



MARRIOTT RESORT  
VAIL MOUNTAIN



# EVENT MENUS

Crafted for You

VAIL MARRIOTT MOUNTAIN RESORT  
715 West Lionshead Circle | Vail | CO 81657

[www.marriott.com/whrco](http://www.marriott.com/whrco)

meetings imagined  
PEOPLE INSPIRED. MARRIOTT DELIVERED.

# WE SOURCE LOCALLY

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We source locally and it shows. Our culinary team is committed to supporting local farmers and growers by using seasonal, farm-fresh ingredients. Below is a list of our Colorado partners:

Clarks Farms - produce

Jumping Good Goat and Colorado Ranchers Dairy Products –  
cheeses

Climax Jerky and House of Smoke– sausages and cured meats

Honey Smoked Fish Company – salmon

Tender Belly – bacon

Aspen Bakery – baked goods

Colorado Tortilla Factory

Crazy Mountain Brewery

Bonfire Brewery

Rocky Mountain Soda Company



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meetings  imagined

# BREAKFAST

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meal prices listed are for groups of 25 or greater. Meals ordered for 24 or fewer attendees will incur an additional charge of \$6 per guest.



all prices are based on a per person charge and are subject to a 24% taxable service charge and an 8.4% sales tax. Menus are to be purchased on a full attendance basis as we will prepare food and set space accordingly.

meetings  imagined

# BREAKFAST

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## **RISE & SHINE | \$25**

cubed fresh fruit and assorted seasonal whole fruit

fruit pastries, muffins, croissants

variety of cold cereals

low-fat yogurt

house-made granola

2% and skim milk

fruit preserves, butter, margarine

orange, grapefruit, cranberry, apple, V-8 juice (**choose 3**)

Starbucks regular and decaffeinated coffee and Tazo teas

scrambled eggs      **+\$5**

oatmeal              **+\$6**

## **ALL-AMERICAN | \$32**

cubed fresh fruit and assorted seasonal whole fruit

fruit pastries, muffins, croissants, bagels

fruit preserves, butter, cream cheese

scrambled eggs

home style breakfast potatoes

Applewood smoked bacon, breakfast sausage, Ham (**choose 1**)

oatmeal with coconut, brown sugar, honey and raisins

orange, grapefruit, cranberry, apple, V-8 juice (**choose 3**)

Starbucks regular and decaffeinated coffee and Tazo teas



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# BREAKFAST

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## ENHANCEMENTS | PER PERSON

turkey sausage	+\$4
chicken apple sausage	+\$4
vegetarian sausage patty	+\$4
seasonal berries	+\$6
pre-made breakfast sandwiches	+\$9
gluten free muffins	+\$3
Heirloom breakfast potato	+\$3
biscuits and gravy	+\$4
Cheese and charcuterie	+\$4
seasonal berries	+\$6
breakfast burritos	+\$9
carved honey ham (chef required)	+\$10
broken yolk sandwich station (chef required)	+\$10
pancakes (chef required)	+\$10
French toast (chef required)	+\$10
omelet station (chef required)	+\$10

## ENHANCEMENTS | PER DOZEN

hard boiled eggs	+\$42
fruit pastries, muffins, croissants	+\$48
bagels and cream cheese	+\$48
jumbo cinnamon rolls	+\$50



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# BRUNCH

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## BRUNCH BUFFET | \$48

cubed fresh fruit, seasonal berries, and assorted seasonal whole fruit

fruit pastries, muffins, croissants

fruit preserves, butter, margarine

biscuits and gravy

build-your-own parfaits: house-made granola, low-fat yogurt and seasonal berries

scrambled eggs

Applewood smoked bacon

breakfast sausage

bagels with house-made cream cheeses: smoked salmon cream cheese, berry cream cheese, roasted vegetable cream cheese

chef's soup du jour

Caesar salad: romaine lettuce, croutons, parmesan cheese and creamy Caesar dressing

carving station **(choose 1) – chef attendant required**

- petite tender served with griddled tortillas, chipotle salsa, guacamole, pico de gallo and sour cream
- ham served with buttermilk biscuits and apple butter

orange, grapefruit, cranberry, apple, V-8 juice **(choose 3)**

Starbucks regular and decaffeinated coffee and Tazo teas

the brunch buffet is served for a maximum of two hours and requires a minimum guarantee of 25 guests. a chef attendant is required for the brunch buffet. \$150 per chef attendant. one chef attendant per 75 guests.



# PLATED BREAKFAST

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## **CLASSIC BREAKFAST | \$28**

scrambled eggs with cheddar cheese, chives, Applewood smoked bacon, breakfast potatoes, asparagus and oven dried tomato.

## **COUNTRY VEGETABLE FRITTATA | \$28**

served with home-style potatoes and sausage link (choice of turkey or pork)

## **BRIOCHE FRENCH TOAST | \$30**

served with seasonal berry compote, warm maple syrup and Applewood smoked bacon

## **STEAK AND EGGS | \$35**

5 oz flat iron steak, scrambled eggs with cheddar cheese and chives, asparagus, oven-dried tomatoes and breakfast potatoes.

all plated breakfasts are served with Starbucks regular and decaffeinated coffee, Tazo teas, orange juice and breakfast pastries.



# BREAKS

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# BREAKS

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## MEETING PLANNER PACKAGE I \$46

### EARLY MORNING START

cubed fresh fruit, seasonal berries and assorted seasonal whole fruit

fruit pastries, muffins, croissants

fruit preserves, butter, cream cheese

low-fat yogurt

house made granola

2% and skim milk

orange, grapefruit, cranberry, apple, V-8 juice (choose 3)

Starbucks regular and decaffeinated coffee and Tazo teas

### MID-MORNING REFRESHER

orange, grapefruit, cranberry, apple, V-8 juice (choose 3)

soft drinks

bottled water

Starbucks regular and decaffeinated coffee and Tazo teas

### AFTERNOON REFRESHER

deluxe trail mix

cookies and brownies

fresh fruit fondue with low-fat minted yogurt dip

soft drinks

bottled water

Starbucks regular and decaffeinated coffee and Tazo teas



# BREAKS

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## **BUILD-YOUR-OWN | \$18**

Starbucks regular and decaffeinated coffee and Tazo teas  
assorted Pepsi products  
organic fruit infused water.

