



ASPEN SNOWMASS

Weddings and Catering

What could be a more perfect setting than a mountaintop event? Aspen Snowmass Catering has exclusive access for events atop Buttermilk, Highlands and Snowmass resorts. Our mountain venues offer jaw- dropping views paired with inspired cuisine.

The Aspen Snowmass Catering Event Team will ensure every aspect of your celebration is nothing short of exceptional, whether it's for as few as 20 or as many as 500 guests, ranging from a rehearsal dinner to a wedding ceremony, bar mitzvahs, anniversary or anything in between.

The culinary team at Aspen Snowmass Catering brings together an incredible roster of accomplished chefs, each with a unique set of talents, focused on creating amazing dining experiences. Our chefs are committed to using local and organic sources whenever possible and have a network of Colorado-based farms to source staples from chicken to eggs, to local grass-fed beef. Seafood is from sustainably-minded suppliers and most of the produce we serve comes from Colorado. Send us an email to start planning today at: asccatering@aspensnowmass.com



Dani Cowan Photography

LYNN BRITT CABIN

\\ SNOWMASS, MID-MOUNTAIN

Historic cabin meets upscale dining space at this mid-mountain gem with ample meadow space, towering aspens and amazing views. The Cabin is available for intimate weddings, private snowcat dinners and other private events in the winter, with options expanding in the summer to include the adjacent, wildflower meadow, ideal for 20 to 200 guests.

CAPACITY

SUMMER - Seated Inside 65 | Tented Lawn 200

WINTER - Seated Inside 50

AVAILABILITY Year-round



Kelsey Cole Photography



Bottom Row: Jamie Beth Photography



ELK CAMP

\\ SNOWMASS, TOP OF ELK
CAMP GONDOLA

Elk Camp showcases engaging architecture and is a true mountain experience — easily reached by a 9-minute scenic gondola ride. This venue provides flexibility by offering a spacious great room that will host up to 250 guests. It features a separate bar area, a cozy fireplace and expansive outdoor patio space surrounded by an iconic mountain setting.

CAPACITY Seated 250 | Reception 500

AVAILABILITY Year-round
(except spring & fall elk migration seasons)



Bonnie Sen Photography





Be The Xperience

BUTTERMILK MOUNTAIN LODGE

\\ ASPEN, BASE OF BUTTERMILK

This striking venue offers a ski lodge setting featuring lofty beamed ceilings, generous seating and views up the mountain. In the summer, events can flow to the outdoor patio and lawn, where cocktails and hors d'oeuvres may be enjoyed slopeside.

CAPACITY Seated 240 | Reception 300

AVAILABILITY Year-round



Tara Marolda Photography

CLOUD NINE ALPINE BISTRO

\\ ASPEN HIGHLANDS, MID-MOUNTAIN

Host your evening event in an European Chalet atmosphere with world-famous views of the 14,000-foot Maroon Bells and Pyramid Peak. Guests will be transported via open-air snowcats to the cabin where they can enjoy the Alpine spirit with fondue, raclette or delectable black truffle gnocchi.

CAPACITY Seated 48

AVAILABILITY Winter evenings only



FOOD & BEVERAGE

VENUE MINIMUMS 2023

ELK CAMP

	<i>Food & Bev. Minimum</i>	<i>Site Fee</i>	<i>Additional Info</i>
	<i>*200 guest minimum recommended</i>		
MONDAY TO THURSDAY	\$25,000	\$2,500	Gondola Fee
FRIDAY AND SUNDAY	\$30,000	\$2,500	\$1,150 per hour
SATURDAY	\$35,000	\$2,500	(3 hour minimum)

LYNN BRITT CABIN

	<i>Food & Bev. Minimum</i>		<i>Site Fee</i>	<i>Additional Info</i>
	<i>60 Guests</i>	<i>Over 60 Guests</i>		
MONDAY TO THURSDAY	\$10,000	\$12,000	\$1,000	\$800 in Winter
FRIDAY AND SUNDAY	\$12,000	\$15,000	\$1,000	\$800 in Winter
SATURDAY	\$15,000	\$20,000	\$1,000	\$800 in Winter
TENTED EVENTS			\$4,500	For 3 days, if available

BUTTERMILK

	<i>Food & Bev. Minimum</i>	<i>Site Fee</i>	<i>Additional Info</i>
MONDAY TO THURSDAY	\$15,000	\$1,500	
FRIDAY AND SUNDAY	\$20,000	\$1,500	
SATURDAY	\$25,000	\$1,500	

