

WEDDING RECEPTION PACKAGES



VAIL RESORTS®
MEETINGS & EVENTS



WEDDING RECEPTION PACKAGES

SILVER PACKAGE

\$165 adult / \$110 young adult / \$55 child

GOLD PACKAGE

\$195 adult / \$125 young adult / \$55 child

PLATINUM PACKAGE

\$225 adult / \$140 young adult / \$55 child

Package upgrades are available for \$15 per person, per tier in both food and alcohol packages

Plated dinners are the most commonly requested style of presentation; however, a buffet option may be available. Inquire with your Catering Service Manager.

PLATED AND BUFFET DINNERS INCLUDE:

- Choice of three (total) displayed and/or hand passed hors d'oeuvres
- Choice of one salad
- Choice of one duet or two entrée selections; plus one vegetarian option
- Children's entrée option
- Five Hour hosted bar with beer, wine, and liquor (reflected in adult pricing only)
- Coffee/decaf/tea service is provided after dinner and included in the package



THINGS TO KNOW

Congratulations on your engagement! On behalf of our entire team, we are thrilled and honored you have selected Mount Snow Resort for this very special day! To help with the planning & menu selection process, we have included some important information for you:

- The safety of our guests is our main priority. Our Mount Snow Resort culinary team is happy to accommodate all allergies, intolerances and dietary restrictions. During the planning process, your Service Manager will provide you with a meal spreadsheet for indicating the entrée selections of all attendees, as well as any allergies or restrictions of each individual. *We encourage couples to include a space on their RSVP's to list allergies, along with the guest's entrée choices, as it is the best way to collect this required information.*
- Mount Snow requires all place cards contain a meal marker on the front of each card. Meal markers serve as a key to indicate which entrée the guest has selected. If a couple has chosen to serve a duet entrée, then only those with allergies or vegan/vegetarians will require a meal marker. *Duet Entrees may be a great option for your event, please speak with your Service Manager to discuss the flexibility and other benefits of serving a duet entrée.*
- Final Package Selections along with a preliminary guest count will be due at **30 days** prior to the event date. A final guest count, entrée count, and your completed meal spreadsheet is required to be provided to the resort at **10 business days** prior to your event.
- If desired, we welcome you to set up a menu consultation with our Executive Chef. Please reach out to your Service Manager for availability.



HORS D'OEUVRES

Please select three displayed or passed hors d'oeuvres. Offerings can be selected from chosen package, or any offerings from a lower-tiered package.

SILVER PACKAGE

DISPLAYED HORS D'OEUVRES

- Domestic Cheese Platter with Seasonal Fruit (V)
- Fresh Vegetable Crudités with Ranch (V) (GF)
- Mediterranean Platter with Toasted Pita, Roasted Peppers, Olives, Hummus and Veggies (V)
- Fresh Fruit Display with Melon, Pineapple, Berries, Grapes, Yogurt, and Dipping Sauce (V) (GF)

PASSED HORS D'OEUVRES

- Wild Mushroom and Brie Tartlet, Fresh Chive (V)
- Vegetable (V) or Pork Dumplings with Ginger Soy Dipping Sauce
- Italian Sausage and Parmesan Stuffed Mushrooms (GF)
- Vegetable Spring Rolls with Sweet and Sour Dipping Sauce (V)
- Chicken Skewers, Soy Reduction, Toasted Sesame Seed
- Bruschetta of Tomato, Balsamic and Fresh Herbs (V) (VG)
- Buffalo Chicken Eggrolls, Blue Cheese Fondue

(V) Vegetarian, (VG) Vegan, (GF) Gluten Free

GOLD PACKAGE

DISPLAYED HORS D'OEUVRES

- International and Domestic Cheese Platter with Seasonal Fruit and Crackers (V)
- Garden Vegetable Crudités with Garlic Cilantro and House Ranch Dipping Sauces (V) (GF)
- Mediterranean Platter with Toasted Pita Wedges, Roasted Peppers, Olives, Hummus, Eggplant Dip and Veggies (V)
- Fresh Fruit Display with Melon, Pineapple, Berries, Grapes and Honey Yogurt Dipping Sauce (V) (GF)

