

manor vail
LODGE



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.

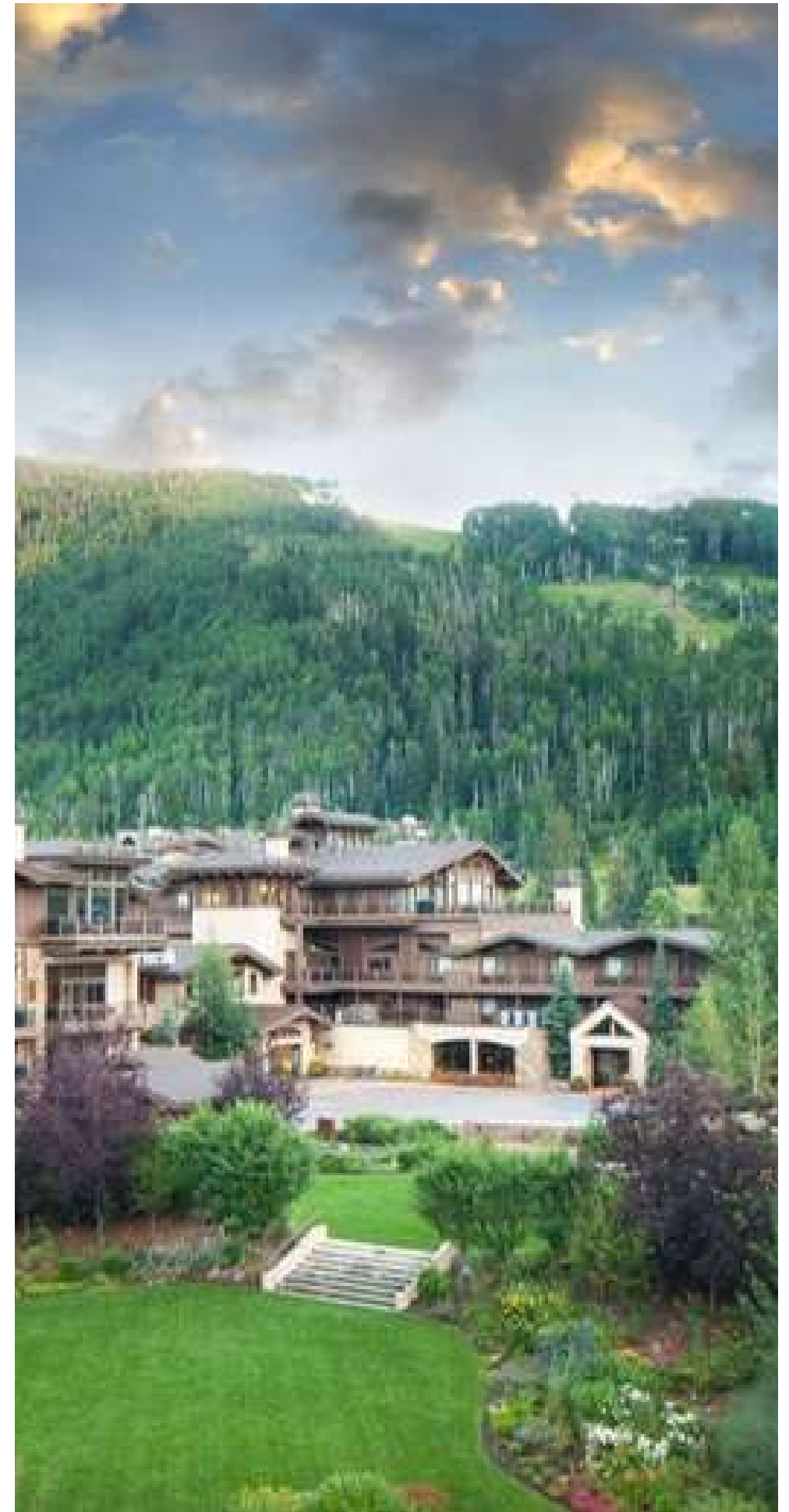
TAX & SERVICE CHARGES

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. A cake cutting fee applies to non-wedding-package events.

