



# manor vail LODGE

YOUR GUIDE  
*to a perfect Vail Wedding*

# *Wedding Guide*





## 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

"Best of Weddings"  
2020, 2021, 2022  
by The Knot

"10 Best - Ski Hotels 2023"  
by USA Today Readers Choice

"Couples Choice Award 2018"  
by Wedding Wire

"Best Resort in Colorado  
Readers' Choice Award"  
by Condé Nast Traveler

"20 of America's most  
beautiful hotels"  
by CNN Traveler

"TripAdvisor  
Certificate of Excellence"  
by TripAdvisor



# 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*



## WEDDING VENUE SPACES

### RIDGE + RIVER



**Capacity:** Seated 65 | Reception 75

**Site Fees:** \$3,500-\$5,000++

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

### FITZ BAR + PATIO



**Indoor Capacity:** Seated 40 | Reception 70

**Outdoor Capacity:** Seated 30 | Reception 50

**Site Fees:** \$2,000-\$3,500++

The Fitz Bar is outfitted with rustic lighting, wooden walls and beautiful white marble counter tops. Enjoy views of the Gore Creek from inside or outside on the outdoor patio under the lights. The Fitz Bar is a space that is perfectly suited for any cocktail style event and post-wedding brunch.

### THE GARDENS



**Capacity:** 240 guests

**Site Fees:** \$2,500-\$3,500++

Manor Vail Lodge offers the most outdoor space of any venue in Vail. The garden spaces 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.

### PINEY BALLROOM



**Capacity:** 240 guests

**Site Fees:** \$2,500-\$4,000++

The Piney Ballroom is perfect for wedding receptions, accommodating up to 240 guests and a dance floor. With its blend of rustic charm and contemporary elegance, this 6,635 square foot venue offers a memorable setting for your special day, ensuring every moment is extraordinary.

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



# WEDDING MENU



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# BRIDE/GROOM SUITE MENU

*Priced Per Person \$50*

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## Option 1

CURRIED CHICKEN CROISSANT  
SANDWICH & QUINOA SALAD

FRESH FRUIT PLATE

CHEESE DISPLAY

APEROL SPRITZ OR  
MIMOSA (1 PER PERSON)

## Option 2

CHEF'S ASSORTMENT OF MEATS,  
CHEESE, BREADS, SANDWICH  
TOPPINGS

FRESH FRUIT PLATE

TRUFFLE FRIES

PRETZEL BITES  
*with Mustard & Beer Cheese*

BEER (1 PER PERSON)



*\*all prices are subject to change without notice*

# COCKTAIL RECEPTION



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# COCKTAIL RECEPTION

*Priced Per Piece Recommendation of 4-6 pieces Per Person*

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## HOT HORS D' OEUVRES

\$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 HORS D' OEUVRES

\$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*

# DINNER



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# STATIONS

*Prices are Per Person*

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## 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*

## 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, breadcrumbs, 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*

## CARVING

*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**

**PRIME RIB \$425**

**PEPPER CRUSTED BEEF TENDERLON \$575**

**PORK LOIN \$250**

**LEG OF LAMB \$350**

**ROASTED SALMON \$450**

**WHOLE PIG (60ppl min) \$400**

*\*all prices are subject to change without notice*

# PLATED SELECTIONS

*Priced Per Person 2 Courses: \$110 • 3 Courses: \$122*

*All Plated Dinners Include Bread and Butter, Freshly Brewed Coffee, Decaffeinated Coffee & Hot Teas.*

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## CREATING YOUR MENU:

*Please choose two entrée options for your guests to select in advance of your event. Additionally, a vegetarian dish chosen by the chef can be requested. Please provide the number of each entrée to your Event Manager fourteen days before the event.*

### SALADS

#### 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*

### SOUP

#### 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*



# PLATED SELECTIONS

*All Plated Dinners Include Bread and Butter, Freshly Brewed Coffee, Decaffeinated Coffee & Hot Teas.*

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## MAINS

### SIRLOIN

*6 oz. charred sirloin, lemon garlic  
asparagus, mashed potatoes,  
rosemary demi-glace*

### AIRLINE CHICKEN

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

### SEARED SALMON

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

### GRILLED SHRIMP

*Corncake, braised cabbage, leeks,  
baby carrots, white wine butter  
sauce*

### RISOTTO (vegetarian)

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

## ENHANCEMENTS

Prices are per person

### SEARED RUBY OR RAINBOW TROUT

*Orzo pasta, basil roasted tomato,  
asparagus, lemon beurre blanc  
\$24++*

### FILET

*6 oz. filet mignon, lemon garlic  
asparagus, mashed potatoes,  
rosemary demi glace  
\$32++*

### 2 BONE LAMB CHOP

*Broccolini, baby carrots, rustic  
mashed potatoes, rosemary demi  
glace  
\$40++*

### LOBSTER

*6 oz. butter poached lobster, Orzo  
pasta, basil roasted tomato,  
asparagus, lemon beurre blanc  
\$50++*

## DESSERT

### CHEF'S CHOICE DESSERT STATION

### STRAWBERRY SHORTCAKE

### BROWNIES & BLONDIES

### CHOCOLATE CAKE

### CLASSIC CHEESECAKE

### PEACH COBBLER

### FLOURLESS CHOCOLATE TORTE

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# BEVERAGES



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# BEVERAGES

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## INCLUSIVE BAR RATES

A flat rate is paid per hour per guest, includes non-alcoholic drinks. Simply choose bar level and number of hours. Wine service at your table is included in all inclusive pricing. Under 21 years: \$15 per person.

### SILVER

\$30/1 hour  
\$40/2 hours  
\$50/3 hours  
\$60/4 hours  
\$70/5 hours

### GOLD

\$40/1 hour  
\$50/2 hours  
\$60/3 hours  
\$70/4 hours  
\$80/5 hours

### MANOR VAIL

\$50/1 hour  
\$60/2 hours  
\$70/3 hours  
\$80/4 hours  
\$90/5 hours

## BAR LEVELS

### SILVER

House Brands Whisky  
House Brands Scotch  
House Brands Gin  
House Brands Vodka  
House Brands White Rum  
House Brands Tequila  
Wine:  
Pinot Noir, Cabernet,  
Chardonnay, Pinot Grigio,  
Sauvignon Blanc  
Domestic & Import Beer  
Colorado Craft Beer  
Soft Drinks

### GOLD

High West Bourbon  
Johnnie Walker Red Scotch  
Bombay Sapphire Gin  
Tito's Vodka  
Bacardi Rum  
Mi Campo Blanco Tequila  
Wine:  
Evolution Pinot Noir, J Lohr  
Cabernet, DiLenardo Pinot  
Grigio, Edna Valley Chardonnay,  
White Haven Sauvignon Blanc  
Domestic & Import Beer  
Colorado Craft Beer  
Soft Drinks

### MANOR VAIL

Maker's Mark Whisky  
Dewer's Scotch  
Tanqueray Gin  
Ketel One Vodka  
Captain Morgan Rum  
Mi Campo Reposado Tequila  
Wine:  
The Stag Pinot Noir, Hess  
Cabernet, J Pinot Gris, Talbot  
Kali Hart Chardonnay, St. Clair  
Sauvignon Blanc  
Domestic & Import Beer  
Colorado Craft Beer  
Soft Drinks

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

# TERMS OF SERVICE



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# TERMS OF SERVICE

## **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.

# TERMS OF SERVICE

## **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 \$500 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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