



BY CHEF RICHARD SANDOVAL

# PARTIES & EVENTS

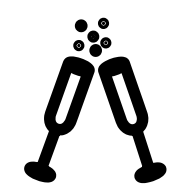




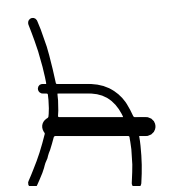
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## KEY



RECEPTION CAPACITY: 180



SEATED CAPACITY: 140





# OUR CONCEPT

A modern American grill, Stoke & Rye is rooted in serving approachable yet elevated cuisine with an artisan approach. Dishes are genuine, time-honored, and traditional -- slow roasting in wood embers, braising, preserving, and smoking techniques bring out the true flavors of America's great foods.



# OUR CHEFS





# CHEF RICHARD SANDOVAL

Richard Sandoval is a global pioneer in contemporary Latin Cuisine. His career as a chef, restaurateur & entrepreneur also includes serving as a television personality, cookbook author, brand ambassador & philanthropist. He is internationally acclaimed for his innovative approach to combining Latin ingredients with modern culinary techniques to create award-winning flavors that span 50 locations & 4 continents.





# CHEF ANGEL MUNOZ JR.

Angel Munoz Jr. is the Executive Chef at The Westin Riverfront Resort & Spa. Born & raised in Tijuana, Mexico, Chef Munoz started his cooking career in San Diego before joining The Westin Riverfront team in 2012, where he has risen through the ranks to take the lead position. Chef Munoz oversees Stoke & Rye as well as The Lookout lobby bar & is also in charge of all food served in the resort's more than 20,000 square feet of indoor & outdoor event space.





# OUR SPACES





# OUR SPACE: THE SUNROOM

SEATED CAPACITY: 50 GUESTS

The spacious Stoke & Rye dining room is bright & airy, embracing the natural beauty of the Rocky Mountains with colorful fabrics, earthy textures, rustic mixed metal design elements & botanicals with floor-to-ceiling windows.





# OUR SPACE: THE PATIO

SEATED CAPACITY: 60 GUESTS

RECEPTION CAPACITY: 150 GUESTS

Guests can enjoy unmatched views of Beaver Creek Mountain & the Eagle River on Stoke & Rye's expansive patio, which offers multiple fire pits & a full-service outdoor bar.

\*Weather alternate space backup provided event location will be based on availability





# OUR SPACE: THE RESTAURANT BUYOUT

SEATED CAPACITY: 140 GUESTS

RECEPTION CAPACITY: 180 GUESTS

Stoke & Rye is available for complete buyouts for up to 180 people. The sunlit restaurant can accommodate 20 to 140 people for seated dinners and up to 180 people for a reception.





# OUR SPACE: REDONDO

SEATED CAPACITY: 30 GUESTS

RECEPTION CAPACITY: 75 GUESTS

For more intimate gatherings, Stoke & Rye's Redondo space offers stunning Beaver Creek views with a mix of low tables & lounge seating. Guests can gather around the grand indoor fire table or along the sleek Stoke & Rye bar.





# OUR MENU





# OUR MENU

Stoke & Rye's produce-celebrated approach pays homage to its alpine surroundings. The menu reflects the Colorado landscape while embracing Chef Sandoval's creative stylings, giving locals & travelers classic cuisine with a fresh flavor attitude.





# COURSED DINNER

Stoke & Rye will work with you to create a custom dinner menu complete with a wide variety of options to please all palates & meet any necessary dietary restrictions.





# MERIDIAN PEAK 12,432'

## TO SHARE

HOUSEMADE DINNER ROLLS <sup>D,G,V</sup>  
rosemary, sea salt, maple butter

## FIRST COURSE

WEDGE CAESAR SALAD <sup>D</sup>  
grilled romaine, parmesan,  
bacon, cherry tomato, radish

BURRATA SALAD <sup>D,N,V</sup>  
baby arugula, cantaloupe,  
prosciutto, candied nut brittle,  
basil pesto, balsamic reduction

## ENTRÉES

### CHOICE OF:

LOCAL TROUT  
grilled zucchini, shaved fennel,  
avocado espuma, trout caviar,  
lemon bourbon aioli

CAST IRON CHICKEN <sup>D</sup>  
creamy polenta, glazed cipollini  
onion, heirloom carrot, broccolini,  
chili-basil vinaigrette

MUSHROOM RAVIOLI <sup>G,V</sup>  
rainbow swiss chard, watercress,  
garlic confit, trumpet jus

## DESSERTS

FLOURLESS CARROT CAKE <sup>D,N,V</sup>  
vanilla cheesecake, carrot compote,  
pineapple, almond





# JACQUES PEAK 13,211'

## TO START

HOUSEMADE DINNER ROLLS <sup>D,G,V</sup>  
rosemary, sea salt, maple butter

CHARCUTERIE & CHEESE <sup>D,G,N</sup>  
with chef's selection of cured meat,  
seasonal jam, honey, grilled apricot,  
cornichon, grilled focaccia, lavosh

## FIRST COURSE

### CHOICE OF:

ONION SOUP <sup>D,G</sup>  
veal consommé, comte, cheese,  
baguette crostini

WEDGE CAESAR SALAD <sup>D</sup>  
grilled romaine, parmesan, bacon,  
cherry tomato, radish

BURRATA SALAD <sup>D,N,V</sup>  
baby arugula, cantaloupe,  
prosciutto, candied nut brittle,  
basil pesto, balsamic reduction

## ENTRÉES

### CHOICE OF:

PAN SEARED SALMON  
charred eggplant purée,  
cherry tomato, olive oil,  
roasted bell pepper escalivada

SAKURA PORK LOIN <sup>D,N</sup>  
applewood bacon, barigoule,  
artichoke purée,  
roasted heirloom beet,  
apricot-almond sauce

