



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

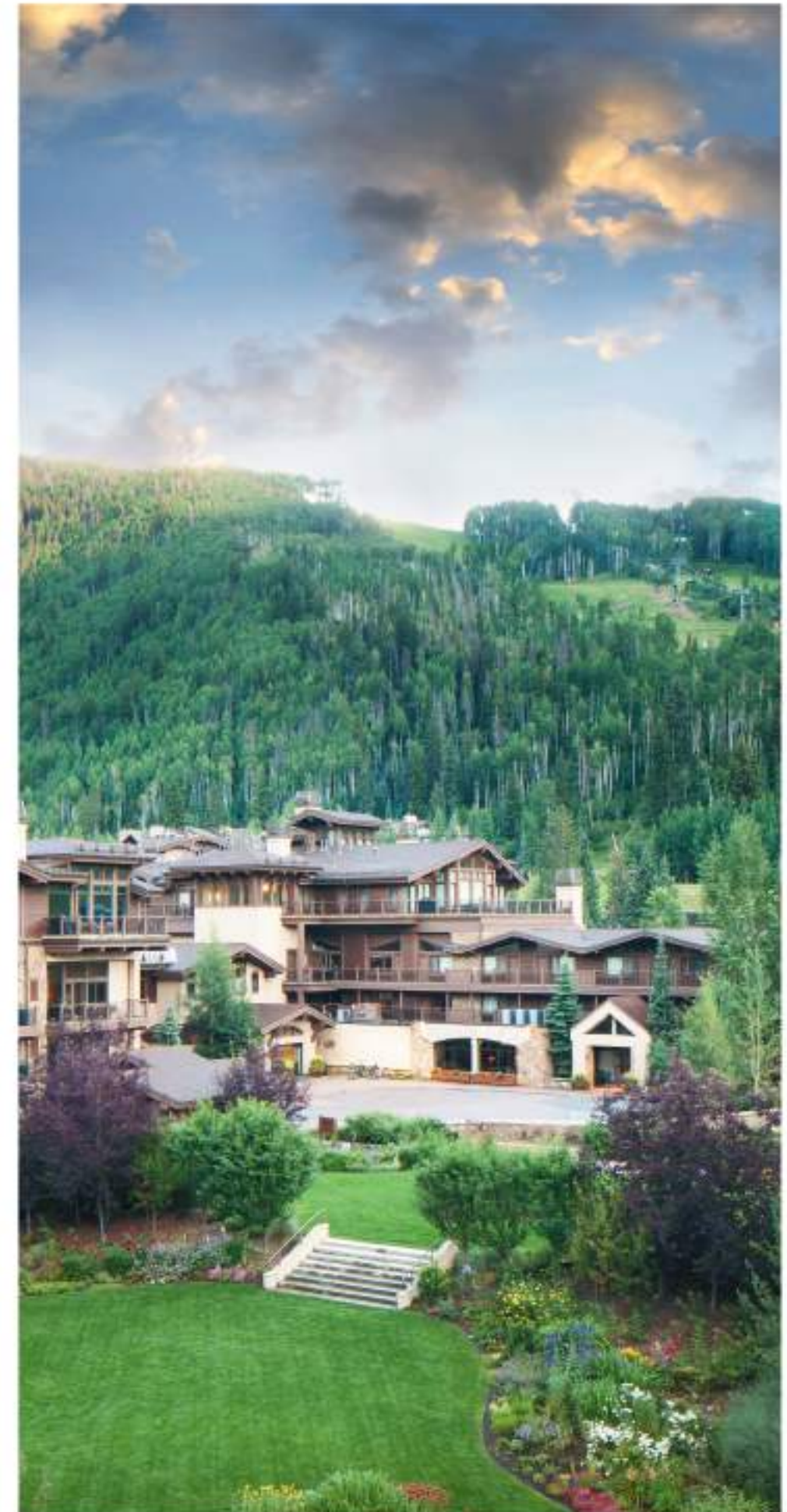
We make every attempt not to increase prices once your contract has been signed, however economic conditions dictate that we do have this flexibility. All prices are subject to change.

