



THANK YOU FOR CONSIDERING
THE PINE CREEK COOKHOUSE FOR YOUR EVENT.

From special menus for birthdays and celebratory dinners, to groups of up to 60 in the private dining room, to weddings or large private dinners (up to 150 in the winter), the Pine Creek Cookhouse specializes in private events and provides unequalled food and service in one of Colorado's premier venues.

Please call the Reservations Manager or General Manager for availability, menus and pricing information.

The Cookhouse is available for private functions winter or summer.

Physical Address

*11399 Castle Creek Road
Aspen, Colorado
(See Map on next page.)
Telephone: 970.925.1044
Fax: 970.925.7939*

Mailing Address

*314 S. 2nd Street
Aspen, Colorado 81611*

Contacts

*Andrew Lodge, General Manager, andy@pinecreekcookhouse.com
Kurt Boucher, Executive Chef, kurt@pinecreekcookhouse.com
Michele Gile, Reservations Manager, michele@pinecreekcookhouse.com*

For photos and information about the Pine Creek Cookhouse and the surrounding area, visit our website: www.pinecreekcookhouse.com



DIRECTIONS

From Aspen

Take Main Street (Highway 82 West) going out of town toward the Aspen Airport.

At the roundabout exit onto Castle Creek Road. You will pass the hospital almost immediately on your right. Follow Castle Creek road for 11 miles to the road's end.

Our King Cabin Nordic Center will be to your right.

Driving Time Approximately 30 minutes.

From Snowmass Village

Take Brush Creek Road from Snowmass Village to Highway 82.

Make a right turn on Highway 82 East towards Aspen. Just before entering Aspen you will reach the roundabout. At the roundabout exit onto Castle Creek Road.

You will pass the hospital almost immediately on your right. Follow Castle Creek road for 11 miles to the road's end. Our King Cabin Nordic Center will be to your right.

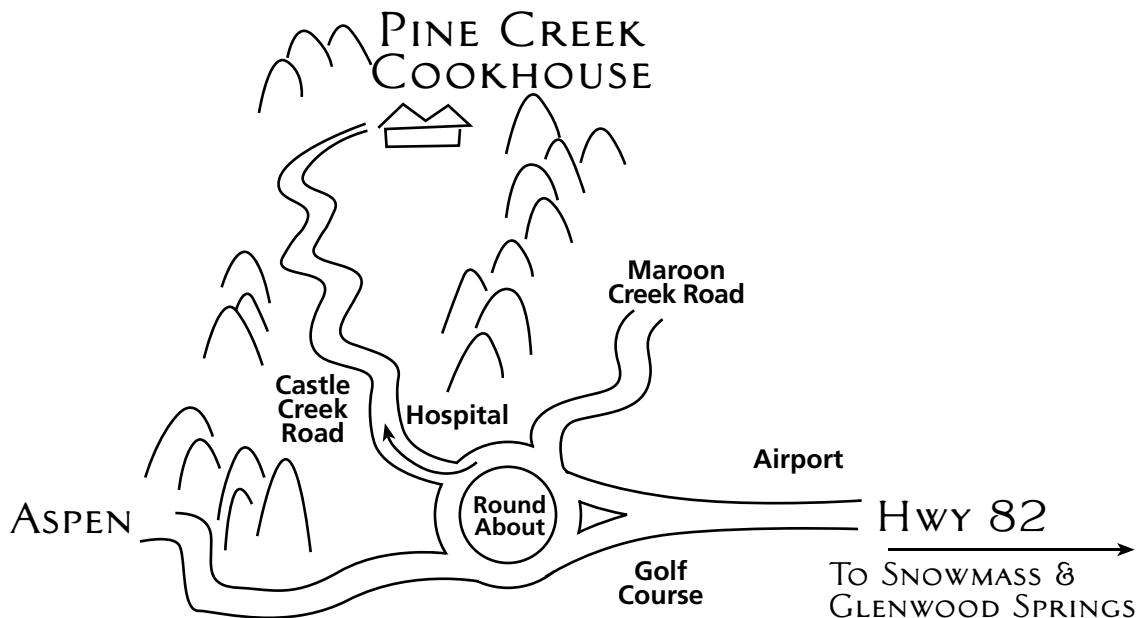
Driving Time Approximately 45 minutes.

