

T. Cook's

LARGE PARTY DINING



PRIVATE DINING SPACES



ROOM NAME

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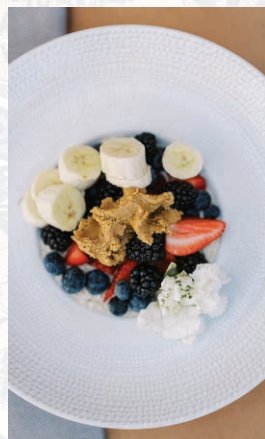
ROOM NAME

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BRUNCH

Two - Course Menu

"The Alicante"

| *starter - please choose one* |

GREEK FRUIT PARFAIT

LAURA'S GRANOLA | FRESH BERRIES

FRUIT PLATE

MISTA SALAD

BABY GREENS | RACICCHIO | BABY HEIRLOOM TOMATO
CUCUMBER | RED ONIONS | SWEET DROP PEPPERS
PARMESAN | WHITE BALSAMIC VINAIGRETTE

ROMAINE CAESAR SALAD

BABY HEIRLOOM TOMATO | PARMESAN CHEESE
FOCCACIA CROUTON | HOUSE CAESAR DRESSING

| *choice of entrée - please choose three* |

EGG WHITE FRITTATA

MUSHROOMS | TOY BOX SQUASH | ARUGULA | MOZZARELLA
PARMESAN | MARINATED TOMATO | HERBS
BALSAMIC GLAZE | LEMON VIRGIN OLIVE OIL

BREAKFAST BURRITO

SCRAMBLED EGGS | JACK CHEDDAR | TATER TOTS | SIDE OF SALSA

AVOCADO TOAST

SCRAMBLED EGG | FETA | PICKLED RED ONION
RADISH | ROASTED TOMATO | CRESS

PANCAKES

MAPLE SYRUP | BUTTER

FRENCH TOAST

MAPLE SYRUP | BUTTER

MISTA SALAD

ADD CHICKEN OR SALMON

BABY GREENS | RADICCHIO | BABY HEIRLOOM TOMATO
CUCUMBER | RED ONIONS | SWEET DROP PEPPERS
PARMESAN | WHITE BALSAMIC VINAIGRETTE

T. COOK'S BURGER

K4 RANCH 8OZ PATTY | BREADWORKS BRIOCHE BUN | CHEDDAR
HEIRLOOM TOMATO | BUTTER LETTUCE | RED ONION
GARLIC AIOLI | PICKLE SPEAR | FRIES

TURKEY SANDWICH

ROASTED TURKEY BREAST | MAYO | BOURSIN CREAM CHEESE
SPROUTS | CUCUMBER | AVOCADO | FRIES

QUESA BIRRIA TACOS

BRAISED BEEF | CORN TORTILLAS | JACK CHEESE
CILANTRO & ONIONS | CONSOMMÉ | BLACK BEANS & COTIJA

GRILLED CHICKEN SANDWICH

HERB MARINATED CHICKEN BREAST | HAVARTI
APPLEWOOD SMOKED BACON | RED ONION | GARLIC AIOLI | BUTTER
LETTUCE | TELERA ROLL | HEIRLOOM TOMATO | SERVED WITH FRIES

Three - Course Menu

"The Alemria"

| *starter - please choose one* |

GREEK FRUIT PARFAIT

LAURA'S GRANOLA | FRESH BERRIES

FRUIT PLATE

MISTA SALAD

BABY GREENS | RACICCHIO | BABY HEIRLOOM TOMATO
CUCUMBER | RED ONIONS | SWEET DROP PEPPERS
PARMESAN | WHITE BALSAMIC VINAIGRETTE

