

Cascade Dreams

A Vail Cascade Wedding



2010 PICK
the knot
best of
weddings



VAIL CASCADE
RESORT • SPA • CONDOMINIUMS

1300 Westhaven Drive Vail, CO 81657 www.VailCascade.com

Resort Accommodations

Conveniently located near the main entrance of the resort, the lobby, library, lounge, restaurant, pool and hot tubs, Main Lodge rooms are spacious and warm, featuring jewel tones and rich wood accents.



MAIN LODGE ROOM

With a location nearest the chair lift and ski concierge, our deluxe accommodations offer a larger option that features a comfortable sitting area.



DELUXE ROOM

Perfect for families and guests desiring additional living space, our suites feature sleeper sofas, overstuffed leather chairs and 27-inch televisions. The separate bedroom is perfectly designed for privacy and relaxation.



CASCADE SUITE

Your Wedding Ceremony

\$1,500

- Exquisite Indoor or Outdoor Ceremony Location
- White Wooden Chairs for Ceremony
- Assistance of a Vail Cascade Catering Sales Manager to personally oversee every detail of your Special Day



CREEKSIDE DECK
ACCOMMODATES UP TO 150 GUESTS



CREEKSIDE GARDENS
ACCOMMODATES UP TO 200 GUESTS

Your Wedding Reception

INCLUDED IN YOUR RECEPTION PACKAGE

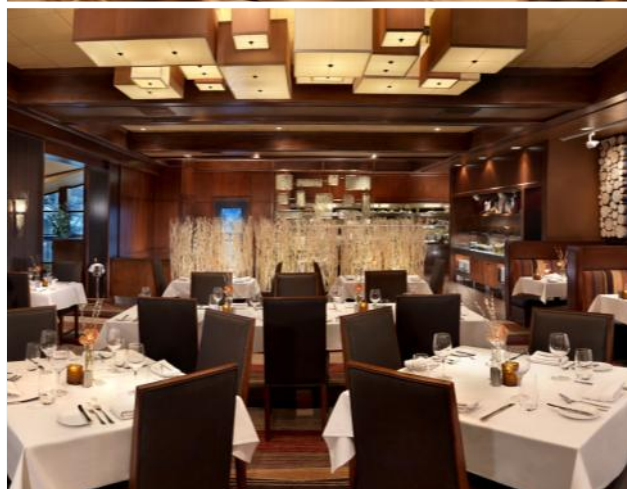
- White Linens
- Natural Wood Dance Floor
- Votive Candles on all Tables
- Suite Accommodations for the Night of the Wedding
- Champagne and Chocolate Covered Strawberries served in Suite on Wedding Night



CREEKSIDE ROOM
ACCOMMODATES UP TO 60 GUESTS



CASCADE BALLROOM
ACCOMMODATES UP TO 180 GUESTS



ATWATER ON GORE CREEK
ACCOMMODATES UP TO 150 GUESTS

Your Wedding Reception



CENTENNIAL BALLROOM
ACCOMMODATES UP TO 350 GUESTS



ROCKY MOUNTAIN GARDENS
ACCOMMODATES UP TO 230 GUESTS



MOUNTAIN VIEW ROOM
ACCOMMODATES UP TO 40 GUESTS

Sample Wedding Package

CALL SELECTION BAR PACKAGE

FOUR HOURS

Benchmark 8 Bourbon | Canadian Mist Blended Whiskey | Margaritaville Tequila
Seagram's Gin | Seagram's Vodka | Appleton White Rum
Beringer Stone Cellars – Chardonnay | Cabernet Sauvignon | Merlot | Pinot Grigio
Domestic and Imported Beers
Assorted Soft Drinks | Sparkling and Still Waters
Champagne Toast (One Glass per Guest)

COCKTAIL RECEPTION

SELECT TWO HOT AND TWO COLD HORS D'OEUVRES FROM THE FOLLOWING
BASED ON ONE PIECE PER PERSON
HORS D'OEUVRES MAY BE PASSED OR DISPLAYED

