



WEDDING PACKAGES AND DETAILS

CHAMONIX

Casino Hotel

BANQUET POLICIES AND PROCEDURES

FOOD AND BEVERAGE SERVICE

Chamonix is licensed to serve food and beverages; No outside catering, food, or beverages of any kind may be brought into Hotel for service at this event, except celebration cakes. There is a \$2 per person Cake Handling Fee that includes receiving, cutting, serving, and packaging the cake. Chamonix accepts no liability for any food items brought in from an outside vendor. Chamonix staff is Tips certified and reserves the right to refuse service to any guest that appears to be intoxicated.

PRICING GUIDELINES

All function spaces carry a food and beverage minimum which must be met or a room rental charge will apply. Please note that a 26% service charge and a 6.20% state sales tax will be added to all food and beverage charges. A labor charge of \$250 will be assessed to any food function with less than 25 people in attendance. Prices are subject to change.

GUARANTEES

Attendance for your events are due 72 hours in advance of the event day. Chamonix will be prepared to serve the guarantee number. Group will be billed for the guarantee number regardless if the attendance number.

In order for us to plan the perfect event for you and your guests, menu details are due 21 days prior to the groups arrival.

CUSTOMIZED MENU

Chamonix's Executive Chef is happy to arrange a custom menu for your event should you see our current options unfavorable. Please contact your sales coordinator to create your custom menu.

ALCOHOLIC BEVERAGES

As required by law, Chamonix will not serve alcoholic beverages to minors or anyone under the age of 21. Please be prepared to show a valid ID anytime alcohol is being served at an event. It is against the law for anyone under the age of 21 to consume alcohol in the State of Colorado.

PRICE INCREASES

There may be increases in prices due to unforeseen changes in market conditions at the time of your Event. We will communicate these increases to you in advance. We will require written confirmation that you agree to pay these increased prices, or at our option we may make reasonable substitutions in menus and you agree to accept such substitutions.

DURATION OF MEALS

Our Buffets and Food stations are all priced per the below meal duration. Should you require additional time for your food presentation, this can be arranged.

There is a surcharge Per Person, per half-hour to extend these buffet stations. Prices are noted below:

- Breakfast Buffet Stations - 90 Minutes | **\$5 PER PERSON, Per 30 minutes**
- Lunch Buffet Stations - 90 Minutes | **\$10 PER PERSON, Per 30 minutes**
- Dinner Buffet Stations - 2 Hours | **\$20 PER PERSON, Per 30 minutes**
- Coffee Breaks - 30 Minutes | **\$5 PER PERSON, Per 30 minutes**

OVERTIME

You agree to begin your event promptly at the scheduled start time and to have your guests, invitees, and other persons vacate the designated function space at the agreed upon end time. You must reimburse Chamonix for any overtime wage payments or other expenses incurred by Chamonix because of your failure to comply with these requirements.

ADDITIONAL SPEND

You agree to pay the Hotel for any food, beverages, and other services not expressly set out in the Banquet Event Order but made available on your request during the Event. On or before the arrival date, you will confirm to us in writing the names of those persons who you have authorized to sanction additional spend at the Event over and above the contracted amounts. All our records for additional spend (meeting room rental, audio/visual equipment, flipcharts, F&B functions and other incidentals) will be presented to one of your authorized signatories to be checked and signed on a daily basis.



EUROPEAN ELEGANCE AND COLORADO COMFORT

Elegant, Lively, Romantic, Magical, Lavish... just a few words to describe your unforgettable wedding at Chamonix. Nestled in a historic mining town, Chamonix features modern elements with a European taste. You will be greeted by our friendly employees and a breath-taking view of the Sangre De Cristo Mountain Range. We want the Bride and Groom to feel special on their big day and create memories that will last a

LIFETIME.



CEREMONY PACKAGE

INCLUDES:

- 2 Hour Facility Rental
- Bridal Suite
- Rehearsal Prior to Event
- Wedding Coordination
- Ceremony Style Seating
- Arch at the Altar
- Center Aisle

MAY-OCTOBER Saturdays	\$5,000
NOVEMBER-APRIL Saturdays	\$3,500
Non-Saturdays	\$2,000

Prices subject to 6.20% Sales Tax and 26% Service Charge. Should you wish to choose more than one option please consult with your Sales Coordinator. Additional charges apply.

