

ZUMA

ROADHOUSE

Elevated Eatery

Keystone

ATMOSPHERE

With a full service restaurant, bar, private meeting space, and beautiful decks, we have all of the components to round out an excellent experience. The dining room extends warm and modern invitation. Honduran mahogany beams support the vaulted ceiling by the fireplace, which enriches the atmosphere with warm light. Intimate booth seating, and the large warm fireplace room provide a table for every occasion.

The bar boasts a large selection of beers, glasses or bottles of wine from their wide selection, and cocktails, from one of Summit County's most extensive liquor selections.

Enjoy all the distinctive ambiance in what can only be Zuma Roadhouse.

CAPACITY

The restaurant has several different areas for service that can accommodate a wide range of functions. The fireplace portion of the dining room can comfortably seat 60 people for a plated dinner or buffet. The entire dining room will seat 150 people for plated service or 135 for a buffet function. Total Capacity 180 for seating and 268 with our huge decks.

The bar area will accommodate 75 guests or can be added to the dining room seating providing room for 40 more people to a plated or buffet event. Removing the furniture adds the option of dancing or live entertainment to enhance the evening. One large patio is connected to the fireplace portion of the dining room and seats 60. Pricing is available for each of the spaces listed above. We specialize in wedding parties, receptions, corporate events, and lunch meetings. However we welcome the challenge of whatever your plans may require.

Parties/Events 91 River Run Road, Suite C6, Keystone, Co 80435

Contact: bgilbert@roadhousehg.com or 970 389-7306

Zuma Roadhouse Banquet Policies

Restaurant Minimum

The restaurant minimum is the amount of money a group must spend to rent a portion or the entire restaurant for part of or an entire evening. This minimum number must be achieved through the purchases of food and beverage items. Equipment rental and banquet costs are not considered part of that number.

Any outside performers or entertainment will not be included in the minimum amount. If the minimum number is not reached through the purchase of food and beverage items over the course of the event, the group will be charged for the entire minimum amount. If the group exceeds the minimum they will be charged for what is consumed over the course of the evening. A guaranteed guest count and food selection must be specified 10 business days prior to the function. Once received, this number is not subject to reduction. Final billing will be based on the guaranteed number of guests or the actual number of guests, whichever is greater.

Sales tax and gratuity are not included in reaching the minimum dollar amount. Colorado Sales Tax and Keystone Surcharge Total 12.175% of all purchases. Gratuity is 18%, Plus a 5% Service charge, of pre-tax bill.

Banquet Time Limit

Each function will be allowed a time limit for their function. The General Manager reserves the right to negotiate this time limit, which will affect the restaurant minimum for the event. Surpassing the contracted time frame may result in an increased minimum for the event.

Full Restaurant Occupancy	180+ People
Full Restaurant Occupancy with Tented Deck (Additional Charge)	268+ People

Payment Policies

A deposit of 20% will be required for all events after confirmation in order to secure the space for the desired date and time. The space will be released to the market if the deposit is not received by the date specified on your confirmation sheet. Deposit amounts will be deducted from the total bill on the day of the event. Full payment of the balance will be due at the conclusion of the event unless otherwise agreed upon.

Cancellations are accepted up to 60 days prior to the date of the event. Events that are cancelled in due time will receive full refund of their deposit in a timely manner. Failure to cancel within the noted time will result in forfeiture of deposit. Cancellations within 30 days of the scheduled event will result in billing the full contracted minimum. Cancellations within 10 days will result in billing of the full contracted minimum, taxes and gratuities.

ZUMA ROADHOUSE

Bar Options

The following options are available - tailor it to you needs!

Cash Bar

Normal Pricing, The each guest will pay for his or her beverages individually.

Well

*House Wines \$7, All Domestic, Imported Beers and Micro Drafts \$4-\$6
Well Drinks at \$7-\$8 (Finlandia, Jack Daniels, Bacardi, Herradura Silver, Bombay)*

Premium

*Any Premium wine by the glass \$7-\$14
Premium Liquors \$9-\$14*

Top Shelf or Cash Bar

Prices vary.

