



FOUR SEASONS
RESORT AND RESIDENCES
Vail



Weddings



Enclosed

	Pg.
Your Four Seasons Wedding	3
Resort Information	4
Recommended Event Professionals	5-6
Wedding Packages	7-8
Hors d'Oeuvres	9
Reception Style Dinner Stations	10
Plated Dinner	11-12
Wedding Cake	13
Late Night Options	14
Bar & Wine	15-16



Congratulations

Four Seasons Resort Vail invites you to experience a fresh interpretation of the grand alpine resort. The warm mountain inspired ambiance and savvy service will create a memorable wedding weekend for your family and friends. Allow us to execute your wedding dreams while you enjoy our alpine playground.

Your Four Seasons Wedding will include:

- An on-site expert to coordinate your wedding details, consultant to reserve your dates, plan the schedule of events, coordinate all food and beverage details from menu design to linens, and assist with all other aspects of your wedding experience at the Resort.
- Complimentary wedding night accommodation for the Bride and Groom.*
- Special room rates for your guests to rest and rejuvenate at our hotel.
- A personalized menu tasting to finalize choices and discuss wedding cake design.
- Full banquet set to include dining table, coordinating chairs, cake table and gift table.
- Floor length table linens and coordinating napkins.
- Elegant Narumi Bone china, Sambonet silverware & Schott Zwiesel Mondial crystal stemware for your table setting.
- Dance floor and staging for your musical entertainment.

**Some Restrictions apply, please consult with your Catering manager*



General Information

Food & Beverage Estimates

\$176-\$240 per person for evening events, prior to tax and service charges.

A 15% service charge, 8% administrative fee and an 8.4% state sales tax will be added to all food and beverage charges.

Your catering manager is pleased to consult on applicable ballroom minimums.

Wedding Ceremony

\$2,000 for evening weddings

In addition to the event space, rental prices include upholstered rust colored banquet chairs and one microphone.

Deposits & Space Confirmation

Dates are considered definite upon receipt of a primary deposit and the signed catering contract. The primary deposit is 25% of the contracted food and beverage minimum. A second deposit is required 90 days prior to your event. The estimated outstanding balance (pre payment) is due ten days business days prior to your event along with a completed credit card authorization form for any remaining balance at the conclusion of your event.

Guarantee

A final confirmation or 'guarantee' of your anticipated number of guests is required by 12:00 Noon, (3) working business days prior to your banquet function and this guarantee may not be reduced. We will make an allowance to set 5% above your guarantee for events over 80 guests.

Labor Fee

Bartender fee \$100 per bar *For Weddings, we recommend one bartender for every 50 guests.*

Cash Bar Cashier \$100 per bar

Chef Attendant \$150 per hour

Coat Check \$150 per 5 hour event

Parking

Valet parking is available for your guests at a rate of \$15 per car.

You may host the parking for your guests and have these charges applied to your account if you wish.

Self-parking is not available at the hotel.

Guest Rooms

The bride and groom are offered a complimentary room on the night of the event, based on availability. Some restrictions apply. For catering events, a guest room block may be arranged for your guests that would like to stay at the hotel. Please contact your catering manager to coordinate the details.



