

GENERAL INFORMATION

MENU SELECTIONS

Final menu selections must be submitted no later than twenty-one (21) days prior to the scheduled event.

GUARANTEES

For private functions, the attendance must be specified and communicated to the Catering Manager by 12:00 noon, a minimum of fourteen (14) 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 (or numbers) on the contract will become the guarantee.

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 Manager's order estimates.

FOOD & BEVERAGE MINIMUMS

All contracted food and beverage minimums must be met. These minimums are to be met before factoring in taxes and service 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 within reason. Requests & restrictions must be provided at the time of the final guarantee.

SUBSTITUTIONS

Due to supply chain issues Manor Vail Lodge reserves the right to make substitutions to the food and beverage selections as needed. All substitutions will be of equal or greater value.

PRICES

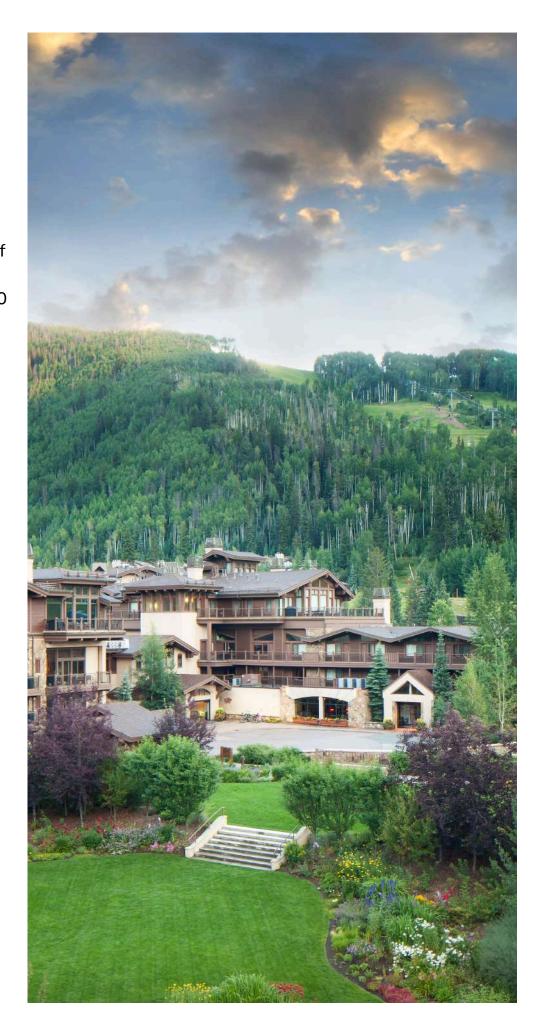
We make every attempt not to increase prices once your contract has been signed, however economic conditions dictate that we do have this flexibility. All prices are subject to change.

TAX & SERVICE CHARGES

Menu prices do not include 9.4% prevailing taxes and a 23% 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 this rule. Our Colorado food and beverage license prohibits us from wrapping up any unused food or carrying food over from one function to another.



GENERAL INFORMATION

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 the 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 8:00 pm. 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 and may be subject to a 25% administration 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.

DAMAGE & CLEAN UP

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

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.



BREAKFAST & BRUNCH

Prices are per person and include service for 2 hours. Served with fresh brewed regular & decaffeinated coffee, assorted hot teas, apple, orange, & cranberry juice. Must be ordered for groups of 25 or more. \$5 per person service fee for groups smaller than 25.

ADVENTURE FUEL-UP \$48

Build-Your-Own Scramble Bar: eggs, egg whites, bison sausage, chorizo, peppers, spinach, cheese, salsa verde, whipped goat cheese. Overnight Oats Bar with Local Jam Selection, Greek Yogurt, Granola & Berry Bar, Sweet Potato Hash with Kale & Avocado, Whole-Grain Waffles with Almond Butter & Banana

Grab-and-Go Enhancements: Energy Bites, Protein Muffins, Fresh Juice Shots \$/each

CLASSIC CONTINENTAL \$40

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

MANOR VAIL BRUNCH \$70

Scrambled eggs, bacon, sausage, breakfast potatoes, sliced fruit and berries, choose two build your own brunch stations (next page)

