



Catering & Banquet Menus



THE ARRABELLE
— AT VAIL SQUARE —
A ROCKRESORT

675 Lionshead Place Vail, Colorado 81657

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**A 22% gratuity & 8.4% tax will be added to all food & beverage prices.*

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THE ARRABELLE
AT VAIL SQUARE
A ROCK RESORT

Breakfast Buffets

*Buffets serving 25 guests or less will be subject to an additional charge of \$6 per person.
Buffets will be replenished for 1 hour.*

EXPRESS BREAKFAST

Sliced Fruit & Seasonal Berries
An Assortment Of Corn Muffins, Croissants
& Hand Crafted Danish
Whipped Butter & Assorted Jams
Orange, Grapefruit & Tomato Juices
\$24 Per Guest

GORE RANGE SUNRISE

Platters Of Seasonal Vine & Tree Ripened Fruit
An Assortment Of Corn Muffins, Croissants & Hand Crafted Danishes
With Preserves, Local Honey & Farm Butter
Alpine Fruit & Nut Granola, Assorted Yogurts
Farm Fresh Scrambled Eggs, Skillet Potatoes
Chicken Apple Sausage, Applewood Bacon,
Grilled Ham Steaks
\$38 Per Guest

BREAKFAST BUFFET ENHANCEMENTS

Price is per guest for additions.

Hot Grist Mill Steel Cut Oatmeal, Banana, Kiln Dried Cherries, Maple Syrup \$6
Huevos Rancheros- Farm Eggs, Tortillas, Black Beans, Cotija Cheese, Ancho Chile Sauce \$14
Eggs Benedict With Dungeness Crab Meat & Creole Hollandaise \$16
Ducktrap Smoked Salmon With Traditional Condiments \$11
Breakfast Burritos - Scrambled Eggs, Chorizo, Cheese \$9
Cinnamon Brioche French Toast With Vermont Maple Syrup \$8
Blackberry Pancakes With Vermont Maple Syrup \$8
Lemon Soufflé Pancakes With Raspberry Syrup \$8
Classic Eggs Benedict With Truffle Hollandaise \$12
Biscuits & Country Gravy \$6

**A 22% gratuity & 8.4% tax will be added to all food & beverage prices.*

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THE ARRABELLE
AT VAIL SQUARE
A ROCK RESORT

BUFFET STATION ENHANCEMENTS

Price is per guest for additions.

Omelettes

Eggs & Omelettes Made-To-Order With Ham, Green Chiles,
Onions, Peppers, Mushrooms, Diced Tomatoes, Swiss & Cheddar Cheese
\$16 Per Guest

Smoothie Bar

Banana & Vanilla Yogurt Smoothies With Various Fresh Fruits & Berries
\$12 Per Guest

Bagel Bar

Bagels With House Smoked Salmon, Smoked Trout, Capers, Horseradish, Sour Cream,
Chives, Egg Salad & Tomatoes
\$14 Per Guest

**Each live station requires at least one culinary attendant at \$125 per hour.*

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THE ARRABELLE
AT VAIL SQUARE
A ROCK RESORT

Plated a la Carte Breakfast

*Served with chilled fruit juice, coffee & Tazo teas.
Assorted pastries are pre-set.*

\$38 per guest.

MORNING STARTERS

Choose one selection prior to the event:

House Cured Smoked Salmon On Cornmeal Waffle With Creme Fraiche
Alpine Granola With Honey, Yogurt & Fresh Berries
Grist Mill Steel Cut Oatmeal, Banana Brule With Maple Sugar
Maine Huckleberry Strudel For The Table
Passion Fruit & Ginseng Smoothie

ENTREE SELECTIONS

Choose two selections prior to the event. The guest makes a choice at the time of the event.

Panettone French Toast With Orchard Fruit Compote
Eggs Benedict In Pastry With Shaved Ham, Spinach & Tomatoes
Huevos Rancheros With Black Beans, Asadero Cheese & Ancho Coulis
Skillet Breakfast - BBQ Beef Brisket, Poached Eggs & Rosti Potatoes
Lemon Souffle Pancakes With Raspberry Syrup & Fresh Berries
Egg White Frittata With Mozzarella, Spinach & Shiitake Mushrooms
Shrimp, Fennel & High Country Potato Hash With Poached Eggs & Béarnaise
Crab Bruschetta With Poached Eggs & Creole Hollandaise

Plated Entrees Served With Grilled Roma Tomato & Skillet Potatoes

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THE ARRABELLE
AT VAIL SQUARE
A ROCK RESORT

Specialty Breaks

CHILDHOOD MEMORIES

Assorted Miniature Cupcakes
Assorted Cookies, Brownies, Rice Krispy Treats
Served With Carafes of Regular & Chocolate Milk
\$16 Per Guest

MOUNTAIN REJUVENATION

Vine & Tree Ripened Fresh Fruits
Assorted Crudités With Hummus & Baked Pita Chips
Strawberry Ginseng Fruit Smoothies, Granola Bars & Energy Bars
Energy Drinks & Infused Waters, Still & Sparkling Mineral Water
\$16 Per Guest
Add Naked Juices for \$6 each

CHOCOLATE

Handmade Gourmet Chocolate Truffles
Double Fudge Brownies, Warm Chocolate Chip Cookies
Chocolate Covered Strawberries
Assorted Soft Drinks, Whole & Skim Milk
Freshly Brewed Coffee, Still & Sparkling Mineral Water
\$21 Per Guest

AUTUMN WARM UP

Oaxaca Hot Chocolate & Western Slope Orchard Cider
Freshly Brewed Coffee, Marshmallows, Gourmet Biscotti
Pumpkin Bread & Caramel Apples
Molini Italian Syrups & Whipped Cream
\$12 Per Guest

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THE ARRABELLE
AT VAIL SQUARE
A ROCK RESORT

BREAKS (Continued)

S'MORES BAR

Build your own from an indoor fire pit

Homemade Graham Crackers, Homemade Marshmallows
Assorted Chocolate Bars, Coconut Shavings, Heath Pieces, Nuts
Chocolate & Caramel Sauces
\$16 Per Guest

ANTIPASTI

Selection Of Cured Meats To Include:

Prosciutto, Salami & Country Pate
Cheeses From Near & Far
Pickles, Cornichons, Mustard, Crackers & Baguette
Grilled Artichokes, Roasted Red Peppers, Marinated Olives
\$21 Per Guest

BRIDE'S HOSPITALITY

Selection Of Tea Sandwiches

Smoked Salmon, Chopped Egg With Watercress, Chicken Salad, Tomato & Cucumber
Strawberries With Chantilly Cream, Assorted Tartlettes & Tea Cookies
Iced Tea & Lemonade
\$26 Per Guest
Add House Sparkling Wine at \$44 Per Bottle

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THE ARRABELLE
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A ROCK RESORT

Breaks A La Carte

Prices are per item unless otherwise noted.

