

TACOS | STEAKS | BURGERS

QUANDARY

TEQUILA BISTRO

Thank you for considering the Quandary Tequila Bistro for your upcoming event. Located in the heart of Main Street Station Breckenridge, we are famous for our good times and a causal rustic atmosphere.

We offer customizable dining and beverage packages. Our picturesque settings, welcoming atmosphere and strategic building layouts allow the Quandary and its staff to create a memorable and unique experience for your event.

Our Event & Dining Space

Main Dining Room – Seats 100

Our main dining room features a combination of table and booth seating availability with a rustic mountain atmosphere.

Bar Stools & Tables – Seats 35

With stool seating at the bar and tables nearby, the area features flat-screen televisions and an extensive tequila and bourbon selection connoisseurs will sure to love.

Outdoor Patio – Seats 75

We offer many tables that seat 4+ guests on the patio. Parties on the patio are subject to weather conditions and additional tent rental is recommended but not required. Our Patio space is ideal for outdoor parties overlooking the Maggie Pond and Breckenridge Peak 9 Ski Resort Views. Patio seating is only offered in addition to dining room seating as well, guests must have the option to come in if weather does not cooperate.

Full Restaurant – Seats 100 adults comfortably, 175 with patio (weather dependent)

Group Booking Procedures

Minimum Food & Beverage Charges

We require a Minimum in Food & Beverages for each event. Minimums are different amounts and depend on the time of year. Minimums include all food, beverages, and linens but not taxes, booking fees or gratuities. If by the end of the event the minimums have not been reached, customers may pay the difference and consider the difference a room charge for the space.

Final menu selections are due 6 weeks before event date, and a guaranteed guest count will be required 4 weeks before your event date and stated on the agreement. Once received, this number is final with no changes allowed. Final billing will be based on the guaranteed number of guests stated in the contract. There will be a 10% service charge for any last minute change orders after the final menu selections and RSVP counts are in.

Taxes, Gratuities & Booking Fees

Events booked at the Quandary are subject to 8.875% tax in Breckenridge, unless the group is legally tax-exempt. In addition, 22% gratuity and a 7% booking fee will be added to the food and beverage total at the end of each event for a total of 29% in extra cost.

Black and white tablecloth linen rentals are available upon request and vary in price depending on the size of your group. Any extra equipment (such as tents, chairs, decorations etc.) that are brought in by the guest may be set up by the manager on duty and Quandary staff if discussed in advance for an additional charge.

Payment Policies

A 35% deposit of estimated food & beverage will be required for all events, along with a signed confirmation. If deposit is not received by the confirmation date on the agreement, agreement will be rendered null and void, indicating the event cancelled.

Deposit amounts will be deducted from the final bill the day of the event. Full payment of the balance will be due at the conclusion of the event. Payments can be submitted

by check, money order or credit card. If mailing a check, a copy of the written proposal must be included inside the mailing envelope with the check.

Cancellations

Cancellations are accepted up to 60 days prior to date of event for a partial deposit refund. The booking fee amount is *nonrefundable*, no matter the cancelation date. For cancellations less than 60 days from the event, there is no refund on the deposit, and an additional \$1000 is required for full buy out reservations. Cancellations within 72 hours of the event will require *full payment* of the event order estimated revenue.

*****IMPORTANT NOTICE*****

Prices are subject to change and are based on the current market rate for all menu items throughout the year regardless of signed contracts.

Full Bar & Spirits Available

Hosted Open Bar Options-

We are happy to limit these to beer and wine only upon request

Base Price Range- \$6 - \$18

Beverages Include: Wines \$7-18, All Draft & Bottled Beer \$5-8, Spirits & Cocktails \$7-18

Second Tier Price Range- \$6- \$22

Beverages Include: Premium Glasses of Wine \$7-\$2, All Draft & Bottled Beer \$5-8, Spirits & Cocktails \$7-\$22

Third Tier Price Range- \$6- \$45

Beverages Include: Premium Wine \$7-\$45, All Draft & Bottled Beer \$5-8, Spirits & Cocktails \$7-\$45

Ultra Premium Bar Package- We offer very exclusive varieties of tequila, mezcal, bourbon, scotch, and wine. Please ask Manager or bartender at time of service.

Cash Bar Option-

Once the *food and beverage minimum* has been met, we are happy to move over to a cash bar for your guests. If you would like to do this, please notify us in advance so our staff is aware. -Normal Pricing- Individual guests pay for their own alcoholic beverages.