RECEPTION PACKAGES



Ace High Package

\$75+ per person

- 4 Hour Rental of 5,000 Square Feet Ballroom
- Custom Champagne Flutes
- Custom Cake-Cutting Utensils
- Complimentary Cake Cutting
- White and/or Black Table Linens
- 1 Night Honeymoon Suite
- Dance Floor

Includes Choice of 4 Hors D'oeuvres
(see Ace High menu)



Full House Package

\$110+ per person

- 5 Hour Rental of 5,000 Square Feet Ballroom
- Custom Champagne Flutes
- Custom Cake-Cutting Utensils
- Guest Book
- Complimentary Cake Cutting
- Choice of Linens
- Champagne Toast
- 2 Night Honeymoon Suite
- Dance Floor

Includes Two-Course Plated Dinner
(see Full House menu)



Royal Flush Package

\$125+ per person

- 5 Hour Rental of 5,000 Square Feet Ballroom
- Bridal Suite
- Groom Suite
- Custom Champagne Flutes
- Custom Cake-Cutting Utensils
- Guest Book
- Complimentary Cake Cutting
- Choice of Linens
- Champagne Toast
- Champagne Tower
- Chocolate Fountain & Strawberries
- 2 Night Honeymoon Suite
- Dance Floor
- One Late-Night Indulgence

Includes Two-Course Plated Dinner
(see Royal Flush Menu)

RECEPTION DINNER MENUS

ACE HIGH MENU

Included in Ace High Package

CHOICE OF 4:

COLD HORS D'OEUVRES

Tomato, Mozzarella, Basil Bruschetta

Deviled Eggs

Hummus & Veggie Sticks (v)

Brie & Grape On Crostini W/ Cabernet Drizzle

Ceviche On A Spoon

Cantaloupe, Honeydew & Prosciutto Wrap

Blue Cheese & Bacon Stuffed Fingerling Potato

BLT Skewer

Lox Cream Cheese & Capers on Crostini

HOT HORS D'OEUVRES

Mini Cordon Bleu Bites

Vegetarian Potsticker (v)

Cheese Stuffed Mushrooms

Chicken Croquettes

Lamb Meatballs With Tzatziki Sauce

Crab Rangoon

Veggie Spring Roll With A Peanut Sauce (v)

Honey Walnut Shrimp

Bacon Wrapped Scallop & Candied Rosemary

Surf & Turf Skewer

FULL HOUSE MENU

Included in Full House Package

Coffee, Water, and Tea

SALAD: *(Choice of)*

Caesar Salad or Garden Salad

Entrees: *(Choice of)*

CHICKEN PICCATA

Served over Linguini Pasta with Capers and Sautéed Zucchini

PORK MEDALLIONS

Served over White Rice with Mushroom Gravy and Roasted Vegetables

SHRIMP SCAMPI

Served over Angel Hair Pasta with Garlic Butter Sauce and Asparagus

8 OZ NEW YORK STRIP STEAK

Served with Cilantro Steak Butter, Sautéed Mushrooms and Onions, and Green Beans

AVOCADO CAPRESE SALAD (v)

Olive oil, balsamic vinegar, honey

V- Vegetarian

ROYAL FLUSH MENU

Included in Royal Flush Package

Coffee, Water, and Tea

SALAD: *(Choice of)*

Wedge Salad, Caesar Salad, or Garden Salad

Entrees: *(Choice of)*

CHICKEN FRANCESE

Served over Linguini Pasta with Lemon Butter Sauce and Broccoli

PAN-SEARED SCALLOPS

Served over Risotto with White Wine Sauce and Asparagus

MAINE LOBSTER LINGUINI

Served with a Red Wine Sauce, Parmesan Cheese, and Capers Tossed with Tomatoes

CABERNET BRAISED SHORT RIBS OVER POLENTA

Served with Honey Balsamic Brussel Sprouts

8 OZ FILET MIGNON

Served with Baked Sweet Potato Wedges and Broccoli with Rich Balsamic Glaze

MUSHROOM RISOTTO (v)

Creamy Truffle Oil Coating

EGGPLANT AU GRATIN (v)

Fried Eggplant with Creamy Cajun Sauce

LATE-NIGHT INDULGENCE: *(Choice of 1)*

Pizza, Beef Sliders, Taco Bar, or Mini Crescent Dogs

FAREWELL BREAKFAST MENUS

PLATED BREAKFAST

Includes Coffee, Water, Tea, and Assorted Juices

Huevos Rancheros

\$45 per person

2 Fried Eggs On A Soft Corn Tortilla, Beef Chorizo, Black Beans, Pico De Gallo, Cotija Cheese, Avocado

Classic Breakfast

\$26 per person

2 Scrambled Eggs, Bacon, Hash Browns, Pancake

Eggs Benedict

\$50 per person

2 Poached Eggs, Smoked Ham, English Muffin, Hollandaise Sauce, Hash Browns

Steak and Eggs

\$52 per person

8 oz. Ribeye Steak, Scrambled Eggs, Toast, Seasonal Fresh Fruit, Assorted Jellies, Butter

