



Wedding Menu

For generations, The Lodge At Vail has created memories of a lifetime. And now your new life begins together with all the anticipation of a coming summer. A wonderful feeling, renewed with the mountain breeze and timeless spirit of Vail Colorado.



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"The Suite Spot"

*Lunch Items brought to your suite as you get ready
\$100.00 Food and Beverage Minimum*

Domestic Cheese Plate with Grapes & Assorted Crackers	\$8/guest
Fresh Cut Seasonal Fruit Salad	\$6/guest
Tortellini Salad with Grilled Vegetables	\$7/guest
Hummus, Pita Chips & Assorted Vegetables	\$7/guest
Grilled Chicken Caesar Salad with Polenta Croutons, Parmesan	\$12/guest
Sage Roasted Chicken Cobb Salad, Bacon, Avocado, Bleu Cheese, Ranch	\$14/guest
Black Forest Ham & Cheddar with Dijon Aioli on Sourdough	\$12/guest
Chicken Curry Salad, Lemon Aioli, Golden Raisins on a Croissant	\$12/guest
Hand-Carved Turkey Wrap, Avocado, Crispy Bacon, Lettuce & Tomato	\$12/guest
Homemade Traditional Lemon Bars	\$32/dozen
Chocolate Covered Strawberries	\$46/dozen
Assorted Cookies OR Chocolate Brownies	\$36/dozen
Assorted Chocolate Truffles	\$38/dozen
DIP IN STATION	\$22/guest
Italian Baguettes, Pita & Tortilla Chips, & Lavosh	
Mild & Hot Salsa, Guacamole, Tomato & Mozzarella Bruschetta,	
Hummus, Spinach & Artichoke Dip	
Starbucks Regular and Decaffeinated Coffee	\$65/gallon
Variety of Tazo Hot Tea	\$65/gallon
Home Brewed Ice Tea	\$42/gallon
Fresh Lemonade	\$38/gallon
Assorted Bottled Sodas	\$3.50/each
Individual Fruit Juices	\$4/each
Energy Drinks	\$7/each
House Red, White and Sparkling Wines	\$45/bottle
Imported Beers	\$6.50/each
Domestic Beers	\$5.50/each

**22% service charge and 8.4% tax will be added to all food and beverage prices*



Post Wedding Brunch Buffets

Buffets of fewer than 30 people will be charged a fee of \$100++

EAGLE RIVER CONTINENTAL BREAKFAST

Orange, Grapefruit, Cranberry & Tomato Juices

Seasonal Fruit Salad

Assorted Muffins, Croissants, Danishes & Scones

Preserves, Honey & Butter

Individual Assorted Yogurts

The Lodge Granola, Two Percent & Skim Milk

\$22 per guest

Add: Individual Greek Yogurt \$3 per guest

THE LODGE POWER BREAKFAST

Orange, Grapefruit, Cranberry & Tomato Juices

Seasonal Fruit Salad

Assorted Muffins, Croissants, Danishes & Scones

Preserves, Honey & Butter

The Lodge Granola, Assorted Individual Yogurts

Farm Fresh Scrambled Eggs, Yukon Gold Skillet Potatoes

Chicken Apple Sausage, Applewood Smoked Bacon

\$28 per guest

Add: Individual Greek Yogurt \$3 per guest

BLUE SKY BREAKFAST

Orange, Grapefruit, Cranberry & Tomato Juices

Seasonal Fruit Salad

An Assortment of NY Style Bagels, Assorted Muffins, Croissants, Danishes & Scones

Preserves, Cream Cheese, Honey & Butter

The Lodge Granola, Assorted Individual Yogurts

Farm Fresh Scrambled Eggs, Yukon Gold Skillet Potatoes

Chicken Apple Sausage, Applewood Smoked Bacon

Steel Cut Oatmeal, Dried Fruit & Brown Sugar or Assorted Individual Cereals

Brioche French toast with Apple Cinnamon Compote or Cheese Blintz with Seasonal Berries