MORNING REMEDIES \$20

Bloody Mary Bar: Tito's Vodka and an assortment of three garnishes. Mimosa Bar: Prosecco, orange, cranberry & grapefruit juices *Upgrade to champagne + \$4 per drink

ENHANCEMENTS

Pricing is per person
French toast or pancakes with maple syrup \$9
Lox \$14
Scrambled eggs or egg whites \$5
Sausage \$6
Bacon \$6
Steel cut oats with raisins & brown sugar \$8

Pricing is per item
Assorted breakfast sandwiches \$11
Assorted breakfast burritos \$11
Assorted cereals \$5



BRUNCH STATIONS

Prices are per person and include service for 2 hours. Served with fresh brewed regular & decaffeinated coffee, assorted hot teas, apple, orange, & cranberry juice. Must be ordered for groups of 25 or more. \$5 per person service fee for groups smaller than 25.

WELLNESS STATION \$30

Sourdough, multigrain, sweet potato slices, pickled onion, feta, microgreens, chili flakes, sunnyside or fried eggs. Includes Smoothie & Juice station

*Requires chef attendant 1 per 60 guests, \$150 per chef

BAGEL & LOX \$26

Smoked salmon, assorted bagels, plain and flavored cream cheese, heirloom tomato, shaved red onion, capers, fresh lemon, hard boiled egg, avocado, hummus

EGG-STREAM OMELET BAR \$20

Tomato, sausage, ham, applewood smoked bacon, mushrooms, peppers, spinach, onion, cheddar, house-made salsa

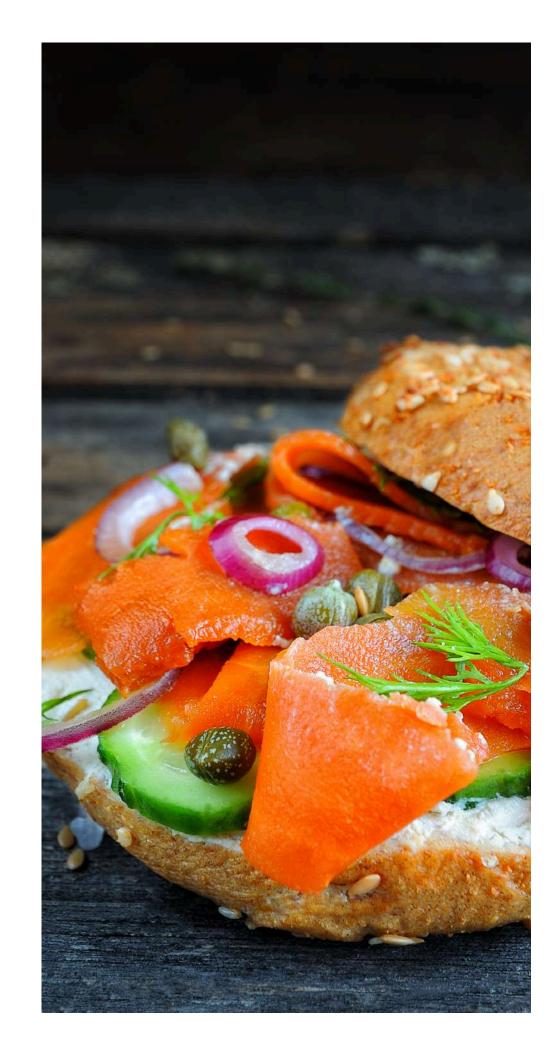
*Requires chef attendant 1 per 60 guests, \$150 per chef

BUILD-YOUR-OWN GRAIN BOWL \$24

Quinoa, farro, jasmine rice, grilled tofu, salmon bites, rotisserie chicken, citrus tahini, sesame miso, harissa vinaigrette

HUEVOS RANCHEROS \$23

Corn tostadas, blue corn tortillas, potato hash cakes, cheddar-jalapeño grits or creamy polenta, eggs to order, ranchero sauce, verde sauce, smoky ancho salsa, pico de gallo, cotija cheese, guacamole, lettuce, onion, jalapeños, radish, mexican crema, fresh cilantro and lime wedges Choice of two: Chorizo, beef barbacoa, carnitas, or black bean & roasted corn medley *Requires chef attendant 1 per 60 guests, \$150 per chef



