



VAIL CASCADE
RESORT • SPA • CONDOMINIUMS

Summer
2011
Group and
Special Event
Menus



TABLE OF CONTENTS

BREAKFAST	3
BUFFET LUNCHESES	5
PLATED LUNCHESES	7
BAG LUNCH	8
SPECIALTY REFRESHMENT BREAKS AND APRÈS	9
SWEET INDULGENCES	10
REFRESHMENT BREAKS	10
RECEPTION SELECTIONS	12
ACTION STATIONS	12
CARVING STATIONS	14
DIPS, SPREADS AND DISPLAYS	14
HORS D'OEUVRES	15
PASTRY CHEF'S MINIATURE DESSERT DISPLAY	15
BUFFET DINNERS	16
PLATED DINNERS	18
WHITE WINE	20
RED WINE	21
HOSPITALITY SUITE	22
BEVERAGE PACKAGE PLANS	24
HOSTED BAR	26

Prices and selections for events held April 25, 2011 through September 30, 2011
Please note that all prices are++ (22% service charge and all applicable state and local taxes)

ALPINE - 36.00 PER PERSON

(ONE AND ONE HALF HOURS OF SERVICE)

Orange, Cranberry and Apple Juice

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

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

Served with Milk, Honey and Lemon

BREAKFAST ENTREES – SELECT TWO

ADDITIONAL ENTRÉE SELECTIONS ARE AVAILABLE AT A COST OF 6.00 PER PERSON, PER ENTREE

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, 2.00 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

Buffalo Sausage

BREAKFAST POTATO – SELECT ONE

Denver Home Fries

Cheesy "Tater Tot" Hash Brown Gratin

Sweet Potato-Chorizo Hash

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FALL LINE PLATED BREAKFAST - 34.00 PER PERSON

Fresh Seasonal Fruit
Muffins, Breakfast Breads, Butter, Preserves
Orange, Cranberry and Apple Juice
Fresh Brewed Coffee, Decaffeinated Coffee, and a Selection of Gourmet Hot Tea
Served with Milk, Honey and Lemon

BREAKFAST ENTRÉES – SELECT ONE

Vanilla-Orange Scented French Toast, Maple Syrup
Strawberry Mascarpone Pancakes, Maple Syrup, Vanilla Butter
Scrambled Egg Tart with Roasted Tomatoes and Chives
Steamed Spinach and Egg Timbale, Hollandaise

BREAKFAST MEAT – SELECT ONE

Apple Wood Smoked Bacon
Turkey Sausage
Maple Sausage Links
Buffalo Sausage

BREAKFAST POTATO – SELECT ONE

Denver Home Fries
Cheesy "Tater Tot" Hash Brown Gratin

CROSS COUNTRY CONTINENTAL - 22.00 PER PERSON

(ONE HOUR OF SERVICE)

Seasonal Whole Fruit
Pineapple, Cantaloupe and Honeydew Salad, Vanilla-Agave Yogurt, House Made Granola
Bagels, Muffins and Pastries, Butter, Preserves and Whipped Sweet and Savory Cream Cheese
Orange, Cranberry and Apple Juice
Fresh Brewed Coffee, Decaffeinated Coffee, and a Selection of Gourmet Hot Tea
Served with Milk, Honey and Lemon

ADDITIONAL BREAKFAST SELECTIONS - PRICED PER PERSON, MAY BE ADDED TO ANY BREAKFAST

Smoked Salmon Flatbread, Hardboiled Egg Salsa, Crispy Capers, Lemon Dill Crème Fraiche 10.00
Steel Cut Oatmeal, Raisins, Pecans and Brown Sugar, Cream, Whole and Low-Fat Milk 5.00
Assorted Individual Cereals, Bananas, Sliced Strawberries, Whole and Low-Fat Milk 5.00
Scrambled Egg and Brie Croissant Sandwiches 6.00
Fried Egg, Chorizo and Manchego Cheese Sliders 6.00
Egg Frittata, Spinach, Sun Dried Tomatoes, Haystack Goat Cheese 7.00
Vanilla-Orange Scented French Toast Soufflé, Maple Syrup 7.00
Egg, Potato, Chorizo Burrito, Pepper Jack Cheese, Salsa Verde 6.00
Farm Fresh Eggs served Scrambled, Denver Style or with Wild Mushrooms and Gruyere 5.00
Strawberry Mascarpone Pancakes, Maple Syrup, Vanilla Butter 7.00
Scrambled Egg Tart with Roasted Tomatoes and Chives 7.00
Steamed Spinach and Eggs Timbale, Hollandaise 8.00
Apple Wood Smoked Bacon, Turkey Sausage, Maple Sausage Links or Buffalo Sausage 4.00

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BUFFET LUNCH

ICED TEA ACCOMPANIES ALL BUFFET LUNCHES

PONDEROSA - 44.00 PER PERSON

Green Chile Corn Bread, Honey Butter
Smoked Bacon and Potato Salad, Blue Cheese, Caramelized Onions, Apple Mustard Dressing
Pickled Cucumber, Tomato and Red Onion Salad, Dill Havarti Cheese, Red Wine Vinaigrette
Whole Wheat Macaroni Salad, Sweet Relish, Roasted Peppers
Slow Cooked Ribs, Smoked Free Range Chicken
Grilled Garden Burgers Served with Assorted Regional BBQ Sauces
Garlic Parmesan Steak Fries
Grilled Corn on the Cob Station with Chipotle Lime Butter, Roasted Garlic Butter, Honey Butter
Apple Pie, Pineapple Upside-Down Cake, Chocolate Fudge Brownies

EVERGREEN - 43.00 PER PERSON

Assorted Artisan Breads and Rolls
Slow Cooked Buffalo and Black Bean Chili, Tri-Color Tortilla Strips, Sour Cream, Pepper Jack Cheese
Bibb Lettuce Salad, Sunflower Seeds, Dried Cherries, Camembert, White Balsamic Vinaigrette
Baby Beet, Arugula and Goat Cheese Salad, Pickled Red Onion, Toasted Hazelnut Dressing
Red Wine Glazed Short Ribs, Orange-Pumpkin Seed Gremolata
Seared Ruby Red Trout, Warm Bacon Vinaigrette, Roasted Peppers, Chive Oil
Wild Mushroom Quinoa Risotto
Smoked Cheddar Potato Gratin
Warm Green Bean Salad, Toasted Walnuts, Radishes, Dried Figs
Apple Crumble, Carrot Cake, Pecan Tartlets

