



The Ranch

Larimer County Fairgrounds
and Events Complex

Holiday

M E N U

OVG Hospitality

Budweiser
EVENTS CENTER



DINNER BUFFETS

Served with Water and Iced Tea

COUNTRY CHRISTMAS AT THE RANCH | \$45 PER PERSON

ROASTED BUTTERNUT SQUASH & DRIED CRANBERRY SALAD GF V

Baby spinach, arugula, goat cheese, toasted almonds, cider mustard dressing **CONTAINS NUTS**

APPLETINI SALAD GF V DF

Granny smith apple, savoy mix greens, candied walnuts, red onions, balsamic vinaigrette **CONTAINS NUTS**

WHITE TRUFFLE & PARMESAN FINGERLING POTATOES GF V

Sea Salt, Cracked Black Pepper

SMOKED SALT ROASTED PORK LOIN

Roasted Grapes and Sage Demi Sauce

GRILLED BEEF SHOULDER TENDERLOIN GF

Brandy Peppercorn Sauce

STUFFED PASTA STATION

Butternut Squash & Balsamic Sage Brown Butter V

4 Cheese Ravioli & Roasted Tomato Sugo V

Toppings: Pesto, Parmesan, Toasted Herb Breadcrumbs, Olive Oil

DELUXE HOLIDAY DESSERT ASSORTMENT

WARM WORTHERS BREAD PUDDING

Raisins, Sweet Milk, Rum Caramel Sauce

FLOURLESS CHOCOLATE CAKE

Decadent chocolate cake, Anglaise, Cherry Compote

STICKEY TOFFEE

Sponge Cake, Dates, Sweet Toffee Sauce

YULETIDE HOLIDAY | \$38 PER PERSON

NUTCRACKER SALAD V VG DF

Baby greens, pistachio, pomegranate seeds, toasted pepitas, poached pears, maple herb dressing

CONTAINS NUTS

ROASTED GARLIC MASHED POTATOES GF V

Herb sweet butter

ROASTED BRUSSELS SPROUT & CAULIFLOWER GF V VG DF

Olive oil, fresh herbs

SAUTEED HERICOT VERTS GF V

Shallots, butter, lemon, red wine vinegar

CRANBERRY & ORANGE CHUTNEY STUFFED CHICKEN BREAST GF DF

Caramelized fennel, cumin chicken jus

BURGUNDY BRAISED SHORT RIB GF DF

Mushroom, onion, burgundy wine, beef pan jus

WARM BOURBON BREAD PUDDING

Bourbon Butter Sauce

LET IT SNOW BUILD YOUR OWN CUSTOM BUFFET

COLD SELECTIONS

Serves 50 guests or 50 pieces increments where noted

WINTER CRUDITE DISPLAY | \$170

Assorted Veggies with Spicy Parmesan Dip

HOLIDAY CHEESE & CHARCUTERIE | \$225



Sliced Meats, Artisan Breads, Condiments

CARMELIZED ONION & GOUDA

CROSTINI | \$125 PER 50 PIECES

Bourbon Bacon Jam, Rye Toast

ROASTED BUTTERNUT SQUASH

CROSTINI | \$125 PER 50 PIECES    

Cranberry Braised Mustard Seeds

BEET CURED DEVEILED EGGS | \$115

PER 50 PIECES
Micro Greens

LEMON POACHED SHRIMP | \$185

PER 50 PIECES
Phyllo Cup, Micro Greens, Lemon Herb Remoulade

HONEY SMOKED SALMON

ON RYE | \$260 PER 50 PIECES

Pumpernickel rye toast, tarragon mustard, fennel frond

HOT SELECTIONS

Serves 50 guests or 50 pieces increments where noted

BEEF TENDERLOIN CROSTINI | \$290

PER 50 PIECES
Medium Rare sliced tenderloin, horseradish cream, fried capers

CHIPOTLE CREAM MEATBALLS | \$180

PER 50 PIECES
Chipotle Cream Sauce

SMOKED DUCK CROSTINI | \$280

PER 50 PIECES
Fig Orange Marmalade, Thyme

HAZEL DELL FOREST MUSHROOM DANISH

Shallot & Blue cheese fondue, apple cider gastrique, micro greens

BROCCOLI & FONTINA CHEESE

QUICHE | \$220 PER 50 PIECES

CARVING STATIONS

Chef Fee for 50 pp/\$50

CARVED PRIME RIB | \$620

Fresh Baked Yeast Rolls, Creamy Horseradish Sauce, Au Jus

ENCRUSTED PORK LOIN | \$360

Apple Cider Glazed, Roasted Apple Chutney

HOLIDAY DESSERT SELECTIONS

Serves 50

RASPBERRY WHITE CHOCOLATE

BRULEE CHEESECAKE | \$275

CHOCOLATE MOLTEN BUNDT CAKE | \$275

SALTED VANILLA CARAMEL CRUNCH CAKE | \$300

EGGNOG CRÈME BRULEE | \$250

FLOURLESS CHOCOLATE TORTE | \$275



BEVERAGE SERVICE

Beverage Services include disposable cups. Upgrade to glassware for \$1/person.