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.



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.

CLASSIC CONTINENTAL \$36

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 BREAKFAST \$40

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

MANOR VAIL BRUNCH \$65

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.

HIGH COUNTRY AVOCADO TOAST \$22

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

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

HIPPIE PARFAIT BAR \$18

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

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

FRIED CHICKEN AND WAFFLES \$20

Buttermilk fried chicken, bourbon maple syrup, green onion



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

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

PLATED LUNCHES - \$69

Served with fresh brewed iced tea | Limited to groups of 25 or less

Choose one from each category:

Choice of a starter

SPINACH SALAD

Spinach, strawberries, feta cheese, candied walnuts, balsamic vinaigrette

QUINOA SALAD

Kale, quinoa, carrots, cucumbers, tomatoes, apples, radish, feta cheese, house-made vinaigrette

WEDGE SALAD

Iceberg, candied bacon, hard boiled egg, tomatoes, diced red onions, carrots, house-made ranch dressing

CAESAR SALAD

Romaine, parmesan cheese, herbed croutons, caesar dressing

HEIRLOOM TOMATO SALAD

Baby heirloom tomatoes, mozzarella, basil, balsamic

CHARRED TOMATO SOUP

Parmesan, balsamic glaze, garlic crostini

Choice of entree

SEARED MARINATED CHICKEN

Baby carrots, broccolini, roasted herb potatoes, pan jus

SEARED SALMON

Grilled seasonal vegetables, Mediterranean quinoa, lemon beurre blanc

FLAT IRON STEAK

Grilled lemon asparagus, baby carrots, rustic mashed potatoes, rosemary demi glaze

RED WINE BRAISED SHORT RIBS

Baby carrots, broccolini, boursin cheese polenta, braising jus

PULLED PORK SHOULDER

Grilled portabella, butter herbed green beans, brown rice pilaf

MUSHROOM PASTA OR RISOTTO

Cavatappi pasta or orzo rice, foraged mushrooms, lemon, white wine, parmesan cheese, cream, parsley

Choice of dessert

BLONDIES AND BROWNIES

COOKIES

LEMON BARS

BERRY OAT BARS

FRESH SEASONAL SLICED FRUIT



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

SUPERFOOD BUFFET \$56

Kale, avocado, tomato, carrot, cucumber, raisins, candied pecans, sunflower seeds, white balsamic vinaigrette, spinach-tomato quinoa salad, roasted root vegetables, roasted baby red potatoes, seared wild caught salmon, grilled chicken breast, fresh fruit salad, fresh seasonal green juice

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

FARMERS MARKET LUNCH BUFFET \$65

This menu changes seasonally to highlight fresh produce and meats available to the culinary team. Chef will work directly with you to develop a menu specific to your group's desires. This menu includes one seasonal soup selection, an assortment of three salads highlighting seasonal produce from Colorado and our neighboring states. Entrees will consist of 2 choices of seasonal proteins. Served with seasonal accompaniments. Features an array of desserts.



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

CHICKEN CAESAR WRAP \$24

Grilled marinated chicken breast, crisp romaine, lettuce, Parmesan cheese, house-made Caesar dressing, hand cut garlic croutons, flour tortilla

GRILLED VEGGIE WRAP \$20

Roasted seasonal vegetables, hummus spread, sprouts, roasted red peppers, whole wheat tortilla

TUNA SALAD WRAP \$19

House-made tuna salad, lettuce, tomato, flour tortilla

Sandwiches

SPICY ITALIAN SANDWICH \$24

Sliced capicola ham, genoa salami, pepperoni, spicy mayonnaise, arugula, tomato, hoagie roll

CHICKEN SALAD SANDWICH \$19

House-made chicken salad, lettuce, tomato, whole wheat

CLASSIC HAM & SWISS \$17

Ham, Swiss, lettuce, tomato, ciabatta bread

BEEF & CHEDDAR \$17

Sliced roast beef, cheddar cheese, lettuce, tomato, horseradish aioli, ciabatta bread