From Glenwood Springs

Take Highway 82 East towards Aspen. Just before entering Aspen you will reach the roundabout. At the roundabout exit onto Castle Creek Road.

You will pass the hospital almost immediately on your right.

Follow Castle Creek road for 11 miles to the road's end. Our King Cabin Nordic Center will be to your right. Driving Time Approximately 1 hour.





WINTER 2006-2007 GROUP PRICING, LUNCH

Private Room Pricing (for groups up to 60 guests)

Lunch \$80.00 per person, 40 person minimum (\$3,200.00 minimum)

*Includes: Ski/snowshoe rental and trail pass
First course, choice of soup du jour or salad
Entrée, choice of 4 off menu*
One Dessert
Coffee*

Private Room fee: \$1000.00

The Private Room does not accommodate DJs, live music or a PA of any kind.

Restaurant Buyout Pricing

Lunch \$80.00 per person, 100 person minimum, (\$8,000.00 minimum)

*Includes: Ski/snowshoe rental and trail pass
First course, choice of soup du jour or salad
Entrée, choice of 4 off menu*
One Dessert
Coffee*

Event Time: 12:00 to 3:30 at the restaurant

Site fee: \$3000.00

WINTER 2006-2007 GROUP PRICING, DINNER

Private Room Pricing (for groups up to 60 guests)

Dinner \$125 per person, 40 person minimum (\$5000.00 minimum)

*Includes: Ski/snowshoe gear rental and guided ski/snowshoe adventure
Appetizers, plated*
First course, choice of soup du jour or salad
Entrée, choice of 4 off menu*
Dessert, 1, preselected
Coffee*

Private Room fee: \$1000.00

The Private Room does not accommodate DJs, live music or a PA of any kind.

Restaurant Buyout Pricing

Dinner \$125 per person, 100 person minimum, (\$12,500.00 minimum)

*Includes: Ski/snowshoe gear rental and guided ski/snowshoe adventure
Appetizers, passed or plated*
First course, choice of soup du jour or salad
Entrée, choice of 4 from winter menu*
Dessert, 1, preselected
Coffee*

Event Time: 6:30 pm arrival at King Cabin, 11:30 pm departure at the restaurant

Site fee: \$5000.00

Sleigh ride available at discounted rate with restaurant buyout & private room pricing.

Total sleigh capacity is 70 people. Snowcat transportation is available for night events. Call for pricing.

*Additional charges may apply to super-premium appetizer & entree selections.



SUMMER 2006 GROUP PRICING, LUNCH

Private Room Pricing (for groups up to 60 guests)

\$50 per person, 40 person minimum (\$2,000.00 minimum)

Includes: First course, choice of soup du jour or salad

*Entrée, choice of 4 off menu**

Dessert, pre-selected

Coffee

Event Time: 12:00 to 3:30 pm at the restaurant

Private Room fee: \$1000.00

The Private Room does not accommodate DJs, live music or a PA of any kind.

Restaurant Buyout Pricing

\$50 per person, 100 person minimum, (\$5000.00 minimum)

Includes: First course, choice or soup du jour or salad

*Entrée, choice of 4 off menu**

Dessert, pre-selected

Coffee

Event Time: 12:00 to 3:30 pm at the restaurant

Site fee: \$3000.00

SUMMER 2006 GROUP PRICING, DINNER

Private Room Pricing (for groups up to 60 guests)

\$100 per person, 40 person minimum (\$4000.00 minimum)

*Includes: 3 Passed Appetizers**

Choice of Soup or Salad

*Choice of 4 Entrees**

1 Preselected Dessert

Coffee

Event Time: 6:00 to 11:00 pm at the restaurant

Room fee: \$1000.00

The Private Room does not accommodate DJs, live music or a PA of any kind.

Restaurant Buyout Pricing

\$100 per person, 100 person minimum, (\$10000.00 minimum)

*Includes: 3 Passed Appetizers**

Choice of Soup or Salad

*Choice of 4 Entrees**

1 Preselected Dessert

Coffee

Event Time: 6:00 to Midnight at the restaurant

Site fee: \$4000.00

**Additional charges may apply to super-premium appetizer & entree selections.*



A WINTERY NIGHT...

