



HOTEL TALISA
VAIL

**2017 GROUP AND
SPECIAL EVENT
MENUS**

Prices and selections valid for events held through to December 31, 2017. Please note that all food and beverage prices are exclusive of 23% service charge and all applicable state & local taxes

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COLORADO LIFESTYLE MENUS



Colorado Lifestyle menus have been created by our executive Chef for the high energy, active, healthy lifestyle that a lot of Colorado enthusiasts live. These are menus better fit to meet the needs of each day's activities and offer natural, reduced fat, locally grown, low gluten, sustainable and organic items. With the balance of eating right and living the alpine life we find each guest can make the best memories during their stay with us. If there are special dietary needs we can create alternative options to meet your expectations.

Our menu selections names were inspired the beautiful Gore Creek running alongside our resort. The effortless fluidity of local tributaries throughout the Vail Valley and their defined yet ever changing waters influence everything from the unique menu offerings to our exceptional attention to our guests' experience. In conjunction with our philosophy of natural luxury and alpine location, our menu reflects the importance of making not only your experience a collection of memories, but all who attend your gathering.

BUFFET BREAKFAST

25 person minimum

All buffets are one and one half hours of service

Fresh brewed Starbucks coffee, Decaffeinated Coffee and Gourmet Hot Tea served with Milk, Honey and Lemon will accompany each breakfast buffet

RESOLUTION

Orange, Cranberry and Apple Juice

Fresh Seasonal Fruit

Steel Cut Oatmeal with Raisins, Brown Sugar, Agave Nectar, Pecans, Whole and Low-Fat Milk

Assorted Individual Cereals, Whole Bananas, Sliced Strawberries, Whole and Low-Fat Milk

Bagels, Muffins, Pastries, Butter, Preserves, Whipped Sweet and Savory Cream Cheese

BREAKFAST ENTRÉES / SELECT TWO ADDITIONAL ENTRÉE SELECTIONS ARE AVAILABLE EACH ADDITIONAL ITEM SELECTED MUST MATCH THE GUARANTEE

Farm Fresh Eggs Served Scrambled, Denver Style or with Wild Mushrooms and Gruyere

Buttermilk Pancakes, Maple Syrup, Whipped Butter

(Add Blueberries, Bananas, or Chocolate Chips to Pancakes)

Cinnamon French Toast, Maple Syrup, Whipped Butter

Egg, Potato, Chorizo Burrito, Pepper Jack Cheese, Salsa Verde

Sausage, Smoked Cheddar and Spinach Frittata

Scrambled Egg and Brie Croissant Sandwiches

Scrambled Egg, Spinach, Oven Dried Tomato and Haystack Goat Cheese Crepes

Vanilla-Orange Scented French Toast, Maple Syrup

Strawberry, Mascarpone Pancakes, Maple Syrup

BREAKFAST MEAT / SELECT ONE

Apple Wood Smoked Bacon

Maple Sausage Links

Wild Boar Apricot and Cranberry Sausage

Maple Cinnamon Ham

BREAKFAST POTATO / SELECT ONE

Hash Brown Potatoes

Denver Home Fries

Sweet Potato-Chorizo Hash

Cumin Roasted Red Potatoes

BREAKFAST ENHANCEMENTS

Omelet Station

**Chef Attendant Fee required*

Breakfast Charcuterie, Assorted Meats and Cheeses

Smoothie Bar

Bloody Mary & Mimosa Bar

**bartender fee required*

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BUFFET BREAKFAST CONTINUED



COLORADO LIFESTYLE

Orange and Cranberry Juice

Kale, Granny Smith Apple, Pineapple, Ginger, Lemon Smoothies (*Dairy Free*)

Strawberry, Banana, Greek Yogurt Smoothies

Muesli, Oats, Dried Fruits Topped with Almonds

Steel Cut Oatmeal with Raisins, Brown Sugar, Pecans, Whole and Low-Fat Milk

Bagels, Smoked Salmon Cream Cheese and Plain Cream Cheese

Cayenne Fruit Skewers, Cubed Melons, Strawberries

Frittata with Whole Grain Pasta, Spinach and Eggs

Scrambled Egg Whites with Spinach

Game Sausage Display with Deli Meats

Assorted Colorado Cheese Display

BREAKFAST ENHANCEMENTS

Omelet Station

**Chef Attendant Fee required*

Breakfast Charcuterie, Assorted Meats and Cheeses

Smoothie Bar

Bloody Mary & Mimosa Bar

**bartender fee required*

BUFFET BREAKFAST CONTINUED

TRAER CONTINENTAL

Orange, Cranberry and Apple Juice

Seasonal Whole Fruit

Pineapple, Cantaloupe and Honeydew Salad, Vanilla-agave Yogurt, House Made Granola

Bagels, Muffins and Pastries, Butter, Preserves and Whipped Sweet and Savory Cream Cheese

CONTINENTAL ENHANCEMENTS / PRICED PER PERSON, EACH ITEM SELECTED MUST MATCH THE GUARANTEE

Smoked Salmon Flatbread, Hardboiled Egg, Crispy Capers, Lemon Dill Crème Fraiche

Egg Frittata, Spinach, Sun Dried Tomatoes, Haystack Goat Cheese

Vanilla-Orange Scented French Toast Soufflé, Maple Syrup

Steamed Spinach and Eggs, Hollandaise

Scrambled Egg and Gouda Croissant Sandwiches

Fried Egg, Chorizo and Manchego Cheese Sliders

Egg, Potato, Chorizo Burrito, Pepper Jack Cheese, Salsa Verde

Farm Fresh Eggs Served Scrambled, Denver Style or with Wild Mushrooms and Gruyere