PASSED HORS D'OEUVRES

- Pork Bahn Mi Sliders, Pickled Carrot, Cucumber, Jalapeño, and Sriracha Aioli
- Beef Skewers, Spiced Chimichurri Sauce (GF)
- Prosciutto Wrapped Melon Skewers with Aged Balsamic, Extra Virgin Olive Oil and Sea Salt (GF)
- Coconut Shrimp with Raspberry Dipping Sauce
- Caprese Skewers with Cherry Tomato, Fresh Mozzarella and Basil (V) (GF)
- Smoked Salmon, Lemon and Dill Cream Cheese, Toasted Brioche
- Dates Wrapped in Bacon, Crumbled Blue Cheese (GF)

PLATINUM PACKAGE

DISPLAYED HORS D'OEUVRES

- International and Domestic Cheese Platter with Seasonal Fruit and Crackers (V)
- Garden Vegetable Crudités with Garlic Cilantro and House Ranch Dipping Sauces (V) (GF)
- Mediterranean Platter with Toasted Pita Wedges, Roasted Peppers, Olives, Hummus, Eggplant Dip and Veggies (V)
- Fresh Fruit Display with Melon, Pineapple, Berries, Grapes and Honey Yogurt Dipping Sauce (V) (GF)

PASSED HORS D'OEUVRES

- Lamb Lollipops, Mushroom and Red Onion Compote (GF)
- Tuna Poke on Crispy Wontons, Seaweed Salad, Wasabi Cream
- Crostini of Roasted Beef Tenderloin, Gorgonzola Crème and Red Wine Reduction
- Scallops Wrapped in Bacon, Maple Glaze (GF)
- Heirloom Tomato Bruschetta, Goat Cheese and Pomegranate Molasses, Sourdough Baguette (V)
- House-made Crab Cake, Yuzu Aioli (*Can be added to any entrée for additional fee*)
- Asparagus and Asiago in Phyllo (V)

(V) Vegetarian, (VG) Vegan, (GF) Gluten Free

ENHANCED DISPLAYS

Available as an addition to all packages, priced per person for entire guest count.

- **Smoked Salmon Display:** Served with Crostini, Boursin Cheese, Capers, Cornichons, Red Onion, Egg and Herb Remoulade
\$22 per person
- **Breads and Spreads:** Assorted Breads, Tortilla Chips, House Chips, Blue Cheese Dip, Roasted Garlic and Red Pepper Hummus, Spicy Avocado Dip (V)
\$17 per person
- **Charcuterie and Cheese Display:** Assorted Meats of Coppa, Milano Salami, Prosciutto, Grainy Mustard, Crusty Baguette, Pickled Onions, Aged Cheddar, Brie, Tiger Blue, Mixed Crackers, Grilled Artichokes, Celery, Dried Cranberries
\$18 per person
- **Artisan Cheese Selection:** Assorted Cheeses, Assorted Breads, Fresh Berries and Fruit, Roasted Fig Chutney, Pickled Vegetables (V)
\$15 per person
- **Bruschetta Bar:** Ricotta, Roasted Artichoke and Tomato; Basil Eggplant Caponata; Heirloom Tomato Pico De Gallo, Extra Virgin Olive Oil, Balsamic Reduction, Toasted French Baguette Slices, Boutique Crackers (V)
\$13 per person

(V) Vegetarian, (VG) Vegan, (GF) Gluten Free



SALAD

Please select one salad.