**All prices are subject to change without notice.*



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. Rental of additional glassware may be required if multiple wines or cocktails are requested.

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.

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BREAKFAST

All buffets include orange, cranberry & grapefruit juices, as well as freshly brewed coffee & hot tea offerings. Buffets and beverage services will be replenished for up to 2 hours. A \$75 fee will apply for groups of less than 20 guests.

RIVA RIDGE \$56 PER GUEST

Seasonal fruit platter (df, gf, nf), just-baked pastries, farm-fresh scrambled eggs (gf, nf), country-style breakfast potatoes (nf), buttermilk pancakes (nf), steel-cut oatmeal (df).

Choice of 1 Meat: pork breakfast sausage, applewood-smoked bacon, chicken apple sausage (+\$5 for 2, gf, df, nf)

BORN FREE \$50 PER GUEST

Seasonal fruit platter (df, gf, nf), just-baked pastries, farm-fresh scrambled eggs (gf, nf), country-style breakfast potatoes (nf), choice of 1 meat (2 meats +\$5, gf, df, nf).

AVANTI \$48 PER GUEST

Portable to-go breakfast: seasonal fruit (df, gf, nf), pastries, yogurt cup & granola (nf), granola bar (df), bottled juice & water, choice of 1 breakfast sandwich - Chorizo breakfast burrito or English muffin sandwich (nf) (2 sandwiches +\$6).

SWINGSVILLE CONTINENTAL \$42 PER GUEST

Sliced seasonal fruits & berries (df, gf, nf), just-baked pastries & bagels, steel-cut oats (nf), Greek yogurt & granola, selection of cereals.

ENHANCEMENTS

Pricing is per person

Huevos rancheros \$12 (gf, nf)

Chorizo breakfast burrito \$9 (nf)

Green-chili burrito \$8 (nf)

Breakfast croissant sandwich \$11 (nf)

Scrambled eggs or egg whites \$9 (gf, nf)

Brioche French toast \$9 (nf)

Buttermilk or blueberry pancakes \$10 (nf)

Steel-cut oatmeal \$8 (nf)

Country-style breakfast potatoes \$6 (nf)

Protein (df, gf, nf), per guest: Bacon \$7, Chicken Apple Sausage \$7, Pork Sausage \$7

Chilled, per guest: Cold-pressed Juice Shots \$8 (df, gf, nf), Greek Yogurt Granola Parfait \$10 (nf)

Pastries, per dozen: Pain au Chocolat \$60(nf), Assorted Bagels \$50(nf), Butter Croissants \$60(nf), Assorted Muffins \$48

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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. \$25 per person service fee for groups smaller than 25.

MANOR VAIL BRUNCH \$78 PER GUEST

Scrambled eggs (gf, nf), choice of one: bacon, sausage, or chicken sausage. Breakfast potatoes (nf, df). Sliced fruit and berries (gf, df, nf). Breakfast pastries and muffins. Choose two build-your-own brunch stations (see Brunch Stations, next page).

MORNING REMEDIES

Assorted Cordials with Coffee — \$18 per person per hour

Amaretto Disaronno, Caroline's Irish Cream, Grand Marnier, Frangelico, Mr. Black Coffee Liqueur; toppings: whipped cream, chocolate shavings, peppermint flakes, chocolate sauce, sprinkles

Build-Your-Own Bloody Mary Bar — \$27 per person per hour

Tito's Vodka, garden vegetable infused, hot pepper infused; Zing Zang Bloody Mary mix; accoutrements: assorted pickled vegetables, assorted cheeses, applewood-smoked bacon, assorted hot sauces and salts