ROMAINE CAESAR SALAD

BABY HEIRLOOM TOMATO | PARMESAN CHEESE
FOCCACIA CROUTON | HOUSE CAESAR DRESSING

| *choice of entrée - please choose three* |

EGG WHITE FRITTATA

MUSHROOMS | TOY BOX SQUASH | ARUGULA | MOZZARELLA | PARMESAN
MARINATED TOMATO | HERBS | BALSAMIC GLAZE | LEMON VIRGIN OLIVE OIL

BREAKFAST BURRITO

SCRAMBLED EGGS | JACK CHEDDAR | TATER TOTS | SIDE OF SALSA

AVOCADO TOAST

SCRAMBLED EGG | FETA | PICKLED RED ONION
RADISH | ROASTED TOMATO | CRESS

PANCAKES

MAPLE SYRUP | BUTTER

FRENCH TOAST

MAPLE SYRUP | BUTTER

MISTA SALAD

ADD CHICKEN OR SALMON

BABY GREENS | RADICCHIO | BABY HEIRLOOM TOMATO
CUCUMBER | RED ONIONS | SWEET DROP PEPPERS
PARMESAN | WHITE BALSAMIC VINAIGRETTE

T. COOK'S BURGER

K4 RANCH 8OZ PATTY | BREADWORKS BRIOCHE BUN | CHEDDAR
HEIRLOOM TOMATO | BUTTER LETTUCE | RED ONION
GARLIC AIOLI | PICKLE SPEAR | FRIES

TURKEY SANDWICH

ROASTED TURKEY BREAST | MAYO | BOURSIN CREAM CHEESE
SPROUTS | CUCUMBER | AVOCADO | FRIES

QUESA BIRRIA TACOS

BRAISED BEEF | CORN TORTILLAS | JACK CHEESE
CILANTRO & ONIONS | CONSOMMÉ | BLACK BEANS & COTIJA

GRILLED CHICKEN SANDWICH

HERB MARINATED CHICKEN BREAST | HAVARTI
APPLEWOOD SMOKED BACON | RED ONION | GARLIC AIOLI | BUTTER
LETTUCE | TELERA ROLL HEIRLOOM TOMATO | SERVED WITH FRIES

| *choice of dessert* |

CARAMEL CHEESECAKE BRÛLÉE

GUAVA SAUCE | ALMOND PECAN SHORTBREAD | VANILLA BEAN CUSTARD

CHOCOLATE TORTE

DARK CHOCOLATE CAKE | COOKIE BUTTER CRISP
MILK CHOCOLATE CHANTILLY | KAHlua GELATO

TWO-COURSE MENU
\$60 PER PERSON

T. Cook's

THREE-COURSE MENU
\$70 PER PERSON

DINNER

Three - Course Menu "The Lerida"

| *starter - please choose one* |

CHEESE RAVIOLI
PARMESAN | FORAGED MUSHROOMS

BUTTERNUT SQUASH BISQUE
PEPITAS | CRÈME FRAÎCHE | GOLDEN RAISINS
SAGE | PUMPKIN SEED OIL

BABY KALE SALAD
CANDIED WALNUTS | APPLE | POMEGRANTE
CROW'S DAIRY CHÈVRE | APPLE CIDER DRESSING

BABY ICEBERG SALAD
BACON | BLUE CHEESE | EASTER EGG RADISH | HERBS
RED ONIONS | CASHEWS | HOUSE RANCH DRESSING

T. COOK'S CAESAR SALAD
BABY ROMAINE | MARINATED TOMATO | PARMESAN
FOCACCIA CROUTON | EVERYTHING BAGEL SPICE
GREEN GOODNESS DRESSING | HERBS

| *choice of entrée - please choose three* |

SALMON OR BRANZINO
HOUSE FENNEL SAUSAGE | RANCHO GORDO BEAN CASSOULET
TUSCAN KALE TOMATO | MARCONA ALMOND
CHIMICHURRI | PARMESAN | OLIVE OIL