Strawberry Mascarpone Pancakes, Maple Syrup, Butter

Scrambled Egg Tart with Roasted Tomatoes and Chives

Steel Cut Oatmeal with Raisins, Brown Sugar, Pecans, Whole and Low-Fat Milk

Assorted Individual Cereals, Bananas, Sliced Strawberries, Whole and Low-Fat Milk

Apple Wood Smoked Bacon, Maple Sausage Links, Wild Boar Apricot and Cranberry Sausage,
Chicken Apple Sausage or Maple Cinnamon Ham

BREAKFAST ENHANCEMENTS

Omelet Station

**Chef Attendant Fee required*

Breakfast Charcuterie, Assorted Meats and Cheeses

Smoothie Bar

Bloody Mary & Mimosa Bar

**bartender fee required*

PLATED BREAKFAST

Fresh brewed Starbucks Coffee, Decaffeinated Coffee and Gourmet Hot Tea served with Milk, Honey and Lemon will accompany plated breakfasts

PLATED BREAKFAST

Orange, Cranberry and Apple Juice

Fresh Seasonal Fruit

Muffins, Breakfast Breads, Butter, Preserves

ENTRÉE / SELECT ONE FOR ALL GUESTS

Vanilla-Orange Scented French Toast, Maple Syrup

Strawberry Mascarpone Pancakes, Maple Syrup, Vanilla Butter

Scrambled Egg Tart with Roasted Tomatoes and Chives

MEAT / SELECT ONE FOR ALL GUESTS

Apple Wood Smoked Bacon

Maple Sausage Links

Wild Boar Apricot and Cranberry Sausage

Maple Cinnamon Ham

POTATO / SELECT ONE FOR ALL GUESTS

Denver Home Fries

Cumin Roasted Red Potatoes

Fresh Herb Country Breakfast Potatoes

BUFFET LUNCH

25 person minimum

*All buffets are one and one half hours of service
Fresh brewed Iced Tea accompanies all lunch buffets*



COLORADO LIFESTYLE

Kobocha Squash Soup

Multi Grain Rolls with Butter

Kale Salad with Romaine, Roasted Beets, Oranges, Blue Cheese and Lemon Shallot Vinaigrette

Red Quinoa and Tomato Salad with Cranberry and Endive

Duck Confit with Boursin, Arugula and Pomegranate Glace Flatbread

Cured Hot Smoked Salmon with Ancient Grains

Greek Yogurt, Berries, Honey, Granola

Colorado Chocolate Bars with Assorted Nuts and Dried Fruit

GROUSE

Italian Bread Selection with Whipped Butter

Roasted Pepper, Kale and Italian Sausage Soup

Crisp Romaine Caesar Salad, Parmesan, Classic Caesar Dressing, Focaccia Croutons

Garbanzo Bean Salad, Salami, Artichokes, Roasted Tomatoes, Arugula, Pesto Vinaigrette

Chicken "Cacciatore", Herb Seared Chicken Smothered in a Caramelized Pepper Onion Tomato Sauce

Seared Salmon, Tomato, Olive, Caper Sofrito

Potato Gnocchi, Sautéed Spinach, Crimini Mushrooms, Goat Cheese, Butternut Squash

Farfalle with Mushrooms, Tomatoes, and Artichokes

Spicy Red Pepper Dusted Broccolini, Cherry Tomato Confit

Tiramisu, Chocolate Cannoli, Assorted Panna Cotta

BUFFET LUNCH CONTINUED

TWO ELK

Assorted Artisan Breads and Rolls with Whipped Butter

Buffalo and Black Bean Chili, Tri-Color Tortilla Strips, Sour Cream, Pepper Jack Cheese

Bibb Lettuce Salad, Sunflower Seeds, Dried Cherries, Smoked Gouda, White Balsamic Vinaigrette

Arugula, Butternut Squash and Goat Cheese Salad, Shaved Red Onion, Toasted Hazelnut Dressing

Red Wine Glazed Short Ribs, Orange-Pumpkin Seed Gremolata

Seared Trout, Warm Bacon and Roasted Pepper Vinaigrette, Fresh Chives

Colorado Goat Cheese Polenta Cakes

Roasted Garlic Creamer Potatoes

Green Beans with Toasted Pecans and Dried Cranberries

Apple Crumble, Carrot Cake, Pecan Tartlets

BUCK

Green Chile Corn Bread, Honey Butter

Chicken Tortilla Soup, Tri-Color Tortilla Strips, Sour Cream, Cotija Cheese, Green Onions

Butter Lettuce Salad, Chili Dusted Jicama, Oranges, Pumpkin Seeds and Creamy Chipotle Dressing

Chopped Romaine, Black Beans, Grilled Corn, Jalapeño, Red Radish, Tomato-Lime Vinaigrette

