



Winter 2012 Group and Special Event Menus



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

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)

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

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| 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 | |

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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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