*On starry winter nights,
a unique and romantic experience awaits you.
To start this adventure the choice is yours,
either a lantern lit cross-country ski tour
or a trip back in time on a horse-drawn sleigh
taking you into the beautiful Castle Creek Valley.
Awaiting you at the end of the trail,
a glowing fireplace to warm your fingers and toes,
a wonderful selection of hot drinks,
and an epicurean delight to fulfil the heartiest of appetites.
A selection from our extensive fine wine list
will complete this unforgettable experience.*

* APPETIZERS *

EACH TABLE RECEIVES THE CHEF'S SELECTION
OF DAILY APPETIZERS

* SECOND COURSE *

Your choice of one of the following...

BABY SPINACH SALAD

Thyme & Dijon Dressing with Swiss Cheese Crisps

WINTER BARLEY SALAD

*Toasted Barley, Red Bell Peppers, Corn,
Grilled Portobello Mushrooms & Baby Spinach*

GRILLED HEARTS OF ROMAINE

A Mountain Variation of the Classic Caesar

COOKHOUSE SALAD

*Organic Greens, Apples, Candied Pistachios, Dried Cranberries,
Cambosola Cheese, Maple Balsamic Vinaigrette*

SOUP DU JOUR

Executive Chef: Kurt Boucher

Kitchen Crew: Chris Keating, Chris "Sparky" Maher, Rita Sherpa, Sangre Sherpa



* **ENTREES** *

DUCK 5 WAYS

Trio of Sauces, Apple & Root Vegetable Puree, Sautéed Arugula

SMOKED VEAL CHOP

Achiote Drizzle, Sharp White Cheddar Risotto, Heirloom Tomato Corn Salad

JACK DANIELS MARINATED CARIBOU

Wilted Dandelion Greens, Sweet Potato Lasagna

RAINBOW TROUT

Shiitake Salad, Lobster Spring Roll, Miso Beurre Blanc

CINNAMON SCENTED ELK TENDERLOIN

Pomegranate Syrup, Potato Pave, Baby Red Chard

COUS COUS ENCRUSTED SKATE

Watercress Sauce, Tomato Confit, Braised Fennel, 30 year old Balsamic

ROASTED CHICKEN

*Stuffed with Serrano Ham, Sundried Tomato, Boursin Cheese,
Chicken Demi-Glace, Smoked Yukon Gold Mashers*

WILD KING SALMON

Tamarind Glazed, Braised Leeks, Tea Noodles, Soy Lemongrass Ginger Emulsion

SURF & TURF

*Buffalo Encrusted in Pistachio & Peppercorn, Port Shallot Glaze & Lobster with Balsamic Butter,
Corn on the Cob, Purple Potato Puree*

ORIENTAL MARINATED RACK LAMB

Horseradish Mashed Potatoes, Sautéed Greens, Grilled Vegetables

DUO OF SEA-STRIPED BASS AND HAMACHI SASHIMI

Mushroom & Asparagus Strudel, Porcini Essence, Madeira Jus

TOFU NAPOLEON

Mushroom Consomme, Curried Vegetables, Pickled Ginger Soy Reduction

No substitutions please.

Please inform your server of any food allergies.

An 18% gratuity is added to each check.



WINTER LUNCHEON MENU

HIKER'S BANQUET

An Array of Pasta, Grains, Greens & Muffins \$13

With a Cup of Soup \$15

With a Bowl of Soup \$17

SOUP DU JOUR *Priced Daily*

HOUSE BAKED MUFFIN \$2

* SMALL PLATES *

COOKHOUSE SALAD

*Candied Pistachios, Green Apples, Dried Cranberries, Cambozola Cheese,
Maple Balsamic Vinaigrette* \$9

SMOKED TROUT

Cornichons, Red Onions, Honey Cup Mustard, Caper Berries \$10

#1 AHI NICOISE SALAD

*Cracked Pepper Red Wine Vinaigrette, Fresh Torn Basil Leaves, Olives,
Haricoverts & Hard Boiled Eggs* \$16

OYSTERS OF THE DAY ON THE HALF SHELL

Pickled Vegetables, Coriander Mignonette \$15

BUFFALO CARPACCIO

Ruby Red Grape Shallot Relish, Wasabi Crème Fraiche \$11

DUCK CONFIT RISOTTO

Parsnips, Gouda & Spinach \$13

Executive Chef: Kurt Boucher

Please inform your server of any food allergies.

