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## **The Tivoli Lodge General Catering Information**

**The following information is designed to assist you in planning your function at the Tivoli Lodge.  
Please consult with your Group Services Coordinator  
for further details.**

**FOOD AND BEVERAGE:** All food and beverage must be supplied by The Tivoli Lodge. The Lodge is the only authorized licensee to provide the sale and serve food, liquor, beer, and wine on the premises. If you wish to select an outside catering firm to provide food service on the property, an additional fee may apply. Due to health regulations, no leftover food or beverage can be taken from the premises. Food items cannot be transferred from one event to another. All special events that are required from the City and County will be the responsibility of the client or outside catering company.

**BANQUET PRICES:** All food and beverage prices are guaranteed sixty days prior to the date of the function. If event is booked within 60 days menu selections may be modified. The menus are provided on a per person basis unless otherwise stated. Please note that all buffet menus are offered with minimum order requirements and are offered for a maximum of 90 minutes for Lunch. The Hotel will assess a taxable service charge for each additional half hour. Your Group Services Coordinator will be happy to work with our chef to customize and tailor specialty menus at your request. When a choice of entrées is provided, the higher price of the two will be charged.

**MENU SELECTION:** To ensure that every detail is handled in a professional manner, the Hotel requires that the menu selections and specific details be finalized four (4) weeks prior to the function. In the event the menu selections are not received four (4) weeks prior to the function, we will be happy to select appropriate menus to fit your needs.

When the Banquet Event Orders are finalized, please *initial each page, sign the last page, and return them at least ten (10) working days prior to the first scheduled event.* If the Banquet Event Orders are not signed and returned ten (10) working days prior to the first scheduled event, we will accept them as approved.

We will do our best to accommodate changes to the Banquet Event Orders within the ten (10) working days prior to your first scheduled event, but taxable surcharges may apply. The Banquet Event Order will serve as the food and beverage contract.

**TERMS AND AGREEMENTS:** Your contract contains the terms and agreements governing your function and sets forth your obligations to the Tivoli Lodge for package and/or food and beverage revenue. Nothing herein alters or amends the contract in any way. Final guaranteed attendance for the function is due 72 hours prior to function. Final attendance guarantee cannot be decreased within 72 hours prior to function. Food and Beverage menu selections cannot be changed within five (5) business days prior to the function. If an attendance guarantee is not provided 72 hours in advance of function, expected number will become attendance guarantee.

**GUARANTEE OF ATTENDANCE:** The Tivoli Lodge requests that client notify the Group Services Coordinator with the exact number of guests attending each event and the per piece counts 72 Hours Prior to function (excluding Saturdays and Sundays) by 12:00 pm (noon) prior to the first scheduled event. Guarantees for Wednesday events must be confirmed on the preceding Friday. If fewer than the guaranteed number of guests attend the function, the client is charged for the original guaranteed number.

An increase in attendees or per piece counts after the due date will be subject to an additional 50% increase to the price of that item or menu and is subject to possible substitution of other items based on availability.

**FUNCTION ROOMS:** Room rental fees may be applicable. The Hotel reserves the right to make the final decision regarding outdoor functions. The decision to move a function to an indoor location will be made no less than six (6) hours prior to the event based on prevailing weather conditions and the local forecast. If the function is moved inside after the six-hour cut-off, labor charges will apply. Set changes made within twenty-four (24) hours of the event will incur additional labor charges.

**SALES TAX AND SERVICE CHARGE:** The Hotel will add a 23% service charge and, as of current date, 8.4% sales tax on food and beverage in addition to the prices stated in this guide.

**SECURITY:** The Hotel shall not assume responsibility for damage or loss of any merchandise or articles left in the Hotel prior to or following the banquet or meeting.

**PROPERTY DAMAGE:** As a patron, you are responsible for any damage to any part of the Hotel during the period you, your attendees, employees, independent contractors, or other agents under control of any independent contractor hired by you, are in the Hotel. The Hotel will not permit the affixing of anything to any surface throughout the hotel.

**PACKAGES:** Meeting materials may be delivered to the Hotel three (3) working days prior to the date of the function. Service charges will apply for package handling. The following information must be included on all packages to ensure proper delivery:

Name of Organization

Guest's Name

Date of Function

Estimated Number of Boxes

Please use the following address for all packages: 386 Hanson Ranch Road, Vail CO 81657.

**BILLING:** Reservation time and space will not be confirmed until signed Contract and deposit are received, and a valid credit card is supplied. A non-refundable deposit of 50% of estimated total cost

will be charged upon return of signed Contract. All prices subject to 8.4% sales tax and 23% service charge upon final billing. TAXES AND PERCENTAGES ARE SUBJECT TO CHANGE.