COLD HORS D'OEUVRES | SELECT 2 FROM THE FOLLOWING

Smoked Salmon Wrapped Asparagus, Ginger Cream Cheese, Soy Sesame Reduction
Black Mission Figs, Prosciutto, Blue Cheese Foam
Seared Rare "Tuna Niçoise", Olives, Green Beans, Grated Organic Egg, Potato
Roasted Eggplant Bruschetta, Kalamata Olive Tapenade, Fresh Basil, Aged Balsamic
Seared Meyer Ranch Crostini, Truffle Goat Cheese Coulis, Watercress
Miso Glazed Tofu Skewers, Pineapple Relish
Smoked Rainbow Trout, Baby Beet, Apple, Horseradish
Chilled Tomato Gazpacho Shooters, Crab, Fennel, Candied Orange Zest
Smoked Duck Breast, Lavash Cracker, Caramelized Onion Jam, Pickled Radish

HOT HORS D'OEUVRES | SELECT 2 FROM THE FOLLOWING

Crispy Vegetarian Spring Rolls, Lime Chili Sauce
Creamy Gorgonzola and Bacon Tarts, Apple Compote
Mini Grilled Cheese Sandwiches – Mushroom and Gruyere and Tomato and Mozzarella
Crispy Polenta Lollipops, Goat Cheese Coulis, Baby Arugula
Colorado Bison and Mozzarella Stuffed Meatballs, Fresh Basil Pesto
Artichoke Risotto Croquettes, Fontina Fondue
Slow Cooked Duck Quesadillas, Green Chile Crème Fraiche, Scallions
Butternut Squash, Potato Gnocchi Skewer, Calvados Cream Sauce, Crispy Prosciutto
Crab Cake Medallions, Old Bay Remoulade
Lobster Twice Baked Potato
Grilled Shrimp and Chorizo, Marcona Almond Romesco, Spanish Mayo
Beef Short Rib Empanadas, Avocado Lime Crema

PLATED DINNER SELECTIONS

SALAD | SELECT ONE FROM THE FOLLOWING FOR YOUR GUESTS
SERVED WITH FRESH BAKED BREADS AND BUTTER

Romaine Hearts, Spiced Pumpkin Seeds, Oranges, Eggless Caesar Dressing
Mixed Baby Greens, Haystack Goat Cheese, Sunflower Seeds, Riesling Pear Vinaigrette
Spinach, Soy Glazed Caramelized Onions, Shiitake Mushrooms, Spiced Wonton
The Classic Wedge "Revisited", Bacon, Blue Cheese, Marinated Tomato, Buttermilk Ranch
Bibb Lettuce, Blue Cheese, Oranges, Toasted Sunflower Seeds, Red Wine Vinaigrette
Roasted Baby Beets, Shaved Fennel, Frisee, Dried Peach, Toasted Hazelnut Vinaigrette

ENTRÉE | SELECT UP TO TWO FROM THE FOLLOWING FOR YOUR GUESTS
IF SELECTING TWO, ENTRÉES MUST BE PRE-SELECTED BY YOUR GUESTS AND QUANTITIES
COMMUNICATED TO THE RESORT IN ADVANCE
PLACECARDS MUST BE PROVIDED FOR EACH SETTING TO SIGNIFY THEIR ENTRÉE SELECTION

Buffalo Prime Rib, Fondant Potatoes, Onion Jam, Mushroom Jus
Papardelle Pasta, Fava Beans, Fresh Peas, Hazel Dell Mushrooms, Wilted Baby Arugula
Blackened Filet Mignon, Roasted Garlic Mashed Potatoes, Creole Shrimp and Crawfish Fondue
Roasted Chicken, Barley Risotto, Cherry Tomato Confit, Rosemary Infused Jus
Soy Glazed Tofu Wellington, Wasabi Mashed Potatoes, Sesame Mushrooms
Grilled Salmon, Black Bean Stew, Warm Bacon, Shrimp and Avocado Vinaigrette
Brown Butter Braised Cauliflower "Steak", Mushroom Barley Risotto
Sautéed Striped Bass Vera Cruz, Chorizo Rice, Tomato, Capers and Olive Sofrito
Potato Gratin, Squash, Spinach, Eggplant, Roasted Red Pepper, Roasted Garlic Alfredo
Lamb Osso Bucco, Sundried Tomato Couscous, Black Olive Caramel, Mint Oil
Braised Short Rib, Truffle Cauliflower Purée, Soy Shiitake Glaze
Gluten Free Potato Gnocchi, Oyster Mushrooms, Baby Arugula, Corn, Truffle Butter
Slow Roasted Pork Tenderloin, Savory Caramelized Onions, Sage Sausage-Apple Cobbler,
Cider Gastrique

