Marshmallows or Pretzels*

*\$525.00 PER HOUR*

*\$5.50 per person for dipping choices*

*\*\*Mandatory server attended fee of \$35 per hour*

### CUPCAKES

*Cake Flavors: Yellow, White, Carrot, Spice, Devil's Food, Red Velvet or Banana*

*Icing Flavors: Buttercream, Cream Cheese, White Chocolate Cream Cheese, Vanilla or Fudge*

*\$4.00 per cupcake - \$4.50 Multiple Flavors*

### ICE CARVINGS

*Ice carvings are a lovely enhancement to buffet décor and can be created to suit your needs.*

*Pricing varies by design and size.*

*Please consult with your Coordinator for further details.*

## *Children's Plated Dinner Options*

*Valid for Children 12 or under*

### *CHILDREN'S PLATED CHICKEN FINGERS*

*Mixed Green Salad with Cucumbers, Carrots, and Ranch Dressing  
Chicken Fingers  
Macaroni & Cheese  
Chef's Choice of Vegetable*

*OR*

*Mixed Green Salad with Cucumbers, Carrots, and Ranch Dressing  
Chicken Fingers  
Summer Vegetables and Rice Pilaf*

*\$28.75*

### *CHILDREN'S PLATED ITALIAN DINNER*

*Mixed Green Salad with Cucumbers, Carrots, and Ranch Dressing  
Ziti Served with Marinara*

*\$28.75*

### *CHILDREN'S PLATED FRIED SHRIMP DINNER*

*Mixed Green Salad with Cucumbers, Carrots, and Ranch Dressing  
Fried Shrimp with Dipping Sauce  
Tater Tots  
Summer Vegetables*

*\$28.75*

## *Bar Packages*

Guests must be 21 or over to consume alcoholic beverages.

<u><i>Beer &amp; Wine</i></u>	<u><i>Call Package</i></u>	<u><i>Premium Package</i></u>
1 hour      \$19	1 hour      \$24	1 hour      \$27
2 hours     \$29	2 hours     \$34	2 hours     \$38
3 hours     \$38	3 hours     \$42	3 hours     \$48
4 hours     \$43	4 hours     \$50	4 hours     \$58
5 hours     \$50	5 hours     \$59	5 hours     \$66
6 hours     \$59	6 hours     \$67	6 hours     \$75

### *Beer & Wine Package Includes*

*Domestic Brand Beers  
Beringer Stone Cellar Wines  
Assorted Sodas*

### *Call Package Includes\**

*Call Brand Liquors  
Domestic & Import Bottled Beer  
Beringer Stone Cellar Wines  
Assorted Sodas*

### *Premium Package Includes\**

*Call and Premium Liquors  
Cordials and Cognacs  
Domestic, Import and Microbrew Bottled Beer  
Beringer Stone Cellar Wines  
Sodas and Seltzers*

\*To offer Cordials & Single Malt Scotches, add \$4.00 per person per hour.

\*Specialty beverages are also available for an additional cost:

***Mimosas, Champagne Punch and Bloody Marys***

***Call Brands:*** *Seagram's Vodka, Beefeater Gin, Bacardi Rum, Captain Morgan's Spiced Rum, Malibu Rum, Jose Cuervo, Jim Beam, Seagrams's 7, Dewars Scotch, Korbel Brandy, Assorted Cordials*

***Premium Brands:*** *Stolichnaya & Stolichnaya Flavored Vodkas, Bombay Sapphire Gin, Appelton Jamaican Rum, Meyers Dark Rum, Don Eduardo Anejo Tequila, Jack Daniels Whiskey, Seagram's VO, Chivas Regal Scotch, Presidente Brandy, Assorted Cordials*

### ***Champagne Selections:***

Freixenet Cordon Negro Brut, France	\$36.80
Greg Norman Estates Sparkling Chardonnay Pinot Noir	\$53.85
Perrier Jouet Grand Brut Champagne	\$115.00

*A decorative Champagne Fountain is available for a \$100.00 flat fee.*

A la Carte pricing available upon request.