SILVER, GOLD AND PLATINUM PACKAGE

- Iceberg Wedge with Bacon, Tomatoes, Cucumber, Red Onion, Chunky Blue Cheese Dressing (GF)
- Baby Spinach & Strawberries with Feta, Toasted Almonds, Raspberry Vinaigrette (V) (GF)
- Mixed Baby Greens & Garden Vegetables, Cucumber, Tomato, Shaved Red Onion, Carrot, Champagne Vinaigrette (V) (VG) (GF)
- Classic Caesar Salad with Garlic Croutons and Freshly Grated Parmesan
- Caprese Salad with Fresh Mozzarella, Heirloom Tomatoes, Basil, Avocado Mousseline Extra Virgin Olive Oil, Balsamic Reduction (V) (GF)

(V) Vegetarian, (VG) Vegan, (GF) Gluten Free



ENTRÉES

Please select two single entrees or one duet entrée, plus one vegetarian option (Page 12). All entrées are served with seasonal vegetables and a selection of artisan rolls and butter.

SILVER PACKAGE

- Chili Maple Glaze Chicken Breast, Pan Jus and Polenta (GF)
- Honey Herb Crusted Pork Loin, Creamy Pasta, Spiced Cherry Glaze
- Herb Crusted Salmon, Ginger, Lemon Olive Oil and Toasted Quinoa (GF)
- Aged Sirloin, Mashed Potato and Chimichurri (GF)
- Duet of Seared Salmon and Breast of Chicken, Herb Infused Wild Rice, Charred Lemon Caper Reduction (GF)

GOLD PACKAGE

- Seared Sea Bass-Miso Glaze, Cilantro Rice, Citrus Salsa
- Red Wine Braised Beef Short Rib, Parmesan Polenta, Natural Jus (GF)
- Slow-Roasted Prime Rib, Crusted with Herbs and Fresh Garlic, Roasted Fingerling Potatoes, Horseradish Sauce (GF)
- Petit Filet Mignon, Caramelized Shallot Demi, Buttermilk Yukon Gold Mashed Potatoes
- Herbed Chicken Breast, Whipped Potatoes, Port Wine and Cranberry Chutney
- Duet of Petite Filet Mignon and Seared Salmon, Fingerling Potatoes, Demi-Glace, Roasted Red Pepper and Caper Relish

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PLATINUM PACKAGE

- Roasted Beef Tenderloin, Red Wine Demi-Glace, Pommes Puree (GF)
- Rack of Lamb, Sierra Nevada Pale Ale Mustard, Roasted Red Pepper and Fresh Mint Couscous
- Grilled Filet Mignon with Roasted Garlic Scalloped Potatoes, Demi-Glace, Blue Cheese
- Citrus Ginger Salmon with Herb Infused Basmati Rice, Candied Pepper Marmalade (GF)
- Chicken Saltimbocca with Fontina and Sage, Stuffed Chicken Breast, Crispy Prosciutto, Herb Marsala and Pasta with Wild Mushrooms
- Wild Halibut with Herb Vinaigrette, Jasmine Rice, Lemon and Tarragon Sauce, Fried Capers, Tomato
- Duet of Filet Mignon and Wild Halibut with Roasted Garlic Scalloped Potatoes, Burgundy Demi-Glace, Caramelized Lemon Sauce

ACTION/CARVING

Available as an addition to all packages, priced per person for entire guest count.

- Bruschetta Bar: Ricotta and Roasted Garlic; Artichoke and Tomato; Basil Eggplant Caponata; Heirloom Tomato Pico De Gallo, Extra Virgin Olive Oil, Balsamic Reduction, Toasted French Baguette Slices, Boutique Crackers (V)

\$13 per person

- Cheesy Fondue with a Creamy Blend of Local and Imported Cheeses and White Wine, Served with Sliced Pears, Apples, Fresh Bread and Baby Potatoes (V)

\$16 per person

- Herb Crusted Slow Roast Prime Rib with Creamy Horseradish and Natural Jus, Assorted Rolls

\$37 per person

- Carved Tenderloin Station with Chimichurri, Garlic and Shallot Compote, Assorted Rolls

