



GROUPS & MEETINGS

IT'S ALL RIGHT HERE

Located in the heart of Vail, Manor Vail Lodge offers more than 12,000 square feet of meeting space for group, corporate and social functions. The convenience of our property is understated with its picturesque setting along Gore Creek and steps away from the Golden Peak Base Lodge, Gerald Ford Amphitheater, Betty Ford Alpines Garden and the heart of Vail Village. Newly renovated accommodations and function space provide a setting that makes playing and staying in the most popular ski resort in the United States easy.

AMENITIES

Manor Vail Lodge offers a variety of amenities and premium guest services including spa treatments, two heated swimming pools, four hot tubs, sauna and steam room, fitness facility, 24-hour front desk service, concierge service, high-speed wireless internet access, covered-underground parking, Town of Vail shuttle, Lord Gore restaurant and The Fitz lounge.

FOOD & BEVERAGE

Manor Vail Lodge is home to the award winning Lord Gore Restaurant and The Fitz Lounge. We feature a Conference Center which can accommodate up to 400 people for a full service meeting or banquet. Outdoor functions are available at any of our numerous outdoor venues including one of our pool side decks, The Fitz Patio, and Ford Park. Allow Executive Chef Richard A. Bailey, C.E.C. to create a memorable experience for you with his diverse, yet contemporary menus.

Anticipate a truly fine experience carefully designed for groups. Our event space is expansive, versatile and coordinated by experienced professionals. We can assist with reservations, ground transportation, recreation, entertainment, catering and special requests. Unpretentious yet sophisticated describes our approach to your Colorado mountain gathering.

When planning an event at Manor Vail Lodge our long tenured staff will strive to exceed your expectations making your event as unforgettable as it is functional. No request is too small.

We look forward to the opportunity of hosting your next event. Please do not hesitate to let us know what Manor Vail Lodge can do for you!

Sincerely,

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All food and beverage is subject to a 21% taxable service charge and prevailing taxes. Prices valid thru December 2010.

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All food and beverage is subject to a 21% taxable service charge and prevailing taxes. Prices valid thru December 2010.

BREAKFAST BANQUET MENU

PLATED BREAKFAST

All breakfast items are accompanied with your choice of freshly brewed coffee, assorted hot teas, a selection of chilled juice, house baked breakfast pastries, Danishes, assorted breads, whipped butter, and preserves. Prices are per person and include service for one hour.

STEAK AND EGGS \$26

Scrambled eggs, grilled 8 oz. sirloin, roasted pepper-onion fried potatoes

EGGS BENEDICT \$21

Poached eggs, Canadian bacon, toasted English muffin, Hollandaise sauce, roasted pepper-onion fried potatoes, sliced fresh fruit (a maximum of 50 people can be served)

BLACKENED AHI TUNA BENEDICT \$27

Poached eggs, toasted English muffin, Hollandaise sauce, roasted pepper-onion fried potatoes, sliced fresh fruit (a maximum of 50 people can be served)

POT ROAST BENEDICT \$23

Asiago polenta cake, poached egg, garlic spinach, pot roast, Hollandaise sauce

FRENCH TOAST \$15

Grand Marnier-cinnamon battered French Texas toast, whipped butter, warm log cabin syrup, bacon strips or sausage links, sliced fresh fruit

SIMPLE START \$16

Scrambled eggs, Texas toast, bacon strips or sausage links, roasted pepper-onion fried potatoes

BREAKFAST 'ON-THE-GO'

The following selections are available 'to-go' and include your choice of whole apple, orange or banana.

EGG AND SAUSAGE SANDWICH \$8

English muffin sandwich with fried egg, turkey sausage, Havarti cheese

CROISSANT BREAKFAST SANDWICH \$9

Croissant breakfast sandwich with scrambled eggs, crispy bacon, Sharp Cheddar cheese

VEGGIE BREAKFAST BURRITO \$10

Vegetable breakfast burrito with scrambled eggs, grilled Portobello mushroom, Spanish rice, and queso fresco

SMOKED SALMON BAGEL \$14

Sesame bagel, cream cheese, smoked salmon, red onion, tomato, capers

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BREAKFAST BANQUET MENU

BREAKFAST BUFFET

All breakfast items are accompanied with your choice of freshly brewed coffee, assorted hot teas, a selection of chilled juice, house baked breakfast pastries, Danishes, assorted breads, whipped butter, and preserves. Prices are per person and include service for one hour.

CONTINENTAL BREAKFAST \$14

Sliced fresh fruit and berries, variety of breakfast Danish, sweet whipped butter, assorted preserves

NEW YORK CONTINENTAL \$17

Sliced fresh fruit and berries, bagels, cream cheese, vegetable cream cheese variety of breakfast Danish, sweet whipped butter, assorted preserves

Add Smoked Salmon or Lox, \$8 per person

HEART SMART \$16

Sliced fresh fruit, berries, hard boiled eggs, assorted cereals, homemade granola, yogurt, assorted breads, Low-fat milk

GOLDEN PEAK \$18

Scrambled eggs, French toast, sweet whipped butter, warm log cabin syrup, bacon strips or sausage links, sliced fresh fruit, assorted breads, and assorted preserves

ALL AMERICAN \$16

Scrambled eggs, choice of two meats: bacon strips, sausage links, grilled cured ham, chicken apple sausage, roasted pepper-onion fried potatoes, assorted breakfast pastries sweet whipped butter, assorted preserves

WESTERN \$16

Scrambled eggs, green chilies, onion, tomato, Pepper Jack cheese, Pico de Gallo, flour tortilla, roasted pepper-onion fried potatoes, corn bread muffins, honey whipped butter, assorted preserves

GOLDEN PEAK BRUNCH \$44

Watermelon basket, fruit and berries, homemade granola, milk, yogurt, three assorted salads, thinly sliced smoked salmon platter, assorted breads, bagels, cream cheese, onions, capers, Prime Rib station, horseradish au jus, omelet station, roasted pepper-onion fired potatoes, Belgium waffles, whipped orange butter, log cabin syrup, bacon strips, sausage links and ham steaks

BREAKFAST BANQUET MENU

BREAKFAST BUFFET ENHANCEMENTS

The following selections are available as enhancements to any of the Breakfast Buffet options. Prices are per person. *Working stations require a chef attendant for an additional fee of \$125 per attendant.

