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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.

Signature

Date

Daily Hotel Breakfast Buffet

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

The Full Breakfast Buffet

Whole Fresh Fruit, Seasonal Sliced Fruit & Berry Display, Low Fat Yogurt
Steel Cut Oatmeal Brown Sugar, Nuts, Raisins
Chef 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
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'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, variety of hot tea

Breakfast Offered Daily

\$26.95

Catered Breakfast Brunch

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

Whole Fresh Fruit, Assorted Sliced Fruit Display

With a shaker of Tajin

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

Traditional Deviled Eggs

Juices Include Orange, Apple, Tomato, and Grapefruit

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

Max of 100 ppl in the Brown Hound Lounge Lobby With Existing Seating & the Wedel Room with 36 people with rounds of 8 seating

\$28 per person

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

Mushroom Ravioli with Organic Mushrooms & Porcini Cream Sauce

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

\$45 per person

Lunch - Buffet

Minimum of 20 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

\$38 per person

Lunch - Buffet

Minimum of 20 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

\$38 per person

BREAK MENU

Sweet, Salty, Healthy

A La Carte Snacks to Refresh Your Guests

Minimum of 10 people

Assorted Cookies, Dark Chocolate Brownies

12 person/ 35 dozen

Seasonal Fruit Smoothies

\$4 per person

Sliced Seasonal Fruit

accompanied with a Tajin shaker

\$12 per person

Warm Soft Pretzels with Dipping Mustard or Warm Yellow Tillamook Cheese

\$6 per person

Wild Wild West Cajun Mix

\$7 per person

Vegetable Crudit  with Herb Ranch Dressing

\$7 per person

Tivoli Signature Trail Mix

\$7 per person

Toasted Flatbread and Fresh Crudit  with White Bean Hummus

\$10 per person

Boulder Canyon Classic Sea Salt Potato Chips with Caramelized Onion Dip

\$10 per person

Honey Yogurt & Granola Parfaits

\$10 per person

Popcorn with Assorted Salt Flavors

\$5 per person

Tray Passed/Bufferet Hors d'Oeuvres

Minimum Order 1 dozen

Bacon Wrapped Stuffed Dates

Maple Glaze

\$40 per dozen

Goat Cheese and Porcini Wontons

Bacon or Red Onion Marmalade

\$39 per dozen

Crispy Panko Parmesan Risotto Balls

Roasted Red Pepper Coulis

\$37 per dozen

Roasted Boneless Chicken Wings

Carolina BBQ Sauce, Louisiana Hot Sauce, Roquefort Dressing

\$34 per dozen

Vietnamese Fresh Spring Rolls or Chinese Convection Baked Vegetable Eggrolls

Sweet Chili Dipping Sauce, Lemongrass Soy Dip

\$34 per dozen

Flight of Deviled Eggs

Traditional, Cream Cheese, Candied Bacon

\$36 per dozen

Pulled Pork Flatbread

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

\$80 each/ serves 4

Miniature Empanadas with Chef's Homemade Filling

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

Fresh Green or Red Salsa for Dipping

\$40 per dozen

Tray Passed/Bufferet Hors d'Oeuvres

Minimum Order 1 dozen

Mini Maryland Crab Cakes

Dijon Remoulade

\$130 per dozen

Assorted Finger Sandwiches

Range Free Egg Salad, Cucumber Cream Cheese, Tuna Salad, Chicken Salad

Smoked Trout with Onion and Cream Cheese

Salmon with Dill and Cream Cheese

\$45 per dozen

Sushi rolls

California, Spider, Spicy Tuna, Rainbow

Market Price per dozen

Baby Bagel with Cream Cheese Lox and Dill

Smoked Salmon, Cream Cheese, Dill, Capers, Shallots

Market Price per dozen

Alpine Sliders

Pulled Pork, Shredded BBQ Chicken, Ground Sirloin, Elk

\$47 per dozen

Pigs in the Blanket

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

\$39 per dozen

Colorado Lamb Meatballs

Ginger Sweet and Sour, Yogurt, Tahini, Pomegranate Sauce

\$47 per dozen

Sea Scallops Wrapped with Bacon

Sriracha and Maple Soy Sauce

\$70 per dozen

Reception Stations

Minimum of 10 People

Please choose any of our creative and delicious options:

Mediterranean Mezze Display

Baby Cucumber, Olives, Artichoke, Prosciutto, Sun-Dried Tomatoes
Feta Cheese, Roasted Red Pepper, Classic Hummus
Everything Bagel Chips, and Warm Pita Triangles
\$100 each

Charcuterie Meat Board

Artisan Salami, Prosciutto, Chorizo, Genoa, Wild Boar,
Water Crackers, Ciabatta Sliced Bread, Grapes, Nuts
\$100 each

Local and Imported Cheese Platter

Gouda, Camembert, Blue Cheese, Creamy Gorgonzola, Brie, Havarti
Assorted Crackers, Fruit Garnished
\$100 each

Crispy Pita Triangles with Sundried Tomato and Buffalo Mozzarella Tray

Fresh Basil Chiffonade, Balsamic Drizzle
\$50 each

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
\$30 each

Après 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

\$9 per person for 1 item

\$12 per person for 2 items

\$15 per person for 3 items

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

\$39 per pod

Beverages

| | |
|-----------------------------|------|
| Fiji Artesian Water, each | \$3 |
| Assorted Soft Drinks, each | \$3 |
| Assorted Fruit Juices, each | \$3 |
| Fresh Brewed Iced Tea, pod | \$25 |
| Citavo Hot Cocoa, pod | \$25 |
| Spiced Hot Apple Cider, pod | \$25 |

Cocktail Selections

Host and/or No-Host Prices

Well Cocktails

\$10

Jack Daniels Whiskey Finland Vodka Beefeater Gin

Dewar's Scotch Seagram's VO Bacardi Rum

Premium cocktails

\$12

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 premium liquors

\$14

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 | \$45 |
| Lunetta Prosecco 187ML | \$13 |
| Nicolas Feuillatte | \$80 |

White

| | |
|---------------------------------|------|
| Kendal Jackson Chardonnay | \$45 |
| Sancerre | \$55 |
| Bourgogne Blanc, White Burgundy | \$48 |
| Sonoma Cutrer Chardonnay | \$50 |
| Kim Crawford Sauvignon Blanc | \$46 |
| Benvolio Pinot Grigio | \$40 |

Red

| | |
|----------------------------------|------|
| Castle Rock Cabernet | \$40 |
| Sebastiani Cabernet | \$46 |
| Kendal Jackson Cabernet | \$54 |
| Alexander Valley Cabernet | \$55 |
| Chateau La Nerthe Cotes-Du Rhone | \$46 |
| Fleur de Mer Rose | \$48 |

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

Domestic, Premium, Imported Bottled Beer

| | |
|------------------|-----|
| Blue Moon | \$7 |
| Coors Light | \$5 |
| Tivoli | \$7 |
| Heineken | \$5 |
| Pacifico | \$7 |
| Corona | \$7 |
| 90 Schillings | \$7 |
| Stella Artois | \$7 |
| Nitro Milk Stout | \$8 |
| First Cast IPA | \$8 |
| White Claw | \$8 |

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

\$28

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

\$12

Strawberry Hand-dipped in Rich Chocolate

\$18

Coconut Macaroons

\$18

Tivoli Almond Trail Mix

\$18

Freshly Baked Cookies and Chilled Milk for Dipping

\$18

Blue Diamond Smoked Almonds

\$18

Miscellaneous Services and Fees

Valet Parking charges

Summer: \$45

Spring and Fall: \$23

Winter: \$50

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

Projector \$35 per day