- choose one sweet **or** one savory enhancement
- additional enhancement \$3 per person per item

## **SWEET**

fresh baked cookies and brownies  
granola bars and house made energy bars  
candy bars  
fruit and yogurt parfaits  
miniature milkshakes

## **SAVORY**

mixed nuts  
antipasto  
crudité and hummus shooters  
potato chips and onion dip  
tortilla chips with house salsa

## **ADDITIONAL SPECALITIES | \$5 each**

Starbucks coffee kiosk  
Rocky Mountain Soda Company soft drinks  
local elk, buffalo and beef jerky  
local Colorado cheddar with artisan crackers  
house made energy bars



# BREAKS

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## **NACHO BAR | \$23**

house-made tortilla chips

southwest seasoned beef or shredded chicken (**choose one**)

queso

pico de gallo, sour cream, chipotle salsa

sliced olives, diced onions, jalapenos

soft drinks

Starbucks regular and decaffeinated coffee and Tazo teas

## **ENHANCEMENTS**

house made guacamole **+\$4**

margarita bar **+\$10**

## **CHOCOHOLIC | \$25**

chocolate dipped pretzels

dried fruit dipped in dark chocolate

chocolate dipped peanuts

fruit skewers with chocolate drizzle

hot chocolate with mini marshmallows

soft drinks

Starbucks regular and decaffeinated coffee and Tazo teas

## **ENHANCEMENTS**

bottled Frappuccino's **+\$5**

Bottled water **+\$5**

S'mores bars or Rice Krispy Treats **+\$5**



# BREAKS

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## **PUB | \$25**

house-made tortilla and pita chips

artichoke & spinach dip

chicken wings or tenders : bbq, buffalo (hot), and crispy fried with sweet chili dipping sauce (**choose two**)

celery and carrot sticks

ranch and blue cheese dressings

soft drinks

Starbucks regular and decaffeinated coffee and Tazo teas

## **ENHANCEMENTS**

assorted Gore Range Pizza Company pizzas

+\$12

quesadilla station\*

+\$8

fresh baked cookies

+\$5

bottled water

+\$5

Colorado micro brews\*\*

+\$8 each

\*one chef attendant per 75 guests required. Chef attendant fee is \$150 per chef.

\*\*one bartender per 100 guests required. Bartender fee is \$200 per bartender.



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# BREAKS

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## **WARM THE SOUL | \$22**

jalapeno corn muffins or assorted rolls

choice of two soups

- vegetarian tomato with parmesan croutons
- wild mushroom bisque with lavash
- southwest chicken pozole in a spicy broth with lime wedge
- Colorado chili with diced onion and sharp cheddar cheese
- Green chili with warm tortillas
- Free range chicken noodle soup
- buffalo chili
- white chili
- New England clam chowder with oyster crackers
- potato leek (vegetarian) with garlic chips
- shellfish bisque with brandy cream and chives

brownies and blondies

soft drinks

Starbucks regular and decaffeinated coffee and Tazo teas

## **ICE CREAM SOCIAL | \$20\***

Strawberry, vanilla, chocolate ice cream

Hot fudge, strawberry sauce, whipped cream, crushed peanuts, maraschino cherries

cubed fresh fruit

soft drinks

Starbucks regular and decaffeinated coffee and Tazo teas

\*one chef attendant per 75 guests required. Chef attendant fee is \$150 per chef.



# BREAKS

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## 7<sup>th</sup> INNING STRETCH | \$25

cracker jacks,  
soft pretzels with cheese sauce and mustard  
mini corn dogs buns, relish, mustard, ketchup  
warm roasted peanuts  
variety of candy bars  
white cheddar popcorn  
soft drinks  
Starbucks regular and decaffeinated coffee and Tazo teas

## ENHANCEMENTS

Bottled water	+\$5
Colorado micro brews**	+\$7
domestic brews**	+\$6
mini root beer floats	+\$5

## GLUTEN FREE ALL DAY | \$18

pomegranate and blueberry smoothie  
orange carrot horseradish juice  
smoked almonds  
elk jerky  
Colorado white cheddar cheese sticks  
gluten free brownies

\*\*one bartender per 100 guests required. bartender fee is \$200 per bartender.



# BREAKS

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## **LOCAL FLAVOR I \$26**

local Colorado cheese

garlic and basil chevre spread

truffle honey and lemon spread

cabra blanca (a semi-soft mild cheese with grassy notes and an edible white mold rind)

elk, buffalo and beef Jerky

smoked trout display

pickled vegetables, red onion jam and crème fraiche

sesame lavash and assorted crackers

fruit skewers with honey-yogurt sauce

rocky mountain bottled soft drinks

Starbucks regular and decaffeinated coffee and Tazo teas

## **FITNESS I \$18**

individual low-fat yogurts

gourmet mixed nuts

house-made granola

cubed fresh fruit

Nutri-grain bars

soft drinks

bottled water

Starbucks regular and decaffeinated coffee and Tazo teas



# BREAKS

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## ENHANCEMENTS | PER PERSON

house-made potato chips and roasted onion dip	+\$6
house-made tortilla chips and warm artichoke dip	+\$7
smoothies*	+\$10
house-made tortilla chips and house-made salsa	+\$6
house-made tortilla chips, salsa, and queso	+\$8
house-made tortilla chips, salsa, and guacamole	+\$10
crudite, choice of bleu cheese or ranch, hummus	+\$9
cubed fresh fruit	+\$9
domestic cheese display	+\$10
cured meat and cheese	+\$12
mixed nuts	+\$7
house-made granola	+\$6
ice cream bars	+\$6
house-made power bars	+\$5

## ENHANCEMENTS | PER PERSON

enhanced coffee bar**	+\$16
includes: Starbucks regular, decaffeinated, and Tazo Teas. Specialty teas, flavored syrups, cinnamon sticks, chocolate shavings, fresh whipped cream, rock sugar sticks, chocolate covered spoons.	
cordial cart**	+\$16
includes: Grand Marnier, Frangelico, B&B, Bailey's, Drambuie, Godiva Liqueur, Kahlua, Courvoisier VSOP, Jameson Irish Whiskey	

\*\*one bartender per 100 guests required. Bartender fee is \$200 per bartender.



# BREAKS

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## ENHANCEMENTS | CHARGED ON CONSUMPTION

chocolate milk	\$4
soft drinks (Pepsi products)	\$5
bottled juices (Nantucket Nectars)	\$5
bottled juices (Naked)	\$6
bottled water	\$4
Fiji bottled water	\$5
Gatorade	\$5
energy drinks	\$5
Izze sparkling juice	\$5
Starbucks Frappuccinos	\$5
lemonade by the gallon	\$70
iced tea by the gallon	\$70
juice by the gallon	\$70
Starbuck regular, decaffeinated, and Tazo Teas by the gallon	\$80
house-made hot chocolate by the gallon	\$90
hot apple cider	\$80
seasonal whole fresh fruit	\$3
granola bars	\$3
Nutri-grain bars	\$3
assorted low-fat yogurts	\$4
energy bars	\$4
candy bars	\$4

## ENHANCEMENTS | PER DOZEN

fresh baked cookies	+\$48
fudge brownies	+\$48
soft pretzels with cheese sauce and mustard	+\$50



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meetings  imagined

# LUNCH

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# PLATED LUNCH: SALAD

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## **ULTIMATE CAESAR SALAD | \$32**

grilled free-range chicken, flat iron or salmon (**choose one**)

romaine lettuce

Tomato basil relish

Parmesan crisp

croutons

parmesan cheese

creamy Caesar dressing

## **COBB SALAD | \$34**

grilled free-range chicken or Flat Iron steak (**choose one**)

tomatoes

avocado

Applewood smoked bacon

chopped hard boiled egg

crumbled blue cheese

shaved red onion

ranch dressing or white balsamic

## **GREEK SALAD | \$32**

herb marinated and grilled chicken

house-made falafel

grilled pita

feta cheese, English cucumber, Kalamata olives, and tomato

Greek dressing

all plated salads served with fresh bread, Starbucks regular and decaffeinated coffees and Tazo teas.