BREAK

SPECIALTY BREAKS Prices are per person, must order for entire party

FARMERS MARKET \$20

Assorted sliced fruit, vegetable display with Greek yogurt dip, assorted cheese & crackers

SOUTH OF THE ROCKIES \$20

Corn tortilla chips, house-made salsa, guacamole, sour cream, churro doughnuts *Add Corona \$6 each

GAME DAY \$25

Jalapeño poppers, mozzarella sticks, wings, carrots, celery, house-made ranch & blue cheese dressings

ZEN & ZEST \$28

Power Bowls: Quinoa, orange, spinach, avocado, pistachios, lemon-tahini dressing. Mini chia parfaits, herbal tea & citrus infusion station, citrus snack mix, mini energy bars

A LA CARTE BREAKS

Priced per item
Individual fruit yogurt parfait \$6
Whole fresh fruit \$4
Assorted Kind bars \$4
Assorted candy bars \$3
Assorted bags of kettle chips \$3
Cheese and charcuterie \$12

Priced per item
Bottled water \$4
Assorted soda \$4
Bottled lemonade & tea \$4
Red Bull \$6
Gatorade \$6

Priced by the dozen or 1/2 dozen Fresh baked cookies \$36 Brownies & blondies \$36 Priced per gallon
LavAzza Coffee Station \$60
Hot Tea Station \$50



LUNCH

SPECIALTY LUNCH BUFFETS Pricing is per person | Service for 2 hours | Served with fresh brewed iced tea

Must be ordered for groups of 25 or more. \$5 per person service fee for groups smaller than 25.

CHEF'S MARKET BUFFET \$60

Chef's choice soup, seasonal salad, choice of two sandwiches or wraps, kettle chips, chef's dessert

SOUTHWEST BUFFET \$55

House-made tortilla chips, house-made, salsa, southwest mixed greens, cilantro lime dressing, roasted corn, tortilla strips, flour tortillas, cheddar, shredded lettuce, diced tomatoes, avocado, picante sauce, black beans, Spanish rice, grilled southwest chicken, sautéed peppers and onions, churro bites *Add marinated steak \$8

POWER LUNCH BUFFET (GRAB & GO OPTION) \$65

Brown rice, farro, roasted sweet potatoes, Superfoods salad: kale, blueberries, pumpkin seeds, citrus vinaigrette), caprese salad, mini-fruit cups, greek yogurt & granola jars, whole-grain rolls, dark chocolate energy bites choice of two proteins: grilled herb chicken, miso-glazed salmon, roasted vegetable & hummus wraps, chimichurri tofu bowls