BREAKFAST SANDWICHES

- English muffin sandwich with fried egg, turkey sausage, and Havarti cheese
- Vegetable breakfast burrito with scrambled eggs, grilled Portobello mushrooms, Spanish rice and queso fresco
- Croissant breakfast sandwich with scrambled eggs, crispy bacon, and Sharp Cheese

\$6 per person, one selection

\$10 per person, two selections

\$14 per person, three selections

OMELET STATION \$9*

- Farm fresh eggs, egg whites, egg beaters
- Ham, crisp bacon, sausage, smoked salmon
- Sharp Cheddar, Pepper Jack, Bleu Cheese
- Onions, spinach, tomatoes, artichoke, mushrooms, peppers, basil, salsa, sour cream

WAFFLE STATION \$8*

- Sweet Belgian Waffles
- Original or Chocolate Waffle
- Vermont maple syrup, whipped orange butter, tri-berry coulis, house made whipped cream, fresh berries

SMOTHIE STATION \$7*

(Choice of Three Blends)

- Strawberry-pineapple-banana
- Blueberry-banana
- Pineapple-coconut
- Mango-papaya
- Strawberry-banana

DELUXE BAGEL SHOP \$13

- Plain, blueberry, onion and sesame seed bagels
- Smoked salmon or lox, capers, sliced red onions and tomatoes
- Assorted cream cheeses and fruit preserves

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BREAK-TIME SNACKS

MORNING SNACKS

Individual fruit yogurt	\$3 each
Whole fresh fruit	\$3 each
Individual assorted dry cereal (with milk)	\$3.5 each (on consumption)
Hot oatmeal	\$3.5 each
Season's best sliced fruit	\$6 per person
Coffee cake or banana bread	\$26 per dozen
Plain croissants with butter and preserves	\$38 per dozen
Assorted muffins	\$39 per dozen
Hot cinnamon rolls	\$39 per dozen
Assorted bagels with flavored cream cheese	\$44 per dozen
Smoked salmon side, red onions and capers	\$90 each

AFTERNOON DELIGHTS

Assorted candy bars	\$3 each
Assorted granola bars	\$3 each
Assorted protein bars	\$4 each
Dove ice cream sandwiches	\$5 each
Assorted cookies	\$35 per dozen
Brownies	\$35 per dozen
Hot soft pretzel with spicy mustard	\$29 per dozen
Chips and fresh salsa	\$15 per bowl
Guacamole	\$16 per bowl
Popcorn or pretzels	\$12 per bowl
Fancy mixed nuts	\$22 per bowl

BEVERAGES

Freshly brewed coffee	\$42 per gallon
Selection of hot herbal teas	\$42 per gallon
Hot chocolate	\$42 per gallon
Individual milk carton	\$27 per dozen
Spring water	\$4.5 each
San Pellegrino	\$6 each
Starbucks bottled Frappuccino	\$6 each
Assorted juice bottles	\$5 each
Assorted sodas	\$4 each
Bottled flavored iced tea	\$5.5 each
Fresh fruit smoothies	\$6 each
Energy drinks	\$6 each

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LUNCH BANQUET MENU

BOX LUNCHES

Boxed lunches include whole fresh fruit, kettle chips, caned soda or bottled water, customary condiments, utensils and napkins. (Minimum order is 20 people.)

VEGETARIAN DELIGHT \$16

Blackened tofu, red cabbage salad, sliced cucumbers, Julianne carrots, crème fraiche, spinach tortilla

CORIANDER SEARED TUNA \$18

Coriander seared Ahi tuna, stir fried vegetables, ginger jasmine rice, pickled ginger, wasabi aioli

FRIED CHICKEN \$18

Country fried chicken (two pieces), corn on the cob, potato salad, garlic coleslaw, fresh roll with butter

MANOR VAIL CLUB \$17

Flaky croissant, smoked turkey, black forest ham, crisp apple wood bacon, Swiss cheese, avocado, tomato, and shredded lettuce

CHICKEN FOCCACIA \$17

Grilled marinated chicken breast, avocado, oven roasted tomatoes, lettuce, homemade herb Foccacia, chipotle aioli

GORE RANGE DELI \$16

Choice of ham, turkey, roast beef or pastrami, leaf lettuce, sliced tomatoes and assorted cheese on whole wheat bread, macaroni salad, chocolate chip cookie

GOURMET BOX LUNCH \$20

- Choice of marinated grilled chicken breast or grilled salmon on homemade Foccacia Bread, Avocado, tarragon mayonnaise
- Choice of Tri-color Rottelle pasta with pesto vinaigrette or potato salad
- Homemade jumbo cookie or brownie
- Choice of canned soft drink or bottled water

'MAKE YOUR OWN' BAG LUNCH \$17

- Choose from turkey, roast beef, smoked ham, salami, and corned beef
- Choose from Jack, Swiss, Cheddar, and Pepper Jack cheese
- Apple, orange, banana, or potato chips
- Homemade jumbo cookie or brownie
- Choice of canned soft drink or bottled water

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LUNCH BANQUET MENU

COLD PLATES

All plated lunches are accompanied by your choice of freshly brewed iced tea or lemonade and include fresh baked bread and sweet whipped butter. (Minimum order is 20 people.)

