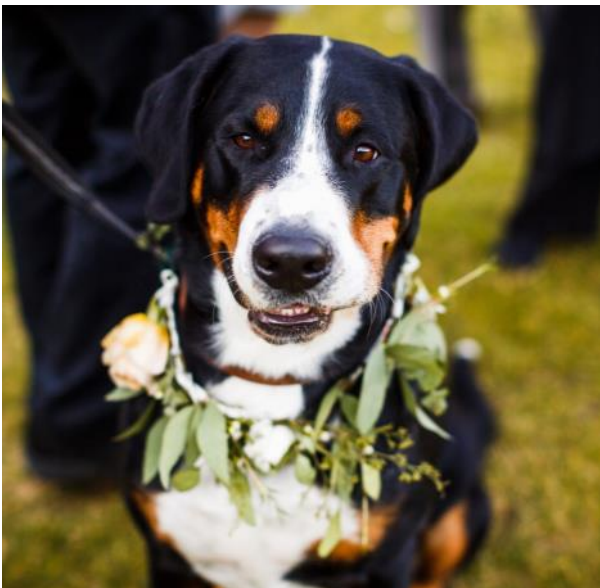


*Camp Hale Weddings & Events  
with Nova Guides  
2018 Venue Guide*





*Camp Hale Weddings & Events Venue Guide*







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# *About Camp Hale...*

*Have you dreamed of a true Rocky Mountain Wedding? Complete with a waterfront ceremony and a back drop of 12,000 ft. mountainous peaks, aspens, and pines? Then Camp Hale is the only wedding venue for you.*

*Historic Camp Hale is nestled within the Pando Valley, only fifteen miles from Vail, Colorado.*

*Once home to 15,000 American Soldiers, Camp Hale is the former training grounds for the 10<sup>th</sup> Mountain Division, and a National Historic land site. After serving in World War II these men returned and initiated the American Ski Industry, including Vail Mountain.*

*Camp Hale is now a part of the White River National Forest and lends itself to limitless options for outdoor recreation and unforgettable Colorado events.*







## *Ceremony & Reception Spaces...*

*Say your vows amid the serenity of nature. Our grassy ceremony island is situated in the middle of our five acre private lake on the edge of the White River National Forest. With backdrops of 12,000 foot peaks, meadows, aspens and pines, this setting offers a true Rocky Mountain wedding experience. The island ceremony site offers new rustic wooden benches for your guests' seating and a portable battery operated PA for ceremony sound. We will be improving our ceremony site this season with custom landscaping.*

*Our beautiful mountain lodge provides your guests restrooms and an option for inclement weather. We also recommend hosting your cocktail hour on our lodge patio. Dress up the space with rustic wine barrels in lieu of cocktail tables or provide yard games to entertain your guests.*

*The outdoor event tent is a 40x80 foot white tent with French window walls, it sits on top of a concrete pad, and can seat up to 250 guests. The tent also includes bistro string lighting, a wooden dance floor, white padded folding chairs for seating, 60" round tables for your guests, banquet tables for your head table, escort card, cake, gift tables, etc. We also include heaters to keep your wedding guests comfortable on cooler mountain nights.*

*Complete your ideal Rocky Mountain wedding night roasting marshmallows with your guests at our lakeside bonfire. We will supply the wood, smore's packages, and a guide to tend to the fire for your guests.*

# *Venue Pricing...*

*Camp Hale Weddings offers you a complete venue package including everything you need for the infrastructure of your event. The cost of the venue includes private access to our island ceremony site, outdoor event tent, and Camp Hale Lodge. You will not need to put your family or guests to work because we provide the set up and tear down of everything included in the cost of the venue. Venue rentals includes 9 hours total for your event with three hours of set up and one hour of clean up. Additional hours are available for purchase. Start and end times are adjusted based on the time of year and sunlight.*

*The island ceremony site offers new rustic wooden benches for your guests' seating and a portable battery operated PA for ceremony sound.*

*The outdoor event tent is a 40x80 foot white tent with French window walls, it sits on top of a concrete pad, and can seat up to 250 guests. The tent also includes bistro string lighting, a wooden dancefloor, white padded folding chairs for seating, 60" round tables for your guests, banquet tables for your head table, escort card, cake, gift tables, etc. We also include heaters to keep your wedding guests comfortable on cooler mountain nights.*

*Our beautiful mountain lodge provides your guests restrooms and an option for inclement weather.*