No substitutions please.

An 18% gratuity will be added to parties of 6 or more.



* **LARGER PLATES AND BOWLS** *

GRILLED HEARTS OF ROMAINE CAESAR

A Mountain Version of the Classic Caesar \$9

With Achiote Chicken \$13

With Achiote Catch of the Day \$15

SPINACH CREPES

Topped with Crème Fraiche & Seasonal Fruit \$13

OVEN ROASTED TURKEY SANDWICH

House Baked Bread, Bacon-Mayo, Tomatoes,

Avocado Vinaigrette & Tri-Colored Potato Salad \$13

VEGETARIAN 3 BEAN CHILI

Buffalo Mozzarella, Tomatoes, Zucchini, Squash & Fresh Cilantro \$12

Choice of Housemade Sausage \$16

HUNGARIAN GOULASH

Wild Game Stew Served with Crème Fraiche & Twice Baked Potato Cake \$15

LOBSTER COBB SALAD

Applewood Smoked Bacon, Sharp White Cheddar, Cherry Tomatoes, Avocado,

Hard-Boiled Quail Eggs, Haricots Verts \$22

RAINBOW TROUT

Shiitake Salad, Lobster Spring Roll, Miso Buerre Blanc \$19

WILD KING SALMON

Tamarind Glazed, Braised Leeks, Tea Noodles, Soy Lemongrass Ginger Emulsion \$18

GRILLED QUAIL SALAD

Candied Pistachios, Green Apples, Dried Cranberries, Cambozola Cheese,

Maple Balsamic Vinaigrette \$17

CHICKEN POT PIE

Fresh Peas, Carrots, Duck Prosciutto & Smoked Parmesan Sauce \$15

BUFFALO PHILLY CHEESE STEAK

Caramelized Onions, Red & Yellow Peppers served with a Mushroom Ketchup \$16



APPETIZER MENU

* PASSED APPETIZERS *

1. *Tuna encrusted in black & white *
sesame seeds with black vinegar
and crème fraiche*
2. *Grilled watermelon, pistachios,
30 yr old balsamic, tomato concasse*
3. *Tempura shrimp with ponzu sauce **
4. *Jack Daniels marinated lamb chops **
5. *Portobello pizza, arugula, charred
tomato sauce, buffalo mozzarella*
6. *Grilled artichoke ceviche on pita
toast points*
7. *Buffalo carpaccio with wasabi aioli*
8. *Deviled quail eggs, trout roe*
9. *Wild mushroom strudel with goat
cheese & Madeira*
10. *Corn crepes with asparagus tips,
smoked salmon*
11. *Lobster spring rolls with miso *
beurre blanc*
12. *Wild game momos with spicy *
tomato salsa*
13. *Confit of purple peruvian potatoes, crème
fraiche & caviar*
14. *Stuffed mushroom canapés*
15. *Elk negamaki with a soy-ginger
demi-glace*
16. *Achiote Shrimp with avocado vinaigrette*
17. *Quinoa stuffed grape leaves*
18. *Selection of pates on toast points with
Cumberland sauce*
19. *Crab cakes, red pepper coulis*
20. *Mini bruschetta, tomatoes, homemade
ricotta*
21. *Melon & prosciutto*
22. *Applewood smoked bacon *
wrapped shrimp, basil champagne vinai-
grette*