Build-Your-Own Mimosa Bar — \$25 per person per hour

Sparkling wine; juices: orange, grapefruit, cranberry & pineapple



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BRUNCH STATIONS

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VILLAGE BAGEL BAR \$18

Assorted NY-style bagels (nf), smoked salmon (gf, df, nf), whipped cream cheese, onions, tomatoes, capers, pickled onions, butter, peanut butter

OMELET STATION \$22

Eggs made to order (gf, nf): ham, bacon, jalapeños, onions, peppers, mushrooms, tomatoes, mozzarella, cheddar, salsa, sour cream (nf, gf)

*Chef attendant 1 per 50 guests, \$150/hr, 2-hr minimum

MAKE YOUR OWN BREAKFAST TACOS \$16

Chorizo and potato (gf, nf), scrambled eggs (gf, nf), braised chicken (df, gf, nf), corn & flour tortillas (nf, df), sour cream, salsa, guacamole, pickled onions, radishes, cilantro, hot sauce

BRIOCHE FRENCH TOAST STATION \$18

Select two: caramelized banana bacon bourbon maple syrup (nf); blueberry lemon cream cheese-stuffed spiced almonds; Nutella whipped cream fresh berries

AVOCADO TOAST STATION \$15

Ciabatta and whole wheat toast (nf), pickled onions, tomatoes; gluten-free bread available

BUTTERMILK OR BLUEBERRY PANCAKES \$10 (nf)

whipped butter, maple syrup

QUICHE \$14 (nf)

Ham and Swiss with fresh herbs, or goat cheese, spinach & roasted tomato

CARVING STATION ADDITION — PRICED PER PERSON

Hot Honey Smoked Salmon, Truffle Vinaigrette — \$22 (nf, df, gf)

Garlic and Herb Roasted Prime Rib, Horseradish Cream — Market Price (nf, gf)

Mustard Crusted Pork Loin, Herb Jus — \$20 (df, nf)



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BREAK

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

CHEESE & CHARCUTERIE \$32

Selection of cheese and artisanal charcuterie, mixed nuts, marinated olives, cornichons, seasonal fruit chutney, assorted mustards, breads & crackers

ENERGY FOR THE SLOPES \$18

Energy bars (df), protein green smoothie shooters (df, gf, nf), blueberry lemon antioxidant juice shooters (gf, nf)

MILK AND COOKIES \$16

Choice of 3 types of cookies (Chocolate chip, Peanut Butter, Lemon Cooler, Oatmeal Raisin, Macarons) with choice of milk (gf option available)

SOUTH OF THE BORDER \$22

Tortilla chips and dips trio (df, gf, nf): pineapple salsa, ranchero, guacamole. Cinnamon-dulce de leche churros (nf)

“MUM Donuts” \$16

Mini Donut Holes (nf)

Served with lemon curd, chef's seasonal fruit preserve, chocolate sauce

Build-Your-Own Trail Mix \$17

Dried Fruit, Mixed Nuts, Whole-Wheat Pretzels, M&M's

Veg Out \$24

Smoked Onion Dip (gf, nf), Whipped Hummus (df, gf, nf), Crudités (gf, df, nf), Pita Bread (nf), Tortilla Chips (gf, df, nf)

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BREAK

BUILD YOUR OWN — choose two items \$16pp, three items \$23pp, four items \$27pp, or five items \$30pp. Up to 1 hour of service. Minimum 15 guests.

Sweets

- Assorted Freshly Baked Cookies
- Fudge Brownies (nf)
- Blondies (nf)
- Cheesecake Bites (nf)
- Mini Cupcakes (nf)
- Chocolate Covered Strawberries (gf, nf)
- Rice Krispy Treats Dipped in Chocolate (nf)
- Cinnamon Sugar Churros (nf)

Savory

- Tortilla Chips with Salsa & Guacamole (df, gf, nf)
- Mixed Nuts (df, gf)
- Traditional Buttered & Parmesan or Truffle-Black Pepper Popcorn (gf, nf)
- House-Made Spiced Kettle Chips (df, nf)
- Healthy Vegetable Crudité, House-Made Dips (gf, nf)
- Whole Seasonal Fresh Fruit (gf, df, nf)
- House-Made Trail Mix



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BREAK

BEVERAGES — priced per gallon or bottled, as noted below.