MUSHROOM RAVIOLI <sup>G,V</sup>  
rainbow swiss chard, watercress,  
garlic confit, trumpet jus

## DESSERTS

### CHOICE OF:

MAPLE PECAN PIE <sup>D,G,N,V</sup>  
salted caramel ice cream

FLOURLESS CARROT CAKE <sup>D,N,V</sup>  
vanilla cheesecake, carrot compote,  
pineapple, almond





# MOUNT POWELL 13,586'

## TO SHARE

HOUSEMADE DINNER ROLLS <sup>D,G,V</sup>  
rosemary, sea salt, maple butter

CHARCUTERIE & CHEESE <sup>D,G,N</sup>  
with chef's selection of cured meat,  
seasonal jam, honey, grilled apricot,  
cornichon, grilled focaccia, lavosh

## FIRST COURSE

### CHOICE OF:

ONION SOUP <sup>D,G</sup>  
veal consommé, comte cheese,  
baguette crostini

WEDGE CAESAR SALAD <sup>D</sup>  
grilled romaine, parmesan, bacon,  
cherry tomato, radish

BEEF TARTARE <sup>D,G</sup>  
black garlic aioli, pickled mustard,  
potato chips, chive, olive tapenade

KING CRAB CAKES <sup>D,N,S</sup>  
citrus mayo, pickled celery,  
crispy grains, clarified spiced butter

## ENTRÉES

### CHOICE OF:

PAN SEARED SALMON  
charred eggplant purée,  
cherry tomato, olive oil,  
roasted bell pepper escalivada

BEEF TENDERLOIN  
cooked to temperature,  
peppercorn sauce, roasted garlic,  
chimichurri, sea salt

MUSHROOM RAVIOLI <sup>G,V</sup>  
rainbow swiss chard, watercress,  
garlic confit, trumpet jus

## DESSERTS

### CHOICE OF:

MAPLE PECAN PIE <sup>D,G,N,V</sup>  
salted caramel ice cream

FLOURLESS CARROT CAKE <sup>D,N,V</sup>  
vanilla cheesecake, carrot compote,  
pineapple, almond

SMOKED CHOCOLATE  
MASON JAR <sup>D,G,V</sup>  
chocolate ganache, brownie crumb,  
cacao nib, salted caramel ice cream





# RECEPTION

Stoke & Rye offers a curated Reception Menu highlighting many different flavors, with a choice of 3 options:

CHARCUTERIE & CHEESE TO SHARE <sup>D,G,N</sup>

ARTICHOKE DIP

BEEF TARTARE\* <sup>D,G</sup>

KING CRAB CAKES <sup>D,N,S</sup>

COLORADO FONDUE

TRUFFLE FRIES <sup>D,V</sup>

SMOKED OYSTERS\* <sup>S</sup>





# BEVERAGE PACKAGES

Stoke & Rye's dynamic beverage program features exceptional wines sourced from all over the world & a concept-driven cocktail program that embodies local flavors & ingredients along with an extensive list of 160+ whiskeys.

Our team will work closely with you to come up with a custom wine & spirit menu that best suits your event.





**BOOKING**

**—**



# BOOKING

## DEPOSIT

All reservations are considered tentative until an executed copy of the event contract & 50% deposit is received from client.

## MINIMUM GUARANTEE

All event spaces require a food & beverage minimum that varies based on date, time, and specific location. The minimum refers to the specific dollar value that the client must commit to food and beverage for each event before any additional fees such as, but not excluded to, tax, operations fees, & service fees, are calculated on your expense. Thee food & beverage minimum may be met by any combination of food & beverage packages offered by the venue, and if the minimum is not satisfied the client will assume any variance.

## MENU FINALIZATION

All event menus must be finalized at a minimum of 3 weeks in advance of the event date.

## GUARANTEED GUEST COUNT

Final guest count guarantee is required in writing no fewer than 5 business days prior to the event date. After this time, guarantees may not be reduced. The client will be charged for the actual guarantee or actual number of guests, whichever is greater.

## SERVICE & FEES

24% service fee & a 8.9% sales tax apply to all menu items. One bartender per 75 guests at 150.00 per bartender for private events. One chef attendant per 50 guests at 150.00PP for private events. Furniture removal fees will apply.

## EQUIPMENT RENTALS

If rentals are required any & all charges will be discussed with the client prior to the event.



# FIND US

## ADDRESS

126 Riverfront Lane  
Avon, Colorado 81620  
[www.riverfrontdining.com/events](http://www.riverfrontdining.com/events)

Stoke & Rye is located inside the award-winning Westin Riverfront Resort & Spa in the heart of the Vail Valley.

## VALET

Valet or self-parking is available at The Westin Riverfront.

# CONTACT US

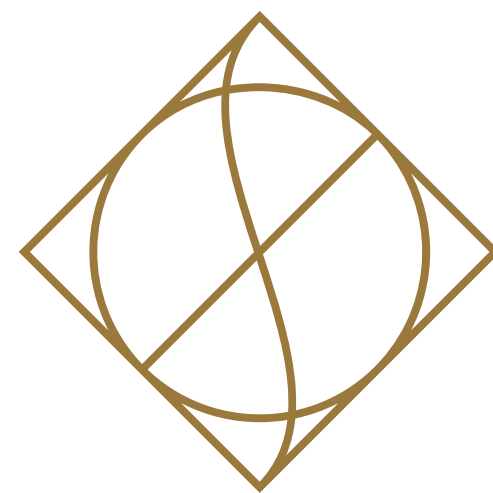
## WEBSITE

[www.stokeandrye.com/event](http://www.stokeandrye.com/event)

## EMAIL

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**SANDOVAL**  
HOSPITALITY