## A la carte Bar Pricing

	HOSTED BAR	CASHBAR
<b>LIQUOR</b>		
House Brand Liquors	\$6.95	\$5.75
Call Liquors	\$7.60	\$6.25
<i>Seagram's Vodka, Beehive Gin, Bacardi Rum, Captain Morgan's Spiced Rum, Malibu Rum, Jose Cuervo, Jim Beam, Seagrams's 7, Dewars Scotch, Korbel Brandy, Assorted Cordials</i>		
Premium Liquors	\$9.25	\$7.50
<i>Stolichnaya &amp; Stolichnaya Flavored Vodkas, Bombay Sapphire Gin, Appelton Jamaican Rum, Meyers Dark Rum, Don Eduardo Anejo Tequila, Jack Daniels Whiskey, Seagram's VO, Chivas Regal Scotch, Presidente Brandy, Assorted Cordials</i>		
Cordials	Prices range from \$9.85	to \$14.50

The above are provided for hosted and cash bars.  
Special requests will try to be accommodated with advance notice.

### HOUSE WINE

Beringer Stone Cellars, California (Per Glass)	\$8.95	\$7.25
Chardonnay, White Zinfandel, and Merlot (Per Bottle)	\$34.50	\$26.00

### BEER

Domestic Bottled Beer	\$5.65	\$4.75
Import Bottled Beer	\$6.50	\$5.25
Assorted Colorado Microbrews	\$6.50	\$5.25

### OTHER

Sodas	\$3.30	\$3.00
Fruit and Mineral Seltzers	\$3.30	\$3.00
Dasani Bottled Water, 20 ounces	\$3.95	\$3.25

### KEGS

Domestic	\$376.55
Imported or Microbrew	\$495.50

\*Prices on microbrews may vary with selection.  
Kegs provide approximately 150 12-oz. glasses.

### Bar Service Minimums:

\$200.00 minimum for the first hour.  
\$150.00 minimum for each additional hour, per bar.  
If minimum is not met, the difference between the minimum and actual sales will be assessed and charged to the group bill. Minimum bar time is 2 hours.  
A \$100.00 bartender fee will be charged for additional bartenders requested.  
One bartender provided for every 100 guests.

**DONATED BEER, WINE OR LIQUOR IS NOT PERMITTED**

## Sparkling Wine & Champagne

*Kenwood Sparkling Yulupa* \$35.50

*Freixenet Cordon Negro Brut, France* \$36.80  
*Aged 18 months in a cave, it is crisp, clean and well balanced. The dosage is dry, but acidity is lower than most champagnes for a softer, smoother flavor. It is medium bodied with a moderately long and clean finish.*

*Greg Norman Estates Sparkling Chardonnay Pinot Noir* \$53.85  
*This wine is a pale straw green in color and has a very fine, yet persistent bead. On the nose there are lifted strawberry, citrus and nutty aromas with a hint of sherbet character. On the palate it is medium to full-bodied style with generous stonefruit and citrus flavors and a very smooth yet generous finish.*

*Perrier Jouet Grand Brut* \$115.00

### HOUSE WINES

*Beringer Stone Cellars is the Copper Conference Center choice for our House Wine. Named in honor of the original stone winery built in 1876, Stone Cellars by Beringer is a line of smooth, classically structured varietal wines that reflect the tradition of quality set forth over 125 years ago by Fredrick and Jacob Beringer. Since then Beringer has been at the forefront of winemaking innovation, and Stone Cellars by Beringer wines are no exception. They have been made with the greatest care and pride by their distinguished winemaking team, including award-winning winemaker Ed Sbragia.*

*Beringer Stone Cellars, Chardonnay, California* \$34.50  
*Rich with peach and citrus flavors highlighted by toasty oak notes in the mouth and wrapped around a core of ripe golden apple.*

*Beringer Stone Cellars, White Zinfandel, California* \$34.50  
*Fresh and light bodied with hints of strawberry on the nose and crisp, delicately fruity flavors.*

*Beringer Stone Cellars, Merlot, California* \$34.50  
*Rich and elegant with lush flavors of blueberry, plum and currant layered with cocoa, spice and cedar nuances. Full and smooth on the palate with a long satisfying finish.*

*Beringer Stone Cellars, Cabernet Sauvignon, California* \$34.50  
*An explosion of berry and currant flavors laced with hints of spice and soft tannins.*

