

 manor vail
LODGE

A DESTINATION HOTEL®

BANQUET MENU



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BREAKFAST



BREAKFAST

BREAKFAST BUFFET

Prices are per person and include service for 2 hours | Served with freshly brewed regular & decaffeinated coffee, assorted hot teas & a selection of chilled juices

CONTINENTAL BREAKFAST \$20

Sliced fresh fruit & berries, low-fat fruit yogurt, oatmeal with raisins & brown sugar, variety of breakfast breads including bagels, assorted pastries, breakfast toast with whipped butter, assorted preserves and cream cheese

COMPLETE BREAKFAST \$25

scrambled eggs, bacon strips, sausage links, breakfast potatoes, sliced fruit & berries, low-fat vanilla yogurt, oatmeal with raisins & brown sugar, variety of breakfast breads including bagels, pastries, breakfast toast with whipped butter, assorted preserves & cream cheese

ENHANCEMENTS: (must be ordered for your entire party)

Assorted cereals \$3	Bloody Mary bar \$12 each
French toast or pancakes w/warm maple syrup \$6	Bottomless mimosas (assorted juices) \$10 each
Eggs to order & omelet station \$20	Lox \$10

BREAKFAST 'ON-THE-GO'

The following selections are available 'to-go'.

EGG AND SAUSAGE SANDWICH \$10

toasted English muffin sandwich, scrambled eggs, sausage, cheddar cheese

CROISSANT BREAKFAST SANDWICH \$10

buttery croissant, scrambled eggs, crispy bacon, sharp cheddar cheese

HAND ROLLED BREAKFAST BURRITO \$12

scrambled eggs, sausage, roasted potatoes, pepper jack cheese, green chili sauce

SMOKED SALMON BAGEL \$14

everything bagel, cream cheese, slow smoked salmon, diced egg, red onion, tomato, capers

ENHANCEMENTS: (must be ordered for your entire party)

Low fat fruit yogurt \$3 each	Bottled water \$3 each
Assorted granola bars \$3 each	Bottled juice \$5 each
Jumbo cinnamon rolls \$4 each	Red Bull \$6 each

BREAKS



BREAKS

A LA CARTE BREAKS (items are not based on consumption)

MORNING SNACKS

Individual fruit yogurt parfait	\$5 each	Seasonal sliced fruit & berries	\$25 per tray
Whole fresh fruit	\$3 each	Fresh baked croissants & butter	\$42 per dozen
Assorted granola bars	\$3 each	Assorted bagels & cream cheese	\$44 per dozen

AFTERNOON DELIGHTS

Assorted candy bars	\$3 each	Hot soft pretzel with spicy mustard	\$30 per dozen
Fresh baked cookies	\$30 per dozen	Assorted mixed nuts (<i>serves 12</i>)	\$35 per tray
Brownies & Blondies	\$30 per dozen	Veggie Chips	\$3 per bag
Deviled Eggs	\$3 each	Assorted mini sandwiches	\$3 each

BEVERAGES

Freshly brewed coffee	\$50 per urn*	Bottled water	\$3 each
Selection of hot herbal teas	\$45 per urn*	Assorted juice bottles	\$5 each
Air pot of hot herbal tea**	\$25 air pot**	Assorted sodas	\$3 each
Hot chocolate	\$40 per urn*	Red Bull	\$6 each
Lemonade	\$38 per gallon+	Naked smoothie	\$6 each
Ice tea	\$38 per gallon+		

*One urn is 1.5 gallons and serves approximately 20 cups

**One air pot is .9 gallons and serves approximately 12 cups

+One gallon equals sixteen 8 oz glasses

BREAKS

SPECIALTY BREAKS (must order for entire party)

NAUGHTY & NICE \$20/person

Hershey Kisses
M&M's
Oreo cookies
assorted sliced fruit
vanilla yogurt & granola

TRAIL MIX BAR \$12/person

peanuts
M&M's
raisins
pretzels

HUMUS BAR \$14/person

assorted vegetables
pita bread
roasted garlic humus
roasted red pepper humus

FLAVORED POPCORN BAR \$12/person

plain popcorn | toppings to include:
truffle
chocolate chips
parmesan
butter
coconut flakes

SWEET & SALTY \$16/person

assorted fancy nuts, trail mix, pretzels
granola bars, Oreo cookies, Hershey Kisses

