



## *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
<b>DIP IN STATION</b>	\$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 an 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 \$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 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 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 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*



## 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*

#### **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
- Mini Crab Cakes with Lemon Remoulade \$6
- Shrimp Fritter with Spicy Coleslaw \$6
- Shrimp Lollipops with Wasabi-Ponzu dipping Sauce \$6
- Coconut Shrimp with Sweet Thai Chile 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 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

*\$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*

### **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  
Additional \$5 per person when serving wedding cake as dessert.*

*Prices includes table service for a two hour time period*

### **Three Course**

1 First Course

1 Entrée

1 Dessert

*\$65 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  
Creamy Tomato Soup  
Classic Onion Soup with Gruyere Cheese  
Potato Leek Soup

#### *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  
Wedge Salad- Iceberg Lettuce, Blue Cheese, Bacon & Cherry Tomatoes, Ranch Dressing

*\*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, Bordelaise 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  
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*

**KIDS PLATED DINNER**

*Children under 12*

*Please choose one selection from each category*

**FIRST COURSE SELECTIONS**

Plate of Fruit & Berries  
Veggie Salad

**ENTREE SELECTIONS**

Chicken Fingers  
Sliders  
Spaghetti & Meatballs  
Hot Dog

**SIDE SELECTIONS**

Fries  
Mac 'n' Cheese  
Salad

**DESSERT SELECTIONS**

Cookies & Ice Cream

*\$25 per child*

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



## *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  
Additional \$5 per person when serving wedding cake as dessert*

*Prices includes table service for a two hour time period*

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

### **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  
Creamy Tomato Soup  
Classic Onion Soup with Gruyere Cheese  
Potato Leek Soup

#### *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  
Wedge Salad- Iceberg Lettuce, Blue Cheese, Bacon & Cherry Tomatoes, Ranch Dressing

*\*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, Bordelaise Sauce  
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 \$6 per person*

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

*Additional \$5 per person when serving wedding cake as dessert*

### **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 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*

### **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*





## ***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 Siracha

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 Bars	Price for Cash Bars
<b>Sodas &amp; Mineral Waters</b>	\$5.00 each	\$5.00 each
<b>Regular &amp; Sugar Free Red Bull</b>	\$6.00 each	\$7.00 each
<b>Domestic Beer</b>	\$6.00 each	\$7.00 each
<b>Imported &amp; Micro Brew</b>	\$7.00 each	\$8.00 each
<b>Cordials</b>	\$10.00 each	\$11.00 each
<b>Well Brand Cocktails</b>	\$9.00 each	\$10.00 each
<b>Premium Brand Cocktails</b>	\$10.00 each	\$11.00 each
<b>Connoisseur Brand Cocktails</b>	\$13.00 each	\$14.00 each
<b>House White Wine</b>	\$39.00 per bottle – Chardonnay, Sauvignon Blanc or Pinot Grigio	\$39.00 per bottle – Chardonnay, Sauvignon Blanc or Pinot Grigio
<b>House Red Wine</b>	\$45.00 per bottle – Merlot, Pinot Noir or Cabernet Sauvignon	\$45.00 per bottle – Merlot, Pinot Noir or Cabernet Sauvignon
<b>Sparkling Wine</b>	\$44.00 per bottle	\$44.00 per bottle
<b>La Marca Prosecco</b>	\$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

### **Well Brand Bar Selections**

Dewar's Scotch  
Jack Daniels Whiskey  
Jim Beam Bourbon  
Tanqueray Gin  
Absolut Vodka  
Bacardi Rum  
Cuervo 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
<b>Wine &amp; Beer Package</b>	\$14 per person	\$50 per person	\$70 per person
<b>Well Brand Package</b>	\$15 per person	\$60 per person	\$85 per person
<b>Premium Brand Package</b>	\$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.