BRISTLECONE - 42.00 PER PERSON

Italian Bread Selection
Roasted Pepper, Tortellini and Italian Sausage Soup
Shaved Fennel and Orange Salad, Radicchio, Romaine, Almonds, Parmesan Dressing
Arugula and Garbanzo Bean Salad, Salami, Artichokes, Roasted Tomatoes, Pesto Vinaigrette
Slow Cooked Chicken Cacciatore, Caramelized Peppers and Onions
Seared Salmon, Tomato, Olive, Caper Sofrito
Potato Gnocchi, Sautéed Spinach, Crimini Mushrooms, Goat Cheese, Butternut Squash
Parmesan, Parsley and Lemon Roasted Potatoes
Spicy Red Pepper Dusted Broccolini, Cherry Tomato Confit
Tiramisu, Chocolate Cannoli, Assorted Panna Cotta

PINION - 39.00 PER PERSON

White Chicken Chili, Tri-Color Tortilla Strips, Sour Cream, Pepper Jack Cheese, Green Onions
Butter Lettuce Salad, Chili Dusted Jicama, Oranges, Pumpkin Seeds and Creamy Chipotle Dressing
Black Bean Salad, Chopped Romaine, Grilled Corn, Pickled Jalapeno, Radish, Tomato-Lime Vinaigrette
Achiote Braised Pork and Smokey Jalapeño Orange Chicken Tacos, Corn Tortillas, Pickled Red Onions
Chile Rellenos, Cheddar-Jack Cheese, Toasted Almond Crema
Accompanied By Sour Cream, Guacamole, Salsa, Radishes, Pickled Jalapenos, Pepper Jack Cheese
Lime Cilantro Rice
Caramel Flan, Cinnamon Churros, Lemon Margarita Cake

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BUFFET LUNCH (CONTINUED)

LODGEPOLE - 39.00 PER PERSON

Classic Caesar Salad, Parmesan, Eggless Caesar Dressing, Focaccia Croutons
Grilled Vegetable and Tricolor Rotini Pasta Salad

PIZZA - SELECT THREE

Four Cheese Pizza, Mozzarella, Fontina, Provolone and Parmesan

Margherita Pizza, Roma Tomato, Fresh Basil, Buffalo Mozzarella

BBQ Chicken Pizza, Grilled Chicken, Bacon, Smoked Cheddar, Red Onions, Cilantro

Goat Cheese and Roasted Vegetable Pizza, Eggplant, Zucchini, Portabella Mushrooms,
Roasted Peppers

Pepperoni Pizza, Pepperoni and Fresh Tomato Sauce

Chocolate Fudge Brownies, New York Style Cheesecake, Assorted Fresh Baked Cookies

COTTONWOOD - 35.00 PER PERSON

Tomato Basil Bisque

Garden Salad, Mixed Lettuces, Broccoli, Cauliflower, Baby Carrots, Cherry Tomatoes, Cucumbers,
Buttermilk Ranch and Italian Vinaigrette

Smoked Bacon and Potato Salad, Apple Mustard Dressing

Potato and Vegetable Chips

Smoked Black Forest Turkey, Maple Glazed Ham, Italian Style Seasoned Roast Beef

Smoked Almond Chicken Salad, Tuna Salad,

Aged Swiss, Wisconsin Cheddar, Provolone Cheese

Lettuce, Tomato, Pickle, Onion, Mustard, Mayonnaise

Whole Grain Bread, Kaiser Rolls, Sourdough Bread, Spinach Tortillas, Whole Wheat Pita,
and Gluten Free Naan Bread

Chocolate Fudge Brownies, Assorted Fresh Baked Cookies, Lemon Bars

COFFEE AND HOT TEA SERVICE DURING DESSERT

Fresh Brewed Coffee 60.00 PER GALLON

Fresh Brewed Decaffeinated Coffee 60.00 PER GALLON

Gourmet Tea Selection 50.00 PER GALLON

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PLATED LUNCH - 40.00 PER PERSON

PLEASE SELECT 3 COURSES. ADD AN ADDITIONAL COURSE FOR \$7.00 PER PERSON

FRESH BAKED BREADS AND ICED TEA ACCOMPANY ALL PLATED LUNCHES.

A CHOICE OF ENTRÉE CAN BE ACCOMMODATED FOR UP TO TWO ENTREES AND ONE VEGETARIAN OPTION WITH SELECTIONS GUARANTEED TO THE CONFERENCE MANAGER 72 WORKING HOURS IN ADVANCE.

SOUP – SELECT ONE SOUP FOR ALL GUESTS

Broccoli and Smoked Cheddar Chowder, Apple Wood Smoked Bacon
Roasted Vegetable and Barley Minestrone, Herb Pesto
Butternut Squash and Apple Bisque, Pumpkin Seed Oil
Wild Mushroom and Braised Celery, Parmesan, Truffle Oil
Smoked Tomato Bisque, Avocado Lime Salsa

SALAD – SELECT ONE SALAD FOR ALL GUESTS

Spinach, Caramelized Onions, Shiitake Mushrooms, Spiced Wontons, Sesame Ginger Dressing
Eggless Caesar, Focaccia Crouton, Shaved Parmesan, Roasted Tomato
Chopped Romaine, Radicchio, Frisee, Cucumbers, Cherry Tomatoes, Chive Ranch Dressing
Baby Arugula, Sundried Cherries, Toasted Pumpkin Seeds, Goat Cheese, Berry Balsamic Vinaigrette
Heirloom Tomatoes, Fresh Mozzarella, Basil, Roasted Garlic Lavash, Pine Nut Coulis, Aged Balsamic

LUNCH ENTRÉES – SELECT ONE ENTRÉE FOR ALL GUESTS, CHEF'S CHOICE OF SEASONAL VEGETABLES

Slow Braised Buffalo Short Ribs, Smoked Potato Puree, Wild Mushroom Ragout
Grilled Apple Brined Pork Chop, Sweet Potato-Chorizo Hash, Cider Gastrique
Chicken Roulade, Spinach-Roasted Mushroom Stuffing, Sundried Tomato Couscous, Goat Cheese
Sesame-Teriyaki Glazed Salmon, Pickled Ginger Jasmine Rice
Idaho Farm Raised Red Trout, Lemon scented Colorado Quinoa, Caper Pine Nut Brown Butter
Wild Mushroom Soy Glazed Tofu Wellington, Wasabi Potato Purée
Brown Butter Braised Cauliflower "Steak", Pearl Barley Herb Risotto
Cajun Blackened Sirloin Steak, Crawfish and Shrimp Fondue, Smashed Fingerlings

