



manor vail
LODGE

YOUR GUIDE
to a perfect Vail Wedding

Wedding Guide

WEDDING & EVENTS

WELCOME TO THE ICONIC MANOR VAIL LODGE

Built in 1965, Manor Vail Lodge is one of Vail's first condominium hotels. Ranked as one of the top 10 hotels in Vail, Manor Vail Lodge has been hosting weddings & events for over 50 years. The scenic mountain views, cozy accommodations, exceptional on-site Fitz Bar & Restaurant and outdoor venue space make Manor Vail Lodge the perfect destination to say, "I do."

MEDIA HIGHLIGHTS

- Hall of Fame 2024 by The Knot
- Best of Weddings 2020, 2021, 2022, 2023 by The Knot
- 2024 Conde Nast Top 20 Resorts in the Mountain West Ranked #7
- 2024 USA TODAY 10 Best Ski Hotels #7
- 2024 Tripadvisor Ranked #2
- 2023 USA TODAY 10 Best Ski Hotels #5
- 2023 Tripadvisor Ranked #2
- 2021 Conde Nast Top 10 Resorts in Colorado Ranked #6
- 2021 USA TODAY Best Ski Hotel in Colorado #3
- 2021 USA TODAY Best Ski Hotel in North America #9
- 2020 Conde Nast Top 40 Resorts in the Midwest and West Ranked #8
- 2019 USA TODAY Best Ski Hotel in Colorado #1
- 2019 USA TODAY Best Ski Hotel in the US #4
- 2018 Conde Nast Traveler Top 20 Best Resorts in Colorado
- 2018 Wedding Wire Bride's Choice

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Wedding Highlight

Monique & TJ



ACCOMMODATIONS

STUDIO & ONE BEDROOM



700 Square feet of comfortable living space. Fully equipped kitchen, living area with fireplace, grill, and patio/balcony. Bedding is typically a King or Queen bed in the

sleeping area, with a Murphy bed or sofa sleeper in the living room. A room divider for studios may be available to close for privacy between the living and sleeping area. Studio & One bedrooms can sleep up to 4 people.

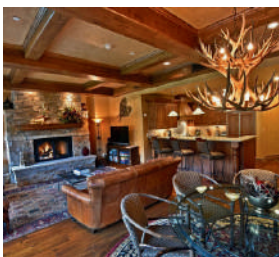
TWO & THREE BEDROOM



Live like royalty in a spacious 1400 square feet condo with a fully equipped kitchen, cozy fireplace, and charming patio/balcony for entertaining. Bedroom one equipped with a King or Queen bed,

bedroom two equipped with two Queen beds, three full bathrooms Living room area with a Murphy bed or sofa sleeper. Two & Three bedrooms can sleep up to 8 people.

PENTHOUSE



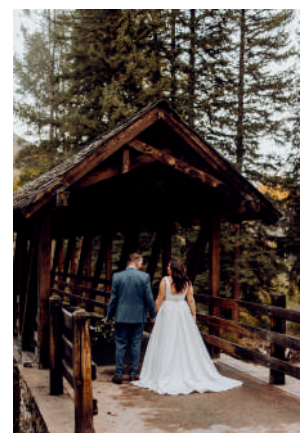
Experience luxurious living with our exclusive selection of two and three-bedroom penthouses. Every aspect of these elegant abodes exudes opulence and sophistication, boasting

exquisite decor and contemporary designs that are sure to leave you in awe. The Two bedroom penthouse can sleep up to 4, while our three bedroom penthouse can sleep up to 8 people.



Wedding Highlight

Bridgett & Brian



WEDDING REVIEWS

"They were so easy to work with and exemplified a caring team that wanted to make sure this day was special. All staff worked hard to ensure we were taken care of - great service, great food, and great atmosphere. If you want a warm, classic Vail experience in a beautiful setting and great location - Manor Vail is a perfect venue. The gardens are awesome and the Ridge and River Restaurant is the perfection mountain "chic" venue. Did I mention the food? It was fantastic!"