Recommendations

WEDDING COORDINATORS

~
Couture Consulting, Katie & Kristy
720.425.3610
www.weddingsbycc.com

Kelly Karli Weddings and Events
970.701.4157
www.kellykarliweddingsandevents.com

Bella Design & Planning, Emily Campbell
970.389.0757
www.gobella.com

Sapphire Celebrations, Angela Johnston
303.617.3984
www.sapphirecelebrations.com

I Do Wedding Services, Jenifer Hammond
970.471.4413
www.idoweddingservices.com

WEDDING COORDINATORS *cont.*

Mountains & Meadows, JoAnn Moore
970.926.2177
www.mmweddingscolorado.com

Artisan Events, Carolyn Moorman
970.926.9290
www.mountainweddingsand events.com

CUSTOM DÉCOR & LIGHTING

~
Pink Monkey Solutions
970.306.4202
www.pinkmonkeysolutions.com

Eclectic Hive
303.482.5777
www.electichive.com

Design Works
720.941.7440
www.denverdesignworks.com

LMD Productions, Inc
303.487.4444
www.lmdproductions.com

PHOTOGRAPHERS

~
Autumn Burke Photography
720.344.0710
www.autumnburke.com

Jenna Walker
720.327.9727
www.jennawalkerphotography.com

Studio JK Photography – Joe & Joyce Keum
888.483.2861
www.studiojk.com

Broxton Art-Travis Broxton
303.475.3456
www.broxtonart.com

Nathan Welton
Dream Time Images
970.286.8351
www.dreamtimeimages.com

Toni Axelrod
970.479.8225
www.Axelphoto.com



Recommendations

FLOWERS

~
Secret Garden Vail
970.476.3237
www.Secretgardenvail.com

Swank Stems
720.982.9639
www.swankstems.com

Vintage Magnolia
970.926.5000
www.vailvintagemagnolia.com

The Perfect Petal
303.480.0966
www.theperfectpetal.com

OFFICIANTS

~
Vail Chapel
www.vailchapel.com

Tara VanDernoot
970.471.4711

Rev. Don Bisset
970.390.7377
skirev@comcast.net

Leon Joseph Little Bird
720.253.7300
www.littlebirdmusic.com

ALTERNATE CEREMONY LOCATIONS

~
Vail Chapel
www.vailchapel.com

Vail Mountain Wedding Deck
866.231-8245
www.vail.com/groups/weddings

ENTERTAINMENT

~
Great Time DJ
970.845.8566
www.greatimedj.com

Jeff D'Amico, DJ
970.390.1720
Jeffrydamico@gmail.com
www.vail-djs.com

Starkey Productions
303.750.6111
www.starprousa.com

Moment's Notice Productions
303.778.1608
www.momentsnotice.com

James Pieper, Guitar
jameryanpieper@gmail.com
www.reverbnation.com/jamesryanpieper

HAIR & MAKEUP

~
Four Seasons Salon & Spa
970.477.8631

TRANSPORTATION

~
B-Line Express
970.331.3318
www.aspenvaillimo.com

Colorado Mountain Express
800.525.6363
www.coloradomountainexpress.com

Elite Limousine
970.328.3609
www.elitelimoinc.com

All Mountain Transportation
970.949.9255
www.vailrides.com

In Season Packages

Four Seasons Resort Vail is pleased to offer the following wedding packages for your special day. You may choose to further tailor our package based on your guest's culinary vision. Whether you envision understated elegance or the ultimate in sophistication, our team stands ready to assist you in designing a menu in which every detail will be carefully orchestrated to ensure a flawless experience.

A SEASON TO REMEMBER

~COCKTAIL RECEPTION~

Your Selection of (4) Butler Passed Hors d'Oeuvres

~TWO COURSE DINNER~

Choice of Soup *or* Choice of Salad

Choice of Fish Entrée *and* Choice of Beef Entrée

Custom Wedding Cake

~BAR~

Champagne Toast

Four Seasons Selection of White & Red Wine

(5) Hours of "Select Brands" Bar

\$176.00 per guest

SPLENDOR ON THE MOUNTAIN

~COCKTAIL RECEPTION~

Your Selection of (4) Butler Passed Hors d'Oeuvres

Cheese & Crudité Display

~TWO COURSE DINNER~

Choice of Soup *or* Choice of Salad

Choice of Fish Entrée *and* Choice of Beef Entrée

Late Night Food Bites

Custom Wedding Cake

~BAR~

Champagne Toast

Iconoclast White & Red Wines, exclusive to Four Seasons

(5) Hours of "Deluxe Brands" Bar

\$230.00 per guest

MENU DETAILS

All menus include freshly baked rolls with whipped butter, freshly brewed coffee, tea and herbal infusions.

Your guest's entrée selections are required 4 business days in advance of the event.

Please provide place cards noting each guest's entrée selection.