PLATED LUNCH DESSERTS – SELECT ONE DESSERT FOR ALL GUESTS

Strawberry Banana Cake, Fresh Berries, Strawberry Coulis
Flourless Chocolate Cake, Fresh Raspberries, Raspberry Sauce
Key Lime Tart, Fresh Berries, Mixed Berry Coulis
Lemon Meringue Tart, Fresh Berries, Raspberry Sauce
Caramel Carrot Cake, Orange Carrot Reduction, Vanilla Crème Anglaise
Chocolate Mousse Cup, Chocolate Sauce, Chocolate Shavings

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BAG LUNCH - 27.00 PER BAG LUNCH

LIMIT 3 SANDWICH OR WRAP SELECTIONS

EACH THERMAL BAG WILL CONTAIN ONE TYPE OF SANDWICH

AND ALL ACCOMPANIMENTS WILL BE IDENTICAL IN EACH BAG

INCLUDED IN ALL BAGS

Potato Chips and Whole Fresh Fruit

SANDWICHES – SELECT TWO MEAT CHOICES AND ONE VEGETARIAN

Chipotle Chicken and Avocado Wrap, Pico de Gallo, Cheddar Jack Cheese

Curry Chicken Salad, Smoked Almonds, Golden Raisins, Pita Bread

Tuna Salad with Vine Ripened Tomato, Toasted Baguette Niçoise Vinaigrette

Pepper Crusted Roast Beef, Swiss Cheese, Lettuce, Marble Rye

Black Forest Turkey Breast, Smoked Provolone, Lettuce, Croissant

Smoked Ham, Cheddar Cheese, Lettuce, Whole Wheat Bread

Grilled Seasonal Vegetables with Roasted Pepper Pesto Wrapped in Spinach Tortilla

Roasted Portobello Mushroom, Spinach, Red Pepper Hummus, Feta Cheese, Gluten Free Naan Bread

SALADS – SELECT ONE

Ricotta Tortellini Pasta

Grilled Vegetable and Quinoa

Smoked Bacon and Potato, Apple Mustard Dressing

Chopped Greek, Cucumber, Feta, Olives, Tomato, Red Onion

Crispy Asian Inspired Slaw

DESSERT – SELECT ONE

Chocolate Covered Pretzels

Chocolate Dipped Rice Krispy Treats

Candy Bar

Jumbo Cookie

M&M's

Chocolate Fudge Brownie

Granola Bar

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SPECIALTY REFRESHMENT BREAKS/APRÈS

ALL BREAKS ARE PRICED BASED ON A 30-MINUTE SERVICE TIME – NOT AVAILABLE AS A MEAL

MAKE YOUR OWN MINI PRIME RIB SANDWICHES - 28.00 PER PERSON (4 OZ PER PERSON)
Slow Roasted Garlic Herb Crusted Prime Rib, Au Jus, Brioche Buns, Sliced Baguettes
Caramelized Balsamic Onions, Truffle Aioli, Mushroom Ragout, Tomatoes
Jalapeno Mustard, Blue Cheese Fondue, Horseradish Mayo

SLIDER BREAK - 25.00 PER PERSON
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 and Smoked Provolone on
Herb Focaccia Rolls
Bistro Fries

BUILD YOUR OWN TRAIL MIX – 20.00 PER PERSON
Granola, Dried Fruits, Assorted Nuts and Candies

BUILD YOUR OWN NACHO BAR - 19.00 PER PERSON
Tri-Color Tortilla Chips
Smokey Queso Sauce
Pork Green Chili and Spicy Beef Chili
Guacamole, Salsa, Pickled Jalapenos, Black Beans, Olives, and Sour Cream

ENERGY BOOST - 18.00 PER PERSON
Assorted Power and Energy Drinks
Variety of Power Bars
Individual Low-Fat Yogurts
Fresh Fruit Skewers, Ginger Syrup, Toasted Coconut
Vegetarian Summer Rolls, Chili-Mango Dip

SUNDAE DRIVE – BUILD YOUR OWN ICE CREAM SUNDAES – 18.00 PER PERSON
Vanilla and Chocolate Ice Cream
Whipped Cream, Chocolate and Caramel Sauces,
Cherries, Heath Topping, Sprinkles, Oreo Crumbs, M&Ms

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SWEET INDULGENCES

BAKERY BASKETS

Assorted Bagels, Butter, Preserves, Whipped Sweet and Savory Cream Cheese 50.00 PER DOZEN
Freshly Baked Specialty Muffins, Croissants and Pastries 40.00 PER DOZEN
Sliced Specialty Breakfast Breads: Orange Poppy Seed, Cinnamon Streusel,
Lemon, Chocolate Chip 40.00 PER DOZEN SLICES

THE COOKIE JAR

Assorted Freshly Baked Cookies 40.00 PER DOZEN

CHOCOLATE DECADENCE

Chocolate Fudge Brownies 36.00 PER DOZEN
Chocolate Dipped Rice Krispie Treats 36.00 PER DOZEN
Chocolate Covered Strawberries 36.00 PER DOZEN
Chocolate Dipped Fortune Cookies 36.00 PER DOZEN

PETITE TREATS

Lemon Bars 36.00 PER DOZEN
Miniature Tea Cakes 24.00 PER DOZEN
Madeline Cookies 24.00 PER DOZEN
Assorted Macaroons 24.00 PER DOZEN

REFRESHMENT BREAKS

JUICES AND BEVERAGES

Fresh Brewed Coffee 60.00 PER GALLON
Fresh Brewed Decaffeinated Coffee 60.00 PER GALLON
Gourmet Tea Selection 50.00 PER GALLON
Hot Chocolate or Hot Spiced Apple Cider 52.00 PER GALLON
Fresh Squeezed Orange and Grapefruit Juices 48.00 PER GALLON
Iced Tea with Lemon and Sweeteners 43.00 PER GALLON
Fresh Squeezed Lemonade 43.00 PER GALLON
Apple, Pineapple, Cranberry and Tomato Juices 42.00 PER GALLON
Whole, Chocolate, 2% and Skim Milk 40.00 PER GALLON
Red Bull 4.00 EACH
Bing Cherry 4.00 EACH
Bottled Sparkling Waters and Bottled Still Waters 3.50 EACH
Assorted Izze Sparkling Juices 3.50 EACH
SoBe Iced Teas 3.50 EACH
Oogave Mandarin Key Lime All Natural Agave Soda 3.50 EACH
Assorted Soft Drinks 3.00 EACH

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REFRESHMENT BREAKS (CONTINUED)