Revitalize POWER UP! \$20/person

Red Bull
assorted Cliff Bars
dried fruits & nuts
peanut butter oatmeal energy bites

FARMERS MARKET \$20/person

assorted fresh fruits
vegetable display with Greek yogurt dip
assorted cheese & crackers

COFFEE TIME \$18/person

fresh brewed coffee & decaf coffee
creamers & sweeteners
assorted miniature muffins
whole fruit

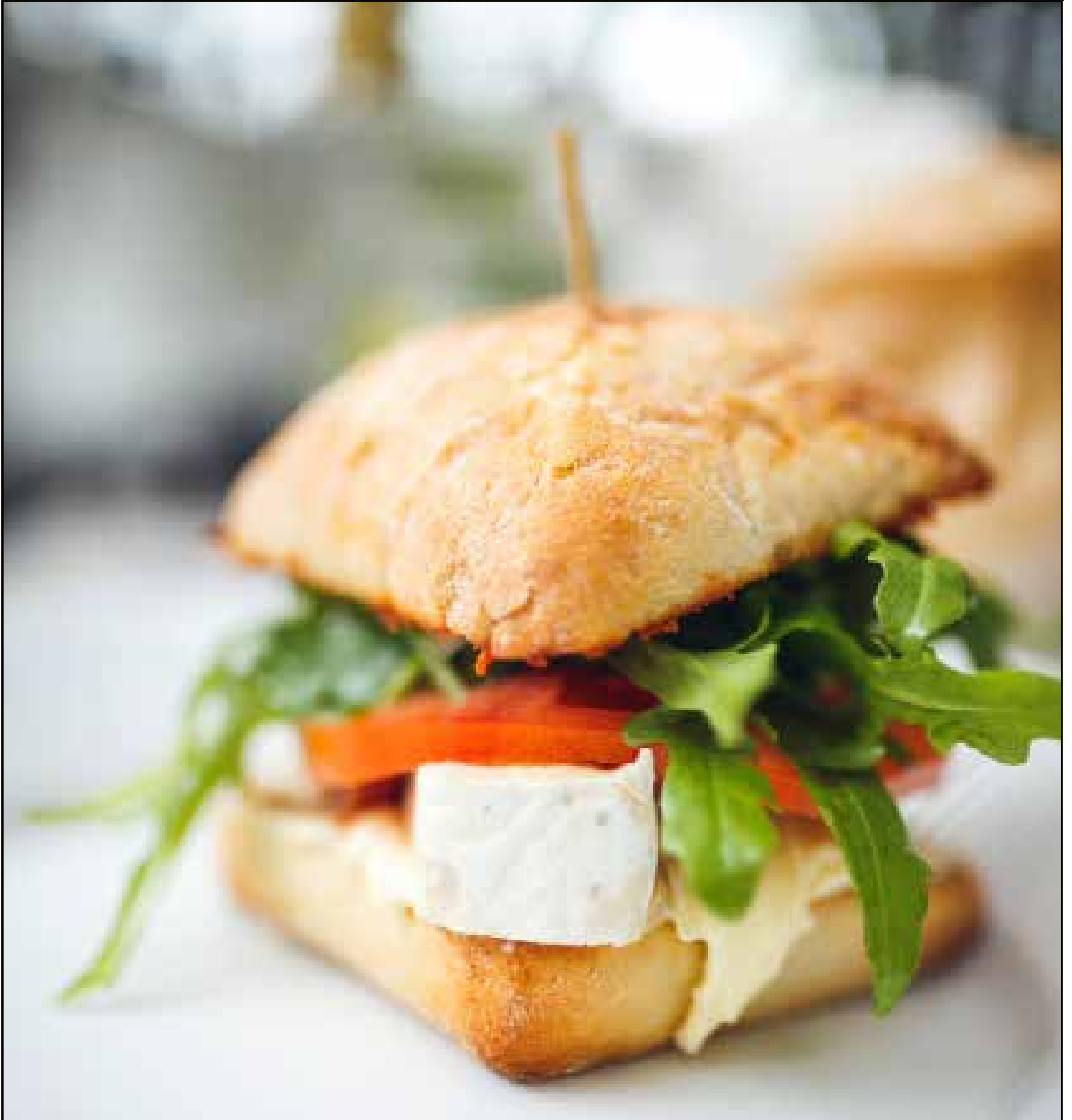
HOT COCOA BAR \$12/person

marshmallows
coconut
Chocolate Chips
whipped cream
brownie bites

FUNKY MONKEY \$14/person

sliced apples
bananas
peanut butter
Nutella
caramel

LUNCH



LUNCH

BOX LUNCHES

Includes whole fresh fruit, kettle chips, fresh baked cookie, condiments, utensils and napkins.