Wedding Cake designs are to be confirmed 30 days prior to the wedding date. Package pricing is subject change for elaborate cake design

Off Season Package

We are pleased to offer the following package over the dates of:

October 1 - November 30, 2014

March 20, 2015 - May 31, 2015

***FALL INTO LOVE
AND SPRING INTO ROMANCE***

~COCKTAIL RECEPTION~

Your Selection of (3) Butler Passed Hors d'Oeuvres

~TWO COURSE DINNER~

Choice of Soup *or* Choice of Salad

Salmon Entrée *and* Chicken Entrée

Counts required in advance

Custom Wedding Cake

~BAR~

Champagne Toast

Four Seasons Selection of White & Red Wine

(4) Hours of "Select Brands" Bar

\$145.00 per guest



Hors d'oeuvres


COOL

Vine-Ripened Cherry Tomato & Mozzarella “Stick,” Basil Mousse
 Poached Seckel Pear & Maytag Blue Cheese Profiterole
 Soft Vegetarian Spring Roll, Sweet and Spicy Dipping Sauce
 Almond Frosted Grape, Blue Cheese Mousse
 Smoked Salmon Pillow on Brioche, Pink Peppercorn Glaze
 Prawn Ceviche Spoons, Spicy Cucumber Relish
 Thai Beef Lettuce Cups, Lime Mint Vinegar
 Mini Tuna Tartare Tacos
 Chicken Curry Cashew Salad in Herb Profiterole
 Seared Beef Carpaccio, Watercress Slaw, Mustard Seed Crisp
 Mini Lobster Roll, Citrus Aioli
 Serrano Ham, Manchego and Fig Compote
 Dungeness Crab Salad with Compressed Watermelon

WARM

Seared Pork Belly Tart, Humboldt Fog Blue Cheese
 Porcini Arancine, Parmesan Fondue
 Asiago & Phyllo Wrapped Asparagus
 Black Bean & Grilled Corn Quesadilla, Roasted Tomato and Ancho Salsa
 Mac & Cheese Bites, Maple Bacon
 Crispy Panang Shrimp Spring Rolls, Thai Curry Dip
 New England Crab Cake, Citrus Mayonnaise
 Prosciutto and Sage Shrimp, Gruyère Fondue
 Malaysian Chicken Satay, Peanut Sauce
 Chili Infused Kalbi Beef Taco, Pickled Red Chile and Napa Slaw
 Roasted Baby Lamb Chop with Minted Lamb Jus
 Colorado Lamb Sliders, Cucumber & Rosemary Aioli
 Porchetta Empanadas, Honey Guajillo Dipping Sauce
 Beef Tenderloin Wellington, Bernaise

Package pricing includes (4) passed hors d'oeuvres

You may opt to add additional hors d'oeuvres at \$6 per selection, per person

Displayed Enhancements

Reception Displays to enhance your cocktail hour

Pricing noted is based on one hour of serve time, per person
We ask your minimum order is 50% of your guaranteed number of guests

Colorado Crudite \$12

Locally Sourced Organic Colorado Vegetables
Crocks of House Made Dips

Sliced Seasonal Fruit \$10

Domestic & Imported Cheese Board \$16

Local Bread & Cracker Assortment

House Cured & Artisan Charcuterie \$18

Gourmet Mustards, Seasonal Chutney, Local Bread & Lavosh

Antipasto Display \$20

Selection of Italian Cheeses & Assorted Salumi
Marinated Olives and Pickles
Grilled Italian Vegetables with Pesto
Balsamic Onions, Roasted Red Peppers
Assorted Breads

Prosciutto & Melon \$16

Thinly Sliced House Cured Prosciutto
Grilled Asparagus, Ricotta Salata, Sliced Melon, Parmesan Ciabatta Toast

Alpine Dips \$16

Swiss Cheese Fondue
Crazy Mountain Ale Spinach Dip
Crudité & Assorted Crusty Breads for Dipping

Chilled House Smoked Scottish Salmon \$18

Capers, Shaved Bermuda Red Onion, Pumpernickel Crackers
Lemon and Lime Wedges

Iced Seafood \$26

Based on 4 pieces per guest
Jumbo Shrimp & Snow Crab Claws
Vodka Cocktail Sauce, Grand Marnier Aioli, Lemon Wedges
Enhance with Maine Lobster Medallions, add \$6

Sushi & Sashimi \$30

Based on 4 pieces per guest
California, Spicy Tuna & Cucumber Avocado Rolls
Salmon & Yellowtail Sashimi
Pickled Ginger, Wasabi, Soy Sauce

Starter Courses

SOUPS

Sweet Corn, *Lump Crab, Avocado, Corn Kernels, Chive Oil*
 Tuscan Minestrone, *Garlic Confit, Swiss Chard, Parmesan Crisp*
 San Marzano Tomato Bisque, *Fried Basil, Mini Grilled Cheese*
 Minted English Pea, *Rock Shrimp, Herbed Pea Fritter*
 Lobster Bisque, *Caramelized Fennel*.