**Payment Terms:** Tivoli Lodge requires all functions to be paid in full seven business days prior to the event. The amount due will be based on the Group Services Coordinator order estimate.

I have read and understand the group procedures and agree to the details outlined above.

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Signature

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Date

# Daily Hotel Breakfast Buffet

Served daily at the Brown Hound Lounge in the Grand Lobby from 7:00 am to 9:30 am

## The Continental Buffet

Whole Fresh Fruit, Seasonal Sliced Fruit & Berry Display, Low Fat Yogurt  
Steel Cut Oatmeal Brown Sugar, Nuts, Raisins  
Chef Jose's Favorite Baked Bread and Pastries  
Sliced Bread for Toast, Bagels, English Muffins, Gluten Free Available  
House Made Granola Cereal, Assorted Cereals Including Gluten Free  
Almond, Soy, Whole, Nonfat Milk

## The Full Hot Breakfast Buffet

In addition to the Continental selections above the Chef will also feature the following items:

Chef Attended Omelet Station or Made to Order Eggs from Local Farms  
Chef's Daily Special Egg Scramble or Casserole  
Applewood Bacon and Breakfast Sausages  
Golden Skillet Potatoes, Crispy Hash Brown, or Oven Roasted Potatoes  
Waffle Station, French Toast, or Special Pancakes  
Chef Jose's Special Breakfast Burritos, Quiche, or Empanadas  
Variety of Salsas  
Smoked Salmon & Cream Cheese Rolls  
Low Fat Cottage Cheese  
Cold Assorted Deli meat and Cheese Platter  
Traditional Deviled Eggs  
Juices include Orange, Cranberry, Apple, Tomato, and Grapefruit

Served with fresh brewed Lavazza coffee, decaffeinated coffee, hot teas

**Breakfast Offered Daily**

# Catered Breakfast Brunch

Served at the Brown Hound Lounge in the Grand lobby from 9:30 am to 11:00 am

Whole Fresh Fruit, Assorted Sliced Fruit Display  
With a shaker of Tanjin

Chef's favorite recipes of Breakfast Breads, Muffins, and Pastries

Steal Cut Oatmeal, Brown Sugar, Nuts, Raisins

Waffle, Pancakes, or French Toast Station

Low Fat and Greek yogurt

House Made Granola Cereal

Assorted Cereals Including Gluten Free

Soy, Whole, and Nonfat Milk

Fluffy Free Range Scrambled Eggs

Chef's Daily Breakfast Casserole, Vegetable Quiche, or Egg Scramble

Breakfast Burrito or Quesadillas

Applewood Bacon and Sausage Links

Breakfast Potatoes or Crispy Hash Browns

Variety of Salsas

Baby Bagel with Cream Cheese, Lox, and Dill

Low Fat Cottage Cheese

Traditional Deviled Eggs

Juices Include Orange, Apple, and Grapefruit

**Served with fresh brewed Lavazza coffee, decaffeinated coffee, and hot teas**

Max of 142 ppl in the Brown Hound Lounge Lobby & the Wedel Room with Existing Seating

# Lunch - Plated

Minimum 20 or more

## Starter

Choice of one

### Soup Du Jour

Our Chef will work with you to select one of our Tivoli classic soups

### Baby Greens

Local Shaved Vegetables, Herb Vinaigrette

### Classic Caesar Salad

Garlic Croutons & Shaved Parmesan

## Entrée

Choice of one

Rosemary Roasted; Blueberry Glazed Airline Chicken Breast

White Chicken Lasagna with Spinach

Smoked Beef Brisket piled high with a touch of BBQ Bacon Jam

## Sides

Choice of two

Golden Yukon Mashed Potatoes and Thyme Gratin

Cheesy Scalloped Potatoes

Steamed Broccoli with Lemon Butter and sprinkled with Parmesan Cheese

Roasted Sage and Garlic Seasonal Fresh Vegetables

Haricot Verts seasoned with Herb Butter or Pork Belly

## Dessert

Choice of One

Fresh Baked Brownies

Tivoli Tiramisu

Cheesecake

Served with fresh brewed Lavazza coffee, decaffeinated coffee, and Hot teas

# Lunch - Buffet

Minimum of 10 people

## The Indy Grill

### Salad

Choice of One

Caesar, Potato, Macaroni, or Coleslaw

### Entrees

Choice of two

Grilled Chicken Breast, Hamburgers, Beer Brats or All Beef Hot Dogs

Fresh Rolls and Breads, Swiss or Cheddar Cheese

Lettuce, Tomatoes, Red Onions, Pepperoncini's, Pickles

Assorted Condiment Display

Boulder Canyon Potato Chips

### Dessert

Choice of One

Fresh Baked Brownies

Chocolate Chip & Peanut Butter Cookies

Cheesecake

Served with fresh brewed Lavazza coffee, decaffeinated coffee, and display of teas