CHICKEN CAESAR WRAP \$17

grilled marinated chicken breast,
crisp romaine lettuce, parmesan cheese,
house made Caesar dressing,
hand cut garlic croûtons, flour tortilla

VEGETARIAN WRAP \$17

roasted seasonal vegetables, hummus spread,
crisp lettuce, whole wheat tortilla

CHICKEN CURRY LETTUCE WRAPS \$20

curry chicken, fresh vegetables, bib lettuce cups

MANOR VAIL CLUB \$22

shaved smoked turkey, black forest ham, smoked bacon,
cheddar cheese, tomato, shredded lettuce, mayonnaise,
ciabatta bread

SPICY ITALIAN SANDWICH \$20

sliced capicola ham, Genoa salami, pepperoni,
spicy mayonnaise, arugula, grilled ciabatta bread

ENHANCEMENTS: (must be ordered for your entire party)

potato salad	\$5
pasta salad	\$4
granola bar	\$3
Red Bull	\$6

GRAB & GO PICNIC \$25/person

Includes one of the following sandwiches, cheese & crackers, fruit, potato or pasta salad, & cookie or brownie.

CHICKEN SANDWICH

Boulder chicken, sourdough baguette,
lettuce, heirloom tomato

TENDER ROAST BEEF SANDWICH

wheat bread, cheddar, lettuce, tomato

CLASSIC HAM & SWISS SANDWICH

ciabatta bread, lettuce, heirloom tomato

LUNCH

SPECIALTY LUNCH BUFFETS

\$40 per person and includes service for 2 hours | Served with freshly brewed iced tea or lemonade

SOUTHWESTERN BUFFET

- house made tortilla chips & salsa
- southwest mixed greens, cilantro lime dressing, roasted corn, tortilla strips
- seasoned ground beef, soft taco shells, cheddar, shredded lettuce, diced tomatoes, picante sauce
- black beans, Spanish rice
- fajita meat
- brined shredded chicken
- sautéed Colorado mushrooms
- sautéed peppers
- churro bites

ASIAN NOODLE BAR

- chicken broth, miso broth
- Asian noodles
- grilled & diced chicken
- seared tofu
- crispy pork belly
- mushrooms, green onions, snap peas, carrots, egg
- fried rice, scrambled egg, carrots, snap peas, onion
- fortune cookies

MEDITERRANEAN BUFFET

- Greek salad, iceberg, cucumbers, Kalamata olives, pita bread, hummus
- couscous salad, zucchini, cherry tomatoes, oregano
- 12 hour marinated lamb shawarma
- tzatziki sauce, cucumber, garlic, olive oil
- light & flaky walnut baklava

TAILGATE BUFFET

- mixed greens, julienne vegetables, sliced red onion, assorted dressings
- new potato salad, onion, egg, whole grain mustard aioli
- cabbage slaw
- certified Angus Beef burgers, all beef hot dogs
- lettuce, tomato, onions, pickles, assorted cheese
- sesame buns
- assorted cookies, brownies

FRESH MARKET

- roasted tomato soup
- buffalo or vegetarian chili
- mixed greens, tomatoes, onions, cucumbers, balsamic dressing
- cabbage slaw
- pepperoncini, cherry peppers
- baked kettle chips
- freshly baked breads
- thinly sliced smoked turkey, black forest ham, roast beef
- assorted cheeses
- lettuce, tomatoes, onions
- spicy mustard, mayonnaise
- assorted cookies, brownies

LUNCH

SPECIALTY LUNCH BUFFETS

\$40 per person and includes service for 2 hours | Served with freshly brewed iced tea or lemonade

HAVANA BUFFET

- black bean soup topped with sour cream & avocado
- fresh baked Cuban bread
- vaca frita, lime & garlic marinade
- long grain white rice
- fried sweet plantains
- creamy flan, custard, caramel topping

