

# Culinary Adventures

*eating clean & everything in between*

# Interactive Culinary Experiences

 manor vail  
LODGE

A DESTINATION HOTEL®

**This unique culinary experience for groups combines learning with the freshest ingredients from our local purveyors and very own Manor Vail Lodge backyard garden.**

## **You pick it, we'll cook it**

*Our talented Executive Chef and Catering Manager will work with you to customize a unique, interactive dining event for your group.*

*Experience a interactive farm-to-table dining experience at 8,200 ft. Enjoy a seasonally themed menu paired with locally grown ingredients from local Colorado purveyors and the Manor Vail Lodge garden.*

*Choose from a variety of customized menus and classes. All packages include outdoor set-up and entertainment.*

*Give your group a memorable, interactive event that coincides with a delicious dining experience!*

**PRICE**  
**\$125 & Up**  
**Per Person**

**"Our culinary classes are perfect for those with an appetite for learning new skills in the kitchen and incorporating the freshest Colorado ingredients into their dishes."  
Executive Chef  
Kenneth Butler**





# Additional Classes

**Fork the Diet:** Come hungry for this BBQ. Enjoy gourmet burgers, ribs, corn on cob, grilled chicken, vegetable kebabs, potato salad, garden salad, the freshest watermelon. Pair your meal with your favorite wine and Colorado's famous craft beer and spirits. Top the evening off with some Palisade peach pie and homemade ice cream.

**Jam Out:** Learn how to create juicy jam preserves from the freshest fruits & berries of Colorado. This session includes an array of appetizers and delicious wine pairings.

**Colorado Craft Brewing:** Get a taste of Colorado's best craft brews and learn what goes with each glass of lager, porter and stout beers. Cooking includes items such as roasting lamb, braising ribs and making homemade ice cream.

**Rocky Mountain Whiskey:** Learn how to cook with one of Colorado's favorite spirit. In this class you will learn how to pair our finest Rocky Mountain whiskey with artisan cheeses, meats and bread.