Honey BBQ Boneless Chicken Breast Skewers with Grilled Pineapple Salsa

Cumin Lime Beef, Warm Tortillas

Poblano Quesadillas, Oaxaca Cheese

Salsa, Sour Cream, Radishes, Jalapeños, Fresh Cilantro Springs, and Guacamole

Black Beans and Rice

Corn, Hominy, Caramelized Onion Custard

Crème Caramel, Cinnamon Churros, Key Lime Pie

BUFFET LUNCH CONTINUED

BIGHORN

Minestrone Soup

Classic Caesar Salad, Parmesan, Caesar Dressing, Focaccia Croutons

Grilled Vegetable and Tri-Color Tortellini Pasta Salad

Marinated Portobello Mushrooms with Asparagus, Roasted Peppers, Arugula and Aged Balsamic

Select Three:

Four Cheese Pizza, Mozzarella, Fontina, Provolone and Parmesan

Margherita Pizza, Roma Tomato, Fresh Basil, Buffalo Mozzarella

BBQ Chicken Pizza, Grilled Chicken, Bacon, Smoked Cheddar, Red Onions, Cilantro

Vegetable Pizza, Mushrooms, Roasted Peppers, Arugula, Goat Cheese

Pepperoni Pizza, Pepperoni and Fresh Tomato Sauce

Chocolate Amaretto Cake, New York Style Cheesecake, Biscotti

WILLOW

Tomato Basil Bisque

Garden Salad, Mixed Lettuces, Broccoli, Cauliflower, Baby Carrots, Cherry Tomatoes, Cucumbers

Buttermilk Ranch and Italian Vinaigrette

Warm German Style Potato with Smoked Bacon and Apple Mustard Dressing

Potato Chips

Smoked Turkey, Maple Glazed Ham, House Roasted Sirloin

Smoked Almond Chicken Salad, Tuna Salad

Aged Swiss, Wisconsin Cheddar, Provolone Cheese

Lettuce, Tomato, Dill Pickles, Onion, Mustard, Mayonnaise

Whole Grain Bread, Kaiser Rolls, Sourdough Bread

Chocolate Fudge Brownies, Assorted Fresh Baked Cookies, Lemon Bars

PLATED LUNCH

15 person minimum

Please select 3 courses. Add an additional course for a charge
Fresh baked Breads with Whipped Butter and Fresh Brewed Iced Tea accompany all plated lunches

Select up to two entrées and one vegetarian option

Entrée counts must be guaranteed 5 business days in advance

SOUP / SELECT ONE FOR ALL GUESTS

New England Clam Chowder

Roasted Vegetable and Barley Minestrone, Herb Pesto

Butternut Squash and Apple Bisque, Pumpkin Seed Oil

Wild Mushroom Soup, Parmesan, Truffle Oil

Roasted Tomato Basil Bisque

SALAD / SELECT ONE FOR ALL GUESTS

Baby Spinach with Radicchio, Poached Pears, Blue Cheese Crumbles, Duck Confit, Pear Vinaigrette

Classic Caesar, Focaccia Crouton, Shaved Parmesan, Roasted Tomato

Baby Kale and Chopped Romaine, Panzanella, Cucumbers, Cherry Tomatoes, Chive Dressing

Red Oak Lettuce and Baby Arugula, Sun-Dried Cherries, House Spiced Pecans, Goat Cheese, Berry Balsamic Vinaigrette

Vine Ripe Tomatoes, Burrata, Basil, Baby Romaine, Aged Balsamic

ENTRÉE / SELECT TWO ENTRÉES AND ONE VEGETARIAN OPTION

Slow Braised Short Ribs, Garlic Mashed Potatoes, Roasted Wild Mushrooms

Grilled Apple Brined Pork Chop, Sweet Potato-Chorizo Hash, Cider Demi-Glace

Chicken Schnitzel, Goat Cheese, Arugula, Roasted Tomato, Whole Grain Mustard Potatoes

Sesame-Teriyaki Glazed Salmon, Pickled Ginger Jasmine Rice, Baby Bok Choy

Idaho Farm Raised Trout, Lemon Scented Colorado Quinoa, Sundried Tomato Vinaigrette

Wild Mushroom Tofu Wellington, Garlic Potato Purée

New York Strip Salad, Field Greens, Raspberries, Gorgonzola and Berry Vinaigrette (*Recommend Soup for 1st Course*)

DESSERT / SELECT ONE DESSERT FOR ALL GUESTS

Mango Mousse, Banana Chip, Strawberry Coulis

Flourless Chocolate Mousse Cake, Fresh Berries, Raspberry Sauce

Key Lime Pie, Fresh Berries, Mixed Berry Coulis

Lemon Meringue Tart, Fresh Berries, Raspberry Sauce

Carrot Cake, Caramel Sauce

Chocolate Mousse Cup, Chocolate Sauce, Chocolate Shavings

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BOXED LUNCH

*Each box will contain one type of sandwich, side and dessert
All accompaniments will be identical in each box
Potato chips and whole fresh fruit are included in all boxes*

SANDWICHES / SELECT TWO MEATS AND ONE VEGETARIAN

Chicken Caesar Wrap - Classic Caesar Dressing, Crisp Romaine, Parmesan, Tomato Tortilla