CAESAR SALAD \$14

Crisp hearts of Romaine, white anchovy-garlic dressing, garlic croutons, shredded Parmigiano-Reggiano
Add grilled chicken \$19 or shrimp \$26

SEAFOOD COBB SALAD \$27

Maine Lobster, shrimp, lump crab cake, marinated mussels, grilled salmon, calamari salad, avocado, shredded lettuce, tomato, bacon, green onions, Louie dressing and chervil-sherry vinaigrette

TRADITIONAL COBB \$17

Grilled marinated chicken breast, smoked bacon, avocado, tomato, red onion, green onion, red wine vinaigrette

CHEF SALAD \$16

Crisp romaine lettuce, smoked turkey, honey ham, roast beef, Baby Swiss cheese, Cheddar cheese, hard boiled eggs, fresh vegetables, sweet basil vinaigrette

CHINESE CHICKEN SALAD \$17

Cabbage and spinach salad tossed with our own rice wine vinaigrette, seasoned cucumbers, Tahini dressing

BLACKENED AHI TUNA SALAD \$19

Warm Ahi tuna, young organic greens, pickled ginger, wasabi aioli, lime cilantro vinaigrette

MANOR VAIL CLUB \$15

Flaky croissant, chicken breast, crisp apple wood bacon, Swiss cheese, avocado, tomato, shredded lettuce, fresh fruit or potato chips

LUNCH BANQUET MENU

HOT PLATES

All plated lunches are accompanied by your choice of freshly brewed iced tea or lemonade and include fresh baked bread and sweet whipped butter. (Minimum order is 20 people.)

GRILLED KABOBS OF BEEF OR CHICKEN \$22

Young organic greens, assorted grilled vegetables, steamed brown rice, mango vinaigrette

GRILLED SHRIMP KABOBS \$29

Young organic greens, assorted grilled vegetables, steamed brown rice, mango vinaigrette

PINE NUT CRUSTED RUBY RED TROUT \$26

Stir fried vegetables, brown rice, broccoli, pepper marmalade

STUFFED ORGANIC CHICKEN BREAST \$24

Mozzarella cheese, Roma tomato, basil leaf, mashed potato, garden vegetables, whole grain mustard sauce

GRILLED NORWEGIAN SALMON \$27

Garlic mashed potatoes, sautéed spinach, oven roasted Roma tomato, and gazpacho vinaigrette

NEW YORK STEAK SANDWICH \$26

Roasted pepper and tomato vinaigrette, chipotle aioli, soft French bread, warm German potato salad

REUBEN \$18

Thinly sliced corned beef, Swiss cheese, sauerkraut, Thousand Island dressing, Rye bread, kettle chips

SPECIALTY BUFFET MENU

SPECIALTY BUFFETS

Buffets are served with freshly brewed iced tea or lemonade. All prices are per person and include service for one hour. (Minimum order is 20 people.)

CARIBBEAN BUFFET \$48

- Tropic Salad – Romaine, avocado, papaya, toasted cashews, marinated onions, papaya seed vinaigrette
- Caesar Salad – Hearts of Romaine, classic Caesar dressing, garlic croutons, Asiago cheese
- Tomato, cucumber, red onion, Feta cheese, Mediterranean vinaigrette
- Toasted corn chips, Jamaican gold and red tomato salsa
- Fried plantain, honey coconut yogurt
- Caribbean fruit salad
- Spice pulled pork wrapped in banana leaves, Jamaican corn salsa
- Jerk chicken, Spanish rice and diced pineapple
- Grilled Mahi, fresh exotic fruit salsa
- Medley of root vegetables ~ carrots, parsnips, and Blue Lake beans
- Grilled vegetables, balsamic marinade and basil aioli
- Black beans cooked with spices and ham hocks
- Coconut cream pie
- Key lime pie

ITALIAN FESTIVAL BUFFET \$46

- Italian greens, crispy artichoke hearts, crumbled goat cheese and pesto vinaigrette
- Antipasti platter: grilled eggplant, tomatoes, roasted sweet peppers,
- Marinated button mushrooms, Capicola, salami, and mini mozzarella balls
- Herb and vegetable rolled lemon sole, fried parsley and capers in a lemon thyme butter sauce
- Roasted chicken breast, sautéed Italian greens, sun-dried tomato tapenade
- Cheese filled ravioli, marinara sauce, and Asiago and basil aioli
- Fried calamari and basil, spicy marinara sauce
- Homemade foccacia bread, caramelized onions and Mozzarella cheese
- Ratatouille of fresh vegetables and herbs
- Herb garlic bread, Asiago cheese
- Tiramisu
- Coffee and iced tea

SPECIALTY BUFFET MENU (CONT.)

SPECIALTY BUFFETS

Buffets are served with freshly brewed iced tea or lemonade. All prices are per person and include service for one hour. (Minimum order is 20 people.)

TEXAS BARBEQUE BUFFET \$44

- Mixed greens, smoked chicken, Julianne vegetables, honey pasilla vinaigrette
- English cucumber, tomato, Feta cheese, red onion, herb balsamic dressing
- Marinated five bean salad, shallot vinaigrette
- Mustard potato salad with green onions
- Garlic country coleslaw
- Barbeque tri-tip of beef
- Barbeque baby back ribs
- Barbeque chicken
- Baked beans, bacon, molasses, and mustard
- Fried okra and corn fritters
- Corn on the cob
- Dinner rolls and butter
- Apple berry cobbler ala mode
- Coffee and iced tea

GERMAN BUFFET \$42

- Marinated beet and root vegetable, Goat cheese vinaigrette
- Warm New Potato salad
- Lentil soup, croutons
- Sausage and peppers
- Smoked pork chops
- Veal Schnitzel
- Beef goulash
- Glazed carrots and cauliflower
- Potatoes au gratin
- Creamed spinach
- Braised red kraut
- Linzer torte
- German chocolate cake

SPECIALTY BUFFET MENU (CONT.)