SUPERFOOD BUFFET (additional \$8 per person)

- kale, candied pecans, vegetables, raisins, sunflower seeds, honey vinaigrette
- olive oil & lemon quinoa, roasted root vegetables
- roasted baby red potatoes
- seared wild caught salmon
- fresh fruit salad

GRILLED CHEESE & BAKED POTATO BAR

- creamy tomato basil soup
- homemade bison chili
- crackers, artisan breads
- sourdough grilled cheese sandwiches
- baked potato bar, sour cream, cheddar cheese, bacon bits & chives

INDIAN BUFFET

- warm baked nann bread
- simmered Indian chicken curry
- basmati rice
- seasonal grilled vegetables
- cookies, brownies, blondies

LUNCH

PLATED LUNCHES -

\$52 per person and includes service for 2 hours | Served with freshly brewed iced tea & lemonade

Choice of Starter

FRESH SPINACH SALAD

sliced strawberries, blueberries, blue cheese, candied nuts, balsamic vinaigrette

QUINOA SALAD

hand foraged kale, house made vinaigrette, carrots, crisp cucumbers, tomatoes, sliced apples, radish, goat cheese

WEDGE SALAD

crisp romaine, candied bacon, hard boiled egg, tomatoes, onions, carrots, house made ranch dressing

HEIRLOOM TOMATO SOUP

charred tomatoes, basil, aged cheddar cheese, scallions

ROASTED BUTTERNUT SQUASH SOUP

pumpkin seeds, olive oil, micro greens

Choice of Entrée

GRILLED LEMON THYME CHICKEN

broccolini sautéed in lemon butter, roasted baby red potatoes with rosemary and olive oil

SEARED SALMON

seasonal vegetables, rice pilaf, lemon burre blanc

FLAT IRON STEAK

mashed potatoes, asparagus, demi

COLORADO MUSHROOM PASTA

seasonal mushroom, chevre cheese

Choice of Dessert

LEMON CURD TARTS

HOMEMADE CHOCOLATE CHIP COOKIES

FRESH SLICED FRUIT WITH CREME FRESH

RECEPTIONS



RECEPTIONS

RECEPTION TRAYS

Prices are per tray | Trays serve up to 15 people

DOMESTIC CHEESE SELECTION \$45

- cheddar
- gouda
- maytag bleu
- haystack goat
- aged swiss
- brie
- assorted crackers
- fresh fruit garnish

CRUDITÉS \$25

- baby carrots
- English cucumber
- celery sticks
- pear tomatoes
- assorted peppers
- Chef's assorted dips
- ranch dressing

SPECIALTY STATIONS

\$45 per person | Includes 2 hours service | 25 person minimum

ASIAN NOODLE STATION

- miso broth, chicken broth
- Asian noodles
- chicken, pork & tofu
- snow peas, egg, carrots, scallions

STREET TACO STATION

- ground beef, shredded pork
- corn tortillas
- shredded cheese, lettuce, diced tomatoes
- tortilla chips, guacamole and salsa

FORAGED

- heirloom tomato bruschetta
- melon & prosciutto bruschetta
- mini mushroom tacos

CHARCUTERIE \$40

- genoa salami
- capicola
- prosciutto
- grain mustard
- dried fruit garnish
- artisan breads

FARMERS MARKET FRUIT DISPLAY \$25

- sliced melon & pineapple
- fresh strawberries & blueberries
- grapes, oranges & apples
- domestic cheese
- crackers & breads

SEAFOOD DISPLAY

- shrimp cocktail
- mini crab cakes
- Colorado bass ceviche
- oysters
- smoked salmon bilinis

LAND & OCEAN

- grilled marinated skirt steak
- chicken satays
- garlic lime grilled shrimp
- assorted dips & sauces
- pretzel bread & whole grain mustard

RECEPTIONS

WORKING STATIONS \$60 per person - choose 2

Available to groups of 40 or more guests | Prepared based on the full guarantee
Chef Attendant fee is \$125 per attendant | Prices are based on 2 hours of service