House Made Goodies

- Specialty Muffins, Pastries & Croissants- \$36 Per Dozen
- Assorted Biscotti & Scones With Jam - \$32 Per Dozen
- Assorted Cookies & Brownies - \$36 Per Dozen
- Chocolate Covered Strawberries - \$48 Per Dozen
- Chocolate Covered Pretzels - \$30 Per Pound
- Fruit, Nut & Chocolate Trail Mix - \$35 Per Pound
- Freshly Popped Popcorn - \$3 Per Person
- Rice Krispy Treats - \$36 Per Dozen
- Homemade Granola - \$7 Per Individual Bag
- Whole Seasonal Fresh Fruit - \$5 Per Person

Beverages

- Coffee Service—Regular & Decaf Coffee, Hot Tea - \$70 Per Gallon
- Assorted Gatorade - \$6
- Assorted Soft Drinks - \$5
- Izze Sodas (*Blackberry, Clementine, Grapefruit*) - \$6
- Bottled Iced Tea - \$5
- Bottled Still Water - \$5
- Bottled Sparkling Water - \$5
- Red Bull Energy Drink - Regular & Sugar-Free - \$7
- Coconut Water - \$7
- Assorted Naked Juices - \$7
- Whole & Skim Milks - \$5
- Homemade Hot Chocolate - \$60 Per Gallon
- Served With Marshmallows & Vanilla Bean Whipped Cream*
- Hot Apple Cider - \$60 Per Gallon
- Bulk Lemonade - \$38 Per Gallon
- Bulk Iced Tea - \$38 Per Gallon

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Lunch Buffets

Served with a selection of breads & butter.

Buffets serving 25 guests or less will be subject to an additional charge of \$6 per person.

Buffets will be replenished for 1 hour.

EXECUTIVE DELI

Traditional Caesar Salad Bar
Broccoli & Cheddar Cheese Soup
Kettle Cooked Potato Chips & Onion Dip
Slow Roasted & Sliced Black Angus Beef, Sopresatta, Salami & Coppa
Niman Ranch Ham & Free Range Herb Roasted Turkey
Sliced Imported & Domestic Cheeses & Freshly Baked Sandwich Breads
Assorted Country Mustards & Sandwich Spreads
A Selection Of Tree & Vine Ripened Whole Fruits
Freshly Baked Cookies & Lemon Meringue Tarts

\$42 Per Guest

POWER LUNCH

Gluten Free Potato Leek Soup
Purple Kale Salad With Tofu, Heirloom Tomatoes & Cucumber
Traditional Caesar Salad Bar
Bbq Spiced Grilled Tofu With Grilled Red Onions
Grilled Vegetable Platter, Pepperonata & Jardinière
Curry Quinoa Cous Cous Salad With Arugula & Heirloom Tomatoes
Mint & Bulgar Tabouleh, Pita Chips & Hummus
A Selection Of Tree & Vine Ripened Whole Fruits
Cashews & Dried Fruits

\$43 Per Guest

VAIL MOUNTAIN

Potato Leek Soup with Chives & White Truffle Essence
Hearts of Romaine, Roasted Garlic Dressing, Shaved Grana Padano
Panzanella Bread Salad, Organic Tomatoes, Focaccia, Italian Basil
Grilled Asparagus, Lemon Oil, Shaved Pecorino
Cavatelli "Mac n' Cheese" with Broccoli Rabe
Steak Au Poivre & Lemon Marinated Chicken Breast
Strawberry Vanilla Shortcakes
Chocolate Caramel Tart

\$46 per guest

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THE ARRABELLE
AT VAIL SQUARE
A ROCK RESORT

BUFFET LUNCHEES (Continued)

MEDITERRANEAN FARMHOUSE

Tuscan Bean, Kale & Tortellini Soup, Parmigiano-Reggiano
A Selection Of Artisan Imported & Domestic Cheeses
Prosciutto, Cappicola, Salami, Soppreseta, Mortadella
Mixed Olives, Eggplant Moussaka, Baba Ghanoush, Romesco & White Bean Hummus
Platters Of Feta, Pepperoncini, Black Olives, Cherry Peppers
Hot House Tomatoes & Fresh Mozzarella With Basil Oil & Aged Balsamic
Slow Roasted Chicken With Capers, Lemon, Artichokes, Sun Dried Tomatoes
Baked Fontina & Wild Mushroom Lasagna
Focaccia Bread With Rosemary & Garlic
Tiramisu & Miniature Cannoli
\$50 Per Guest

A SUMMER MOUNTAIN PICNIC

Farmer's Market Vegetable Soup
Cobb Salad Bar With Local Bibb Lettuce, Bacon, Blue Cheese & Avocado
Old Fashioned Red Bliss Potato Salad Or Creamy Plantation Coleslaw
Spicy Buttermilk Fried Chicken
Grilled Black Angus Hamburgers & Hot Dogs
Appropriate Condiment Bar & Molasses Baked Beans
Vine & Tree Ripened Whole Fruits, Buttermilk Biscuits
Walker Farms Deep Dish Apple Pie, Cookies & Brownies
\$48 Per Guest

MERCADO LATINO

Tortilla Soup
Market Greens With Grilled Corn, Black Beans & Chipotle Vinaigrette
Fire Roasted Tomato Salsa & Guacamole With Crisp Tri-Colored Tortilla Chips
Grilled Mahi-Mahi In Adobo Verde
Red Chile Marinated Flank Steak
Cilantro Rice & "Charro" Beans
Corn Muffins, Orange Flan
Sugar Dusted Sopapillas With Spiced Chocolate
\$52 Per Guest

**A 22% gratuity & 8.4% tax will be added to all food & beverage prices.*

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BUFFET LUNCHEES (Continued)

PIZZARIA

*Choice Of Traditional Caesar Salad Or Market Green Salad, Included Pizza Selection
& Homemade Cannoli (Please Choose Three Pizza Selections).*

Shrimp, Potato, Green Chiles & Crème Fraiche
Grilled Chicken With Jalapeños, Bacon & Jack Cheese
Forest Mushrooms, Brie, Sage, Pecorino & Roasted Garlic
San Danielle Ham With Figs, Blue Cheese & Grilled Onions
Roasted Broccoli, Garlic, Spinach, Ricotta Cheese, Cured Tomato
Buffalo Pepperoni, Fennel Sausage, Mozzarella, Oregano, Tomatoes
Basil, Roasted Tomatoes, Mozzarella, Oregano & Sea Salt
\$42 Per Guest