## *Venue Pricing*

*Saturday & Holidays \$12,000*

*Friday & Sunday \$8,500*

*Monday–Thursday \$6,500*





# *Catering...*

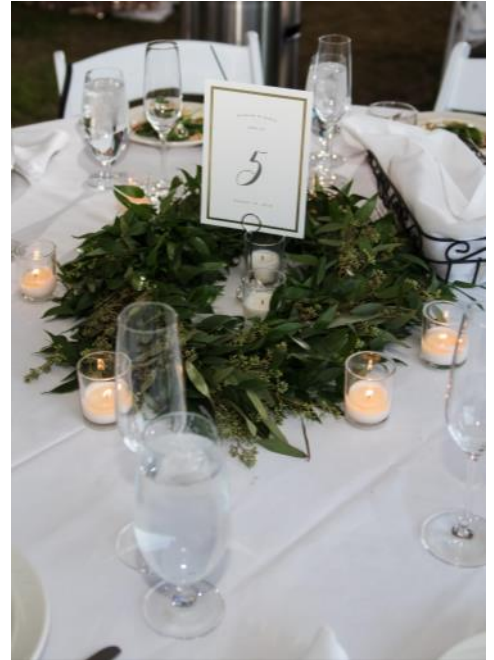
*With our amazing mountain views and warm atmosphere, Camp Hale offers an incomparable setting to celebrate your marriage. To elevate your wedding experience Camp Hale Weddings has partnered with a local caterer for our upcoming events. You will work personally with our chef to customize your reception menu that works with your budget, vision, and taste buds.*

*Service styles include plated, buffet, family style and food stations.*

*All catering packages include your choice of four passed hors d'oeuvres. Catering includes service, china, flatware, and glassware. We will provide you complimentary cake cutting service with catering. We do not offer wedding cakes however, we offer a selection of decadent desserts, please inquire.*

*All Food and Beverage prices are subject to 4.5% sales tax and a 20% service charge.*

*Final catering pricing subject to change, until time of deposit. F&B \$7,500 Minimum required.*



# *Appetizers...*

*Salad: choose 1, plated, salads are included in the cost of the entrees*

- \* Traditional Caesar salad with homemade dressing, French bread croutons, fried capers and fresh shredded parmesan*
- \* Mixed baby greens with roasted pears, gorgonzola cheese, candied pecans, and white balsamic vinaigrette*
- \* Iceberg lettuce with tomato, scallion, radish, bacon, chili croutons and blue cheese vinaigrette*
- \* Spinach with fresh vegetables, julienne carrots, cucumber sticks, vine ripened tomato, manchego cheese, lime basil vinaigrette*

*Appetizers: choose 4 from category, appetizers are included in the cost of entrees*

## *Chicken:*

- \* Rum orange glaze chicken bites with toasted coconut and fresh basil*
- \* Chicken satay with peanut sauce*
- \* Grilled chicken salad with roasted jalapenos and lime on a fresh potato chip*
- \* Southwest chicken meatballs with cheddar cheese and sweet and spicy sauce*

## *Seafood:*

- \* Fresh seafood ceviche tostada- scallops and shrimp with fresh guacamole on a tortilla round*
- \* Smoked salmon quesadilla with goat cheese, roasted red peppers, caramelized onions and arugula pesto*
- \* Traditional crab cakes with citrus aioli*
- \* Spicy Tuna salad with corn and peppers in a tortilla cup*

## *Beef/Pork:*

- \* BBQ pulled pork in a phyllo cup with spicy apple sauce and crisp bacon*
- \* Asian style meatballs with spicy hoisin sauce and snow peas*
- \* Grilled dry rubbed flank steak skewers with a coconut-orange sauce*
- \* Traditional beef carpaccio with truffle oil, parmesan on a fresh crostini*

## *Veggie:*

- \* Caprese skewer with mozzarella pearls, grape tomato, fried eggplant and basil pesto*
- \* Grilled zucchini rounds topped with olive and arugula ricotta cheese and roasted tomato chutney*
- \* Pot stickers with pickled ginger syrup*
- \* Apple and cheddar cheese quesadilla with cinnamon sour cream*



# Sample Dinner Menus...

Camp Hale BBQ \$55

Service Style – Buffet with plated salad

Choose one meat

- \* Grilled flank steak served with bbq sauce and honey mustard
- \* Braised brisket with thyme gravy

Choose one chicken

- \* Grilled chicken breast with citrus bbq sauce
- \* Herb marinated chicken breast with light jus

Sides included for Camp Hale BBQ

- \* Rosemary roasted red potato
- \* Pasta salad with fresh veggies, parmesan and vinaigrette
- \* Assorted grilled vegetable platter with balsamic syrup
- \* Mixed peas, carrots and mushrooms