SALADS

Baby Arugula & Sliced Asian Pear
 Cambozola Cheese, Fig and Champagne Vinaigrette

Red and Yellow Tomato
 Burrata Cheese, Micro Watercress, Balsamic Syrup

Young Spinach Leaves
 White Cheddar, Mustard Seed Crisps, Ice Wine Dressing

Heirloom Beet Salad
 Roasted Market Beets, Pickled Asian Pears, House Made Fresh Goat
 Cheese, Hazelnut Brittle, Blood Orange Reduction

California-Inspired Baby Gem Lettuce
 Heirloom Tomatoes, Cucumbers, Watermelon
 Radishes, Roasted Red Peppers, Avocado Vinaigrette

APPETIZER OPTIONS

Tiger & Diver
 Marinated Grilled Colossal Tiger Shrimp, Seared Diver Scallop, Petit Greens
 Zesty Cucumber Salad, Limoncello Reduction

Ahi Tuna Poke
 Sushi Grade Ahi Tuna, Sesame Oil, Tamara Soy Sauce, Sweet Onion
 Seasoned Seaweed Salad, Togarashi

Bison Carpaccio
 Baby Greens, Balsamic Crème, Polenta Crisp, Garlic Aioli

Butternut Squash Tortellini
 Sage Brown Butter

Jumbo Lump Crab Cake
 Sweet Corn Ragout, Crispy Smoked Bacon
 Oven Dried Tomato, Corn Coulis

Duck Confit in Phyllo
 Roasted Porcini and Wild Mushroom Salad
 Micro Arugula and Raspberry Vinaigrette

Package pricing includes a soup course *or* a salad course

You may opt to add additional starter courses at \$10 per course, per person



Entrée Course

Pasture

Tomato Garlic Braised Short Ribs
Buffalo Mozzarella Polenta
Wild Mushroom Ragout

Sliced Peppercorn Crusted Flank Steak
Roasted Asparagus & Portobello Sautee
Orzo Pasta with Rosemary-Garlic Boursin
Red Wine Demi

Roasted Beef Tenderloin
Whipped Potato Puree, Grilled Asparagus
Oven Roasted Tomato, Red Wine Reduction

Grilled Beef Tenderloin
Maine Lobster Risotto, Pattypan Squash
Miso Citrus Butter

Rosemary & Sage Seared Lamb Chops
Wild Rice & Sundried Blueberry Pilaf
Grand Marnier Scented Lamb Jus

Golden Roasted Pork Loin
Baby Apples, Mission Figs, Sautéed Fingerling Potatoes
Dijon Pan Jus

Grilled Colorado Veal Loin
Porcini Risotto, Marcona Almonds, Edamame
Veal Glace

Package pricing includes a choice of (2) entrées

Chef's selection vegetarian entrée is available on request

Entrée counts are due (3) business days
in advance of your event

Place cards noting each guests individual entrée
selection are also required

You may opt to substitute a *DUO* entree course at
\$15 additional per person

Duo Plates add \$15

Filet Mignon & Butter Poached Maine Lobster
Savoyarde Potatoes, Herbed Heirloom Carrots
Black Truffle Sauce

Slow Roasted Lamb Chops & Filet of Dover Sole
Crushed Potatoes, Garlic Spinach
Rosemary Lemon Jus

Colorado Bison & Lake Trout
Prairie Grain Risotto, Broccolini
Black Pepper Relish

Seafood

Prosciutto Wrapped Filet of Boston Cod
Sweet Corn & Red Bliss Potato Ragù
Creamy Lobster Sauce

Bourbon Glazed Salmon
Pommes Lyonnaise, Broccoli Rabe, Crisp Parsley

Cast Iron Roasted Sea Bass
Celery Root Mashed Potatoes
Charred Tomato, Citrus Beurre Blanc

Pan Roasted Striped Bass
Tarragon & Chive Pappardelle
Pineapple, Red Bell Pepper, Jicama Slaw

Poultry

Herb Roasted Breast & Leg of Free Range Chicken
Grilled Bell Pepper Cous Cous, Swiss Chard
Thyme Jus

Burgundy Braised Chicken
Mirepoix Vegetables, Pearl Onions
Butter Whipped Yukon Gold Potatoes

Wedding Cake

Package pricing includes a round or square cake design, up to two flavors options and traditional piping detail. The package price is subject to increase with additional detail. Our Pastry Chef is happy to consult on your desired design.