BUFFET DINNER SELECTIONS

SELECT FROM THE FOLLOWING OPTIONS TO CREATE A CUSTOM BUFFET DINNER

SALAD | SELECT 3 FROM THE FOLLOWING

Mixed Baby Greens, Haystack Goat Cheese, Sunflower Seeds, Riesling Pear Vinaigrette
Spinach, Caramelized Onions, Shiitake Mushrooms, Spiced Wontons, Sesame Ginger Dressing
Bibb Lettuce, Blue Cheese, Oranges, Toasted Sunflower Seeds, Red Wine Vinaigrette
Baby Beet, Arugula and Goat Cheese Salad, Pickled Red Onion, Toasted Hazelnut Dressing
Classic Caesar Salad, Parmesan, Eggless Caesar Dressing, Focaccia Croutons
Bibb Lettuce Salad, Sunflower Seeds, Dried Cherries, Camembert, White Balsamic Vinaigrette

ENTRÉE | SELECT 3 FROM THE FOLLOWING

Pan Seared Rocky Mountain Trout, Toasted Pine Nut Brown Butter
Papardelle Pasta, Fava Beans, Fresh Peas, Hazel Dell Mushrooms, Wilted Baby Arugula
Grilled Lamb T-Bones, Caramelized Onion Cherry Compote
Spanish Paella, Chicken, Chorizo, Saffron Rice
Herb Crusted Salmon Provencal
Smoked Buffalo Flank Steaks, Caramelized Pepper and Onion Salsa
Pan Seared Polenta Cakes, Roasted Vegetable Ratatouille
Grilled Organic Chicken, Chipotle Orange Barbecue Sauce
Slow Roasted Pork Tenderloin, Savory Caramelized Onion
Haystack Goat Cheese and Ricotta Cannelloni, Charred Tomato Basil Marinara
Braised Short Rib, Truffle Cauliflower Puree, Soy Shiitake Glaze
Charred Portabella Mushrooms, Smokey Tomato Coulis
Grilled Vegetable Barley Risotto, Balsamic Glazed Portabella Basil Pesto, Crispy Leek

SIDES | SELECT 2 FROM THE FOLLOWING

Roasted Garlic Mashed Potatoes
Fondant Potatoes
Wild Rice Pilaf
Barley Risotto

Seasonal Organic Vegetables
Potato Gratin
Roasted Vegetable Ratatouille

Sample Wedding Package

WEDDING CAKE

WE ARE HAPPY TO ARRANGE A PRIVATE CONSULTATION WITH OUR PASTRY CHEF TO HELP YOU CREATE THE PERFECT CAKE FOR YOUR SPECIAL DAY

CAKE

Vanilla
Chocolate
Red Velvet
Carrot
Lemon Chiffon

FILLING

Cream Cheese
Chocolate Mousse
White Chocolate Mousse
Strawberries and Cream
Fruit Mousse
Hazelnut Praline Cream
Maple Cream
Lemon Cream

ICING

Italian Buttercream

FONDANT

Classic rolled icing with a porcelain finish for decorative detailing

CREATIVE COMBINATIONS

Carrot Cake | Cream Cheese
Vanilla | Strawberries and Cream
Chocolate | Hazelnut Praline Cream
Vanilla | Lemon Cream
Chocolate | White Chocolate Mousse
Red Velvet | Cream Cheese
Vanilla | Blackberry Mousse

CAKE ENHANCEMENTS

Flavor Infusions – Vanilla Bean, Espresso, Amaretto, Chambord, Grand Marnier, Butter Pecan
Alternating Tier Flavors
Plate Décor
Sauces – Chocolate Sauce, Caramel Sauce, Fresh Berry Coulis
Garnishes – Fresh Seasonal Berries, White Chocolate Curls, Dark Chocolate Curls



Cocktail Reception Enhancements

BAR ENHANCEMENTS

ULTRA SELECTION BAR PACKAGE

FOUR HOURS

Woodford Reserve Bourbon | Crown Royal Whiskey | Macallan 12 Single Malt Scotch
Bombay Sapphire Gin | Ketel One Vodka | Mount Gay Rum | Patron Silver Tequila
Deloach Chardonnay, Cabernet Sauvignon, Merlot, Pinot Noir
Domestic and Imported Beers
Assorted Soft Drinks | Sparkling and Still Waters
Champagne Toast (one glass per guest)

