



BANQUET MENU



Table of Contents

<i>Plated a la Carte Breakfast</i>	3
<i>Breakfast Buffets</i>	4
<i>Breakfast Enhancements</i>	5
<i>Live Station Buffet Enhancements</i>	5
<i>Specialty Breaks</i>	6
<i>A la Carte Breaks</i>	8
<i>Plated Lunches</i>	9
<i>Lunch Buffets</i>	10
<i>Passed Hors d ‘Oeuvres</i>	13
<i>Culinary Presentation Stations</i>	14
<i>Carving Stations</i>	16
<i>Plated Dinners</i>	17
<i>First Course Selections</i>	17
<i>Entree Selections</i>	18
<i>Dessert Selections</i>	18
<i>Dinner Buffets</i>	19
<i>Sweets & Desserts Reception Stations</i>	20
<i>Banquet Bar Pricing</i>	21
<i>Banquet Bar Packages</i>	22
<i>Policies and General Information</i>	23



Plated a la Carte Breakfast

Minimum of 10 people required for plated breakfasts

Served with Chilled Fruit Juice

Served with Roma Tomato & Yukon Gold Skillet Potatoes or Seasonal Fruit Cup

MORNING STARTERS

Please select one item from the following:

- The Lodge Granola with Greek or Low Fat Yogurt & Seasonal Berries \$9
- Individual Cereals \$3
- Steel Cut Oatmeal with Dried Fruits \$6
- Seasonal Fruit & Berry Smoothie \$5
- Seasonal Berries & Greek or Low Fat Yogurt \$7
- Hard Boiled Eggs \$3
- Assortment of Dried Fruits \$5

ENTREE SELECTIONS

Please select one item from the following:

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

- Buttermilk Pancakes, Maple Syrup, Applewood Bacon & Seasonal Berries \$13
- Scrambled Eggs with Choice of Applewood Smoked Bacon or Chicken Sausage \$14
- Brioche French Toast, Applewood Bacon or Chicken Sausage with Cinnamon-Apple Compote \$16
- Egg White Frittata with Feta, Spinach, Tomatoes & Greek Olives \$13
- Smoked Salmon, Traditional Condiments, Assorted Bagels \$17



Breakfast Buffets

Buffets of fewer than 30 people will be charged a fee of \$6 per person

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

\$24 per guest

Add: Individual Greek Yogurt \$3.00 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

\$30 per guest

Add: Individual Greek Yogurt \$3.00 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

\$38 per guest

Add: Individual Greek Yogurt \$3.00 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, Egg Beaters
\$13 per guest
Chef attended required

Golden Waffles

Golden Waffles, Maple Syrup,
Cinnamon-Apple Compote, Fresh Strawberries, Chocolate Syrup, Nutella,
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



Specialty Breaks

Minimum of 12 guests

1 Hour Service

THE HEALTH NUT

Roasted Red Pepper Hummus, Baked Pita Chips

Vegetable Crudités, Blue Cheese Dressing

Granola Bars, Peanuts, Almonds, Dried Cherries

Vine & Tree Ripened Whole Fruit

Seasonal Mixed Berry Smoothies

Fruit Infused Waters

\$17 per guest

S'MORES BAR

Marshmallows & Graham Crackers

Milk Chocolate, Dark Chocolate, White Chocolate

Reece's Peanut Butter Cups, Kit Kat, Heath Bar

Nutella, Chocolate Sauce, Nuts

\$16 per guest

THE SALTY DOG

Mixed Nuts, Fresh Popcorn, Kettle Chips, Onion Dip

Yogurt Covered Pretzels, Pretzel Twists

Starbucks Iced or Hot Coffee

Fruit Infused Waters

\$15 per guest

BUILD YOUR OWN PARFAIT

Greek & Low-Fat Plain Yogurts

Pick One Flavor: Strawberry or Peach Yogurt

The Lodge Granola, Mixed Nuts

Dried Fruits, Seasonal Berries, Coconut Shavings & Honey

\$13 per guest



SPECIALTY BREAKS (Continued)

APRES SKI WARM UP

The Lodge Hot Chocolate & Spiced Hot Cider
Starbucks Flavored Syrups & Vanilla-Bean Whipped Cream
S'mores Kit: Graham Crackers, Hersey's Chocolate & Marshmallows
Chocolate Chip Brownies
Assorted Baked Cookies
\$20 per guest