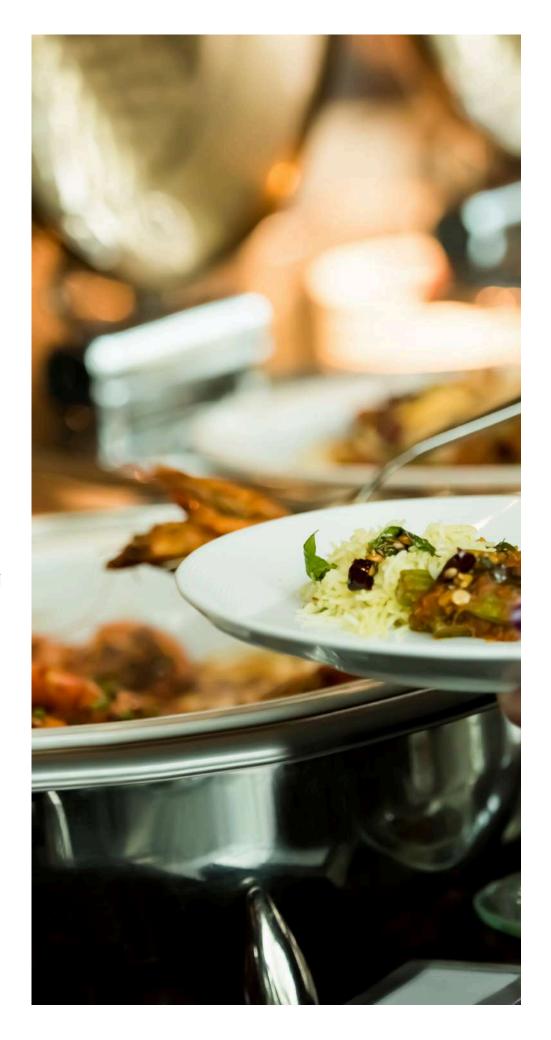
BARBECUE BUFFET \$66

Mixed greens, baked macaroni and cheese, sautéed mixed vegetables, corn on the cob, mashed potatoes, peach cobbler, choice of two proteins: smoked brisket, pork shoulder, or chicken

GLOBAL STREET MARKET \$63

Asian noodle salad, roasted beet & feta salad, mini mochis

Choice of two: Korean BBQ Beef Bulgogi, moroccan-spiced chicken, thai green curry, mediterranean falafel Choice of two: Coconut-ginger rice pilaf, roasted cauliflower with harissa, israeli couscous with tahini dressing



LUNCH

PICNIC LUNCHES Includes chips or fresh fruit, fresh baked cookie and condiments | Can be made to-go for an additional \$6 per person. To-go is served as a boxed lunch with utensils & bottled water.

Salads

COBB SALAD \$20

Grilled chicken, hard boiled egg, avocado, bacon, tomato, cucumbers, buttermilk ranch

KALE SALAD \$18

Kale, avocado, tomato, carrot, cucumber, raisins, candied pecans, sunflower seeds, white balsamic vinaigrette

CAESAR SALAD \$18

Crisp romaine, parmesan cheese, hand cut garlic croutons, house-made Caesar dressing

MIXED GREEN SALAD \$16

Mixed greens, tomato, cucumber, carrot, shredded cheese, white balsamic vinaigrette

*Protein add on

Shrimp \$12 Steak \$18 Salmon \$18 Chicken \$8

Wraps

CHIPOTLE CHICKEN WRAP \$26

Grilled chicken, black beans, roasted corn, cheddar, avocado crema, chipotle aioli, roasted pepper tortilla MEDITERRANEAN VEGGIE WRAP \$24

Roasted zucchini, red pepper, hummus, feta, spinach, cucumber ribbons, lemon-tahini drizzle, whole-wheat

flour tortilla

BUFFALO CHICKEN WRAP \$26

Crispy or grilled chicken, buffalo sauce, shredded lettuce, blue cheese dressing, flour tortilla

CAPRESE WRAP \$24

mozzarella, tomato, basil, balsamic glaze, flour tortilla

Sandwiches

ITALIAN DELI STACK \$26

Capicola, soppressata, provolone, roasted red peppers, arugula, and red wine vinaigrette on focaccia

ROASTED CHICKEN & PESTO \$26

Shaved chicken, Greek yogurt pesto, arugula, sun-dried tomato, wheat roll

TURKEY, BRIE & FIG \$27

Roasted turkey, brie, fig preserves, baby spinach, and Dijon butter on multigrain baguette

ARTICHOKE FOCACCIA \$24

Creamy artichoke spread, spinach, roasted tomato, provolone, olive tapenade

WHITE BEAN & ROASTED TOMATO \$24

White bean purée, slow-roasted tomato, arugula, lemon oil drizzle. baguette

MANOR VAIL CLUB \$26

Turkey, avocado, tomato, bacon, cheddar cheese, lettuce, mayonnaise, wheat bread



RECEPTION

RECEPTION DISPLAYS

Prices are per person | Minimum order of 20

CHEESE & CHARCUTERIE \$28

Chef's selection of gourmet cheese, assorted crackers, fresh fruit, Dijon mustard, honey, dried fruit, artisan meats, whole grain mustard, artisan breads

CAPRESE & CRUDITES \$24

Marinated cherry tomato skewers with mozzarella & basil, rainbow crudités with green goddess and roasted red pepper dips

