



Catering by Mi Casa Breckenridge

Mi Casa offers pick-up catering services for events ranging from corporate meetings & retreats, team events, family gatherings, social celebrations, and more! Catering orders require at least 24 hour notice, full payment at the time of the order, and must be picked up by 5pm the day of the event. Please refer to the Catering Menus information for details. Complete the [Catering Request Form](#) online or contact Events Director Liz Entwistle to coordinate details at liz@micasabreck.com or directly at 970.559.7774.

Large Reservations at Mi Casa Breckenridge

Lunch Service Daily 1130am-3pm

Dinner Service Nightly 3pm-9pm

- Mi Casa accepts large lunch & dinner reservations daily from 1130am-5pm & nightly starting at 8pm with 5pm-730pm held for walk-in guests. Reservations are not offered for Happy Hour in the Cantina.
- Large reservations can be booked for parties from 8 to 20 guests in size with the full a la carte menu offered; pre-set menus are also available.
 - Large reservations require a deposit of \$100 which is applied toward the dinner total.
 - Guests have a 15 minute window for arrivals after which reservations are released & the deposit is forfeited. Please call the restaurant directly at 970.453.2071 if an issue arises.
 - Large reservations can be booked for advanced planning & may be limited during ski season.
 - Weekends tend to book one month in advance of desired dates.
 - Large groups wanting to dine between 5pm-730pm can be hosted as Semi-Private & Private Events.
- Advanced notice of dietary restrictions, allergies, and celebrations of special occasions is appreciated.
- Complete the [Large Reservation Request Form](#) online or contact Events Director Liz Entwistle to coordinate details at liz@micasabreck.com or directly at 970.559.7774.

Semi-Private Dining at Mi Casa Breckenridge

Mi Casa offers two options for semi-private dining for group experiences:

Semi-Private Lower Dining Room: Up to 20 Guests with set menus or a la carte offerings.

Semi-Private Upper Dining Room: Up to 35 Guests with a la carte dining available for parties of up to 20 guests.

Set menus are required for parties greater than 20 guests in size.

- Semi-Private Dining events require a deposit of \$500 which is applied toward the event total.
- Semi-Private Events allow for a 2 hour window of use.
- Menu selections are due one day (24 hours) prior to the event start.

Dinner Food & Beverage Minimums Lower Dining Room

Peak Season December 19th-April 5th & July 1st-August 31st

- Sunday-Thursday Peak Season \$800, Off Season \$600
- Friday-Saturday Peak Season \$1,000, Off Season \$800
- Lunch Food & Beverage Minimum All Seasons \$500

Dinner Food & Beverage Minimums Upper Dining Room

Peak Season December 19th-April 5th & July 1st-August 31st

- Sunday-Thursday Peak Season \$1,000, Off Season \$800
- Friday-Saturday Peak Season \$2,000, Off Season \$1,200
- Lunch Food & Beverage Minimum All Seasons \$500



Mi Casa Breckenridge Private Dining Capacities and Food & Beverage Minimums

Upper Dining Room Food & Beverage Minimums

Up to 50 Guests for Seated Events/60 Guests for a Standing Reception

Peak Season is December 20th-April 5th & July 1st-August 31st

- Private Events require a deposit of \$500 which is applied toward the event total
- Sunday-Thursday Peak Season \$4,000, Off Season \$2,000
- Friday-Saturday Peak Season \$6,000, Off Season \$3,000
- Lunch Food & Beverage Minimum Peak Season \$1,000, Off Season \$500

Lower Dining Room Food & Beverage Minimums

Up to 100 Guests for Seated Events/120 Guests for a Standing Reception

Peak Season is December 20th-April 5th & July 1st-August 31st

- Private Events require a deposit of \$500 which is applied towards the event total
- Sunday-Thursday Peak Season \$10,000, Off Season \$5,000
- Friday-Saturday Peak Season \$15,000, Off Season \$8,000
- Lunch Food & Beverage Peak Season \$1,000, Off Season \$500

Mi Casa Full Restaurant Buyout Capacities and Food & Beverage Minimums

Up to 160 Guests for Seated Events/200 Guests for a Standing Reception and/or Buffet Style Event

- Full Restaurant Buyouts require a deposit of \$2500 which is applied towards the event total.