CAKE	FILLINGS	ICING
Chocolate	White Chocolate Mousse	Vanilla Buttercream
Vanilla	Dark Chocolate Mousse	Chocolate Buttercream
Red Velvet	Vanilla Bean Cream	Cream Cheese Frosting
Carrot	Lemon Cream	Chocolate Glaze
Coconut	Cream Cheese Whipped Cream	Fondant Enhancement <i>additional cost to be quoted</i>
	Hazelnut Cream	

Pastry Chef's Suggestions

Strawberry Lemonade

Strawberry Cake, Lemon Cream Filling ~ Plated with Strawberry Coulis & Fresh Berries

Red Velvet

Red Velvet Cake, Cream Cheese Filling ~ Plated with Chocolate Sauce & Fresh Berries

Italian Cream

Italian Cream Cake, Cream Cheese Filling ~ Plated with Raspberry Coulis & Fresh Berries

Strawberry Shortcake

Vanilla Cake, Vanilla Whipped Cream & Fresh Strawberries ~ Plated with Strawberry Coulis & Fresh Berries

Nutella

Frangelico Soaked Chocolate Cake, Hazelnut Mousse Filling ~ Plated with Chocolate Sauce

Coconut Cream

Coconut Cake Moistened, Coconut Rum & Cream Cheese Filling ~ Plated with Coconut Anglaise & Fresh Berries

Dessert Bar Enhancement

Create a custom petite dessert display

Selection of Four \$16

Selection of Six \$18

Selection of Eight \$20

Strawberry Shortcakes

Milk Shakes

Vanilla & Chocolate Cream Puffs

Assorted Chocolate Truffles

Whoopie Pies

Assorted Macaroons

Tiramisu Espresso Cups

Chocolate Mousse Martinis

Assorted Cheesecakes

Mini Creme Brulee

Doughnuts & Dips

Late Night Comforts

No need for your guests to hit the drive-thru...

~Create a Custom Display~

Selection of Two \$14 per person
Each additional item \$6 per person

Minimum order is 50% of your guest count

Savory Bites

Sliders

white cheddar/pickle/1000 island

Corndogs or Hotdogs

smoked ketchup/mustard aioli/queso

Gourmet Grilled Cheese

cheddar/provolone/swiss/bleu/sourdough

Quesadillas

black beans/pepper jack/crema/salsa rojo

Bean & Cheese Burritos

salsa/sour cream

Buffalo Chicken Tenders

house buffalo sauce/bleu cheese dressing

Truffled French Fry Cones

truffle/parmesan/house ketchup

Nacho Bar (add \$6)

ground beef/queso/guacamole/sour cream/salsa fresca/jalapenos

Sweet Bites

Maple Glazed Doughnut Holes
chocolate fondue dipping sauce

Belgium Waffle Bites
berry compote/powdered sugar

House Made Milkshakes
traditional flavors/or get creative!

Cookies & Milk
warm chocolate chip/ice cold milk

Brownie Pops



Bar Menus

Package pricing includes the Select Brands bar for (5) hours, your preferred liquor tier selection, domestic & imported beers, Four Seasons wine selection, sparkling wine, soft drinks and juice mixers.

Pricing for Brand upgrades and Cordials are noted for your convenience.