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The 10th \$57

Service Style – Plated

Choose one

- \* Grilled flank steak served with herb polenta, roasted zucchini and squash and fresh made bbq sauce
- \* Grilled Chicken, acini di pepi pasta with fresh vegetable, fresh arugula and peach chutney

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Mountain Man \$61

Service Style – Buffet with plated salad

Choose one meat

- \* Roasted prime rib with au jus and horseradish sauce
- \* New York sliced and served with fresh made steak sauce

Choose one fish

- \* Baked natural trout with coarse grain mustard sauce
- \* Striped bass with tomato caper sauce

Sides included for Mountain Man

- \* Roasted sweet potato with green goddess sauce
- \* Tortellini with basil pesto
- \* Assorted grilled vegetable platter with balsamic syrup
- \* Sautéed green beans, caramelized onion, toasted almonds and cherry tomato



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Eagle \$64

Service Style – Plated

Choose one

- \* Grilled New York over horseradish mashies, roasted brussel sprouts, acorn squash and bourbon sauce
- \* Baked natural trout over asparagus risotto, sautéed spinach and tarragon beurre blanc



## *Camp Hale Weddings & Events Venue Guide*

### McAllister's \$68

Service Style – Buffet with plated salad

Choose one beef

- \* Seared tenderloin with merlot demi glace
- \* Buffalo New York with rosemary mushroom sauce

Choose one fish

- \* Baked wild Salmon with lemon dill butter sauce
- \* Sliced tuna loin with green curry sauce and fresh basil

Sides included for McAllister's

- \* Truffle, bacon, scallion and cheddar cheese twice baked potato
- \* Mushroom ravioli with roasted shallot sauce
- \* Assorted grilled vegetable platter with balsamic syrup
- \* Steamed asparagus with roasted red pepper, brie, mango and lemon vinaigrette

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### Ptarmigan \$71

Service Style – Plated

Choose one

- \* Grilled tenderloin sliced and served with truffle bacon twice baked potato, roasted butternut squash, steamed broccolini and horseradish demi glace
- \* Seared tuna served over forbidden rice pilaf, stir fried vegetables and thai green curry sauce with roasted shitake, fresh diced tomato and fresh basil





## *Camp Hale Weddings & Events Venue Guide*

### Vegetarian \$57

Service Style – Buffet with plated salad

#### Appetizers

- \* Stilton mousse on a sage cracker with slivered watermelon and fresh dill
- \* Zucchini cakes served with roasted red pepper romesco
- \* Herb Polenta “fries” with a homemade balsamic-tomato ketchup
- \* Raspberry and brie phyllo cup with a honey and walnut glaze

#### Salads Select One

- \* Spinach salad tossed with raspberry vinaigrette, fresh brie, toasted pine nuts, fresh raspberries, fried leeks and beech mushrooms
- \* Bibb lettuce with shaved fennel, avocado, orange and grapefruit segments, feta cheese and extra virgin olive oil.

#### Entrees

- \* Wild mushroom ravioli with roasted baby squash, roasted red pepper, parmesan, fresh basil and roasted shallot sauce
- \* Asparagus risotto with roasted tomato chutney

#### Sides

- \* Assorted grilled vegetable platter with balsamic syrup
- \* Steamed asparagus with roasted red pepper, brie, mango and lemon vinaigrette
- \* Ginger coconut sweet potato mashers
- \* Orzo and lentil pasta with tomato, olive, artichoke, parmesan and herb vinaigrette

### Vegetarian Entrees for all menus

- \* Wild mushroom ravioli with roasted baby squash, roasted red pepper, parmesan, fresh basil and roasted shallot sauce
- \* Stuffed pepper with quinoa and lentils, butternut squash sauce and grilled vegetables
- \* Gnocchi with brown butter, gorgonzola, sage, green beans and caramelized onion
- \* Roasted Portobello with poblano Yukon gold mashed potato served stacked with roasted tomato sauce, shaved Brussel sprouts with peppers, carrots, fennel

### Dessert options:      \$6.00 per person

- \* Chocolate s'mores tort with salted caramel and whipped cream
- \* Strawberry –rhubarb compote served over a sweet corn bread with whipped cream
- \* Apple bread pudding served with whiskey sauce and whipped cream
- \* Chocolate mousse served with berries and sugar cookie
- \* Colorado peach crisp with spiced wine syrup and ice cream
- \* Key lime pie with ginger-blueberry sauce and fresh whipped cream.