NACHO BAR

Tri-Colored Tortilla Chips
Southwest Ground Beef
Guacamole, Salsa, Sour Cream
Cheddar, Pepper Jack Cheese, Hot Queso Dip,
Jalapenos, Pico de Gallo, Shredded Lettuce, Black Beans
\$17 per guest

THE ROCKIES

Peanuts, Fresh Popped Popcorn
Ball Park Hot Dogs, Classic Condiments, Assorted Mustards
Kettle Chips, Onion Dip
Warm Jumbo Pretzels with Whole Grain & Dijon Mustard
Cinnamon Churros
\$16 per guest

TEA SERVICE

Assorted Finger Sandwiches
Blueberry Scones, Fruit Jam
Freshly Brewed Ice Tea *or* Assorted Hot Tazo Teas
Vine & Tree Ripened Whole Fruit
\$18 per guest

GAME DAY

Cheese Quesadilla, Chips and Salsa
Mozzarella Sticks with Pomodoro Sauce
Jalapeno Poppers with Ranch dressing & Strawberry Jam
Wings - Pick 2 Flavors:
Buffalo, Maple Chipotle BBQ or Plain
\$19 per guest



A la Carte Breaks

BEVERAGES

- House Blend Starbucks Regular & Decaffeinated Coffee \$70 per gallon
- Tazo Handcrafted Hot Tea \$70 per gallon
- Lodge at Vail Hot Chocolate or Spiced Hot Apple Cider \$60 per gallon
- Orange Juice \$42 per gallon
- Fresh Lemonade \$38 per gallon
- Individual Fruit Juices \$4 each
- Assorted Soft Drinks or Mineral Water \$5 each
- Izze Sodas (Blackberry, Clementine, Grapefruit) \$6 each
- Iced Tea \$38 per gallon
- Red Bull \$6 each

SWEETS & ALTERNATIVES

- Selection of Breakfast Pastries \$36 per dozen
- Assortment of NY Style Bagels & Cream Cheese \$36 per dozen
- Assortment of Pumpkin, Zucchini & Banana Breads \$34 per dozen

- Assorted Cookies \$36 per dozen
- Chocolate Brownies \$36 per dozen
- Seasonal Cupcakes \$46 per dozen
- Homemade Traditional Lemon Bars \$32 per dozen
- Chocolate Covered Strawberries \$38 per dozen
- Assorted Chocolate Truffles \$42 per dozen
- Chocolate or Yogurt Covered Pretzels \$4 per guest
- Fruit Tarts \$43 per dozen
- Candy Bars, Energy Bars & Granola Bars \$4 per guest
- Rice Krispy Treats \$36 per dozen

- Kettle Chips & Onion Dip \$5 per guest
- Baked Pita Chips with Roasted Red Pepper Hummus & Vegetable Crudités \$8 per guest
- Tri-Colored Tortilla Chips & Salsa \$5 per guest
- Soft Jumbo Pretzels with Mustard \$30 per dozen
- Thin Pretzels \$4 per guest
- Fresh Popped Popcorn \$5 per guest

- Mixed Nuts \$5 per guest
- The Lodge Granola with Honey, Yogurt & Fresh Berries \$8 per guest
- The Lodge at Vail Trail Mix \$7 per guest
- Dried Cherries & Almonds \$5 per guest
- Dried Apricots & Pecans \$5 per guest

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



Plated Lunches

Served with Brewed Iced Tea

Served with a Selection of Rolls & Butter

Multiple choices of entrees are available for \$8 per person per addition

Primary Pricing is based on a three course plated luncheon

\$45 per guest

Please make one selection from each course category below

SOUPS & SALADS SELECTIONS

Minestrone Soup

Cream of Asparagus with Truffle Oil

Classic Onion Soup & Gruyere Cheese

Creamy Tomato Soup

Potato Leek Soup & Fine Herbs

Watermelon-Tomato Gazpacho (summer)

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

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

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

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

Wedge Salad- Iceberg Lettuce, Hardboiled Egg, Blue Cheese, Bacon, Cherry Tomatoes & Ranch Dressing

Greek Pasta Salad- Bowtie Pasta, Cucumbers, Tomatoes, Shallots, Feta Cheese, Greek Olives & Greek Dressing

