



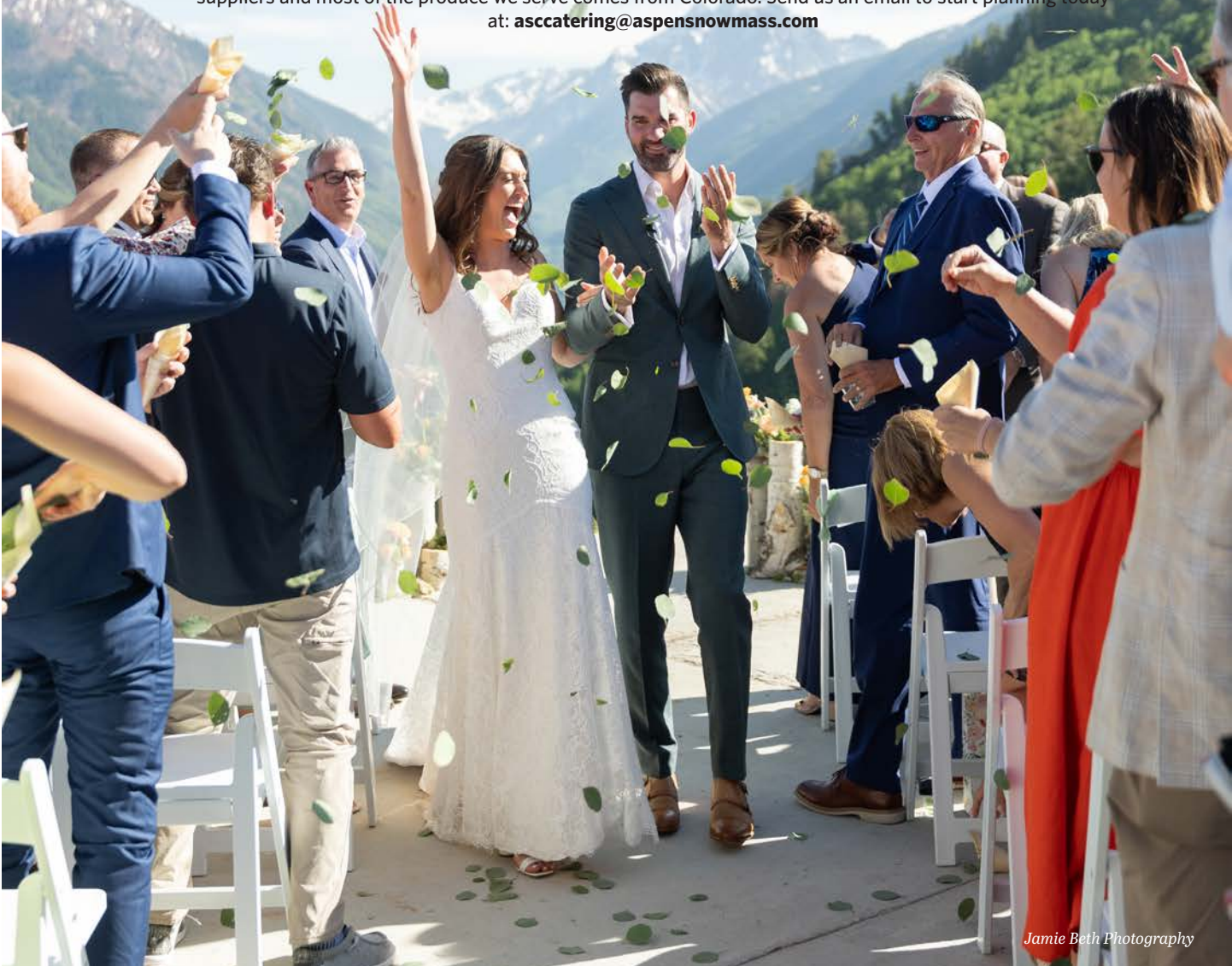
ASPEN SNOWMASS CATERING

and weddings

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



Jamie Beth Photography

THE CABIN

(FORMERLY 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 60 to 200 guests. NEW for summer 2025, expanded outdoor deck and seating.