# PLATED LUNCH: SALAD

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## **SOUTHWEST SALAD | \$34**

blackened chicken  
romaine  
black beans  
jicama  
tomatoes  
sweet corn  
tortilla strips  
miniature quesadilla  
avocado vinaigrette or chipotle ranch

## **ASIAN SALAD | \$32**

Asian marinated chicken , ahi tuna or shrimp (choose one)  
organic field greens  
wontons  
mandarin oranges  
sesame seeds  
cucumber  
celery  
sesame ginger vinaigrette

all plated salads served with fresh bread, Starbucks regular and decaffeinated coffees and Tazo teas.



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# PLATED LUNCH

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plated lunch options include choice of field green or Caesar salad and choice of dessert.

plated lunch options are served with fresh bread, Starbucks regular and decaffeinated coffees, and Tazo teas.

## **FIELD GREEN**

field greens

grape tomatoes

cucumbers

shaved red onion

kalamata olives

crumbled bleu cheese

candied nuts

white balsamic vinaigrette

## **CAESAR**

romaine lettuce

croutons

parmesan cheese

creamy Caesar dressing



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# PLATED LUNCH: ENTREE

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## **MOZZERELLA AND TOMATO STUFFED CHICKEN | \$38**

Herbed risotto, pesto cream, roasted red pepper vinaigrette,

## **ROSEMARY BRINED CHICKEN | \$38**

Burnt butter vinaigrette, wild mushroom and pancetta polenta, spring pea tendrils

## **PECAN CRUSTED TROUT | \$37**

Bourbon vinaigrette, sweet potato puree, baby asparagus

## **COCONUT CRUSTED SWORDFISH | \$38**

lemongrass emulsion, lime-ginger rice and baby bok choy

## **CENTER CUT PORK CHOP | \$38**

Applewood bacon mostarda , white cheddar grits, heirloom carrots

## **CENTER CUT FILET \$40**

smashed fingerling potato hash, white asparagus, rye demi

## **SHORT RIB | \$36**

scallion mashed potatoes, red onion marmalade, market vegetables

## **VEGETARIAN SUBSTITUTES**

Mushroom barley meatloaf

Portobello napoleon

vegan pasta

vegetarian strudel

Grilled vegetable and quinoa stuffed pepper

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# PLATED LUNCH: DESSERT

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## **INDIVIDUAL CHOCOLATE CAKE**

chocolate cake made with a blend of four chocolates and finished with a ganache topping. So tempting, so classic, so lusciously gluten-free

## **WHITE CHOCOLATE AND RASPBERRY CHEESECAKE**

silken smooth white chocolate cheese all a swirl with vibrant red raspberry

## **KEY LIME PIE**

authentic Florida Key Lime...refreshingly tart in a granola'd crust

## **WARM APPLE PIE WITH VANILLA BEAN GELATO**

hand formed apple pie with a flaky crust and rich vanilla gelato

## **BLACK FOREST CAKE**

a classic with chocolate and cherries

## **CHOCOLATE HAZZELNET MOUSSE MARQUIS**

a decadent dark truffle mousse with a hint of hazelnut

## **PANNA COTTA TRIFLE**

Italian dessert of sweetened cream topped with fresh berries and a Chantilly cream

## **BERRY TRIFLE**

pound cake, vanilla pastry cream, macerated berries, light whipped cream, and a chocolate twill



# LUNCH: BUFFET

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## SOUP AND SALAD | \$38

freshly baked rolls and butter

chef's soup du jour

vegetarian soup selection

choose one salad bar:

- Caesar salad bar: grilled chicken, croutons, parmesan cheese and creamy Caesar dressing
- organic field greens, cherry tomatoes, English cucumbers, carrots, white balsamic vinaigrette and ranch dressing

Yukon Gold baked potato bar with cheese, bacon, green onion, sour cream and butter

chef's selection of dessert

iced tea

Starbucks regular and decaffeinated coffee and Tazo teas

## ENHANCEMENTS

grilled vegetable display **+\$6**

add grilled salmon to salad bar **+\$5**

add flat iron steak to salad bar **+\$5**

broccoli with cheese sauce **+\$4**

## LUNCH IN THE PARK | \$38

chef's soup du jour

field green salad

assorted seasonal whole fruit

choice of build your own deli or premade wraps

build your own deli:

- assorted deli meats to include turkey, ham, roast beef
- assorted cheeses to include swiss, cheddar, provolone
- lettuce, tomato, onion, pickles, mayo, mustard, ketchup, horseradish and dijon mustard

choose three premade wraps:

- grilled chicken Caesar
- roasted turkey and provolone
- roast beef and swiss
- ham and cheddar
- tuna salad
- vegetarian wrap

house-made potato chips with roasted vegetable dip

cookies and brownies

Iced tea

Starbucks regular and decaffeinated coffee and Tazo teas



# LUNCH: BUFFET

## LITTLE ITALY | \$43

Italian breads and garlic breadsticks

minestrone soup

Caesar salad

antipasto display

ratatouille

choice of two pastas

- penne pasta
- cheese tortellini
- farfalle
- Congliche
- gluten free pasta

choice of two sauces

- bolognese
- pesto cream
- pomodoro
- alfredo

choice of one protein\*\*

- herbed seared chicken
- chicken picatta
- grilled Italian sausage
- jumbo meatballs
- eggplant parmesan

tiramisu and panna cotta trifle

iced tea

Starbucks regular and decaffeinated coffee and Tazo teas

## ENHANCEMENTS

\*\*two proteins

+\$5

## SOUTHWEST | \$44

tortilla soup

tortilla chips, pico de gallo and salsa

romaine salad:

black beans, jicama, shaved red onion, tomatoes, shaved red pepper, shredded jack cheese, crispy tortilla strips and avocado vinaigrette and chipotle ranch

cheese enchiladas

pork tamales

grilled skirt steak tacos

lettuce, tomato, onion, shredded cheddar cheese, pico de gallo and sour cream

refried beans

Spanish rice

churros

flan

iced tea

Starbucks regular and decaffeinated coffee and Tazo teas

## ENHANCEMENTS

spicy seared salmon **+\$5**

house-made guacamole **+\$4**

street style taco station\* **+\$6**

\*one chef attendant per 75 guests required. Chef attendant fee of \$150 per chef