Veggie Omelet

\$28 per person

Spinach, Mushroom, Onion, Hash Browns, Biscuit

Tofu Scramble (v)

\$28 per person

Tofu, Mushrooms, Spinach, Onions, Salsa, Hash Browns, Bagel



CONTINENTAL BREAKFAST

Includes Coffee, Water, Tea, and Assorted Juices

\$28 per person

Individual Fruit Cups
Assorted Baked Goods

(Pastries, Muffins, Bagels,
Strawberry Cream Cheese,
Plain Cream Cheese, Honey Butter)

Assorted Breads

Assorted Yogurts

Homemade Granola

Oatmeal & Toppings

(Brown Sugar, Butter, Cinnamon, Raisins)

CLASSIC BREAKFAST BUFFET

Includes Coffee, Water, Tea, and Assorted Juices

\$35 per person

Sausage and Bacon
Assorted Baked Goods
(Pastries, Muffins, Bagels,
Strawberry Cream Cheese,
Plain Cream Cheese, Honey Butter)
Assorted Breads
Assorted Yogurt
Assorted Jams & Preserves
Homemade Granola
Seasonal Fresh Fruit
Hash Brown
Home Style Potatoes
Scrambled Eggs

Choice of:

Classic Buttermilk Pancakes
(Warm Maple Syrup)

or

French Toast

Breakfast Buffets are available for up to two hours. Our Chef would be pleased to propose an alternative menu should any of your guests have special dietary needs. Minimum of 50 guests. Additional Charges may apply.

NON ALCOHOLIC BEVERAGES

MOCKTAILS

\$8 Each

Juicy Julep

Pineapple Juice, Freshly Squeezed Lime,
Chopped Mint, Ginger Ale,

Shark Bite

Blue Raspberry Lemonade with Drops of Grenadine

Sunshine State of Mind

Lime sparkling water, Lemonade,
Limeade concentrate

Virgin Mojito

Sparkling Lime, Cranberry Juice, Lime,
Garnished with Mint Leaves

Coconut Sour

Coconut Milk, Lime, Ginger Beer, Sparkling Water,
Garnished with Mint Leaves

ASSORTED BEVERAGES

Coffee and Tea

\$30 per gallon

Juice

Orange, Cranberry, Pineapple, Apple

\$15 per gallon

Assorted Juices

\$5 each

Assorted Bottled Soft Drinks

\$5 each

Tall Bottle Still and Sparkling Mineral Waters

\$9 each

Assorted El Dorado Vitamin Waters

\$7 each

Assorted Gatorades

\$7 each

Agua Fresca

\$7 each

Assorted Energy Drinks

\$7 each

Coconut Water

\$7 each

Snapple or Arnold Palmer

\$7 each

ALCOHOL BEVERAGES

BEER & WINE PACKAGE- HOSTED BAR

\$150 Bar Guarantee per hour. If Bar Guarantee is not met, then there is a \$150 Bartender Fee. Additional Charges may be applied upon time extension. Upgrades are available at an additional charge. Bartender fees are the responsibility of the Master Account.

Coors Light
Heineken
Budlight
Corona
White Claw
High Noon
1 Red Wine
1 White Wine
Water Bottles

1 Hour- \$20 per person
2 Hours- \$30 per person
3 Hours- \$40 per person



ALCOHOL BEVERAGES

PREMIUM PACKAGE- HOSTED BAR

\$150 Bar Guarantee per hour. If Bar Guarantee is not met, then there is a \$150 Bartender Fee. Additional Charges may be applied upon time extension. Upgrades are available at an additional charge. Bartender fees are the responsibility of the Master Account.

Tito's Vodka
Absolut Vodka
Malibu Rum
Captain Morgan Rum
Jack Daniels Whiskey
Jim Beam White Label Bourbon
Bombay Sapphire Gin
Jose Cuervo Reposado Tequila
Domestic Beers
Seltzers
Red Wine
White Wine
Soda & Water Bottles

1 Hour- \$24 per person
2 Hours- \$34 per person
3 Hours- \$50 per person



ALCOHOL BEVERAGES

DELUXE PACKAGE- HOSTED BAR

\$150 Bar Guarantee per hour. If Bar Guarantee is not met, then there is a \$150 Bartender Fee. Additional Charges may be applied upon time extension. Upgrades are available at an additional charge. Bartender fees are the responsibility of the Master Account.

