



# Winter 2012 Group and Special Event Menus



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Prices and selections for events held December 1, 2011 through April 16, 2012.  
Please note that all food & beverage prices are++ (22% service charge and all applicable state & 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  
Organic Chicken Noodle, Whole Wheat Fettucine  
Mixed Greens Salad, Cherry Tomatoes, Cucumber, shaved Carrots, Breakfast Radish  
Buttermilk Ranch and Italian Vinaigrette  
Southern Style Coleslaw  
Slow Cooked Ribs, Housemade BBQ Sauce  
Herb Seared Free Range Chicken, Roast Garlic Thyme Jus  
Grilled Hamburgers with Buns  
Lettuce, Tomato, Shaved Onions, Dill Pickles  
Mustard, Mayonnaise, Ketchup  
Parmesan Parsley Steak Fries  
Grilled Corn on the Cob, Chipotle Lime Butter, Grated Fresh Parmesan  
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  
Butternut Squash, 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 and Roast Pepper Vinaigrette, Fresh Chives  
Wild Mushroom Quinoa Risotto  
Lemon Pepper Roasted Creamer Potatoes  
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  
Crisp Romaine Caesar Salad, Shaved Parmesan, Eggless Caesar Dressing, Foccacia Croutons  
Garbanzo Bean Salad, Salami, Artichokes, Roasted Tomatoes, Arugula, 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

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## **BUFFET LUNCH (CONTINUED)**

### **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  
Chopped Romaine, Black Beans, Grilled Corn, Pickled Jalapeno, Red Radish, Tomato-Lime Vinaigrette  
Achiote Braised Pulled Pork and Smokey Jalapeño Orange Chicken Tacos, Warm Tortillas  
Chile Rellenos, Cheddar-Jack Cheese, Toasted Almond Crema  
Sour Cream, Guacamole, Salsa, Radishes, Pickled Jalapenos, Pepper Jack Cheese  
Lime Cilantro Rice  
Caramel Flan, Cinnamon Churros, Lemon Margarita Cake

### **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,  
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 Tortilla

Roasted Portobello Mushroom, Spinach, Red Pepper Hummus, Feta Cheese, Focaccia

**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 - 35.00 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 - 30.00 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

**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
- Mediterranean Skewers, Baby Tomato, Artichoke Heart, Fresh Mozzarella, Pesto 5.50
- Mini Cuban Sandwiches, Roasted Pork, Ham, Pickles, Swiss, Mustard 6.50
- Seared Rare 'Tuna Niçoise', Olives, Green Beans, Grated Organic Egg, Potato 6.50
- 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
- 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
- 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 7.00
- Beef Short Rib Empanadas, Avocado Lime Crema 5.50
- Crab Cake Medallions, Old Bay Remoulade 7.00
- Mini Grilled Cheese Sandwiches - Mushroom and Gruyere, Tomato and Mozzarella 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    | Chocolate Covered Fortune Cookies |
| Assorted Petite Specialty Cookies | Cheesecake Bites                  |
| Brownie Bites                     | Miniature Mousse Cakes            |
| Assorted Seasonal Tartlets        | Cream Filled Cones                |
| Chocolate and Vanilla Panna Cotta |                                   |

Prices and selections for events held December 1, 2011 through April 16, 2012.  
Please note that all food & beverage prices are++ (22% service charge and all applicable state & 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

Let us pair the perfect wine for your dining event. Please refer to the wine list for additional information.

Prices and selections for events held December 1, 2011 through April 16, 2012.

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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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Prices and selections for events held December 1, 2011 through April 16, 2012.

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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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Prices and selections for events held December 1, 2011 through April 16, 2012.

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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**

	<b>APPELLATION</b>	<b>BOTTLE</b>
<b>CHAMPAGNES AND SPARKLING WINE</b>		
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
<b>CHARDONNAY</b>		
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
<b>IMPORTED WHITE</b>		
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	Friuli, Italy	38
<b>DOMESTIC WHITE WINES</b>		
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
<b>SWEETER WHITE WINES</b>		
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 FINAL SELECTION.

Prices and selections for events held December 1, 2011 through April 16, 2012.  
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**RED WINE**

	<b>APPELLATION</b>	<b>BOTTLE</b>
<b>CABERNET SAUVIGNON</b>		
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
<b>MERLOT</b>		
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
<b>MERITAGE BLENDS</b>		
Orin Swift, The Prisoner	Napa Valley, CA	85
Beringer, Alluvium	Knights Valley, CA	65
Chappellet, Mountain Cuvee	Napa Valley, CA	54
Hedges, Red Mountain Three Vineyard	Washington	44
<b>PINOT NOIR</b>		
Domaine Drouhin	Willamette Valley, OR	90
Chalone, Estate	Monterey, CA	65
Deloach	California	52
Robert Mondavi, Private Select	California	44
Mark West	California	38
<b>IMPORTED RED WINES</b>		
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
<b>OTHER RED WINES</b>		
Zen of Zin, Red Zinfandel	California	38
Columbia Winery, Syrah	Washington	38

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HOWEVER, VINTNERS MUST DETERMINE AVAILABILITY BEFORE FINAL SELECTION.

