



Winter 2012 Group and Special Event Menus



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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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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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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