



Lodge At Vail
A Rock Resort

*Catering
& Banquet Menus*

Plated a la Carte Breakfast

Minimum of 10 persons required for plated breakfasts.

Served with Chilled Fruit Juices & Warm Apple Fritters

A 22% gratuity and an 8.4% tax will be added to all food and beverage prices.

MORNING STARTERS

Please select one item from the following:

House Cured Smoked Salmon on Cornmeal Waffle with Crème Fraiche \$12

Hand Roasted Lodge Granola with Honey, Yogurt & Fresh Berries \$6

Grist Mill Steel Cut Oatmeal, Banana Brulee with Maple Sugar \$7

Passion Fruit & Ginseng Smoothie \$8

Handcrafted Yogurt & Berries \$7

ENTREE SELECTIONS

Please select one item from the following:

A multiple choice of entrees is available for \$6 per person per addition.

Alpine Baked Pancake with Caramelized Pears & Candied Pecans \$14

Organic Eggs Any Style with Skillet Potatoes & Breakfast Meats \$12

Panettone French Toast with Orchard Fruit Compote \$12

Lemon Soufflé Pancakes with Raspberry Syrup & Fresh Berries \$14

Egg White Frittata with Mozzarella, Spinach & Shitake Mushrooms \$14

Shrimp, Fennel & High Country Potato Hash with Poached Eggs & Béarnaise \$19

Plated Breakfasts Served with Grilled Roma Tomato & Skillet Potatoes

Breakfast Buffets

Served with Chilled Fruit Juices

A 22% gratuity and an 8.4% tax will be added to all food and beverage prices.

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

WHITE RIVER CONTINENTAL BREAKFAST

Orange, Grapefruit, Cranberry & Tomato Juices

Platters of Seasonal Vine & Tree Ripened Fruit

An Assortment of Muffins, Croissants, Bagels & Danish

With Preserves, Local Honey & House Churned Butter

Alpine Fruit & Nut Granola, Two Percent & Skim Milk

\$18 per guest

THE LODGE POWER BREAKFAST

Orange, Grapefruit, Cranberry & Tomato Juices

Platters of Seasonal Vine & Tree Ripened Fruit

An Assortment of New York Style Bagels,

An Assortment of Muffins, Croissants & Danish

With Preserves, Local Honey & Butter

The Lodge Fruit & Nut Granola, Assorted Yogurts

Farm Fresh Scrambled Eggs, Skillet Potatoes

Hobb's Farm Chicken Apple Sausage, Hand Cured Bacon,

Grilled Carlton Farms Ham Steaks

\$24 per guest

BREAKFAST ENHANCEMENTS

Price is per guest for additions.

Cinnamon Brioche French Toast with Vermont Maple Syrup \$5

Blackberry Pancakes with Vermont Maple Syrup \$6

Lemon Souffle Pancakes with Raspberry Syrup \$7

Baked Frittata with Asparagus, Fontina & Spanish Serrano Ham \$6

Classic Eggs Benedict with Truffle Hollandaise \$6

Skillet Potatoes or Country Hash Browns \$3

Hobb's Farm Chicken Apple Sausage, Hand Cured Bacon, Carlton Farms Ham Steak \$7

BREAKFAST BUFFETS *(Continued)*

LIVE STATION BUFFET ENHANCEMENTS

Omelettes

Eggs and Omelettes Made to Order with Ham, Green Chiles,
Onions, Peppers, Mushrooms, Diced Tomatoes, Swiss & Cheddar Cheese
\$11 per guest

*We recommend One Breakfast Station per 30 Guests.
Each station requires at least one culinary attendant at \$125 per hour.*

Specialty Breaks

Minimum of 12 guests.

