



GRILLING EXPERIENCE

We curated all the ingredients needed for a locally sourced, delicious grilling experience including widely spaced grill stations on the patio in front of Three Peaks Lodge.

Relax and have fun, we'll take care of the setup and cleanup. Please make your menu selections and grilling times with the concierge prior to your arrival.

The grilling experience is available between 5 pm - 8 pm. To ensure availability, we kindly request selecting your grilling time 24-hours in advance.



TRADITIONAL

*marinated 44 farms flank steak
\$130 // per box (serves 2)*

VEGETARIAN

*marinated local mushrooms, seasonal vegetable skewers
\$100 // per box (serves 2)*

SELECTIONS ARE ACCOMPANIED WITH:

*braised greens
broccolini
yukon potatoes
braised cannellini beans
seasonal succotash
sauces: maitre d'butter, yoghurt sauce, chimichurri*

FOR THE KIDS

*house cheeseburger // \$12
chicken tenders // \$12
sausage wrap // \$12*

kids selection come with choice of chips or seasonal fruit

*Menus may change due to ingredient seasonality.
Consuming raw or uncooked meats, poultry, seafood, shellsh or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.*

**WE'RE HERE TO HELP
PLEASE TEXT THE COLLECTIVE RETREAT CONCIERGE AT (512) 875-3066**