



Winter 2012 Group and Special Event Menus



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	Friuli, 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 FINAL 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 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

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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

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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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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.

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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.

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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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