## *WHITE WINE*

<i>Sonoma Cutrer Russian River Chardonnay, California</i>	<i>\$55.15</i>
<i>Frog's Leap Sauvignon Blanc</i>	<i>\$55.15</i>
<i>King Estate, Pinot Gris, Oregon</i>	<i>\$50.00</i>
<i>Chateau St. Jean, Chardonnay, Sonoma</i>	<i>\$50.00</i>
<i>Beringer 3<sup>rd</sup> Century Chardonnay, California</i>	<i>\$44.75</i>
<i>Rosemont Diamond Pinot Grigio, Australia</i>	<i>\$42.00</i>
<i>Castello Di Gabbiano Pinot Grigio, Tuscan Italy</i>	<i>\$39.50</i>

## *RED WINE*

<i>Greg Norman, Santa Barbara, Pinot Noir</i>	<i>\$50.00</i>
<i>Cline Red Zinfandel, Ancient Vines</i>	<i>\$50.00</i>
<i>Black Opal, Shiraz, Australia</i>	<i>\$44.65</i>
<i>Beringer's 3<sup>rd</sup> Century Cabernet Sauvignon</i>	<i>\$44.65</i>
<i>Beringer's 3<sup>rd</sup> Century Merlot</i>	<i>\$44.65</i>
<i>Beringer's 3<sup>rd</sup> Century Pinot Noir</i>	<i>\$44.65</i>
<i>Beringer Clear Lake Zinfandel</i>	<i>\$44.65</i>
<i>Gabbiano Chianti from Tuscany, Italy</i>	<i>\$39.50</i>

## SPECIAL OFFERINGS

The following Special Offerings and Limited Selections are being featured with a 15% discount off of the listed retail price for all Copper Conference Groups. Orders must be placed with your Conference Service Manager with 14 business day advanced notice from the date of the event.

### WHITE WINES

<i>Cakebread Chardonnay</i>	\$114.20
<i>Cakebread Sauvignon Blanc</i>	\$76.14
<i>Luna Pinot Grigio, Italy</i>	\$49.90

### RED WINES

<i>Jordan Cabernet Sauvignon</i>	\$116.85
<i>Beringer, Stanley Ranch Pinot Noir, California</i>	\$82.70
<i>Stag's Leap Winery, Merlot</i>	\$73.50
<i>Faustino Grand Reserva Rioja, Spain</i>	\$77.45
<i>St Francis Old Vine Zinfandel</i>	\$63.00
<i>Beringer Knight's Valley Cabernet Sauvignon</i>	\$63.00
<i>Matua Pinot Noir Estate Waipara, New Zealand</i>	\$63.00
<i>Wolfblass "President's Select" Shiraz, Australia</i>	\$63.00
<i>Gabbianno Chianti Reserva, Italy</i>	\$63.00
<i>Chateau Souverain Cabernet Sauvignon, California</i>	\$63.00
<i>Chateau St. Jean, Pinot Noir, Sonoma</i>	\$55.15

### LIMITED OFFERINGS

<i>Chateau St. Jean Merlot, Sonoma</i>	\$63.00
<i>Tattinger's Brut La Francais</i>	\$102.40
<i>Mumm's Jubeleum</i>	\$59.10
<i>Mionetto IL Prosecco, Italy</i>	\$49.90

## *Copper Mountain Chapel*

The Copper Mountain Chapel provides a traditional setting with a mountain feel for your wedding ceremony. The Chapel offers spectacular views of the Ten Mile Range. The sanctuary will comfortably accommodate 90 adults. The Community Center, which is attached, can provide 70 additional seats.

The Copper Mountain Chapel is a public place of worship, used for many events, including your wedding. Please be responsible in seeing that the Chapel is left in a clean and orderly condition, replacing furniture to its original position. Please do not expect the clergy to take care of this for you. Throwing rice or confetti is not permitted.

Alcoholic beverages are permitted **ONLY** in the Community Center. Smoking is not permitted anywhere in the building.

An organ and a piano are available for use; however, the wedding party must provide the musicians. The house sound system is also available for a fee. The house sound system can play both CD's and IPODs.

Photographers are asked to be sensitive to the fact that the service is a time of worship and act accordingly. Please **DO NOT STAND ON THE PEWS** to get a better picture. This breaks the wood joints and damages the pews.

