

## *Manor Vail Wedding and Reception Packages*

# STAR LIGHT NIGHT BUFFET

### *Welcome Display*

Select cheeses, breads, flatbreads, relishes, marinated vegetables and garnishes to entertain your guests during the arrival of the reception

### *Hors'doeuvres and Appetizers*

*Set at Stations during the first hour of your welcome reception*

*Choice of up to five selections*

*(must be ordered in quantities of 50 pieces)*

Tomato Bruschetta	Petit Crab Cakes
Lettuce wrap with seared chicken	Stuffed Mushroom Caps
Prosciutto wrapped asparagus	Corn and Potato croquettes
Citrus Shrimp in cucumber cups	Cherry Tomatoes with herbed goat cheese

*Following the Welcome Reception the following buffet style dinner for you and your guests*

### *Salads*

Hearts of Romaine with creamy garlic dressing and parmesan croutons  
And  
Gathered Greens with summer tomatoes, cucumbers and house dressing

### *Entrees*

*Choice of up to two selections*

*(must be ordered in quantities of 25)*

Citrus and Herb Roasted Chicken Breast	Grilled Filet of Salmon
Roasted Sirloin Steak	Parmesan and Spinach Crusted Chicken
Penne Pasta with Summer Vegetables	

### *Served With*

Selection of Vegetables both roasted and grilled  
Green Beans with sweet summer onions  
Oven roasted Potato Wedges  
Bread Service with whipped butter

Presentation and Service of Your Wedding Cake

Champagne Toast with Fresh Raspberries

\$55 per Guest

## *Manor Vail Wedding and Reception Packages*

# SHE WALKS IN BEAUTY DINNER

### *Welcome Display*

Select cheeses, breads, flatbreads, relishes, marinated vegetables and garnishes to entertain your guests during the arrival of the reception

### *Hors'doeuvres and Appetizers*

*Set at Stations during the first hour of your welcome reception*

*Choice of up to five selections (must be ordered in quantities of 50 pieces)*

Tomato Bruschetta	Petit Crab Cakes
Lettuce wrap with seared chicken	Stuffed Mushroom Caps
Prosciutto wrapped asparagus	Corn and Potato croquettes
Citrus Shrimp in cucumber cups	Cherry Tomatoes with herbed goat cheese

*Following the Welcome Reception please be seated for the plated dinner*

### *Salad Course*

Hearts of Romaine with creamy garlic dressing and parmesan croutons

Or

Gathered Greens with summer tomato vinaigrette

### *Entrees*

*Choice of up to two selections*

Herb Crusted Chicken Breast with a sauce of gathered mushrooms

Grilled Sirloin Steak with red wine demi glace

Seared Salmon with a Citrus butter sauce

Parmesan and Spinach stuffed Chicken Breast

Roasted Prime Rib of Beef with creamy horseradish

(Vegetarian options will be available)

*Accompanied by*

Selection of farm fresh vegetables

Oven roasted Potato Wedges

Or

Butter whipped potatoes

Presentation and Service of Your Wedding Cake

Champagne Toast with Fresh Raspberries

\$62 per Guest

***Manor Vail Wedding and Reception Packages***  
**HOW DO I LOVE THEE? LET ME COUNT THE WAYS**

***Welcome Display***

Select smoked and cured meats, cheeses, vegetables both raw and grilled,  
relishes, breads, flatbreads and traditional garnishes

***Hors'doeuvres and Appetizers***

*Butler service during the first hour of your welcome reception*

*Choice of up to five selections (must be ordered in quantities of 50 pieces)*

Tomato Bruschetta	Petit Crab Cakes
Lettuce wrap with seared chicken	Stuffed Mushroom Caps
Prosciutto wrapped asparagus	Corn and Potato croquettes
Citrus Shrimp in cucumber cups	Cherry Tomatoes with herbed goat cheese
Seared Tenderloin with horseradish	Hot Smoked Salmon with chive cream

*Following please be seated for the plated dinner served to your guests*

**Salad Course**

Hearts of Romaine with creamy garlic dressing and parmesan croutons

Or

Gathered Greens with summer tomato vinaigrette

Or

Seasonal Soup Selection

**Appetizer Course**

*(Choice of one)*

Lump Crabcake with Dijon cream sauce

Pecan Crusted Goat cheese and fresh berries

Coconut crusted chicken with an orange vinaigrette

Roasted vegetable tart with balsamic reduction

**Entrees**

Choice of up to two selections

Parmesan and Spinach stuffed Chicken Breast

Grilled Beef Tenderloin Steak with a red wine reduction

Jumbo Seared Shrimp with a tangerine relish

Pepper Crusted New York Strip Steak

Petit Filet and Shrimp Combination

Roasted Halibut with a citrus butter

(Vegetarian options will be available)

**Served With**

Selection of farm fresh vegetables

Oven roasted Potato Wedges

Or

Butter whipped potatoes

Bread Service with whipped butter

Presentation and Service of Your Wedding Cake

Champagne Toast with Fresh Raspberries

\$70 per Guest

***Manor Vail Wedding and Reception Packages***  
**A MID-SUMMER NIGHT'S DREAM WEDDING DINNER**

***Welcome Display***

Select smoked and cured meats, cheeses, vegetables both raw and grilled, relishes, breads, flatbreads and traditional garnishes

***Hors'doeuvres and Appetizers***

*Butler service during the first hour of your welcome reception*

*Choice of up to five selections (must be ordered in quantities of 50 pieces)*

Citrus Shrimp in cucumber cups	Cherry Tomatoes with herbed goat cheese	
Seared Tenderloin with horseradish	Hot Smoked Salmon with chive cream	
Chilled Oysters in the Shell	Prosciutto wrapped asparagus	
Tomato Bruschetta	Petit Rosemary Lamb Chops	Corn and Potato croquettes
Petit Crab Cakes	Lettuce wrap with seared chicken	Stuffed Mushroom Caps