Any wine by the glass or bottle.

Any liquor Wolf Rock Steak House has available from the bar.

Wine Selection

Bottle wine is available at list price and charged per bottle



Hors d'Oeuvres
Passed or Buffet

PRICED PER DOZEN

Caprese Skewers
mozzarella, tomato & basil skewers drizzled with balsamic
\$22

Ponzu Glazed Salmon Canapés
on toast points with sour cream and dill
\$39

Mini Maryland Crab Cakes
with a lemon Aioli
\$44

Wild Game Sausage
mixed Wild Game Sausage with house mustard or mango jalapeno sauce
\$36

Thai Peanut Chicken Skewer
\$34

Tuna Poke Tostadas
with sweet soy, avocado crema and sriracha
\$45

PRICED PER ITEM ORDERED

Stuffed Mushrooms
stuffed with boursin cheese, onions, with House made Marinara Sauce
\$1 per mushroom.

Fried Cheese Raviolis
with choice of house made garlic herb cream sauce or sundried tomato cream sauce
\$1.50 each

Marinated Shrimp Skewers
\$3 per skewer

Soft Bavarian Pretzel Bites with Four Cheese fondue
\$3 per stick (5 bites)

Braised Short Rib sliders
Pickled carrot slaw and gruyere cheese
\$3 each

Pulled Pork sliders
with apple chipotle slaw , pickles, crispy onions and BBQ sauce
\$3 each

**Wings: choice of buffalo, BBQ, Asian spiced dry rub or sweet & spicy sesame
with blue cheese or ranch
\$1.50**

(or \$2 per wing and will be served with carrots and celery)

**Brussel sprouts
with sweet & spicy sesame/goat cheese
\$9 per order - serves 2**

**Edamame
In olive oil and house blend of Asian spices
\$8 per order - serves 2**

TRAYS AND PLATTERS

Chef's Selection Cheese Platters - served with an assortment of crackers

Domestic Cheese tray - Chef's selection of three domestic cheeses	\$75
Import Cheese tray - Chef's selection of three imported cheeses	\$95
Special Request Cheese Tray	- market price

Vegetable Tray

Variety of vegetables with Ranch or Blue Cheese	\$79
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Carved Turkey

Carved Turkey with Bourbon sauce or peach marmalade	\$199
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Carved Beef Tenderloin or Prime Rib

Whole loin prepared medium rare served with natural jus and horseradish cream (Serves 20-35)	\$279
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Fresh Fruit Trays

Seasonal Fruits (4 types)	\$100
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Dessert Selections

Add \$8 per person

Peach Crumb Cobbler

NY Cheese Cake

Chocolate Mousse

S'mores Fondue

Add \$4 per person

Fresh Baked Cookies

Fresh Baked Brownies

Prices do not include sales tax or gratuity. Prices are subject to change.

The Western Star \$32 per person
Buffet or Plated

Select two of the following:

Herbed Roasted Angus Prime Rib
With natural jus & horseradish sauce

All Natural Rotisserie Chicken
Served with a lemon butter cream sauce with artichoke hearts

Pan Seared Atlantic Salmon
With a rosemary tomato jam

Rocky Mountain Rainbow Trout Almondine
Almonds, garlic butter sauce

Beef Short Rib
Served with a honey-chipotle molasses

Parpadelle Pasta
Served in a sundried tomato/garlic cream sauce with red bell peppers, crushed red peppers, asiago and spinach
Choice of: Blackened Shrimp, Andouille Sausage or Portobello Mushroom

***ADD a third menu item for \$7 more**

Choose a Starch & a vegetable for the meal

Starch Choices

Select one of the following to accompany the MENU you have selected.

Jalapeño Cream Cheese Mashed Potatoes

Rosemary Roasted Red Potatoes

Almond Quinoa Pilaf

If you prefer different starches for each menu item there will be an additional \$3 per person

Vegetable Choices

Select one of the following to accompany the MENU you have selected.