CAPACITY

SUMMER - Seated 60 | Tented Lawn 200

WINTER - Seated Inside 60

AVAILABILITY Year-round



Kelsey Cole Photography



Bottom Row: Jamie Beth Photography



Bonnie Sen 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 300 | Reception 500

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



Jamie Beth Photography

CLIFFHOUSE

\\ ASPEN BUTTERMILK, TOP OF SUMMIT EXPRESS CHAIRLIFT

Situated at the very top of Buttermilk Mountain, the Cliffhouse offers a spectacular setting for a summer and fall wedding ceremony. With a vast meadow taking in views of 14,025-foot Pyramid Peak and the Maroon Creek Valley, your wedding will be held in one of Colorado's most scenic settings.

CAPACITY Seated Ceremony 150+

AVAILABILITY Summer and Fall

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



Paula B Photography



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 45

AVAILABILITY Winter evenings only



FOOD & BEVERAGE

VENUE MINIMUMS 2025

BUTTERMILK

	<i>Food & Beverage Minimum</i>	<i>Venue Fee</i>	<i>Additional Info</i>
SUNDAY TO THURSDAY	\$20,000	\$2,500	
FRIDAY & SATURDAY	\$30,000	\$2,500	

THE CABIN

	<i>Food & Beverage Minimum</i>		<i>Venue Fee</i>	<i>Additional Info</i>
<i>Summer</i>	<i>60 Guest</i>	<i>Over 60 Guests</i>		
SUNDAY TO THURSDAY	\$18,000	\$22,000	\$2,500	
FRIDAY, SATURDAY & TENTED EVENTS	\$22,000	\$26,000	\$2,500	
<i>Winter</i>				
SUNDAY TO THURSDAY	\$12,000		\$800	
FRIDAY, SATURDAY & PEAK DATES	\$15,000		\$800	

ELK CAMP

	<i>Food & Beverage Minimum</i>	<i>Venue Fee</i>	<i>Additional Info</i>
	<i>*200 guest minimum recommended</i>		
SUNDAY TO THURSDAY	\$25,000	\$3,000	<i>Plus Gondola Fee (3 hour minimum)</i>
FRIDAY & SATURDAY	\$35,000	\$3,000	

CLIFFHOUSE

	<i>Food & Beverage Minimum</i>	<i>Venue Fee</i>	<i>Additional Info</i>
SUNDAY TO THURSDAY	-	\$2,500	<i>Summer Only</i>
FRIDAY & SATURDAY	-	\$3,500	<i>Plus Chairlift Fee (3 hour minimum)</i>

CLOUD NINE

	<i>Food & Beverage Minimum</i>	<i>Venue Fee</i>	<i>Additional Info</i>
MONDAY TO SUNDAY	\$24,000 and up		<i>Winter Dinner Only</i>

OFFSITE CATERING

	<i>Food Minimum</i>		<i>Additional Info</i>
MONDAY TO SUNDAY	Starting at \$20,000	-	<i>Plus Labor Fees</i>



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 \$20,000*



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.

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 require at least four weeks advance scheduling, and cannot be scheduled during holidays, peak season dates and peak business levels; tasting times are subject to Chefs' availability. The chef's time is complimentary, but the fee is \$175.00 per person for all food tasted plus 22% service charge and applicable tax.

fees, taxes & requirements

SERVICE CHARGE • A taxable service charge of 22% is added to all food, beverage, and venue fees. 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.

VENUE FEE INCLUDES:

- Service staff
- Existing tables and chairs
- China, Silverware and glassware
- Limited furniture removal
- Just Married Sign
- Bartenders
- Remote Bar set up
- Basic tablecloths and napkins
- Cake cutting service

ADDITIONAL FEES THAT MAY APPLY

- Excessive Furniture Removal Fee: \$2,500+
- Excessive Clean Up Fee: \$1000+

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 to assist with the details on this very important day. Aspen Snowmass Catering must approve planner ahead of time. We are happy to provide recommendations.

SMOKING • All Aspen Skiing Company venues are smoke free environments and smoking of any kind is not permitted.

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

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
- Dance floor and stage
- 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.

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

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



ARGENTINIAN OPEN-FIRE GRILL

In the spirit of open-fire cooking, we offer an authentic experience. With an open-fire grill built for Francis Mallmann, we are honored to be able to continue the traditional Argentinian style of grilling.

We invite you and your guests to be inspired in this unique, rustic and physically demanding style of cooking. From authentic cuts of meat such as leg of lamb, whole pigs, beef rib roasts and whole vegetables and fruits, accompanied with traditional chimichurri, warm artisanal bread, vegetable empanadas and more – this is an experience your guests will never forget.

INQUIRIES: ASCCATERING@ASPENSNOWMASS.COM