Chicken Apple Salad - Almonds, Butter Lettuce, Croissant

Tuna Salad Wrap - Lettuce, Whole Wheat Tortilla

House Roasted Sirloin - Cheddar Cheese, Lettuce, Marble Rye

Roast Turkey Breast - Smoked Provolone, Lettuce, Ciabatta Roll

Smoked Ham - Swiss Cheese, Lettuce, Brioche Roll

Italian Hoagie - Ham, Genoa Salami, Mortadella, Provolone, Banana Peppers, Shaved Onions, Lettuce, Ciabatta Roll

Grilled Seasonal Vegetables - Roasted Pepper Hummus, Spinach Tortilla

Seasonal Chef Salad (*Vegan, Vegetarian or Gluten Free*)

SIDE / SELECT ONE FOR ALL GUESTS

Ricotta Tortellini Pasta

Grilled Vegetable and Quinoa

Potato Salad with Peppers

Cucumber & Tomato Salad with Havarti and Miso Vinaigrette

Crispy Asian Inspired Slaw

DESSERT / SELECT ONE FOR ALL GUESTS

Chocolate Covered Pretzels

Granola, Dried Fruits, Dried Berries

Chocolate Dipped Rice Krispy Treats

Candy Bar

Chocolate Chip Cookie

Chocolate Fudge Brownie

Granola Bar

Kind Bar

SPECIALTY REFRESHMENT BREAKS

20 person minimum

*For groups less than 20, a per person surcharge will be added to the menu price
All breaks are priced based on a 45-minute service time – not available as a meal*



COLORADO LIFESTYLE BREAK BAVARIAN

**A Chef Attendant Fee will apply to this Break, One Chef per 50 Guests*

Charcuterie Deluxe with 5 Assorted Game Sausages, 4 Mustards (*Carved to Order*)

Assorted Hot Pretzels with Beer Cheese

Smoked Salmon Stuffed Eggs

Roasted Asparagus and Brussel Sprouts Salad



COLORADO LIFESTYLE BREAK BOULDER

Beet and Apple Shooters

Hummus, Cucumber, Watercress Pumpnickel Bites

Falafel Balls with Cucumber Yogurt Sauce

Chicken Smoked Gouda Croissant Bites

Garlic Pita Chips

SLIDER BREAK / SELECT THREE

Philly Cheese Steak with Onions, Peppers and Provolone, Philly Bun

Fennel Salmon Cakes with Arugula, Lemon Aioli, Slider Bun

Grilled High Plains Bison, Tomato, Watercress, Cheddar Cheese, Brioche Roll

Pulled BBQ Pork, Spicy Slaw, Brioche Roll

Grilled Petit Portobello Mushroom, Roasted Red Pepper, Smoked Provolone, Herb Focaccia Rolls

Colorado Lamb, Cucumber Yogurt, Pickled Red Onion, Brioche Roll

Parmesan Parsley Steak Fries

TEX-MEX BREAK

Smoked Chicken Quesadilla, Oaxaca Cheese, Green Chiles

Mini Chimichangas, Pico de Gallo, Salsa Verde, Chipotle Salsa

Skewered Beef, Cilantro, Lime

Tri-Color Tortilla Chips, Pico de Gallo, Guacamole, Fresh Tomato Salsa

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SPECIALTY REFRESHMENT BREAKS CONTINUED

GAME DAY BREAK

Spicy Buffalo Wings

Grilled BBQ Wings

Sweet Sesame Chili Wings

Ranch and Blue Cheese Dipping Sauces

Carrots and Celery

Potato Skins, Cheddar Cheese, Bacon, Green Onions, Sour Cream

Roasted Squash, Jalapeño Boursin Quesadillas

STREET TACO STATION

**A Chef Attendant Fee Will Apply To This Break, One Chef per 50 Guests*

Corn and Flour Tortillas

Spiced Chicken, Pulled Pork, Ground Beef, Blackened Mahi

Avocado, Spiced Cole Slaw, Red Onion, Cilantro, Sprouts, Roasted Tomato Salsa, Salsa Verde

Corn and Black Beans, Pico de Gallo, Jalapeños, Limes, Lemons

Chicken Tortilla Soup, Fried Tortilla Strips, Sour Cream

Bacon Wrapped Jalapeños with Roasted Red Pepper Cream Cheese

BUILD YOUR OWN TRAIL MIX

Granola, Assorted Dried Cherries, Yogurt Raisins, Chocolate Chips, Reese's Pieces,

Shaved Coconut, Peanuts, Sesame Seeds, Raisins, Banana Chips, Dried Cranberries,

Dried Apples, Crushed Heath Bar

ENERGY BOOST BREAK

Assorted Power and Energy Drinks

Variety of Power Bars

Individual Low-Fat Yogurts

Fresh Fruit Skewers, Ginger Syrup, Toasted Coconut

Grilled Vegetable Salad, Hummus, Toasted Baguettes

SPECIALTY ITEMS À LA CARTE

BAKERY BASKETS

Assorted Bagels, Butter, Preserves, Whipped Sweet and Savory Cream Cheese

Freshly Baked Specialty Muffins, Croissants, Pastries

Sliced Specialty Breakfast Breads to include Lemon Poppy Seed, Cinnamon Streusel, Banana Bread