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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**

Prices and selections for events held December 1, 2011 through April 16, 2012.

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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**

Prices and selections for events held December 1, 2011 through April 16, 2012.

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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 PERSON PER HOUR FOR THE FIRST HOUR

10.00 PER PERSON 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 PERSON PER HOUR FOR THE FIRST HOUR

12.00 PER PERSON 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

Prices and selections for events held December 1, 2011 through April 16, 2012.

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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 PERSON PER HOUR FOR THE FIRST HOUR

9.00 PER PERSON 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

Prices and selections for events held December 1, 2011 through April 16, 2012.

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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**

Prices and selections for events held December 1, 2011 through April 16, 2012.  
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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**

Prices and selections for events held December 1, 2011 through April 16, 2012.  
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## Event Policies

All catering orders must be received with definite selections and client signature no less than ten days prior to the start of the conference. The guaranteed attendance must be provided three business days prior by 3:00 PM. If a guarantee is not given by 3:00 PM, three business days prior, the resort will use the guarantees on your signed Banquet Event Orders. This number is not subject to reduction. If actual attendance is greater than the guarantee on your final signed catering orders your Master Account will be charged for the actual attendance. We will be prepared for 3% above the guarantee. If the group consumes the 3% overage the charges will be posted to the Master Account. Additionally, we recognize that some conference attendees may have special dietary requirements. Therefore we can offer alternate entrees during meal functions. A guaranteed number of special dietary meals must be provided by 3:00 PM three business days prior to the conference, excluding holidays and weekends. Kosher meal requests must be provided by 12:00 PM seven days prior to the conference. The Conference Services Manager will determine the price of each kosher meal.

If actual attendance is more than 3% greater than the final guarantee the chef reserves the right to make reasonable substitutions, if necessary.

The Banquet culinary team is not set up to take orders at the tables in a banquet function. Thus, if a group requests a "choice of" entrée for their guests at a served lunch or dinner the group contact must collect the entrée counts and provide those numbers to their Conference Services Manager five business days prior to the event. A "choice of" three entrees which will include a vegetarian option can be offered to groups. Each guest will be served the identical salad and dessert chosen by the group contact and the Chef will prepare the identical starch and vegetable to accompany each entrée. In order to deliver entrees efficiently the group contact will be required to prepare place cards which indicate which entrée the individual is having for the meal. Substitutions and changes will not be allowed once the guarantee is provided.

For groups under the 15 person minimum, there will be an additional charge of \$3.00++ for hot breakfast and \$5.00++ for lunches and dinners.

Events will not proceed without returned, signed banquet event orders and fulfilled billing payment requirements, per the contract. All banquet charges must be applied to one account as the Vail Cascade Resort cannot be responsible for collection from individuals.

Food, beverage and audio visual prices are guaranteed six (6) months in advance of the conference. Prices are subject to Colorado state tax of 8.4%, 22% service charge and local tax of 8.4% on the service charge.

The patron or any of the patron's attendees may not bring food or beverage of any kind in to the Resort without the written permission of the Resort's management. Additionally, the Resort reserves the right to charge for the service of such items, if approved.

All food and beverage products, specially ordered, which are not normally stocked by the Resort, will be charged in full. The Resort reserves the right to use proper judgment in ordering.

Prices and selections for events held December 1, 2011 through April 16, 2012.

Please note that all food & beverage prices are++ (22% service charge and all applicable state & local taxes)



Pre-arranged coat check service is available at \$30.00 per hour, per attendant. One attendant is required Per 75 guests.

All decorations must be approved by a Conference Services Manager. Please note that confetti and glitter are not allowed in or outside of the event space. Charges may apply for cleaning of event space due to excessive décor.

Breakfast menus can be served between 6:00am and 10:30am. Lunch menus can be served between 11:00am and 1:30pm. Reception and Dinner menus can be served between 5:00pm and 10:00pm.

Chef Attendants are charged at \$150.00 each per function, where noted. Bartenders are charged at \$125.00 each per function (function is based on a maximum of four hours of service). Once the four hours of service has ended, a \$75.00 per hour, per bartender fee will be charged for the additional time. Bartender fees cannot be waived with beverage minimums. Bartenders are required at all group functions where liquor is being served.

Alcohol Policy - The Vail Cascade Resort promotes the responsible consumption of alcoholic beverages. Therefore, all guests purchasing alcohol who appear to be less than 30 years of age must be prepared to present identification. No alcohol will be sold to an intoxicated guest. **Liquor may not be brought into the resort from outside sources.**

### **Tax Exempt Status**

The following criteria must be met in order for a group to receive tax exception status:

- Payment for service must be made with the organization's check or credit card.
- The organization will not be reimbursed by any Person(s) for use or consumption of the service.
- The item of service is used by the organization in conducting regular religious, charitable, scientific, literacy or educational business.
- The organization will possess a Colorado tax exemption number. These numbers will begin with a "98," followed by five more digits. A copy of the Tax Exempt Certificate must be sent to the accounting office for their records.

