

WEDDING & PRIVATE EVENT MENUS




TIMBERLINE
CONDOMINIUMS

 **THE EDGE**
RESTAURANT & BAR

DALY PEAK PACKAGE

The Daly Peak Package offers a warm and inviting dining experience, perfect for weddings, rehearsal dinners, and special events. Featuring a curated menu of guest favorites, it combines mountain hospitality with exceptional value.

Guests will enjoy a selection of passed hors d'oeuvres, fresh starters, and chef-prepared entrées designed to suit a variety of tastes. A Classic Bar Package with house beer, wine, and well spirits completes the experience.

Package Includes:

- Two passed hors d'oeuvres
- Choice of starter course selections
- Choice of four entrée selections
- Classic Bar Package
- Vegetarian and dietary accommodations available upon request

Pricing:

\$99++ per guest – Dining Package

\$50++ per guest – Classic Bar Package

APPETIZERS

PASSED - CHOOSE TWO

GOUGERE

Baked gruyere profiteroles

BLT

Grape tomatoes, mayo, bacon, chives

SKEWERS

Moroccan spiced grilled chicken, harissa

VOL-AU-VENT

Crab, shrimp, scallops, brandy cream, puff pastry

ROULADEN

Pork, veal, cabbage leaves, rye bread, tomato sauce

SMOKED SALMON

Brioche, dill crème fraiche, caper

SOUP & SALAD



CHOOSE FOUR

GAZPACHO

Chilled, pureed, balsamic, olive oil

CUCUMBER AVOCADO

Chilled, fresh herbs, olive oil

SUNSHINE

Carrots, orange, ginger, pureed

BLUEBERRY

Chilled, mint, crème fraîche

CAESAR SALAD

Romaine, croutons, parmesan, anchovy vinaigrette

HAUS SALAT

Mixed greens, tomatoes, cucumbers, radish, celery, herb vinaigrette

SPINACH

Apples, radish, shallots, candied walnuts, pumpkin seed vinaigrette

SOMMERSALAT

Romaine, tomatoes, cucumbers, olives, shallots, feta, olive oil, lemon



MAIN COURSE

CHOOSE FOUR

ATLANTIC SOLE

Sauteed, lemon, capers, shallots, cream, spinach, wild rice

NORWEGIAN SALMON

Carrots, celery, onions, peppers, lemon, olive oil, herbs, in parchment

ATLANTIC COD

Bacon and sage wrapped, oven roasted, creamy polenta

LEG OF LAMB

Herb roasted, seasonal vegetables, barley, mint demi

SAUERBRATEN

Marinated, braised beef, rich gravy, mashed potatoes, seasonal vegetables

SIRLOIN

Grilled beef steak, peppercorn sauce, mashed potatoes, seasonal vegetables

SCHNITZEL

Pork, or chicken, breaded, pan fried, spätzle, rotkraut

PORK LOIN

Roasted, root vegetables, mustard cream

PAPRIKASH

Paprika rubbed, pan fried chicken breast, noodles, sour cream

DESSERT

FAMILY STYLE ASSORTMENT

APFELSTRUDEL

Whipped cream, caramel

GUGELHUPF

Chocolate cake, ganache, whipped cream, cherries

LINZER TORTE

Nut pastry, raspberry preserves

SACHER TORTE

Chocolate cake, apricot puree, ganache

LEMON POPPY SEED

Yellow cake with honey glaze

PROFITEROLES

Puff pastry. Vanilla ice cream, ganache, almonds

CRÈME BRULÉE

Vanilla custard, torched sugar

POT AU CRÈME

Chocolate custard, torched sugar

BREAD PUDDING

Huckleberries, caramel

LEMON TARTE

Lemon custard, delicate pastry

FLOURLESS CHOCOLATE CAKE

Almonds, rich chocolate

SCHOKOLADEPALACHINKE

Chocolate crepe, dulce de leche, bananas, strawberries, ganache, whipped cream

ALASKA CAKE

Chocolate cake, mascarpone filling, chocolate ganache

CLASSIC BAR PACKAGE

\$50++ PER PERSON

LIQUORS

Svedka Vodka
Truly Vodka
New Amsterdam Gin
Conquistador Tequila
Bacardi Light Rum
Captain Morgan Spiced Rum
Jim Beam Bourbon
Jack Daniels Whiskey
Seagrams 7 Scotch or Other Scotch
Christian Brothers Brandy

WINE

Lagaria Pinot Grigio
Ava Grace Chardonnay
Banshee Pinot Noir
Josh Cabernet Sauvignon
Sparkling White Wine - TBD

BEER

3-4 assorted Beers including
1 Non-Alcoholic Beer

SOFT DRINKS & MIXERS

Coca-Cola	Sweet n Sour	Soda Water
Diet Coke	Cranberry Juice	Grenadine
Sprite	Orange Juice	Lime Juice
Ginger-Ale	Pineapple Juice	Bitters
Sparkling Water	Tonic Water	

SUMMIT SIGNATURE PACKAGE



The Summit Signature Package is our premier wedding and event offering, designed for couples seeking an exceptional culinary experience. Featuring expanded menu selections, premium ingredients, and enhanced beverage service, this package brings a refined touch to your mountain celebration.