HOT ENTREES SELECTIONS

Lemon-Thyme Chicken Breast, Pea Risotto, Arugula, Parmesan Cheese, Lemon Olive Oil

Grilled Wild Salmon, Warm Nicoise Vegetables, Wild Rice & Grilled Lemon, Olive Oil

Beef Short Ribs, Slow Roasted Celery, Asparagus, Mushroom Risotto & Bordelaise Sauce

Cheese Raviolis, Pomodoro Sauce, Arugula & Parmesan Cheese

Grilled Chicken Pasta, Grilled Slice Chicken Breast, Spinach, Penne Pasta & Creamy Tomato- Pesto Sauce

COLD ENTREES SELECTIONS

Chicken Cobb Salad- Chopped Romaine, Bacon, Avocado, Bleu Cheese, Hardboiled Egg & Ranch Dressing

Lodge Caesar Salad- Polenta Croutons & Parmesan Cheese, Grilled Chicken or Grilled Salmon, Caesar Dressing

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

Roasted Portabella Sandwich- Roasted Portabella, Hummus, Lettuce, Tomato, Onion on Ciabatta Bread

(LUNCH) DESSERT SELECTIONS

Apple Cobbler, Vanilla Ice-Cream & Fresh Berries

Strawberry Short cake

Lemon Bars

Seasonal Cupcakes

Fruit Tarts

New York Style Cheesecake, Chocolate Sauce & Fresh Berries

Warm Chocolate Lava Cake, Raspberry Sauce

Cinnamon Churros with Powdered Sugar

Tiramisu (*Individual*)

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

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



Lunch Buffets

Served with Brewed Iced Tea

Buffets of fewer than 30 people will be charged a fee of \$6 per person

TUSCAN FARMHOUSE

Rosemary & Garlic Focaccia Bread

Minestrone Soup

Classic Caesar Salad

Platters of Pepperoncini, Greek Olives, Cherry Peppers

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

Roasted Italian Vegetables

Seared Chicken with Capers, Lemon, Artichokes, Sun Dried Tomatoes

Baked Penne Pasta, Pomodoro, Mozzarella & Parmesan Cheese

Whole Fruit

Tiramisu

\$40 per guest

MERCADO LATINO

Tri-Colored Tortilla Chips, Salsa & Guacamole

Tortilla Soup with Tortilla Strips & Cilantro

Cilantro- Jalapeno Corn Bread

Market Greens, Cherry Tomatoes, Roasted Corn, Black Beans, Cucumbers & Ranch Dressing

Anasazi Beans & Rice

~Selection of Fajitas~

Grilled Chicken, Grilled Skirt Steak

Warm Flour Tortillas, Shredded Cheddar & Pepper Jack Cheese

Roasted Red Peppers, Sautéed Onions, Pico de Gallo & Sour Cream

Cinnamon Churros

\$44 per guest

STICKY FINGERS BBQ

Chopped Salad- Chopped Romaine, Bacon, Hardboiled eggs, Cucumbers, Cherry Tomatoes,

Cheddar Cheese & Ranch Dressing

Traditional Coleslaw

Country Potato Salad

Sliced Carolina BBQ Pork Loin

Grilled Chicken Breast with Maple Glaze

Baked Beans

Buttermilk Mashed Potatoes

Corn on the Cobb

Vine & Tree Ripened Whole Fruits

Chocolate and Vanilla Cupcakes

\$46 per guest



LUNCH BUFFETS (Continued)

PIZZARIA

Choice of One Salad:

Lodge Caesar- Chopped Romaine, Polenta Croutons, Parmesan Cheese, Anchovies & Caesar Dressing
Lodge House Salad- Mixed Greens, Persian Cucumbers, Carrots, Cherry Tomatoes, French Radish, Croutons & Red Wine Vinaigrette
Arugula Salad- Arugula, Walnuts, Figs, Dried Cherries, Parmesan Cheese & Balsamic Vinaigrette

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Choice of One Soup:

Minestrone, Creamy Tomato, Cream of Asparagus

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Margherita Pizza- Tomato Sauce, Mozzarella Cheese, Sliced Tomatoes, Fresh Basil
Forest Pizza- Roasted Assorted Mushrooms, Mozzarella Cheese, Caramelized Onions & Asparagus
Sausage Pizza- Italian Sausage, Salami, Sliced Tomatoes, Roasted Red Peppers & Mozzarella Cheese
Veggie Pizza- Zucchini, Sliced Tomatoes, Caramelized Onions, Fennel, Roasted Red Peppers & Roasted Mushrooms & Mozzarella Cheese