BEEF TENDERLOIN

- oven roasted beef tenderloin
- red wine mushroom demi-glaze

HONEY GLAZED HAM

- carved to order baked ham
- honey dijon crème

PORK TENDERLOIN

- sage rubbed seared tenderloin
- apple-cranberry chutney

ADDITIONS TO CARVING STATIONS \$8 per person

- roasted fingerling potatoes
- truffle fries
- whipped potatoes
- saffron risotto
- baked macaroni & cheese
- cheesy grits
- wild mushrooms
- broccolini

SWEET TREATS \$15 per person

- brownie bites
- lemon tart bars
- mini cupcakes or cake pops
- hot cocoa

RECEPTIONS

A LA CARTE RECEPTIONS

All appetizers are \$4.00 each. | Minimum order is 24 pieces per item
4 pieces per person per hour is recommended | Passed hors d'oeuvre service available for \$50 per hour

HEIRLOOM TOMATO SKEWERS

mozzarella, basil, balsamic

AVOCADO TOAST

pumpnickel, avocado, heirloom tomato, cilantro

SPRING ROLLS

sautéed seasonal vegetables,
sweet Thai chili sauce

COLORADO MUSHROOM LETTUCE WRAPS

seasonal mushrooms, hydroponic lettuce,
green onion, soy sauce

STUFFED MUSHROOMS

cremini mushrooms, jalapeño, cheddar cheese,
scallions

STRAWBERRIES & BRIE CHEESE

crostini, balsamic

LOBSTER GRILLED CHEESE

butter basted baguette, aged cheddar,
poached lobster

CRISPY SHRIMP

fried shrimp, spicy mayo, scallions

CEVICHE

Colorado bass, lemon, lime, avocado, shallots

SPICY SHRIMP COCKTAIL

poached, lemon, chipotle

CHICKEN BLTA

butter basted baguette, roasted tomato,
avocado, mixed micro greens

MINI BISON TACOS

flour tortilla, jalapeño, queso fresco,
micro cilantro

BAO BUNS

6 hour braised pork belly, lime hoisin,
pickled cucumber & carrot

GRILLED MELON

smoke crispy prosciutto, chevre goat cheese

BEEF SLIDERS

brioche bun, lettuce, heirloom tomato,
Tillamook cheddar cheese

DINNER



DINNER

PLATED COURSE DINNERS

Prices are per person | Includes service from one server per twenty-five guests
Served with freshly brewed regular and decaffeinated coffee, fresh baked rolls and whipped butter
Pre-selection from all attendees is required 7 days prior to the event

CHOOSE FROM THE FOLLOWING:

Two Course Dinner \$75

Three Course Dinner \$85

Four Course Dinner \$95

SOUPS (choose one per party)

TRADITIONAL FRENCH ONION

butter basted baguette, Swiss cheese

HEIRLOOM TOMATO

charred tomatoes, basil, aged cheddar cheese, scallions

COLORADO MUSHROOM SOUP

seasonal mushrooms, white truffle, scallions

WATERMELON GAZPACHO (summer only)

jalapeño, sourdough, micro cilantro

SALADS (choose one per party)

BEET SALAD

oregano vinaigrette, heirloom beets, artisan mixed greens

COLORADO CAESAR

hand foraged romaine, Caesar vinaigrette, hard boiled egg, grilled baguette, radish, aged goat cheese

BABY GEMS

hand foraged baby gems, cucumbers, heirloom tomatoes, chevre

CAPRESE SALAD

heirloom tomatoes, burrata, basil, reduced balsamic

DINNER

PLATED COURSE DINNERS *(continued)*

ENTRÉES (choose one per party)

SEARED ALAMOSA STRIPED BASS

quinoa, roasted root vegetables, avocado

GRILLED RIB EYE

lemon garlic asparagus, roasted tomato, rustic mashed potatoes

COLORADO LAMB RACK

heirloom baby carrots, rustic mashed potatoes, mint chutney

GRILLED CHICKEN

brined chipotle honey, fresh herb couscous, asparagus, heirloom carrots

BEEF TENDERLOIN & LOBSTER

4oz charred tenderloin, 3oz butter poached lobster, scalloped potatoes, lemon asparagus

RISOTTO

Colorado seasonal mushrooms, roasted root vegetable, parmigiana cheese, poached egg

DESSERTS (choose one per party)