Grey Goose Vodka
Tito's Vodka
Jack Daniels Black Whiskey
Bacardi Superior Rum
Captain Morgan Rum
Maker's Mark Bourbon
Casamigos Tequila
Don Julio Silver Tequila
Bombay Sapphire Gin
Ultra Red and White Wines
Domestic Beers
Imported Beers
Seltzers
Soda & Water Bottles

1 Hour- \$36 per person
2 Hours- \$46 per person
3 Hours- \$56 per person



ALCOHOL BEVERAGES

CASH BARS

Bartender fee is \$175 per bartender per 2 hours. Additional fees apply for time extension. Cash Bars are subject to a minimum \$600 in sales per each bar. We require one bar/bartender per 75 guests. Should the bar fall short of this minimum, the Master Account will be charged the difference. Bartender fees are the responsibility of the Master Account.

Premium Brand Liquors- \$14

Deluxe Brand Liquors- \$18

Premium Wines- \$14

Deluxe Wines- \$18

Imported Beer- \$11

Domestic Beer- \$10

Seltzers- \$8

Sodas & Water Bottles- \$5

Red Bulls- \$6



ALCOHOL BEVERAGES

WINE MENU

CHAMPAGNE

Lamarca Prosecco- **\$35** per bottle
Veuve Clicquot Brut- **\$60** per bottle
Dom Perignon- **\$375** per bottle

WHITE WINES

Monterey Vineyards, California- **\$52** per bottle
Chardonnay

Warwick Professor, Stellenbosch, South Africa- **\$52** per bottle
Sauvignon Blanc

Cantina Adriano Kellerei, Alto Adige, Italy- **\$53** per bottle
Pinot Grigio

RED WINES

Angeline, California, USA- **\$30** per bottle
Pinot Noir

Kendall Jackson, Mendocino, California USA- **\$42** per bottle
Zinfandel

Goose Ridge, G3, Columbia Valley, Washington- **\$52** per bottle
Cabernet Sauvignon

Red Diamond Merlot, Washington State- **\$52** per bottle
Merlot & Blends

DELUXE WHITE WINES

Groth, Napa Valley, California- **\$55** per bottle
Sauvignon Blanc

Santa Margherita, Pinot Grigio, Italy- **\$60** per bottle
Pinot Grigio

Cuvaison, Napa Valley, California- **\$70** per bottle
Chardonnay

Jordan, Sonoma County, California- **\$80** per bottle
Chardonnay

DELUXE RED WINES

St. Francis, Sonoma County California- **\$55** per bottle
Cabernet Sauvignon

Rocca delle Macie, Chianti, Classico, Italy- **\$54** per bottle
Merlot & Blends

La Crema, Monterey County, CA USA- **\$80** per bottle
Pinot Noir

Mt. Difficulty, Central Otago, NZ- **\$150** per bottle
Pinot Noir

DESIGN YOUR OWN WEDDING PACKAGE!

Here at Chamonix, we are more than happy to get with you to create your own custom package. Please contact our Sales Department to get started with creating your custom wedding package!

–Sales@chamonixco.com–





Chamonix's Preferred Vendors

DJ & ENTERTAINMENT

1. Complete Weddings + Events
719-419-6200
<https://completewedo.com/colorado-springs/>

PHOTOGRAPHY

1. Complete Weddings + Events
719-419-6200
<https://completewedo.com/colorado-springs/>

FLORAL & DECOR

1. Skyway Creations
719-632-2661
<https://www.skywaycreations.com/>

ATTIRE & LINENS

1. Bridal Elegance
719-596-5911
<https://www.bridal-elegance.com/>

VIDEOGRAPHY

1. Complete Weddings + Events
719-419-6200
<https://completewedo.com/colorado-springs/>

LIGHTING

1. Complete Weddings + Events
719-419-6200
<https://completewedo.com/colorado-springs/>

PHOTO BOOTH

1. Complete Weddings + Events
\$200 off
719-419-6200
<https://completewedo.com/colorado-springs/>

WEDDING COORDINATION

1. Complete Weddings + Events
\$200 off
719-419-6200
<https://completewedo.com/colorado-springs/>

Wedding Cake

1. Icing On The Cake
(719) 633-5151
<https://www.iotcfan.com/>