SPECIALTY ITEMS AND DRY SNACKS

- Energy Bars 4.75 EACH
- Granola Bars 3.50 EACH
- Cracker Jacks 4.00 EACH
- Assorted Candy Bars 3.00 EACH
- Seasonal Sliced Fresh Fruit 8.00 PER PERSON
- Chocolate Dipped Strawberries 36.00 PER DOZEN
- Assorted Individual Yogurts 4.50 EACH
- Whole Fresh Fruits 3.00 EACH
- Hot Jumbo Pretzels with Assorted Mustards 50.00 PER DOZEN
- Gourmet Mixed Nuts 35.00 PER POUND
- Dry Roasted Peanuts 32.00 PER POUND
- Colorado Cajun Snack Mix 34.00 PER POUND
- Hard Pretzels 22.00 PER POUND
- Potato Chips, Sour Cream and Chive Dip 7.00 PER PERSON
- Tri-Colored Tortilla Chips with Fresh Made Salsa and Guacamole 10.00 PER PERSON

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WELCOME RECEPTION

THE LUGE – 85.00 PER PERSON

(ONE AND ONE HALF HOURS OF SERVICE)

Grilled Shrimp and Chorizo, Marcona Almond Romesco, Spanish Mayo
Seared Rare 'Tuna' Niçoise, Olives, Green Beans, Grated Organic Egg, Potato
Roasted Eggplant Bruschetta, Kalamata Olive Tapenade, Fresh Basil, Aged Balsamic
Colorado Bison and Mozzarella Stuffed Meatballs, Fresh Basil Pesto
Colorado Farmhouse Cheese Board
Fire Roasted Vegetable Plate
Display of Seasonal Sliced Fresh Fruits
Wild Mushroom Tartlet, Mascarpone, Tomato Basil Salsa
Seared Meyer Ranch Beef Crostini, Truffle Goat Cheese Coulis, Watercress
Mini Cuban Sandwiches, Roasted Pork, Ham, Pickles, Swiss, Mustard
Slow Cooked Ham, Jalapeno-Agave Glaze Accompanied by
Home Baked Miniature Rolls and Condiments
Wild Mushroom Ravioli with Asparagus and Porcini Truffle Cream Sauce
Cheese Tortellini with Baby Spinach and Parmesan Cheese, Chardonnay Cream Sauce
Pastry Chef's Selection of Assorted Miniature Desserts
Fresh Brewed Coffee, Decaffeinated Coffee, and a Selection of Gourmet Hot Tea Served
with Milk, Honey and Lemon

RECEPTION SELECTIONS

ACTION STATIONS

ACTION STATIONS REQUIRE ONE CHEF PER 50 GUESTS AT 150.00 PER CHEF, PER ONE AND ONE HALF HOURS
STATIONS WILL BE AVAILABLE FOR A MAXIMUM OF ONE AND ONE HALF HOURS. A MINIMUM
OF 3 STATIONS OR 2 STATIONS AND ASSORTED HORS D'OEUVRES MUST BE SELECTED FOR A RECEPTION EVENT.

COWBOY PRIME RIB SANDWICHES - 30.00 PER PERSON

Hand Carved Rare Prime Rib, Au Jus, French Rolls, Blue Cheese Aioli,
Caramelized Onions, Horseradish Cream, Grilled Scallions, Wild Mushroom Ragout,
Crispy Fried Sweet Onions, Gruyere, Watercress Salad with Aged Balsamic Vinaigrette
Mini Baked Potatoes, Sour Cream, Butter, Chives

DECONSTRUCTED SUSHI - 30.00 PER PERSON

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

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ACTION STATIONS (CONTINUED)

ACTION STATIONS REQUIRE ONE CHEF PER 50 GUESTS AT 150.00 PER CHEF, PER ONE AND ONE HALF HOURS
STATIONS WILL BE AVAILABLE FOR A MAXIMUM OF ONE AND ONE HALF HOURS. A MINIMUM
OF 3 STATIONS OR 2 STATIONS AND ASSORTED HORS D'OEUVRES MUST BE SELECTED FOR A RECEPTION EVENT.

SAVORY CONES - 25.00 PER PERSON

Crispy Wonton Cones Filled with Selection of:
Red Cooked Braised Beef Short Rib, 5 Spice, Hoisin
Crispy Skin Roast Pork, Plum Sauce
Sweet and Sour Chicken, Spicy Pineapple Sambal
Served with Sesame Seeds, Hot Chili Oil, Scallions,
Siracha, Thai Basil, Crispy Fried Shallots
Thai Red Curry Mango Slaw with Lime Cilantro Vinaigrette

SKEWERS, SKEWERS, SKEWERS - 25.00 PER PERSON

Select Three:

Braised Beef Short Ribs, Chinese Char Siu Sauce
Jerk Chicken, Plantains, Toasted Coconut, Mango Chutney
Sweet Tomato, Feta, Watermelon, Ginger Mint Glaze
Grilled Salmon, Zucchini, Tomato Caper Relish
Grilled Shrimp, Chorizo, Romesco, Spanish Mayo
Shrimp Ceviche Deconstructed
Tofu, Sweet Potato, Massaman Curry, Cashews
Antipasto, Cherry Tomato, Mozzarella, Salami, Pepperoncini, Olive, Artichoke

SIPS AND SHOTS - 25.00 PER PERSON

Select Three:

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

A TASTE OF ASIA - 20.00 PER PERSON

All served in Mini Chinese Take-Out Boxes and Chopsticks

Select Three:

Pineapple Curry Fried Rice, Green Onions
Chilled "Chow Mein", Fermented Black Bean, Shredded Chicken
Pork Potstickers, Passion Fruit Ponzu
Salmon "Firecrackers", Pickled Ginger Sweet and Sour Sauce
Thai Beef Salad, Mango, Peanuts, Toasted Coconut
Vegetarian Spring Rolls, Lime Chili Dipping Sauce

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CARVING STATIONS

ACTION STATIONS REQUIRE ONE CHEF PER 50 GUESTS AT 150.00 PER CHEF, PER ONE AND ONE HALF HOURS
STATIONS WILL BE AVAILABLE FOR A MAXIMUM OF ONE AND ONE HALF HOURS. A MINIMUM
OF 3 STATIONS OR 2 STATIONS AND ASSORTED HORS D'OEUVRES MUST BE SELECTED FOR A RECEPTION EVENT.
ALL CARVING STATIONS ACCOMPANIED WITH HOME BAKED MINIATURE ROLLS AND APPROPRIATE CONDIMENTS

Honey Glazed Salmon, Smoked Bacon, Avocado and Shrimp Vinaigrette - 25.00 PER PERSON
Roasted Leg of Lamb, Black Olive Caramel, Mint Oil, Lamb Glace - 26.00 PER PERSON
5 Spice Rubbed Roasted Turkey, Apple Cider Gravy - 24.00 PER PERSON
Cabernet Mustard Crusted Beef Tenderloin, Roasted Garlic Demi, Horseradish Cream, Truffle Aioli - 38.00 PER PERSON
Buffalo Rib Eye, Balsamic Caramelized Onions, Blue Cheese Aioli, Mushroom Ragout, Au Jus - 35.00 PER PERSON
Slow Cooked Smoked Ham, Jalapeno-Agave Glaze - 23.00 PER PERSON