SEASONAL BERRY TART

mixed berries, lemon curd, homemade whipped cream

BROWNIES & STRAWBERRIES

caramel cream, strawberries

CHOCOLATE CAKE

layered dark chocolate, fresh raspberries, homemade whipped cream

COLORADO CHEESECAKE

seasonal mixed berries, graham cracker crumble

DINNER

DESIGN YOUR OWN DINNER BUFFETS

\$75 per person & includes service for 2 hours. | Includes soup or salad, two sides, entrée, & dessert. Add an additional soup, salad or side for \$3.00 per person | Add an additional protein for \$10 per person
Served with freshly brewed regular & decaffeinated coffee

SOUP & SALAD SELECTIONS

Choose one

FRESH SPINACH SALAD

sliced strawberries, blue cheese, candied nuts, balsamic vinaigrette

COLORADO CAESAR

hand foraged romaine, house made Caesar vinaigrette, hardboiled egg, grilled baguette, radish, shaved goat cheese

BEET SALAD

oregano vinaigrette, heirloom beets, chevre, mixed greens

BABY GEMS

artisan baby gems, cucumbers, heirloom tomatoes, white balsamic vinaigrette, heirloom carrots

COLORADO SAUSAGE

mixed peppers, cilantro, avocado

WATERMELON GAZPACHO (Summer only)

jalapeño, sourdough, cilantro

HEIRLOOM TOMATO

charred tomatoes, basil, aged cheddar, chives

COLORADO MUSHROOM SOUP

seasonal mushrooms, truffle oil, scallions

TRADITIONAL FRENCH ONION SOUP

butter basted baguette, Swiss cheese, scallions

CHARRED POTATO LEAK SOUP

fresh cream, hand picked parsley

DINNER

DESIGN YOUR OWN DINNER BUFFETS (continued)

MAIN ENTRÉE SELECTIONS

Choose one

SEARED ALAMOSA STRIPED BASS

BEEF RIBEYE

MARINATED MISOYAKI SALMON

BRAISED SHORT RIBS

GRILLED SHRIMP

ROASTED PINOY PORK

HONEY CHICKEN

COLORADO LAMB RACK

TERIYAKI CHICKEN

COLORADO MUSHROOM PENNE

SIDES SELECTIONS

Choose two

- rice pilaf
- quinoa and roasted root vegetables
- roasted baby red potatoes
- garlic mashed potatoes
- baked mac n' cheese
- grilled lemon thyme asparagus
- roasted baby carrots
- seasonal vegetable medley

DESSERT SELECTIONS

Choose one

- seasonal berries & tarts
- chocolate cake with whipped cream & berries
- chocolate fudge brownies & blondies
- lemon tart bars
- seasonal strudel

DINNER

SPECIALTY BUFFETS

\$75 per person & includes service for 2 hours | 25 person minimum

Served with freshly brewed iced tea & coffee

BBQ COOK OUT

- iceberg salad, onions, tomato, cucumber, cheddar, smoked apple dressing
- whole grain mustard potato salad
- deviled eggs, smoked paprika, chives
- barbecue beef brisket
- smoked barbecue ribs
- crispy pork belly, baked beans
- fresh green beans
- corn bread & whipped honey butter
- fresh baked seasonal cobbler

COLORADO EATS BUFFET

- mixed greens salad, hemp seeds, carrots, tomatoes, cucumbers, white balsamic dressing
- buffalo chili soup
- Colorado lamb rack
- grilled skirt steak, chipotle demi glaze
- creamed spinach
- Colorado potatoes, caramelized onions
- wild mushrooms & baby onions
- mini chocolate cakes, berries, creme fraiche

MEDITERRANEAN BUFFET

- Greek salad, iceberg, cucumbers, Kalamata olives, tomatoes, feta
- pita bread, hummus
- couscous salad, zucchini, cherry tomatoes, oregano
- 12 hour marinated lamb shawarma
- tzatziki sauce, cucumber, garlic, olive oil
- light & flaky walnut baklava

TAILGATE BUFFET

- mixed greens, julienne vegetables, sliced red onion, assorted dressings
- new potato salad, onion, egg, whole grain mustard aioli
- cabbage slaw
- certified Angus Beef burgers, all beef hot dogs
- lettuce, tomato, onions, pickles, assorted cheeses
- sesame buns
- assorted cookies, brownies