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# LUNCH: BUFFET

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## BBQ | \$44

corn muffins with butter  
organic field greens  
cherry tomatoes, English cucumbers, carrots, olives, cornbread croutons and apple cider vinaigrette and ranch dressing  
coleslaw  
baked beans or vegetarian beans  
collard greens  
bbq brisket with house bbq sauce  
beer brined grilled free-range chicken  
brioche buns  
seasonal fruit cobbler  
pecan bars  
iced tea  
Starbucks regular and decaffeinated coffee and Tazo teas

## ENHANCEMENTS

smoked ribs	+\$5
mac & cheese	+\$4
Colorado Chili	+\$4

## ASIAN | \$42

egg rolls with sweet chili sauce  
organic field greens  
crispy wontons, rice noodles, celery, diced cucumber, mandarin oranges, toasted almonds  
soy sesame vinaigrette  
Rice noodle salad  
Miso glazed chicken  
Ginger and scallion beef  
stir fried vegetables  
steamed long grained white rice  
chocolate dipped fortune cookies  
green tea crème brulee  
iced tea  
Starbucks regular and decaffeinated coffee and Tazo teas

## ENHANCEMENTS

assorted sushi rolls	market price
Stir fry station*	+\$5
• choice of cashew chicken or spicy basil shrimp	

\*one chef attendant per 75 guests required. Chef attendant fee of \$150 per chef



# LUNCH: BUFFET

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## FIELD & STREAM | \$44

artisan breads  
organic greens  
baby beets, Colorado goat cheese,  
pistachio  
blood orange vinaigrette  
quinoa power salad  
grilled swordfish with fava bean and  
heirloom tomato ragu  
petite tender bites with a wild mushroom  
fumet  
roasted red pepper risotto  
caramelized Brussels sprouts  
salted caramel crème brulee cheese cake  
flourless chocolate cake (gluten free)  
iced tea  
Starbucks regular and decaffeinated  
coffee and Tazo teas

## COOK OUT | \$42

coleslaw  
organic field greens  
cherry tomatoes, carrots, olives, croutons  
and  
white balsamic vinaigrette and ranch  
dressing  
angus burger and veggie burger  
mayo, Dijon mustard, yellow mustard,  
whole grain mustard, and ketchup  
lettuce, Tomato Onion and pickles  
American, cheddar and Swiss cheese  
caramelized onion and mushroom  
organic brioche buns  
sweet potato tater tots  
chocolate and apple cider milk shakes  
iced tea  
Starbucks regular and decaffeinated  
coffee and Tazo teas



# LUNCH: TO-GO

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## **BOX LUNCH | \$32**

choose three:

- grilled chicken Caesar wrap
- roasted turkey and provolone wrap
- ham and cheddar wrap
- roast beef and Swiss wrap
- tuna salad wrap
- chicken salad wrap
- chicken salad sandwich
- vegetarian wrap (low-fat) roasted red pepper spread, fresh spinach, grilled vegetables and Monterey Jack cheese
- New Orleans muffuletta sandwich
- medium-rare roast beef sandwich with creamy horseradish sauce
- grilled chicken sandwich with olive tapenade, fresh basil pesto, lettuce, and tomato

choice of potato salad, pasta salad, or coleslaw

choice of freshly baked cookie, fudge brownie, or granola bar

potato chips

seasonal whole fruit

bottled water

## **ENHANCEMENT | EACH**

soft drinks (Pepsi products) **+\$5**



# RECEPTION

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# RECEPTION: HORS D'OEUVRES

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## CHILLED SELECTIONS

| PER PIECE

fresh shucked market oysters on the half shell with lemon zest and cocktail sauce	market price
tequila marinated shrimp skewer	\$7
blackberry and brie tartlet	\$6
hummus on pita point with kalamata and feta crumble	\$6
bleu cheese, walnut and honeycomb on corn cake	\$6
tomato mozzarella crostini with red onion and fresh basil	\$5
dried pear with walnut and Amish bleu cheese mousse	\$6
Asian bbq duck confit salad in crispy phyllo cups	\$6
mango and crab salad cucumber cup	\$6
cajun spiced beef on brioche	\$6
wasabi crusted Ahi tuna on wonton crisp	\$6
sliced beef tenderloin on latke with horseradish crème	\$7
antipasto baguette crisp	\$6
bleu cheese stuffed fig with crisp prosciutto wrap	\$7
hoisin bbq chicken in phyllo cup	\$6
smoked trout tostada	\$6
boursin stuffed cherry tomato	\$6
Ahi tuna poke spoons	\$7

appetizers may be butler passed at \$50 per server per hour.

listed prices for hors d'oeuvres require a minimum order of 50 pieces.



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# RECEPTION: HOR D'OEUVRES

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## WARM SELECTIONS

## | PER PIECE

coconut prawns on a skewer	\$6
crab rangoon	\$7
Maryland style crab cakes with grain mustard remoulade	\$6
lobster wontons with sweet chili sauce	\$8
breaded artichoke heart	\$6
mushroom cap with boursin cheese	\$6
chicken and asiago in filo	\$6
black bean and cheese quesadilla	\$6
beef empanada	\$6
mini beef wellington	\$6
Mikado shrimp spring roll	\$6
bacon wrapped casino shrimp	\$6
scallop wrapped in bacon	\$7
shrimp, pork or veggie spring roll	\$6
steamed pork bun	\$6
vegetable curry samosa	\$7
Chicken Cornucopia	\$6
vegetable cornucopia	\$6
brie and raspberry in filo	\$6
spanakopita	\$6

appetizers may be butler passed at \$50 per server per hour.

listed prices for hors d'oeuvres require a minimum order of 50 pieces.



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meetings  imagined

# RECEPTION: HORS D'OEUVRES

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## WARM SELECTIONS (CONT)

| PER PIECE

beef teriyaki satay	\$6
sesame crusted chicken satay	\$6
Colorado lamb chop, red onion marmalade	\$8
arancini (fried risotto ball stuffed with cheese)	\$6
fig and mascarpone in filo	\$6

## DISPLAYS

| PER PERSON

crudités and hummus	\$9
grilled vegetables	\$9
cubed fresh fruit	\$9
domestic cheeses	\$10
baked brie en croute	\$10
antipasto display to include :	\$12
marinated grilled vegetables, house select charcuterie, Parmigiano-Reggiano	
bread and spreads display to include:	\$10
baba ghanoush , olive tapenade, hummus, tomato bruschetta pita triangles, artisan breads and garlic toasted baguette slices	
Colorado cheese display	\$12
imported cheese display	\$12

appetizers may be butler passed at \$50 per server per hour.

listed prices for hors d'oeuvres require a minimum order of 50 pieces.