THE COOKIE JAR

Assorted Freshly Baked Cookies

CHOCOLATE DECADENCE

Chocolate Fudge Brownies

Chocolate Dipped Rice Krispy Treats

Chocolate Covered Strawberries

Chocolate Dipped Fortune Cookies

PETITE TREATS

Lemon Bars

Assorted Macaroons

Cake Pops

Miniature Tea Cakes

Miniature Madeleine Cookies

Assorted Doughnut Holes, Raspberry and Chocolate Dipping Sauce

SPECIALTY ITEMS À LA CARTE CONTINUED

SPECIALTY BEVERAGE ITEMS

Fresh Brewed Starbucks Coffee

Fresh brewed Starbucks Decaffeinated Coffee

**Enhanced Coffee Selection includes Assorted Coffee Syrups*

Gourmet Tea Selection

Hot Chocolate or Hot Spiced Apple Cider

Fresh Squeezed Orange and Grapefruit Juice

Apple, Pineapple, Cranberry and Tomato Juice

Whole, Chocolate, 2% and Skim Milk

Soy Milk

Iced Tea with Lemon and Sweetener

Lemonade

Starbucks Iced Coffee

Red Bull

Sugar Free Red Bull

Bing Cherry

Bottled Still and Sparkling Water

Assorted Izze Sparkling Juice

Peak Iced Tea

Assorted Soda (*Coke Products*)

SPECIALTY ITEMS À LA CARTE CONTINUED

SPECIALTY SNACK ITEMS

Individual Bags of Beef Jerky

Individual Bags of Pretzels

Individual Bags of Peanuts

Individual Bags of White Cheddar Popcorn

Assorted Individual Bags of Chips

Energy Bars

Assorted Individual Yogurts

Cracker Jacks

Granola Bars

Whole Fresh Fruits

Assorted Candy Bars

M&Ms, Plain and Peanut

Hot Jumbo Pretzels with Assorted Mustards

Gourmet Mixed Nuts

Dry Roasted Peanuts

Colorado Cajun Snack Mix

Hard Pretzels

Tri-Colored Tortilla Chips with Freshly Made Salsa and Guacamole

Seasonal Sliced Fresh Fruit

Potato Chips, Sour Cream and Chive Dip

*denotes perishable items for which quantity must be specified and guaranteed.
Item may not be on consumption.

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RECEPTION SELECTIONS

25 person minimum

All reception options are priced for one and one half hour of service

WELCOME RECEPTION

HOMESTEAK

Wild Mushroom Tartlet, Mascarpone, Tomato Basil Salsa

Mini Cuban Sandwiches, Roasted Pork, Ham, Pickles, Swiss, Mustard

Grilled Shrimp and Chorizo, Marcona Almond Romesco

Seared Rare Tuna Wonton with Egg Yolk, Egg White, Mustard Cream and Chive

Colorado Bison and Mozzarella Stuffed Meatballs, Fresh Basil Pesto

Colorado Farmhouse Cheese Board, Crispy Flatbread, Baguettes, Crackers

Fire Roasted Vegetable Plate

Sliced Turkey, Home Baked Miniature Rolls and Condiments

Wild Mushroom Ravioli, Asparagus, Porcini Truffle Cream Sauce

Cheese Tortellini, Baby Spinach, Parmesan Cheese, Chardonnay Cream Sauce

Pastry Chef's Selection of Assorted Miniature Desserts

Fresh Brewed Starbucks Coffee, Decaffeinated Coffee and a Selection of Gourmet Hot Tea Served
With Milk, Honey and Lemon

ACTION STATIONS

Action stations require one Chef per 50 guests, per one and one half hours

Stations will be available for a maximum of one and one half hours

A minimum of 3 stations or 2 stations and assorted hors d'oeuvres must be selected for a reception event

RISOTTO ACTION STATION

Italian Arborio Rice with Parmesan Cheese

Grilled Chicken, Italian Sausage, Sautéed Shrimp

Roasted Mushrooms, Roasted Red Peppers, Olives, Sundried Tomatoes, Spinach

Asparagus, Julienned Zucchini, Chopped Bacon, Artichoke Hearts, Fresh Herbs, Chili Flakes

Extra Virgin Olive Oil, Parmesan Cheese

COWBOY PRIME RIB SANDWICH STATION

Hand Carved Prime Rib, Au Jus, French Rolls, Blue Cheese

Onions, Horseradish Cream, Crispy Fried Sweet Onions, Cheddar Cheese

Watercress Salad and Vine Ripe Tomatoes, Aged Balsamic Vinaigrette

Mini Baked Potatoes, Sour Cream, Butter, Chives

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RECEPTION SELECTIONS CONTINUED

BRUSCHETTA STATION

Grilled Assorted Breads

Lemon Rock Shrimp, Smoked Trout Spread, Roasted Garlic Puree, Tomato, Olive, Basil, Fresh Mozzarella, Artichokes,
Olive Oil, Red Pepper Flakes, Hummus, Eggplant Relish, Pesto, Roasted Peppers,
Sun-Dried Tomatoes, Parmesan, Feta

PASTA ACTION STATION

Tri-Color Tortellini, Penne Pasta,

Grilled Chicken, Sautéed Shrimp, Italian Sausage,

Roasted Mushrooms, Red Peppers, Olives, Diced Tomatoes, Spinach, Asparagus, Julienned Zucchini,

Chopped Bacon, Artichoke Hearts, Fresh Herbs, Chili Flakes,

Whole Butter, Extra Virgin Olive Oil, Fresh Garlic, Parmesan,

Marinara and Alfredo Sauce with Garlic Bread

CARVING STATION OPTIONS

All carving stations accompanied with home baked miniature rolls

Prime Rib, Balsamic Caramelized Onions, Blue Cheese Aioli, Mushroom Ragout, Au Jus