# Lunch - Buffet

Minimum of 10 people

## The Vail Express

### Soup

Choice of one

Vegetable, Minestrone, or Tomato

### Salad

Choice of one

Caesar, Macaroni, Potato, or Coleslaw

### Assorted Shaved Deli Meats

Roast Beef

Hickory Honey Shaved Turkey

Shaved Black Forest Ham

Served with Lettuce, Tomatoes, Sliced Onions, Pickles  
Swiss and Cheddar Cheese, Buns, and Sliced Breads

Assorted Condiment Display

### Grilled Vegetables of the Season

### Boulder Canyon Potato Chips

### Dessert

Choice of one

Fresh Baked Brownies

Chocolate Chip & Peanut Butter Cookies

Cheesecake

Served with fresh brewed Lavazza coffee, decaffeinated coffee, and display of teas

# **BREAK MENU**

**Sweet, Salty, Healthy**

**A La Carte Snacks to Refresh Your Guests**

Minimum of 10 people

**Assorted Cookies, Dark Chocolate Brownies**

**Seasonal Fruit Smoothies**

**Sliced Seasonal Fruit**

accompanied with a Tajin shaker

**Warm Soft Pretzels with Dipping Mustard or Warm Yellow Tillamook Cheese**

**Wild Wild West Cajun Mix**

**Vegetable Crudit  with Herb Ranch Dressing**

**Tivoli Signature Trail Mix**

**Toasted Flatbread and Fresh Crudit  with White Bean Hummus**

**Boulder Canyon Classic Sea Salt Potato Chips with Caramelized Onion Dip**

**Honey Yogurt & Granola Parfaits**

**Popcorn with Assorted Salt Flavors**

# Tray Passed/Bufferet Hors d'Oeuvres

Minimum Order 1 dozen

## **Bacon Wrapped Stuffed Dates**

Maple Glaze

## **Goat Cheese and Porcini Wontons**

Bacon or Red Onion Marmalade

## **Crispy Panko Parmesan Risotto Balls**

Roasted Red Pepper Coulis

## **Roasted Boneless Chicken Wings**

Carolina BBQ Sauce, Louisiana Hot Sauce, Roquefort Dressing

## **Vietnamese Fresh Spring Rolls or Chinese Air Fried Vegetable Eggrolls**

Sweet Chili Dipping Sauce, Lemongrass Soy Dip

## **Flight of Deviled Eggs**

Traditional, Cream Cheese, Candied Bacon

## **Pulled Pork Flatbread**

Bourbon BBQ Sauce, Sweet Peppers, Crispy Fried Onions, Fresh Cilantro

## **Miniature Empanadas with Chef's Homemade Filling**

Spicy Chicken, Shredded Beef, Pizza, Bean and Goat Cheese

Fresh Green or Red Salsa for Dipping

# Tray Passed/Bufferet Hors d'Oeuvres

Minimum Order 1 dozen

## **Mini Maryland Crab Cakes**

Dijon Remoulade

## **Assorted Finger Sandwiches**

Free Range Egg Salad, Cucumber Cream Cheese, Tuna Salad, Chicken Salad  
Smoked Trout with Onion and Cream Cheese  
Salmon with Dill and Cream Cheese

## **Sushi rolls**

California, Spider, Spicy Tuna, Rainbow

## **Baby Bagel with Cream Cheese Lox and Dill**

Smoked Salmon, Cream Cheese, Dill, Capers, Shallots

## **Alpine Sliders**

Pulled Pork, Shredded BBQ Chicken, Ground Sirloin, Elk

## **Pigs in the Blanket**

Hebrew National Franks, Puff Pastry, Mustard, Aioli, Homemade Ketchup

## **Colorado Lamb Meatballs**

Ginger Sweet and Sour, Yogurt, Tahini, Pomegranate Sauce

## **Sea Scallops Wrapped with Bacon**

Sriracha and Maple Soy Sauce

# Reception Stations

Minimum of 10 People

Please choose any of our creative and delicious options:

## **Mediterranean Meze Display**

Baby Cucumber, Olives, Artichoke, Prosciutto, Sun-Dried Tomatoes  
Feta Cheese, Roasted Red Pepper, Classic Hummus  
Everything Bagel Chips, and Warm Pita Triangles

## **Charcuterie Meat Board**

Artisan Salami, Prosciutto, Chorizo, Genoa, Wild Boar,  
Water Crackers, Ciabatta Sliced Bread, Grapes, Nuts