Per Gallon

Freshly Brewed Vail Mountain Coffee and Rishi Teas \$89
(caffeinated & decaf)

MVL Signature Spiced Hot Chocolate \$80

Hot Apple Cider \$78

Iced Tea, Lemonade or Arnold Palmer \$80

Infused Waters \$80 (cucumber, citrus, or berry)

Orange, Cranberry or Apple Juice \$80

Bottled

Lemonade \$7

Iced Tea \$7

Coconut Water \$8

Mineral Waters \$7 (still, sparkling, flavored)

Energy Drinks \$7 (Red Bull, sugar-free Red Bull)

Sodas \$5 (Coke, Diet Coke, Sprite)

San Benedetto Sparkling Water \$8

San Benedetto Still Water \$8

Gatorade \$8

A LA CARTE BREAKS

Priced per item

Trail mix \$8
Assorted candy bars \$7
Local potato chips \$6 (df, nf)
Whole fruit \$5 (df, gf, nf)

Priced by the dozen

House-made cookies \$48
Chocolate fudge brownies \$48 (nf)
Granola bars \$40
Mini fruit tarts \$50 (nf)

Priced per item

Bottled lemonade \$7
Bottled iced tea \$7
Coconut water \$8
Energy drinks \$7
Assorted sodas \$5

Priced per gallon

Coffee & Rishi teas \$89
Hot chocolate \$80

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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. \$25 per person service fee for groups smaller than 25.

CHEF KEVIN'S MARKET BUFFET \$55

Chef's soup de jour, seasonal salad, two sandwiches or wraps, kettle chips, dessert

SOUTHWEST OF VAIL \$57

House-made tortilla chips & salsas (df, gf, nf), mixed greens, roasted corn, tortillas, cheddar, lettuce, tomatoes, guacamole, black beans, Spanish rice (df, nf), grilled southwest chicken (df, gf, nf), sautéed peppers & onions, churro bites (nf)

*Add marinated flank steak \$8 (df, gf, nf)

COLUMBINE \$65

Minestrone soup (df, nf), caprese salad (gf, nf), quinoa salad (nf), make-your-own salad bar (df), select two: grilled chicken (gf, nf), flank steak (gf, nf), portobello (df, gf, nf), or salmon (gf, nf, df) (each additional +\$8), focaccia (nf), blueberry lemon tarts (nf)

HUNKY DORY \$65

Creamy coleslaw (gf, nf), potato salad (gf, nf), BBQ pulled pork (df, gf, nf), honey glazed BBQ chicken (gf, nf), baked beans (df, gf, nf), brioche buns (nf), corn bread (nf), mac and cheese (nf), strawberry shortcake (nf)

LOST BOY \$62

Tomato soup (gf, nf), classic Caesar (nf), Greek quinoa salad (nf), kettle chips (df, nf), choice of 3 sandwiches (all 4 +\$6): Italian (nf), turkey club (nf), portobello wrap (nf), or chicken salad (nf); cookies, fruit tarts (nf)

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LUNCH

LODGEPOLE INDIVIDUAL BOX LUNCH \$57 PER GUEST — select one item from each category below. Bag of chips, seasonal fruit & bottled water included in all boxed lunches. A \$75 fee applies for groups of less than 20 guests.

