



Thank you for considering the Kickapoo Tavern for your upcoming event. Located in the heart of River Run Village Keystone, we are famous for our good times and a casual and rustic atmosphere.

We offer 3 distinct event areas and customizable dining and beverage packages. Our picturesque settings, welcoming atmosphere and strategic building layouts allow the Kickapoo Tavern and its staff to create a memorable and unique experience for your event.

## Our Event Space

### **Main Dining Room - Seats 75**

A rustic and warm atmosphere, the Main Dining Room features a combination of table and booth seating.

### **Bar - Seats 75**

With stool seating at bar and tables, the area features three flat-screen televisions. Ideal location for après ski parties, and Welcome receptions.

### **Deck - Seats 85**

Booking for the Deck will require tent rental- extra fee. Rain or Shine booking available. Ideal for outdoor parties overlooking the River and the Ski Area

### **Full Restaurant - Seats 150 adults comfortably. 225 with Deck (weather dependent)**

Please contact me directly for any questions, or to finalize reserving a space. Our menu is an example of the dining event we can create for you. We are happy to customize any menu for your event. We can create custom party platters, and Brunch and lunch menus.

**Britt Oestergaard Gilbert**  
Event Director  
c. 970.389.7306  
[bgilbert@roadhousehg.com](mailto:bgilbert@roadhousehg.com)

\*prices subject to change

# Group Booking Procedures

## Minimum Food & Beverage Charges

A Minimum Food & Beverage Charge will be calculated and applied to any event booked at The Kickapoo Tavern. If actual charges for the event are less than the Minimum Charge, the Minimum Charge will apply. If actual charges are greater than the Minimum Charge, then actual charges will be applied. A guaranteed guest count will be determined by a certain date and stated on the agreement. 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.

## Taxes, Gratuities & Other Charges

All events booked at The Kickapoo Tavern are subject to a 12.175% resort tax in Keystone, unless the group is legally tax-exempt. In addition, a 18% gratuity and a 5% service charge will be added on to the food and beverage total at the conclusion of each event.

A limited selection of linen rentals are available for an extra fee. All other rental equipment (i.e. specialized china, flatware, glassware, etc.) will be set up by the banquet manager and charged to the master invoice with a 10% service fee.

## Payment Policies

A 20% 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 total bill on the day of the event. Full payment of the balance will be due at the conclusion of the event, unless otherwise specified on the agreement. Payments may be made by check, money order or credit card.

## Cancellations

Cancellations are accepted up to 60 days prior to date of event, unless otherwise specified on the agreement. If event is cancelled with greater than 60 days' notice, 100% of deposit will be returned to the client. Cancellation within 60 days of the event will result in forfeiture of deposit. Cancellations within 30 days of the scheduled event will result in billing of the entire contracted minimum. Cancellation within 10 days of the event will result in full payment of the contracted minimum, tax and gratuities.

# Heavy Hors d' Oeuvres

## Trays & Platters

**Chips and Country Guacamole** \$6 per cup  
**Pork Green Chili Queso w/ Pita Chips** \$6 per cup

**Quesadillas Chicken, Beef or Veggie/25 slices** \$25  
Jack and cheddar cheeses, jalapenos, red onion, green pepper, fresh cilantro & sour cream

**Cheese & Crackers Tray**  
Pepper Jack, Cheddar and Swiss \$75  
Havarti, Muenster and Gouda \$95

**Veggie Tray with blue cheese or ranch dressing** \$79

**Seasonal Fruit Tray** \$100

## Priced Per Dozen

**Vegetable Egg Rolls** \$24

**Beef Sliders** \$40  
Mini Colorado beef burgers topped with cheddar cheese

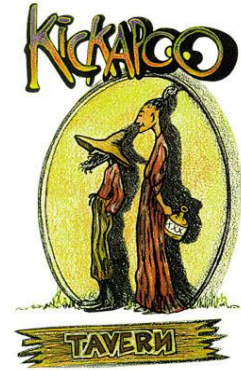
**BBQ Pork Sliders** \$35  
mini pulled pork sliders topped with cheddar cheese