BAKED BRIE \$10

Crackers & breads, assorted nuts, fruit preserves

FRUIT PLATTER \$20

Seasonal fruit, berries, honey, jams, dried fruit, crackers

GRILLED VEGETABLES \$24

Seasonal vegetables, pickled vegetables, dips, crackers, balsamic glaze

CEVICE & CRUDO \$30

Lime shrimp ceviche, scallop citrus crudo, ahi tuna poke, ***list accompaniments***

SPECIALTY STATIONS

Prices are per person | Must be ordered for entire party | Minimum order of 20 BUILD YOUR OWN SLIDERS \$34 (3 per person):

Choose two proteins: 2 oz ground beef patties, grilled chicken, chicken tenders or marinated mushrooms, lettuce, tomato, pickle, brioche bun, jalapeño aioli, BBQ sauce, ketchup, mustard, onion rings, French fries LATE NIGHT MUNCHIES (Choose 2) \$30

Cheese & pepperoni pizza, chicken fingers, cheese curds, mini egg rolls, truffle fries, onion rings & French fries STREET TACO STATION \$32

Adobo chicken, carnitas, braised short rib, grilled vegetables, pico de gallo, roasted corn salsa, pickled red onions, queso fresco, shredded lettuce, lime wedges, salsa, avocado-lime sauce, street corn salad, cilantro-lime rice BAKED POTATO BAR \$28

Russet potatoes, sweet potatoes, whipped butter, sour cream, cheddar cheese, scallions, caramelized onion, broccoli, roasted corn, bacon bits, fried shallots, sunflower seeds, ranch, cheese sauce. Protein add Ons \$: Bison chili, short rib, pulled pork



RECEPTION

A LA CARTE HORS D'OEUVRES 6 pieces per person per hour is recommended | Passed hors d'oeuvre service or displayed

Hot

\$12 PER PIECE

COLORADO ELK MEATBALLS

Apricot glaze, rosemary skewer, microgreens garnish

DUCK CONFIT CROSTINI

Fig jam and rosemary mascarpone

CRAB CAKES

Blue crab, remoulade, panko

BEEF WELLINGTONS

Beef tenderloin, mushroom duxelles, beef jus, parsley

\$10 PER PIECE

CRAB OSCAR BITES

Lump crab with mini asparagus spears, hollandaise drizzle

on puff pastry base

FRIED CHICKEN AND WAFFLE BITES

Buttermilk fried chicken, bourbon maple syrup, green onion SMOKED SALMON BLINI

LOBSTER GRILLED CHEESE BITES

Butter poached lobster, cheddar cheese, Texas toast

SHRIMP & GRIT CAKE

Blackened shrimp atop creamy grit cakes, thyme butter

sauce

\$8 PER PIECE

ROASTED VEGGIE EMPANADA

Queso fresco and cilantro crema

VEGGIE SPRING ROLLS

Mixed veggies, sweet Thai chili dipping sauce

GOUDA CHEESE ARANCINI

Mushroom marinara, parmesan cheese, basil

EGGPLANT PARMESAN BITES

Basil pesto and mozzarella

Cold

\$12 PER PIECE

LOBSTER SALAD LETTUCE CUP

Poached lobster chunks, celery, citrus aioli, fine herbs

BEEF CARPACCIO CROSTINI

Sliced beef, horseradish crème, garlic crostini,

parmesan cheese, chive

SMOKED SALMON CUCUMBER CUP

Smoked salmon mousse, cucumber, dill cream cheese,

chive baton

\$10 PER PIECE

TUNA POKE CONES

Crispy wonton cone, tuna, avocado, sesame mayo

SPICY SHRIMP SHOOTER
Shrimp, spicy cocktail sauce

Dill crème fraîche, caviar, micro chive

GREEK CHICKEN SKEWER

Marinated chicken, cucumber, tomato, feta, tzatziki

\$8 PER PIECE

GRILLED MELON & PROSCIUTTO

Finished with reduced balsamic TOMATO BASIL BRUSCHETTA

Heirloom tomato, burrata, basil, reduced balsamic,

garlic crostini

STRAWBERRY & BRIE PHYLLO BITE

Finished with reduced honey-balsamic glaze

ROASTED VEGETABLE CROSTINI

Eggplant, capers, olive, basil, and tomato



RECEPTION

CARVING STATIONS

All carving stations are priced per person | Chef fee of \$125 per hour per chef | One chef required for every 50 guests