Rental is based on usage up to 2 hours for you wedding ceremony for set up and tear down plus a wedding rehearsal on a separate day at no additional charge. Rates are as follows:

CHAPEL & COMMUNITY CENTER	\$450.00
SOUND SYSTEM	\$150.00

An honorarium is to be paid to the officiant performing the wedding as a separate expense from the Chapel and Community Center building rental. Each officiant should be consulted for their individual charge.

## *Marriage License Information*

A marriage license can be attained in Summit County at the following location:

*Summit County Courthouse*  
Clerk & Records Office  
208 East Lincoln Avenue  
Breckenridge, CO 80424  
(Post Office Box 1538)

Hours of Operation: 8:00 AM -- 5:00 PM, Monday through Friday.

When applying for a marriage license, picture identification must be provided. Acceptable picture identification includes: Driver's License, Passport or a Military I.D. with a photo.

No blood test is required.

If either party has been divorced, the party must attest to the date, place and the court issuing the divorce. This includes the state, county and type of court.

Non-Colorado residents must follow the same guidelines.

There is no waiting period. The marriage license will expire within 30 days of issue if it is not used.

If you apply for a marriage licensed in Colorado, it must be used in Colorado.

The license must be returned to the county of issue to be valid.

\$10.00 fee for the marriage license.

## *Local Officiants and Chapels*

*Loren Steinbrink, Lay Minister* (970) 262-1080  
Community Church

*Frank Accosta, Wedding Organizer* (970) 453-2250  
Father Dyer Methodist Church

*Gretchen Abernathy* (970) 453-6893  
Universal Life Church

*Judge Ron Carlson* (970) 668-1678  
Municipal Court Judge

*Rev. Dr. Barbara Coeyman* (978) 809-9750  
Minister, Columbine Unitarian Universalist Church  
6724 S. Webster St  
Littleton, CO 80128  
[barbaracoeyman@comcast.net](mailto:barbaracoeyman@comcast.net)

*Judge David Helmer* (970) 668-0181  
Independent

*Judge Jan Marshall* (970) 453-9666  
District Court Judge

*Judge W. Terry Ruckriegle* (970) 390-9865

*Agape Outpost Baptist Chapel* (970) 453-1247

*Lord of the Mountains Lutheran Church* (970) 468-6809

*Saint Mary's Catholic Church* (970) 668-8700  
(six months notice required)

*Summit County Justice Center* (970) 453-2272

*Saint John the Baptist Episcopal* (970) 453-4264  
Church Pre-Marital Counseling

*Nancy J. Cronk* (303) 766-5123  
[www.InterfaithOfficiants.com](http://www.InterfaithOfficiants.com)  
[InterfaithPeace@aol.com](mailto:InterfaithPeace@aol.com)

## Preferred Vendors

The following is a list of some of our local vendors that may be able to assist with your wedding planning. When available, web sites have been provided.

### ⌘ Entertainment ⌘

*Alster Entertainment*

(970) 668 - 3537

[www.alsterentertainment.com](http://www.alsterentertainment.com)

*A Greattime DJ*

970-845-8566

[www.agreattimedj.com](http://www.agreattimedj.com)

### ⌘ Florists ⌘

*Bloom*

Breckenridge, CO

(970) 547-5951

*Garden of Eden*

Frisco, CO

(970) 668-4466

*Petal & Bean*

Breckenridge, CO

970-547-0018

[Petalandbean.com](http://Petalandbean.com)

### ⌘ Photographers ⌘

*Lit on Location*

Dillon, CO

(970) 262-2006

*JK Studio Photography*

303-949-1999

[www.studiojk.com](http://www.studiojk.com)

*Kaileen Higney*

Photography Specialist

Dillon, CO

(970) 468-8892

*Greg Adams Photography*

Carbondale, CO 81623

970-963-0271

*Photography G*

Garrett Hacking

Boulder, CO

303-444-6994

*Scott Duffy Photography*

Breckenridge, CO

[www.photographyg.com](http://www.photographyg.com)

(970) 453-1547

(877) 722-6305

[www.scottduffyphotography.net](http://www.scottduffyphotography.net)

*Sharpshooter Photography*

(970) 968 - 2008 - Winter Only

(970) 668 - 3499 - Summer Only

[www.biggrins.com](http://www.biggrins.com)