ROCK RESORTS SPA REJUVENATION

Assorted Crudités with Hummus & Baked Pita Chips
Vine & Tree Ripened Fruit
Strawberry Ginseng Fruit Smoothies
Energy Drinks & Infused Waters, Still & Sparkling Mineral Water
\$11 per guest

CHOCOLATE

Handmade Gourmet Chocolate Truffles
Warm Chocolate Chip Cookies
Chocolate Covered Strawberries
Assorted Soft Drinks, Whole & Skim Milk
Freshly Brewed Starbucks Coffee, Still & Sparkling Mineral Water
\$13 per guest

WINTER WARM UP

Oaxaca Hot Chocolate & Western Slope Orchard Cider
Freshly Brewed Starbucks Coffee, Marshmallows, Gourmet Biscotti
Sugar Cookies
Molini Italian Syrups & Whipped Cream
\$12 per guest

ICED BEVERAGE BREAK

Freshly Brewed Starbucks Coffee
Tazo Iced Teas, Still & Sparkling Mineral Water
Assorted Sodas, Energy Drinks & Juices
\$14 per guest

A la Carte Coffee Breaks

BEVERAGES

- Freshly Brewed House Blend Starbucks Coffee \$60 per gallon
- Oaxacan Hot Chocolate or Hot Apple Cider \$55 per gallon
- Freshly Squeezed Lemonade \$45 per gallon
- Individual Fruit Juices \$3.75 each
- Assorted Bottled Fruit Juice \$4 each
- Assorted Soft Drinks or Mineral Water \$3.75 each
- Iced Tea \$32 per gallon
- Energy Drinks \$7 each

SWEETS & ALTERNATIVES

- Assortment of Bagels with Cream Cheese \$36 per dozen
- A Selection of Breakfast Pastries \$44 per dozen
- Assorted Scratch Baked Cookies \$36 per dozen
- Chocolate Covered Strawberries \$46 per dozen

- Hand Cut Potato Chips & Homemade Dips \$5 per guest
- Tri-Colored Tortilla Chips with Fire Roasted Salsa \$5 per guest
- Soft Pretzels with Mustard \$30 per dozen
- Thin Pretzels by the Bowl \$4 per guest
- Fresh Popped Popcorn \$3 per guest

EXECUTIVE BREAK

- Dried Cherries & Almonds \$4 per guest
- Dried Apricots & Almonds \$4 per guest
- Chocolate or Yogurt Pretzels \$4 per guest

Plated Lunches

Served with a Selection of Breads & Butter, Starbucks Coffee, Tazo Handcrafted Hot & Iced Teas

A 22% gratuity and an 8.4% tax will be added to all food and beverage prices.

A multiple choice of entrees is available for \$8 per person per addition.

*Primary Pricing is based on a three course plated luncheon
(1st course, Entree & Dessert)*

\$42 per guest

*Please Select Your Courses Based On
One Selection from Each Course Category Below*

SOUPS & SALADS

Roasted Corn Chowder with Fine Herbs & Tomato Gremolata

Tomato Saffron Chowder with Crab Fritters & Fine Herbs

Baked Potato Soup with Grafton Farms Cheddar & Organic Sour Cream

Caramelized Onion Soup with Forest Mushrooms & Gruyere

Wishing Stone Farms Greens, Persian Cucumbers, Tiny Tomatoes & French Radish

Organic Oil Cured Tomatoes, Smoked Salt, Mozzarella, Lambs Lettuce

Croquette-Pistachio Crusted Goats Cheese, Select Greens, Strawberry Fritters

Lodge Caesar - Polenta Croutons, Lemon Confit, White Anchovies

Red Oak Lettuce, Honey Pecans, Caramelized Apple Wedges, Sherry Maple Vinaigrette

Harvest of Greens, Port Poached Pear, Nantucket Bleu Cheese, Candied Walnuts

HOT ENTREES

Chileno Farms Chicken Pot Pie with Heirloom Root Vegetables & Vermouth Cream

Harris Ranch Brisket Meatloaf with Haricot Verts, Horseradish Mashed Potatoes

Lemon Chicken with Artichokes, Black Olives, Cured Tomatoes, Creamy Thyme Risotto

Grilled Wild Salmon with Warm Nicoise Vegetables, Grilled Lemon, Olive Oil

Niman Ranch Pork Chop with Smoked Cheddar Mac n Cheese

Beef Short Ribs with Slow Roasted Celery, Pancetta, Mushroom Risotto

COLD ENTREES

Sage Roasted Chicken Cobb, Bacon, Avocado, Bleu and Poblano Ranch

Caesar Salad with Polenta Croutons & Grana Parmesan, Select Grilled Chicken, Tofu or Shrimp