PREMIUM SELECTION BAR PACKAGE

FOUR HOURS

Jack Daniels Whiskey | Seagrams' VO Whiskey | Dewar's White Label Scotch
Beefeater Gin | Stolli Vodka | Bacardi Rum | Jose Cuervo Tequila
Lulu B Chardonnay and Cabernet Sauvignon | Robert Mondavi Private Select Merlot,
Pinot Grigio, Pinot Noir
Domestic and Imported Beers
Assorted Soft Drinks | Sparkling and Still Waters
Champagne Toast (one glass per guest)

CORDIAL COFFEE BAR

Amaretto di Saronno | Bailey's | Kahlua | Courvoisier VSOP
Frangelico | Sambuca | Tuaca | Jagermeister
Fresh Brewed Coffee and Decaffeinated Coffee

Cocktail Reception Enhancements

SPECIALTY RECEPTION ACTION STATIONS

DECONSTRUCTED SUSHI

Wasabi Rimmed "Cosmo Glasses" filled with:

Toasted Seaweed, Seasoned Sushi Rice, Avocado, Japanese Cucumber

Assortment of the Season's Freshest Fish and Seafood

Sesame Seeds, Pickled Ginger, Soy Sauce, Sambal Aioli and Wasabi

SAVORY CONES

Crispy Wonton Cones Filled with a Selection of:

Red Cooked Braised Beef Short Rib, 5 Spice, Hoisin

Crispy Skin Roast Pork, Plum Sauce

Sweet and Sour Chicken, Spicy Pineapple Sambal

Thai Red Curry Mango Slaw with Lime Cilantro Vinaigrette

Served with Sesame Seeds, Hot Chili Oil, Scallions

Siracha, Thai Basil, Crispy Fried Shallots

SIPS AND SHOTS

Butternut Squash Bisque, Amaretto Cream, Spiced Pecans

Wild Mushroom "Cappuccino", White Truffle Foam

Red Curry Coconut Soup, Thai Basil

Chilled Avocado Soup with Apple Wood Smoked Bacon, Tomato and Micro Lettuces

Spicy Tomato Gazpacho, Rock Shrimp Ceviche

Cocktail Reception Enhancements

SPECIALTY DISPLAYS

CURED ARTISANAL MEAT DISPLAY

Sopresetta, Mortadella, Salami, Chorizo, Prosciutto
Whole Grain Mustard, Cornichons, Baguettes

COLORADO FARMHOUSE CHEESEBOARD

Assorted Locally Made Artisan Cheeses: Haystack Farms, Mou Co, Jumpin' Good Goat Dairy
Crispy Flatbread, Baguettes, Crackers, Housemade Trailmix and Jam

FIRE ROASTED VEGETABLE PLATE

Portabella Mushrooms, Zucchini, Squash, Cherry Tomatoes, Asparagus
Balsamic Crème Fraiche, Garlic Confit Hummus, Miso Vinaigrette

SEASONAL VEGETABLE CRUDITÉS BASKET

Baby Carrots, Radishes, Zucchini, Squash, Cherry Tomatoes
Asparagus, Celery, Broccoli, Cauliflower
Preserved Lemon Aioli, Soy Ginger Sauce, Green Goddess Dressing

SPECIALTY CARVING STATIONS

CARVING STATIONS REQUIRE ONE CHEF PER 50 GUESTS

**ALL CARVING STATIONS ARE ACCOMPANIED BY HOME BAKED MINIATURE ROLLS
AND APPROPRIATE CONDIMENTS**

Cabernet Mustard Crusted Beef Tenderloin, Garlic Demi, Horseradish Cream, Truffle Aioli
Buffalo Rib Eye, Balsamic Caramelized Onions, Blue Cheese Aioli, Mushroom Ragout, Au Jus
Roasted Leg of Lamb, Black Olive Caramel, Mint Oil, Lamb Glace
Honey Glazed Salmon, Smoked Bacon, Avocado and Shrimp Vinaigrette
5 Spice Rubbed Roasted Turkey, Apple Cider Gravy

Dinner Enhancements

DINNER ENHANCEMENTS

PLATED COLD APPETIZERS

SELECT ONE FROM THE FOLLOWING

Tomato Panna Cotta, Candied Bacon, Arugula, Fennel Confit, Garlic Crouton
Smoked Venison Carpaccio, Crispy Shiitake, Onion Jam, Truffle Mustard Aioli, Grissini
Seared Tuna, Cucumber Noodles, Crispy "Dynamite" Rock Shrimp, Soy Syrup

