



If you've ever been to the Colorado high country, you know that the symbol of a black diamond represents a place for only the best skiers. At Black Diamond Gourmet we use this same analogy to represent our food, attitude, and service. You can be sure that we will take the utmost care in coordinating your event, whatever price point you choose. From your best friend's rehearsal dinner to your little girl's birthday celebration, every occasion is important to us. So the next time you're planning a party please call Black Diamond Gourmet Catering, we would love to introduce you to the Black Diamond Gourmet experience.



Black Diamond Gourmet is happy to provide service at your home, vacation rental, meeting room or place of business. We are also the preferred caterer for the following venues.

Black Diamond Grill

22954 U.S. Highway 6
Keystone, CO 80435
Phone # 970-468-9999
www.blackdiamondgourmet.com

Hyatt Vacation Club

The Gold Pan Room
505 Main St.
Breckenridge, CO 80424
Phone # 970-547-4000
www.resortquestbreckenridge.com

The Lodge and Spa At Breckenridge

112 Overlook Dr.
Breckenridge, CO 80424
Phone # 970-547-5111
www.thelodgeatbreck.com

Alpine Villas

2345 Tiger Rd.
Breckenridge, CO 80424
Phone # 970-453-4924
www.alpinevillaretreat.com

The Wedgewood Lodge

535 Four O' Clock Rd.
Breckenridge, CO 80424
Phone # 970-453-1800
www.tonti.com

Silverthorne Pavilion

400 Blue River Dr.
Silverthorne, CO 80498
Phone # 970-513-4900
www.silverthornepavilion.org

River Mountain Lodge

100 South Park Ave.
Breckenridge, CO 80424
Phone # 970-453-4711
www.resortquestbreckenridge.com

The Lodge at Carolina in the Pines

864 East Anemone Trail
Dillon, CO 80435
Phone # 970-262-7500
www.kresgeandassociates.com

Summit County Senior Center

0154 Peak One Blvd.
Frisco, CO 80443
Phone # 970-668-2940
www.co.summit.co.us/seniors/home.htm

Carter Park Pavilion

150 Ski Hill Rd.
Breckenridge, CO 80424
Phone # 970-547-3119
carterparkinfo@townofbreckenridge.com





References

Please feel free to contact some of the clients we've had the pleasure of serving.

Sally Croker

Events Director

Breckenridge Resort Chamber

Breckenridge, CO

Phone # 970-453-5074

Elizabeth Hawkins

Owner

Alpine Villas

Breckenridge CO

Phone # 970-453-4924

Nissa Erickson

Second District Representative for Jared Polis

Frisco, CO

Phone # 970-668-3240

Meredith Long

Director of Sales & Marketing

Key To The Rockies

Phone # 970-468-1898

Jodie Willie

Hyatt Resort Manager

Resort Qwest, Breckenridge CO.

Phone # 970-453-4000





Amenities

Servers

A experienced staff with many years of food service know how.

Table Service & Buffet Service

For groups of 100 to 200 people, we provide plates, silverware, glassware, buffet hardware & serving utensils at a flat fee of \$300.

Linen Service

Linen service is provided at cost for all groups that book events with Black Diamond Gourmet.

Music, DJ'S, Audio Visual

We offer a 10% discount on DJ & AV services with Hampton Entertainment for all groups that book any event with Black Diamond Gourmet.

Facilities

Black Diamond Gourmet has a great working relationship with many venues in the Colorado High Country. Please check our venues page to find a facility that suits your needs.

Catering & Event Services

Full Service Catering
Weddings
Rehearsal Dinners
BBQ'S
Special Events
Personal Chef In Home Service
Event Coordinating
Event Staffing
Thanksgiving Dinner – Delivered
Christmas Dinner – Delivered
Office Parties
Equipment Rentals
Linen Service



Equipment Rentals

| | | | |
|-------------------------|------|-----------------------|---------------|
| Long Chafer | \$12 | Bread & Butter Plates | \$ 1 |
| Round Chafer | \$10 | Wine Glass | 50¢ |
| Salad Tong | \$ 1 | Champagne Glass | 50¢ |
| Tong | \$ 1 | Beer Glass | 50¢ |
| Pie Server | \$ 1 | High Ball Glass | 50¢ |
| Soup Ladle | \$ 1 | Low Ball Glass | 50¢ |
| Dinner Forks | 50¢ | Coffee Cup | 50¢ |
| Salad Forks | 50¢ | Coffee Urn | \$10 |
| Tea Spoon | 50¢ | Water Pitcher | \$ 3 |
| Soup Spoon | 50¢ | Bread Basket | 50¢ |
| Steak Knife | 50¢ | Salt & Pepper Shakers | 50¢ |
| Butter Knife | 50¢ | Meat Carving Station | \$20 |
| Dinner Plate | \$ 1 | Jockey Box | \$50 |
| Salad Plate | \$ 1 | Beer Gas Mix | \$35 |
| Family Style Salad Bowl | \$ 5 | Keg Trough | \$40 |
| Soup Bowl | \$ 1 | Pipe & Drape Divider | \$10 per foot |



Polices

Deposits

A deposit of 50% is due upon signing of the contract in order to secure service on the confirmed event date. Prepaid deposits will be deducted from the final event invoice.