SPECIALTY BUFFETS

Buffets are served with freshly brewed iced tea or lemonade. All prices are per person and include service for one hour. (Minimum order is 20 people.)

TASTE OF MONTERREY BUFFET \$39

- Tri-color tortilla chips, tomatillo, black bean dip, sour cream, guacamole, Pico de gallo
- Mixed greens, cilantro lime dressing, crispy tortilla strips
- Roasted corn salad, sweet peppers and onions
- Marinated cactus and crispy hearts of palm
- Black bean and rice salad
- Shrimp ceviche
- Taco bar: seasoned ground beef, taco shells, cheddar cheese,
- Shredded lettuce, diced tomatoes, picante sauce
- Beef and chicken fajitas, steamed flour tortillas
- Seasonal fish, Vera Cruz sauce
- Cheese enchiladas
- Refried beans, Cheddar and Jack cheese
- Jalapeno cornbread
- Spanish rice
- Bunuelos: Fried Mexican fritters, sugar and cinnamon
- Mexican chocolate cake

TASTE OF THE SOUTHWEST BUFFET \$39

- Jalapeno Caesar, crispy romaine and warm polenta croutons
- Iceberg, chipotle blue cheese, avocado and Pico de Gallo
- Roasted corn and scallop ceviche, toasted tortilla chips
- Jicama and root vegetable slaw
- Blue corn, chicken enchiladas, white jalapeno jack cheese cream sauce
- Tortilla crusted salmon, Poblano cream sauce
- Anchote marinated Mahi, mango beurre blanc
- Grilled chicken, orange chipotle glaze
- Fresh fish tacos
- Seafood paella
- Seasoned black beans
- Roasted acorn squash
- Roasted sweet corn
- Saffron rice pilaf
- Banana caramel flan
- Tres leche cake

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SPECIALTY BUFFET MENU (CONT.)

SPECIALTY BUFFETS

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TASTE OF NEW ORLEANS BUFFET \$48

- Cajun smoked salmon
- Oysters on the half shell
- Boiled crawfish with spicy dust
- Mixed greens, fried oysters and pesto vinaigrette
- Black-eyed peas, rice and Andouille vinaigrette
- Potato, smoked salmon salad
- Chicken with Tasso gumbo
- Steamed mussels, Tasso, fennel, tomato and Pernod broth
- Roasted pork loin, white bean cassole
- Blackened snapper, pecan butter
- Green bean casserole
- Red beans and rice
- Fried okra
- Dirty rice
- Corn bread
- Spiced bread pudding with cream cheese frosting
- Chocolate pecan pie

TASTE OF THE MEDITERRANEAN BUFFET \$52

- Grilled vegetable and lentil, oregano vinaigrette
- Tomato, cucumber, and Feta
- Hummus and toasted pita chips
- Tabbouleh
- Fennel, charred tomato, Feta and garlic croutons
- Lamb and bean
- Tuna in tomato sauce, preserved lemon
- Sea bass with vinegar and honey
- Lamb and vegetable kabobs
- Bean and sausage stew
- Eggplant parmesan
- Saffron rice
- Cous Cous
- Baklava almond custard pastry & walnut cake

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SPECIALTY BUFFET MENU (CONT.)

SPECIALTY BUFFETS

Buffets are served with freshly brewed iced tea or lemonade. All prices are per person and include service for one hour. (Minimum order is 20 people.)

HAMBURGER COOKOUT BUFFET \$26

- Mixed greens, tomato, cucumber, Julianne carrots, sliced red onion, whole grain mustard-tarragon vinaigrette
- New potato salad, onion, egg, champagne aioli
- Five bean salad, herb vinaigrette
- Seasonal fresh fruit and berries
- Garlic coleslaw
- Grilled marinated chicken breast
- Certified Angus beef hamburgers
- Big city red hot dogs
- Lettuce, tomato, onions, pickles
- Mustard, mayonnaise, ketchup
- Sesame buns
- Cheese
- Assorted cookies and dessert bars

DELICATESSEN BUFFET \$18

- Mixed greens, tomatoes, olives, onions, crispy Julianne pita chips, balsamic dressing
- Country coleslaw, orange caraway seed vinaigrette
- Pepperoncini and cherry peppers
- Gaufrettes potato chips
- Kosher dill pickle spears
- Sliced seasonal fresh fruit
- Assorted rolls and breads
- Choice of 3 deli meats: Smoked turkey, smoked ham, corned beef, roast beef, salami
- Choice of 2 cheeses: Pepper Jack, Cheddar, Swiss, Jack, Havarti
- Lettuce, tomatoes, onions
- Assorted mustards and lemon mayonnaise
- Assorted jumbo cookies and brownies

SPECIALTY BUFFET MENU (CONT.)

SPECIALTY BUFFETS

Buffets are served with freshly brewed iced tea or lemonade. All prices are per person and include service for one hour. (Minimum order is 20 people.)

TASTE OF THE HOLIDAYS BUFFET \$52

- English cucumber, tomatoes, roasted balsamic, onions, Feta, Kalamata olives, and shallot herb vinaigrette
- Grilled vegetable platter, basil aioli, and roasted coulis
- Young organic mixed greens, Sonoma mustard vinaigrette
- Roasted butternut squash bisque
- Stuffed chicken, Roma tomatoes, basil leaves, Mozzarella cheese, whole grain mustard sauce
- Roast turkey, pecan cornbread, stuffing and giblet gravy
- Sautéed salmon, roasted pepper coulis and basil aioli
- Root beer glazed ham, sun-dried cherry chutney
- Medley of winter vegetables
- Candied five spiced yams
- Roasted New potatoes
- Mashed potatoes
- Fresh baked dinner rolls
- Spiced pumpkin cheesecake
- Pumpkin pie
- Pecan pie

HORS D'OEUVRES MENU

HORS D'OEUVRES

Hors d'oeuvres are individually priced and the minimum order is 50 pieces per item. Passed hors d'oeuvres service is available for \$50 per hour for up to 75 people.