BREADED CHICKEN PARMESAN
RIGATONI ALLA VODKA | HOUSE PULLED MOZZARELLA
PICKED HERBS | CHILI FLAKE | OLIVE OIL

SHORT RIB
MUSHROOM RISOTTO | GLAZED CARROT | PEARL ONION
TEMPURA FRIED MUSHROOM | CRISPY POTATO | AU POIVRE

VEGAN BOLOGNESE
RICOTTA | PARMESAN | OLIVE OIL | HERBS

SAKURA PORK TOMAHAWK
POLENTA | FRIED BRUSSELS | LARDONS
HONEY DIJON | BRAISED APPLES | APPLE CIDER GLAZE

| *choice of dessert* |

CARAMEL CHEESECAKE BRÛLÉE
GUAVA SAUCE | ALMOND PECAN SHORTBREAD
VANILLA BEAN CUSTARD

CHOCOLATE TORTE
DARK CHOCOLATE CAKE | COOKIE BUTTER CRISP
MILK CHOCOLATE CHANTILLY | KAHLUA GELATO

THREE-COURSE MENU
\$110 PER PERSON

T. Cook's

Three - Course Menu "The Huebra"

| *starter - please choose one* |

CHEESE RAVIOLI
PARMESAN | FORAGED MUSHROOMS

BUTTERNUT SQUASH BISQUE
PEPITAS | CRÈME FRAÎCHE | GOLDEN RAISINS
SAGE | PUMPKIN SEED OIL

BABY KALE SALAD
CANDIED WALNUTS | APPLE | POMEGRANTE
CROW'S DAIRY CHÈVRE | APPLE CIDER DRESSING

BABY ICEBERG SALAD
BACON | BLUE CHEESE | EASTER EGG RADISH | HERBS
RED ONIONS | CASHEWS | HOUSE RANCH DRESSING

T. COOK'S CAESAR SALAD
BABY ROMAINE | MARINATED TOMATO | PARMESAN
FOCACCIA CROUTON | EVERYTHING BAGEL SPICE
GREEN GOODNESS DRESSING | HERBS

| *choice of entrée - please choose three* |

K₄ RANCH TENDERLOIN
BACON GRUYERE | CRÈME FRAÎCHE | ASPARAGUS | CHIVES | BORDELAISE

SALMON OR BRANZINO
HOUSE FENNEL SAUSAGE | RANCHO GORDO BEAN CASSOULET
TUSCAN KALE TOMATO | MARCONA ALMOND
CHIMICHURRI | PARMESAN | OLIVE OIL

BREADED CHICKEN PARMESAN
RIGATONI ALLA VODKA | HOUSE PULLED MOZZARELLA
PICKED HERBS | CHILI FLAKE | OLIVE OIL

SHORT RIB
MUSHROOM RISOTTO | GLAZED CARROT | PEARL ONION
TEMPURA FRIED MUSHROOM | CRISPY POTATO | AU POIVRE

SAKURA PORK TOMAHAWK
POLENTA | FRIED BRUSSELS | LARDONS
HONEY DIJON | BRAISED APPLES | APPLE CIDER GLAZE

LOBSTER SPAGHETTI
LEMON CREAM | BLISTERED TOMATOES | SPINACH
HERBS | BROWN BUTTER BREAD CRUMBS | PARMESAN

| *choice of dessert* |

CARAMEL CHEESECAKE BRÛLÉE
GUAVA SAUCE | ALMOND PECAN SHORTBREAD
VANILLA BEAN CUSTARD

CHOCOLATE TORTE
DARK CHOCOLATE CAKE | COOKIE BUTTER CRISP
MILK CHOCOLATE CHANTILLY | KAHLUA GELATO

THREE-COURSE MENU
\$140 PER PERSON

DINNER

Four - Course Menu "The Sevilla"