NEW YORK STRIP \$25/person

ROASTED PRIME RIB \$27/person

PEPPER CRUSTED BEEF TENDERLOIN \$30/person

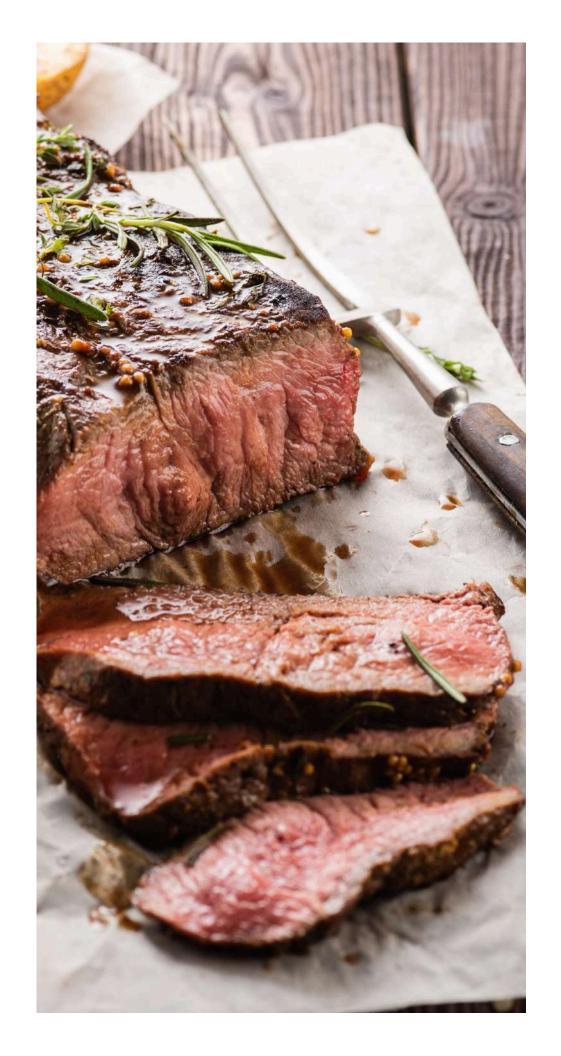
PORK LOIN \$18/person

LEG OF LAMB \$24/person

ROASTED SALMON \$26/person

WHOLE PIG \$23/person

minimum of 60 people



DINNER

PLATED DINNERS

Prices are per person | Served with fresh brewed regular and decaffeinated coffee, fresh baked rolls and butter Preselection from all attendees is required 14 days prior to the event | Includes one soup or salad, two entrees & one dessert | Can also be prepared family style

Soups (choose one soup or salad per party)

TRADITIONAL FRENCH ONION Butter basted baguette, Swiss cheese

BUTTERNUT SQUASH SOUP

Need description

ITALIAN WEDDING SOUP

Need description

Salads (choose one soup or salad per party)

HEIRLOOM TOMATO & BURRATA

Burrata, marinated peaches, heirloom tomatoes, arugula, basil oil, balsamic reduction, tarragon parmesan vinaigrette rosemary demi glace

CAESAR SALAD

Crisp romaine, parmesan cheese, garlic herb croutons,

house-made Caesar dressing SPINACH ARUGULA SALAD

Strawberries, goat cheese, spiced pecans, honey-balsamic

vinaigrette

MIXED GREENS

Artisan mixed greens, tomato, cucumber, carrot, shredded cheese, white balsamic vinaigrette

Entrees (choose two per party)