New York Strip, Roasted Garlic Demi-Glace

Honey Glazed Salmon, Smoked Bacon, Avocado and Shrimp Vinaigrette

Roasted Leg of Lamb, Black Olive Caramel, Mint Oil, Lamb Glace

Five Spice Rubbed Roasted Turkey, Apple Cider Gravy

RECEPTION SELECTIONS CONTINUED

BOARDS AND DISPLAYS

25 person minimum

One and one half hour of service

SEAFOOD DISPLAY

Chilled Poached Prawns with Cocktail Sauce and Lemon (*3 pieces per person*)

Cured Wild Alaskan Salmon with Grated Egg Yolks, Egg Whites, Caper Cream, Cornichons and Rye Toasts

Hot PEI Mussels with Slivered Garlic, Arugula and Saffron Broth

Seasonal Oysters with Apple Mignonette, Cocktail Sauce, Horseradish, Lemon, Tabasco

CURED ARTISANAL MEAT DISPLAY

Soprasetta, Salami, Chorizo, Prosciutto, Capicola,

Whole Grain Mustard, Cornichons, Baguettes

COLORADO FARMHOUSE CHEESE BOARD

Assorted Locally Made Artisan Cheeses, Haystack Farms, Mou Co,

Jumpin' Good Goat Dairy, Crispy Flatbread, Baguettes, Crackers,

Assorted Roasted Nuts and Fruit

FIRE ROASTED VEGETABLE BOARD

Portobello Mushrooms, Zucchini, Squash, Cherry Tomatoes, Asparagus,

Basil Pesto and Roasted Red Pepper Hummus

SEASONAL VEGETABLE CRUDITÉ BASKET

Baby Carrots, Radishes, Zucchini, Squash, Cherry Tomatoes,

Asparagus, Celery, Broccoli, Cauliflower,

Preserved Lemon Aioli, Red Pepper Pesto, Chili Ranch Dressing

RECEPTION DESSERT SELECTIONS

PASTRY CHEF'S MINIATURE DESSERT DISPLAY

25 person minimum

6 selections, 4 pieces per person

3 selections, 3 pieces per person

Chocolate Covered Strawberries

Chocolate Covered Fortune Cookies

Assorted Petite Specialty Cookies

Chocolate and Vanilla Panna Cotta

Brownie Bites

Miniature Mousse Cakes

Assorted Seasonal Tartlets

Chocolate Cream Filled Cones

RECEPTION SELECTIONS CONTINUED

HORS D'OEUVRES

*25 piece minimum on each hors d'oeuvre
Hors d'oeuvres may be butler passed or displayed*

COLD HORS D'OEUVRES

Maine Lobster Salad on Sourdough Crouton

Smoked Rainbow Trout, Endive, Apple

Searred Meyer Ranch Beef Crostini, Truffle Goat Cheese Coulis, Watercress

Searred Rare Tuna Wonton, Egg Yolk, Egg White, Chive, Mustard Cream

Smoked Salmon Wrapped Asparagus, Ginger Cream Cheese

Chicken Pistachio Roulade, Fruit Chutney

Poached Shrimp, Lemon Basil Tomato, Avocado, Crisp Tortilla

Mediterranean Skewers, Baby Tomato, Artichoke Heart, Fresh Mozzarella, Pesto

Caprese Skewers, Baby Tomato, Basil Marinated Mozzarella

Foie Gras Terrine

Jumbo Shrimp Cocktail on Ice, Meyer Lemons, Cocktail Sauce

HOT HORS D'OEUVRES

Roasted Shrimp and Chorizo, Marcona Almond Romesco

Crab Cake Medallions, Old Bay Remoulade

Mini Cuban Sandwiches, Roasted Pork, Ham, Pickles, Swiss, Mustard

Colorado Bison and Mozzarella Stuffed Meatballs, with Basil Pesto Cream

Beef Short Rib Empanadas, Avocado Lime Crema

Mini Grilled Cheese Sandwiches - Mushroom and Gruyere, Tomato and Mozzarella

Crispy Vegetarian Potstickers, Lime Chili Sauce

Wild Mushroom Tartlet, Mascarpone, Tomato Basil Salsa

Artichoke Risotto Croquettes, Fontina Fondue

Creamy Gorgonzola and Bacon Tarts, Apple Compote

Crispy Polenta with Roasted Red Pepper Relish and Parmesan

Sweet Pea Puree and Ricotta Salata in Mini Phyllo Shells

Vegetarian Samosas

BUFFET DINNER

25 person minimum

All buffets are one and one half hours of service

Fresh brewed Starbucks Coffee, Decaffeinated Coffee and Gourmet Hot Tea served with Milk, Honey and Lemon will accompany each dinner buffet



COLORADO LIFESTYLE

Buffalo and Farro Onion Soup

Dinner Rolls and Butter

Spinach, Haystack Goat Cheese, Raspberries, Pecans, Salad with Raspberry Vinaigrette

Arugula, Grilled Peach, Sunflower Seeds, Honey Basil Dressing on Cornbread Croutons