Light Appetizers

Trays & Platters \$130 per tray
Feeds Approximately 20-25 ppl

Chips, Roasted Rojo & Verde Salsa, & Guacamole Platter

Vegetable Platter- Assorted veggies & tortilla chips with house made roasted red pepper hummus & ranch dressing

Vegetable Spring Rolls- With chili dipping sauce

Spinach Artichoke Dip- With vegetables & tortilla chips

Fried Brussels Sprouts- With fresh lemon & queso Oaxaca

Mexican Street Corn- Cotija cheese, lemon pepper, crema fresca, tajin

Heavier Appetizers

Trays & Platters- \$175 per tray
Feeds Approximately 20-25 ppl

Stuffed Mushroom Caps- Boursin cheese & marinara

BBQ Pork Sliders

Southwestern Eggrolls- House made with chicken, black beans, corn, jalapeño jack cheese, peppers, served with chipotle ranch

Thai Peanut Chicken Skewers- Served with Thai peanut sauce

Sweet Thai, Buffalo Hot, or BBQ Chicken Wings- Served with ranch and/or blue cheese

Sesame Seared Ahi- Cucumber slaw, wasabi, ginger, and pineapple teriyaki topped with sweet soy glaze

Shrimp Ceviche- Red onion, pepper, lime, avocado, cucumber, tortilla chips

Quandary Dinner Buffets

Gluten Free, Vegetarian, & Vegan Options Available Upon Request (Must specify in advance!)

Special Requests taken into consideration

Fajita Buffet- \$47 per person

Chips with salsa rojo & verde

Mixed grilled chicken, steak, sauteed onions, & bell peppers

Add Shrimp for \$6 extra per person

Add Portabella Mushrooms for \$4.00 extra per person

Ranchero beans and Spanish rice

Toppings- Lettuce, cheese, Pico de Gallo, jalapenos, guacamole, sour cream, salsa

Corn and flour tortillas

Happy Cowboy Buffet- \$60 per person

Appetizers- select two

Guacamole & Salsa with Chips

Red Pepper Hummus & Vegetables

Spinach & Artichoke Dip with Tortilla Chips & Vegetables

Veggie Spring Rolls with Chili Dipping Sauce

Street Corn

Salad- select one

Classic Caesar Salad

House Salad with Balsamic & Ranch dressing

Quandary Salad- Mixed greens, tomatoes, red onions, cucumbers, raisins, blue cheese, hazelnuts

Entrees- select two

Grilled Chicken Breast- Southwest spices topped with mango chutney

BBQ Pulled Pork- buns on side

Rocky Mountain Trout- Pan seared, poblano cream sauce

Portabella Pasta- Spinach, tomato, & portabella pesto cream sauce

Sides- select two

Seasonal Vegetables
Fried Brussel Sprouts
Mashed Potatoes
Cilantro white rice
Roasted Sweet Potatoes

Rustic Rancher Buffet- \$78 per person

Appetizers- select two

Guacamole & Salsa with Chips
Red Pepper Hummus & Vegetables
Spinach & Artichoke Dip with Tortilla Chips & Vegetables
Veggie Spring Rolls with Chili Dipping Sauce
Street Corn
Ahi Tuna with Cucumber Slaw, Wasabi, Ginger and Sweet Soy Reduction
Thai Chili, BBQ or Spicy Buffalo Chicken Wings, Ranch or Blue Cheese
Southwestern Eggrolls with Chipotle Ranch
Shrimp Ceviche

Salad- Select one

Classic Caesar Salad
House Salad with Balsamic & Ranch dressing
Quandary Salad- Mixed greens, tomatoes, red onions, cucumbers, craisins, blue cheese, hazelnuts

Entrees- Select two

Slow Roasted Prime Rib with Au Jus & Horse Radish Sauce- available for groups 20+
Sliced Filet Mignon with Peppered Cabernet Demi-glaze
Chicken Piccata with Lemon White Wine Butter Sauce & Capers
Bone-In Pork Chop with Agave Pomegranate Demi-glaze
Grilled Salmon with Freshly Roasted Tomatoes, Baby Spinach, Roasted Garlic & Herb Butter Cream Sauce
Portabella Pasta with Spinach & Tomatoes tossed in a Pesto Cream Sauce

Sides- Select two

Roasted Garlic Mashed Potatoes

Maple Glazed Sweet Mashed Potatoes
Seasonal Vegetables
Fried Brussel Sprouts
Cilantro White Rice

Desserts

Platters- \$175 per tray
Feeds approximately 25ppl

Freshly Baked Chocolate Chip Cookies
Freshly Baked Brownies
Churro Platter
Assorted Mini Desserts- groups of 20+
Chocolate Covered Strawberries- groups of 20+

Cake Cutting Fee- If you bring a cake, we are cutting it for you. No exceptions. If you bring in outside dessert, we are still charging \$3.00 per person. We cut and serve the cake for you. Includes plates and forks.

Our menu is just an example of the dining options we can create for you. We are flexible to customizing any menu you are most interested in.

We can create custom party platters, lunch and brunch menus for offsite or private caterings.

Please contact our Director of Events for any questions or party inquiries over 25 guests.

If you have questions and are interested in availability and a quote, please email us.

Visit our website for additional information: **alleventandcatering.com**

Jen Mehlin

Director of Events

970.471.9029

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All Other General Questions please call Quandary Restaurant: 970-547-5969

Thank you and we look forward to hearing from you soon. Take care.