DIPS, SPREADS AND DISPLAYS

ROCK SHRIMP, CHORIZO DIP - 18.00 PER PERSON (50 PERSON MINIMUM)
Tri Color Tortilla Chips, Crispy Pita, Toasted Baguette

AMERICAN CHEESE FONDUE - 18.00 PER PERSON (50 PERSON MINIMUM)
Mini Ham Sandwiches, Sliced Hot Dogs, Soft Pretzel Bites, Broccoli,
Asparagus, Granny Smiths

CURED ARTISANAL MEAT DISPLAY – 17.00 PER PERSON
Sopresetta, Mortadella, Salami, Chorizo, Prosciutto, Whole Grain Mustard,
Cornichons, Baguettes

SMOKED TROUT PATE, LEMON DILL CRÈME FRAICHE - 16.00 PER PERSON
Crispy Pita, Toasted Baguette, Lavash

COLORADO FARMHOUSE CHEESE BOARD – 15.00 PER PERSON
Assorted Locally Made Artisan Cheeses; Haystack Farms, Mou Co,
Jumpin' Good Goat Dairy, Crispy Flatbread, Baguettes and Crackers,
Housemade Trail Mix and Jam

FIRE ROASTED VEGETABLE PLATE - 15.00 PER PERSON
Portabella Mushrooms, Zucchini, Squash, Cherry Tomatoes, Asparagus
Balsamic Crème Fraiche, Garlic Confit Hummus, Miso Vinaigrette

SEASONAL VEGETABLE CRUDITÉS BASKET – 13.00 PER PERSON
Baby Carrots, Radishes, Zucchini, Squash, Cherry Tomatoes,
Asparagus, Celery, Broccoli, Cauliflower
Preserved Lemon Aioli, Soy Ginger Sauce, Green Goddess Dressing

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HORS D'OEUVRES

25 PIECE MINIMUM ON ALL HORS D'OEUVRES - PRICED PER PIECE

COLD HORS D'OEUVRES

Smoked Rainbow Trout, Baby Beet, Apple, Horseradish 6.50
 Seared Meyer Ranch Beef Crostini, Truffle Goat Cheese Coulis, Watercress 6.50
 Smoked Duck Breast, Lavash Cracker, Caramelized Onion Jam, Pickled Radish 6.50
 Chicken and Smoked Almond Salad, Golden Raisins, Pita Toast 6.50
 Black Mission Figs, Prosciutto, Blue Cheese Foam 6.50
 Mini Cuban Sandwiches, Roasted Pork, Ham, Pickles, Swiss, Mustard 6.50
 Seared Rare 'Tuna Niçoise', Olives, Green Beans, Grated Organic Egg, Potato 6.50
 Prosciutto Wrapped Grilled Baby Romaine, Roasted Red Pepper Coulis, Pine Nuts 6.50
 Crispy Plantain 'Tostones', Tomato Caper Sofrito 5.50
 Miso Glazed Tofu Skewers, Pineapple Relish 5.50
 Cabbage Rolls, Quinoa, Pickled Baby Beets, Raisins and Figs 5.50
 Smoked Salmon Wrapped Asparagus, Ginger Cream Cheese, Soy Sesame Reduction 5.50
 Chilled Tomato Gazpacho Shooters, Crab, Fennel, Candied Orange Zest 7.00
 Roasted Eggplant Bruschetta, Kalamata Olive Tapenade, Fresh Basil, Aged Balsamic 5.50

HOT HORS D'OEUVRES

Crispy Vegetarian Spring Rolls, Lime Chili Sauce 5.50
 Butternut Squash, Potato Gnocchi Skewer, Calvados Cream Sauce, Crispy Prosciutto 6.50
 Grilled Shrimp and Chorizo, Marcona Almond Romesco, Spanish Mayo 7.00
 Lamb and Sweet Potato Kabobs, Massaman Curry, Toasted Cashews 7.00
 Wild Mushroom Tartlet, Mascarpone, Tomato Basil Salsa 5.50
 Artichoke Risotto Croquettes, Fontina Fondue 5.50
 San Luis Potato Vichyssoise Shooter, Mini Brioche Croutons 6.50
 Slow Cooked Duck Quesadillas, Green Chili Crème Fraiche, Scallions 6.50
 Crispy Polenta Lollipops, Goat Cheese Coulis, Baby Arugula 5.50
 Lobster Twice Baked Potato, Tarragon Crème Fraiche 7.00
 Creamy Gorgonzola and Bacon Tarts, Apple Compote 5.50
 Colorado Bison and Mozzarella Stuffed Meatballs, Fresh Basil Pesto 6.50
 Beef Short Rib Empanadas, Avocado Lime Crema 7.00
 Crab Cake Medallions, Old Bay Remoulade 7.00
 Mini Grilled Cheese Sandwiches - Mushroom and Gruyere, Tomato and Mozzarella,
 Greek Cheese and Preserved Lemon 6.00

PASTRY CHEF'S MINIATURE DESSERTS DISPLAY

18.00 PER PERSON for 6 Selections, 4 pieces PER PERSON

15.00 PER PERSON for 3 Selections, 3 pieces PER PERSON

Chocolate Covered Strawberries
 Assorted Petite Specialty Cookies
 Brownie Bites
 Assorted Seasonal Tartlets
 Chocolate and Vanilla Panna Cotta

Chocolate Covered Fortune Cookies
 Cheesecake Bites
 Miniature Mousse Cakes
 Cream Filled Cones

Prices and selections for events held April 25, 2011 through September 30, 2011
 Please note that all prices are++ (22% service charge and all applicable state and local taxes)

BUFFET DINNER

ALL BUFFETS ARE ONE AND ONE HALF HOURS OF SERVICE

FRESH COFFEE, DECAFFEINATED COFFEE AND GOURMET HOT TEA
ACCOMPANY EACH DINNER BUFFET

CASCADE - 115.00 PER PERSON

PASSED AND DISPLAYED HORS D'OEUVRES

Wild Mushroom Cappuccino, Truffle Foam
Goat Cheese Panna Cotta, Red Beet Jelly Parfait
Panko Crusted Quail Leg Confit, Truffle Mustard Aioli
Grilled Shrimp Lollipops, Chorizo, Roasted Garlic Crème Fraiche
Tuna Niçoise, Olives, Green Beans, Grated Egg, Crispy Potato
Duck Confit Ravioli, Madeira Thyme Jus, Black Mission Fig