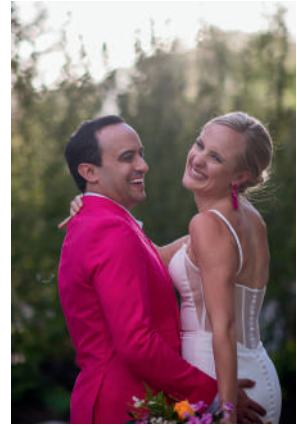
"Manor Vail Lodge is a truly exquisite venue to host a wedding. The gardens are beautiful and the newly remodeled Ridge + River restaurant is both warm and modern with spectacular views of the mountain. The staff (hotel, bar and restaurant) are all incredibly professional, kind and seem to anticipate your needs. Manor Vail has a variety of rooms from basic studios to premium three bedroom units fit for families, all for great rates. Countless family members commented on how beautiful the experience was."

"Where do we begin?! The Manor Vail Lodge in the Village of Vail, Colorado will forever be our special place. This is a dream team for your wedding. If you are considering Vail, this is your spot. Wonderful location, amazing & more than accommodating staff. I almost forgot to mention, the food was delicious. Our guests feasted and are still talking about how yummy everything was. The waitstaff & bar staff was amazing and really took care of each of our guests. This venue allows you to customize your wedding in your style. We are still so in-love with one of the most beautiful days of our lives."



Wedding Highlight

Anna & Orlando





Set in the heart of Vail next to the Betty Ford Alpine Gardens and the Golden Peak base area, Manor Vail Lodge provides stunning panoramic views of Vail Mountain and Gore Creek, creating an unforgettable setting for your special day.

Manor Vail Lodge offers a picturesque outdoor ceremony location, perfect for hosting up to 240 guests in a breathtaking alpine backdrop. After exchanging vows, your guests can transition to our elegant indoor and outdoor spaces for a seamless celebration, complete with cocktails, passed hors d'oeuvres, and mingling before enjoying an exceptional dining experience.

For receptions, we accommodate up to 240 guests for plated dinners or offer flexible options for larger parties, ranging from buffet-style meals to food stations designed to satisfy every palate.

We offer two wedding packages based on the size of your wedding party.

For weddings between 20- 65 total guests, we offer a package that includes the Golden Peak Gardens for your ceremony (lower gardens) and post ceremony cocktail hour (upper gardens) and photos. Then guests can flow into Ridge + River event space for your reception, followed by dancing in the Fitz to round out the night.

For weddings between 65-240 guests, we offer a package that includes the Golden Peak Gardens for your ceremony (lower gardens) and post ceremony cocktail hour (upper gardens) and photos. Then guests can flow into our ballroom event space or tent for your reception and dancing.

We invite you to discover Manor Vail Lodge for your wedding day!

PRICING & MINIMUMS



 **manor vail**
LODGE

RENTAL FEES

à la carte	Weekend (Fri- Sun)	Weekday (Mon- Thu)
Ridge + River	\$7,000	\$3,500
The Fitz Bar & Restaurant	\$5,000	\$3,000
The Fitz Patio	\$3,000	\$1,500
Golden Peak Gardens	\$5,000	\$3,500
Ballroom - Half	\$4,000	\$2,000
Ballroom - Full	\$10,000	\$5,000

Wedding Packages

20-65 Guests:	\$15,000	\$7,500
Golden Peak Gardens, Ridge + River, The Fitz Bar & Restaurant		
65-200 Guests:	\$13,000	\$6,500
Golden Peak Gardens & The Ballroom		

Wedding Package Inclusions:

- Bridal suite for getting ready or for your wedding night, your choice
- Eight on-site parking spots
- Discounted lodging rates for your guests

A food and beverage minimum of \$10,000 is required for all weddings

++ = All event pricing is subject to a 23% service charge + an 9.4% current tax

WEDDING VENUE SPACES

THE GARDENS



Manor Vail Lodge offers the most expansive outdoor space of any venue in Vail. The Golden Peak Gardens are perfectly placed in the center of the property offering spectacular views of Vail Mountain's Golden Peak in the back. This space is ideal for wedding ceremonies. [VIRTUAL TOUR](#)

RIDGE + RIVER



Ridge + River offers a warm and welcoming culinary experience featuring elevated dining spaces. Ridge + River serves as a truly unique event venue, creating a memorable backdrop for weddings. [VIRTUAL TOUR](#)

THE BALLROOM



The Ballroom is an ideal wedding venue, accommodating up to 240 guests with flexible seating. Featuring natural tones and a modern mountain-inspired design, it offers a warm, inviting atmosphere. Perfect for receptions, ceremonies, or rehearsal dinners, this versatile space ensures your special day is unforgettable.