* PLACED APPETIZERS *

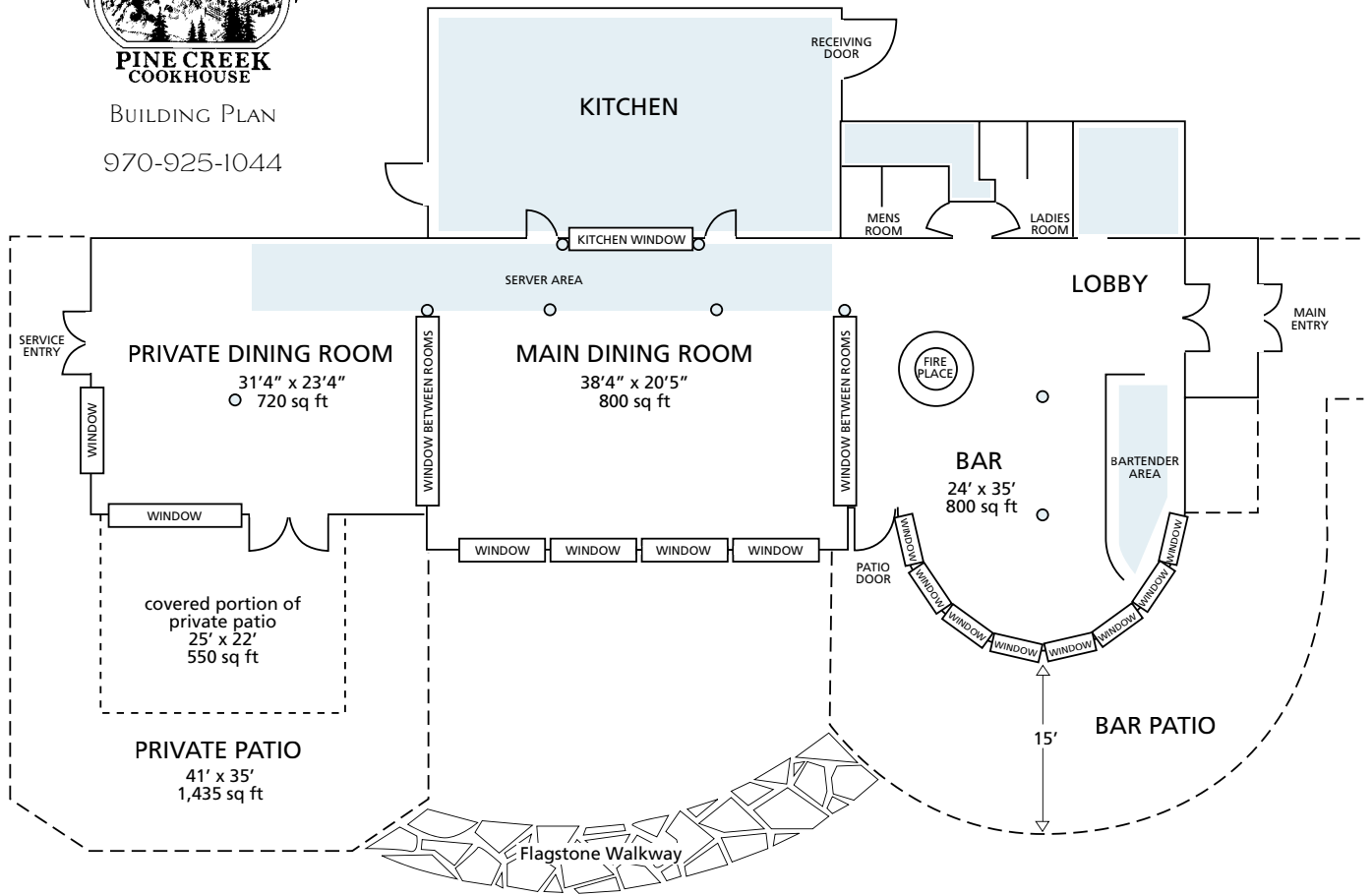
1. *Crudites with assortment of dips*
2. *Classic caviar service (surcharge)*
3. *Smoked fish platters with proper
accoutrements (surcharge)*
4. *Cheese platters*
5. *Pate and assorted meat platters
(surcharge)*