Salads (select one)

- ZESTY POTATO SALAD (gf, nf)
Celery, bacon, whole grain mustard, eggs, dill, red onion
- PASTA SALAD (nf)
CilieGINE mozzarella, herb marinated olives, heirloom tomatoes, red onions, cucumbers, herb & lemon vinaigrette
- SPIRAL CUCUMBER SALAD (gf, nf)
Feta cheese, pickled onion, cherry tomato, sherry vinaigrette

Desserts (select one)

- CHOCOLATE CHIP COOKIE
- OATMEAL COOKIE
- PEANUT BUTTER COOKIE
- DOUBLE FUDGE BROWNIE

Sandwiches (select one; \$5 each additional selection, min. order of 10 for multiple selections)

- CLUB SANDWICH (nf)
Smoked turkey breast, romaine, crispy bacon, provolone, sun-dried tomato aioli, focaccia bread
- ITALIAN SUB (gf, nf)
Fennel-spiced salami, ham, provolone, lettuce, tomato, pickled onion, red wine vinaigrette, pepperoncini, hoagie roll
- ROASTED NY STRIP (gf, nf)
Arugula, Swiss cheese, caramelized onion jam, horseradish cream, focaccia bread
- VEGETARIAN WRAP (nf)
Portobello mushrooms, baby spinach, Colorado goat cheese spread, aged balsamic, roasted red peppers, wheat tortilla



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RECEPTION

RECEPTION DISPLAYS

3+ displays can be bundled together; prepared for 75% of guaranteed guest count.

PASTA BAR \$33 (nf)

Shrimp fusilli, cheese tortellini, Italian sausage cavatappi, garlic focaccia bread

ANTIPASTO \$32 (gf, df, nf)

Local and imported cheese, freshly sliced charcuterie, marinated olives, pickled and raw vegetables, grilled bread

DRIVE THRU \$35 (nf)

Black Angus sliders, fried chicken sliders, portobello sliders, French fries & onion rings, assorted aioli and spreads

CAESAR STATION \$35 (nf)

Traditional and chipotle Caesar, roasted corn, tortilla strips, tomatoes; choice of two proteins +\$6/guest (gf, df, nf)

TAQUERIA \$32 (df, gf, nf)

Chile lime grilled flank steak, adobo chicken, fajita vegetables, mini tortillas, salsa duo, guacamole, sour cream, cotija

CAPRESE & CRUDITÉS \$24 (nf)

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

VEG OUT \$27 (nf)

select three (+\$8pp each additional): Caesar, field greens, kale & quinoa, tomato caprese, spinach & strawberry, iceberg wedge

STATIONS

Designed as enhancements to your reception or dinner buffet, priced for up to two hours of service. Minimum of three stations required for receptions.

PIZZA PIZZA \$26 (nf, except Kevin's Bacon)

Select three (+\$8 each additional): hot honey pepperoni, Italian sausage & mushroom, cheeseburger pizza, grilled chicken, margherita, Kevin's bacon, classic cheese

RAW BAR — MARKET PRICE PER GUEST (df, gf, nf)

Shrimp, mango and lobster cocktail; jumbo shrimp cocktail; selection of West Coast oysters with mignonette and cocktail sauce; crab claws with cognac sauce



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RECEPTION

HORS D'OEUVRES — 3 to 4 pieces per person for a 1 to 2 hour reception, 8 to 10 pieces per person for a 3 to 4 hour reception. 24-piece minimum per selection.

Hot

\$9 PER PIECE

- BACON MAC AND CHEESE FRITTERS (nf)
- Smoked tomato jam
- SMOKED GOUDA ARANCINI (nf)
- Truffle marinara
- PORK AND SCALLION POT-STICKER (df, nf)
- Sweet soy
- VIETNAMESE-STYLE VEGETABLE EGG ROLL (df, nf)
- Sweet Thai chili sauce
- BEEF EMPANADAS (nf)
- Chipotle sour cream
- BAKED BRIE IN PHYLLO CUPS (nf)
- Preserved fig jam
- BEEF WELLINGTONS (nf)
- Beef tenderloin, mushroom duxelles, beef jus, parsley
- FRIED CHICKEN AND WAFFLE BITES (nf)
- Buttermilk fried chicken, bourbon maple syrup, green onion
- GOUDA CHEESE ARANCINI (nf)
- Mushroom marinara, parmesan cheese, basil