OYSTERS, OYSTERS, OYSTERS

Seasonal Raw Oysters, Key Lime Cocktail Sauce, Jalapeno-Apple Mignonette
Spicy Bloody Mary Shooters, Fresh and Fried Horseradish
Fried, Fennel and Lemon Confit, Saffron Cream
Casino Style, Bacon, Green Chiles, Pepper Jack

FROMAGE AND CHARCUTERIE STATION

Unique Cheeses, Cured Meats, Salamis, Pates, Sausages
Fig and Pear Mostarda, House made Mustards
Mozzarella and Goat Cheese Made Fresh by a Chef Attendant
Served with Crostini, Basil Pesto, Balsamic Glaze, Roasted Tomatoes, Artichoke Salsa, Wild Mushrooms

DESSERTS

Crème Brûlée
Macadamia Nut Turtle Tartlets
Assorted Mousse Cakes, Panna Cotta and Crème Filled Cones
Candy Bar to include:
Marshmallow Lollipops
Almond Dragees
Chocolate Dipped Fortune Cookies
Assorted Truffles
Petit Fours
Chocolate Covered Strawberries

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BUFFET DINNER (CONTINUED)

ALL BUFFETS ARE ONE AND ONE HALF HOURS OF SERVICE

FRESH BREWED COFFEE, DECAFFEINATED

COFFEE AND GOURMET HOT TEA SERVED WITH MILK, HONEY AND LEMON WILL ACCOMPANY EACH DINNER BUFFET.

COLORADO – 85.00 PER PERSON

Fresh Baked Bread

High Plains Buffalo Chili, Windsor Dairy Cheddar

Caramelized Onion and Mushroom Soup, Toasted Barley

Field Greens, Butternut Squash, Pumpkin Seeds, Haystack Farms Chevre, Riesling Pear Vinaigrette

Fingerling Potato, Bacon, Roasted Apple, Caramelized Onions, Blue Cheese, Mustard Dressing

Pan Seared Rocky Mountain Trout, Toasted Pine Nut Brown Butter

Grilled Vegetable Barley Risotto, Balsamic Glazed Portabella Basil Pesto, Crispy Leeks

Grilled Lamb T-Bones Caramelized Onion Cherry Compote

Chef's Choice Seasonal Organic Vegetables

Smoked Cheddar Mashed Potatoes

Chocolate Bourbon Bread Pudding, Apple Crumble Cake, Pecan Tartlets

BLUE RIVER – 80.00 PER PERSON

Assorted Artisan Breads and Rolls

Hot and Sour Soup, Shiitake Mushrooms, locally made Denver Tofu

Spinach, Caramelized Onions, Shiitake Mushrooms, Spiced Wontons, Sesame Ginger Dressing

Cinnamon Scented Couscous Salad, Golden Raisins, Pine Nuts, Curried Cauliflower

Spanish Paella, Chicken, Chorizo, Saffron Rice

Herb Crusted Salmon Provencal, Bouillabaisse Broth

Pan Seared Polenta Cakes, Roasted Vegetable Ratatouille

Chocolate Dipped Fortune Cookies, Cinnamon Churros, Chocolate Mousse Cake

CIMARRON – 77.00 PER PERSON

Bacon Studded Corn Bread, Honey Butter

Smoked Chicken Chowder, Grilled Corn, Green Chiles

Southwestern Wedge, Grilled Corn, Tomatoes, Black Beans, Cotija Cheese, Chipotle Ranch

Fire Grilled Vegetable Display, Preserved Lemon Aioli, Basil Pesto

Romaine Hearts, Spiced Pumpkin Seeds, Oranges, Eggless Caesar Dressing

Smoked Buffalo Flank Steaks, Caramelized Pepper and Onion Salsa

Grilled Organic Chicken, Chipotle Orange Barbecue Sauce

Charred Portabella Mushrooms, Smokey Tomato Coulis

Grilled Corn on the Cob Bar, Chipotle Honey Butter, Roasted Garlic Butter, Cilantro Lime Butter

Baked Potato Station, Sour Cream, Grated Cheddar Cheese, Green Onions, Butter, Bacon

Seasonal Fruit Cobbler, Caramel Flan, Key Lime Tartlets

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PLATED DINNER

3 COURSES 75.00 - 4 COURSES 85.00 - 5 COURSES 100.00

\$10 SURCHARGE PER PERSON IF A DUO PLATE IS CHOSEN

A CHOICE OF ENTRÉE CAN BE ACCOMMODATED FOR UP TO TWO ENTREES AND ONE VEGETARIAN SELECTION.

WITH SELECTIONS GUARANTEED TO THE CONFERENCE MANAGER 72 WORKING HOURS IN ADVANCE.

OUR CHEF'S SELECTION OF SEASONAL VEGETABLES, FRESH BAKED BREADS,
COFFEE, DECAFFEINATED COFFEE AND GOURMET HOT TEA ACCOMPANY ALL SERVED DINNERS.

APPETIZERS – SELECT ONE APPETIZER FOR ALL GUESTS

Seared Tuna, Cucumber Noodles, Crispy "Dynamite" Rock Shrimp, Soy Syrup
Tomato Panna Cotta, Candied Bacon, Arugula, Fennel Confit, Garlic Crouton
Pan Seared Scallops, Truffle Cauliflower Puree, Grilled Frisee, Mushroom Caviar
Crab Cake "BLT", Tomato Jam, Bacon Powder, Romaine Soup, Toasted Breadcrumbs
Apple Cider Glazed Pork Belly, 5 Spice Roasted Butternut Squash, Sage Dusted Hazelnuts
Smoked Venison Carpaccio, Crispy Shiitake, Onion Jam, Truffle Mustard Aioli, Grissini
Roasted Baby Beet Tatin, Goat Cheese, Orange-Pistachio Emulsion

SOUPS – SELECT ONE SOUP FOR ALL GUESTS

Paprika Smoked Chicken and Corn Chowder, Crispy Lime Tortillas
Roasted Fennel and Tomato Bisque, Mini Brioche Croutons, Shaved Parmesan
Duck Confit, Roasted Mushroom and Onion Soup, White Truffle Oil Croutons
Maine Lobster Bisque, Crispy Fingerling Potatoes, Sherry Gastrique
Roasted Kabocha Squash, Crispy Pork Belly, Pumpkin Seed Oil
Yukon Gold Potato and Leek Soup, Crispy Bacon