HIKER'S KIT

Sandwich Selection

Black Forest Ham & Cheddar With Dijon Aoli
Roast Beef With Gruyere & Horseradish
Roasted Turkey Club With Apple Smoked Bacon
Chicken Salad With Curry, Basil Aioli & Golden Raisins
Honey Soy Roasted Portobello
Classic "BLT"

Choice Of Bread:

Croissant, Multigrain, Sourdough Or Spinach Wrap
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Fresh Whole Seasonal Fruit, Creamy Plantation Slaw & Potato Chips
Oatmeal Raisin Cookie
\$32 Per Guest

**A 22% gratuity & 8.4% tax will be added to all food & beverage prices.*

Plated Lunches

\$46 per person.

\$8 per person for additional selections.

Choose one soup or salad, two entrée selections (guest will make choice at time of the event), and one dessert. Combo entrees will be subject to a \$6 supplement fee.

Served with a selection of breads & butter.

SOUPS & SALADS

Roasted Corn Chowder With Fine Herbs & Tomato Gremolata
Watermelon Gazpacho With Tomato & Cucumber Salsa
Tomato Saffron Chowder With Crab Fritters & Fine Herbs
Fresh Market Vegetable Soup With Cilantro & Green Chile
Baked Potato Soup With Grafton Farms Cheddar & Chive Crema
Caramelized Onion Soup With Forest Mushrooms & Gruyere
Tuscan Clear Seafood Chowder With Saffron & Orzo
Farm Greens, Persian Cucumbers, Tiny Tomatoes & French Radish
Alpine Caesar - Brioche Croutons, Lemon Confit, White Anchovies
Red Oak Lettuce, Honey Pecans, Caramelized Apple Wedges, Sherry Maple Vinaigrette
Tomato-Mozzarella, Basil Pesto, Tuscan Extra Virgin Olive Oil

ENTRÉE SELECTIONS

Tuscan Fried Chicken With Citrus Coleslaw
Seared Nantucket Sea Scallops With Maple Bacon & Creamed Corn
Braised Beef Short Ribs, Little Dumplings, Peas, Pecorino & Roasted Tomatoes
Turkey Melt With St. Andre Cheese, Roasted Pears & Cranberry Mustard
Macaroni & Cheese With Country Ham & Local Camembert
Heritage Chicken With Potato Gnocchi, Fava Beans, Thyme Jus
Tortellini, Maine Crab Meat, Cured Tomatoes, Grilled Local Corn
Wood Roasted Colorado Quail With Corn Succotash & Honey Barbecue
Seared Tuna With Haricots Verts, Avocado, Black Olive Confit & Tangerine Oil
Local Brook Trout With Creamed Leek Flageolets & Porcini Mushroom Butter
Roasted Duck With Fennel Sausage, Green Lentils, Root Vegetables & Mustard Sauce
Buttered Leek Tart With Smoked Salmon, Poached Egg, Horseradish Crème Fraiche
Veal Meatloaf, Wild Mushrooms, Green Beans, Gratin Potatoes
Chicken Pot Pie, Root Vegetables, Herbs & Vermouth Cream

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THE ARRABELLE
AT VAIL SQUARE
A ROCK RESORT

PLATED LUNCHEES (Continued)

LIGHTER ENTRÉE SELECTIONS

Quiche Tartlet With Leeks, Gruyere & Bacon, Herb Salad
Sage Roasted Chicken Cobb, Bacon, Avocado, Bleu & Poblano Ranch
Caesar Salad With Brioche Croutons, Grana Parmesan | With Grilled Chicken, Tofu Or Shrimp
Tiger Shrimp Salad With Olives, Tomatoes, Cucumber, Feta Cheese, Lemon & Yogurt

CLASSIC COMBO ENTRÉE SELECTIONS

Subject to a \$6 supplement fee.

Steak Chili & Corn Muffins With Anchos, Anasazi Beans, Cheddar & Scallions
Roasted Tomato Soup With Classic Ham & Gruyere Croques Monsieur
Rustic Onion Soup With Prime Rib French Dip, Fontina & Crispy Onions
Bento Box - Seared Rare Tuna, Spicy Pickled Shrimp, Miso Soup
Classic Meatball Sub On A Hoagie With Provolone & Minestrone Soup
Fried Chicken Picnic With Cole Slaw, Biscuits & Gumbo

DESSERTS

Meyer Lemon Crème Brule With Seasonal Berries
Peach Cobbler, Almond Streusel, Whipped Cream
Chocolate Caramel Pot De Crème, Pretzel Bark, Caramel Popcorn
English Toffee Bread Pudding With Grand Mariner
Liquid Chocolate Cake With Hazelnut & Orange Caramel
Banana Brown Butter Financier, Nutella Ice Cream, Local Honey
Baked Brie With Brown Sugar Apricots & Tasty Toast
Red Apple Spice Cake, Whipped Mascarpone, Pumpkin Seed Brittle
Warm Pineapple Caramel Tart With Coconut & Rum Caramel
Micro Brew Root Beer Float With House Made Gelato & Little Cookies

*Customized dishes, gluten & lactose free selections as well as other dietary restrictions
& chef consultations are always available upon request.

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THE ARRABELLE
AT VAIL SQUARE
A ROCK RESORT

Passed Hors d'Oeuvres

*Prices are listed per item unless otherwise noted.
Minimum order of 20 pieces per item required.*

Cold

- Smoked Salmon Éclair \$5.00
- Assorted Sushi With Pickled Ginger & Wasabi \$7
- Tomato & Mozzarella "Shooter" With Basil Oil \$4
- Roasted Gravenstein Apple & Brie On Ciabatta \$5
- Lobster "Taco", Avocado Puree, Pico De Gallo - \$6
- Tomato Bruschetta With Shaved Parmesan Cheese - \$4
- Chilled Poached Shrimp With Lemon Oil & Cocktail Sauce \$6
- Tuna Tataki On A Wonton Crisp With Maple-Soy Reduction - \$5
- Roasted Colorado Beets, Goat Cheese, Candied Walnut - \$4.00