| *starter - please choose one* |

CHEESE RAVIOLI

PARMESAN | FORAGED MUSHROOMS

BUTTERNUT SQUASH BISQUE

PEPITAS | CRÈME FRAÎCHE | GOLDEN RAISINS
SAGE | PUMPKIN SEED OIL

TEMPURA FRIED SPANISH OCTOPUS

SCALLION | PEANUT | TOASTED SESAME | SAMBAL AIOLI
HOUSE TONKATSU | PICKLED JALAPEÑO | CILANTRO

| *salad- please choose one* |

BABY KALE SALAD

CANDIED WALNUTS | APPLE | POMEGRANTE
CROW'S DAIRY CHÈVRE | APPLE CIDER DRESSING

BABY ICEBERG SALAD

BACON | BLUE CHEESE | EASTER EGG RADISH | HERBS
RED ONIONS | CASHEWS | HOUSE RANCH DRESSING

T. COOK'S CAESAR SALAD

BABY ROMAINE | MARINATED TOMATO | PARMESAN
FOCACCIA CROUTON | EVERYTHING BAGEL SPICE
GREEN GOODNESS DRESSING | HERBS

| *choice of entrée - please choose three* |

SALMON OR BRANZINO

HOUSE FENNEL SAUSAGE | RANCHO GORDO BEAN CASSOULET
TUSCAN KALE TOMATO | MARCONA ALMOND
CHIMICHURRI | PARMESAN | OLIVE OIL

BREADED CHICKEN PARMESAN

RIGATONI ALLA VODKA | HOUSE PULLED MOZZARELLA
PICKED HERBS | CHILI FLAKE | OLIVE OIL

SHORT RIB

MUSHROOM RISOTTO | GLAZED CARROT | PEARL ONION
TEMPURA FRIED MUSHROOM | CRISPY POTATO | AU POIVRE

SAKURA PORK TOMAHAWK

POLENTA | FRIED BRUSSELS | LARDONS
HONEY DIJON | BRAISED APPLES | APPLE CIDER GLAZE

VEGAN BOLOGNESE

RICOTTA | PARMESAN | OLIVE OIL | HERBS

LOBSTER SPAGHETTI

LEMON CREAM | BLISTERED TOMATOES | SPINACH
HERBS | BROWN BUTTER BREAD CRUMBS | PARMESAN

| *choice of dessert* |

CARAMEL CHEESECAKE BRÛLÉE

GUAVA SAUCE | ALMOND PECAN SHORTBREAD | VANILLA BEAN CUSTARD

CHOCOLATE TORTE

DARK CHOCOLATE CAKE | COOKIE BUTTER CRISP
MILK CHOCOLATE CHANTILLY | KAHLUA GELATO

FOUR-COURSE MENU
\$135 PER PERSON

Four - Course Menu "The Valencia"

| *starter - please choose one* |

CHEESE RAVIOLI

PARMESAN | FORAGED MUSHROOMS

BUTTERNUT SQUASH BISQUE

PEPITAS | CRÈME FRAÎCHE | GOLDEN RAISINS
SAGE | PUMPKIN SEED OIL

TEMPURA FRIED SPANISH OCTOPUS

SCALLION | PEANUT | TOASTED SESAME | SAMBAL AIOLI
HOUSE TONKATSU | PICKLED JALAPEÑO | CILANTRO

| *salad- please choose one* |

BABY KALE SALAD

CANDIED WALNUTS | APPLE | POMEGRANTE
CROW'S DAIRY CHÈVRE | APPLE CIDER DRESSING

BABY ICEBERG SALAD

BACON | BLUE CHEESE | EASTER EGG RADISH | HERBS
RED ONIONS | CASHEWS | HOUSE RANCH DRESSING

T. COOK'S CAESAR SALAD

BABY ROMAINE | MARINATED TOMATO | PARMESAN
FOCACCIA CROUTON | EVERYTHING BAGEL SPICE
GREEN GOODNESS DRESSING | HERBS

| *choice of entrée - please choose three* |

K4 RANCH TENDERLOIN

BACON GRUYERE | CRÈME FRAÎCHE | ASPARAGUS | CHIVES | BORDELAISE

SALMON OR BRANZINO

HOUSE FENNEL SAUSAGE | RANCHO GORDO BEAN CASSOULET | TUSCAN KALE
TOMATO | MARCONA ALMOND | CHIMICHURRI | PARMESAN | OLIVE OIL