### ⌘ Amenities ⌘

*Rocky Mountain Chocolate Factory*

Copper Mountain Resort

970-968-2354

### ⌘ Salons and Day Spas ⌘

*Blue Sage Spa*

Breckenridge, CO

(970) 547-5926

[www.bluesagespa.com](http://www.bluesagespa.com)

*First Impressions Salon & Spa*

Frisco, CO

(970) 668-1577

### ⌘ Transportation ⌘

*Gray Line*

888-219-2441

### ⌘ Video Production Service ⌘

*Good Times Video Productions*

(970) 468 - 1084

### ⌘ Wedding /Event Coordinators⌘

*Bella Design and Planning*

(970) 453-2663

[www.gobella.com](http://www.gobella.com)

*Finer Points Planning*

(303) 349-3883

[Michele@finerpointsplanning.com](mailto:Michele@finerpointsplanning.com)

*Rocky Mountain Celebrations*

(303) 449-5965

[www.mountainweddings.com](http://www.mountainweddings.com)

## Wedding Guidelines

- **Food & Beverage Minimums:** Please consult with your Sales Manager to determine the food and beverage minimum for your reception location. Minimums vary by the time of year and the day of the week. The minimum F&B requirement is a minimum amount, and shall be spent only on food and Beverage items such as hors d'oeuvres, meals and all beverages. If the minimum is not achieved, the "Group" will be responsible for the difference. Meeting the F&B minimum will completely waive your reception site rental fee.
- **Catering Information:** All food & beverage must be catered through Copper Mountain Resort utilizing Copper's current menu selections. All food and beverage pricing will be confirmed no later than 6 months prior to event date.
- **Cakes:** Copper Mountain will be happy to design a wedding cake of your choice. *Wedding Cakes may be brought in – please consult with our Preferred Vendors listing for more information. \$150.00 Service Fee will apply.*
- **Multiple Entrees:** Copper Mountain Resort will allow parties of 30 or more people to order multiple entrees for a plated function. We allow for a maximum of two entrées plus a vegetarian selection. Multiple entrée selections will be charged at the highest priced selection.
- **Children's Pricing:** Buffets will allow for a 20% discount off listed menu price for children 12 and under. For plated entrees, children's menus will be provided upon request.
- **Linen:** Copper Mountain will provide white or ivory table linens and napkins at no charge.
- **Time Allowances:** The Grand Hall will be made available for your use from 3:00 PM until 11pm. Space is available only during the times noted unless your Wedding Professional has made written authorization.
- **Ceremony Site Fees:** Please review pages 18 and 19 for further information.
- **Room Accommodations:** Copper Mountain has a large inventory of rooms to choose from. Your sales manager will provide you with descriptions and pricing for your guests. A complimentary wedding night stay will be extended to the bride and groom provided that your wedding guests have reserved at least 20 room nights cumulative.
- **Guarantees:** A definite attendance guarantee is required 72 business hours in advance of your event. Once you have confirmed your guarantee, this number will not be eligible for reduction. In the event that we are not given an updated guarantee, the number indicated on the signed contract will be charged unless the actual attendance is greater.
- **Tax, Surcharge and Gratuity:** All of our pricing includes tax, surcharge and gratuity. There are no hidden fees with our menu items – what you see is exactly what you will be billed for at the conclusion of your event.
- **Deposits:** A \$2,000.00 non-refundable deposit is required to book the date on a definite basis. A deposit schedule will be established with your sales manager.
- **Transportation:** Your Catering Manager will be happy to provide transportation to your offsite wedding ceremony or offsite rehearsal dinner. Prices vary depending on drive time and wait time.

# Wedding Checklist

The following is a checklist to assist you in your planning for a memorable wedding day.  
Consult with your Copper Catering Manager for assistance.