Warm

- Coconut Shrimp With Thai Sweet Chile Sauce \$6
- Wild Mushrooms & Creamed Shallot Tartlets \$5
- Brie & Grape Quesadilla, Sweet Pea Guacamole \$4
- Lobster Risotto "Demitasse" \$6
- Chorizo Empanada With Roasted Tomato Salsa \$5
- Black Bean Empanada With Scallion Buttermilk Dressing \$5
- Beef Empanadas With Salsa Verde \$5
- Grilled Chicken Quesadilla With Jack Cheese & Spicy Sriracha \$4
- Battered Chicken Lollipop With Buttermilk Dressing \$4
- Crispy Pork & Scallion Pot Stickers With Ponzu \$4
- Game Sausage "Pigs In A Blanket" With Ancho BBQ Sauce \$6
- Beef Short Rib Wellington With Grain Mustard Aioli \$5
- Baby Lamb Chop, Red Onion Compote - \$6
- Marinated Chicken Satay, Spicy Peanut Sauce - \$6
- Miniature Dungeness Crab Cakes, Spicy Rémoulade - \$6
- Spinach & Feta Cheese Spanakopita \$5
- Roasted Vegetable Samosas \$5

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THE ARRABELLE
AT VAIL SQUARE
A ROCK RESORT

Culinary Presentation Stations

Buffets serving 25 guests or less will be subject to an additional charge of \$6 per person.

ROCKY MOUNTAIN TACO BAR

BBQ Chicken, Steak & Shrimp
Soft Tortillas, Tomato Salsa, Pico De Gallo, Guacamole, Limes, Spicy Slaw
Cotija Cheese, Cilantro Sour Cream

\$28 Per Guest

**Build Your Own Or Chef Attended (\$125 Additional Fee)*

VINTNER'S CHOICE

Display Of Domestic & Imported Artisan Cheeses, Seasonal Berries & Grapes
Table Crackers & Broken Lavosh

\$18 Per Guest

ANTIPASTI

Prosciutto De Parma With Assorted Sausages & Salami
Fresh Mozzarella, Marinated Tomatoes & Basil
Grilled Asparagus, Artichokes, Eggplant & Roasted Sweet Peppers
Toasted Baguette, Spreads & Dips

\$19 Per Guest

SMOKED SALMON

Cured & Smoked Atlantic Salmon
Served With Buttered Toast Points, Lemons, Capers, Chives
Red Onions, Chopped Egg & Crème Fraiche

\$19 Per Guest

GNOCCHI BAR

Tomato Pomodoro, Parmigiano Reggiano, Basil Pesto, Italian Sausage, Roasted Broccolini,
Gulf White Shrimp, Grilled Chicken, Roasted Peppers, Hand Foraged Forest Mushrooms

**Culinary Attendant Required At \$125 Per Hour*

\$24 Per Guest

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THE ARRABELLE
AT VAIL SQUARE
A ROCK RESORT

RECEPTION STATIONS (Continued)

THE DRIVE-IN

Assortment Of Miniature Burgers
Silver Dollar Rolls, Mustard, Bacon, Cheese, Crispy Onions, Lettuce, Tomatoes
Maple Chipotle Ketchup, Bread & Butter Pickles
Hand Cut French Fries
\$27 Per Guest

SUSHI SUSHI

A Variety Of Hand Rolled Sushi To Include Tuna, Salmon,
Shrimp & Cucumber, Tuna Tataki With Spicy Ponzu
Pickled Ginger, Wasabi & Shoyu
\$38 Per Guest

HIGH COUNTRY SEAFOOD RAW BAR

King Crab Legs, Pacific North Western Oysters, Poached Jumbo Shrimp
Served With Spicy Tomato Cocktail Sauce
Mignonette, Lemons & Limes
\$40 Per Guest

ALPINE LUAU

California Rolls, Tuna Poki, Namasu Cucumber Salad
Thai Chicken Wings, Sweet Chile Sauce, Peanuts & Mint
Sichuan Braised Pork Spare Ribs
Hawaiian Style Roasted Sweet Potatoes
Plate Lunch Sticky Rice
Dim Sum Steamer Baskets
\$34 Per Guest

**A 22% gratuity & 8.4% tax will be added to all food & beverage prices.*

Carving Stations

Prepared for a minimum of 25 guests. Reception only minimum of three stations.

Each carving station requires at least one culinary attendant at \$125 per hour.

We recommend one station per 30 guests.

COLORADO GOLDEN TROUT IN SALT CRUST

Sicilian Olive Oil & Grilled Lemon

\$14 Per Guest

SKUNA BAY SALMON EN CROÛTE

Mustard Sauce & Salsa Verde

\$16 Per Guest

SMOKED ANGUS BEEF STRIP LOIN

Assorted Mustards, Horseradish Cream & Silver Dollar Rolls

\$20 Per Guest

NIMAN RANCH BEEF TENDERLOIN

Horseradish Cream, Pommery Mustard & Silver Dollar Rolls

\$24 Per Guest

SAGE ROASTED FREE RANGE TURKEY

Spiced Cranberry Aioli & Corn Bread Muffins

\$12 Per Guest

CURED PORK LOIN

Green Apple Honey Mustard & Biscuits

\$12 Per Guest

**Chef Required At \$125 Per Hour*

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THE ARRABELLE
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Sweets & Desserts Reception Stations

Buffets serving 25 guests or less will be subject to an additional charge of \$6 per person.

THOSE WERE THE DAYS

Assorted Rice Crispy Treats, Mini Donuts & Cupcakes
Make You Own Floats With Bottled Root Beer, Orange Crush,
Cream Soda & Home Made Vanilla Ice Cream
Miniature Lemon Meringue Tarts

\$18 Per Guest

S'MORES BAR

Build your own from an indoor fire pit
Homemade Graham Crackers, Homemade Marshmallows
Assorted Chocolate Bars, Coconut Shavings, Heath Pieces, Nuts
Chocolate & Caramel Sauces

\$16 Per Guest

SUNDAE BAR

Chocolate & Vanilla Ice Cream
With Butter Scotch, Hot Fudge, Strawberries,
Brownie Bites, M & M's, Peanuts
Whipped Cream & Maraschino Cherries

**Chef Fee Required At \$125 Per Hour*

\$16 Per Guest

FRENCH PASTRY SHOPPE

A Selection Of Éclairs, Cream Puffs, Fruit Tartlets
Assorted Mousses In Chocolate Cups, Petit Fours & Truffles
Chocolate Dipped Strawberries

\$26 Per Guest

CHOCOLATE FONDUE

Pound Cake, Angel Food Cake, Devil's Food Cake
Bananas, Marshmallows, Strawberries
Rice Crispy Treats, Mini Cookies

\$17 Per Guest

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THE ARRABELLE
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Dinner Buffets

Served with a selection of breads & butter.