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meetings  imagined

# RECEPTION: CARVING

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## CARVING STATIONS\* | EACH

bone-in house cured maple glazed spiral cut ham accompanied by an assortment of mustards (serves 30)	\$300
agave and molasses roasted turkey accompanied by peach chutney and spiced cherry jam (serves 30)	\$300
roast pork loin accompanied by apple bacon compote (serves 30)	\$300
herb crusted leg of lamb accompanied by rosemary lamb jus and mint jelly (serves 20)	\$375
New York strip loin accompanied by green peppercorn demi glace with horseradish and toasted cumin cream (serves 25)	\$375
slow roasted prime rib of beef accompanied by au jus and horseradish cream (serves 30)	\$450
roasted tenderloin of beef accompanied by glace de viande (serves 15)	\$375

\*all carving stations carved to order by a uniformed chef. one chef per 75 guests.  
chef attendant fee of \$150 per chef applies for up to 2 hours. stations include assorted rolls.



# RECEPTION: ACTION

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## **QUESADILLA STATION\*** | \$20

chicken, shrimp, and Portobello mushrooms  
selection of cheeses  
flour tortillas  
house-made salsa  
pico de gallo  
sour cream

## **STREET TACO BAR\* | \$20**

chicken, pork carnitas or  
marinated skirt steak (choose 2)  
peppers and onions  
flour tortillas  
house-made salsa  
pico de gallo  
sour cream

## **ENHANCEMENTS | per person**

fresh guacamole\*\* **+\$4**  
Imported / micro brew bottled beer **+\$7 ea.**

## **COMFORT FOOD\*** | \$22

creamy risotto, grits, or mashed potatoes  
sautéed with guest's choice of:  
Prosciutto  
duck confit  
black truffles  
fresh sweet peas  
sun-dried tomatoes  
seasonal mushrooms  
parmesan and asiago cheeses  
Additional Toppings Available Upon Request

## **ENHANCEMENTS | per person**

sweet Italian sausage **+ \$3**  
braised beef **+ \$4**  
Short rib **+ \$4**  
spicy choizo **+ \$4**  
lobster **+ \$8**

\*one chef per 50 guests required. chef attendant fee of \$150 per chef applies for up to 2 hours.

\*\*may be served at an action station. Chef attendant fee applies.



# RECEPTION: ACTION

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## FISH OR SHRIMP TACO\*

| \$21

grilled mahi mahi or crispy shrimp  
marinated in lime and jalapenos  
flour tortillas  
pickled cabbage  
ancho-buttermilk sauce  
pico de gallo  
sour cream  
cheddar cheese  
cotija cheese  
jalapenos  
jalapeno salsa  
shredded lettuce  
black olives

## GYRO\*

| \$24

lamb gyro meat  
crumbled feta  
diced red onion  
diced tomatoes  
lettuce  
tzatziki sauce and hummus  
warm pita bread

## LETTUCE WRAPS\*

bibb lettuce  
black bean salad  
chili paste  
cilantro leaves  
daikon radish  
julienne carrots and cucumbers  
Scallions  
crushed peanuts  
blanched rice noodles  
Asian bbq sauce  
sweet chili sauce.  
Choice of:  
marinated chicken | \$18  
marinated chicken and beef | \$20  
marinated chicken,  
beef and shrimp | \$22

## ENHANCEMENTS | per beverage\*\*

Asian beers: + \$7 each  
Sapporo, Asahi, Kirin

\*one chef per 50 guests required. chef attendant fee of \$150 per chef applies for up to 2 hours.

\*\* bartender required.



meetings  imagined

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# RECEPTION: ACTION

## PASTA\*

choose two pastas:

- ricotta filled tortellini
- penne rigate
- farfalle
- tagliatelle

choose two sauces:

- alfredo
- pesto cream
- pomodoro
- bolognese
- creamy vodka tomato
- garlic clam butter

choose one protein:

- grilled free-range chicken breast
- garlic parmesan meatballs
- sweet Italian sausage
- grilled balsamic marinated Portobello

grated parmesan

crushed red pepper

sun dried tomatoes

## ENHANCEMENTS

garlic clams	+\$4
steamed mussels	+\$4
shrimp	+\$6
add second protein	+\$4

\*one chef per 50 guests required. chef attendant fee of \$150 per chef applies for up to 2 hours.

\*\* bartender required.

| \$21

## SLIDERS

| \$22

house potato chips with roasted onion dip

choose three:

- angus beef topped with cheddar cheese, tomato and chipotle mayo
- bbq pulled chicken topped with coleslaw
- bbq pulled pork topped with coleslaw
- crab cake with garlic aioli and mache
- portobello, swiss and pesto

## SLOW ROASTED SUCKILING PIG | \$22

Whole roasted suckiling pig served three ways:

- Chive cheddar biscuit house bbq and coleslaw
- Banh mih French roll
- Fresh griddled tortillas house salsa

## ENHANCEMENTS

add additional meat	+\$4
substitute Kobe beef	+\$4
substitute lamb	+\$3
Domestic brews**	+\$6 each
Colorado micro brews**	+\$7 each



# RECEPTION: ACTION

---

## SEAFOOD\*

| market

oysters on the half shell  
scallop ceviche  
marinated mussels  
marinated stone crab  
cocktail crab claws  
jumbo shrimp cocktail  
seafood verrine  
seafood gazpacho shooter  
cilantro lime cocktail sauce  
sliced lemons  
tarragon crème fraiche  
mignonette.  
(minimum order of 100 required)

## POT STICKER\*

| \$12

pan seared pork and vegetarian  
ponzu  
sweet chili  
spicy mustard  
Asian slaw

## ENHANCEMENT | per piece

crab wontons | \$5

## SUSHI

| market

spicy tuna  
eel  
snow crab  
smoked salmon  
ebi shrimp  
yellowtail  
unagi  
Salmon  
California rolls  
(minimum order of 50 required)

## ENHANCEMENT

| each

lobster fennel roll | \$8

\*one chef per 50 guests required. chef attendant fee of \$150 per chef applies for up to 2 hours



meetings  imagined

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# RECEPTION: ACTION

---

## **GRILLED CHEESE AND TOMATO SOUP\*** | \$18

artisan grilled cheese to include:  
traditional, caprese, italian cured meats  
vegetarian tomato soup

## **ENHANCEMENT**

Caesar salad **+ \$5**

## **GOURMET MAC AND CHEESE\*** | \$26

shrimp  
lobster  
asparagus  
wild mushrooms  
peas  
pancetta  
goat cheese  
sun-dried tomatoes  
fresh herbs

\*one chef per 50 guests required. chef attendant fee of \$150 per chef applies for up to 2 hours.