\$36 per guest

Add: Individual Greek Yogurt \$3 per guest



BREAKFAST ENHANCEMENTS

Price is per guest

- Brioche French Toast, Seasonal Berries & Maple Syrup \$10
- Blueberry, Banana or Buttermilk Pancakes, Seasonal Berries & Maple Syrup \$9
- Egg White Frittata; Spinach, Tomatoes, Greek Olives & Feta Cheese \$8
- Classic Eggs Benedict with Hollandaise Sauce \$12
- Choice of: Yukon Skillet Potatoes, Potato Patties, Country Hash Browns, Corned Beef Hash \$5
- Chicken Apple Sausage, Applewood Smoked Bacon, \$9
- Hard Boiled Eggs \$3
- Breakfast Burrito; Scrambled Eggs, Potatoes, Chorizo, Salsa, Flour Tortilla & Pepper Jack Cheese \$8
- Dried Fruit, Brown Sugar & Honey \$6

LIVE STATION BUFFET ENHANCEMENTS

Omelet Station

Eggs and Omelet's Made to Order with
Onions, Peppers, Mushrooms, Spinach, Olives, Tomatoes,
Ham, Bacon, Chicken Sausage, Swiss, Feta, Cheddar & Pepper Jack Cheese
Whole Eggs, Egg Whites
\$13 per guest
Chef attended required

Golden Waffles

Golden Waffles, Maple Syrup,
Cinnamon-Apple Compote, Fresh Strawberries, Chocolate Syrup &
Vanilla-Bean Whipped Cream
\$14 per guest
Chef attended required

We recommend one breakfast station per 30 Guests
Each station requires at least one culinary attendant at \$125 per hour

**22% service charge and 8.4% tax will be added to all food and beverage prices*



DINNER MENU

Passed Hors d'Oeuvres

*We recommend 6 pieces per person per hour
or 3-4 pieces per person for a pre-dinner reception*

AQUA

- Coconut Shrimp with Sweet Thai Chile Dipping Sauce \$6
- Chilled Poached Shrimp with Lemon Oil & Cocktail Sauce \$6
- Mini Crab Cakes with Lemon Remoulade \$6
- Shrimp Fritter with Spicy Coleslaw \$6
- Shrimp Lollipops with Wasabi-Ponzu dipping Sauce \$6

TERRA

- Battered Chicken Lollipop with Buttermilk Dressing \$4
- Chicken Sate with Thai Peanut Sauce \$4
- Mini Chicken Quesadilla with Pepper Jack Cheese & Pico de Gallo \$5
- Crispy Pork Pot Stickers with Ponzu \$5
- Vegetable Pot Stickers with Ponzu \$4
- Elk Skewers with Maple Chipotle Barbecue Sauce \$6
- Chorizo "Pigs in a Blanket" with Cilantro Mustard \$4
- Beef Short Rib Wellington with Grain Mustard Aioli \$6
- Beef Skewers with Bordelaise Sauce \$5

VEGETARIAN

- House Made Mozzarella, Tomato & Pesto Skewers \$4
- Spinach & Feta Cheese Spanakopita \$5
- Roasted Gravenstein Apple & Brie on Ciabatta \$5
- Pistachio Crusted Goat Cheese with Honey \$5
- Mini Grilled Cheese with Tomato Soup \$4
- Sweet Pea Risotto, Peas, Parmesan Cheese, Truffle Oil \$5
- Tomato & Watermelon Gazpacho Shooters \$4 (summer)



Culinary Presentation Stations

*Prepared for a minimum of 20 people
Stations of less than 30 people will be charged a \$100++ fee*

VINTNER'S CHOICE

Display of Domestic & Imported Artisan Cheeses,
Dried Fruits, Seasonal Berries, Quince, Table Crackers & Broken Lavosh
\$17 per guest

ANTIPASTO

Assortment of Salami's, Prosciutto di Parma, Gorgonzola, Fontina Cheese,
Pepperoncini, Cherry Peppers, Marinated Olives, Stuffed Peppers
Grilled Vegetables, Focaccia Bread, Grissini Bread Sticks
\$24 per guest

DIP IN

Spinach & Artichoke Dip
Tomato & Mozzarella Bruschetta Roasted Red Pepper Hummus
Sliced Baguettes, Baked Pita Chips & Tortilla Chips, Lavosh
Mild & Hot Salsa, Guacamole
\$22 per guest