## Six to Twelve Months before the Wedding

- Select a wedding date and time. Early reservations are mandatory if your wedding will take place during a popular month or holiday.
- Decide on the overall budget for your wedding
- Decide on the size, degree of formality and setting of your wedding
- Choose your location for the ceremony and reception
- Work on guest list to get an approximate head count
- Arrange lodging block for family and out-of-town guests to call in for individual lodging reservations.
- Make your own lodging arrangements. (*Bride & groom room and immediate family if necessary*)
- Decide what type of music will be appropriate and, if necessary, book the musician.
- Book a photographer and notify him/her of the location.
- Interview wedding planners if you plan to use one
- Purchase a wedding planner book
- Make arrangements for an officiant
- Choose and order flowers to harmonize with the wedding color scheme for both ceremony and reception.
- Make necessary arrangements for a brunch, luncheon or dinner.
- Although the groom's parents often give the rehearsal dinner, you might provide suggestions or offer to make the necessary arrangements if they come from another city or state.
- Register for gifts.

## Four to Six Months before the Wedding

- Discuss all the details of your ceremony including flowers, music, photographs, canopies, aisle runner, etc.
- Send your guests a newsletter of your engagement, wedding plans and information on lodging and transportation. (Note: This does not take the place of your invitations; it's just an idea of how to inform your guests that you will be having a wedding in a location other than in your home town.)
- Select and order wedding invitations, envelopes, thank you cards, and any other wedding stationery you may need (response cards, maps, programs, etc.) Proofread them upon delivery.
- Order favors.

## Two to Three Months Before the Wedding

Detail the following with your Catering Manager:

- Finalize reception details and order the wedding cake.
- Discuss in detail all aspects of your reception with your catering manager.
  - a. Organize a detailed schedule of events: i.e., ceremony time, pictures, arrival of guests to reception, introduction of bride and groom, dinner, dancing, cake cutting, toast, DJ start / finish time, last dance
  - b. Estimated number of wedding guests?
  - c. DJ / Band Set up time - what time will they actually start playing?
  - d. Dance Floor? 15'x15' or 18'x18'
  - e. Hors D'oeuvres / Reception Selections: Refer to banquet menu
  - f. Dinner Selection: Buffet or Plated?  
(Please Note: Buffets can be left out for 1½ hours)
  - g. Menu Selection: Refer to banquet menu
  - h. What bar package would you like to provide? (Hosted, Cash, Partial)

- i. Will you issue seating assignments for your wedding guests? If so, your catering manager will provide a room schematic with numbered tables based on your expected attendance.
  - j. Will you require separate seating for children? If so, how many separate tables should be set? Will they have a different centerpiece? Who will provide?
  - k. Champagne Toast: Will the champagne be butler passed or pre-poured for guests at tables?
  - l. What is your champagne selection?
  - m. Will you have your own champagne glasses (bride & groom)?
  - n. Where are you ordering your wedding cake? What time will it be delivered to copper? Please be sure the pastry chef knows that he/she must set the cake. Will you provide your own cake cutting utensils?
  - o. Do you want a head table? For how many?
  - p. What will you be using for centerpieces? Do you wish for Copper Banquets to set the centerpieces? Do you want mirror tiles and votives in addition to the centerpiece you will be providing?
  - q. Will you be providing additional décor for the room? If so, what and what time does the decorator require access to the room?
- Purchase accessories such as toasting glasses, cake knife and server, ring pillow, garter, candles, etc.
  - Confirm ceremony details with officiant.
  - Make arrangements for amenities to be delivered to hotel rooms/condominiums of out-of-town guests. Let your catering manager know if you will require bellman assistance to have wedding gifts transported to a lodging room at conclusion of your reception.
  - Mail wedding invitations – Mail eight weeks ahead of date
  - Buy wedding rings.

#### One Week before Wedding

- Give your Catering Manager a final count of your wedding guests. A final guarantee will be required by 12pm three working days prior to your event.
- Check final details of the ceremony and reception with all concerned.
- Appoint someone to bring guest book, toasting glasses, cake knife, centerpieces, party favors, cameras, etc. to your catering manager early.
- Submit in writing the following to your Catering Manager:
  - Issue Final GTD including breakdown of entrees by table
  - Wedding ceremony script
  - Wedding ceremony program
  - Wedding party names
  - List of wedding materials that will be given to catering manager
  - Timeline that was issued to DJ or Band – Final Evening Timeline
  - Set up a date and time with your catering manager to review all wedding details

#### The Day Before

- RELAX! Take a long, hot bath and get a good night sleep.

#### Day of Wedding

- Eat breakfast – nerves don't mix with an empty stomach

*Updated on 03/11/2010*