FRUITS & VEGETABLES

Breaded fried jalapenos stuffed with cheese	\$3 each
Brie and fresh raspberry Wellington	\$3 each
Buffalo mozzarella, Kalamata olives, toasted pine nuts and basil	\$2.5 each
Deviled eggs	\$2.5 each
Endive with Goat cheese, dried figs, and honey pecans	\$2.5 each
Maytag Bleu Cheese on Granny Smith apples and candied walnuts	\$2.5 each
Mozzarella cheese on a garlic crostini and basil aioli	\$2.5 each
Soft lavosh vegetable pinwheels with smoked tomato hummus	\$2.5 each
Sun dried tomato halves with fresh Mozzarella and basil aioli	\$2.5 each
Vegetable spring rolls with sweet chili sauce	\$2.5 each
Chilled shrimp, yellow tomato gazpacho shooters	\$3 each
Tomato stuffed with hummus, ciabatta chip	\$2.5 each

POULTRY

Chicken tenders with honey mustard and ranch dressing	\$2.5 each
Crispy fried smoked turkey and guacamole roll-ups	\$2.5 each
Cumin, coconut skewered chicken	\$2.5 each
Duck and shitake pot stickers with sweet and sour sauce	\$3 each
Jerk Chicken and mango salsa on a crispy wonton	\$2.5 each
Roast duck breast on sourdough baguette, sweet chili vinaigrette	\$2.5 each
Sesame crusted chicken satay with peanut dipping sauce	\$2.5 each
Smoked chicken and Pepper Jack quesadillas with chipotle aioli	\$2.5 each
Spicy Asian chicken wings	\$2 each

MEATS

Beef tartar on a potato Gaufrettes	\$3 each
Beef brochettes with teriyaki sauce	\$3 each
Asian meatball and snow pea picks	\$2.5 each
Mini beef Wellington	\$3 each
Plum Wine Flank steak with a chive crepe and hoisin ginger glaze	\$3 each
Beef and shitake mushroom lettuce wraps	\$3.5 each
Wild boar and cranberry sausage with lingonberry mustard	\$3 each
Lolly pop lamb chops with mint sauce	\$3.5 each
Lamb, spinach and Feta cheese phyllo triangles	\$3 each
Bamboo skewered prosciutto-wrapped melons	\$3.5 each
Asparagus rolled Sirloin of beef with horseradish sauce	\$3.5 each
Mini Buffalo sliders	\$4 each

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HORS D'OEUVRES MENU (CONT.)

HORS D'OEUVRES

Hors d'oeuvres are individually priced and the minimum order is 50 pieces per item.

SEAFOOD

East Coast scallops wrapped in bacon	\$3.5 each
Shrimp cocktail with spicy cocktail sauce	\$3 each
Oysters on the half-shell, caper and onion chutney	\$3.5 each
Pan-fried miniature crab cakes	\$3.5 each
Sesame seared Ahi tuna on a wonton crisp with soy wasabi aioli	\$3 each
Sesame, panko crusted Ahi tuna lollipop with wasabi aioli	\$3.5 each
Smoked salmon pizza with egg, caper, onion and lemon crème fraiche	\$3 each
Smoked trout on a crostini with a caviar chive sauce	\$3 each
Tuna tartar wrapped with English cucumber and wasabi sauce	\$3 each
Smoked salmon and chive quiche	\$3 each
Roasted New potato, caviar, chive crème fraiche	\$4 each

SPECIALTY SEAFOOD HORS D'OEUVRES

SHELLFISH ON ICE

Shellfish selections are individually priced and the minimum order is 50 pieces per item. Chef Attendant to shuck oysters and clams is available for additional \$125/hour. Ice Sculptures also available upon request; please consult Catering Manager for pricing.

Snow Crab claws	\$3.5 each
East Coast oysters	\$3.5 each
West Coast oysters	\$3.5 each
Poached shrimp (16-20 per pound)	\$3 each
Little Neck clams	\$4 each
Lobster cocktail martini	\$10 each

Accompaniments:

- Cocktail Sauce, Louis Sauce, Mustard sauce, Mignonette Sauce, and Lemon wedges

HAND-MADE SUSHI ROLLS \$16

Assortment of fresh hand-made sushi rolls priced per person with a minimum order of 20 people. Accompanied by Soy Sauce, Ginger and Wasabi.

- California Roll (Crab, avocado, cucumber)
- Spicy Tuna Roll (Chopped Ahi tuna, chile garlic & soy sauce)
- Hamachi Roll (Yellow Tail tuna, jalapeño, cilantro)
- Salmon Roll (Smoked salmon, cream cheese, cucumber)
- Sushi-Grade Ahi Tuna Roll with Tobiko (fish eggs)
- Smoked Eel Roll (Cooked Eel, avocado, cucumber)

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RECEPTION MENU

RECEPTION TRAYS

All prices are per person with a minimum order of 20 people.

FANCY DOMESTIC CHEESE SELECTION \$14

- Billy Blue
- Carr Valley Gouda
- Marin Brie
- Fresh and dried fruit garnish
- Cypress Grove Chevre
- Artisan breads
- Fiscalini Cheddar
- Lavosh

DOMESTIC CHEESE SELECTION \$6

- Cheddar
- Brie
- Pepper Jack
- Assorted crackers
- Swiss
- Lavosh
- May Tag Bleu

INTERNATIONAL CHEESE SELECTION \$17

- Saga Blue
- Parmigiano-Reggiano
- Camembert
- Colorado Goat
- St. Andre
- Fresh and dried fruit garnish
- Manchengo
- Artisan breads
- Roquefort
- Lavosh

CRUDITÉS \$5

- Baby carrots
- Baby florettes of cauliflower & broccoli
- English cucumber
- Assorted peppers
- Celery sticks
- Maytag Blue Cheese
- Jicama
- Red Pepper dip
- Pear tomatoes
- Herbed Buttermilk dip

CHEF'S PÂTÉ SELECTION \$9

- Selection of pâté accompanied by cornichon, onions, mustards, and crackers

MIRROR OF IMPORTED SLICED SMOKED SALMON \$11

- Accompanied by capers, onions, grated eggs, toast points, and crème fraiche

DESSERT ASSORTMENT \$13

- Fresh fruit tart
- Decadent chocolate torte
- Rice pudding with fresh fruit and berries
- New York cheesecake topped with fresh strawberries

All food and beverage is subject to a 21% taxable service charge and prevailing taxes. Prices valid thru December 2010.

