

The View Restaurant at the Historic Crags Lodge

Wedding & Event Information





Room Capacities & Rates

Entire Restaurant + Eagle's Nest Lounge

(May 1 - August 31) Friday, Saturday, & Sunday : \$4000

Monday - Thursday: \$2500

(September 1 - October 31)

Friday, Saturday, & Sunday : \$5000

Monday - Thursday: \$3000

(**Off Season Nov 1 - April 30**) *Friday, Saturday, & Sunday :* \$2,500

Monday - Thursday: \$2000

Half Restaurant (30 person max)

Friday, Saturday, & Sunday : \$2000 Monday - Thursday: \$1000

Eagle's Nest Lounge and Patio (drinks and appetizers)

Monday - Sunday \$20/person

(Rental fees are flat rate. No tax/gratuity will be added on top)

(No other hidden fees)



Ceremony

With panoramic views of the mountains, our outdoor event site is an ideal backdrop for scenic wedding ceremonies. We proudly offer this space as a separate option for couples who are only looking for the perfect place to exchange vows.

Monday - Sunday - \$1000

Ceremony only fee - \$2000

Chair rental fee (padded white) \$5 / person

Dining Room Capacity : 150 people

Eagle's Nest Lounge Capacity : 50 people + patio

Ceremony Area Capacity : 150 people

Separate room for buffet and separate grass area for family pictures.

Check us out in person why we called The View.

To Schedule a tour please contact event manager: Aki <u>fazilovaki@gmail.com</u>, (720)397-7734 We offer video tour as well.



Guest Room Accommodations

If you need room accommodations please contact Tara Robinson, Sales Manager – Hilton Grand Vacations at <u>groups@hgv.com</u> or at 1-800-438-2929.

As The View is located inside the Historic Crags Lodge, you and your guests can enjoy the rustic, well-appointed one- and two-bedroom accommodations offered by the lodge for added comfort and convenience. Rooms feature kitchens with all the essentials, as well as flatscreen TVs and DVD players, plus the amenities of the property, including a heated outdoor pool, outdoor hot tub, a BBQ area, a pool table, and walking trails.

Décor/Entertainment

We have provided resources for floral accents and centerpieces, specialty linens, equipment rentals, musical entertainment, officiates, photographers and much, much more. You are welcome to do any additional decorating as longs as it leaves no permanent damage to the property and does not require live fire, such as candles or bonfires. We ask that you remove all your decorations after the event. Further information on resources is enclosed in this packet. We want to do everything possible to make your special occasion a memorable experience.

The View's Catering Guidelines

Wedding Coordination:

Crag's Lodge does not provide wedding planning services. It is up to the client to determine if a wedding planner is required or needed. All wedding planners are contracted through the client and not Crags Lodge. Wedding coordination includes ceremony rehearsal and organization of timelines day of event.

Food & Beverage:

The View Restaurant must provide all food and beverage, except for the wedding cake. In accordance with County regulations, this applies to guests of the event as well as invitees. The View Restaurant does not provide catering food tastings.

Alcohol: No alcoholic beverages will be allowed onto the property of The View Restaurant, except those purchased from, provided and dispensed by the restaurant food & beverage operator.



Cakes: Cake delivery, storage and set-up will be the responsibility of the contracted individuals. A cake-cutting fee of \$3 a plate will apply to any cakes brought into the reception. We wave the cake cutting fee if you substitute your cake for our buffet dessert.

Menu

To ensure proper and prompt service, a pre-set buffet menu is required for all groups over 20 people. Menu selections are due one (1) month prior to your scheduled event. Final guest count must be supplied two (2) weeks prior to your scheduled event and will serve as the minimum charged on the final invoice. Depending on the size of your group and the amount of space rented, a choice of up to three (3) entree selections may be available for your group. **Minimum food and beverage** charges may apply to large groups based on space, availability, and date of your event. Children aged 7 - 12 years old are 1/2 price, while children 6 & under are free. 20% gratuity and 8.7% tax is applied to all food and beverage. Menu items and prices are subject to change.

Payment

Deposit could be as low as \$1000 to sign a contract. It goes towards final bill.

Max deposit at signing contract \$3500.

- Credit cards have %3 processing fee.
- Check, Cash, Zelle and Wire Transfer doesn't have processing fees.



Standard Menu

Served buffet style - \$55 / person

Appetizer

Seasonal Fruit, Cheese and Crackers Display

Salad Bar (pick one)*

- Caesar Salad
- Mixed Green Salad with lemon champagne vinaigrette

Entrée Selections (pick two)*

- Chicken Piccata: Capers and mushroom in lemon white wine sauce
- Beef stroganoff
- Beef or Eggplant Lasagna
- Pasta Primavera
- Pan fried ruby red trout

Sides (pick two)*

- Roasted Garlic Mashed Potatoes
- Roasted rosemary red potatoes
- Rice Pilaf
- Seasonal Veggies

Dessert (pick one)

- Warm peach cobbler with vanilla bean ice cream
- House made old school chocolate cake