HIGH COUNTRY SEAFOOD DISPLAY

New England Clam Chowder
Steamed Split Crab Legs, Crab Cakes, Poached Jumbo Shrimp
Served with Spicy Tomato Cocktail Sauce, Lemon Remoulade, Drawn Butter, Lemons
\$40 per guest
Ice Carvings Available



CULINARY PRESENTATION STATIONS (Continued)

SALAD BAR

Pick 3:

Lodge Caesar- Chopped Romaine, Polenta Croutons, Parmesan Cheese, Anchovies & Caesar Dressing

Lodge House Salad- Mixed Greens, Persian Cucumbers, Carrots, Cherry Tomatoes, French Radish & Red Wine Vinaigrette

Caprese Salad- Fresh Mozzarella, Tomatoes, Balsamic & Olive Oil

Arugula Salad- Arugula, Walnuts, Figs, Dried Cherries, Parmesan Cheese & Balsamic Vinaigrette

Cobb Salad Bar- Iceberg Lettuce, Bacon, Blue Cheese, Avocado & Ranch Dressing

\$18 per guest

SPUD BAR

Your Choice of Baked or Mashed Potato Bar

Russet Baked Potatoes or Buttermilk Mashed Potatoes or Sweet Mash Potatoes

Chives, Sour Cream, Butter, Bacon Bits, Cheddar Cheese, Marshmallows

\$12 per guest

Add: Sweet Potato in addition for \$2 per guest

Add: Beef Chili: \$4 per guest

GNOCCHI BAR

Potato Gnocchi

Bolognese, Tomato Pomodoro, Pesto Cream Sauces

Parmesan Cheese, Italian Sausage, Rock Shrimp,

Grilled Chicken Breast, Roasted Mushrooms, Broccoli, Asparagus,

Roasted Red Pepper, Caramelized onions & Artichokes

\$25 per guest

**Culinary Attendant required at \$125 per hour - 1 per 50 guests*



STATIONS DINNER MENU

Carving Stations

Each carving station requires a culinary attendant at \$125 per hour

(1) Culinary attendant per 50 guests.

Add Potato & Vegetable to any Carving Station for \$8 per guest

BEEF TENDERLOIN

Horseradish Cream Sauce, Whole Grain Mustard & Assorted Dinner Rolls

\$320 each - Serves approximately 15 guests

SAGE ROASTED TURKEY

Cranberry Sauce & Turkey Gravy

\$250 each - Serves approximately 20 guests

NEW YORK STRIP

Assorted Mustards, Rosemary Au Jus, Horseradish Cream Sauce & Assorted Dinner Rolls

\$360 each - Serves approximately 15 guests

HONEY MUSTARD GLAZED PORK LOIN

Assorted Mustards & Assorted Dinner Rolls

\$250 each - Serves approximately 12-15 guests

LEG OF LAMB

Roasted Leg of Lamb, Mint Au Jus & Assorted Dinner Rolls

\$210 each - Serves approximately 12-15 guests

SALMON WELLINGTON

Grilled Lemon & Tomato with Baguette, Topped with Frisee Greens

\$200 each - Serves approximately 15 guests



Deluxe Plated Dinners

*All dinners include Starbucks's Regular and Decaffeinated Coffees
Along with a selection of Hot Tazo teas*

Prices includes table service for a two hour time period

Three Course

1 First Course

1 Entrée

1 Dessert or

Wedding Cake

\$65 per guest

FIRST COURSE SELECTIONS

Seared Tuna, Seaweed Salad, Pickled Mushrooms, Soy & Lemon Vinaigrette
Dungeness Crab Cake with Lemon Remoulade

Soups

Cream of Asparagus Soup
Creamy Tomato Soup with Grilled Cheese Sandwich
Classic Onion Soup with Gruyere Cheese
Potato Leek Soup

Salads

Lodge Caesar- Chopped Romaine, Polenta Croutons, Parmesan Cheese, Anchovies
Lodge House Salad- Mixed Greens, Persian Cucumbers, Carrots, Cherry Tomatoes, French Radish
Caprese Salad- Fresh Mozzarella, Tomatoes, Balsamic & Olive Oil
Poached Pear Salad- Frisee & Arugula, Poached Pear, Nantucket Bleu Cheese & Candied Walnuts
Wedge Salad- Iceberg Lettuce, Blue Cheese, Bacon & Cherry Tomatoes
Dressing: Caesar, Ranch, Vanilla Maple, Citrus, Balsamic & Red Wine Vinaigrette