Glazed Baby Carrots

Green Beans & Cherry Tomato

Seasonal Sautéed Root Vegetables

Asparagus

ADD a Salad - \$5 per person

Select one: House or Caesar Salad

Select one: Ranch, Blue Cheese, Caesar, Apple cider vinaigrette, wasabi vinaigrette or Honey Balsamic Vinaigrette.

Prices do not include sales tax or gratuity. Prices are subject to change.

The Dakota \$52 per Person

Plated only

Select up to three of the following for guests

16 oz Grilled 1855 Ribeye
Peppercorn encrusted

8 oz. Grilled 1855 Beef Tenderloin
Tenderloin encrusted w/ peppercorn mélange and demi glace

Fresh Wild Alaskan Halibut
with a citrus buerre blanc

Colorado Rack of Lamb
Grilled, seared, or braised with a mango-mint demi

Colorado Elk Tenderloin
Port Wine demi glace

Parpardelle Pasta
Served in a sundried tomato/garlic cream sauce with red bell peppers, crushed red peppers, asiago and spinach
Choice of: Blackened Shrimp, Andouille Sausage or Portobello Mushroom

Choose a Starch & a vegetable for the meal (change)

Starch Choices

Select one of the following to accompany the PLATED MENU you have selected
Jalapeño Cream Cheese Mashed Potatoes
Rosemary Roasted Red Potatoes
Almond Quinoa Pilaf

If you prefer different starches for each menu item there will be an additional \$3 per person

Vegetable Choices

Select one of the following to accompany the PLATED MENU you have selected.
Glazed Baby Carrots
Green Beans & Cherry Tomato
Seasonal Sautéed Root Vegetables
Asparagus

ADD a Salad - \$5 per person

Select one: House or Caesar Salad

Select one: Ranch, Blue Cheese, Caesar, Apple cider vinaigrette, wasabi vinaigrette or Honey Balsamic Vinaigrette.

Prices do not include sales tax or gratuity. Prices are subject to change.

Fajita Buffet

\$23.99 per person

All Fajitas served with flour tortillas, sautéed onions and bell peppers, guacamole, sour cream, jalapenos, tomatoes, lettuce and roasted tomato salsa. Spanish rice and ranchero beans garnished with shredded cheese.

Entrée Choices:

Choose two

- *Chicken*
- *Steak*
- *Fish*
- *Veggie (Mushroom & Pineapple)*

Dessert - \$4 per item
Choice of:

- *Brownies*

Or

- *Cookies*

Continental
\$13.95 per person

Fruit & Cereals

- *Assorted Fresh Fruit in Season*
- *Assorted Cereals or*

Yogurt & Homemade Granola

Breakfast Breads & Pastries

Select ONE Assortment of:

- *Muffins*
- *Sweet Breads or*
- *Bagels*
Served with butter and cream cheese spreads

Add \$3 for a second choice of Breakfast Bread

BEVERAGES

- *Coffee, Tea Service Assorted Juices, Whole & Skim Milk*

Full Breakfast
\$20.95 per person

Includes All Items on Continental Breakfast Plus Choose one of the following 3 Breakfast Menu Options:

#1 Breakfast Burritos with Scrambled Eggs, Chorizo Sausage, Cheddar Cheese & Green Chili with Potatoes

#2 Breakfast Sandwiches: Bacon, Egg, Cheddar Cheese served on a Croissant with Potatoes

#3 Standard Buffet

- *Breakfast style Eggs*
- *Assorted Breakfast Meats*

Select two:

- *Ham*
- *Bacon*
- *Sausage*

Choice of:

- *Grand Marnier French Toast or*
- *Toasted Almond Pancakes*

Potatoes Choice of . . .

- *Home Fries with peppers & onions*
- *Garlic Roasted Potatoes*

Prices do not include sales tax or gratuity prices subject to change