BREADED CHICKEN PARMESAN

RIGATONI ALLA VODKA | HOUSE PULLED MOZZARELLA
PICKED HERBS | CHILI FLAKE | OLIVE OIL

SHORT RIB

MUSHROOM RISOTTO | GLAZED CARROT | PEARL ONION
TEMPURA FRIED MUSHROOM | CRISPY POTATO | AU POIVRE

SAKURA PORK TOMAHAWK

POLENTA | FRIED BRUSSELS | LARDONS
HONEY DIJON | BRAISED APPLES | APPLE CIDER GLAZE

RIGATONI BOLOGNESE

HERBED RICOTTA | AGED PARMESAN | OLIVE OIL | HERBS

COLORADO LAMB POPS

ARUGULA | RED ONION | BABY TOMATO
SHAVED PARMESAN | BALSAMIC REDUCTION | LEMON OIL

| *choice of dessert* |

CARAMEL CHEESECAKE BRÛLÉE

GUAVA SAUCE | ALMOND PECAN SHORTBREAD | VANILLA BEAN CUSTARD

CHOCOLATE TORTE

DARK CHOCOLATE CAKE | COOKIE BUTTER CRISP
MILK CHOCOLATE CHANTILLY | KAHLUA GELATO

FOUR-COURSE MENU
\$165 PER PERSON

T. Cook's

UPGRADES

AVAILABLE FOR BRUNCH OR DINNER

ADD 3 SEASONALLY INSPIRED HORS D'OEUVRES \$26.00 PER PERSON

ADD 4 SEASONALLY INSPIRED HORS D'OEUVRES \$34.00 PER PERSON

ADD 5 SEASONALLY INSPIRED HORS D'OEUVRES \$42.00 PER PERSON

| Cold |

WATERMELON CUBES • MINT | AGED BALSAMIC 

VEGAN MOZZARELLA • TOMATO CHUTNEY | HERB POLENTA

CANAPÉ OF GRILLED VEGETABLES • ARUGULA PESTO

CROW'S DAIRY GOAT CHEESE • GRILLED CIABATTA CROSTINI | SUN-DRIED TOMATO

SKEWER OF PROSCIUTTO • ARTICHOKE | MANCHEGO | OLIVE 

SOUTHWEST BEEF TENDERLOIN • BLUE CORN PANCAKE

AHI TUNA TACOS • MANGO-GINGER SALSA

SMOKED SALMON • POTATO GALETTE | CHIVE CRÈME FRAÎCHE

LOBSTER MEDALLION • ROASTED VEGETABLES

| Hot |

AVOCADO EGG ROLLS • SWEET CHILI SAUCE


MUSHROOM & TRUFFLE RISOTTO WHEEL

VEGETABLE SPRING ROLL • CHINESE HOT MUSTARD

ANTIPASTO SPRING ROLL • MARINARA SAUCE

SPICY CHICKEN AND BLACK BEAN IN PHYLLO

PETITE CRAB BEIGNET • HARISSA CHIVE AIOLI

BACON WRAPPED MEDJOOOL DATES • HERB GOAT CHEESE FILLING 

PULLED PORK EMPANADA • GREEN CHILI SALSA

MINI SPANISH CHORIZAO AREPA • AVOCADO SALSA

MINI CUBAN • PICKLE RELISH

THAI CHICKEN SATAY • THAI PEANUT SAUCE

KOFTA KABOB • TADZHIK SAUCE | COCONUT SHRIMP | THAI CHILI SAUCE

PANCETTA WRAPPED SCALLOPS • APRICOT CHUTNEY 

SHORT RIB & FONTINA PANINI • MUSTARD AIOLI

MENU PRICES DO NOT INCLUDE ALCOHOL. ALL MENUS ARE SUBJECT TO A 24% SERVICE CHARGE AND AN 8.6% TAX.
TAXES AND SERVICE CHARGES ARE SUBJECT TO CHANGE