SELECT

Skyy Vodka
 Dewar's Scotch
 Jim Beam Bourbon
 Seagram's 7 Whiskey
 Bacardi Silver Rum
 Beefeater Gin
 Sauza Gold Tequila
 Enza Prosecco
 Hogue Cellars Wines

PREMIUM add \$6

Ketel One Vodka
 Chivas Regal Scotch
 Buffalo Trace Bourbon
 Crown Royal Whiskey
 Bacardi Silver Rum
 Captain Morgan Rum
 Bombay Gin
 Sauza Hornitos Tequila
 Enza Prosecco
 Hogue Cellars Wines

DELUXE add \$10

Grey Goose Vodka
 Glenlivet 12yr Scotch
 Maker's Mark Bourbon
 Crown Royal Whiskey
 Appleton Rum
 Captain Morgan Rum
 Bombay Sapphire Gin
 Patron Silver Tequila
 Enza Prosecco
 Hogue Cellars Wines

CORDIALS add \$4

Bailey's Irish Cream
 Amaretto
 Kahlua
 Frangelico
 Grand Marnier

Bartender Fee of \$100 applies per bar.

One bartender recommended per every 50 guests.

Specialty Drinks, Martinis and Shots will be priced on consumption only.



Wine List

Package pricing includes Enza Prosecco, Hogue Chardonnay & Hogue Cabernet.
Additional wine selections will be charged per bottle on consumption.

Champagne & Sparkling

Mumm Napa "Brut Prestige", California	
Louis Roederer "Brut Premier"	\$65
Schramsburg "Blanc de Blancs", California	\$85
Nicolas Feuillate Brut Rosé	\$87
Laurent Perrier Brut	\$99
Veuve Clicquot "Brut Yellow Label"	\$111
Moët et Chandon "Cuvée Dom Pérignon"	\$150
	\$385

Pinot Grigio

Pighin, Friuli	
Scarpetta, Friuli, Italy	\$59
	\$61

Sauvignon Blanc & Semillion

Wither Hills, Marlborough, New Zealand	
Matanzas Creek, Sonoma, California	\$40
Duckhorn, Napa Valley, California	\$51
	\$69

Chardonnay

Stone Barn, California	
Handcraft, California	\$40
Iconoclast, Russian River Valley, Sonoma, CA	\$49
Louis Latour, Pouilly-Fuissé, Burgundy, France	\$51
Beringer "Private Reserve", Napa Valley, CA	\$59
Jordan, Sonoma, California	\$75
Grigch Hills Estate, Napa Valley, California	\$80
Far Niente, Napa Valley, California	\$85

Global & Indigenous White Wines

Dr Loosen Riesling "Dr L", Mosel, Germany	\$45
Nora Albariño, Rías Baixas, Spain	\$59

Pinot Noir

Flor de Campo, Santa Barbera, California	\$59
Schug, Sonoma, California	\$75
Witness Tree Estate, Willamette Valley, Oregon	\$71
Emeritus "Hallberg Ranch", Russian River Valley, CA	\$79
Flowers, Sonoma, California	\$113

Merlot

Hogue Cellars, Yakima Valley, Washington	\$40
Santa Ema, Chile	\$45
Candor, Central Coast, California	\$55
Stag's Leap Wine Cellars, Napa Valley, California	\$77
Duckhorn, Napa Valley, California	\$125

Cabernet Sauvignon & Blends

Hogue Cellars, Yakima Valley, Washington	\$40
Santa Luz, Colchagua Valley, Chile	\$40
Iconoclast, Stag's Leap District, Napa Valley, CA	\$51
Katherine Goldschmidt, Alexander Valley, California	\$51
Hahn, Central Coast, California	\$54
Amavi, Walla Walla, Washington	\$65
Sbragia, Dry Creek Valley, Sonoma, California	\$77
Terra Valentine, Spring Mountain, California	\$91
Jordan, Sonoma, California	\$136
Caymus, Napa Valley, California	\$186
Far Niente, Napa Valley, California	\$225

Malbec & Syrah

Terrazas Malbec "Reserva", Mendoza, Argentina	\$57
Alexander Valley Vineyards Syrah, Sonoma, CA	\$49
Penfolds Shiraz "St. Henri", South Australia	\$151

Intriguing Italian Wines

Ruffino, Chianti Classico, Tuscany, Italy	\$50
Sanguineti, Vino Nobile di Montepulciano, Tuscany, Italy	\$77

Sensational Spanish Wines

El Coto "Crianza", Rioja, Spain	\$45
Tinto Pesquera, Ribera del Duero, Spain	\$79



• country romance • rustic elegance • mountain chic •

WEDDINGS
FOUR SEASONS RESORT VAIL
970.477.8820

Visit taste.fourseasons.com for a culinary adventure!