Buffets serving 25 guests or less will be subject to an additional charge of \$6 per person.

COLORADO ALPINE BARBECUE

Game Chili With Local Goats Cheese & Spicy Corn Muffins
Butter Lettuce, Sun-Dried Cherries & Organic Blue Cheese
Jack Daniels BBQ Baby Back Pork Ribs
Chileno Farms Chicken With Maple Barbecue Glaze
White River Trout With Grilled Lemons, Browned Butter & Crispy Sage
Harris Ranch Beef Brisket With Ancho Coffee Rub
Twice Baked Baby Potatoes, Chives, Cheddar Cheese & Bacon
Corn On The Cob With Sweet Butter
Warm Iron Skillet Apple Cobbler
Watermelon Wedges
Iced Tea & Coffee
\$79 Per Guest

SOUTHERN COMFORT

Crawfish & Andouille Sausage Gumbo
Boutique Lettuces & Fried Green Tomatoes With Buttermilk Dressing
Roasted Suckling Pig With Verjus & Roasted Apples
Traditional Shrimp Boil With Potatoes, Corn, Tasso Ham
Low Country Fried Chicken
Macaroni & Cheese With Speck & Gouda Cheese
Green Bean Casserole With Crispy Onions
Hoppin' John (Black Eyed Peas & Rice)
Beignets With Crème Anglaise
Chocolate Pecan Pie
\$85 Per Guest

**A 22% gratuity & 8.4% tax will be added to all food & beverage prices.*

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THE ARRABELLE
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A ROCK RESORT

DINNER BUFFETS (Continued)

AN EVENING IN CHIANG MAI

Coconut Soup With Lime Leaf & Imu Pork
Seared Thai Beef Salad With Glass Noodles & Peanut Sauce
Vegetable Summer Rolls With Lettuce, Mint Leaves & Nam Pla Dipping Sauce
Seared Tuna Tataki With Won Bok & Chile-Ginger Dressing
Mahogany Duck Red Curry With Coconut Milk & Eggplant
Wok Tossed Jasmine Rice With Hijiki Seaweed
Coconut Angel Food Cake With Lemongrass Custard & Mango
\$85 Per Guest

FARM & FOREST COLORADO HARVEST

Corn Chowder With Cilantro & Green Chile
10th Lamb Chili With Local Goats Cheese
Colorado Red Quinoa Tabbouleh, Roasted Beets, Goats Cheese & Citrus
Baby Spinach With Endive, Cranberries & Crispy Wild Boar Bacon
Market Green Salad With Smoked Duck, Pine Nuts, Dried Cherries & Sherry Maple Vinaigrette
Wood Roasted Colorado Quail With Corn Succotash, Honey Barbecue
Coffee Cured Venison Loin Chops With Fennel Sausage, Green Lentils,
Porcini Mushroom Butter
Rosen Ranch Lamb Spit Roast, Mushroom & Corn Bread Stuffing, Charred Onion Jus
Colorado Striped Bass With Trofie Pasta, Ratatouille, Gazpacho Sauce
Corn Muffins, Chili Cheddar Biscuits, Cowboy Beans
Peach Cobbler, Almond Streusel, Brown Sugar Gelato
S'mores By The Fire Pit
\$180 Per Guest

**A 22% gratuity & 8.4% tax will be added to all food & beverage prices.*

Plated Dinners

The Arrabelle catering staff will make a customized printed menu for your meal.

We are able to incorporate your company logo onto the menu.

Additional \$5 per person when serving wedding cake as dessert.

Three Course (Option 1)	Three Course (Option 2)	Four Course (Option 1)	Four Course (Option 2)	Five Course (Single Option)
1 Soup Or Salad 1 Entree 1 Dessert	1 Soup Or Salad 2 Entrees 1 Dessert	1 Appetizer 1 Soup Or Salad 2 Entrees 1 Dessert	1 Appetizer 1 Soup Or Salad 3 Entrees 1 Dessert	1 Appetizers 1 Soups 1 Salads 3 Entrees 1 Dessert
<i>\$85 Per Person</i>	<i>\$95 Per Person</i>	<i>\$100 Per Person</i>	<i>\$115 Per Person</i>	<i>\$120 Per Person</i>
Event Planner Chooses 1 Soup/Salad 1 Entree & 1 Dessert Prior To The Event.	Event Planner Chooses 1 Soup/Salad 2 Entrees & 1 Dessert Prior To The Event. Guest Makes Entrée Choice At The Time Of The Event.	Event Planner Chooses 1 Appetizer 1 Soup/Salad 2 Entrees & 1 Dessert Prior To The Event. Guest Makes Entrée Choice At The Time Of The Event.	Event Planner Chooses 1 Appetizer 1 Soup/Salad 3 Entrees & 1 Dessert Prior To The Event. Guest Makes Entrée Choice At The Time Of The Event.	Event Planner Chooses 2 Appetizers 2 Soups, 2 Salads 3 Entrees & 1 Dessert Prior To The Event. Guest Makes Soup, Salad & Entrée Choice At The Time Of The Event.

**Customized dishes, gluten & lactose free selections as well as other dietary restrictions
& chef consultations are always available upon request.*

**A 22% gratuity & 8.4% tax will be added to all food & beverage prices.*

Plated Dinners

Served with a selection of breads & butter.

FIRST COURSE SELECTIONS

SOUPS

Tomato & Saffron Chowder With Crab Fritters & Fine Herbs
Roasted Corn Chowder With Fine Herbs & Tomato Gremolata
Fresh Market Vegetable Soup With Cilantro & Green Chile
Caramelized Onion Soup With Gruyere Cheese & Forest Mushrooms
Potato Leek Bisque With Black Truffle & Caviar Crème Fraîche
Tuscan Clear Seafood Chowder With Saffron & Orzo
White Miso Soup With Green Onions, Hijiki & Tofu
Watermelon Gazpacho With Tomato & Cucumber Relish
White Bean & Escarole With Basil Pistou
Lobster Bisque With Basil & Crab Succotash