**22% service charge an 8.4% tax will be added to all food and beverage prices*



DELUXE PLATED DINNERS (Continued)

ENTREE SELECTIONS

Grilled Chicken, Whipped Potatoes, Seasonal Vegetables & Olive Oil
Grilled Wild Salmon, Warm Nicoise Vegetables, Grill Lemon & Olive Oil
Beef Short Ribs, Slow Roasted Celery, Asparagus & Mushroom Risotto
Ravioli Tossed in Fresh Herbs, Olive Oil, Garlic & Cherry Tomatoes Topped with Lemon Oil, Arugula & Shaved Parmesan Cheese

DESSERT SELECTIONS

Peach Cobbler, Vanilla Ice Cream & Vanilla Bean Whipped Cream
Warm Chocolate Lava Cake, Chocolate Sauce, Chocolate Curls & Vanilla Whipped Cream
Traditional Lemon Bars
Vanilla Cheesecake, Chocolate & Caramel Sauce & Vanilla Bean Whipped Cream
Tiramisu
In House Wedding Cakes

**Customized dishes, gluten and lactose free selections, as well as other dietary restrictions, are available*



Luxury Plated Dinners

Guests will make their meal selection at the event.

All dinners include Starbucks's Regular and Decaffeinated Coffees
Along with a selection of Hot Tazo teas

Prices includes table service for a two hour time period

Three Course	Four Course (I)	Four Course (II)	Five Course
1 First Course	1 Appetizer	1 Appetizer	2 Appetizers
2 Entrée	1 First Course	1 First Course	1 First Course
1 Dessert or Wedding Cake	1 Entrée	2 Entrées	2 Entrées
	1 Dessert or Wedding Cake	1 Dessert or Wedding Cake	1 Dessert or Wedding Cake
<i>\$85 per guest</i>	<i>\$95 per guest</i>	<i>\$105 per guest</i>	<i>\$140 per guest</i>

FIRST COURSE SELECTIONS

Seared Tuna, Seaweed Salad, Pickled Mushrooms, Soy & Lemon Vinaigrette
Dungeness Crab Cake with Lemon Remoulade

Soups

Cream of Asparagus Soup
Creamy Tomato Soup with Grilled Cheese Sandwich
Classic Onion Soup with Gruyere Cheese
Potato Leek Soup

Salads

Lodge Caesar- Chopped Romaine, Polenta Croutons, Parmesan Cheese, Anchovies
Lodge House Salad- Mixed Greens, Persian Cucumbers, Carrots, Cherry Tomatoes, French Radish
Caprese Salad- Fresh Mozzarella, Tomatoes, Balsamic & Olive Oil
Poached Pear Salad- Frisee & Arugula, Poached Pear, Nantucket Bleu Cheese, Candied Walnuts
Wedge Salad- Iceberg Lettuce, Blue Cheese, Bacon & Cherry Tomatoes
Dressing: Ranch, Vanilla Maple, Citrus, Balsamic & Red Wine Vinaigrette

*22% service charge an 8.4% tax will be added to all food and beverage prices



LUXURY PLATED DINNERS (Continued)

ENTREE SELECTIONS

Scottish Salmon, Wilted Spinach, Roasted Tomatoes, Crispy Potato Frits, Lemon Butter
Striped Bass with Greek Olives & Caper, Orzo, Artichokes & Tomato-Fennel Jus Lemon
Chicken with Pea Thyme Risotto, Roasted Tomatoes, Lemon Olive Oil
6oz. Seared Beef Filet, Grilled Asparagus, Black Truffle Whipped Potatoes
New York Strip with Haricot Verts, Celery Root Gratin & Mushroom Bordelaise Sauce
Penne Pasta, Nana's Slow Cooked Eggplant Meatballs & Pomodoro Sauce
Ravioli Tossed in Fresh Herbs, Olive Oil, Garlic & Cherry Tomatoes Topped with Lemon Oil, Arugula &
Shaved Parmesan Cheese