FITZ BAR + PATIO



The Fitz Bar combines rustic lighting, wooden walls, and white marble countertops, offering stunning Gore Creek views from indoors or the outdoor patio. Perfect for cocktail events, it easily transitions into a vibrant spot for late-night DJ-led dancing. [VIRTUAL TOUR](#)



WEDDING PACKAGE

COCKTAIL RECEPTION

One-hour cocktail reception with
four passed hors d'oeuvres

DINNER

Bread & Butter

Plated Starter

Two Pre-selected Entrees

Sirloin, Airline Chicken, Seared Salmon, or Grilled Shrimp

Upgrade any or both entree selections to a premium protein:

8oz Trout, 6 oz Filet, Colorado Rack of Lamb, 6 oz Butter Poached Lobster

Pricing upon request

Chef's Choice "Silent Vegetarian" Entree

Chef's Choice Dessert Station, Coffee & Tea

Champagne Toast

Personalized Menu Tasting for up to 4 people

Pricing Available Upon Request

All Packages Include:

Cocktail Tables, Banquet Tables & Chairs, Votive Candles, Gift Table & Escort Card Table, Table Linen & Napkins, Glassware, Silverware & Flatware, Complimentary Cake Cutting

++ = All event pricing is subject to a 23% service charge + an 9.4% current tax



HORS D'OEUVRES

Passed hors d'oeuvre service or displayed | Please select four

Hot

MINI BISON TACOS

Marinated bison, onion, jalapeño, queso fresco, micro cilantro, flour tortilla

CRAB CAKES

Blue crab, remoulade, panko

BACON WRAPPED SCALLOPS

Scallops & bacon

BEEF WELLINGTONS

Beef tenderloin, mushroom duxelles, beef jus, parsley

CRAB STUFFED MUSHROOMS

Crimini mushrooms, spinach, shallot, cream cheese, parmesan, bread crumbs, chives

PORK BELLY SKEWER

Bourbon glazed pork belly, roasted tomato, cippolini onion

FRIED CHICKEN AND WAFFLE BITES

Buttermilk fried chicken, bourbon maple syrup, green onion

LOBSTER GRILLED CHEESE BITES

Butter poached lobster, cheddar cheese, Texas toast

VEGGIE SPRING ROLLS

Mixed veggies, sweet Thai chili dipping sauce

GOUDA CHEESE ARANCINI

Mushroom marinara, parmesan cheese, basil

TEMPURA SHRIMP

Beer battered tempura shrimp, spicy aioli

Cold

BEEF CARPACCIO CROSTINI

Sliced beef, horseradish crème, garlic crostini, parmesan cheese, chive

SHRIMP MINI ROLL

Shrimp, crème, celery, parsley, mini roll

SMOKED SALMON CUCUMBER CUP

Smoked salmon mousse, cucumber, dill cream cheese, chive baton

SPICY SHRIMP SHOOTER

Shrimp, spicy cocktail sauce

TUNA WONTON

Sesame crusted tuna, wakame salad, soy reduction, wonton chip

GRILLED MELON & PROSCIUTTO

Finished with reduced balsamic

COMPRESSED WATERMELON & GOAT CHEESE

Jalapeño watermelon, chevre, reduced balsamic

TOMATO BASIL BRUSCHETTA

Heirloom tomato, burrata, basil, reduced balsamic, garlic crostini

STRAWBERRY & BRIE CROSTINI

Finished with reduced balsamic



DINNER

Pre-selected Entrees

Entrées are served as a curated duo plate featuring two proteins selected by the couple

Choose a pairing of two:

Sirloin, Airline Chicken, Seared Salmon, Grilled Shrimp

Premium Protein Upgrades

Upgrade one or both proteins

8 oz Trout, 6 oz Filet, 2 Bone Lamb Chop,

6 oz Butter Poached Lobster

Pricing upon request

Sides (Choose Two)

Sweet Potato Mash, Garlic Mashed Potatoes, Roasted Fingerling Potatoes, Mushroom and Farro Pilaf, Brussels Sprouts, Baked Mac and Cheese, Roasted Root Vegetables, Grilled Lemon Thyme Asparagus, Black Bean and Corn Succotash, Seasonal Vegetable Medley, Broccolini, Chickpea and Spinach Ragout