RECEPTION MENU (CONT.)

WORKING STATIONS

Working stations are available to groups of 50 or more guests and are prepared based on the full guarantee number. A Chef Attendant is required to work each station, and the fee is \$125 per attendant for 1 hour of service. Attendants are typically staffed at one per every 100 guests. Stations are intended to be considered a 'walking dinner' (2 ½ hours service) when 4 or more stations are selected, and are not intended to be sold alone as the only food at a Reception. Combinations of stations may be suggested and compliment Butler Passed hors d'oeuvre service very nicely. A minimum number of Stations may be required; please consult with your Conference Services/Catering Manager for further details. All prices are per person.

BEEF TENDERLOIN \$17

- Oven Roasted Beef Tenderloin
- Herbed potato gratin
- Bistro salad
- Sauce Bordelaise
- Mini Brioche roll

NEW YORK SIRLOIN \$17

- New York Steak, Au Poivre
- Pommes frites
- "Beef Steak" tomatoes, shaved Bermuda onions, Bleu Cheese
- Dijon vinaigrette
- "Cheesy" garlic bread

BARBECUED BRISKET OF BEEF \$17

- Slow-cooked beef brisket
- Homemade barbecue sauce
- Roasted Fingerling potatoes
- Sweet corn, Baby spinach, roasted garlic
- Tiny sesame seed Kaiser buns

ROTISSERIE FREE RANGE CHICKEN \$13

- Rotisserie Free Range chicken
- Crème Fraiche Red Skin potatoes
- Vegetable mélange
- Sourdough bread

RECEPTION MENU (CONT.)

WORKING STATIONS (CONT.)

All prices are per person and do not include required Chef Attendant fees of \$125/hour per station.

PORCINI CRUSTED RACK OF COLORADO LAMB \$19

- Carved to order Colorado Rack of Lamb
- Creamy polenta
- Rosemary au jus
- Watercress salad, roasted beets, Hay Stack Goat cheese
- Kalamata Olive bread

“CARNITAS STYLE” BRAISED PORK SHOULDER \$14

- “Carnitas Style” Braised Pork Shoulder
- Soft flour tortillas
- Spanish rice
- Black beans
- Tortilla chips

HONEY MUSTARD AND BROWN SUGAR CRUSTED HAM \$12

- Carved to order baked ham
- All American baked Mac & Cheese
- Jalapeno corn muffins
- Creamy mustard

CEDAR PLANK ROASTED PACIFIC SALMON ENCRUSTED WITH JALAPENO CORNBREAD \$16

- Sliced to order roasted salmon
- Salad of citrus, jicama and shaved fennel
- Herbed vinaigrette
- Soft walnut bread

CAESAR SALAD \$8

- Crisp Romaine (Tossed to order)
- Garlic-Parmesan Croutons
- Homemade Caesar dressing
- Freshly grated Parmesan
- Selection of Artisan bread & butter
- **Optional additions:**
 - *Grilled chicken \$4*
 - *Grilled Gulf shrimp \$7*
 - *Grilled marinated Flank steak \$5*

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RECEPTION MENU (CONT.)

WORKING STATIONS (CONT.)

All prices are per person and do not include required Chef Attendant fees of \$125/hour per station.

PASTA STATION \$14

Choice of Three:

- Chicken ravioli, mushroom cream sauce
- Four cheese tortellini, Sun Dried tomato Goat cheese sauce
- Mushroom ravioli, basil pesto cream sauce
- Lobster ravioli, a la Tomato Vodka sauce
- Rigate, spicy Arrabbiata Sauce
- Tortiglioni, Bolognese Sauce
- Potato gnocchi, truffle veal jus

Accompanied by:

- Rustic country style breads, Extra Virgin olive oil, Parmesan, and Flaked red peppers

CHOCOLATE FOUNTAIN \$13.50 (+\$2.50/pp over 50)

Choice of Milk, Dark, or White Belgium chocolate and five dipping Items:

- | | | |
|-----------------------|--------------------------|----------------------|
| • Strawberries | • Biscotti | • Pound cake |
| • Bananas | • Caramel candies | • Vanilla wafers |
| • Pineapple | • Graham crackers | • Snickers bars |
| • Grapes | • Marshmallows | • Rice Crispy treats |
| • Apples | • Oatmeal cookies | • Potato chips |
| • Kiwi | • Chocolate Chip cookies | • Pretzel bolts |
| • Mango | • Sugar cookies | |
| • Maraschino cherries | • Oreos | |

DINNER BANQUET MENU

PLATED DINNERS

Choose any number of courses and selections from the options below including soups, salads, and entrees. All entrees are accompanied by a medley of fresh seasonal vegetables and dinner rolls. Freshly brewed coffee and assorted teas are also included. Prices are per person and the minimum order is 20.