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meetings  imagined

# RECEPTION: DESSERT

---

## VIENNESE\*\*

| \$22

passion fruit tart  
bittersweet chocolate truffle marquise  
tiramisu  
key lime pie  
chocolate truffles  
miniature crème brulee and éclairs  
miniature French pastries and cream puffs  
chocolate dipped strawberries  
assorted cheesecake  
chocolate fondue with cubed fresh fruit  
Starbucks regular and decaffeinated  
coffee and Tazo teas

## ENHANCEMENTS\*

| per person

bananas foster prepared to order **+\$8**  
cherries jubilee prepared to order **+\$8**  
apple crisp martini bar: **+\$8**

## DESSERT\*\*

| \$16

chocolate hazelnut torte  
poached pear almond tart  
miniature French pastries  
New York style cheesecake  
lemon bars  
Starbucks regular and decaffeinated coffee and  
Tazo teas

\*\$150 per chef attendant for up to 2 hours.

\*\* prices listed reflect minimum order of 50.



meetings  imagined

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# DINNER: PLATED

---



plated dinners are priced according to entrée chosen.  
entrée prices include choice of salad, soup, and dessert.  
meal service can be enhanced with the selection of an appetizer.  
all plated meals must include a minimum of three courses of service.



# PLATED DINNER: SOUP

---

Choose one starter soup or salad to pair with chosen entre and dessert, price included in entrée:

**VEGETARIAN HEIRLOOM TOMATO BISQUE**

**WILD MUSHROOM & BRIE BISQUE**

**SOUTHWEST CHICKEN POZOLE**

**COLORADO ELK CHILI**

**NEW ENGLAND CLAM CHOWDER**

**CORN AND CRAB BISQUE**

**TRADITIONAL FRENCH ONION**

**ASPARGUS ALMOND**

**WILD MUSHROOM WITH BEEF AND BARLEY**

**BUTTERNUT SQUASH BISQUE**

**POTATO LEEK**

**SHELLFISH BISQUE**

## **ENHANCEMENT**

soup served en croute

**+\$2**



# PLATED DINNER: SALAD

---

## CAESAR

romaine lettuce  
croutons  
parmesan cheese  
creamy Caesar dressing

## HOUSE

mixed greens  
gorgonzola cheese  
red onion  
pear  
Applewood smoked bacon  
candied nuts  
white balsamic vinaigrette

## SUMMER HARVEST

arugula  
dried strawberries  
feta  
candied pistachio  
pomegranates seeds  
poppy seed dressing

## NICOISE

frisse  
tri-colored baby potato  
Hardboiled egg  
Haricot verts  
Olives  
Dijon vinaigrette

## STEAKHOUSE WEDGE

iceberg lettuce  
grape tomatoes  
chopped egg  
Applewood smoked bacon  
crumbled bleu cheese  
buttermilk ranch dressing

## CAPRESE

tomato  
arugula  
fresh mozzarella  
sea salt  
basil oil

## AUTUMN HARVEST

field greens  
figs  
dried cranberries  
blue cheese  
candied walnuts  
bacon lardons  
white balsamic maple dressing

## ADDITIONAL DRESSING OPTIONS

raspberry vinaigrette  
bleu cheese  
white balsamic vinaigrette  
poppy seed  
buttermilk ranch  
creamy Caesar



# PLATED DINNER: APPETIZER

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duck confit flatbread with ricotta and arugula	<b>+\$16</b>
bbq shrimp with thyme and Colorado goat cheese grits	<b>+\$18</b>
osso buco style short ribs with mashed potatoes, red onion marmalade and pan jus	<b>+\$16</b>
lump crab cake with corn machoux and pickled peppers	<b>+\$16</b>
wild mushroom crepes with asparagus and lemon cream	<b>+\$12</b>
Mediterranean tart with hummus, feta, tomato, cucumber, roasted red pepper, aged balsamic and black quinoa	<b>+\$14</b>
bbq quail with blue corn polenta and daikon slaw	<b>+\$16</b>
beef tenderloin tartare with arugula pesto bruschetta and parmesan aioli	<b>+\$18</b>
sesame crusted ahi tuna with daikon slaw and cilantro lime chile sauce	<b>+\$16</b>
elk carpaccio with arugula, capers, preserved lemon, garlic aioli, grilled bread	<b>+\$18</b>



# PLATED DINNER: ENTREES

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- COLORADO BASS** | \$56  
wild rice, romesco sauce asparagus and golden beets
- SUN DRIED TOMATO CRUSTED SLAMON** | \$58  
arugula pistou, cous cous pilaf , grilled peppers and baby carrot
- CHICKEN CAPRESE** | \$58  
fresh mozzarella, tomato, risotto, baby carrots and broccolini
- CHICKEN FORRISTIERRE** | \$56  
mushrooms, fontina, with barley risotto, glaze and dijon cream
- PORK LOIN** | \$54  
caramelized sweet grilled pineapple, vanilla scented sweet potato puree and market vegetable
- COCONUT CRUSTED SWORDFISH** | \$56  
lemongrass emulsion, lime-ginger rice, baby bok choy
- CENTER CUT FILET** | \$62  
wild mushroom ragout, buttermilk mashers , asparagus and oven roasted tomato
- SHORT RIBS** | \$58  
braising sauce , scallion mashed potatoes and market vegetable
- HALIBUT** | \$58  
lentil ragout , market vegetable and lemon buerre blanc
- PECAN CHICKEN** | \$56  
pecan and panko crusted chicken caramelized onion demi sweet potato puree grilled acorn squash
- BONE-IN BUFFALO RIBEYE** | \$62  
buttermilk roasted shallot mashed potatoes caramelized mushroom , market vegetable
- COLORADO LAMB CHOPS** | \$64  
lamb demi, herbed couscous pilaf, sautéed spinach and roasted tomatoes
- COLORADO ELK LOIN STEAK** | \$72  
Colorado goat cheese grits, bittersweet chocolate demi market green veggies
- PRIME FILET** | market price  
paired with chef's seasonal sides
- BUTTERNUT RAVIOLI** | \$44
- PORTOBELLO NAPOLEON** | \$42
- VEGAN PASTA** | \$42
- LENTIL CAKES** | \$44
- VEGETARIAN STRUDEL** | \$44