Seared Rare Tuna Tataki with Spicy Asian Slaw & Sesame Seaweed

Hand-Carved Turkey Wrap, Avocado, Crispy Bacon, Lettuce & Tomato

**Customized dishes, gluten and lactose free selections as well as other dietary restrictions
and chef consultations are always available upon request.*

LUNCH BUFFETS *(Continued)*

LUNCH DESSERT SELECTIONS

Warm Sugared Beignets, Fruit Compote, Gelato

Palisades Peach Cobbler, Brown Sugar Gelato

Warm Chocolate Cake, Hazelnut & Orange Caramel

Warm Apple Crisp, Oat Streusel, Praline Cream

Micro Brew Root Beer Float with House Made Gelato & Madeleines

Lunch Buffets

Served with a Selection of Breads & Butter

Starbucks Coffee, Tazo Handcrafted Hot & Iced Teas

A 22% gratuity and an 8.4% tax will be added to all food and beverage prices.

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

HIKER'S KIT

Box Lunch Minimum 10 guests per selection

Choice of Sandwich:

Black Forest Ham and Cheddar with Dijon Aioli

Roast Beef with Gruyere & Horseradish

Roasted Turkey Club with Apple Smoked Bacon

Chicken Salad with Curry, Lemon Aioli, Golden Raisins & Basil

Smoked Salmon Club with Boursin Cheese & Cucumber

Honey Soy Roasted Portobello

“BLT”

Choose of Bread:

Bagel. Croissant. Multigrain. Sourdough. Focaccia. Spinach Wrap

Choice of Side:

Potato Chips or Creamy Plantation Slaw

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Choice of Cookie:

Oatmeal Raisin or Chocolate Chip Cookie

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Fresh Whole Seasonal Fruit

\$28 per guest

PIZZARIA

Choice of Traditional Caesar Salad or Market Green Salad, Included Pizza Selection & Cookies

Margherita

Fresh Diced Tomato with Basil, Onions, Goat's Cheese and Grated Asiago Cheese

Forestiere

Sautéed Wild Mushrooms, Roasted Shallots and Shaved Romano Cheese

Italiano

Sweet Italian Sausage, Tomatoes, Onions, Peppers, Shaved Parmesan Cheese and Provolone

\$32 per guest

LUNCH BUFFETS (*Continued*)

TUSCAN FARMHOUSE

A Selection of Artisan Imported & Domestic Cheeses
Platters of Pepperoncini, Black Olives, Cherry Peppers
Hot House Tomatoes & Fresh Mozzarella with Basil Oil & Aged Balsamic
Slow Roasted Chicken with Capers, Lemon, Artichokes, Sun Dried Tomatoes
Focaccia Bread with Rosemary & Garlic
Tiramisu
\$32 per guest

MERCADO LATINO

Tortilla Soup
Market Greens with Roasted Corn & Black Beans
Fire Roasted Tomato Salsa & Guacamole with Crisp Tri-Colored Tortilla Chips
Anasazi Beans & Rice
~Selection of Fajitas~
Grilled Natural Chicken, Grilled Skirt Steak
Warm Tortillas, Shredded Queso
Roasted Peppers, Onions, Tomato Salsa & Sour Cream
Ancho Corn Muffins
\$37 per guest

A SUMMER PICNIC

Cobb Salad Bar with Local Bibb Lettuce, Bacon, Blue Cheese & Avocado
Grilled Black Angus Hamburgers, Hot Dogs & Buns
Appropriate Condiment Bar
Molasses Baked Beans
Vine & Tree Ripened Whole Fruits
Old Fashioned Red Bliss Potato Salad
Creamy Plantation Coleslaw, Malt Vinegar Potato Chips
Walker Farms Deep Dish Apple Pie & Cookies
\$38 per guest

LUNCH BUFFETS (*Continued*)