\$11 PER PIECE

- LAMB LOLLIPOPS (gf, nf)
- Black pepper jam
- PORK BELLY SKEWERS (df, gf)
- Espelette pepper jelly

Cold

\$9 PER PIECE

- GRILLED AND CHILLED CHILI AND GARLIC SHRIMP (gf, nf)
- Sweet chili basil dip
- TOMATO MOZZARELLA SKEWERS (gf, nf)
- Basil balsamic reduction
- LEMON HERB GOAT CHEESE CROSTINI (nf)
- Chef's seasonal fruit preserve
- SPICY TUNA POKE (df, nf)
- Wheat crisp, avocado, sriracha aioli, cilantro
- CLASSIC SHRIMP COCKTAIL (df, gf, nf)
- Bloody Mary cocktail sauce
- SMOKED TROUT CROSTINI (df, nf)
- Crisp apple, pickled shallot
- ROASTED TOMATO BRUSCHETTA (nf)
- Pesto marinated mozzarella, crostini
- WHITE BEAN HUMMUS (df, nf)
- Mini crudités, spiced pita, olive oil
- COMPRESSED WATERMELON "LOLLIPOP" (df, nf)
- Jalapeño lime infused, balsamic glaze

\$11 PER PIECE

- OPEN FACE LOBSTER GRILLED CHEESE (nf)
- Cheddar cheese, brioche
- STEAK TARTARE (df, nf)
- Pickled shallot, chives, potato crisp



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RECEPTION

CARVING STATIONS

All carving stations are priced per person | Chef fee of \$150 per hour per chef | One chef required per 50 guests, 2-hour minimum

NY STRIP (df/gf/nf)	\$37/person
GARLIC PRIME RIB (df/gf/nf)	\$48/person
PEPPER TENDERLOIN (df/gf/nf)	\$45/person
MUSTARD PORK LOIN (df/nf)	\$30/person
MUSTARD LAMB CHOPS (df/nf)	\$65/person
HONEY SALMON (df/gf/nf)	\$35/person



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DINNER

PLATED DINNERS

Prices are per person | Served with fresh brewed regular and decaffeinated coffee, fresh baked rolls and butter
Preselection required 14 days prior to the event | Includes one soup or salad, two entrées & one dessert | Vegetarian & vegan option available night-of

Soups (choose one soup or salad per party)

TOMATO TORTILLA (gf, nf) — scallions, sour cream, corn chips
LOBSTER BISQUE (df, gf, nf) — coconut milk, tarragon oil
CELERY ROOT & POTATO (gf, nf) — truffle sour cream, chive
GREEN CHILE AND SPLIT PEA (gf, nf) — lime sour cream, mint pistou
CURRY CORN AND COCONUT (df, nf) — scallions, basil oil
TOMATO BASIL (nf) — Parmigiano Reggiano, herbs

Salads (choose one soup or salad per party)

CLASSIC CAESAR (nf)
Romaine, hand-torn croutons, shaved Parmigiano Reggiano
TANGLE OF FIELD GREENS (df, nf)
Cucumbers, organic tomatoes, shaved carrots, sherry vinaigrette
SPINACH AND STRAWBERRY SALAD (gf, nf)
Feta cheese, spiced pumpkin seeds, sherry vinaigrette
ROASTED HEIRLOOM BEET (gf)
Mixed greens, goat cheese, candied walnuts, honey vinaigrette

Entrees (choose two per party)

HALIBUT \$125 (gf, nf)
Piquillo pepper sauce, horseradish potato puree, green beans
CO STRIPED BASS \$105 (nf, df)
Polenta cake, baby green beans, tomato relish, arugula pesto
PETITE ANGUS FILET \$135 (gf, nf)
Garlic mashed potato, baby carrots, peppercorn demi