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Chocolate Dipped Cannoli
Tiramisu
\$40 per guest

VAIL PICNIC

Cobb Salad Bar- Iceberg lettuce, Bacon, Blue Cheese, Avocado & Ranch Dressing
Grilled Hamburgers, Bratwurst & Buns
Grilled Chicken with Maple Barbecue Glaze
Sliced Domestic Cheeses including Pepper Jack, Cheddar & Swiss
Lettuce, Tomato & Onion Ketchup, Mustard & Mayonnaise
Maple Baked Beans and Country Potato Salad
Coleslaw, Kettle Chips
Fresh Sliced Watermelon
Warm Apple Cobbler, Vanilla Bean Whipped Cream
\$44 per guest
Live Grilling Station - Culinary Attendant \$125.00 per hour

EXECUTIVE DELI

Traditional Caesar Salad Bar
Vegetarian Soup Du Jour
Kettle Cooked Potato Chips & Onion Dip
Tortellini Salad with Grilled Vegetables
Roast Beef, Sopresatta, Salami
Roasted Ham & Roasted Turkey
Sliced Domestic Cheeses including Pepper Jack, Cheddar & Swiss
Assorted Mustards & Sandwich Spreads
Sliced Breads & Rolls
Vine & Tree Ripened Whole Fruits
Fresh Baked Cookies
\$40 per guest



FRESH GREENS SALAD BAR

Served with Fresh Rolls & Butter

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

Lodge House Salad- Mixed Greens, Persian Cucumbers, Carrots, Cherry Tomatoes, French Radish, Croutons

Wedge Salad- Iceberg Lettuce, Hardboiled Egg, Blue Cheese, Bacon, Cherry Tomatoes

Choice of Two Dressings:

Vanilla Maple, Citrus, Balsamic & Red Wine Vinaigrette, Ranch, Caesar & Blue Cheese

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Sliced Grilled Chicken Breast or Blacken Salmon

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Choice of One Soup:

Minestrone Soup

Classic Onion Soup & Gruyere Cheese

Creamy Tomato Soup

Potato Leek Soup & Fine Herbs

Cream of Mushroom

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Chocolate Chip Brownies and Seasonal Fruit Salad

\$40 per guest

Add: 4 oz. Grilled Filet Steak \$8 per guest

HIKER'S KIT

Box Lunch Minimum 10 guests per selection

Served in a reusable Rock Resorts To-Go Bag

Lettuce & Tomato Served on All Sandwiches with Mustard & Mayonnaise on Side

Choice of Sandwich:

Black Forest Ham & Swiss

Roast Beef & Cheddar

Grilled Chicken Breast & Provolone Cheese

Roasted Turkey Club with Apple Smoked Bacon

Chicken Curry Salad, Aioli, Golden Raisins

Tuna Salad with Dill

The Veggie, Roasted Portobello, Roasted Red Pepper, Hummus

Grilled Chicken Caesar Wrap- Chopped Romaine, sliced grilled chicken breast, Caesar Dressing (Wrap only)

Buffalo Chicken Tender Wrap- Chopped Romaine, Buffalo Chicken, Tomato and Blue Cheese (Wrap only)

Bread: Whole Wheat, Country White, Sourdough, Flour or Spinach Tortilla,

Focaccia, Brioche Buns

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Side:

Potato Chips, Pasta Salad or Potato Salad

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Oatmeal Raisin or Chocolate Chip Cookie

Seasonal Whole Fruit

\$38 per guest



Passed Hors d'Oeuvres

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

COLD

- Chilled Poached Shrimp with Lemon Oil & Cocktail Sauce \$6
- House Made Mozzarella, Tomato & Pesto Skewers \$4
- Roasted Gravenstein Apple & Brie on Ciabatta \$5
- Pistachio Crusted Goat Cheese with Honey \$5
- Tomato & Watermelon Gazpacho Shooters \$4 (summer)

HOT

- 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
- 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
- Coconut Shrimp with Sweet Thai Chili Dipping Sauce \$6
- Mini Crab Cakes with Lemon Remoulade \$6
- Shrimp Fritter with Spicy Coleslaw \$6
- Shrimp Lollipops with Wasabi-Ponzu Dipping Sauce \$6
- Bacon Wrapped Dates stuffed with Goat Cheese \$5
- Baby Lamb Chops with Mint Jelly \$6