If the above criteria are not met or you have doubts, we will be unable to grant tax exemption and will advise the client to file a "Claim for Refund" (DR0137). This claim will be filed with the Colorado Department of Revenue, and the statute of limitation for this refund is 60 days.

Prices and selections for events held December 1, 2011 through April 16, 2012.

Please note that all food & beverage prices are++ (22% service charge and all applicable state & local taxes)



## **Meeting Space**

Attendees will conduct their function in an orderly manner and in full compliance with the guidelines set forth by Resort management, all applicable laws, ordinances and regulations. The Resort reserves the right to exclude or eject any and all objectionable persons from the function(s), or the Resort premise without liability.

Any changes requested after the meeting room has been set, per client approved Banquet Event Orders will be subject to a labor fee of \$75.00 per hour, per laborer necessary. There will be a two-hour minimum.

The Resort requires that attendees do not affix any items to meeting room walls without the assistance of our Engineering Department. See your Conference Services Manager for further details and assistance while on property.

All signage used at the Resort must be approved by a Conference Services Manager. Signage may not be affixed to the outside of the building, per town code enforcement.

## **Entertainment**

All entertainment for indoor functions will conclude at or before 2:00am in Centennial Ballroom and Rocky Ballroom. In the Cascade Ballroom the sound level must be reduced at 10:00pm to a level which is not audible 50 feet from the Resort property line. At 11:00pm the sound must be turned off in the Cascade Ballroom, Creekside and Mt. View. Resort management will monitor this ordinance set by the Town of Vail and may end a function if the group does not comply.

Entertainment for outdoor functions will conclude at or before 10:00pm. At no time during the function is the sound level to exceed 65 decibels at a distance of 75 feet from the function area. Resort management will monitor this ordinance set by the Town of Vail.

## **Outdoor Events**

At the time of booking, appropriate indoor space will be reserved as a backup for all outdoor functions except the tented area. The Resort and client will make a joint decision regarding the location of this function a minimum of five hours prior to the event start time based on the current weather patterns expected.

## **Damage Consideration**

The Resort will not Permit anything to be affixed to the walls, floors, ceilings, furniture, fixtures, furnishings or any other Resort property unless the Resort management gives approval. In the event that any of the abovementioned activities take place without the Resort's authorization, the patron will pay the cost of any repair and/or replacement.

Security guards will be hired by the resort at the group's expense for all high school and college functions or events open to the general public. In addition to Chaperones, two security guards are required for every one hundred attendees. If attendance is under 100, a minimum of two guards are required to be present at the function. The time of the guard's presence will be determined by the type of function, attendance numbers and agenda of the function. A group may not hire their own security guards.

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### **Audio Visual**

The Vail Cascade Resort and Spa is pleased to have selected Swank Audio Visuals as the In-house audio visual provider. Swank has provided outstanding service for conventions, meetings and special events nationally since 1937.

Being our preferred audio visual provider, we respectfully request that Swank Audio Visuals is given the opportunity to provide a proposal for your audio visual needs. Should the client decide to utilize an outside audio visual provider specific guidelines and charges may apply, depending on the needs of the outside provider.

All Audio Visual prices are subject to a 22% taxable service charge and all applicable state and local taxes.

### **Shipping and Receiving of Packages**

All incoming and outgoing boxes will incur a \$5.00 per box handling fee, in addition to shipping charges. These charges will be billed to the Master Account. Please speak with your Conference Services Manager regarding proper labeling and instructions for shipping boxes. Large pallets or oversized crates will incur additional charges. Delivery of these items must be coordinated in advance through a Conference Services Manager. Please note that the Resort does not own a fork lift or pallet jack.

### **Power**

Exhibitors will be charged \$50.00 per day per 20 amp service. 3 phase 100 amp power drops are \$350.00 per drop, per day.

### **Exhibitors**

For each exhibit table there will be a \$40.00 flat fee for the duration of the program. Each exhibitor will receive a 6' x 30" table, two chairs and a wastebasket. Power charges, box handling fees, audio visual equipment and high speed internet access needs are charged separately.

### **High Speed Internet Access**

The Vail Cascade Resort offers complimentary Wireless Internet Access in each of the guest rooms and meeting spaces. This Wireless Internet Access is a shared service throughout the resort. A dedicated 3 Mb High Speed Internet Access line (hard-wire) can be added for \$300.00 + taxes and service charge per line, per day. If a Hub is required there is a rental fee of \$ 100.00 + taxes and service charge per day for a hub with eight outputs.

### **Phone Lines**

Direct in Dial Lines and Direct out Dial Lines are \$100.00 + taxes and service charges per line, per day plus the cost of calls.

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