DESSERT SELECTIONS

Peach Cobbler, Vanilla Ice Cream, Vanilla Bean Whipped Cream
Warm Chocolate Lava Cake, Chocolate Sauce, Chocolate Curls & Vanilla Whipped Cream
Warm Apple Crisp, Vanilla Bean Whipped Cream
Cupcakes
Strawberry Shortcake
Chocolate Cups with Vanilla Mousse & Seasonal Berries
Fresh Fruit Tarts
Tiramisu
Ice cream Cookie Sandwich's
Vanilla Cheesecake, Chocolate & Caramel Sauce & Vanilla Bean Whipped Cream
In House Wedding Cakes

**Customized dishes, gluten and lactose free selections, as well as other dietary restrictions, are available*



Dinner Buffets

Served with a Selection of Breads & Butter

Starbucks Coffee, Tazo Handcrafted Hot Tea & Brewed Iced Tea

Buffets of fewer than 30 people will be charged a fee of \$100++

Buffet Salad Option May Be Plated at an additional \$5/person

TEX MEX

Tortilla Soup, Corn Bread

Mixed Greens with Roasted Corn & Black Beans

Fire Roasted Tomato Salsa & Guacamole, Tri-Colored Tortilla Chips

Anasazi Beans & Rice

Grilled Asparagus

~Selection of Fajitas and Tacos~

Grilled Chicken, Grilled Skirt Steak, Seasoned Ground Beef

Warm Tortillas, Corn Taco Shells

Shredded Queso, Roasted Red Peppers, Caramelized Onions, Tomato Salsa & Sour Cream

Cinnamon Churros

Warm Chocolate Lava Cake, Raspberry Sauce, Whipped Cream

\$52 per guest

COLORADO ALPINE BARBECUE

Beef & Black Bean Chili, Corn Bread

Arugula Salad- Arugula, Walnuts, Figs, Dried Cherries, Parmesan Cheese & Balsamic Vinaigrette

Country Potato Salad with Whole Grain Mustard & Pine Nuts

Campfire Trout with Grilled Lemons, Browned Butter & Crispy Sage

Grilled Chicken Breast with Maple Barbecue Sauce

Braised Beef Brisket with Ancho Coffee Rub

Corn on the Cob

Watermelon Wedges

Apple Cobbler, Vanilla Bean Whipped Cream

Chocolate & Vanilla Cupcakes

\$58 per guest

LITTLE ITALY

Minestrone Soup

Focaccia Bread

Lodge Caesar- Chopped Romaine, Polenta Croutons, Parmesan Cheese, Anchovies & Caesar Dressing

Spinach Salad- Spinach, Sliced Mushrooms, Shallots, Parmesan Cheese & Balsamic Vinegar

Caprese Salad- Fresh Mozzarella, Tomatoes, Balsamic & Olive Oil

Cheese Tortellini

Fettuccine Pasta with Herbs

Pomodoro, Alfredo and Pesto Cream Sauces, Parmesan Cheese

Chicken Piccata; Sautéed Chicken, Lemon Caper Beurre Blanc

Italian Sausage with Onions and Peppers

Penne Pasta Tossed with Rock Shrimp, Cherry Tomatoes, Greek Olives & Capers

Tiramisu

Vanilla Cheese Cake with Caramel & Chocolate Sauce

\$69 per guest

**22% service charge an 8.4% tax will be added to all food and beverage prices*



Wedding Cakes

Cake service fee of \$6 per guest will be charged on all outside cakes

SUGGESTED WEDDING CAKES

\$10 per guest

Chocolate Decadence

Chocolate Cake with Chocolate Mousse & Chocolate Ganache

Red Velvet

Red Velvet Cake with layered Cream Cheese Frosting & Buttercream Frosting

Classic

Vanilla Cake with White Chocolate Mousse & Fresh Strawberries, Buttercream Frosting

Marble Hazelnut

Marble Cake with Bittersweet Chocolate Mousse & Chocolate-Hazelnut Buttercream Frosting

Lemon

Lemon Cake with Lemon Cream Filling & Grand Marnier Buttercream Frosting

Classic

Vanilla Cake with White Chocolate Mousse & Fresh Strawberries, Buttercream Frosting

Carrot Cake

Carrot Cake with Cream Cheese Filling and Buttercream Frosting

CAKE FLAVORS

Vanilla, Chocolate, Mocha, Carrot, Red Velvet, Marble, Italian Cream, Lemon Poppy Seed

FILLINGS

White Chocolate, Milk Chocolate, Mocha, Hazelnut Milk Chocolate, Peanut Butter Mousse
Lemon Cream, Cream Cheese Frosting, Buttercream

FROSTINGS

Buttercream, Fondant, Chocolate Fondant, Ganache, Cream Cheese Frosting

Fresh strawberries, raspberries, blueberries or liquors can be added to any cake and filling.