ASSORTED PEPSI CANNED SODAS	\$2.00 EACH
AQUAFINA BOTTLED WATER	\$2.00 EACH
ASSORTED BOTTLED JUICES	\$3.00 EACH
COFFEE SERVICE	\$12.00 PER GALLON
HOT TEA SERVICE	\$12.00 PER GALLON
ICE WATER SERVICE	\$5.00 PER GALLON
INFUSED WATER SERVICE	\$10.00 PER GALLON
Strawberry Jalapeno, Cucumber Lemon Mint, Minted Watermelon	
BULK JUICE SERVICE	\$10.00 PER GALLON
Choice of Orange, Cranberry or Apple	
BULK ICED TEA OR LEMONADE SERVICE	\$20.00 PER GALLON
ALL DAY BEVERAGE PACKAGE	\$15.00 PER PERSON
Fresh Brewed Coffee, Decaf Coffee, Assorted Teas, Soft Drinks, and Bottled Water.	
This package is for a maximum of 6 hours and remains in the same location all day.	

CASH BAR/HOSTED BAR

Please ask our Premium Services Manager about available bar options.

PREMIUM LIQUOR	\$10.00 PER GLASS
WELL LIQUOR	\$8.00 PER GLASS
HOUSE WINE BY THE GLASS	\$8.00
DOMESTIC CANNED BEER	\$8.00 PER CAN
PREMIUM CRAFT CANNED BEER	\$9.00 PER CAN
CANNED COCKTAILS	\$10.00 PER CAN
ASSORTED SOFT DRINKS/BOTTLED WATER	\$2.00

WINE SELECTIONS

HOUSE WINE BY THE BOTTLE	\$34.00 PER BOTTLE
Frontera Cabernet Sauvignon, Pinot Noir, Merlot, Chardonnay, Sauvignon Blanc, Pinot Grigio	

DRAFT BEER SELECTION

DOMESTIC KEG	\$300.00
Budweiser or Bud Light	
CRAFT SPECIALTY KEG	\$400.00

Please ask our Premium Services Manager about Draft Beer Selections and Liquor Brands.
Bartender fee of \$120 every four hours will be charged per bartender.



FOOD & BEVERAGE SERVICE POLICIES

OUTSIDE FOOD AND BEVERAGE

OVG Hospitality maintains the exclusive right to provide all food and beverage service. Any exceptions must be requested and obtained by prior written approval of the General Manager. Due to the length of time that the food will be held during your event, the OVG Hospitality team has concerns over the wholesomeness of these products when taken off-property for later consumption. It is therefore our strict policy that no leftovers may be taken off the premises at any time.

BEVERAGE SERVICE

Oak View Group Hospitality offers a complete selection of beverages to compliment your function. As the licensee, we are responsible for the administration of these regulations. Alcoholic beverages may not be brought onto the premises from outside sources without prior written consent of the General Manager. In compliance with Colorado Liquor Enforcement Division, we reserve the right to ask patrons for proper identification for alcoholic beverage service and we reserve the right to refuse alcohol service to intoxicated or underage guests.

DIETARY CONSIDERATIONS

Oak View Group Hospitality is happy to address special dietary requests for individual guests with advanced notice of 72 hours.

CHINA SERVICE

China service is standard for all dinner buffets and plated dinners. Please ask our Premium Services Manager for any special requests with advanced notice of 72 hours.

LINENS

Please ask our Premium Services Manager for information regarding linen for your event.

MENU SELECTIONS

Choose a menu from the preceding suggestions or have us custom design a menu for your particular needs. Menus must be finalized two weeks prior to the event.

MANAGEMENT CHARGE & TAXES

Please note that all catered events are subject to a 22.5% Management Charge and a 6.7% Sales Tax. This Management Charge is the sole property of the food & beverage company or the venue owner, as applicable, is used to cover such party's costs and expenses in connection with the catered event (other than employee tips, gratuities, and wages), and is not charges in lieu of a gratuity. The Management Charge is not a tip, gratuity, or service charge, nor is it purported to be a tip, gratuity, or service charge for any wait staff employee, service employee, service bartender, or other employee. No part

of the Management Charge will be distributed (as a tip, gratuity, or otherwise) to any employee who provides service to guests.

GUARANTEES

A final guarantee of attendance is required 7 working days prior to all food and beverage events. In the event of a split entrée, the client is responsible to notify Oak View Group Hospitality of the exact count of each item 7 working days prior to the event. Billing will be based on either your minimum guarantee (even if fewer guests are in attendance) or the actual guest count, whichever is greater.

All catered functions at The Larimer County Ranch will require a minimum of 25 guests. If your event does not meet this requirement, please consult with the Premium Services Manager.

BILLING

A 50% deposit is due with the return of the signed agreement. All events require a pre-client information form with complete credit card information returned with the signed contract. All incidentals and remaining balance are due at the conclusion of the event. If payment of the balance is not received by the appropriate date, a delinquent charge of 1.5% per month will be added to the balance.

All billing should be addressed to Oak View Group Hospitality. Check or credit card payments are accepted forms of deposit and balance payments.

CANCELLATION

In the event of a cancellation prior to two weeks before the event, 50% of the estimated charges may be due. Cancellation of food functions must be sent by e-mail or in writing to the Premium Services Manager. Any cancellation received after the Final Guarantee has been provided will result in a fee equal to 100% of the charges on the affected banquet event order(s) or signed agreement, whichever is greater.

CONTACT INFO

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