**PINE CREEK
COOKHOUSE**

BUILDING PLAN

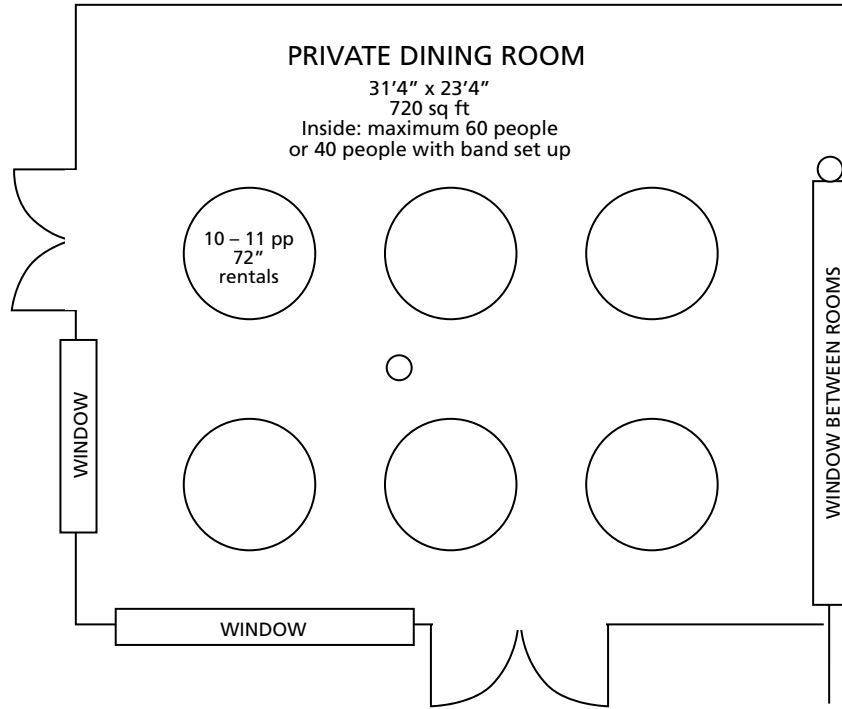
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PRIVATE DINING ROOM
FLOOR PLAN