Guests will enjoy an elevated selection of passed hors d'oeuvres, chef-crafted starters, and premium entrées featuring the finest cuts of meat, fresh seafood, and seasonal ingredients. Paired with our Top Shelf Bar Package, every detail is thoughtfully curated to create an unforgettable dining experience.

Package Includes:

- Four passed hors d'oeuvres
- Choice of starter course selections
- Choice of four premium entrée selections
- Premier Bar Package
- Access to both Summit Signature and Daly Peak menu selections
- Vegetarian and dietary accommodations available upon request

Pricing:

Starting at \$129++ per guest – Dining Package

\$75++ per guest – Premier Bar Package



APPETIZERS

PASSED - CHOOSE FOUR

BLT

Grape tomatoes, mayo, bacon, chives

SKEWERS

Moroccan spiced grilled chicken,
harissa

VOL-AU-VENT

Crab, shrimp, scallops, brandy cream,
puff pastry

ROULADEN

Pork, veal, cabbage leaves, rye bread,
tomato sauce

SMOKED SALMON

Brioche, dill crème fraîche, caper

GOUGERE

Baked gruyere profiteroles

BRIE

Baked, crostini, basil, tomato,
roasted garlic, olive oil

SCALLOPS

Seared, port ginger

SHRIMP

Grilled, spicy mayo, crusty bread

SPECK

Prosciutto wrapped cantaloupe,
balsamic

SALMON TARTAR

fried capers, herbs, brioche

GOAT CHEESE

Crouton, pink peppercorn,
walnut, lingonberry

SOUP & SALAD



CHOOSE FOUR

GAZPACHO

Chilled, pureed, balsamic, olive oil

CUCUMBER AVOCADO

Chilled, fresh herbs, olive oil

SUNSHINE

Carrots, orange, ginger, pureed

BLUEBERRY

Chilled, mint, crème fraîche

CAESAR SALAD

Romaine, croutons, parmesan, anchovy vinaigrette

HAUS SALAT

Mixed greens, tomatoes, cucumbers, radish, celery, herb vinaigrette

SPINACH

Apples, radish, shallots, candied walnuts, pumpkin seed vinaigrette

SOMMERSALAT

Romaine, tomatoes, cucumbers, olives, shallots, feta, olive oil, lemon



MAIN COURSE

CHOOSE FOUR

ATLANTIC SOLE

Sauteed, lemon, capers, shallots, cream,
spinach, wild rice

NORWEGIAN SALMON

Carrots, celery, onions, peppers, lemon,
olive oil, herbs, in parchment

ATLANTIC COD

Bacon and sage wrapped, oven roasted,
creamy polenta

LEG OF LAMB

Herb roasted, seasonal vegetables, barley,
mint demi

SAUERBRATEN

Marinated, braised beef, rich gravy,
mashed potatoes, seasonal vegetables

SIRLOIN

Grilled beef steak, peppercorn sauce,
mashed potatoes, seasonal vegetables

SCHNITZEL

Veal, pork, or chicken, breaded, pan fried,
spätzle, rotkraut

PAPRIKASH

Paprika rubbed, pan fried chicken breast,
noodles, sour cream

PORK LOIN

Roasted, root vegetables, mustard cream

PRIME RIB

Herb roasted, horseradish, natural jus,
baked potato, garlic spinach

TENDERLOIN

Beef filet, truffle demi, green beans,
mashed potatoes

DUCK

Confit leg, seared breast, orange
elderflower glaze, duck fat potatoes,
seasonal vegetables