PLATED HOT APPETIZERS

SELECT ONE FROM THE FOLLOWING

Pan Seared Scallops, Truffle Cauliflower Puree, Grilled Frisee, Mushroom Caviar
Apple Cider Glazed Pork Belly, 5 Spice Roasted Butternut Squash, Sage Dusted Hazelnuts
Crab Cake "BLT", Tomato Jam, Bacon Powder, Romaine Soup, Toasted Breadcrumbs

ENTRÉE UPGRADE – DUOS

SELECT ONE FROM THE FOLLOWING

Pan Seared Chicken, Ruby Red Trout, Roasted corn Polenta Cakes, Green Chile Butter
Filet Mignon, Crab Crusted Jumbo Shrimp, Lemon Scented Whipped Potatoes,
Garlic Brown Butter
Grilled Buffalo Rib Eye, Farm Raised Striped Bass, Potato Medallions,
Cabernet Mushroom Ragout
Caramelized Scallops, Seared Elk Loin, Truffle Leek Potato Pancake, Cognac Cream

PLATED DESSERT

SELECT ONE FROM THE FOLLOWING

Tiramisu, Chocolate Sauce, Chocolate Shavings
Caramel Banana Passion Cake, Fresh Berries, Caramel Sauce
Apple Crumb Tart, Cinnamon Whipped Cream, Red Wine Reduction
Triple Chocolate Cake, Caramel Sauce, Chocolate Shavings
New York Style Cheesecake, Raspberry Coulis, Fresh Berries
Chocolate Pecan Tart, Vanilla Bean Whipped Cream, Chocolate Sauce

Dinner Enhancements

CHILDREN'S PLATED DINNER

CHICKEN TENDERS WITH DIPPING SAUCES, FRENCH FRIES
CHEF'S SELECTION OF SEASONAL VEGETABLES, MILK OR APPLE JUICE

SPECIALTY DESSERT STATIONS

PASTRY CHEF'S MINIATURE DESSERTS DISPLAY

Chocolate Covered Strawberries	Chocolate Covered Fortune Cookies
Assorted Petite Specialty Cookies	Cheesecake Bites
Brownie Bites	Miniature Mousse Cakes
Assorted Seasonal Tarts	Cream Filled Cones
Chocolate and Vanilla Panna Cotta	

SUNDAE DRIVE

BUILD YOUR OWN ICE CREAM SUNDAES

Vanilla and Chocolate Ice Cream
Whipped Cream, Chocolate and Caramel Sauces
Cherries, Heath Topping, Sprinkles, Oreo Crumbs, M&Ms

AFTERGLOW STATIONS

SLIDERS

Grilled High Plains Bison Sliders, Tomato, Watercress, Truffle Aioli on Brioche Rolls
Pulled BBQ Pork, Spicy Slaw on Brioche Rolls
Grilled Petit Portobello Mushroom, Roasted Red Pepper, Provolone on Herb Focaccia Rolls
Bistro Fries

AMERICAN CHEESE FONDUE

Mini Ham Sandwiches, Sliced Hot Dogs, Soft Pretzel Bits
Broccoli, Asparagus, Granny Smiths

LATE NIGHT BITES

Hot Jumbo Pretzels Served with Assorted Mustards
Potato Chips, Sour Cream and Chive Dip
Fresh Baked Cookies
Rock Shrimp, Chorizo Dip, Served with Tri Color Tortilla Chips, Crispy Pita and Toasted Baguette

Suite Enhancements

BRIDAL SUITE

Mixed Greens, Haystack Goat Cheese, Sunflower Seeds, Riesling Pear Vinaigrette
Colorado Cheese Display with Assorted Crackers and Baguettes
Seasonal Vegetable Crudités, Assorted Dipping Sauces
Grilled Seasonal Vegetables with Roasted Pepper Pesto, Wrapped in a Tortilla
Black Forest Turkey Breast, Smoked Provolone, Lettuce, Croissant
Seasonal Sliced Fresh Fruit
Bottled Still Water

GROOM'S SUITE

Mini Prime Rib Sandwiches
Tri-Colored Tortilla Chips with Fresh Made Salsa and Guacamole
Colorado Cajun Snack Mix
Hot Jumbo Pretzels Served with Assorted Mustards
Colorado Cheese Display with Assorted Crackers and Baguettes
Seasonal Sliced Fresh Fruit
Bottled Still Water