*\$5 / person per salad/side added; \$10 / person per entrée added



Premiere Menu

Served buffet style - \$70 / person

Appetizer

Seasonal Fruit, Cheese and Crackers Display

Salad Bar (pick one)*

- Caesar Salad
- Apple Gorgonzola Salad with lemon champagne vinaigrette

Entrée Selections (pick two)*

- Roasted Prime Rib
- Chicken Florentine with Mornay Sauce
- Orange and Agave Glazed Salmon
- Pasta Primavera

Sides (pick two)*

- Roasted Garlic Mashed Potatoes
- Dauphinoise potatoes
- Rice Pilaf
- Seasonal Veggies

Dessert (pick one)

- Warm Peach Cobbler with Vanilla Bean Ice Cream
- House made Old School Chocolate Cake
- Cheese cake

*\$6 / person per salad/side added; \$10 / person per entrée added



Hors D'oeuvres

Cold Hors d 'Oeuvres

- Roast Beef and Horseradish Pinwheel \$60 / dozen
- Smoked salmon Blini \$60 / dozen
- Deviled Eggs w/ Sweet Pickle \$60 / dozen
- Curry Chicken Salad in Cucumber Cups \$60 / dozen
- Shrimp Cocktails \$12/ person

Hot Hors d 'Oeuvres

- Chicken Satay Sticks w/ Thai Sweet Chili Sauce \$60/ dozen
- Sesame Shrimp Toast with sweet chili sauce \$60/ dozen
- Spinach Spanakopita in Phyllo Dough \$48 / dozen
- Mini Beef Wellingtons with Horseradish Cream Sauce \$48 / dozen
- Spinach & Cheese Empanadas \$60 / dozen
- Beef Empanadas \$60/ dozen
- Sweet Hawaiian roll sliders \$60 / dozen



Bar Packages

1- Cash Bar - Your guests buy their own drinks.

2- Hourly Package - See options below.

3- **Hosted Bar (most popular)**- Everything our bar offers; we run a tab and include it on your bill at the end of your event.

Eagles Nest at Crag's Lodge

One (1) bartender is included in the price of the deposit. Parties over 80 guests will require an additional bartender at \$25 / hour. We have wooden aging barrels from Elkins Distillery (local) available for use and purchase.

3- Hosted bar options:

Well selection - all beers are \$6-\$8, house wines are \$8, well liquors are \$8.

Premium selection - All inclusive. (Top Shelf liquor and wines are not available unless requested by Bride and Groom. Top Shelf considers anything above \$20/ serving)

2 - Hourly package options:

Economy package - \$15/ person. Includes 2 drinks per person. We give you tickets, which you share with your guests. They can trade it for a drink in the bar. Cash bar will be available after.

Standard package - \$45/person for 3 hours. Package includes unlimited- House Liquor, Beer, House Wine and Sodas. Additional hours maybe added and are at the price of \$15.00 per person, per hour after the first 3 hours.

Premium package - \$80/person for 3 hours. Package includes cocktails, top shelf Liquor, Beer, Wine and Sodas. Additional hours maybe added and are at the price of \$25.00 per person, per hour after the first 3 hours. <u>Doesn't include drinks above \$40</u>.

***Children 6 and under are free, 7-20 are considered third price and 21 and older are full price. We need a final total of children and anyone under 21 Two (2) weeks prior.



Vendor list

- Marry Me...In Colorado Officiating, Photography, Floral Estes Park, CO 970.586.5708
- **Rocky Mountain Wildflowers** Floral and Specialty Gifts 513 Big Thompson Avenue Estes Park, CO 80517 970.586.5600
- Sweet B's Bakery Cakes Pastries and Chocolates Sarah Hegstrom Fort Collins sweetb.fortcollins@gmail.com, 970.556.9333
- You Need Pie Bakery. 509 Big Thompson Ave, unit 300 Estes Park, Co 80517-970.577.7437 - *Preferred Vendor*
- MC Aaron Wedding DJ & Guitarist. 720-432-1606. Preferred Vendor
- Dj Robinhood 720-371-3256 Preferred Vendor
- Let's Dance! A DJ for Hire ADJforhire.com 800.640.0963
- Erin Nicole Photography Erin Knabenbauer erinnicolephotographyco.com erinnicolephotographyco@gmail.com – 303.875.5756
- The Enchanted Florist Florist 162 S. St. Vrain Ave, Estes Park, CO 80517 970.586.2663
- Colorado Rose Cake Company 3303 Harmony Ct. Berthoud, CO 80513-303.651.1440
- Happy Cakes Bakeshop Cupcakes Main Street, Longmont, CO 720.438.2113
- Colorado Sounds DJ Leonard Kiel Fort Collins, CO 970.226.0600
- Rolls-Royce Weddings 2031 Mall Road Estes Park, CO 970.577.0170 (Classic 1939 Rolls Royce Convertible)
- Generations Salon 386 W. Riverside Dr (Piccadilly Square) Estes Park 970.586.4016
- Estes Park Trolley Charter 970.481.8531



- Estes Park Shuttle 970.586.5151
- Nagl Wedding Photography Ty Nagl Estes Park, CO 970.217.5086
- Milka's Tailoring & Tux Innovations Milka Estes Park, CO 970.586.5164