NY STRIP STEAK \$132 (gf, nf)
Smoked grits, broccolini, pickled onion tomato relish, chimichurri
SLOW-BRAISED SHORT RIBS \$115 (gf, nf)
Garlic potato puree, roasted root vegetables, crispy onions, red wine demi-glaze
PAN SEARED HERITAGE CHICKEN \$85 (gf, nf)
Red pepper goat cheese polenta, broccolini, tomato caper vinaigrette
COLORADO RACK OF LAMB \$165 (nf)
Caramelized onion mashed potato, roasted carrots and Brussels sprouts, mint chimichurri
MUSTARD CRUSTED RUBY RED TROUT \$95 (nf)
Fingerling potatoes, broccolini, cherry tomatoes, citrus chive emulsion
SEARED NORWEGIAN SALMON \$105 (gf, nf)
Celeriac potato puree, wilted Brussels sprouts, lemon butter

Desserts (choose one per party)

NEW YORK CHEESECAKE (nf)
CHOCOLATE HAZELNUT CRUNCH CAKE
SEASONAL TRIFLE (nf)
MOLTEN CHOCOLATE LAVA CAKE (nf)
STICKY TOFFEE PUDDING (nf)
PEACH COBBLER (nf)



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DINNER

RECEPTION DINNER BUFFETS

Up to two hours of service time. A \$150 fee will apply for groups of less than 20 guests.

EAGLE'S NEST \$105 PER GUEST

Tortilla soup (gf, nf) with lime sour cream & tortilla crisps
Chipotle Caesar (nf): romaine, hand-torn croutons, shaved Parmigiano Reggiano
Market greens (df, gf, nf): crispy tortillas, cherry tomatoes, black beans, cotija, sherry vinaigrette
Mustard crusted ruby red trout (nf), lemon chile cilantro emulsion
Roasted chicken breast (df, gf, nf), hot honey glaze
Spanish rice (nf)
Tres leches cake (nf)
Cinnamon sugar churros (nf), dulce de leche

WILDWOOD BBQ \$85 PER GUEST

Grass-fed Angus beef burgers (gf, nf, df) (Impossible burgers available)
Grilled chicken (gf, nf, df)
BBQ pork (gf, nf, df)
Sweet brioche and potato buns (nf)
Ultimate potato salad (gf, nf)
Creamy coleslaw (nf)
Baked beans (df, nf)
Corn bread with honey butter (nf)
Spiced house-made potato chips (df, nf)
Accoutrements (nf): cheddar, provolone, pepperjack, lettuce, tomato, onion, condiments & pickles
Double chocolate brownies (nf)
Chocolate chip cookies (nf)



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RECEPTION

DESSERT STATIONS

Items priced per person for up to 2 hours, minimum 25 guests.

BOOZY MILKSHAKE BAR \$29 PER GUEST

Sinful Bliss (gf, nf): whiskey, caramel, Stranahan's whiskey brickle ice cream

Irish Cream (gf, nf): chocolate ice cream, Baileys chocolate sauce

Grasshopper (gf, nf): vanilla ice cream, crème de menthe chocolate sauce

Dreamsicle (gf, nf): vanilla ice cream, Grand Marnier, orange juice, caramel sauce

S'MORES STATION \$18 PER GUEST

Marshmallows (nf), chocolate & graham crackers, Reese's peanut butter cups, Kit Kat, Hershey's milk and dark chocolate

HOT CHOCOLATE STATION \$20 PER GUEST

Signature hot chocolate served with marshmallow, cordials, and liquors

BUILD-YOUR-OWN SUNDAE STATION \$25 PER GUEST

Two flavors of ice cream, chocolate and caramel sauce, whipped cream, nuts, sprinkles, and cherries

PETITE DESSERT BAR

Choose any four items for \$25 per guest, any six items for \$36 per guest, or any eight items for \$44 per guest