MANOR VAIL CLUB \$24

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



RECEPTION

RECEPTION DISPLAYS

Prices are per person | Trays serve up to 15 people

DOMESTIC CHEESE SELECTION \$19

Chef's selection of gourmet cheese, assorted crackers, fresh fruit, Dijon mustard, honey, dried fruit

CRUDITES \$18

Baby carrots, English cucumber, celery sticks, pear tomatoes, assorted peppers, chef's assorted dips

CHARCUTERIE \$22

Chef's selection of artisan meats, whole grain mustard, dried fruit, artisan breads

BAKED BRIE \$7 - minimum of 20 people

Crackers & breads, assorted nuts, fruit preserves

FRUIT PLATTER \$18

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

GRILLED VEGETABLES \$23

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

SEAFOOD \$46

Crab claws, shrimp, mussels, clams, smoked shrimp, smoked scallops, smoked salmon, lemons, capers, cocktail sauce, remoulade, parsley

ITALIAN \$25

Caprese skewers, bruschetta, prosciutto wrapped melon, canapes, tartlets, marinated olives

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

MAC & CHEESE BAR \$25

House-made mac & cheese, sautéed mushrooms, chicken tenders, bacon, jalapeños, truffle oil, bread crumbs, buffalo sauce

RISOTTO BAR \$52

Parmesan risotto, saffron risotto, prawn skewer, marinated mushrooms, chicken, fresh peas, caramelized onions, truffle oil

LATE NIGHT MUNCHIES (Choose 2) \$30

Cheese & pepperoni pizza, chicken fingers, cheese curds, mini egg rolls, truffle fries, onion rings & French fries



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

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

\$10 PER PIECE

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

\$8 PER PIECE

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

\$12 PER PIECE

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

\$10 PER PIECE

SPICY SHRIMP SHOOTER

Shrimp, spicy cocktail sauce

TUNA WONTON

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

\$8 PER PIECE

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



RECEPTION

CARVING STATIONS

All carving stations are prepared to serve up to 20 people | Chef fee of \$125 per hour per chef | One chef required for every 50 guests

NEW YORK STRIP	\$400
ROASTED PRIME RIB	\$425
PEPPER CRUSTED BEEF TENDERLOIN	\$575
PORK LOIN	\$250
LEG OF LAMB	\$350
ROASTED SALMON	\$450
WHOLE PIG minimum of 60 people	\$400



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

CHARRED TOMATO

Charred tomatoes, basil, aged cheddar cheese, scallions

SWEET OLATHE CORN CHOWDER

Roasted corn, green onions

Salads (choose one soup or salad per party)

BEET SALAD

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

CAESAR SALAD

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

KALE SALAD

Kale, tomato, carrot, cucumber, dried cranberries, candied pecans, white balsamic vinaigrette

MIXED GREENS

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

Entrees (choose two per party)

BEEF TENDERLOIN \$115

4 oz. charred tenderloin, lemon garlic asparagus, mashed potatoes, rosemary demi glaze

GRILLED CHICKEN \$75

Airline chicken breast, chipotle honey glaze, herb couscous, asparagus, chicken jus

SEARED SALMON \$95

Orzo pasta, basil roasted tomato, asparagus, lemon beurre blanc

GRILLED RIB EYE \$110

Broccolini, baby carrots, mashed sweet potatoes, rosemary demiglace

RISOTTO \$75

Colorado seasonal mushrooms, roasted root vegetables, parmesan cheese, pickled red onion, parsley

COLORADO RACK OF LAMB \$100

Broccolini, baby carrots, rustic mashed potatoes, rosemary demi glaze

SEARED RUBY OR RAINBOW TROUT \$95

Orzo pasta, basil roasted tomato, asparagus, lemon beurre blanc

GRILLED SIRLOIN \$95

Broccolini, baby carrots, scalloped potatoes, demi glaze

*Make any entrée a duo plate:

Lobster Tail \$30, Shrimp \$12, Salmon \$15, Trout \$16, Chicken \$10

Desserts (choose one per party)