# Beverage Policies...

Camp Hale operates under a liquor license supplied by the State of Colorado. All alcohol must be directly provided and served by Nova Guides. Bringing outside wine, beer, and liquor onto Nova Guides' property is strictly prohibited and against the law. Violation of this policy may result in vacating the premises and a fine.

Camp Hale offers you the choice between hosted hourly bar, hosted consumption bar, or a cash bar. Camp Hale will supply professional bartenders for your wedding and event for \$250 each. There is one bartender for every seventy-five guests., or two if Cash Bar. Cash Bar is cash only, no CC or ATM.

A 4.5% tax and 20% gratuity will be added to all food and beverage purchases. Basic glassware included. Additional bars, glassware, and cocktail servers are quoted upon request.

Camp Hale Weddings with Nova Guides encourages guests to drink responsibly.

Transportation can be provided for an additional fee. F&B \$7,500 Minimum required.

## Hosted Hourly Packages:

### House Wine, Colorado & Domestic Beer

- \* 4 Hour.....\$33
- \* 5 Hour.....\$35
- \* 6 Hour .....\$37
- \* 7 Hour .....\$39

### 1 Signature Drink, House Wine, Colorado & Domestic Beer

- \* 4 Hour.....\$35
- \* 5 Hour.....\$37
- \* 6 Hour.....\$39
- \* 7 Hour .....\$41

### Call Liquor, House Wine, Colorado & Domestic Beer

- \* 4 Hour.....\$38
- \* 5 Hour.....\$40
- \* 6 Hour.....\$42
- \* 7 Hour .....\$44

### Premium Liquor, House Wine, Colorado & Domestic Beer

- \* 4 Hour.....\$40
- \* 5 Hour.....\$42
- \* 6 Hour.....\$44
- \* 7 Hour .....\$46



# Beverage Selections...

## Hosted Hourly Bar Packages

Charges are based per person, regardless if the guest drinks or not. Ages 20-6 are charged at 50% of the listed rate, Ages 5-1 are charged at 25% of the listed rate.

\*Hosted Hourly Bar Packages include Coke, Diet Coke, Bottled Water, Soda Water, Tonic, Orange Juice, Cranberry Juice, and Lemonade. Cash and consumption bars will offer these drinks for \$3 each.

## The Cash Bar

The guest pays for each individual drink. The price includes the cost of service and tax.

## Hosted Consumption Bar

Charges are based on a per drink basis reflecting the actual number of drinks your guests consume. You will pick up the bill at the conclusion of the event. Choose one tier of liquors.

## Sourcing Fee \$300

Any request for alcohol not listed will be charged a sourcing fee, and will be charged by the case or by the bottle. Additionally all alcohol must be purchased by Nova Guides from a licensed distributor.

*Signature Drinks.....\$8*

*Skyy Vodka with Lemonade & Fresh Blueberries  
Moscow Mule with Skyy Vodka, Goslings Ginger  
Beer, & Lime Juice*

*Colorado Beer.....\$7*

*Fat Tire, Blue Moon*

*Domestic Beer.....\$5*

*Coors Light & Coors Original  
Bud Light & Budweiser*

*House Wine.....\$9/\$32*

*Chloe Pinot Grigio  
Oyster Bay Sauv Blanc  
Chloe Chardonnay  
Chloe Pinot Noir  
Chloe Merlot  
377 Cabernet*

*Dalucca Prosecco.....\$24/bottle*

*Call Liquor.....\$8*

*Skyy Vodka, Tanqueray Gin, Captain Morgan  
Spiced Rum, Jose Cuervo Gold, Jim Beam, Jack Daniels,  
White Label Dewar's Scotch*

*Premium Liquor.....\$10*

*10th Mountain Vodka, 10th Mountain Bourbon,  
10th Mountain Rye Whiskey, Bacardi Silver Rum,  
Bombay Sapphire Gin, Milagro Silver Tequila,  
Baileys Irish Cream, & Kahlua*

*Coffee & Hot Tea Bar .....\$1*

*Vail Mountain Coffee Regular and Decaf,  
assorted tea, honey, sugar, & cream*



# *Extras...*

## *Transportation.....\$300*

*We want to help you transfer your guests safely from their local lodging to and from your event at Camp Hale. We offer transportation to our couples for \$300 per 14-passenger van, per round trip. Transportation is limited, so please inquire about availability for your date.*



## *Lakeside Bonfire.....\$250*

*The lakeside bonfire is a must for your true Rocky Mountain wedding at Camp Hale. Its \$250 and includes fire wood and a guide for the evening. S'mores packages can be added for \$2.50 per person. We recommend supplying s'mores for approximately half of your total wedding party.*