Sauces (Choose Two)

Beef Demi Glace, Chicken Demi Glace, Dill Cream Sauce, Mushroom Marsala Cream Sauce, Lemon Tahini Sauce, Chimichurri, Pesto Cream Sauce

BAR PACKAGES

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

MANOR VAIL HOSTED BAR

Liquor: \$17 Per Drink

Ketel One Vodka

Bombay Sapphire Gin

Probitas Blended Rum

Mi Campo 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

GOLD HOSTED BAR

Liquor: \$15 Per Drink

Titos Vodka

Tanqueray Gin

Captain Morgans Spiced Rum

Mi Campo 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

SILVER HOSTED BAR

Liquor: \$13 Per Drink

Epic Vodka

Breckenridge Gin

Bacardi White Rum

Cimarron 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

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

SPARKLING WINE PACKAGE

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

Amaretto Disaronno, Bailey's Irish Cream, Grand Marnier, Frangelico, Mr. Black

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

Titos Vodka, Garden Vegetable & Hot Pepper Infused, Zin Zang Bloody Mary Mix, assorted accoutrements

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

Sparkling wine, orange, grapefruit, cranberry & pineapple juices



WELCOME PARTY



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LODGE

WELCOME PARTY

Pricing Available Upon Request

3 hour service

Choose 4 Passed Hors D'oeuvres

HOT

VEGGIE SPRING ROLLS

Mixed veggies, sweet Thai chili dipping sauce

GOUDA CHEESE ARANCINI

Mushroom marinara, parmesan cheese, basil

TEMPURA SHRIMP

Beer battered tempura shrimp, spicy aioli

PORK BELLY SKEWER

*Bourbon glazed pork belly, roasted tomato,
cippolini onion*

FRIED CHICKEN AND WAFFLE BITES

*Buttermilk fried chicken, bourbon maple syrup,
green onion*

LOBSTER GRILLED CHEESE BITES

*Butter poached lobster, cheddar cheese, Texas
toast*

COLD

GRILLED MELON & PROSCIUTTO

Finished with reduced balsamic

COMPRESSED WATERMELON & GOAT CHEESE

Jalapeño watermelon, chevre, reduced balsamic

TOMATO BASIL BRUSCHETTA

*Heirloom tomato, burrata, basil, reduced
balsamic, garlic crostini*

STRAWBERRY & BRIE CROSTINI

Finished with reduced balsamic

SPICY SHRIMP SHOOTER

Shrimp, spicy cocktail sauce

TUNA WONTON

*Sesame crusted tuna, wakame salad, soy
reduction, wonton chip*

Open Bar Package

Liquor:

Woodford Reserve Bourbon

Johnnie Walker Red Label Scotch

Tanqueray Gin

Tito's Vodka

Captain Morgans Spiced Rum

Mi Campo Blanco Tequila

Wine:

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

Dryland Sauvignon Blanc

Domestic & Import Beer

Colorado Craft Beer

Soft Drinks

**all prices are subject to change without notice*

FAREWELL BRUNCH



 manor vail
LODGE

FAREWELL BRUNCH

Pricing Available Upon Request

Freshly Squeezed Juices

Orange, Apple & Cranberry Juice

Fresh Brewed Coffee & Tea

Regular & decaffeinated coffee, assorted hot teas

Morning Remedies

Choose one

Bloody Mary Bar: Tito's Vodka and an assortment of three garnishes

or

Mimosa Bar: Prosecco, orange, cranberry & grapefruit juice

Brunch Buffet

Scrambled eggs

Bacon

Sausage

Breakfast potatoes

Sliced fruit and berries

Choose two stations

Fried Chicken & Waffles

Buttermilk fried chicken, bourbon maple syrup, green onion, sugar-pearl waffles

High Country Avocado Toast

Artisan bread, 9 grain, sourdough, poached eggs, avocado, radish, prosciutto, tomato, balsamic, arugula

Bagel & Lox
Smoked salmon, assorted bagels, plain and flavored cream cheese, heirloom tomato, shaved red onion, capers, fresh lemon, hardboiled egg, avocado

**Hippie
Parfait Bar**
Plain Greek yogurt, low fat vanilla yogurt, assorted granola, fresh berries, seasonal fruit, agave nectar, honey