STRAWBERRY SHORTCAKE

BROWNIES & BLONDIES

PEACH COBBLER

CHOCOLATE CAKE

CLASSIC CHEESECAKE

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

CAESAR SALAD

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

KALE SALAD

Kale, tomato, carrot, cucumber, dried cranberries, candied pecans, white balsamic vinaigrette

MIXED GREENS

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

Entrees (choose two per party)

GRILLED SHRIMP

SEARED SALMON

TROUT

HERBED CHICKEN

GRILLED SIRLOIN

PORK TENDERLOIN

COLORADO MUSHROOM RISOTTO

Side Selections (choose two per party)

QUINOA

ROASTED BABY RED POTATOES

GARLIC MASHED POTATOES

SCALLOPED POTATOES

ORZO PASTA

BAKED MAC & CHEESE

ROASTED ROOT VEGETABLES

GRILLED LEMON THYME ASPARAGUS

ROASTED BABY CARROTS

SEASONAL VEGETABLE MEDLEY

BROCCOLINI

CAULIFLOWER

Sauce Selections (choose two per party)

BEEF DEMI GLACE

DILL CREAM SAUCE

CHICKEN DEMI GLACE

GREEN CHILI ADOBO

PESTO CREAM SAUCE

PARMESAN GOUDA FONDUE

Desserts (choose one per party)

STRAWBERRY SHORTCAKE

CHOCOLATE CAKE WITH WHIPPED CREAM & BERRIES

CHOCOLATE BROWNIES & BLONDIES

PEACH COBBLER

CLASSIC CHEESECAKE

FLOURLESS CHOCOLATE TORTE



BAR PACKAGES

HOSTED BARS

Beverages charged on consumption

MANOR VAIL HOSTED BAR

Liquor: \$16 Per Drink

Maker's Mark Whisky

The Glenlivet 12 Year Scotch

Tanqueray Gin

Ketel One Vodka

Captain Morgan Rum

Mi Campo Reposado Tequila

Wine: \$85 Per Bottle

The Stag Pinot Noir, Hess Cabernet, J Pinot Gris,

Talbot Kali Hart Chardonnay, St. Clair Sauvignon Blanc

Domestic & Import Beer: \$8 Each

Colorado Craft Beer: \$9 Each

Soft Drinks and Bottled Water: \$5 Each

SILVER HOSTED BAR

Liquor: \$12 Per Drink

House Brands Whisky

House Brands White Scotch

House Brands Gin

House Brands Vodka

House Brands White Rum

House Brands Tequila

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: \$9 Each

Soft Drinks and Bottled Water: \$5 Each

GOLD HOSTED BAR

Liquor: \$14 Per Drink

High West Bourbon

Johnnie Walker Red Scotch

Bombay Sapphire Gin

Tito's Vodka

Bacardi Rum

Mi Campo Blanco Tequila

Wine: \$75 Per Bottle

Evolution Pinot Noir, J Lohr Cabernet,

DiLenardo Pinot Grigio, Edna Valley

Chardonnay, White Haven Sauvignon Blanc

Domestic & Import Beer: \$8 Each

Colorado Craft Beer: \$9 Each

Soft Drinks and Bottled Water: \$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



BAR PACKAGES

PACKAGE BARS

Prices are per person

MANOR VAIL PACKAGE

Includes All Offerings From Manor Vail Bar

One-hour bar package \$50 per person

Two-hour bar package \$60 per person

Three-hour bar package \$70 per person

Four-hour bar package \$80 per person

Five-hour bar package \$90 per person

GOLD PACKAGE

Includes All Offerings From Gold Bar

One-hour bar package \$40 per person

Two-hour bar package \$50 per person

Three-hour bar package \$60 per person

Four-hour bar package \$70 per person

Five-hour bar package \$80 per person

SILVER PACKAGE

Includes All Offerings From House Bar

One-hour bar package \$30 per person

Two-hour bar package \$40 per person

Three-hour bar package \$50 per person

Four-hour bar package \$60 per person

Five-hour bar package \$70 per person

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