*Following please be seated for the plated dinner served to your guests*

***Amuse***

A small bite to entice the palates of your guests

***Salad Course***

Hearts of Romaine with creamy garlic dressing and parmesan croutons

Or

Gathered Greens with summer tomato vinaigrette

Or

Seasonal Soup Selection

***Appetizer Course***

*(Choice of one)*

Lump Crabcake with Dijon cream sauce

Seared Diver Scallop with watercress and truffle

Smoked Chicken and potato stuffed mushroom

Roasted vegetable and goat cheese tart with balsamic reduction

***Entrees***

***Choice of up to three selections***

Parmesan and Spinach stuffed Chicken Breast

Grilled Beef Tenderloin Steak with Asparagus and Bearnaise

Filet of Beef and Broiled Lobster Tail

Pepper Crusted New York Strip Steak

Mixed Grill (several options available from our Chef)

Bacon Wrapped Halibut

(Vegetarian options will be available)

***Served With***

Selection of farm fresh vegetables

Oven roasted Baby Potatoes

or

Butter whipped potatoes

Bread Service with whipped butter

Presentation and Service of Your Wedding Cake

Champagne Toast with Fresh Raspberries

\$115 per Guest

# ***Manor Vail Wedding and Reception Packages***

## **A TOAST TO EACH TABLE**

### ***Welcome Display***

Select cheeses, vegetables both raw and grilled, relishes, breads, flatbreads and traditional garnishes to entertain your guests during arrival

### ***Hors'doeuvres and Appetizers***

*Butler service during the first hour of your welcome reception*

*Choice of up to five selections (must be ordered in quantities of 50 pieces)*

Tomato Bruschetta	Petit Crab Cakes
Lettuce wrap with seared chicken	Stuffed Mushroom Caps
Prosciutto wrapped asparagus	Corn and Potato croquettes
Citrus Shrimp in cucumber cups	Cherry Tomatoes with herbed goat cheese
Seared Tenderloin with horseradish	Hot Smoked Salmon with chive cream

*Following the welcome reception large plates will be served Russian style to each table of guests while the head table will be served traditional*

### ***Salad and Appetizer Course***

Hearts of Romaine with creamy garlic dressing and parmesan croutons

Or

Gathered Greens with summer tomato vinaigrette

And

*(Choice of one)*

Lump Crabcake with Dijon cream sauce

Pecan Crusted Goat cheese and fresh berries

Chicken roasted with mushrooms and served over croutes

Roasted vegetable tart with balsamic reduction

### ***Entrees***

*Choice of up to three selections*

Citrus roasted Chicken Breast

Herb crusted Top Sirloin Steak with a red wine reduction

Jumbo Seared Shrimp Brochette

Potato crusted Halibut

Grilled Filet of Salmon

Roasted Prime Rib of Beef with creamy Horseradish

*(Vegetarian options will be available)*

### ***Served With***

Selection of farm fresh vegetables

Oven roasted Potato Wedges

And

Butter whipped potatoes

Bread Service with whipped butter

Presentation and Service of Your Wedding Cake

Champagne Toast with Fresh Raspberries

\$60 per Guest

## *Spirits & Beverages*

- **Bar Options:**

*Hosted Bar:* the person, company or association having the reception, pays for all drinks.

*Cash Bar:* the guest pays for their own drinks

- *Bartender Fees:* \$80.00 per bartender for 1-4 hours. One bartender for every 100 people
- Colorado State Law requires a person to be 21 years of age to be served alcohol or beer.
- No outside food or drink can be brought in our meeting space
- Pricing as follows:

**Liquor**

Well Brands            \$5.00  
Call Brands            \$5.50  
Cordial & Premiums   \$7.00

\$300.00

\$400.00

**Beer**

Domestic                \$4.25  
Imported                \$5.25  
Microbrews             \$5.25

**Kegs:**

Domestic

Imported or Microbrew

**Well Brands:** *Bourbon, Jim Beam, Vodka Gordons, Rum Gordons, Scotch Johnnie Walker Red, Tequila Sauza Gold*

**Call Brands:** *Bourbon Wild Turkey, Vodka Absolut, Whiskey Makers Mark, Scotch Dewars, Gin Beefeater, Tequila Cuervo Gold, Rum Bacardi Silver*

**Premium Brands:** *Bourbon Jack Daniels, Vodka Ketel One, Scotch Johnnie Walker Black, Blended Scotch Chivas Regal, Single Malt Scotch The Glenlivet Gin Tanqueray, Tequila Cuervo 1800, Whiskey Crown Royal, Rum Myers, Dark Rum Captain Morgan, Remy VSOP*

**Cordials:** *Baileys, Frangelico, Grand Marnier, Amaretto, Kahlua*

**House Wine:** *(Subject to change)*

*Castlerock: Chardonnay, Merlot, Cabernet*

**Champagne:** *(Subject to change)*

*Roederer Estate NV*

**Domestic Beer:** *Budweiser, Bud Light, Coors Lite, Coors*

**Imports & Microbrews:** *Fat Tire, Amstel Light, Heineken, Guinness, Avalanche, Corona*

**Non-Alcoholic Beer:** *St. Pauline's*

**Wine:**

House Wine            \$7.00 per glass  
By the Bottle           \$30.00  
House Champagne    \$42.00

**Other Beverages:**

Bottled Waters        \$3.00  
Soft Drinks            \$3.00  
Energy Drinks         \$5.00