Final Balance

The final invoice balance will be due at the completion of service on the confirmed event date. Final billing will be based on guaranteed number of quests or actual number of guests; which ever is greater.

Cancellations

Cancellations must be given in writing 30 days prior to the date of the confirmed event. Groups that fail to cancel with in the 30 day period will forfeit their deposit. Groups that cancel at least 30 days prior to their event will receive a full refund of their deposit. Black Diamond Gourmet will have 30 days after the cancellation date to refund the deposit.

Tax & Gratuity

Tax will be added to all invoices unless legally exempt. A 18% gratuity and 4% service charge will be added to all invoices of 25 people or more.

Please Sign

I have read and understand the above polices page.

Client Signature



Menus

Arapahoe Grill - \$45 per person

Appetizers - Choose 2

Fruit & Cheese Platter
Vegetarian Egg Rolls
Vegetarian Samosas
Fresh Tomato Bruschetta
Assorted Baby Quiches
Jalapeno Poppers
Chips & Salsa

Salads - Choose 1

Black Diamond House Salad

Mixed greens, red onions, mushrooms, tomatoes and cranberries served with Balsamic Vinaigrette and Ranch dressings

Traditional Caesar Salad

Fresh Romaine lettuce & Parmesan cheese, tossed with a traditional Caesar dressing & topped with homemade garlic & herb croutons

Wedge Salad

A wedge of Iceberg lettuce, diced tomatoes, red onions & bacon, served with Blue Cheese dressing

Entrées - Choose 2

Honey BBQ Chicken
Roasted Pork Tenderloin
Roasted Rosemary Chicken
Lemon Pepper Tilapia
Beef Lasagna
Vegetarian Lasagna

Sides - Choose 2

| | |
|------------------------|---------------|
| Garlic Mashed Potatoes | Sugar Carrots |
| Mixed Vegetables | Green Beans |
| Corn on the Cob | Seasoned Rice |



Menus

World Bistro Menu - \$55 per person

Appetizers – Choose 2

Fried Red Pepper Ravioli
Prosciutto Wrapped Asparagus
Crab Cakes
Roasted Garlic Hummus
Chicken Sauté
Fruit & Cheese Platter
Vegetarian Egg Rolls
Vegetarian Samosas
Fresh Tomato Bruschetta
Assorted Baby Quiches
Jalapeno Poppers
Chips & Salsa

Salads - Choose 1

Spinach Salad

Baby spinach, red onions, walnuts, roasted red peppers, peaches & feta cheese served with balsamic vinaigrette

Taco Salad

Mixed greens, red onions, black olives, black beans, sour cream, guacamole & cheddar cheese, served in a deep fried tortilla shell & topped with a spicy Ranch dressing

Tuscan Salad

Mixed greens, red onions, green olives, artichoke hearts & feta cheese, served with Red Wine vinaigrette



Menus

World Bistro Menu - continued

Entrées - Choose 2

Flame Grilled NY Strip

Served with a red wine demi-glaze

Grilled Atlantic Salmon

Served with a brown butter cream salsa

Eggplant Parmesan

Served with spaghetti & marinara sauce

Chicken Picatta

Pan fried chicken breast sautéed with capers, white wine & butter

Chicken Roulade

Chicken breast rolled & stuffed with pancetta, mozzarella cheese & roasted

Prime Rib carving station

Slow roasted prime rib served with au jus

Pan Seared Tilapia

Served with white wine & lemon zest

Whiskey Smoked Spare Ribs

Marinated in whiskey, seasoned & braised to perfection

Sides - Choose 2

Chefs Mixed Vegetables

Rice Pilaf

Creamed Spinach

Baked Beans

Green Beans

Garlic Mashed Potatoes



Menus

Black Diamond Feast - \$70 per person

Appetizers - Choose 3

Sweet Thai Chili Shrimp Skewers
Teriyaki Beef Skewers
Spinach Artichoke Dip
Prosciutto Wrapped Shrimp
Lobster Ravioli
Smoked Seafood Platter
Fruit & Cheese Platter
Vegetarian Egg Rolls
Vegetarian Samosas
Fresh Tomato Bruschetta
Assorted Baby Quiches
Jalapeno Poppers
Chips & Salsa
Fried Red Pepper Ravioli
Prosciutto Wrapped Asparagus
Crab Cakes
Roasted Garlic Hummus
Chicken Sauté
Fruit & Cheese Platter

Salads - Choose 1

Beefsteak Tomato Salad

Mixed Greens, surrounded by large beefsteak tomatoes & fresh mozzarella cheese, served with oil & Balsamic vinegar

Mandarin Salad

Baby spinach, seasoned rice, mandarin oranges, roasted peanuts, red onions, served with a rich Thai Peanut dressing



Menus

Black Diamond Feast - continued

Entrées - Choose 2

Rainbow Trout

Stuffed with Shrimp & Crab Meat & topped with a White Wine Garlic sauce

Trout Amandine

Pan Fried Trout Served with a Almond butter sauce

Surf & Turf

Filet Mignon topped with lump crab, flame grilled & served with a red wine demi-glaze

Duck Confit

Salt cured duck leg poached in a traditional French confit reduction

Sides - Choose 2

Potatoes Au Gratin

Saffron Rice

Chef's Grilled Vegetables

Garlic Creamed Spinach

Lobster Risotto

Herb Polenta Cake