## *Lodging.....\$300*

*We have three two bedroom luxury cabins, complete with pull out beds or oversized couches. Our cabins are the perfect addition to your wedding day. We suggest you rent a least one for a place to get ready and store your necessities. There is a 4.5% tax and 7% resort fee applied to each cabin. We understand our onsite lodging is limited and can recommend lodging partners in Vail, Avon, Beaver Creek, and Leadville.*



## *Testimonials...*



*“Nova Guides, located within the historic Camp Hale site, is by far the best kept secret for weddings and events. A rare jewel 30 minutes outside of Vail, Nova Guides caters to the discriminating whether it be summer jeep tours or exciting winter snowmobiling opportunities. A destination wedding of a lifetime with a long wish list was made possible through Nova Guide’s Event Coordinator. Where else can one exchange vows on an island surrounded by wildlife and mountains? The grounds are impeccably kept, the staff energetic, professional and friendly, and the Lodge warm and accommodating. Our wedding was catered by Nova Guides on-site chef who provided not only delicious fare, but also a fantastic presentation! Our family and friends who traveled from as far away as Dubai, are still talking about the food and venue. If you are considering a destination wedding, I cannot recommend Nova Guides highly enough!”*

*Barbara—Mother of the bride*

*Camp Hale is an incredible Rocky Mountain wedding venue! Everything from the service, catering, and bartenders were top notch. They worked one on one with me to plan the wedding of my dreams! The ceremony site is waterfront with beautiful mountain back drops. I would recommend this venue to anyone looking for a ranch style wedding in the heart of the mountains.”*

*Kendra—Bride*

*“Camp Hale was an amazing place to have our wedding. It was everything I’d dreamed of! Absolutely incredible setting, our guests kept gawking at the scenery and couldn’t believe how beautiful it was. The coordinator, is absolutely amazing. He spent so much time and effort to make our day perfect. On the day of our wedding, she worked so hard to make sure everything went smoothly. All with a smile! I would 100% recommend Camp Hale for a true Colorado wedding experience. Thanks for making our day absolutely perfect!”*

*Lauren—Bride*





# *Frequently Asked Questions...*

*How many hours is the venue available to us on our wedding day?*

*The venue will be available for a total of 9 hours. Five hours for your event, and three hours before the ceremony for set up and an hour after the reception to break down.*

*When can we start taking photos?*

*You are welcome onsite for photos throughout the day; however, our daily activities will continue as usual. Outdoor recreation activities are completed by 2 hours before your event start.*

*When can I check into the cabins?*

*Check-in time for the cabins is at 4:00 pm. If you would like to check in earlier, I recommend renting the cabins for the evening prior to the event.*

*Can I purchase extra hours?*

*Yes. Additional hours are \$500.00 per hour. Events are capped at midnight.*

*Who is responsible for decorations?*

*You are solely responsible for decorations and flowers. Decorations cannot cause any damage to Nova Guides property. All décor must be preapproved by the event manager.*

*Does Camp Hale supply wedding cakes? Is there a cake cutting fee?*

*Camp Hale does not provide wedding cakes; however, we can point you in the right direction. We have a variety of pastries and desserts. Please inquire for your selection. Cake cutting, bar napkins, and dessert plates are complimentary with Camp Hale's catering.*

*Does Camp Hale allow outside catering?*

*Camp Hale allows licensed catering vendors to come onto the property and supply your event's food. There is a \$30.00 per head charge to use an outside caterer. Outside caterers are not permitted to use the lodge or kitchen.*

*What happens if it rains on the day of my wedding?*

*Events are held regardless of inclement weather. A weather plan will be agreed upon before the date of your scheduled event.*

*Can Camp Hale accommodate over 250 guests?*

*Yes. Additional tents may be necessary. Please inquire for pricing.*

*Can I have a rehearsal?*

*Yes. Rehearsals are from 11:00 am–1:00pm the day before your event.*

# *Wedding Contact*

*Hello! My name is Katie Anne Bailey and I have the best kept secret in the Rocky Mountains! I am the onsite Wedding and Event Director for Camp Hale Weddings and Events with Nova Guides. Please reach out to me with any questions you may have. I am excited to hear more about your wedding and look forward to working with you to create a True Rocky Mountain Wedding!*

*Phone: 719.486.2656*

*Email: [weddings@novaguides.com](mailto:weddings@novaguides.com)*

*Nova Guides is located in historic Camp Hale, Colorado.*

*7088 US Highway 24, Red Cliff, CO 81649*