VEGETARIAN

- Spinach & Feta Cheese Spanakopita \$5
- Mini Grilled Cheese with Tomato Soup \$4
- Sweet Pea Risotto, Peas, Parmesan Cheese, Truffle Oil \$5
- Vegetable Pot Stickers with Ponzu \$4
- Breaded Mozzarella Balls, Truffle Oil, Arugula, Parmesan Cheese, Marinara Sauce \$4
- Stuffed Mushroom Florentine \$5



Culinary Presentation Stations

Prepared for a minimum of 20 people

Stations of less than 30 people will be charged a fee of \$6 per person

VINTNER'S CHOICE

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

ANTIPASTO

Assortment of Salamis, 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 \$2.00 per guest

Add: Beef Chili: \$4.00 per guest

GNOCCHI BAR

Potato Gnocchi

Bolognese, 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*



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 \$8.00 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

\$300 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



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 (I)	Three Course (II)	Four Course (I)	Four Course (II)	Five Course
1 First Course	1 First Course	1 Appetizer	1 Appetizer	1 Appetizer
1 Entrée	2 Entrées	1 Soup or Salad	1 Soup or Salad	1 Soup
1 Dessert	1 Dessert	1 Entrée	2 Entrées	1 Salad
		1 Dessert	1 Dessert	2 Entrées
				1 Dessert
\$80 per guest	\$85 per guest	\$95 per guest	\$105 per guest	\$120 per guest

FIRST COURSE SELECTIONS

(Choice of Soup, Salad, or Appetizer)

Appetizers

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

Soups

Cream of Asparagus Soup with Truffle Oil
Creamy Tomato Soup
Classic Onion Soup with Gruyere Cheese
Potato Leek Soup with Fine Herbs

Salads

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
Poached Pear Salad- Frisee & Arugula, Poached Pear, Nantucket Bleu Cheese, Candied Walnuts, Balsamic Vinaigrette

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



PLATED DINNERS (Continued)

ENTREE SELECTIONS

Scottish Salmon, Wilted Spinach, Roasted Tomatoes, Crispy Potato Frits, Lemon Butter
Striped Bass with Greek Olives, Capers, 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, Bordelaise Sauce
New York Strip with Haricot Verts, Celery Root Gratin, Mushroom Bordelaise Sauce
Penne Pasta, Nana's Slow Cooked Eggplant Meatballs, and 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 Sandwiches
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

Buffets of fewer than 30 people will be charged a fee of \$6 per 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~

Chicken Fajitas, Steak Fajitas

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

\$55 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

\$60 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 & 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 and 8.4% tax will be added to all food and beverage prices



Sweets & Desserts Reception Stations

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

S'MORES BAR

Marshmallows & Graham Crackers
Milk Chocolate, Dark Chocolate, White Chocolate
Reece's Peanut Butter Cups, Kit Kat, Heath Bar
Nutella, Chocolate Sauce, Nuts
\$16 per guest



Banquet Bar Pricing

Beverages	Price for Hosted Bars	Price for Cash Bars
Sodas & Mineral Waters	\$5.00 each	\$5.00 each
Regular & Sugar Free Red Bull	\$6.00 each	\$7.00 each
Domestic Beer	\$6.00 each	\$7.00 each
Imported & Micro Brew	\$7.00 each	\$8.00 each
Cordials	\$10.00 each	\$11.00 each
Well Brand Cocktails	\$9.00 each	\$10.00 each
Premium Brand Cocktails	\$10.00 each	\$11.00 each
Connoisseur Brand Cocktails	\$13.00 each	\$14.00 each
House White Wine	\$40.00 per bottle – Chardonnay, Sauvignon Blanc or Pinot Grigio	\$40.00 per bottle – Chardonnay, Sauvignon Blanc or Pinot Grigio
House Red Wine	\$47.00 per bottle – Merlot, Pinot Noir or Cabernet Sauvignon	\$47.00 per bottle – Merlot, Pinot Noir or Cabernet Sauvignon
Sparkling Wine	\$44.00 per bottle	\$44.00 per bottle
La Marca Prosecco	\$39.00 per bottle	\$39.00 per bottle

Cordial Selections

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

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

Well Brand Bar Selections

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