ENHANCEMENTS

Fresh Baked Cookies
Cured Artisanal Meat Display
Chocolate Covered Strawberries
Assorted Bagels Served with Butter, Preserves,
Whipped Sweet and Savory Cream Cheeses
Whole Seasonal Fruit
Hot Chocolate Served with Whipped Cream and Marshmallows
Hot Spiced Apple Cider
Bottled Still or Sparkling Waters
Bing Cherry
Assorted Soft Drinks
Microbrews
Import Beers
Domestic Beers

A Day at the Aria Spa

ARIA SPA

ENJOY HEAD TO TOE PAMPERING AND HEALTHY CUISINE DURING A DAY AT THE ARIA SPA

A DAY AT THE SPA

House Made Specialty Croissants and Pastries

Seasonal Sliced Fresh Fruit and Berries

Assortment of Mini Tea Sandwiches – PLEASE SELECT 3 FROM THE FOLLOWING

Cucumber and Cream Cheese

Bacon and Tomato

Chicken Salad

Turkey and Cranberry

Orange Juice

Fresh Brewed Coffee and Decaffeinated Coffee

AFTERNOON TEA

Chef's Selection of Tea Sandwiches

Buttermilk Pound Cake

House Made Specialty Tea Cookies

Aria Spa Tea Selection

SALADS

Mixed Field Greens, Balsamic Vinaigrette

Chopped Romaine, Roasted Corn and Jicama Salad with Black Beans, Tomatoes, Chipotle Ranch Dressing

Caesar Salad with Hearts of Romaine, Focaccia Croutons, Shaved Parmesan Cheese

Endive and Baby Frisée Salad with Bosc Pears, Caramelized Pecans, Gorgonzola Cheese, Verjus Vinaigrette

Artisan Breads and Butter

A LIGHTER FARE

Jicama, Zucchini, Celery Sticks, and Pepper Wedges

Spinach Artichoke Dip and Hummus

Mixed Nuts

Assorted Soft Drinks

Still Bottled Water

CHEESE PLATTER

Sliced Fresh Fruits

Artisanal American Cheeses and Dried Fruits

Sliced Baguettes and Water Crackers

Farewell Breakfast

BREAKFAST BUFFET

Orange, Cranberry and Apple Juice

Fresh Brewed Coffee, Decaffeinated Coffee and a Selection of Gourmet Hot Tea

Fresh Seasonal Fruit

Steel Cut Oatmeal with Raisins, Brown Sugar, Pecans and Cream, Whole and Low-Fat Milk

Assorted Individual Cereals, Whole Bananas, Sliced Strawberries, Whole and Low-Fat Milk

Bagels, Muffins, Pastries, Butter, Preserves, Whipped Sweet and Savory Cream Cheese

BREAKFAST ENTREES – SELECT TWO

Farm Fresh Eggs Served Scrambled, Denver Style or with Wild Mushrooms and Gruyere

Buttermilk Pancakes, Maple Syrup, Whipped Butter

(Add Blueberries, Bananas, or Chocolate Chips to Pancakes, \$2 per person)

Cinnamon French Toast, Maple Syrup, Whipped Butter

Egg, Potato, Chorizo Burrito, Pepper Jack Cheese, Salsa Verde

Buffalo Sausage, Smoked Cheddar and Spinach Frittata

Scrambled Egg and Brie Croissant Sandwiches

Scrambled Egg, Spinach, Oven Dried Tomato and Haystack Goat Cheese Crepes

Vanilla-Orange Scented French Toast Soufflé, Maple Syrup

Strawberry Mascarpone Pancakes, Maple Syrup, Vanilla Butter

Steamed Spinach and Egg Timbale, Hollandaise

BREAKFAST MEAT – SELECT ONE

Apple Wood Smoked Bacon

Maple Sausage Links

Turkey Sausage

BREAKFAST POTATO – SELECT ONE

Denver Home Fries

Cheesy "Tater Tot" Hash Brown Gratin

Sweet Potato-Chorizo Hash

Enhance Your Special Day...

CEREMONY ENHANCEMENTS

- Aisle Runner
- Specialty Chairs
- Natural Wood Arch or Chuppah
- Musicians
- Floral Design
- Officiant

RECEPTION ENHANCEMENTS

- Specialty Linens
- Specialty Chairs
- Chair Ties and Covers
- Bands and/or Musicians
- Entertainment/DJ
- Vendor/Timeline Coordination
- Audio Visual Production
- Floral Design/Centerpieces
- Ice Sculptures
- Photography
- Uplighting