SALADS – SELECT ONE SALAD FOR ALL GUESTS

Romaine Hearts, Spiced Pumpkin Seeds, Oranges, Eggless Caesar Dressing
The Classic Wedge "Revisited", Bacon, Blue Cheese, Marinated Tomato, Buttermilk Ranch
Radicchio, Frisee, Romaine, Acorn Squash, Dried Cranberries, Apple Mustard Vinaigrette
Mixed Baby Greens, Haystack Goat Cheese, Sunflower Seeds, Riesling Pear Vinaigrette
Spinach, Soy Glazed Caramelized Onions, Shiitake Mushrooms, Spiced Wontons
Chopped Greek, Romaine, Olives, Tomatoes, Cucumbers, Feta Cheese, Diced Cucumbers,
Garlic Croutons
Baby Arugula, Chick Peas, Shaved Serrano Ham, Roasted Mushrooms, White Truffle Oil
Roasted Baby Beets, Shaved Fennel, Frisee, Dried Peach, Toasted Hazelnut Vinaigrette
Bibb Lettuce, Blue Cheese, Oranges, Toasted Sunflower Seeds, Red Wine Vinaigrette

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PLATED DINNER (CONTINUED)

DINNER ENTRÉES – SELECT ONE ENTRÉE FOR ALL GUESTS

Buffalo Prime Rib, Fondant Potatoes, Onion Jam, Mushroom Jus
Blackened Filet Mignon, Roasted Garlic Mashed Potatoes, Creole Shrimp and Crawfish Fondue
Roasted Chicken, Barley Risotto, Cherry Tomato Confit, Rosemary Infused Jus
Slow Roasted Pork Tenderloin, Savory Caramelized Onion, Sage Sausage-Apple Cobbler, Cider Gastrique
Lamb Osso Bucco, Sundried Tomato Couscous, Black Olive Caramel, Mint Oil
Braised Beef Short Rib, Truffle Cauliflower Puree, Soy Shiitake Glaze
Grilled Salmon, Black Bean Stew, Warm Bacon, Shrimp and Avocado Vinaigrette
Sautéed Striped Bass Vera Cruz, Chorizo Rice, Tomato, Capers and Olive Sofrito

DUO ENTRÉES – SELECT ONE DUO FOR ALL GUESTS

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 Pancake, Cognac Cream

VEGETARIAN ENTRÉES – SELECT ONE VEGETARIAN OPTION FOR ALL GUESTS

Potato Gratin, Squash, Spinach, Eggplant, Roasted Red Pepper, Roasted Garlic Alfredo
Haystack Goat Cheese and Ricotta Cannelloni, Charred Tomato Basil Marinara
Papardelle Pasta, Fava Beans, Fresh Peas, Hazel Dell Mushrooms, Wilted Baby Arugula
Soy Glazed Tofu Wellington, Wasabi Mashed Potatoes, Sesame Mushrooms
Ratatouille and Pearl Barley Risotto, Balsamic Glazed Portabella, Basil Pesto, Crispy Leeks
Gluten Free Potato Gnocchi, Oyster Mushrooms, Baby Arugula, Corn, Truffle Butter
Brown Butter Braised Cauliflower "Steak", Mushroom Barley Risotto

PLATED DESSERTS – SELECT ONE DESSERT FOR ALL GUESTS

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

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WHITE WINE

	APPELLATION	BOTTLE
CHAMPAGNES AND SPARKLING WINE		
Dom Perignon	Champagne	250
Veuve Clicquot, Yellow Label, Brut	Champagne	92
Taittinger, La Française, Brut	Champagne	85
Laetitia, NV Brut Cuvée	San Luis Obispo, CA	54
Aria, Brut	Spain	32
CHARDONNAY		
Kistler, Chardonnay	Sonoma, CA	120
Cakebread	Napa Valley, CA	89
Patz and Hall	Napa Valley, CA	71
Jordan	Russian River, CA	65
La Crema	Russian River, CA	56
Deloach	California	52
Lulu B	California	44
Beringer, Stone Cellars	California	36
IMPORTED WHITE		
Louis Latour, Meursault	Burgundy, France	99
Albert Boxler, Pinot Blanc	Alsace, France	60
Lucien Crochet, Sancerre	Loire, France	53
Santa Margarita, Pinot Grigio	Alto Adige, Italy	50
Weingut Glatner, Grüner Veltliner	Carnuntum, Austria	48
Joseph Drouhin, Pouilly Fuisse	Burgundy, France	45
Barossa Boxer, Chardonnay	Barossa, Australia	40
Matua, Sauvignon Blanc	Marlborough, New Zealand	38
Anselmi, Pinot Grigio	Fruiili, Italy	38
DOMESTIC WHITE WINES		
Cakebread Cellars, Sauvignon Blanc	Napa Valley, CA	54
Robert Hall, Viognier	Central Coast, CA	48
Matanzas Creek, Sauvignon Blanc	Sonoma, CA	45
Murphy Goode, Sauvignon Blanc	California	38
SWEETER WHITE WINES		
Conundrum	California	58
Sokol Blosser Evolution	Willamette Valley, OR	42
Reichsgraf Von Kesselstatt, Cuvee, Riesling	Mosel, Germany	36

THE VAIL CASCADE RESORT AND SPA HAS AN ADDITIONAL MASTER WINE LIST;
HOWEVER, VINTNERS MUST DETERMINE AVAILABILITY BEFORE SELECTION.

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RED WINE

	APPELLATION	BOTTLE
CABERNET SAUVIGNON		
Jordan	Alexander Valley, CA	120
Heitz Cellars	Napa Valley, CA	100
Raymond, Reserve	Napa Valley, CA	75
Franciscan	Napa Valley, CA	60
Deloach	California	52
Lulu B	California	44
Beringer, Stone Cellars	California	36
MERLOT		
Shafer	Napa Valley, CA	110
Rombauer	Napa Valley, CA	64
Sterling Vineyards	Napa Valley, CA	56
Deloach	California	52
Robert Mondavi, Private Select	California	44
Beringer, Stone Cellars	California	36
MERITAGE BLENDS		
Orin Swift, The Prisoner	Napa Valley, CA	85
Beringer, Alluvium	Knights Valley, CA	65
Chappelet, Mountain Cuvee	Napa Valley, CA	54
Hedges, Red Mountain Three Vineyard	Washington	44
PINOT NOIR		
Domaine Drouhin	Willamette Valley, OR	90
Chalone, Estate	Monterey, CA	65
Deloach	California	52
Robert Mondavi, Private Select	California	44
Mark West	California	38
IMPORTED RED WINES		
Sierra Cantabria, Tempranillo	Rioja, Spain	50
Ruffino, Chianti Classico	Italy	44
Joseph Drouhin, Laforet Pinot Noir	Burgundy, France	42
Georges Duboeuf, Cote du Brouilly	Beaujolais, France	38
OTHER RED WINES		
Zen of Zin, Red Zinfandel	California	38
Columbia Winery, Syrah	Washington	38

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HOSPITALITY SUITE

100.00 HOSPITALITY SUITE FEE INCLUDES GLASSWARE, GARNISHES, STRAWS AND STIRRERS, COCKTAIL NAPKINS, SWEET AND DRY VERMOUTH, AND SERVICE STAFF.