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meetings  imagined

# PLATED DINNER: DESSERT

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## **INDIVIDUAL CHOCOLATE CAKE**

chocolate cake made with a blend of four chocolates and finished with a ganache topping. So tempting, so classic, so lusciously gluten-free

## **WHITE CHOCOLATE AND RASPBERRY CHEESECAKE**

silken smooth white chocolate cheese swirled with vibrant red raspberry

## **KEY LIME PIE**

authentic Florida Key Lime...refreshingly tart in a granola'd crust

## **WARM APPLE PIE WITH VANILLA BEAN GELATO**

hand formed apple pie with a flaky crust and rich vanilla gelato

## **BLACK FOREST CAKE**

a classic with chocolate and cherries

## **CHOCOLATE HAZZELNET MOUSSE MARQUIS**

a decadent dark truffle mousse with a hint of hazelnut

## **PANNA COTTA TRIFLE**

Italian dessert of sweetened cream topped with fresh berries and a Chantilly cream

## **BERRY TRIFLE**

pound cake, vanilla pastry cream, macerated berries, light whipped cream, and a chocolate twill



# A LA CARTE DINNER

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the Vail Marriott Mountain Resort is proud to offer a la carte dinner service for your special occasion. instead of trying to determine what entrée will please everyone, your guests will have the option to choose the entrée of their liking at the time of service. menu cards will be provided at each place setting for your guests to make their entrée selections.

## **A LA CARTE SERVICE**

pre select 1 soup or appetizer

pre select 1 salad

guest to select from 3 entrees offered

hotel will include a vegetarian option in addition to three entrees offered

pre select 1 dessert

a la carte dinners will be priced according to your menu selections, and can be customized to suit your needs. listed menu prices subject to change to accommodate a la carte service.

all a la carte meals must include a minimum of four courses. two courses must precede the entrée service. all entrees include rolls, butter, dessert, and tables service of freshly brewed Starbucks regular and decaffeinated coffee and Tazo teas.

please select a la carte menu from the plated dinner menus on the previous pages.



# DINNER: BUFFET

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meal prices listed are for groups of 25 or greater. Meals ordered for 24 or fewer attendees will incur an additional charge of \$6 per guest.



# DINNER: BUFFET

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## **COLORADO RANCH BBQ\* | \$67**

jalapeno corn muffins with butter

Colorado elk chili

organic field greens salad with cherry tomatoes, English cucumbers, carrots, sweet peppers, cornbread croutons, white balsamic vinaigrette and ranch dressing

country potato salad

coleslaw

baked beans

corn on the cob

carved bbq brisket with house bbq sauce

beer brined grilled free-range chicken

bbq pork ribs

loaded redskin mashed potatoes

brioche buns

seasonal fruit cobbler and pecan bars

Starbucks regular and decaffeinated coffee and Tazo teas

\*one chef attendant per 75 guests required for the Colorado ranch bbq dinner buffet. \$150 per chef attendant for up to 2 hours.



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meetings  imagined

# DINNER: BUFFET

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## CASUAL ELEGANCE\* | \$69

freshly baked rolls and butter

mixed green salad with grape tomatoes, cucumbers, shaved red onion, Kalamata olives, Amish bleu cheese, candied nuts and white balsamic vinaigrette dressing

fingerling and green bean potato salad

cashew chicken salad

herb roasted free-range chicken breast

ancho dusted trout

slow roasted prime rib carved to order: accompanied by green peppercorn demi glace, horseradish and toasted cumin cream

garlic mashed potatoes

haricot verts and baby carrots

assorted cheesecakes

Starbucks regular and decaffeinated coffee and Tazo teas

\*one chef attendant per 75 guests required for the Casual Elegance dinner buffet.  
\$150 per chef attendant for up to 2 hours.



meetings  imagined

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# DINNER: BUFFET

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## **GOURMET SELECTION\* | \$72**

freshly baked rolls and butter

butternut squash bisque

house salad with mixed greens, gorgonzola cheese, shaved red onion, fresh pear, Applewood smoked bacon, candied nuts and white balsamic vinaigrette dressing

chicken and red grape salad

grilled and chilled asparagus

herb grilled free-range chicken breast

mustard glazed salmon

choose one:

- herb crusted leg of Colorado lamb carved to order: accompanied by rosemary lamb jus and mint jelly
- carved buffalo prime rib with au jus and horseradish cream

garlic Yukon mashed potatoes

local Colorado seasonal vegetables

chef's selection of desserts

Starbucks regular and decaffeinated coffee and Tazo teas

\*one chef attendant per 75 guests required for the Gourmet Selection dinner buffet. \$150 per chef attendant for up to 2 hours.



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meetings  imagined

# DINNER: BUFFET

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## **COLORADO FEAST\* | \$72**

freshly baked rolls and butter

San Luis Valley Yukon potato chowder

mini steakhouse wedge with iceberg lettuce, grape tomatoes, chopped egg  
Applewood smoked bacon, crumbled bleu cheese, buttermilk ranch dressing

quinoa power salad with nuts, dried fruit, and pomegranate vinaigrette

choose one:

- carved mustard and molasses glazed lamb
- carved buffalo prime rib with smoked tomato demi glace and horseradish cream

pan seared Rocky Mountain trout

free range oven roasted chicken breast

Haystack Mountain grits

grilled vegetable stuffed peppers

asparagus and heirloom baby carrots

bread pudding

s'mores

Starbucks regular and decaffeinated coffee and Tazo teas

\*one chef attendant per 75 guests required for the Colorado Feast dinner buffet.  
\$150 per chef attendant for up to 2 hours.



# DINNER BUFFETS

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## **MARRIOTT GRAND\* | \$95**

freshly baked rolls and butter

lobster bisque

frisee salad with toasted pistachios, grape tomato, crispy pancetta and caper dijon vinaigrette

antipasto display with marinated grilled vegetables, house select charcuterie and fresh mozzarella

jumbo shrimp on ice with cilantro lime cocktail sauce, sliced lemons, tarragon crème fraiche and mignonette

mussels meuniere

herb seared free-range chicken breast

choose one:

- dijon crusted leg of Colorado lamb carved to order accompanied by tart cherry jam and smoked tomato lamb jus
- slow roasted Angus prime rib of beef carved to order accompanied by au jus and horseradish cream

Colorado sheep's milk gratin potatoes

local Colorado seasonal vegetables

chef's hand dipped chocolate covered strawberries and display of mini desserts

Starbucks regular and decaffeinated coffee and Tazo teas

## **ENHANCEMENTS**

raw bar

**market price**

marinated mussels, cocktail crab claws, oysters on the half shell

\*one chef attendant per 75 guests required for the Marriott Grand dinner buffet. \$150 per chef attendant for up to 2 hours. additional hours are \$25 per hour.