BEEF TENDERLOIN \$120

4 oz. charred tenderloin, lemon garlic asparagus, mashed

potatoes, rosemary demi glace

GRILLED CHICKEN \$85

Airline chicken breast, chipotle honey glaze, herb couscous, CLASSIC CHEESECAKE

asparagus, chicken jus

SEARED LAMB SIRLOIN \$110

Risotto, roasted root vegetables, chard, rosemary demi

SEARED SALMON \$95

Orzo pasta, basil roasted tomato, asparagus, lemon

beurre blanc

BRAISED SHORT RIB \$100

Roasted root vegetables, truffle potato puree, red wine

reduction, crispy shallots, truffle oil, sauce natural

RISOTTO \$75

Colorado seasonal mushrooms, roasted root vegetables,

parmesan cheese, pickled red onion, parsley

COLORADO RACK OF LAMB \$135

Broccolini, baby carrots, rustic mashed potatoes,

SHRIMP & GRITS \$85

White cheddar grits, sautéed shrimp, cajun butter

reduction, scallions, lemon roasted asparagus

GRILLED SIRLOIN \$95

Broccolini, baby carrots, scalloped potatoes, demi glace

*Make any entrée a duo plate:

Lobster Tail \$30, Shrimp \$12, Salmon \$15, Trout \$16,

Chicken \$10

Desserts (choose one per party) STRAWBERRY SHORTCAKE

TIRIMISU

PEACH COBBLER CHOCOLATE CAKE

FLOURLESS CHOCOLATE TORTE



DINNER

CREATE YOUR OWN DINNER BUFFET

\$100 per person service for 2 hours | Includes salad, entree, sides & dessert. Add an additional salad or side for \$6 per person | Add an additional protein for \$14 per person | Served with fresh brewed coffee Must be ordered for groups of 20 or more | \$5 per person service fee for groups smaller than 25.

Salads (choose one per party)

BEET SALAD

Artisan mixed greens, cucumbers, goat cheese, heirloom beets, candied walnuts, orange vinaigrette

COLORADO CAESAR SALAD

Romaine & baby kale blend, Olathe corn, shaved local

parmesan, cornbread croutons

APPLE WALNUT & BLUE CHEESE SALAD

Baby spinach, arugula, sliced apples, candied walnuts, blue

cheese crumbles, maple-sherry vinaigrette

MIXED GREENS

Artisan mixed greens, tomato, cucumber, carrot, shredded

cheese, white balsamic vinaigrette

Entrees (choose two per party)

SEARED SALMON

HERBED CHICKEN

GRILLED SIRLOIN

HERB CRUSTED LAMB KEBABS

CUBAN MOJO ROAST PORK

COCONUT CURRY SHRIMP

COLORADO MUSHROOM RISOTTO

Side Selections (choose two per party)

SWEET POTATO MASH

ROASTED FINGERLING POTATOES

GARLIC MASHED POTATOES

MUSHROOM & FARRO PILAF

BRUSSEL SPROUTS

BAKED MAC & CHEESE

ROASTED ROOT VEGETABLES

GRILLED LEMON THYME ASPARAGUS

BLACK BEAN & CORN SUCCOTASH

SEASONAL VEGETABLE MEDLEY

BROCCOLINI

CHICKPEA & SPINACH RAGOUT

Sauce Selections (choose two per party)

BEEF DEMI GLACE

DILL CREAM SAUCE

CHICKEN DEMI GLACE

MSUHROOM MARSALA CREAM SAUCE

LEMON-TAHINI SAUCE

CHIMICHURRI

PESTO CREAM SAUCE

Desserts (choose one per party)