Peach Trifles

Lemon Tarts

Chocolate Peanut Butter Tarts

Blueberry Panna Cotta

Lemon Bars

Dark Chocolate Brownie Bites

Coconut Cheesecake Bites

Donut Holes, Dipping Sauces

Tiramisu Cups

Ginger Molasses Cream Pies

Sticky Toffee Pudding Cake Bites

Tres Leches Cake

Chocolate Hazelnut Cake

Assorted Chocolate Truffles

Macarons

Chocolate Chip Cookies



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BAR PACKAGES

HOSTED BARS
Beverages charged on consumption

SILVER HOSTED BAR

Liquor: \$13 Per Drink

Breckenridge Vodka
Breckenridge Gin
Bacardi White Rum
Cimarron Blanco Tequila
Benchmark Bourbon
Johnnie Walker Red Label 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

Tito's Vodka
Tanqueray Gin
Captain Morgan's Spiced Rum
Mi Campo Blanco Tequila
Woodford Reserve Bourbon
Johnnie Walker Black Label Scotch

Wine: \$75 Per Bottle

Sokol Blosser 'Evolution' Pinot Noir, Bloodroot Cabernet
Sauvignon, Di Lenardo Pinot Grigio, Edna Valley Chardonnay

Domestic & Import Beer: \$8 Each

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

Soft Drinks: \$5 Each

MANOR VAIL HOSTED BAR

Liquor: \$17 Per Drink

Ketel One Vodka
Bombay Sapphire Gin
Probitas Blended Rum
Mi Campo Reposado Tequila
Maker's Mark Whiskey
Glenlivet 12yr Scotch

Wine: \$85 Per Bottle

St. Huberts 'The Stag' Pinot Noir, Hess Vineyards
Cabernet Sauvignon, M.K Vattan Sancerre, Jermann
Pinot Grigio

Domestic & Import Beer: \$8 Each

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

Soft Drinks: \$5 Each

Packages do not include the following charges:
\$150 bartender fee, up to 4 hours of service, one per 50
guests
\$75 for each additional hour of bartender service
*Brands subject to change based on inventory

**All prices are subject to change without notice.*



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 Silver 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

**All prices are subject to change without notice.*



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 Rosé \$65 per bottle

Moët & Chandon, Brut Champagne \$150 per bottle

Veuve Clicquot, Brut Champagne \$175 per bottle

ASSORTED CORDIALS WITH COFFEE \$18/person/hour

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

BUILD-YOUR-OWN BLOODY MARY BAR \$27/person/hour

Vodka | Tito's Vodka, Garden Vegetable Infused, Hot Pepper Infused Zing 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.

**All prices are subject to change without notice.*



BAR PACKAGES

BEVERAGE ENHANCEMENTS

WINE & BEER PACKAGES — PER GUEST

Includes house red and white wines, house prosecco, domestic & craft beers, and non-alcoholic beer.

One Hour \$28 • Two Hours \$34 • Three Hours \$46 • Four Hours \$56 • Five Hours \$66

ZERO PROOF BEVERAGE MENU \$11 PER GUEST

Lavender Lemonade | Mountain Berry Smash | Palisade Peach Spritz | Cucumber Mint Refresher

Our beverage team is happy to create a custom zero-proof cocktail tailored to your event using premium non-alcoholic ingredients. Pricing varies based on selections.

CUSTOM WINE & SPIRITS SELECTIONS

Enhance your event with a personalized beverage experience. Our Food & Beverage team is pleased to source specialty wines, premium spirits, craft beers, champagne, and unique cocktail ingredients upon request. Specialty products not included in our standard offerings are subject to availability and may incur an additional surcharge.

SIGNATURE COCKTAIL EXPERIENCE

Personalize your celebration with custom-crafted signature cocktails, from a themed welcome drink to a cocktail inspired by your event. Pricing varies based on selections and may incur an additional surcharge. Please speak with your Event Manager for details.

**All prices are subject to change without notice.*