\$33 per person

- Pasta Station: Choice of Two Pastas (Tortellini, Penne, Farfalle) with Fresh Vegetables, Choice of Two Sauces (3 Cheese Alfredo Sauce, Herb Marinara Sauce, Wild Mushroom Marsala, Herb Piccata)

\$22 per person

- Slow-Roasted, Rosemary and Salt Crusted Leg of Lamb with Mint Jelly, Creamy Horseradish, Mustard, Assorted Rolls

\$31 per person

(V) Vegetarian, (VG) Vegan, (GF) Gluten Free



BUFFET OPTIONS

Please select three hors d'oeuvres from above and one salad from above. Please select two single entrées from below and one vegetarian option (Page 12). All entrées are served with seasonal vegetables and a selection of artisan rolls and butter.

SILVER PACKAGE

- Seared Chicken Breast, Chili Maple Glaze, Pan Jus
- Honey Herb Crusted Pork Loin, Spiced Cherry Glaze
- Herb Crusted Salmon, Ginger, Lemon Olive Oil Vinaigrette
- Aged Sirloin, Chimichurri

GOLD PACKAGE

- Seared Sea Bass, Miso Glaze, Citrus Salsa
- Red Wine Braised Beef Short Ribs, Root Veggies, Natural Jus
- Petit Filet Mignon, Caramelized Shallot Demi
- Herbed Chicken Breast, Port Wine and Cranberry Chutney

(V) Vegetarian, (VG) Vegan, (GF) Gluten Free

PLATINUM PACKAGE

- Roasted Tenderloin of Beef, Red Wine Demi-Glace
- Citrus Ginger Salmon, Candied Pepper Marmalade
- Chicken Saltimbocca, Fontina and Sage Stuffed Chicken, Crispy Prosciutto, Herb Marsala
- Poached Halibut, Lemon Tarragon Sauce, Herb Tomato

SIDES

CHOICE OF TWO

- Fingerling Potatoes (V) (GF)
- Yukon Gold Mashed Potatoes (V) (GF)
- Basmati Rice (V) (GF)
- Creamy Pasta (V) (GF)
- Cilantro Rice (V) (GF)
- Wild Rice (V) (GF)
- Toasted Quinoa (V) (GF)

(V) Vegetarian, (VG) Vegan, (GF) Gluten Free



VEGETARIAN AND CHILDRENS ENTRÉES

Our chefs are happy to accommodate the food allergies and special dietary needs of your guests. Please inform your Catering Service Manager of any special meal needs during the planning process at least three weeks before your event.

VEGETARIAN ENTRÉES

**CHOICE OF ONE INCLUDED IN ALL PACKAGES
(CERTAIN ENTREES CAN BE MADE VEGAN IF SPECIFIED)**

- Pasta Primavera with Asparagus, Mushrooms, Cherry Tomato, Parmesan (V)
- Roasted Butternut Squash, Quinoa, Charred Tomatoes, Parsley Pesto (V) (GF)
- Creamy Brie Risotto with Grilled Mushrooms and Summer Squash, Roasted Red Pepper Sauce (V) (GF)
- Jumbo Cheese Ravioli with Tomato Cream Sauce, Fried Basil, Sundried Tomato Confit (V)
- Mediterranean Vegetable Polenta Napoleon with Eggplant, Zucchini, Fennel, Portabella, and Red Onion with a Smoky Tomato Puree (V) (VG) (GF)
- Roasted Ratatouille with Cherry Tomatoes, Peppers, Fennel, Garlic, Eggplant, Red Onion, Zucchini and Basil, Linguini, Parmigiano Reggiano (V)
- Miso and Shitake Glazed Tofu, Jasmine Rice, Bok Choy, Ginger Garlic Mushrooms (V)

(V) Vegetarian, (VG) Vegan, (GF) Gluten Free

CHILDRENS ENTRÉES

CHILDREN AGES 3 AND UNDER ARE FREE. PLEASE LET YOUR CATERING SERVICE MANAGER KNOW IF THESE GUESTS REQUIRE A MEAL. PLEASE SELECT ONE. ALL CHILDRENS ENTRÉES ARE SERVED WITH FRESH FRUIT SALAD.