LAMB CHOPS

Grilled, sun dried tom cream sauce, green
beans, barley

SCALLOP & SHRIMP

Grilled, port ginger reduction, risotto

IDAHO TROUT

Pan fried, lemon, almonds, shallots,
mashed potato, seasonal vegetables

ALASKAN HALIBUT

Grilled, tomato, artichoke, cucumber
salad, lemon olive oil

DESSERT

CHOOSE THREE

APFELSTRUDEL

Whipped cream, caramel

LEMON TARTE

Lemon custard, delicate pastry

GUGELHUPF

Chocolate cake, ganache, whipped cream, cherries

FLOURLESS CHOCOLATE CAKE

Almonds, rich chocolate

LINZER TORTE

Nut pastry, raspberry preserves

SCHOKOLADEPALACHINKE

Chocolate crepe, dulce de leche, bananas, strawberries, ganache, whipped cream

SACHER TORTE

Chocolate cake, apricot puree, ganache

ALASKA CAKE

Chocolate cake, mascarpone filling, chocolate ganache

LEMON POPPY SEED

Yellow cake with honey glaze

PROFITEROLES

Puff pastry. Vanilla ice cream, ganache, almonds

CRÈME BRULÉE

Vanilla custard, torched sugar

POT AU CRÈME

Chocolate custard, torched sugar

BREAD PUDDING

Huckleberries, caramel

PREMIER BAR PACKAGE

\$75++ PER PERSON

LIQUORS

Ketel One Vodka
Tito's Vodka
Absolute Vodka
Tanqueray Gin
Bacardi Light Rum
Captain Morgan Spiced Rum
Myers Dark Rum
Jim Beam Bourbon
Jack Daniels Whiskey
Dickels Rye Whiskey
Dewars 'White Label' Scotch
Johnnie Walker Red Label
Teremana Blanco Tequila
Teremana Reposado Tequila
Christian Brother's Brandy

WINE

Lagaria Pinot Grigio
Ava Grace Chardonnay
Banshee Pinot Noir
Josh Cabernet Sauvignon
Sparkling White Wine - TBD

BEER

3-4 assorted Beers
including 1 Non-Alcoholic
Beer

SOFT DRINKS & MIXERS

Coca-Cola
Diet Coke
Sprite
Ginger-Ale
Sparkling Water

Sweet n Sour
Cranberry Juice
Orange Juice
Pineapple Juice
Tonic Water

Soda Water
Grenadine
Lime Juice
Bitters

COCKTAIL HOUR

CANAPES - PASSED

BLT

Grape tomatoes, mayo, bacon,
chives

SMOKED SALMON

Baguette, dill cream, caper, chives

ROASTED MUSHROOMS

Boursin

PROSCIUTTO WRAPPED MUSHROOMS

Balsamic

SHRIMP

Spicy mayo, shallot, crispy bread

HAM

Strong mustard, sauerkraut,
rye bread

GOUGÈRE

Baked Gruyere pâté choux

CAMEMBERT LINGONBERRY TOAST

Goat cheese, pink peppercorn,
walnut, herbs

ON THE TABLE

MEAT & CHEESE

Alpine presentation, crackers,
bread, fruit, pickles, olives

BAKED BRIE

Tomatoes, basil, croutons

CRUDITES

Carrots, celery, radish, broccoli,
cauliflower, asparagus, peppers,
cucumber, tomato, spicy mayo,
herb vinaigrette, blue cheese,
hummus, cucumber yogurt

SEAFOOD PLATTER

Mussels, clams, shrimp,
oysters, scallops, smoked
salmon, snails, octopus, crab
salad, cocktail sauce,
mignonette sauce, pesto, aioli,
hot sauce, boiled potatoes,
crusty bread, shallots, capers

Served hot or cold.

FONDUE & RACLETTE

MAX 75 FOR FONDUE, PRICED PER PERSON- SERVED WITH FAMILY STYLE SALAD.

FONDUE

Gruyere, Emmenthaler, garlic, white wine,
Kirshwasser, crusty bread, apples, salami,
broccoli, gherkins

RACLETTE

Grill at table.
Raclette, speck, potatoes, onions,
gherkins, crusty bread

CHEF'S STATIONS

MEAT CARVING

Roast beef, prime rib, pork loin, whole turkey, maple glazed ham, sauces, demiglace,
horseradish, whole grain mustard and lingonberry, baked potato, baby red, or loaded
twice baked potatoes, sour cream, cheese, bacon, fried onions, creamed spinach,
asparagus

PASTA

Tomatoes, basil, garlic, shallots
Pasta: Penne, linguini, orzo, crusty bread, soft rolls
Sauces: Alfredo, red sauce, herb pesto
Proteins: Shrimp, chicken, ground beef, clams, mussels, sausage
Cheeses: Parmesan, mozzarella, blue

SCHNITZELFEST

Sauce: Caper, gypsy, or lemon
Protein, breaded and pan fried: Veal, pork, eggplant
Sides: Spätzle, käsespätzle or rotkraut (grandma's braised red cabbage, apples, onions)

HOUSE SALAT

Dressings: Herb vinaigrette, pumpkin seed oil dressing, ranch, blue cheese,
raspberry vinaigrette
Tomatoes, cucumbers, shallots, apples, radish, celery, carrots, bacon, parmesan, goat
cheese, blue cheese, walnuts, hazelnuts, almonds