## **Local and Imported Cheese Platter**

Gouda, Camembert, Blue Cheese, Creamy Gorgonzola, Brie, Havarti  
Assorted Crackers, Fruit Garnished

## **Crispy Pita Triangles with Sundried Tomato and Buffalo Mozzarella Tray**

Fresh Basil Chiffonade, Balsamic Drizzle

## **Dipping Station**

Baked Crabmeat Dip, Hot Artichoke Dip, Buffalo Chicken Dip  
Mediterranean Hummus, Spinach & Bacon Dip, Black Bean & Corn Dip  
Pita Bread, Tortilla Chips, Herb Crostini

# Apres-Ski Menu

Minimum of 10 guests

Tivoli Truffled Mac "N" Cheese

Popcorn with assorted flavors

Red Chili with Beans, Ground chuck and a variety of toppings

Chicken Tenders with dipping sauce

Street Tacos

Beef, Carnitas, or Chicken

With All the Proper Accompaniments

Tri colored Chips served with Guacamole and Salsa Bowl

# Coffee and Tea Service

## Coffee Service Includes:

Regular and Decaffeinated Lavazza Brand Coffee  
Assortment of Colorado's Own Celestial Seasoning Hot Teas  
Monin Syrup – Seasonal Flavor  
Shaved Dark Chocolate  
Colorado Local Orange Blossom Honey  
Whipped Cream  
Raw Sugar  
Powdered Cinnamon

## Beverages

Fiji Artesian Water, each  
Assorted Soft Drinks, each  
Assorted Fruit Juices, each  
Fresh Brewed Iced Tea, pod  
Citavo Hot Cocoa, pod  
Spiced Hot Apple Cider, pod

# Cocktail Selections

Host and/or No-Host Prices

## Well Cocktails

Jack Daniels Whiskey Finland Vodka Beefeater Gin

Dewar's Scotch Seagram's VO Bacardi Rum

## Premium cocktails

Grey Goose Vodka Bombay Sapphire Gin Captain Morgan Rum

JW Black Scotch Crown Royal Whiskey Patron Reposado Tequila

Ketel One Vodka Glenlivet Scotch Patron Silver Tequila

## Martinis, Manhattans, and Margaritas

Made with the selected liquor

## On the rocks

Made with the selected liquor

Bartender fee: \$150 per bartender, 3 hours

Additional selections available upon request  
Please note that brands listed are subject to change



# Wine Selections

## Bubbles

Lunetta Prosecco

Lunetta Prosecco 187ML

Nicolas Feuillatte

## White

Le Crema Chardonnay

Sancerre

Bourgogne Blanc, White Burgundy

Sonoma Cutrer Chardonnay

Kim Crawford Sauvignon Blanc

Stella Pinot Grigio

## Red

Castle Rock Cabernet

Sebastiani Cabernet

Bonterra Cabernet

Alexander Valley Cabernet

Bonterra Merlot

Zin Phomaniac Zinfandel

Chateau La Nerthe Cotes-Du Rhone

Fleur de Mer Rose

Additional selections available upon request  
Please note that brands Listed are subject to change

# Domestic, Premium, Imported Bottled Beer

Blue Moon

Coors Light

Tivoli

St Pauli Girl NA

Corona

90 Schillings

Stella Artois

Nitro Milk Stout

First Cast IPA

White Claw

Additional selections available upon request  
Please note that brands listed are subject to change

# Guest Room

## Food and Beverage Amenities

### Charcuterie Display

Tivoli's Favorite Mountain-Cured Meats featuring Salami, Prosciutto, Spanish Chorizo, Domestic & Imported Cheeses, Crackers, Baguette, Dried Fruits, Olives, Pickles, Lavash Bread, Herb Crostini

Fresh Corn Chips and Salsa served with House-made Chunk Guacamole

Strawberry Hand-dipped in Rich Chocolate

Coconut Macarons

Tivoli Almond Trail Mix

Freshly Baked Cookies and Chilled Milk for Dipping

Blue Diamond Smoked Almonds

# Miscellaneous Services and Fees

## **Valet Parking charges**

Summer: \$38

Spring and Fall: \$19

Winter: \$45

## **Room amenity delivery fee**

\$5 per room

## **Shipping/Receiving fees**

Standard FedEx Service Fees plus

\$5 per envelope

\$10 per package

## **Audio Visual Fees**

Speaker phone \$20 per day

Plus, applicable long-distance charges

60" laptop compatible TV/DVD Player \$30 per day

Power strips \$5 each per day

LCD player \$75 per day

Flipchart with markers \$25 per day