COLD APPETIZERS & SALADS

Wishing Stone Farm Greens, Persian Cucumbers, Tiny Tomatoes & French Radish
Wild Arugula, Strawberries, Marcona Almonds, Lemon, Parmigiano-Reggiano
Red Oak Lettuce, Honey Walnuts, Caramelized Apple Wedges, Sherry Maple Vinaigrette
Prosciutto San Daniele, Melon, Arugula, Aged Balsamic, Olive Oil Crostini
Heirloom Beets, Chevre, Watercress, Walnuts & Honey Vinaigrette
Alpine Caesar - Brioche Croutons, Lemon Confit, White Anchovies
Heirloom Tomatoes & Mozzarella, Pressed Lemon Oil, Pickled Red Onion
Marinated Calamari, Arugula & Tomatoes, Grilled Lemon, Spanish Olive Oil, Spicy Aioli
Shellfish Martini With Dungeness Crab, Jumbo Shrimp & Tomato Cocktail
Frisee With Smoked Duck, Green Apple, Pancetta, Coddled Eggs, Warm Shallot Dressing
Colorado Red Quinoa Tabbouleh, Roasted Beets, Goats Cheese & Citrus
Tuna Crudo With Romesco, Avocado & Tangerine Oil

**A 22% gratuity & 8.4% tax will be added to all food & beverage prices.*

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THE ARRABELLE
AT VAIL SQUARE
A ROCK RESORT

PLATED DINNERS (Continued)

HOT APPETIZERS & PASTAS

Tortellini, Maine Crab Meat, Cured Tomatoes, Grilled Local Corn
Macaroni N' Cheese With Cured Country Ham & Local Camembert
Potato Gnocchi, Roasted Vegetables, Goats Cheese & Browned Butter
Seared Nantucket Sea Scallops With Maple Glazed Bacon & Creamed Corn
Wood Roasted Colorado Quail With Corn Succotash, Honey Barbecue

INTERMEZZO SORBET SELECTIONS

Intermezzo selection is exclusive of dinner pricing.

*\$4 Per Guest Supplement**

Spearmint
Spiced Pear & Red Wine
Strawberry Champagne
Lemon Verbena
Green Apple

**A 22% gratuity & 8.4% tax will be added to all food & beverage prices.*



PLATED DINNERS (Continued)

ENTRÉES

Steamed Halibut With Orzo Fricassee, Melted Leeks & White Wine Butter
Scottish Salmon With Haricots Verts, Spring Tomatoes, Mustard Vinaigrette
Colorado Striped Bass With Roasted Vegetable Pastina, Tomato Fennel Jus
Steamed Turbot With Rice Noodles, Wok Tossed Vegetables, Lime & Curry Broth
Ahi Tuna With Avocado, Crispy Pork Belly, Apple Horseradish Slaw, White Celery Puree
Braised Beef Short Ribs, Pan Dumplings, Peas, Pecorino & Roasted Tomatoes
BBQ Rosen Ranch Lamb Chops With Buttermilk Spaetzle & Charred Onion Jus
Harris Ranch Beef Tenderloin, Haricots Verts, Black Truffle Whipped Potatoes
Iowa Berkshire Pork Chop With Red Cabbage, Sweet Potato Fondant, Apple Maple Mustard
Coffee Cured Venison Loin With Crème Fraiche Polenta, Tuscan Cabbage, Mostarda
Heritage Chicken With Ricotta Gnocchi, Fava Beans, Thyme Jus

DESSERTS

Valrhona Chocolate Mousse With Port Wine Poached Pear
Meyer Lemon Tartlette With Seasonal Berries
Peach Cobbler, Almond Streusel, Brown Sugar Gelato
Chocolate Caramel Pot De Crème, Pretzel Bark, Caramel Popcorn
English Toffee Bread Pudding With Grand Mariner
Liquid Chocolate Cake With Hazelnut & Orange Caramel
Banana Brown Butter Financier, Nutella Ice Cream, Local Honey
Baked Brie With Brown Sugar Apricots & Tasty Toast
Red Apple Spice Cake, Mascarpone Ice Cream, Pumpkin Seed Brittle
Warm Pineapple Caramel Tart With Coconut & Rum Caramel
Pistachio Baked Alaska

**A 22% gratuity & 8.4% tax will be added to all food & beverage prices.*

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THE ARRABELLE
AT VAIL SQUARE
A ROCK RESORT

Combination Plated Dinners

The Arrabelle catering staff will make a customized printed menu for your meal.

We are able to incorporate your company logo onto the menu.

Additional \$5 per person when serving wedding cake as dessert.

Three Course	Four Course	Five Course
1 Soup Or Salad	1 Appetizer	1 Appetizers
1 Combination	1 Soup Or Salad	1 Soups
Entrée	1 Combination	1 Salads
1 Dessert	Entrée	1 Combination
	1 Dessert	Entrée
		1 Dessert
<i>\$92 Per Person</i>	<i>\$107 Per Person</i>	<i>\$127 Per Person</i>
Event Planner	Event Planner	Event Planner
Chooses 1	Chooses 1 Appetizer	Chooses 2
Soup/Salad	1 Soup/Salad	Appetizers
1 Combination	1 Combination	2 Soups, 2 Salads
Entrée & 1 Dessert	Entrée & 1 Dessert	1 Combination
Prior To The Event.	Prior To The Event.	Entrée & 1 Dessert
		Prior To The Event.
		Guest Makes Soup &
		Salad Choice At The
		Time Of The Event.

**Customized dishes, gluten & lactose free selections as well as other dietary restrictions
& chef consultations are always available upon request.*

**A 22% gratuity & 8.4% tax will be added to all food & beverage prices.*

COMBINATION PLATED DINNERS (Continued)

FIRST COURSE SELECTIONS

SOUPS

Tomato & Saffron Chowder With Crab Fritters & Fine Herbs
Roasted Corn Chowder With Fine Herbs & Tomato Gremolata
Fresh Market Vegetable Soup With Cilantro & Green Chile
Caramelized Onion Soup With Gruyere Cheese & Forest Mushrooms
Potato Leek Bisque With Black Truffle & Caviar Crème Fraîche
Tuscan Clear Seafood Chowder With Saffron & Orzo
White Miso Soup With Green Onions, Hijiki & Tofu
Watermelon Gazpacho With Tomato & Cucumber Relish
White Bean & Escarole With Basil Pistou
Lobster Bisque With Basil & Crab Succotash