HAVANA BUFFET

- black bean soup topped with sour cream & avocado
- fresh baked Cuban bread
- vaca frita, lime & garlic marinade
- Cuban mojo pork
- long grain white rice
- fried sweet plantains
- creamy flan, custard, caramel topping

SUPERFOOD BUFFET (additional \$8 per person)

- grilled steak, kale, candied pecans, vegetables, raisins, sunflower seeds, honey vinaigrette
- olive oil & lemon quinoa, roasted root vegetables
- roasted baby red potatoes
- seared wild caught salmon
- fresh fruit salad
- mini chocolate cakes, berries, creme fraiche

DESSERT



DESSERT

ALA CARTE

\$5.00 per person | Choose one per party

SEASONAL FRESH BERRIES & TARTS

LAYERED DARK CHOCOLATE CAKE WITH WHIPPED CREAM & BERRIES

CHOCOLATE FUDGE BROWNIES & BLONDIES

LEMONTART BARS

BAKED SEASONAL STRUDEL

MINIATURE SALTED CHOCOLATE TARTS

FRESH SEASONAL BERRIES & CRÈME

DRINKS



DRINKS

BAR OPTIONS

Choice of hosted or cash bar | Prices based on consumption
One bartender required per 50 guests | Bartender fee is \$150

BANQUET BAR CONSUMPTION PRICING

<i>Beverage:</i>	<i>Host:</i>	<i>Cash:</i>
Cordials	\$12/each	\$12/each
Tier 1	\$10/each	\$11/each
Tier 2	\$12/each	\$13/each
Tier 3	\$14/each	\$15/each
Domestic beer	\$6/each	\$8/each
Micro Brew	\$7.50/each	\$10/each
House red, white, & sparkling wine	\$35/bottle	\$36/bottle
Red Bull	\$6/each	\$6/each
Sodas	\$3/each	\$4/each
Bottled water	\$3/each	\$4/each
Individual juices	\$4/each	\$5/each

*Liquor drinks with Red Bull or ginger beer will be an additional \$2.00 per beverage.

Tier 1

Spring 44 Vodka
New Amsterdam Gin
Bacardi Rum
Jim Beam Bourbon
Jack Daniels
El Portico Blanco Tequila
Sparkling Korbel

Domestic Beer Only

**Includes house Cabernet and house Chardonnay.*

Tier 2

Stoli Vodka
Bombay Sapphire
Captain Morgan's Rum
Bulleit Bourbon
Bulleit Rye
Dewar's Scotch
Patron Silver Tequila
Sparkling Mumm Napa Brut
Domestic & Micro Brew

**Choose 2 reds and 2 whites from the \$30-\$40 range.*

Tier 3

Grey Goose Vodka
Hendricks Gin
Meyers Dark Rum
Knob Creek Bourbon
Stranahans Whiskey
Maccallan 12
Don Julio Silver Tequila
Sparkling Pol Roger Champagne
Domestic & Micro Brew

**Choose 2 reds and 2 whites from the \$40-\$50 range.*

**Add a specialty cocktail to your Tier 1 or Tier 2 package at no additional charge.

BEER & WINE PACKAGE

Domestic & Micro Brews

Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Pinot Noir, Sparkling

DRINKS

BANQUET BAR PACKAGE PRICING

PRICING PER PERSON	PER HOUR	4 HOURS	6 HOURS
Wine & Beer Package	\$12	\$42	\$65
Tier 1 Package	\$14	\$50	\$80
Tier 2 Package	\$16	\$65	\$95
Tier 3 Package	\$18	\$70	\$100

PARTY KEG PACKAGE

	1/2 BARRELS - AVERAGE 1 KEG /65 PEOPLE	1/4 BARRELS - AVERAGE 1 KEG / 30 PEOPLE
Local VBC, Bonfire, Crazy Mountain Brewery	\$800	\$350
Bud Light	\$500	
Coors Light	\$500	
Boulder Beer	\$800	\$300
Odell 90 Shilling Amber Ale		\$300

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LODGE

AUDIO VISUAL



AUDIO VISUAL

A/V PACKAGES AND EQUIPMENT

Orders must be placed 72 hours in advance. | AV needs will be set to your specifications
Prices include technical support to install and attach devices | Includes troubleshooting assistance during meeting/party

TOTAL MEETING PACKAGE \$500

LCD screen, 1 wireless microphone, podium, 2-way speaker, 10-channel mixer
+\$10 additional wireless microphone