**Custom designs, materials, sugarwork and decorations available*



Desserts Enhancements

HOMESTYLE

Vanilla Cheese Cake

Assorted Cookies

Lemon Bars

\$24 per guest

SUNDAE BAR

Chocolate & Vanilla Ice Cream

With Butterscotch, Hot Fudge, Strawberries, Brownie Bites, M&M's, Peanuts,

Oreo Crumbles, Whipped Cream & Maraschino Cherries

\$16 per guest

CHOCOLATE

Gourmet Chocolate Truffles

Warm Chocolate Chip Cookies

Chocolate Covered Strawberries

Chocolate Milk or Hot Chocolate

\$25 per guest



Late Night Snacks

*Stationed Platters provide 1 piece per item
Offered in addition to Hors d'oeuvres and Dinner*

3 Items \$12 per guest

4 Items \$15 per guest

5 Items \$18 per guest

Grilled Chicken Quesadilla with Jack Cheese & Spicy Sriracha

Chorizo "Pigs in a Blanket" with Cilantro Mustard

Mini Grilled Cheese Sandwich with Tomato Soup

Spicy Beef Skewer with Sweet Thai Chili Sauce

Crispy Pork or Vegetable Pot Stickers with Ponzu

Individual Mini Cheese Pizzas

Mozzarella Sticks

Mini Beef Sliders with Cheddar Cheese

Served with Ketchup, Mustard, Mayonnaise, Pickles, Lettuce, Tomato & Red Onion

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DIP IN

Italian Baguettes, Pita & Tortilla Chips, Lavosh

Mild & Hot Salsa, Guacamole, Tomato & Mozzarella Bruschetta,

Hummus, Spinach & Artichoke Dip

\$22 per guest



Banquet Bar Pricing

Beverages	Price for Hosted & Cash Bars
Sodas & Mineral Waters	\$3.50 each
Domestic Beer	\$5.50 each
Imported & Micro Brew	\$6.50 each
Cordials	\$10.00 each
Well Brand Cocktails	\$8.00 each
Premium Brand Cocktails	\$9.00 each
Connoisseur Brand Cocktails	\$12.00 each
House White Wine	\$39.00 per bottle – Chardonnay, Sauvignon Blanc or Pinot Grigio
House Red Wine	\$45.00 per bottle – Merlot, Pinot Noir or Cabernet Sauvignon
Sparkling Wine	\$44.00 per bottle

Cordial Selections

Bailey's Irish Cream
Kahlua
Grand Marnier Remy
Martin V.S.O.P.
Romana Sambuca
Frangelico
Amaretto Di Saronno

Well Brand Bar Selections

Dewar's Scotch
Jack Daniels Whiskey
Jim Beam Bourbon
Tanqueray Gin
Absolut Vodka
Bacardi Rum
Cuerbo Gold Tequila
Canadian Whiskey

Premium Brand Bar Selections

Glenlivet Single Malt Scotch
Johnny Walker Black Scotch
Bombay Sapphire Gin
Ketel One Vodka
Sauza Hornitos Tequila
Maker's Mark Bourbon
Captain Morgan's Rum
Crown Royal Whiskey

Connoisseur Bar Selections

Macallan 12 Year Scotch
Oban 14 Year Scotch
Knob Creek Nine Year Bourbon
Grey Goose Vodka
Captain Morgan's Private Stock Rum
Patron Silver Tequila
Stranahan's Colorado Whiskey
Hendrick's Gin
Crown Royal Reserve