Peak Winter Season is December 20th-April 5th

- Sunday-Thursday \$20,000, Friday-Saturday \$25,000

Peak Summer Season is July 1st-August 31st

- Sunday-Thursday \$15,000, Friday-Saturday \$20,000

Offseason is April 6th-June 30th & September 1st-December 19th

- Sunday-Thursday \$7,000, Friday-Saturday \$10,000

Lunch Food & Beverage Minimum All Seasons: \$5,000

Food & Beverage

Mi Casa offers a la carte dining for parties of up to 20 guests in size; set menus are required for larger events. Request/refer to the Events Menus document for details. Menu selections are due one day (24 hours) prior to the event start for semi-private & private dining events and are due one week (7 days) prior to full restaurant buyouts.

Additional Facts & Fees

- Unmet minimums will be billed as a room fee.
- A 20% service charge, 8.875% tax, and 3% employee wellness fee are additional.
 - When the food & beverage minimum is not met, these charges are based on the minimum.
 - Additional gratuity on top of the service charge is optional.
- For events where additional staffing is required, there will be an additional flat service fee.

Unavailable Dates

- Mi Casa is closed for all services on Thanksgiving Day, Christmas Day, and May 6th-22nd
- Mi Casa limits large reservations & events on the following dates:
 - December 19th-31st, January 1st-5th, January 16th-19th, January 24th-28th
 - February 13th-16th, March 14th-22nd, July 3rd-6th



Event Extras

Florists: Mi Casa works with several local florists for event decor. If you prefer to use another vendor, please provide the contact information to confirm dropoff & pick up windows, the floor plan, and the arrangement sizes.

Floral Storage: The restaurant has limited cold storage for arrangements & cannot store flowers overnight.

Electric Candles Only: Open flames are not permitted at Mi Casa. Unlit wax candles can be used for decor.

A/V: When coordinating A/V, for private events in the Upper Dining Room or Full Buyouts only, please provide the contact information & a list of items being rented, to confirm dropoff & pick up windows, setup & sizing, capabilities, and onsite needs - i.e. wi-fi access, outlets. Mi Casa has a television screen, speakers, and microphones available for rent. Please note that Mi Casa does not offer a board room or conference space and the normal sounds of the restaurant are present during service.

Seating Charts & Floor Plans: Can be provided upon request. Seating charts are helpful for identifying guests with dietary restrictions & allergies.

Place Cards: Can be printed by the restaurants on tented cardstock or brought in/delivered from a vendor.

Beverage Selections: Mi Casa can customize the beverage lists available to your guests for each event.

Photography: Please advise the restaurant of any event photography & the timing thereof. Flash photography is not permitted in the dining rooms during regular service when other guests are present. Mi Casa requires a waiver be provided to restaurant staff to allow/decline being included in photography.

Staff Meals: Please inform the restaurants if you plan to provide and cover the costs of meals & beverages for outside event staff - i.e. photographers, planners, and any other vendors.

Cake Cutting: There is a \$3/person plating fee for outside cakes when additional Mi Casa desserts are not selected.

Dress Code: Mi Casa does not adhere to a formal dress code. Guests are welcome in attire from "Colorado Casual" to as formal as desired. Ski Boots are not allowed in the restaurant.

Coat Check: Mi Casa does not have a coat check or storage.

Decor Stipulations: Glitter or confetti in any form is not permitted at Mi Casa & adhering decorations to the walls is not allowed. Balloons, electric candles, florals, and other decor can be brought in with advance discussion.

Timing: Please confirm event timing for guest arrivals - including if guests are arriving at the same time or with a staggered timeline, preferred timing for the cocktail hour, seating for service, toasts, presentations, post-dinner receptions, and any other applicable instances.

Costs for Additional Hour(s): When booking a semi private event, we ask the exit time is honored. Hours exceeding the noted exit time will be billed at a rate of \$1000 per hour.

Split Checks: One form of payment is preferred; the restaurant can split a check equally up to 4 ways maximum.