CONTAINS (OR MAY CONTAIN) RAW OR UNCOOKED INGREDIENTS. RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

TO PROVIDE OUR GUESTS WITH THE FRESHEST INGREDIENTS AND MOST EXCEPTIONAL DINING EXPERIENCE, ALL
MENUS ARE SEASONAL AND SUBJECT TO CHANGE WITHOUT NOTICE

ADDITIONAL INFORMATION

TABLESIDE WINE SERVICE HIGHLY SUGGESTED WITH EVENTS OF 8 OR GREATER.

GLUTEN-FREE, VEGETARIAN AND VEGAN OPTIONS AVAILABLE UPON REQUEST.

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WHAT DOES A FOOD & BEVERAGE MINIMUM CONSIST OF?

A FOOD & BEVERAGE MINIMUM GOES TOWARDS ANY FOOD AND BEVERAGE SPENDING FOR YOUR EVENT. SHOULD THE MINIMUM NOT BE MET, THE REMAINING AMOUNT WILL BE ADDED TO YOUR FINAL BILL. PLEASE KEEP IN MIND THAT MINIMUMS VARY ON THE DAY OF THE WEEK, TIME OF YEAR, SPACE REQUESTED AND GROUP SIZE.

WHEN DO I SUBMIT MY MENU SELECTIONS?

PLEASE SUBMIT YOUR MENU AND WINE SELECTIONS TWO WEEKS PRIOR TO YOUR EVENT. THIS WILL ENSURE ANY AND ALL PRODUCT IS ORDERED AND DELIVERED ON TIME.

WHEN DO I PROVIDE MY FINAL GUEST COUNT?

A GUARANTEED FINAL ATTENDANCE MUST BE RECEIVED FROM THE CATERING OFFICE BY 12:00 NOON TEN WORKING DAYS PRIOR TO THE COMMENCEMENT OF THE FUNCTION. IF A GUARANTEE IS NOT GIVEN TO THIS OFFICE BY THIS DEADLINE, THE ESTIMATED ATTENDANCE INDICATED ON THE CONTRACT WILL AUTOMATICALLY BECOME THE GUARANTEE, AND CHARGES WILL BE BASED ON THAT NUMBER. THE GUARANTEE COUNT CANNOT BE LOWERED, AND CHARGES WILL BE MADE ACCORDINGLY.

WHAT HAPPENS IF I CANCEL MY EVENT?

IN THE EVENT THE GROUP CANCELS, THE GROUP SHALL PAY LIQUIDATED DAMAGES IN THE AMOUNT CALCULATED AS FOLLOWS. FROM CONTRACT SIGNING UP TO 10 DAYS PRIOR TO EVENT DATE, SEVENTY-FIVE PERCENT (75%) OF FOOD AND BEVERAGE REVENUE COMMITMENT & ROOM RENTAL WILL BE DUE AT THE TIME OF CANCELLATION. WITHIN 10 BUSINESS DAYS OF THE EVENT DATE, ONE-HUNDRED PERCENT (100%) OF FOOD AND BEVERAGE REVENUE COMMITMENT & ROOM RENTAL AT THE TIME OF CANCELLATION. ALL CANCELLATIONS WILL INCLUDE APPLICABLE TAXES.

WHAT HAPPENS IF I BOOK A PATIO EVENT AND IT RAINS?

ALTHOUGH WE LIVE IN MOSTLY SUNSHINE YEAR ROUND, THE OCCASIONAL RAIN DOES OCCUR. IF THE WEATHER IS NOT COOPERATING, WE TRY OUR BEST TO RELOCATE YOUR EVENT TO ANOTHER LOCATION ON THE RESORT PROPERTY.