COLD APPETIZERS & SALADS

Wishing Stone Farm Greens, Persian Cucumbers, Tiny Tomatoes & French Radish
Wild Arugula, Strawberries, Marcona Almonds, Lemon, Parmigiano-Reggiano
Red Oak Lettuce, Honey Walnuts, Caramelized Apple Wedges, Sherry Maple Vinaigrette
Prosciutto San Daniele, Melon, Arugula, Aged Balsamic, Olive Oil Crostini
Heirloom Beets, Chevre, Watercress, Walnuts & Honey Vinaigrette
Alpine Caesar - Brioche Croutons, Lemon Confit, White Anchovies
Heirloom Tomatoes & Mozzarella, Pressed Lemon Oil, Pickled Red Onion
Marinated Calamari, Arugula & Tomatoes, Grilled Lemon, Spanish Olive Oil, Spicy Aioli
Shellfish Martini With Maine Dungeness Crab, Jumbo Shrimp & Tomato Cocktail
Frisee With Smoked Duck, Green Apple, Pancetta, Coddled Eggs, Warm Shallot Dressing
Colorado Red Quinoa Tabbouleh, Roasted Beets, Goats Cheese & Citrus
Tuna Crudo With Romesco, Avocado & Tangerine Oil

**A 22% gratuity & 8.4% tax will be added to all food & beverage prices.*

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COMBINATION PLATED DINNERS (Continued)

HOT APPETIZERS & PASTAS

Tortellini, Maine Crab Meat, Cured Tomatoes, Grilled Local Corn
Macaroni N' Cheese With Cured Country Ham & Local Camembert
Potato Gnocchi, Roasted Vegetables, Goats Cheese & Browned Butter
Seared Nantucket Sea Scallops With Maple Glazed Bacon & Creamed Corn
Wood Roasted Colorado Quail With Corn Succotash, Honey Barbecue

INTERMEZZO SORBET SELECTIONS

Intermezzo selection is exclusive of dinner pricing.

*\$4 Per Guest Supplement**

Spearmint
Spiced Pear & Red Wine
Strawberry Champagne
Lemon Verbena
Green Apple

**A 22% gratuity & 8.4% tax will be added to all food & beverage prices.*



COMBINATION PLATED DINNERS (Continued)

COMBINATION ENTRÉES

Choice Of Two:

Steamed Halibut | Scottish Salmon | Colorado Striped Bass | Ahi Tuna | Beef Short Ribs
Rosen Ranch Lamb Chops | Harris Ranch Beef Tenderloin | Iowa Berkshire Pork Chop
Coffee Cured Venison Loin | Heritage Chicken

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*Served With Market Vegetables, Pan Dumplings, Pecorino & Roasted Tomatoes*

**DESSERTS**

Valrhona Chocolate Mousse With Port Wine Poached Pear  
Meyer Lemon Tartlette With Seasonal Berries  
Peach Cobbler, Almond Streusel, Brown Sugar Gelato  
Chocolate Caramel Pot De Crème, Pretzel Bark, Caramel Popcorn  
English Toffee Bread Pudding With Grand Mariner  
Liquid Chocolate Cake With Hazelnut & Orange Caramel  
Banana Brown Butter Financier, Nutella Ice Cream, Local Honey  
Baked Brie With Brown Sugar Apricots & Tasty Toast  
Red Apple Spice Cake, Mascarpone Ice Cream, Pumpkin Seed Brittle  
Warm Pineapple Caramel Tart With Coconut & Rum Caramel  
Pistachio Baked Alaska

\*Customized dishes, gluten & lactose free selections as well as other dietary restrictions  
& chef consultations are always available upon request.

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*\*A 22% gratuity & 8.4% tax will be added to all food & beverage prices.*

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## Children Under 12

*Choose one selection prior to the event:*

Fruit Cup Or Green Salad

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Choose one selection prior to the event:

Triple Decker PBJ With Strawberries & Bananas

Burger With Crisp French Fries & American Cheese

4 Piece Crispy Chicken Tenderloin With Fries

Grilled Cheese Sammy With American Cheese & Fries

Homemade Macaroni & Cheese

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Ice Cream Sammy

*\$25 Per Child*

*\*A 22% gratuity & 8.4% tax will be added to all food & beverage prices.*

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# Wedding & Custom Cakes

## I. Cake Flavors

Satin Chocolate  
White Velvet  
Meyer Lemon  
Almond Amaretto  
Carrot  
Bailey's Irish Cream  
Sour Cream Pound Cake  
Red Velvet  
German Chocolate  
Coconut  
Butter

## II. Filling Flavors

Valrhona Chocolate Mousse  
White Chocolate Mousse  
Sliced Strawberries  
Raspberry  
Lemon Curd  
Chocolate Ganache  
Pecan Coconut  
Toasted Hazelnut  
Chocolate Espresso  
Vanilla Pastry Cream  
Cream Cheese

## III. Icing

Vanilla Butter Cream  
Italian Butter Cream  
Rolled Fondant *(add \$2)*  
Chocolate Butter Cream  
Chocolate Ganache

## IV. Price Per Person \$12.00

Rolled Fondant *(add \$2)*  
Fresh or Sugar Flowers *(add \$3)*  
Square Cake *(add \$2)*

*Our Pastry Chef is happy to custom design your cake, and is available for consultation in arranging your wedding cake. Appointments may be made through your Catering Representative. Advance booking of 3 weeks is requested for all wedding cakes. Additional decorations may be added for an extra fee. There is a minimum charge of \$45 per cake and a cake service fee of \$6 per person will be charged on outside cakes.*

*\*A 22% gratuity & 8.4% tax will be added to all food & beverage prices.*

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# Banquet Bar Pricing

| <b>Beverages</b>                      | <b>Prices for Hosted Bars</b>                                    | <b>Prices for Cash Bar</b>                                       |
|---------------------------------------|------------------------------------------------------------------|------------------------------------------------------------------|
| Sodas, Mineral Waters                 | \$5 Each                                                         | \$5 Each                                                         |
| Red Bull Energy Drink                 | \$6 Each                                                         | \$7 Each                                                         |
| House Red, White, and Sparkling Wines | \$39 Per Bottle -<br>Chardonnay, Sauvignon Blanc<br>Pinot Grigio | \$39 Per Bottle – Chardonnay,<br>Sauvignon Blanc<br>Pinot Grigio |
|                                       | \$45 Per Bottle -<br>Merlot, Cabernet Sauvignon,<br>Pinot Noir   | \$45 Per Bottle-<br>Merlot, Cabernet Sauvignon<br>Pinot Noir     |
| Domestic Beer                         | \$6 Each                                                         | \$7 Each                                                         |
| Imported Beer & Microbrew Beer        | \$7 Each                                                         | \$8 Each                                                         |
| Cordials                              | \$10 Each                                                        | \$11 Each                                                        |
| Well Brand Cocktails                  | \$9 Each                                                         | \$10 Each                                                        |
| Premium Brand Cocktails               | \$10 Each                                                        | \$11 Each                                                        |
| Connoisseur Brand Cocktails           | \$13 Each                                                        | \$14 Each                                                        |