LCD PROJECTOR PACKAGE \$350

projector screen, LCD projector

BRING YOUR OWN PROJECTOR PACKAGE \$50

projector screen with power cords and rolling cart

MANOR VAIL PODIUM WITH SOUND \$200

Storage for presentation items, 1 wireless microphone, 2-way speaker, 10-channel mixer
+\$10 additional wireless microphone

WIRELESS HANDHELD MICROPHONE \$85

give your presentation as you walk freely around the room
+\$10 additional wireless microphone

10" 2-WAY SPEAKER W/ 10-CHANNEL MIXER \$75

play your favorite music or speak to your entire audience
+ \$50/each additional speaker

MANOR VAIL PODIUM \$50

storage for presentation items

6 ft. SKIRTED RISER STAGE \$25

+\$10 additional 6 ft. stage add-on

WIRELESS INTERNET FOR 50+ GUESTS \$200

accommodate up to 225 devices without performance interruption

EASEL \$10

holds small, medium and large signage

PROJECTOR SCREEN \$40

project the presentation for your attendees to clearly see

ROLLING CART \$15

store your presentation materials

WIRELESS REMOTE \$15

control your PowerPoint presentations as you walk freely around the room

WIRELESS LAPEL MICROPHONE \$100

give your presentation as you walk freely around the room
+\$10 additional wireless microphone

FLIP CHART \$30

flip chart with assorted markers

WHITE BOARD \$25

assorted dry erase markers

SPEAKER PHONE \$80

dial into your conference call meetings

NECESSARY NOTES

GUARANTEES

For private functions, the attendance must be specified and communicated to the Catering Manager by 12:00 noon, a minimum of seven business days prior to the event. This number will be considered the guarantee, not subject to reduction, and charges will be the guaranteed number or actual attendance, whichever is greater. If a guarantee is not given to the hotel by 12:00 noon on the day it is due, the number(s) on the contract will become the guarantee.

DETAILS AND DECORATING

Manor Vail Lodge is happy to provide decorating services at \$150 per hour in the event that no other planner or decorating service is hired. We do highly recommend an outside service, as our decorations and services are limited.

PAYMENT TERMS

Manor Vail Lodge requires all functions to be paid in full seven business days prior to event. This number will be based on the Catering Managers event order estimates.

FOOD AND BEVERAGE MINIMUMS

All contracted food and beverage minimums must be met. These minimums are to be met before factoring in taxes and services charges. If for any reason they are not met, the client is responsible for paying the difference.

DIETARY RESTRICTIONS

We would be happy to accommodate any dietary requests.

PRICES

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.

TAX & SERVICE CHARGES

Menu prices do not include applicable taxes and a 22% 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.

NECESSARY NOTES

AUDIO VISUAL

A wide range of audio visual equipment and services are available for rent. 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 rental fees.

MEETING SPACE

If the confirmed attendee figures are different than those stated in the contract, an adjustment to meeting and function space may become necessary. Any changes requested after receipt of the signed contract are subject to space availability and room rental fees at that time.

ENTERTAINMENT

All entertainment within Manor Vail Lodge must conclude no later than 10:00 pm. This is out of respect for other hotel guests. All entertainment outside of Manor Vail Lodge must conclude no later than 10:00pm. This is in accordance with the Town of Vail ordinance.

OUTSIDE RENTAL EQUIPMENT

If you choose to rent equipment outside of the hotel, our catering sales department will happily assist you with any arrangements. Our staff can organize any equipment rentals your group may require with a 15% coordination fee.

LAST MINUTE CHANGES

Changes in meeting room locations and setups after approval will incur a charge of \$350. Changes to room setup during the event will incur a change fee of \$150 at the end of the day and \$250 during the middle of the day.

FURNITURE REMOVAL

If a set up other than the existing set up is used, a furniture removal fee of \$350 will be incurred.

CLEAN UP

If additional clean-up is necessary, a \$250 clean-up fee will be incurred.

DAMAGE

The customer agrees to be responsible for any damage done to the function room or any other part of the hotel by the customer, their guests, invitees, independent contractors or other agents under the customer's control.

LOSS

The Manor Vail Lodge will not assume or accept any responsibility for damages to or loss of any merchandise or articles left in the hotel prior to, during or following the customer's function.