



Event Package Menu

Fuel For Your Mountain Adventure



WELCOME TO SLOPE & HATCH EVENTS

A Roaring Fork Valley favorite has made its way up the mountain! Slope & Hatch is now serving its signature blend of delicious yet approachable cuisine in the heart of Snowmass Base Village.

From corporate retreats and team dinners to welcome receptions, birthdays, and après-ski celebrations, our restaurant offers the perfect mountain setting for any occasion. Accommodating intimate groups or lively parties up to 250 guests, we make it easy to celebrate in style.

Our team believes comfort food brings people together—and great food makes moments unforgettable. We focus on bold, crave-able flavors, friendly service, and a relaxed mountain vibe that feels both elevated and approachable.

Featuring three spacious dining rooms, a large horseshoe bar, and an outdoor patio with panoramic views of Snowmass Mountain, Slope & Hatch provides an inviting backdrop for every celebration.

Rooted in community and inspired by creativity, we're committed to thoughtful sourcing, warm hospitality, and dishes that delight every guest. Let's fuel your mountain adventures and make your next event easy, delicious, and unforgettable.

– Slope & Hatch

CONTACT US



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49 WOOD ROAD
SNOWMASS VILLAGE, CO 81615



SLOPEHATCHSNOWMASS

FOOD MENU

Bold Bites & Mountain Vibes



TACOS

Two mountain-sized tacos per order - served on flour tortillas (corn tortillas and lettuce cups available). Comes with chips & tomatillo verde salsa.

BBQ Brisket

brisket / chipotle bourbon bbq / mojo slaw / queso fresco

Grilled Jerk Chicken

jerk-marinated chicken breast, pepperjack cheese / mojo slaw, pineapple salsa, mint-coconut crema

Gringo "Pastor"

pineapple braised pork / pineapple salsa / queso fresco

Grilled Cantina Fish

sweet jalapeño tartar / citrus slaw

Thai Veggie Stir Fry (Vegan)

bell pepper / zucchini / celery / carrot / edamame / yellow coconut curry / toasted coconut

Falafel (Vegetarian/Vegan)

house falafel / cucumber / tzatziki / pico / romaine

SNACKS

Curry Fries

yellow coconut curry / mint coconut crema / toasted coconut (add lamb)

Cajun Fries

ancho remoulade / andouille sausage / cajun fry seasoning / pepperjack

DOGS

One Colorado-made 10" natural casing hot dogs & our award winning Slope & Hatch fries.

Chicago (The Real Deal)

house relish / sport pepper / pico / mustard / pickle / celery salt

Carolina

pulled pork / chipotle bourbon bbq / low country slaw / pickle

Big Valley "Mac"

lettuce / onion / cheddar / special sauce / pickle / sesame

KIDS

Kids Cheese 'Dilla

Kids Chix 'Dilla

Kids Hot Dog

Kids Chix Nugs

SIDES

Street Corn

blistered corn / cotija / lime crema / tajin

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DRINK MENU

Cold Beer & Craft Cocktails



DRAFT BEER

Pacifico Clara

Outer Range Hazy IPA (Rotating)

Telluride Face Down Brown Ale

Westbound & Down IPA

Elevation 8 Seconds Kölsch

Stiegl Lager (Stiegl Goldbräu)

CAN BEER

Guinness Draught (16oz)

Coors Light (16oz)

Coors Banquet (16oz)

Twisted Tea Original

4 Noses Flatiron Fog Hazy IPA

Outer Range Techno Tomboy

Avery White Rascal

Elevation "Lil Mo" Porter

Wibby Vienna Volksbier Amber

Ska Brewing Pinstripe Red Ale

Glider Cider Semi-Dry

Duchess (Duchesse) Rose Sour

Whiteclaw Seltzer

Best Day Brewing NA Hazy IPA

Best Day Brewing NA Kölsch

COCKTAILS

Slope Double Margarita

Reposado Tequila, Lime, Agave

Classic Paloma

Blanco Tequila, Grapefruit, Lime, Agave

Moscow Mule

Roaring Fork Vodka, Ginger Syrup, Lime, Soda

House Sangria

House Blended Wine, Fruit, Tequila Blanco, Curacao

Amaro Spritz

Campari, Amaro, Blanc de Blancs Brut

Hot Buttered Rum

*Appleton Estate Rum, House-Made Buttered Rum
Batter, Winter Spices*

Oaxacan Old Fashioned

Mezcal, Tequila, Agave, Peychaud's Bitters

Black Manhattan

Woody Creek 70/30, Milleti Amaro, Black Walnut Bitters

La Louisa

Tequila Reposado, Liqueur 43, Ancho Reyes

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DRINK MENU

Curated Wines & Good Times



WHITE WINE

Ryan Patrick Naked Chardonnay

Washington, USA

Vignerons de Buxy White Burgundy

Burgundy, France

Alpine Rift Sauvignon Blanc

Marlborough, New Zealand

Sturmwolken Riesling

Pfalz, Germany

RED WINE

Greenwing Cabernet Sauvignon

Columbia Valley, Washington

Barra Cabernet Sauvignon

Mendocino, California

Durigutti Malbec Clasico

Mendoza, Argentina

Gran Familia Rioja

Rioja, Spain

Due Torri Pinot Noir

Veneto, Italy

BUBBLES & ROSÉ

Prince de Richemont Blanc de Blancs

France

Champagne Duménil

Champagne, France

LAB Rosé

Lisboa, Portugal

NON-ALCOHOLIC

Yerba Maté - \$5.00

Liquid Death - \$5.00

Liquid Death Sparkling - \$5.00

Red Bull - \$5.00

Sugar Free Red Bull - \$5.00

Flavored Red Bull - \$5.00

Coke Products - \$3.50

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PACKAGES & BUYOUTS

Create Something Perfect

EVENT PACKAGES

We can accommodate groups from 20 to 250 guests, with flexible options for both seated dinners and cocktail-style gatherings. Our customizable packages make it easy to create an experience that fits your group's size, style, and occasion. For larger celebrations, full restaurant buyouts are also available.

All packages are served buffet-style, with optional bar service and dedicated staff to ensure everything runs seamlessly—from setup to the final toast.

FOOD PRICING

Flat rate for all group sizes

\$35-\$55 per person

- + 24% service charge + tax
- \$200 surcharge for groups <20
- Event/space fee for groups >40 or full buyouts (variable depending on date and expected revenue)

CAPACITY NOTES

Fireplace Room: ~20 people

Collective Hall: ~40 people

Full Buyout needed for 40+ people

ALCOHOL PRICING

Base Village Bar

\$35 per person

- Well liquor, beer, house wine
- 3 drink tickets per person

High Alpine Bar

\$50 per person

- 3 drink tickets per person
- Call Spirits + Full Wine List

Sheer Bliss Open Bar

\$85 per person

Bartender

\$75 per hour per bartender for remote bar setups

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