*We are able to accommodate and price additional bar selections upon request.  
A \$100 setup fee per bar will be applied.  
There will be a \$50 per hour bartender fee for all cash bars.*

*\*A 22% gratuity & 8.4% tax will be added to all food & beverage prices.*

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# Banquet Bar Pricing

*(continued)*

## **Cordial Selections**

Bailey's Irish Cream  
Kahlua  
Grand Marnier  
Remy Martin V.S.O.P.  
Romana Sambuca  
Frangelico  
Amaretto Di Saronno

## **Well Brand Bar Selections**

Dewar's Scotch  
Jim Beam Bourbon  
Tanqueray Gin  
Absolut Vodka  
Bacardi Rum  
Captain Morgan's Rum  
Cuervo Gold Tequila  
Canadian Club Whiskey  
Jack Daniels Whiskey

## **Premium Brand Bar Selections**

Glenlivet Single Malt Scotch  
Chivas Regal Scotch  
Maker's Mark Bourbon  
Bombay Sapphire Gin  
Ketel One Vodka  
Ten Cane Rum  
Sauza Hornitos Tequila  
Crown Royal Whiskey

## **Connoisseur Bar Selections**

Macallan 12 Year Scotch  
Oban 14 Year Scotch  
Knob Creek Nine Year Bourbon  
Hendricks Gin  
Grey Goose Vodka  
Belvedere Vodka  
Captain Morgan's Private Stock Rum  
Patron Silver Tequila  
Stranahan's Colorado Whiskey  
Crown Royal Special Reserve Whiskey

*We are able to accommodate and price additional bar selections upon request.*

*A \$100 setup fee per bar will be applied.*

*There will be a \$50 per hour bartender fee for all cash bars.*

*\*A 22% gratuity & 8.4% tax will be added to all food & beverage prices.*



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## Banquet Bar Pricing (continued)

| <b>Beverages</b>               | <b>Per Hour</b> | <b>Four Hours</b> | <b>Six Hours</b> |
|--------------------------------|-----------------|-------------------|------------------|
| Wine & Beer Package            | \$14 Per Person | \$50 Per Person   | \$70 Per Person  |
| Well Brand Cocktail Package    | \$15 Per Person | \$60 Per Person   | \$85 Per Person  |
| Premium Brand Cocktail Package | \$17 Per Person | \$68 Per Person   | \$97 Per Person  |

### **Well Brand Bar Selections**

Assorted Sodas & Mineral Waters  
 Domestic, Imported, and Microbrew Beers  
 House Red & House White Wine  
 Dewar's Scotch  
 Jack Daniel's Whiskey  
 Tanqueray Gin  
 Absolut Vodka  
 Bacardi Rum  
 Captain Morgan's Rum  
 Cuervo Gold Tequila  
 Jim Beam Bourbon  
 Canadian Club Whiskey  
 Jack Daniel's Whiskey

### **Premium Brand Bar Selections**

Assorted Sodas & Mineral Waters  
 Domestic, Imported, and Microbrew Beers  
 House Red & House White Wine  
 Glenlivet Single Malt Scotch  
 Chivas Regal Scotch  
 Maker's Mark Bourbon  
 Bombay Sapphire Gin  
 Ketel One Vodka  
 Ten Cane Rum  
 Suaza Hornitos Tequila  
 Crown Royal Whiskey

*We are able to accommodate and price additional bar selections upon request.  
 A \$100 setup fee per bar will be applied.  
 There will be a \$50 per hour bartender fee for all cash bars.*

*\*A 22% gratuity & 8.4% tax will be added to all food & beverage prices.*

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# POLICIES AND GENERAL INFORMATION

## **Attendance Guarantee**

An estimated attendance number must be provided to the Conference Service Manager 30 days prior to your first event. If the final guaranteed attendance is more than a 10% reduction of the estimated number, the Hotel will charge for the actual number attending or the guaranteed number, whichever is greater.

For the various resort departments to prepare properly for your food and beverage functions, guaranteed attendance is required by 12pm three business days prior to the function. This will be considered your minimum guarantee, and is not subject to reduction.

Charges will be based upon your guaranteed number or actual number of guests, whichever number is greater.

## **Banquet Event Orders (BEO)**

A great deal of effort goes into coordinating a successful event, thus all the details must be completed and agreed upon in writing, mainly in the form of a BEO, at least 15 business days in advance of your event.

Upon arrival, should a meeting room set need to be changed from the agreed upon set on the BEO, a minimum \$150 room set fee will be assessed.

Any deviations from the BEO which apply to Menu changes, start or end time of an event, will be assessed a 20% surcharge.

## **Outside Food and Beverage**

No food or beverage is permitted in hotel meeting spaces and common areas.

## **Remaining Food**

In accordance with proper food handling regulations, we do not permit the removal of remaining food from event or meeting rooms to any guestrooms and/or off property. We also do not permit the reuse of food items from one function to another.

## **Alcoholic Beverages**

Alcoholic Beverage sales are governed by the Colorado Liquor Board which prohibits any alcoholic beverages, other than those provided through Lodge at Vail Catering, to be brought into the conference facilities. We reserve the right to require proper identification of age for anyone desiring alcoholic beverage service.

## **Pricing**

All pricing is per guest unless otherwise noted.

Certain events require a minimum number of attendees, should you not meet this minimum a \$4 per person charge will be assessed. Should you wish to extend your meal an hour beyond the allowed time frame, a \$4 per person fee will be assessed.

A 22% taxable service charge applies to all Food & Beverage and Audio Visual.

A 8.4% tax will be added to all Food & Beverage and Audio Visual.

## **Décor Set-up/Strike**

Groups are welcome to bring in their own decorations.

Our Conference Services Manager and events team are happy to help with minor set of room decorations.

ALL flowers, décor and centerpieces must be removed by end of event or group will be subject to a \$200 removal and storage fee.

## **Limited Diet Menus**

Food can be a personal issue, particularly if your diet is subject to restrictions. In order to provide foods that appeal to different tastes and habits, we employ a wide diversity of culinary techniques and ingredients.

Our Conference Services Manager and culinary team are happy to work with you to plan a meal which will accommodate all dietary needs and/or restrictions.

## **Sustainable Cuisine**

We are committed to global environmental protection and to support this effort we offer fish and seafood selections from sustainably managed resources. We also use organic and fair-trade coffee, natural and organic meat and poultry, seasonal and organic fruits and vegetables, and organic and biodynamic wines.

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*\*A 22% gratuity & 8.4% tax will be added to all food & beverage prices.*

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