CLIFFHOUSE

	<i>Food & Bev. Minimum</i>	<i>Site Fee</i>	<i>Additional Info</i>
MONDAY TO THURSDAY	-	\$2,500	Summer Only
FRIDAY AND SUNDAY	-	\$3,000	Chairlift Fee
SATURDAY	-	\$3,500	\$750 per hour (3 hour minimum)

CLOUD NINE

	<i>Food & Bev. Minimum</i>	<i>Site Fee</i>	<i>Additional Info</i>
MONDAY TO THURSDAY	\$10,000	\$800	Winter Dinner Only
FRIDAY AND SUNDAY	\$12,000	\$800	
SATURDAY	\$15,000	\$800	

OFFSITE CATERING

	<i>Food & Bev. Minimum</i>	<i>Site Fee</i>	<i>Additional Info</i>
MONDAY TO SUNDAY	Starting at \$10,000	-	



Lorren and Braman

OFFSITE CATERING

If you have a spectacular setting in mind, we have spectacular food to match it. Our staff of highly-trained Chefs and Event Managers will work with you to complement any occasion with delicious and innovative cuisine. We will gladly cater at your home, ranch, or private event space.

CAPACITY Any

AVAILABILITY Year-round & anywhere in The Roaring Fork Valley

FOOD MINIMUM Starting at \$10,000



Lorren and Braman



Dani Cowan Photography



Emily May Photography



Kelsey Cole Photography



Kelsey Cole Photography



Cristina Ivy Photography

food & beverage

Our event team will work directly with you to plan every detail of your food and beverage experience. All of our menus are inspired by the seasons and as a result, minor menu substitutions may occur. We are pleased to offer a complete selection of food and beverage items for your event.

ALCOHOL | As a licensee subject to Colorado Health and Liquor Laws, we cannot allow food or beverage brought in by guests to be consumed in any public or private function space. The exception is a wedding cake by an approved vendor. In accordance with Colorado laws, no alcoholic beverage or food products may be removed from the premises during or after an event, even if the incremental difference in the food and beverage minimum is not met and charged. All alcoholic beverages will be billed based on consumption. Any alcohol brought in to our facilities will be confiscated.

MENU PLANNING | Menu tastings must be confirmed at least 6 weeks in advance and may not be scheduled during peak holiday times. We require a menu tasting form to be completed in advance of scheduling. Chef's time is complimentary, but we do charge for all food and beverages, a service charge and applicable sales tax.

sustainability

In our continued effort of leading the charge towards sustainability, we are committed to:

- Locally raised grass-fed beef
- Composting
- Locally harvested, sustainable, and organic produce, whenever possible
- Recyclable and/or compostable disposables
- Elimination of plastic straws and picks
- Non-GMO rice bran oil
- Waste vegetable oil used to fuel local vehicles

tented events and rentals

For all events requiring tenting, the client is responsible for, but not limited to, the rental of the following items, coordinated through Aspen Snowmass Catering and all rental equipment is billed to the client at cost plus 10%.

- All Tenting and permitting
- Flooring, heating, lighting
- Tables, chairs, linen
- China, glassware, silver
- Any service and/or kitchen equipment deemed necessary, we must approve all rental lists for tented and off-site events, to ensure we can provide you with exceptional service.

fees and taxes

SERVICE CHARGE | A taxable service charge of 22% is added to all food and beverage items. Pitkin County sales tax for events at Buttermilk Mountain Lodge and Cloud Nine is 6.9% Snowmass Village sales tax for events at Elk Camp and Lynn Britt Cabin is 10.4%. Aspen sales tax for off premise catering is 9.3%. All are subject to change.

ADDITIONAL FEES

- Bartender Fee: \$50 per tender, per hour; minimum of 4 hours
- Chef Attendant Fee: \$100 per station
- Excessive Furniture Removal Fee: \$2,500+
- Excessive Clean Up Fee: \$1000+
- Ceremony Set-Up Fee: \$6 per chair
- Coat Check Attendant: \$45 each per hour (1 attendant for 30 coats)
- Preprinted Menus: \$3 per person
- Basic Tablecloths & Napkins: \$35 per table of ten

requirements

EVENT PLANNERS | If a wedding ceremony or Mitzvah service is planned at an Aspen Snowmass Catering venue, we require that you retain the services of a professional event planner (day-of or full service) to assist with the details on this very important day. We are happy to provide recommendations.

SMOKING | All Aspen Skiing Company venues are smoke free environments and smoking is not permitted.

SIGNAGE | Signs or banners may not be placed in public areas. No nails can be used; only temporary affixing that does not leave any permanent damage to surfaces.

For real weddings and Aspen Snowmass inspiration, follow along at @aspensnowmassweddings