EXECUTIVE DELI

Traditional Caesar Salad Bar

Vegetarian Soup Du Jour

Kettle Cooked Potato Chips & Onion Dip

Tortellini Salad with Grilled Vegetables

Slow Roasted & Sliced Black Angus Beef, Sopresatta, Salami & Coppa

Niman Ranch Ham & Free Range Herb Roasted Turkey

Sliced Imported & Domestic Cheeses

Assorted Country Mustards & Sandwich Spreads

Freshly Baked Sliced Breads & Rolls

A Selection of Tree & Vine Ripened Whole Fruits

Fresh Baked Cookies

\$38 per guest

Cold & Hot Hors d'Oeuvres

30 Piece Minimum Per Selection, \$5 per piece

*We recommend 6 pieces per person per hour or 3-4 pieces per person for a pre-dinner reception
A 22% gratuity and an 8.4% tax will be added to all food and beverage prices.*

Assorted Sushi with Pickled Ginger & Wasabi
Coconut Shrimp with Thai Sweet Chile Sauce
Chilled Poached Shrimp with Lemon Oil & Cocktail Sauce
Mini Crab Cakes with Lemon Remoulade
Lobster Risotto “Demitasse”

Individual Assorted Gourmet Pizzas
Grilled Chicken Quesadilla with Jack Cheese & Spicy Sriracha
Battered Chicken Lollipop with Buttermilk Dressing
Chicken Sate with Thai Peanut Sauce
Crispy Pot Stickers with Ponzu
Elk Skewers with Maple Chipotle Barbecue Sauce
Chorizo “Pigs in a Blanket” with Cilantro Mustard
River Rock Farms Beef Short Rib Wellington with Grain Mustard Aioli

Tomato & Mozzarella “Shooter” with Basil Oil
Roasted Gravenstein Apple & Brie on Ciabatta
Crispy Pistachio Crusted Goat Cheese with Local Honey
Mini Grilled Cheese Sammy with Tomato Soup
Spinach & Feta Cheese Spanakopita

Culinary Presentation Stations

Prepared for a minimum of 20 people

Stations of fewer than 30ppl will be charged a \$100++ fee

A 22% gratuity and an 8.4% tax will be added to all food and beverage prices.

VINTNER'S CHOICE

Display of Domestic & Imported Artisan Cheeses, Seasonal Berries & Grapes

Table Crackers & Broken Lavosh

\$18 per guest

GNOCCHI BAR

Tomato Pomodoro, Parmigiano Reggiano, Basil Pesto, Italian Sausage, Roasted Broccolini,
Gulf White Shrimp, Grilled Chicken, Roasted Peppers, Hand Foraged Forest Mushrooms

**Culinary Attendant Required at \$125 per hour*

\$24 per guest

SUSHI SUSHI

A variety of Hand Rolled Sushi to Include Tuna, Salmon, Eel

Crab & Cucumber, Tuna Tataki with Spicy Ponzu

Pickled Ginger, Wasabi & Shoyu

\$38 per guest

HIGH COUNTRY SEAFOOD RAW BAR

King Crab Legs, Pacific North Western Oysters, Poached Jumbo Shrimp

Served with Spicy Tomato Cocktail Sauce

Mignonette, Lemons & Limes

\$40 per Guest

Carving Stations

Prepared for a minimum of 20 people

We recommend one carving station per 30 guests.

Each carving station requires at least one culinary attendant at \$125 per hour.

A 22% gratuity and an 8.4% tax will be added to all food and beverage prices.