7X Flank Steak with Onion Polenta

Bronzed Halibut on 3 Bean Stew

Smoked Pheasant Hash

Grilled Seasonal Vegetable Board

Seasonal Fruit Cobbler with Vanilla Ice Cream

RED CANYON

Shrimp Bisque

Dinner Rolls and Butter

Vegetable Salad on Butter Lettuce with Broccolini, Green Beans, Red Beets, Cipollini Onions

Fig and Peach Tart with Arugula Pesto and Breakfast Radish

Veal or Pork Ossobuco with Root Vegetables

Lobster with Salsify, Cannellini Beans, Tarragon and Chive Stew and Provence Tomatoes

Chef Carved Tenderloin with Béarnaise, Sherry Peppercorn Demi and Chimi Churri

Roasted Portabella and Ratatouille

Truffle Twice Baked Potatoes

Berry Crème Fraiche Parfaits, Red Velvet Cake Twist, Chocolate Caramel Domes

BUFFET DINNER CONTINUED

PITKIN

Artichoke, Spinach, Sausage Soup

Focaccia Bread with Herb Infused Olive Oil and Whipped Butter

Romaine, Pecorino, Orange Zested Olives, Focaccia Crouton, Lemon Basil Vinaigrette

Mixed Greens with Spiced Almonds, Blueberries, Oranges, Roasted Fennel, Raspberry Vinaigrette

Grilled Asparagus, Portobello, Roasted Tomato Salad

Chicken Piccata, Lemon, Capers, Arugula

Frutti di Mare, Fish, Shrimp, Mussels, Scallops, Tomato Broth, Linguine

Grilled Skirt Steak, Toasted Garlic Lemon Spinach, Pickled Red Onions

Roasted Red Potatoes, Caramelized Shallots

Baked Tortellini, Three Cheese Cream Sauce

Flourless Chocolate Mousse Cake, Chocolate Orange Tartlet, New York Style Cheesecake

SPRADDLE

Creamy Corn and Basil Soup

Focaccia Bread with Herb Infused Olive Oil and Whipped Butter

Mixed Greens, Roasted Artichokes and Roma Tomatoes, Pine Nuts, Grilled Tomato, Balsamic Vinaigrette

Bibb Salad with Grilled Red Onions, Blue Cheese, Preserved Lemon Vinaigrette

Marinated Beef Tri-Tip with Caramelized Onions and Peppers

Red Wine Braised Boneless Chicken with Mushrooms and Spinach

Cioppino – Salmon, Alaskan Cod, Mussels and Potatoes in A Tomato Fennel Broth

Roasted Asparagus with Truffle Butter

Lemon Pepper Pasta with Roasted Garlic Oil and Herbs

Tiramisu, Panna Cotta, Cannoli

BUFFET DINNER CONTINUED

UTE

Fresh Baked Bread with Whipped Butter

High Plains Buffalo Chili, Windsor Dairy Cheddar

Caramelized Onion and Mushroom Soup, Toasted Barley

Field Greens, Butternut Squash, Pumpkin Seeds, Haystack Farms Chevre, Riesling Pear Vinaigrette

Fingerling Potatoes, Bacon, Roasted Apple, Caramelized Onions, Blue Cheese, Mustard Dressing

Pan Seared Rocky Mountain Trout, Toasted Pine Nut, Beurre Blanc

Pork Tenderloin, Onion Cherry Compote

Grilled Vegetable Barley Risotto, Balsamic Glazed Portobello Basil Pesto, Crispy Leeks

Chef's Choice Seasonal Vegetables

Smoked Cheddar Mashed Potatoes

White Chocolate Bourbon Bread Pudding, Apple Crumble Cake, Pecan Tartlets

EBY

Assorted Artisan Breads and Rolls with Whipped Butter

Tuscan White Bean and Ham Soup

Baby Spinach Salad with Fresh Strawberries, Smoked Almonds, Shaved Fennel, Honey Balsamic Vinaigrette

Greek Salad, Romaine, Feta Cheese, Roast Tomatoes, Kalamata Olives, Toasted Pine Nuts

Saffron Israeli Cous Cous with Grilled Yellow and Green Zucchini

Spice Braised Chicken with Onions and Date Relish

Herb Crusted Salmon Provencal, Fennel Tomato Ragout

Polenta Cakes, Roasted Vegetable Ratatouille

Seasonal Fruit Cobbler, Crème Carmel, Key Lime Pie

BUFFET DINNER CONTINUED

GORE

Bacon Studded Corn Bread, Honey Butter

Smoked Chicken Chowder, Roasted Corn, Green Chiles

Southwestern Wedge, Roasted Corn, Tomatoes, Black Beans, Cotija Cheese, Chipotle Ranch

Fire Grilled Vegetable Display, Preserved Lemon Aioli, Basil Pesto

Romaine Hearts, Spiced Pumpkin Seeds, Oranges, Caesar Dressing

Smoked Flank Steaks, Caramelized Onion and Peppers, Chimi Churri

Grilled Chicken, Chipotle Orange Barbecue Sauce with a Goat Cheese Polenta

Roasted Corn, Peppers, Edamame, Caramelized Onions

Baked Potato Station, Sour Cream, Grated Cheddar Cheese, Green Onions, Butter, Bacon