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meetings  imagined

# BEVERAGE

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**VAIL MARRIOTT MOUNTAIN RESORT**  
715 West Lionshead Circle  
Vail, CO 81657

meetings  imagined

# BEVERAGE

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## HOST / CASH BAR\*

	HOST	CASH
micro brews	\$7	\$8
imported beers	\$7	\$8
domestic beers	\$6	\$7
standard wines	\$8	\$9
luxury wines	\$10	\$11
premium wines	\$12	\$13
standard cocktails	\$9	\$10
luxury cocktails	\$11	\$12
premium cocktails	\$13	\$14
bottled water	\$5	\$5
soft drinks	\$5	\$5

## PACKAGE BAR\*

	PER PERSON
standard bar for one hour	\$22
each additional hour	\$11
luxury bar for one hour	\$24
each additional hour	\$12
premium bar for one hour	\$26
each additional hour	\$13

\*one bartender per 75 guests at minimum. Bartender fee is \$200 for the first two hours and \$100 an hour after.



# BEVERAGE

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## ENHANCEMENTS

**KEG OF DOMESTIC** | \$450 each

**KEG OF IMPORT** | \$550 each

**KEG OF MICRO BREW** | \$550 each

## DOMESTIC

Budweiser, Coors Light, additional rotating selections

## IMPORT

Stella Artois, additional rotating selections

## MICRO BREW

Blue Moon, Avery, O'dells, additional rotating selections

## STANDARD

Stone Cellars chardonnay, Stone Cellars pinot grigio, Stone Cellars merlot, Stone Cellars cabernet sauvignon, Mark West pinot noir, Beringer white zinfandel

Smirnoff, Cruzan Aged Light, Beefeater, Dewars White Label, Jim Beam White Label, Canadian Club, Jose Cuervo Tradicional, Korbel Brandy

## LUXURY

Century Cellars chardonnay, Century Cellars pinot grigio, Century Cellars merlot, Century Cellars cabernet sauvignon, Mark West pinot noir, Beringer white zinfandel

Absolut, Bacardi Superior, Captain Morgan Spiced Rum, Tanqueray, Johnnie Walker Red, Maker's Mark, Jack Daniels, Seagram's VO, 1800 Silver, Courvoisier VS

## PREMIUM

Estancia chardonnay, Provenance sauvignon blanc, Clos du Bois merlot, L D Lyeth cabernet sauvignon, Acacia pinot noir

Grey Goose, Bacardi Superior, Mt Gay Eclipse Gold, Bombay Sapphire, Johnnie Walker Black, Knob Creek, Jack Daniels, Crown Royal, Patron Silver, Hennessy Privilege VSOP



# TECHNOLOGY

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prices listed are per day of use.



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VAIL MARRIOTT MOUNTAIN RESORT  
715 WEST LIONSHEAD CIRCLE  
VAIL, CO 81657

meetings  imagined

# TECHNOLOGY

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## INTERNET\*

	<b>SIMPLE</b>	<b>SUPERIOR</b>
1 user	complimentary	\$25
2 to 5	\$65	\$130
6 to 10 users	\$125	\$250
11 to 20 users	\$200	\$400
21 to 50 users	\$300	\$600
over 50 users	\$500	\$1000
over 100 users	\$1000	\$2000
custom networking	call for pricing	call for pricing

\*additional fee may apply

## SERVICES | PLEASE CALL FOR PRICING

event photography  
video editing  
recording  
stage décor package  
podcasting production audio / video  
podcasting production advanced

## VIDEO

VHS/DVD combo	\$80
32" LCD TV	\$200
47" LCD TV	\$350
50" LED monitor	\$500
video camera w/ tripod	call for pricing
video edit (with lead time)	\$250
Blu-ray player	\$100



# TECHNOLOGY

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## PROJECTION PACKAGES\*

small to mid-size meetings (up to 50 guests)

| \$300

4000 lumen LCD projector

tripod screen

carts/cables/connectors

technical support

mid-size meeting (50-200 guests)

| \$600

6500 lumen LCD projector

cradle screen

carts/cables/connectors

USB wireless mouse

technical support

larger-size meeting (200+ guests)

| \$850

7000 lumen LCD projector

fast fold screen

carts/cables/connectors

technical support

## ENHANCEMENT\*\*

fly gear

| \$150

\*projector packages include certified technical support with computer interfacing.

\*\* fly gear may be required due to space requirements



# TECHNOLOGY

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## **BRING-YOUR-OWN-PROJECTOR\***

small to mid-size meetings (up to 50 guests)

| \$175

tripod screen

carts/cables/connectors

technical support

mid-size / large room meeting (50+ guests)

| \$190

cradle screen

carts/cables/connectors

USB wireless mouse

technical support

## **ENHANCEMENT**

Power Point slid advancer

| \$35

## **LIGHTING**

stage wash

please call

spotlights

please call

decorative lighting

please call

\*bring-your-own-projector packages include certified technical support with computer interfacing. technical support includes 30 minutes of assistance. Additional fees will apply after 30 minutes at \$85 per service call.



# TECHNOLOGY

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## AUXILIARY AUDIO

JBL EON speaker	\$100 each
JBL VRX system (2 speakers)	\$250
JBL VRX system (4 speakers)	\$350
JBL VRX system (w/ subwoofers)	please call
Shure 4 channel mixer	\$40
Mackie 1402 mixer	\$75
16 channel mixer	\$150
32 channel Sound Craft mixing board	\$350
CD player	\$40
iPod rental	\$40

## MICROPHONES\*

wired handheld Shure SM 58	\$40
table top-shure MX 418	\$60
Podium w/ Shure MX 418	\$100
wireless handheld	\$120
wireless lavalier	\$120
House sound	\$100

\*all microphones require a mixer for volume control and a house sound patch for sound reinforcement / quality control.



# TECHNOLOGY

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# GOLDEN LEAF SPA

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**VAIL MARRIOTT MOUNTAIN RESORT**  
715 West Lionshead Circle  
Vail, CO 81657

meetings  imagined

# OXYGEN BAR

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There are numerous advantages of breathing pure oxygen; it is especially beneficial in high altitude mountain environments.

Breathing pure oxygen can increase O2 percentage levels rapidly and effectively. This helps to counteract the symptoms of altitude sickness including headaches, nausea, fatigue and sleeplessness.

Oxygen can also be used to aid athletes to improve performance, help with jet lag and it essential to the health, maintenance and youth of your skin.

Our oxygen bar can be rented for your event space to provide oxygen sessions to help your guests combat issues related to high altitude and travel. We will provide an oxygen bar attendant and unlimited supply of nose pieces.

## **OXYGEN BAR | PER HOUR**

four person station	<b>\$300</b>
six person station	<b>\$400</b>