BOTTLE PRICES

ULTRA - 160.00

Woodford Reserve Bourbon
Crown Royal Whiskey
Macallan 12 Single Malt Scotch
Bombay Sapphire Gin
Ketel One Vodka
Mount Gay Rum
Patron Silver Tequila

PREMIUM - 125.00

Jack Daniels Whiskey
Seagram's VO Whiskey
Dewar's White Label Scotch
Beefeater Gin
Stoli Vodka
Bacardi Rum
Jose Cuervo Tequila

CALL - 115.00

Benchmark 8 Bourbon
Canadian Mist Blended Whiskey
Seagram's Gin
Seagram's Vodka
Appleton White Rum
Margaritaville Tequila

MICROBREW BEER 6.25

IMPORTED BEER 6.00

DOMESTIC BEER 5.00

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HOSPITALITY SUITE (CONTINUED)

PREMIUM WINES – 52.00

DeLoach
Chardonnay
Cabernet Sauvignon
Merlot
Pinot Noir
White Zinfandel

DELUXE WINES – 44.00 PER BOTTLE

Lulu B
Chardonnay
Cabernet Sauvignon
Robert Mondavi Private Select
Merlot
Pinot Grigio
Pinot Noir

HOUSE WINES - 36.00 PER BOTTLE

Beringer Stone Cellars
Chardonnay
Cabernet Sauvignon
Merlot
White Zinfandel
Pinot Grigio

COGNACS AND CORDIALS - 135.00

Amaretto di Saronno
Bailey's
Kahlua
Courvoisier VSOP
Frangelico
Sambuca
Tuaca
Jagermeister

ASSORTED SODAS 3.00 EACH

ASSORTED JUICES 42.00 PER GALLON

TONIC WATER 3.00 EACH

SODA WATER 3.00 EACH

BOTTLED STILL AND SPARKLING WATERS 3.50 EACH

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BEVERAGE PACKAGE PLANS

COLORADO FARMHOUSE CHEESE AND WINE TASTING

Lulu B

Chardonnay
Cabernet Sauvignon

Robert Mondavi Private Select

Merlot
Pinot Grigio
Pinot Noir

Imported and Domestic Cheese Display with French Baguettes and Crackers Assorted Sodas, Bottled Still and Sparkling Waters

18.00 PER HOUR FOR THE FIRST HOUR

10.00 PER HOUR FOR EACH ADDITIONAL HOUR

125.00 BARTENDER FEE, 4 HOURS OF SERVICE, ONE FOR EACH 75 GUESTS

50.00 FOR EACH ADDITIONAL HOUR OF BARTENDER SERVICE

PREMIUM PACKAGE

Jack Daniels Whiskey
Seagram's VO Whiskey
Dewar's White Label Scotch
Beefeater Gin
Stoli Vodka
Bacardi Rum
Jose Cuervo Tequila

Lulu B

Chardonnay
Cabernet Sauvignon

Robert Mondavi Private Select

Merlot
Pinot Grigio
Pinot Noir

Selected Micro-Brew, Imported and Domestic Beers Assorted Sodas, Bottled Still and Sparkling Waters

18.00 PER HOUR FOR THE FIRST HOUR

12.00 PER HOUR FOR EACH ADDITIONAL HOUR

125.00 BARTENDER FEE, 4 HOURS OF SERVICE, ONE FOR EACH 75 GUESTS

50.00 FOR EACH ADDITIONAL HOUR OF BARTENDER SERVICE

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BEVERAGE PACKAGE PLANS (CONTINUED)

CALL PACKAGE

Benchmark 8 Bourbon
Canadian Mist Blended Whiskey
Seagram's Gin
Seagram's Vodka
Appleton White Rum
Margaritaville Tequila

Beringer Stone Cellars Wine

Chardonnay
Cabernet Sauvignon
Merlot
White Zinfandel
Pinot Grigio

Imported and Domestic Beers

Assorted Sodas, Bottled Still and Sparkling Waters

15.00 PER HOUR FOR THE FIRST HOUR
9.00 PER HOUR FOR EACH ADDITIONAL HOUR
125.00 BARTENDER FEE, 4 HOURS OF SERVICE, ONE FOR EACH 75 GUESTS
50.00 FOR EACH ADDITIONAL HOUR OF BARTENDER SERVICE

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HOSTED BAR

125.00 BARTENDER FEE, 4 HOURS OF SERVICE, ONE FOR EACH 75 GUESTS
50.00 FOR EACH ADDITIONAL HOUR OF BARTENDER SERVICE

ULTRA – 10.50 PER DRINK
Woodford Reserve Bourbon
Crown Royal Whiskey
Macallan 12 Single Malt Scotch
Bombay Sapphire Gin
Ketel One Vodka
Mount Gay Rum
Patron Silver Tequila

PREMIUM – 8.25 PER DRINK
Jack Daniels Whiskey
Seagram's VO Whiskey
Dewar's White Label Scotch
Beefeater Gin
Stoli Vodka
Bacardi Rum
Jose Cuervo Tequila

CALL – 7.75 PER DRINK
Benchmark 8 Bourbon
Canadian Mist Blended Whiskey
Seagram's Gin
Seagram's Vodka
Appleton White Rum
Margaritaville Tequila

MICROBREW BEER – 6.25 PER BOTTLE
IMPORT BEER – 6.00 PER BOTTLE
DOMESTIC BEER – 5.00 PER BOTTLE

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HOSTED BAR (CONTINUED)

PREMIUM WINES - 12.00 PER GLASS

DeLoach

Chardonnay
Cabernet Sauvignon
Merlot
Pinot Noir
White Zinfandel

DELUXE WINES – 10.00 PER GLASS

Lulu B

Chardonnay
Cabernet Sauvignon
Robert Mondavi Private Select
Merlot
Pinot Grigio
Pinot Noir

HOUSE WINES – 8.75 PER GLASS

Beringer Stone Cellars
Chardonnay
Cabernet Sauvignon
Merlot
White Zinfandel
Pinot Grigio

CORDIALS AND COGNACS - 10.00 PER GLASS

Amaretto di Saronno
Bailey's
Kahlua
Courvoisier VSOP
Frangelico
Sambuca
Tuaca
Jagermeister

ASSORTED SODAS – 3.50 EACH

BOTTLED STILL AND SPARKLING WATERS - 3.50 EACH

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