**Southwestern Egg Rolls** \$29  
chicken, black beans, corn jalapeno jack cheese, red peppers & spinach

**Stuffed Mushrooms** \$12  
Boursin cheese, onions with a marinara sauce

**Buffalo, BBQ or Hot Honey Wings** \$26

**Wild Game Sausage** \$36  
Mixed wild game sausage with house mustard or mango jalapeno sauce



## Drinks

### Cash Bar Option

Normal Pricing, Individual Guest Paid, Partial or Full Bar

### Host Bar Options

### Well Option

House Wines, Well Liquor Drinks, Domestic Draft or Bottle Beer

**\$7 - \$9 Per Item**

### Top Shelf Option

All Wines by the Glass, All Liquors & All Beers are Available

Normal pricing per item sold

## Dessert

**\$7 per person**

Brownie a la mode  
Carmel Apple Pie  
Cheese Cake  
Snickers Ice Cream pie

**\$4 per person**

Cookies  
Brownies

## Fajita Buffet

\$23.99 per person

### ENTREES Select 1:

Chicken - Steak - Fish - Veggie  
Shrimp (add \$3/person)

Served with flour tortillas, sautéed onions and bell peppers, guacamole, sour cream and salsa, alongside spanish rice and ranchero beans garnished with shredded cheese.

## Happy Cowboy

Entrees with 2 sides \$30

2 courses \$35 per person

3 courses \$40 per person

select two appetizers - select one salad -select two sides

### ENTREES Select 2

Roasted Half Chicken  
BBQ Pork Ribs  
Pan Fried Trout  
Grilled Sirloin Steak  
(Sauces: Chimichuri, Mustard-Mushroom or Caramelized Onion Butter)  
Pasta Primavera

## Rustic Rancher

2 courses \$45 per person

3 courses \$50 per person

select two appetizers - select one salad -select two sides

### ENTREES Select 2

BBQ Chicken Breast  
Blackened Salmon w/ a Roasted Tomatillo Sauce  
Penne Pasta (light basil pesto sauce with cherry tomatoes)  
Glazed Roasted Pork Loin  
Sliced New York Strip Topped with Warm Gorgonzola & Red Wine Reduction

## Trail Rider

2 courses \$60.00 per person

3 courses \$65 per person

select two appetizers - select one salad -select two sides

### ENTREES Select 2

Half Chicken Smothered in Poblano Chile Sauce & Monterey Jack Cheese  
Teriyaki Glazed Salmon w/ Avocado Ginger Salsa  
Grilled Portabella Mushrooms  
Prime Rib w/ au jus and horseradish cream sauce  
Frenched Pork Chop with caramelized onions and apples



## Dinner Selections

Plated - Family Style - Buffet

### APPETIZERS

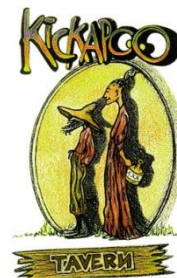
Quesadillas Chicken or Steak  
Chips & Salsa  
Assorted Fruit Platter  
Pork Green Chili Queso Dip with Pita Chips  
Chips, Salsa & Guacamole  
Vegetable Platter  
Assorted Fruit Platter  
Southwestern Egg Rolls  
Assorted Cheese & Cracker Tray

### SALADS

Traditional Caesar  
The Hodson  
mixed greens, with strawberries, apples, almonds, goat cheese & dried cranberries  
House  
mixed greens, onion, grape tomato, shredded carrots and pepitos

### SIDES

Potato Salad  
Corn on the Cob  
Southwestern Corn Bread  
Baked Beans  
Macaroni & Cheese  
Choice of Vegetable  
Roasted Garlic Mashed Potatoes  
Roasted New Potatoes  
Assorted Rolls



## Hot Breakfast

**\$20.95 per person**

Includes All Items on Continental Breakfast, plus a choice of one Breakfast Menu Option:

### Menu #1: Breakfast Burritos

Scrambled Eggs, Chorizo Sausage, Cheddar Cheese & Green Chili with Potatoes

### Menu #2: Breakfast Sandwiches

Bacon, Egg, Cheddar Cheese served on a Croissant with Potatoes

### Menu #3: Standard Buffet

#### Breakfast style Eggs

Assorted Breakfast Meats: *select two*

Ham, Bacon or Sausage

Assorted Breads: *select one*

Grand Marnier French Toast *or*

Toasted Almond Pancakes

Potatoes: *select one*

Home Fries with peppers & onions *or*

Garlic Roasted Potatoes

## Continental Breakfast

**\$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

## BEVERAGES

Coffee, Tea Service Assorted Juices, Whole & Skim Milk