SOUPS

LOBSTER BISQUE \$9

Chervil crème fraîche

FRENCH ONION \$6

Au gratin gruyere and sourdough

CREAM OF ASPARAGUS \$5

Roasted peppers and Mascarpone

SOUTHWEST POBLANO CHICKEN \$7

Tri-color tortilla strips

CREAM OF WILD MUSHROOM \$7

White truffle oil

SALADS

CRISP HEARTS OF ROMAINE \$8

Caesar dressing, garlic croutons and grated Asiago

YOUNG ORGANIC GREENS \$8

Toasted almonds, Colorado Goat cheese, Sun-Dried cranberries, Citrus Truffle vinaigrette

ICE BERG WEDGE \$7

Diced tomatoes, smoked bacon, onion rings, Maytag Bleu cheese dressing

SPINACH AND HERB CRUSTED GOAT CHEESE \$10

Roasted garlic, Kalamata olives, diced tomatoes, balsamic dressing

CRISPY ROCK SHRIMP \$12

Organic greens, turned vegetables, Asian vinaigrette

HEIRLOOM TOMATO AND FRESH PULLED MOZZARELLA \$11

Fresh basil, Extra Virgin olive oil, 12-year aged balsamic

DUCK CONFIT, ORANGE SALAD AND MACHE \$12

Citrus vinaigrette

All food and beverage is subject to a 21% taxable service charge and prevailing taxes. Prices valid thru December 2010.

DINNER BANQUET MENU (CONT.)

PLATED DINNERS

All entrees are accompanied by a medley of fresh seasonal vegetables and dinner rolls. Freshly brewed coffee and assorted teas are also included. Prices are per person and the minimum order is 20.

COMBINATION ENTREES

BEEF TOURNEDOS AND ORGANIC CHICKEN \$39

Mushroom sauce, mashed potatoes, and vegetables

SURF AND TURF \$45

Pepper crusted Filet Mignon, Plugra poached Maine lobster, Chive mashed potatoes, broccoli and oven roasted tomato

FILET OF BEEF AND ATLANTIC SALMON \$39

Roasted Filet Mignon, Crimini mushroom demi glace, pistachio crusted Atlantic salmon, chive beurre blanc

LOBSTER THERMIDOR AND FILET OF BEEF \$48

Mashed potatoes and béarnaise sauce

PLUGRA POACHED LOBSTER TAIL AND FILET OF BEEF \$47

Drawn butter, mashed potatoes, broccoli and béarnaise sauce

SAUTEED HALIBUT AND JUMBO SHRIMP \$34

Medley of wild rice, Crawfish and Oyster beurre blanc

MIXED GRILLE \$47

Marinated Venison loin, Rabbit-rattlesnake sausage and Simi boneless Quail

VEAL ENTREES

SAUTEED VEAL MEDALIONS \$39

Parmesan, tomato sauce, fresh Buffalo mozzarella

MEDALLIONS OF VEAL LOIN \$39

Morel brandy cream sauce

WHOLE ROASTED VEAL CHOP \$45

Caramelized shallot and thyme sauce

SAUTEED VEAL SCALLOPINI OSCAR \$39

Crab meat, asparagus tips, Béarnaise sauce

VEAL CHOP \$45

Roasted rack of veal, artichoke risotto, assorted roasted baby carrots and fennel

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DINNER BANQUET MENU (CONT.)

PLATED DINNERS

All entrees are accompanied by a medley of fresh seasonal vegetables and dinner rolls. Freshly brewed coffee and assorted teas are also included. Prices are per person and the minimum order is 20.

BEEF ENTREES

FILET MIGNON \$38

Pepper crusted Filet Mignon, mashed potatoes

PRIME RIB OF BEEF \$34

Au jus, Horseradish cream, baked potato

Grilled New York Strip \$32

Roasted peppers, green onions, olive salad, drizzled with 15 year old balsamic and Extra Virgin Greek olive oil

PORK ENTREES

ROASTED PORK LOIN \$32

Sautéed apples and ginger demi glace

MEDALLIONS OF PORK TENDERLOIN \$32

Chive mashed potatoes, vegetable, green peppercorn sauce

BBQ BABY BACK RIBS \$31

Garlic mashed potatoes, country coleslaw

DOUBLE CUT PORK CHOP \$33

Stuffed with Maytag Bleu cheese, Granny Smith apples, candied ginger

PORK CHOP \$31

Pan seared pork chop, grilled Asiago polenta, balsamic-bacon Brussels sprouts, and apple ginger demi glace

DINNER BANQUET MENU (CONT.)

PLATED DINNERS

All entrees are accompanied by a medley of fresh seasonal vegetables and dinner rolls. Freshly brewed coffee and assorted teas are also included. Prices are per person and the minimum order is 20.

WILD GAME ENTREES

MARINADED VENISON LOIN \$45

Marinade of cilantro and black peppercorn, Sun-Dried cranberry sauce

FILET OF BUFFALO \$46

Espresso rubbed, avocado, corn cilantro pesto, passia cream

GRILLED BUFFALO RIB EYE \$45

With sauce Chasseur

COLORADO RACK OF LAMB \$45

Mustard-herb encrusted

POULTRY ENTREES

SAUTEED BREAST OF CHICKEN \$26

Morel mushrooms-brandy cream sauce

CALIFORNIA CORDON BLEU \$27

Roma tomatoes, soft Jack cheese, fresh basil, whole grain mustard sauce

HERB ROASTED HALF CHICKEN \$26

Roasted potato, vegetable and herb pan sauce

CORNISH GAME HEN \$25

Stuffed with wild rice and Sun-Dried cherries, wilted greens

LOVE RUBBED LIBERTY DUCK BREAST \$31

Green chili Mac and cheese, vegetable, sweet chili sauce

CHICKEN BREAST \$26

Free range chicken breast, tarragon mustard cream sauce, rice pilaf

TAMARIND GLAZED TEXAS QUAIL \$27

Sesame spinach, mashed potatoes

SOY MARINATED OSTRICH \$37

Golden raisin ginger port sauce

All food and beverage is subject to a 21% taxable service charge and prevailing taxes. Prices valid thru December 2010.

DINNER BANQUET MENU (CONT.)