- Crispy Chicken Fingers, Dipping Sauce, French Fries
- Mac 'n' Cheese
- Breast of Chicken with Chef's Choice of Vegetable, Mashed Potatoes

(V) Vegetarian, (VG) Vegan, (GF) Gluten Free



LATE NIGHT SNACKS

Available as an addition to all packages, priced per person for entire guest count. Snack service begins after the cake cutting and will be replenished for 45 minutes.

- Warm Soft Pretzels, Whole Grain Mustard, Beer Cheese (V) \$6 per person
- Vegetable Spring Rolls with Sweet Chili Dipping Sauce (V) \$6 per person
- Mini Sliders: Steak n Cheese, BBQ Pork, and Veggie \$9 per person
- Chips and Dip: House-made Potato Chips with Ranch Dipping Sauce (V)
\$6 per person
- Assorted Flatbread Pizzas \$9 per person
- Tortilla Chips with Guacamole and Salsa (V) (VG) (GF) \$6 per person
- Ranch and Cheddar Popcorn (V) (GF) \$7 per person

(V) Vegetarian, (VG) Vegan, (GF) Gluten Free



READY ROOM PACKAGES

Available as an addition to all packages, priced per person. Served with sparkling water. Will be served for 60 minutes.

- Spot Light: Assorted Fine Cheese and Fruit Display with Assorted Artisan Breads, Crackers and Spreads (V) **\$11 per person**
- Thoughtfully Veggie: Crudité Platter with Fresh Veggies and Dips, Caprese Skewers, Grilled and Chilled Asparagus with Balsamic and Fresh Herbs (V) (GF)
\$13 per person
- Rose and Thyme: Baked Brie in Puff Pastry, Wild Berry Compote, Sliced Apples and Crackers. Fresh Minted Melon Kebobs with Whipped Honey Cream (V)
\$14 per person
- Early Knot: Selection of Pastries, Croissants, Preserves, Whipped Butter and Fresh Fruit Display (V) **\$12 per person**
- Game Day: Assorted Mini Sandwiches and Wraps with House Cut Chips
\$16 per person

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DESSERT DISPLAYS

Available as an addition to all wedding packages. Additional price applied per person for entire guest count. Will be served for 45 minutes.

- Assorted Mini Desserts: Miniature Fruit Tarts, Petite Cheesecakes, Cookies, Brownies and Assorted Petit Fours \$10 per person
- Donut Wall/Presentation \$5 per person
- Symphony Selection: Double Chocolate Brownies, Carrot Cake, Lemon Bars and Seasonal Fruit \$7 per person
- Gourmet S'mores Station: Graham Crackers, Milk Chocolate, Marshmallows, Oreo Crumbles, Shredded Coconut \$6 per person
- Ice Cream Sundae Bar: Vanilla and Chocolate Ice Cream Served with Chocolate Sauce, Caramel Sauce, Strawberry Topping, Chopped Nuts, Sprinkles, Whipped Cream and Maraschino Cherries \$9 per person
- Freshly Baked Cookies \$3 per person
- Assorted Fruit Cobblers with Chantilly Cream \$5 per person

(V) Vegetarian, (VG) Vegan, (GF) Gluten Free



BEER

All wedding packages include 5 hour hosted bar with beer, liquor and wine. All of your selections should be communicated to your catering service manager. Beers listed below are available for all packages. Beer selection is subject to availability. Customization to bar package available for an additional cost.