CHOCOLATE CAKE WITH WHIPPED CREAM &

BERRIES

CHOCOLATE BROWNIES & BLONDIES

PEACH COBBLER

CLASSIC CHEESECAKE

FLOURLESS CHOCOLATE TORTE

ASSORTED MACAROONS & PETIT FOURS

TIRAMISU CUPS

DOUGHNUT WALL DISPLAY



BAR PACKAGES

HOSTED BARS

Beverages charged on consumption

MANOR VAIL HOSTED BAR

Liquor: \$17 Per Drink

Ketel One Vodka

Bombay Sapphire Gin

Probitas Blended Rum

Espolon Reposado Tequila

Makers Mark Whiskey

Glenlivet 12yr Scotch

Wine: \$85 Per Bottle

The Stag Pinot Noir, Hess Cabernet, Jordan Chardonnay,

Le Roi des Pierres Sancerre, Jermann Pinot Grigio

Domestic & Import Beer: \$8 Each

Colorado Craft Beer, Cider & Hard Seltzer: \$9 Each

Soft Drinks: \$5 Each

SILVER HOSTED BAR

Liquor: \$13 Per Drink

Epic Vodka

Breckenridge Gin

Bacardi White Rum

Lunazul Blanco Tequila

Benchmark Bourbon

Famous Grouse Blended Scotch

Wine: \$65 Per Bottle

House Pinot Noir, House Cabernet, House Chardonnay,

House Pinot Grigio, House Sauvignon Blanc

Domestic & Import Beer: \$8 Each

Colorado Craft Beer, Cider & Hard Seltzer: \$9 Each

Soft Drinks: \$5 Each

GOLD HOSTED BAR

Liquor: \$15 Per Drink

Titos Vodka

Tanqueray Gin

Captain Morgans Spiced Rum

Espolon Blanco Tequila

Woodford Reserve Bourbon

Johnnie Walker Red Label Scotch

Wine: \$75 Per Bottle

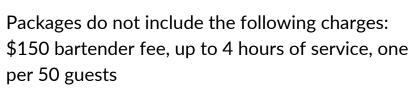
Evolution Pinot Noir, J Lohr Cabernet, DiLenardo Pinot Grigio, Edna Valley Chardonnay, Dryland

Sauvignon Blanc

Domestic & Import Beer: \$8 Each

Colorado Craft Beer, Cider & Hard Seltzer: \$9 Each

Soft Drinks: \$5 Each



\$75 for each additional hour of bartender service *Brands subject to change based on inventory



BAR PACKAGES

PACKAGE BARS
Prices are per person

MANOR VAIL PACKAGE

Includes All Offerings From Manor Vail Bar

One-hour bar package \$55 per person
Two-hour bar package \$65 per person
Three-hour bar package \$75 per person
Four-hour bar package \$85 per person
Five-hour bar package \$95 per person

GOLD PACKAGE

Includes All Offerings From Gold Bar

One-hour bar package \$45 per person Two-hour bar package \$55 per person Three-hour bar package \$65 per person Four-hour bar package \$75 per person Five-hour bar package \$85 per person

SILVER PACKAGE

Includes All Offerings From House Bar

One-hour bar package \$35 per person Two-hour bar package \$45 per person Three-hour bar package \$55 per person Four-hour bar package \$65 per person Five-hour bar package \$75 per person

*Flat Rate Per Hour Per Guest, Includes N/A drinks. Table wine service Included. Under 21 \$10 per guest



BAR PACKAGES

PACKAGE BARS

SPARKLING WINE PACKAGE

*Please let your catering manager know if you are looking for additional offerings. Our Sommelier would be happy to assist you.

Il Mionetto, Prosecco \$50 per bottle Lucien Albrecht, Brut Rose \$60 per bottle Veuve Clicquot, Brut Champagne \$160 per bottle

ASSORTED CORDIALS WITH COFFEE \$16/person/hour

Cordials | Amaretto Disaronno, Bailey's Irish Cream, Grand Marnier, Frangelico, Mr. Black Toppings | whipped cream, chocolate shavings, peppermint flakes, chocolate sauce, sprinkles

BUILD-YOUR-OWN BLOODY MARY BAR \$25/person/hour

Vodka | Titos Vodka, Garden Vegetable Infused, Hot Pepper Infused Zin Zang Bloody Mary Mix | Accoutrements | Assorted pickled vegetables, assorted cheeses, applewood-smoked bacon, assorted hot sauces and salts.

BUILD-YOUR-OWN MIMOSA BAR \$25/person/hour

Sparkling Wine | Juices | Orange, Grapefruit, Cranberry & Pineapple Juices

*In addition to our curated menus, Manor Vail Lodge is happy to accommodate specialty requests to enhance your event. From custom menu creations and dietary accommodations to premium product selections and unique presentation styles, our team can tailor offerings to fit your vision. Please inquire about specialty products and pricing—our Food and Beverage team will work with you to bring your ideas to life.