WOLF'S NECK RANCH BEEF TENDERLOIN

Horseradish Cream, Pommery Mustard & Silver Dollar Rolls

\$21 per guest

SAGE ROASTED FREE RANGE TURKEY

Spiced Cranberry Aioli & Corn Bread Muffins

\$18 per guest

SMOKED ANGUS BEEF STRIP LOIN

Assorted Mustards, Horseradish Cream & Silver Dollar Rolls

\$24 per guest

WHOLE SUCKLING PIG

Green Apple Honey Mustard & Biscuits

\$22 per guest

COLORADO GOLDEN TROUT IN SALT CRUST

Sicilian Olive Oil & Grilled Lemon

\$25 per guest

Plated Dinners

*Served with a Selection of Breads & Butter, Starbucks Coffee, Tazo Handcrafted Hot & Iced Teas
A 22% gratuity and an 8.4% tax will be added to all food and beverage prices.*

*Primary Pricing is based on a three course plated dinner
(1st course, Entree & Dessert or Wedding Cake)*

\$80 per guest

*A multiple choice of entrees is available for \$12 per person per addition.
Supplemental middle course choices are available for \$8 per person per addition.*

*Please Select Your Courses Based On
One Selection from Each Course Category Below*

FIRST COURSE SELECTIONS

Wood Roasted Colorado Quail with Corn Succotash, Honey Barbecue
Macaroni N' Cheese with Cured Country Ham & Local Camembert, Hand Cut Cavatelle Pasta
Spa Tuna "Crudo" Tataki, Cucumber Noodles, Orange Soy, Saffron Ginger
Shellfish Martini with Maine Peeky Toe Crab, Jumbo Shrimp & Tomato Cocktail
Roasted Corn Chowder with Fine Herbs & Tomato Gremolata
Tomato & Saffron Chowder with Crab Fritters & Fine Herbs
Caramelized Onion Soup with Gruyere Cheese & Forest Mushrooms
Potato Leek Bisque with Black Truffle & Caviar Crème Fraiche
Wishing Stone Farms Greens, Persian Cucumbers, Tiny Tomatoes & French Radish
Organic Oil Cured Tomatoes, Smoked Salt, Mozzarella, Lambs Lettuce
Croquette -Pistachio Crusted Goats Cheese, Select Greens, Strawberry Fritters
Lodge Caesar - Polenta Croutons, Lemon Confit, White Anchovies
Red Oak Lettuce, Honey Pecans, Caramelized Apple Wedges, Sherry Maple Vinaigrette
Harvest of Greens, Port Poached Pear, Nantucket Bleu Cheese, Candied Walnuts

PLATED DINNERS *(Continued)*

ENTREES

Scottish Salmon, Wilted Spinach, Roasted Tomatoes, Crispy Potato Frits, Lemon Butter
Tuscan Rosemary Grilled Snapper with Pancetta, Arugula, White Beans, Lemon Olive Oil
Wild Striped Bass with Black Olive & Caper Pastina, Tomato-Fennel Jus
Maine Lobster, Ricotta Gnocchi, English Peas & Curry Corn Broth
Lemon Chicken with Artichokes, Black Olives, Tomatoes & Creamy Thyme Risotto
Harris Ranch Beef Chateaubriand, Haricot Verts, Black Truffle Whipped Potatoes
New York Market Strip Steak, Braised Celery Root Gratin, Mushroom Bordelaise
Berkshire Pork Chop with Smoked Cheddar Mac n Cheese, Pecans & Maple
Oak Honey & Coffee Cured Venison Loin with Braised Red Cabbage
Hand Cut Tagliatelle, Nana's Slow Cooked Eggplant Meatballs, San Marzano Tomatoes

*Customized dishes, gluten and lactose free selections as well as other dietary restrictions
and chef consultations are always available upon request.

DESSERT SELECTIONS

Meyer Lemon Crème Brulee with Seasonal Berries
Palisades Peach Cobbler, Almond Streusel, Gelato
English Toffee Bread Pudding with Grand Mariner
Warm Chocolate Cake with Hazelnut & Orange Caramel
Warm Apple Crisp with Oat Streusel & Praline Cream
Warm Pineapple Cake with Coconut & Rum Caramel

Dinner Buffets

Served with a Selection of Breads & Butter

Starbucks Coffee, Tazo Handcrafted Hot & Iced Teas

A 22% gratuity and an 8.4% tax will be added to all food and beverage prices.