SILVER ON DRAFT/PACKAGED

CHOICE OF UP TO 2 DRAFTS, 3 PACKAGED*

- UFO White
- Bud Light
- Sierra Nevada Pale Ale
- Pabst Blue Ribbon
- Michelob Ultra
- Hard Seltzer

GOLD ON DRAFT/PACKAGED

CHOICE OF UP TO 3 DRAFTS, 4 PACKAGED*

- UFO White
- Bud Light
- Zero Gravity Green State Lager
- Citizen Cider
- Fiddlehead IPA
- Michelob Ultra
- Hard Seltzer

PLATINUM ON DRAFT/PACKAGED

CHOICE OF UP TO 3 DRAFTS, NO LIMIT ON PACKAGED

- UFO White
- Bud Light
- Zero Gravity Green State Lager
- Stella Artois
- Lawson's Sip of Sunshine
- Citizen Cider
- Hard Seltzer

**Beers at lower levels can be substituted out for higher level packages at no additional cost if higher package is selected. If draft beer is not available at venue, packaged beer can be swapped to make up selection count. Draft beer can be chosen in place of packaged as well (if all draft is preferred).*

Additional domestic and local craft beer options available, ask your service manager for more details.



LIQUOR

Option to upgrade liquor package for an additional charge.

Standard bar mixers, included: Pepsi, Diet Pepsi, Sierra Mist, club soda, tonic water, ginger ale, ginger beer, orange juice, cranberry juice, pineapple juice and grapefruit juice.

SILVER PACKAGE

- Skyy Vodka
- Jack Daniel's Whiskey
- Sauza Tequila
- Bacardi Rum
- Beefeater Gin

GOLD PACKAGE

- Tito's Vodka
- Jim Beam Bourbon
- Hendrick's Gin
- Teramana Tequila
- Bacardi Superior Rum
- Dewar's Scotch

PLATINUM PACKAGE

- Grey Goose Vodka
- Maker's Mark Bourbon
- Jameson Irish Whiskey
- Bombay Sapphire Gin
- Bacardi Superior Rum
- Casamigos Tequila
- Johnnie Walker Black Label Scotch



WINE

SILVER PACKAGE

Package includes your choice of one red wine, one white wine selection, in addition to the champagne toast.

CHAMPAGNE/SPARKLING WINE

One complimentary champagne toast is included in package:

- La Marca Prosecco

WHITE WINES

- Trinity Oaks Pinot Grigio
- Oyster Bay Sauvignon Blanc
- Trinity Oaks Chardonnay

RED WINES

- Trinity Oaks Pinot Noir
- Trinity Oaks Cabernet Sauvignon
- Decoy by Duckhorn Merlot

GOLD PACKAGE

Package includes your choice of two whites and two red wine selection, in addition to the champagne toast.

CHAMPAGNE/SPARKLING WINE

One complimentary champagne toast is included in package:

- La Marca Prosecco

WHITE WINES

- Conundrum White Blend
- Kim Crawford Sauvignon Blanc
- Josh Cellars Craftsman Chardonnay

RED WINES

- La Crema Pinot Noir
- Hess Shirtail Ranches Cabernet Sauvignon
- Portillo Malbec

PLATINUM PACKAGE

Package includes your choice of two whites, two red wine selection, and rose in addition to one champagne toast.

CHAMPAGNE/SPARKLING WINE

- La Marca Prosecco

WHITE WINES

- Terlato Pinot Grigio
- Loveblock Sauvignon Blanc
- Cakebread Chardonnay
- Gérard Bertrand Cotes des Roses Rose

RED WINES

- La Crema Pinot Noir
- J. Lohr Pure Paso Cabernet Sauvignon
- Silverado Vineyards Merlot

ADDITIONAL BUBBLE OPTIONS

Available by the case, Market Pricing.

PROSECCO

- Ruffino
- Mionetto

CALIFORNIA

- Mumm Napa
- Schramsberg
- Domaine Carneros

FRENCH SPARKLING

- Gérard Bertrand

CHAMPAGNE

- GH Mumm
- Perrier Jouet
- Nicolas Feuillatte