We are able to accommodate and price additional bar selections upon request

A \$100.00+ setup fee per bar will be applied

There will be a \$50.00 per hour bartender fee for all cash bars

**22% service charge and 8.4% tax will be added to all food and beverage prices*

Banquet Bar Packages

Beverages	Per Hour	Four Hours	Six Hours
Wine & Beer Package	\$14 per person	\$50 per person	\$70 per person
Well Brand Package	\$15 per person	\$60 per person	\$85 per person
Premium Brand Package	\$17 per person	\$68 per person	\$97 per person

Well Brand Bar Selections

Assorted Sodas & Mineral Waters
Domestic, Imported, and Microbrew Beers
House Red & House White Wine
Dewar's Scotch
Jack Daniel's Whiskey
Tanqueray Gin
Absolut Vodka
Bacardi Rum
Cuervo Tequila
Jim Beam Bourbon
Canadian Club Whiskey

Premium Brand Bar Selections

Assorted Sodas & Mineral Waters
Domestic, Imported, and Microbrew Beers
House Red & House White Wine
Glenlivet Single Malt Scotch
Johnny Walker Black Scotch
Bombay Sapphire Gin
Ketel One Vodka
Sauza Hornitos Tequila
Maker's Mark Bourbon
Captain Morgan's Rum
Crown Royal Whiskey

We are able to accommodate and price additional bar selections upon request

A \$100.00+ setup fee per bar will be applied

There will be a \$50.00 per hour bartender fee for all cash bars



POLICIES AND GENERAL INFORMATION

Attendance Guarantee

An estimated attendance number must be provided to the Conference Service Manager 30 days prior to your first event. If the final guaranteed attendance is more than a 10% reduction of the estimated number, the Hotel will charge for the actual number attending or the guaranteed number, whichever is greater.

For the various resort departments to prepare properly for your food and beverage functions, guaranteed attendance is required by 12pm three business days prior to the function. This will be considered your minimum guarantee, and is not subject to reduction. Charges will be based upon your guaranteed number or actual number of guests, whichever number is greater.

Banquet Event Orders (BEO)

A great deal of effort goes into coordinating a successful event, thus all the details must be completed and agreed upon in writing, mainly in the form of a BEO, at least 15 business days in advance of your event.

Upon arrival, should a meeting room set need to be changed from the agreed upon set on the BEO, a minimum \$150 room set fee will be assessed.

Any deviations from the BEO which apply to Menu changes, start or end time of an event, will be assessed a 20% surcharge.

Outside Food and Beverage

No food or beverage is permitted in hotel meeting spaces and common areas.

Remaining Food

In accordance with proper food handling regulations, we do not permit the removal of remaining food from event or meeting rooms to any guestrooms and/or off property. We also do not permit the reuse of food items from one function to another.

Alcoholic Beverages

Alcoholic Beverage sales are governed by the Colorado Liquor Board which prohibits any alcoholic beverages, other than those provided through Lodge at Vail Catering, to be brought into the conference facilities. We reserve the right to require proper identification of age for anyone desiring alcoholic beverage service.

Pricing

All pricing is per guest unless otherwise noted.

Certain events require a minimum number of attendees, should you not meet this minimum a \$4 per person charge will be assessed. Should you wish to extend your meal an hour beyond the allowed time frame, a \$4 per person fee will be assessed.

A 22% taxable service charge applies to all Food & Beverage and Audio Visual.

A 8.4% tax will be added to all Food & Beverage and Audio Visual.

Décor Set-up/Strike

Groups are welcome to bring in their own decorations.

Our Conference Services Manager and events team are happy to help with minor set of room decorations.

ALL flowers, décor and centerpieces must be removed by end of event or group will be subject to a \$200 removal and storage fee.

Limited Diet Menus

Food can be a personal issue, particularly if your diet is subject to restrictions. In order to provide foods that appeal to different tastes and habits, we employ a wide diversity of culinary techniques and ingredients.

Our Conference Services Manager and culinary team are happy to work with you to plan a meal which will accommodate all dietary needs and/or restrictions.

Sustainable Cuisine

We are committed to global environmental protection and to support this effort we offer fish and seafood selections from sustainably managed resources. We also use organic and fair-trade coffee, natural and organic meat and poultry, seasonal and organic fruits and vegetables, and organic and biodynamic wines.