970-925-1044



PRIVATE DINING ROOM

31'4" x 23'4"
720 sq ft

Inside: maximum 60 people
or 40 people with band set up

10 - 11 pp
72"
rentals

WINDOW

WINDOW

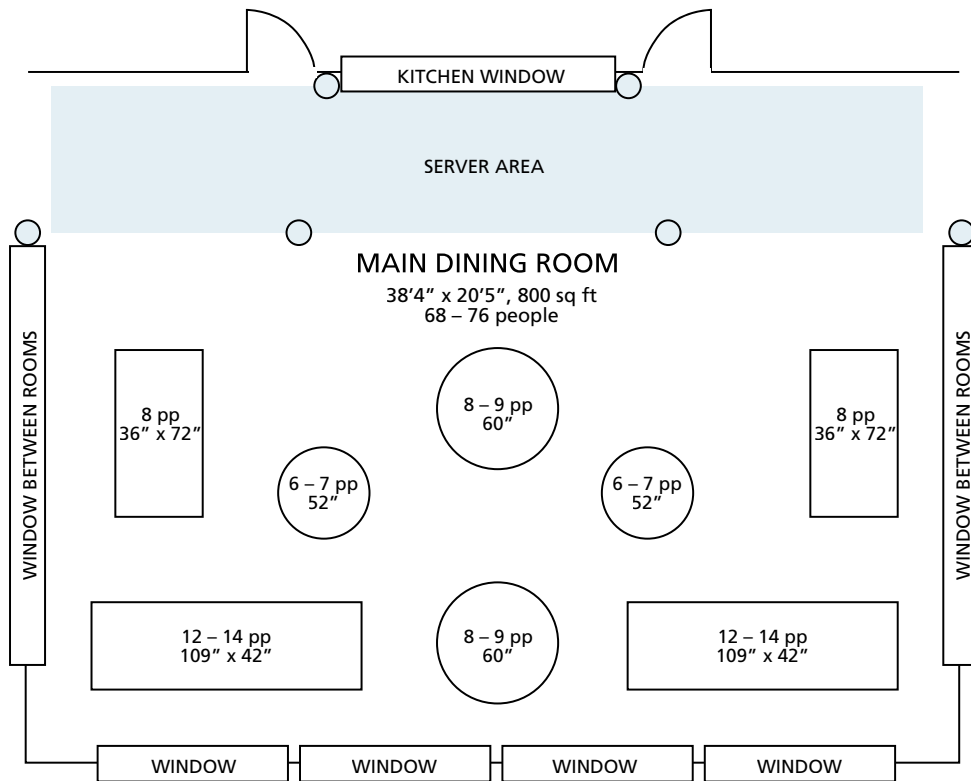
WINDOW BETWEEN ROOMS

PRIVATE PATIO



MAIN DINING ROOM
FLOOR PLAN

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BAR FLOOR PLAN
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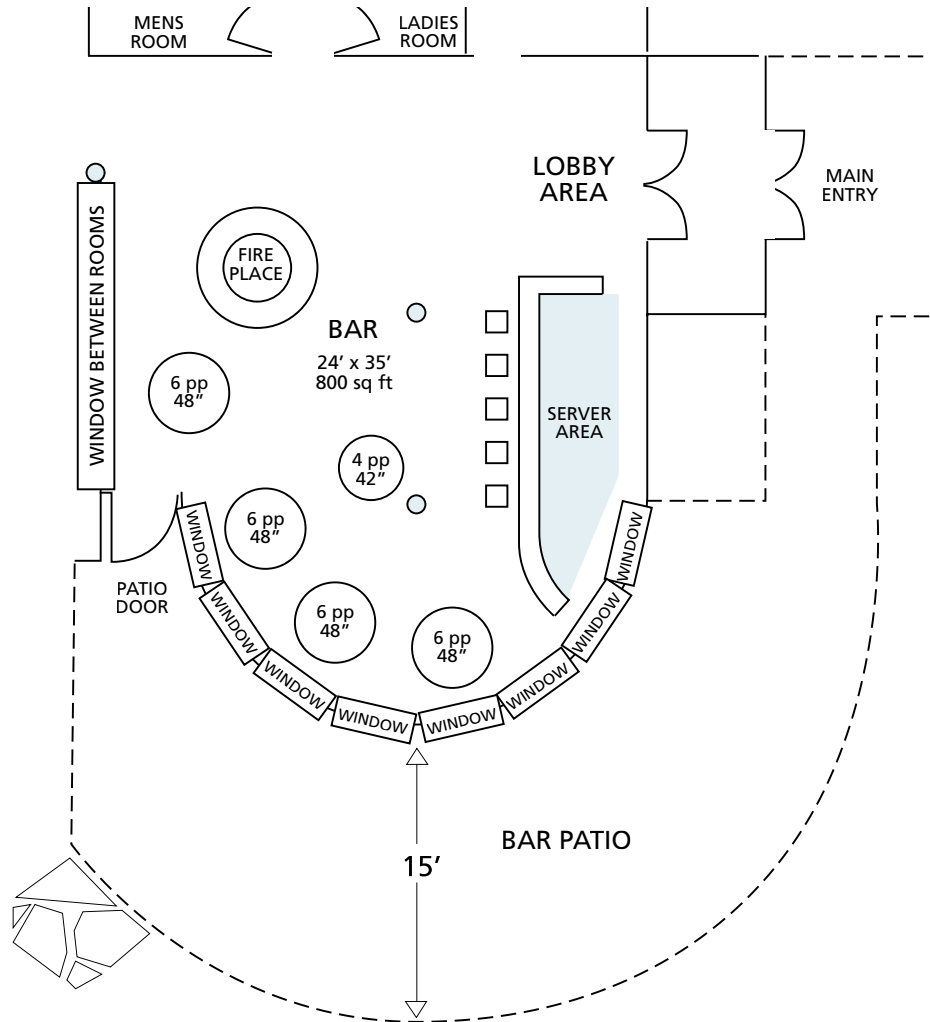


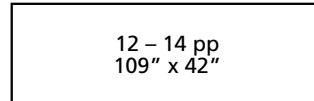
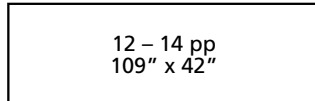


TABLE INVENTORY

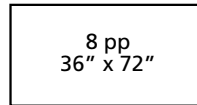
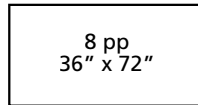
970-925-1044

Each of our tables in the dining room is graphically represented below to help you plan seating arrangements for your event. All of our tables are beautiful hardwood construction. We do not use tablecloths in the restaurant as a matter of course, but cloths can be rented to fit any of our tables. In addition to the tables below, we have nine 48" rounds (seat up to 6pp), four 52" rounds (seat up to 7pp), and two 36" squares (seat up to 4pp) in use on our patios. Any of these tables can be used in the dining rooms. Rental banquet tables (cloths required) can be ordered to accommodate your specific needs.

We have over 200 chairs at your disposal for your event.



The above tables have two leaves and can be 91" (10 pp) or 73" (6 - 8 pp) long. They can be combined to form one long table accomodating 24 to 26 people.



The above tables have no leaves. They can be combined to form one long table accomodating 12 - 14 people.