PLATED DINNERS

All entrees are accompanied by a medley of fresh seasonal vegetables and dinner rolls. Freshly brewed coffee and assorted teas are also included. Prices are per person and the minimum order is 20.

SEAFOOD ENTREES

CORIANDER CRUSTED AHI TUNA \$37

Wasabi mashed potatoes, stir-fried vegetables

GRILLED ATLANTIC SALMON \$29

Sautéed spinach, mashed potatoes, roasted pepper coulis and basil aioli

GRILLED ATLANTIC SALMON \$31

Shrimp and white corn salsa, warm basil cream sauce

CRAB CRUSTED CHILEAN SEA BASS \$45

Maine crab, spinach risotto, roasted pepper coulis

HERB CRUSTED RED SNAPPER \$29

Lemon thyme sauce

STEAMED HERB ROLLED SOLE \$26

Julianne vegetables, brown rice, mango and tomato slaw

STEAMED WHOLE MAIN LOBSTER \$47

Angel hair pasta, snap peas, lobster beurre blanc

CORN MEAL DUSTED RAINBOW TROUT \$28

Almond parsley sauce

SAUTEED HALIBUT \$34

Black bean papaya salsa, snap peas, chipotle beurre blanc

DESSERTS

DESSERTS

Prices are per person and minimum order is 20.

PREMIUM DESSERTS \$7

- Chocolate Brownies
- Chocolate Mousse Cake
- New York Cheesecake
- Deep Dish Apple pie
- Key Lime Pie
- Carrot Cake
- Black Forest Cake
- Snickers Blitz Pie
- Coconut Cream Pie
- Banana Cream Pie
- Fresh Seasonal Berries

CHEF'S DESSERTS \$9

- Apple Crumble Tart and Ginger Ice Cream
- White and Dark Chocolate Mousse Cake
- Chocolate Decadence
- Chocolate Wall
- Tiramisu

BEVERAGE SELECTIONS

BEVERAGES

Prices applicable to either cash or hosted bar and are based on consumption. Hosted bar option requires one bartender per 75 people and the fee is \$125 per hour. Bartender fee may be waived based on F&B minimum.

Well	\$6.00
Call	\$8.00
Premium	\$9.00
Cordials	\$9.00 +
Domestic Beer	\$4.00
Imported Beer	\$5.00
Microbrew Beer	\$5.00

Spring Water	\$3.00
Sparkling Water	\$3.00
Assorted Juices	\$4.00
Assorted Sodas	\$3.00

House Wines \$30.00/BTL

Whites

2008	Chateau St. Jean Chardonnay	Sonoma
2007	Hogue Chardonnay	Columbia Valley
2007	Ruffino "Lumina" Pinot Grigio	Italy
2008	Nobilo Sauvignon Blanc	New Zealand

Reds

2006	Paso Creek Merlot	Paso Robles
2007	Red Guitar Tempranillo	Navarra
2007	Diseño Malbec	Mendoza
2006	Manor Vail Reserve Zinfandel	Lodi

NECESSARY NOTES

MENU SELECTIONS

Catering orders must be received with definite menu selections and signature at least 21 days prior to your scheduled function. In consideration of a guest who may have special dietary needs, please notify us no later than seven (7) days prior to service.

ATTENDANCE GUARANTEE

The guaranteed attendance must be submitted at least seven (7) business days prior to service. This number is not subject to reduction, and you will be charged for all meals prepared regardless of whether or not they are served. We will be prepared to serve 5% above the guarantee.

PRICES

While we make every attempt not to increase prices once your selections have been made, economic conditions dictate that we have this flexibility. All prices are subject to change without notice.

TAX & SERVICE CHARGES

Menu prices do not include applicable taxes and a 20% service charge.

COLORADO LAW

All food and beverage must be purchased from Manor Vail Lodge, in accordance with Colorado State Law. Wedding cakes are an exception to the rule. Our Colorado food and beverage license prohibits us from wrapping up any unused food or carrying food over from one function to another.

SMALL GROUPS

Additional service charge of \$150 may apply on groups smaller than 20 people.

MEETING SPACE

Manor Vail Lodge reserves the right to reassign function space based on the guaranteed number of people, or if deemed necessary by the Hotel. Any setup changes requested after the meeting room has been set up will be subject to a labor fee of \$100 per hour.

ROOM FEES

Setup fees and room rental fees are based on group size, room set and food and beverage consumption. Please discuss these details with the Conference Services Manager.

DEPOSIT

A deposit will be required to reserve function space. This deposit will be applied to the final bill. We will retain this deposit if a cancellation occurs within 60 days prior to the scheduled function.



MORE NECESSARY NOTES

SHIPPING & RECEIVING

Manor Vail Lodge will accept and hold packages three (3) days prior to and three (3) days post of conference date at no charge. Packages received or remaining on property longer than this time will be charged a \$5 storage fee per package, per day.

DAMAGE CONSIDERATION

Manor Vail Lodge does not permit anything to be affixed to the walls, floors, ceilings, furniture, or any other hotel property. The cost of any repair and/or replacement of hotel property will be paid by the patron.

AUDIO VISUAL

A wide selection of audio visual equipment and services are available on a rental basis. Audio visual arrangements must be made three (3) days in advance of your function. Cancellation of audio visual equipment must be received at least two (2) business days prior to the scheduled function in order to avoid the rental fees.

PARKING

Manor Vail Lodge has sufficient parking to accommodate its in-house guests. For guests staying elsewhere and attending Manor Vail Lodge events, we reserve the right to charge for and/or limit the parking privileges.

OUTDOOR FUNCTIONS

Indoor space will be reserved as backup for all outdoor functions. Please call your Conference Services Manager for tent, space heaters, and lighting rental prices. All outdoor entertainment must conclude by 9:00 p.m. and hotel management will monitor noise levels at all times per the Town of Vail ordinance.