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

COLORADO ALPINE BARBECUE

Venison & Black Bean Chili with Spicy Corn Muffins
Hearts of Romaine Lettuce, Sun-dried Cherries & Organic Blue Cheese
Heirloom Creamery Potato Salad with Grain Mustard & Pine Nuts
Campfire Trout with Grilled Lemons, Browned Butter & Crispy Sage
Chileno Farms Chicken with Maple Barbecue Glaze
Charcoal Seared Harris Ranch Beef Brisket with Ancho Coffee Rub
Heritage Roasted Corn on the Cob with Sweet Butter
Warm Iron Skillet Apple Cobbler with Sweet Cream
Watermelon Wedges
Root Beer Float with Vanilla Gelato
Warm Homemade Cookies
\$58 per guest

A COASTAL CELEBRATION

Creamy Pt. Judith Clam & Root Vegetable Chowder with Warm Buttermilk Biscuits
Select Lettuces with Oranges & Bermuda Onion
Jumbo Shrimp, King Crab, Oysters on Ice with Cocktail Sauce & Lemon
Maine Lobster, Mussels & Clams, Kettles of Old Fashioned Court Bouillon
Grilled New York Sirloin Steaks
Char Broiled Free Range Chicken with Country Maple Barbecue Sauce
Corn on the Cob, Buttermilk Mashed Potatoes
Cupcakes, Rice Crispy Treats, Peach & Vanilla Cobbler
\$69 per Guest

Sweets & Desserts Reception Stations

All Buffets are priced for a minimum of 30 guests

Starbucks Coffee, Tazo Handcrafted Hot & Iced Teas

A 22% gratuity and an 8.4% tax will be added to all food and beverage prices.

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

SUNDAE BAR

Chocolate & Vanilla Ice Cream

With Butter Scotch, Hot Fudge, Strawberries,

Brownie Bites, M&M's, Peanuts

Whipped Cream & Maraschino Cherries

**Chef Fee Required at \$125 per hour*

\$16 per guest

CHOCOLATE FONDUE

Pound Cake, Angel Food Cake, Devil's Food Cake

Bananas, Marshmallows, Strawberries

Rice Crispy Treats, Mini Cookies

\$17 per guest

Banquet Bar Pricing

Beverages	Prices for Hosted & Cash Bars
Sodas, Mineral Waters	\$3.50 Each
House Red, White, and Sparkling Wines	\$39.00 Per Bottle – Chardonnay \$45.00 per bottle- Merlot or Cabernet Sauvignon
Domestic Beer	\$5.00 Each
Imported Beer & Microbrew Beer	\$6.00 Each
Cordials	\$10.00 Each
Well Brand Cocktails	\$8.00 Each
Premium Brand Cocktails	\$9.00 Each
Connoisseur Brand Cocktails	\$12.00 Each

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 Bourbon
Jim Beam Bourbon
Tanqueray Gin
Absolut Vodka
Bacardi Rum
Captain Morgan's Rum
Cuervo Gold Tequila
Canadian Club Whiskey

Premium Brand Bar Selections

Glenlivet Single Malt Scotch
Chivas Regal
Bombay Sapphire Gin
Ketel One Vodka
Sauza Hornitos Tequila
Maker's Mark Bourbon

Connoisseur Bar Selections

Macallan 12 Year Scotch
Oban 14 Year Scotch
Knot Creek Nine Year Bourbon
Grey Goose Vodka
Belvedere Vodka
Captain Morgan's Private Stock Rum
Patron Silver

BAR PACKAGES

Beverages	Per Hour	Four Hours	Six Hours
Wine & Beer Package	\$14.00 Per Person	\$50.00 Per Person	\$70.00 Per Person
Well Brand Cocktail Package	\$15.00 Per Person	\$60.00 Per Person	\$85.00 Per Person
Premium Brand Cocktail Package	\$17.00 Per Person	\$68.00 Per Person	\$97.00 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 Bourbon
- Tanqueray Gin
- Absolut Vodka
- Bacardi Rum
- Captain Morgan's Rum
- Sauza 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
- Chivas Regal
- Bombay Sapphire Gin
- Ketel One Vodka
- Grey Goose Vodka
- Patron Silver
- Maker's Mark Bourbon

*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.
 All food and beverage is subject to a 22% service charge and all applicable sales taxes.*