Seasonal Fruit Cobbler, Crème Caramel, Key Lime Pie

PLATED DINNER

20 person minimum

3 courses - 4 courses - 5 courses

surcharge per person if a duo plate is chosen

A choice of two entrées and one vegetarian can be selected

Entrées must be pre-selected by your guest

Entrée counts must be guaranteed 5 business days in advance

Fresh baked Breads with Whipped Butter to accompany all tables

Fresh brewed Starbucks Coffee, Decaffeinated Coffee and Gourmet Hot Tea served with Milk, Honey and Lemon will be provided to all guests

APPETIZER / SELECT ONE FOR ALL GUESTS

Seared Tuna, Cucumber Noodles, Soy Syrup

Burrata with Tomato Three Ways, Ciabatta Crisps

Pan Seared Scallops, Truffle Cauliflower Puree, Grilled Frisee, Saba Gastrique

Crab Cake "BLT", Tomato Jam, Candied Pork Belly, Romaine Slaw, Toasted Breadcrumbs

Apple Cider Glazed Pork Belly, 5 Spice Roasted Butternut Squash, Sage Dusted Hazelnuts

Elk Carpaccio, Soy Shittake Mushrooms and Soybeans, Chinese Hot Mustard Vinaigrette, Fried Shallots

Roasted Baby Beet Tatin, Goat Cheese, Orange Emulsion, Pistachio, Honey

SOUP / SELECT ONE FOR ALL GUESTS

Smoked Chicken and Corn Chowder, Crispy Chipotle Tortillas

Roasted Fennel and Tomato Bisque, Mini Brioche Croutons, Parmesan

Toasted Mushroom and Onion Soup with Crispy Duck Confit and White Truffle Oil

Maine Lobster Bisque, Crispy Fingerling Potatoes, Sherry Gastrique

Roasted Kabocha Squash, Crispy Pork Belly, Pumpkin Seed Oil

Yukon Gold Potato and Leek Soup, Crispy Bacon

SALAD / SELECT ONE FOR ALL GUESTS

Romaine Hearts, Spiced Pumpkin Seeds, Oranges, Caesar Dressing

The Classic Wedge, Bacon, Blue Cheese, Marinated Tomato, Buttermilk Ranch

Radicchio, Frisee, Romaine, Acorn Squash, Dried Cranberries, Apple Mustard Vinaigrette

Baby Red and Green Romaine, Red Wine Poached Pear, Haystack Goat Cheese Croutons, Sunflower Seeds, Pear Vinaigrette

Spinach and Endive Salad with Grilled Pineapple, Pecorino, Toasted Pistachios, Roasted Onion Vinaigrette

Romaine, Olives, Tomatoes, Cucumbers, Feta Cheese, Diced Cucumbers, Garlic Croutons

Baby Arugula, Shaved Fennel, Crispy Prosciutto, Grapes, Brie Cheese, Croutons, Honey White Balsamic Vinaigrette

Roasted Baby Beets, Shaved Fennel, Frisee, Dried Peach, Toasted Hazelnut Vinaigrette

Bibb Lettuce, Blue Cheese, Oranges, Toasted Sunflower Seeds, Red Wine Vinaigrette

Prices and selections valid for events held through to December 31, 2017. Please note that all food and beverage prices are exclusive of 23% service charge and all applicable state & local taxes

PLATED DINNER CONTINUED

ENTRÉE / SELECT UP TO TWO ENTRÉES

Grilled New York Steak (8oz), Whipped Colorado Yukon Gold Potatoes, Red Onion Jam, Mushroom Jus

Blackened Filet Mignon, Roasted Garlic Mashed Potatoes, Creole Shrimp and Crawfish Fondue

Roasted Chicken, Barley Risotto, Cherry Tomato Confit, Rosemary Infused Jus

Colorado Lamb Osso Bucco, Sun-Dried Tomato Spatzel, Castelvetro Olive Tapenade, Mint Oil

Braised Beef Short Rib, Truffle Cauliflower Puree, Soy Shiitake Glaze

Grilled Salmon, Black Bean Stew, Warm Bacon, Shrimp and Avocado Vinaigrette

Sautéed Striped Bass Vera Cruz, Chorizo Rice, Tomato, Capers and Olive Sofrito

Seared Trout, Cranberry Wild Rice, and Butternut Bread Pudding

DUO ENTRÉE / SELECT ONE FOR ALL GUESTS

Pan Seared Chicken, Ruby Red Trout, Roasted Corn Polenta Cakes, Green Chile Butter

Filet Mignon, Crab Crusted Jumbo Shrimp, Lemon Scented Whipped Potatoes, Herb Beurre Blanc

Caramelized Scallops, Seared Elk Loin, Truffle Leek Pancake, Cognac Cream

VEGETARIAN ENTRÉE / SELECT ONE

Potato Gratin, Squash, Spinach, Eggplant, Roasted Red Pepper, Roasted Garlic Alfredo

Pumpkin Tortellini with Peas, Cipollini Onions, Haystack Goat Cheese, Roasted Squash

Pappardelle Pasta, Fava Beans, Fresh Peas, Hazel Dell Mushrooms, Wilted Baby Arugula

Soy Glazed Tofu Wellington, Wasabi Mashed Potatoes, Sesame Mushrooms

Ratatouille and Pearl Barley Risotto, Balsamic Glazed Portobello, Basil Pesto, Crispy Leeks

Gluten Free Potato Gnocchi, Oyster Mushrooms, Baby Arugula, Corn, Truffle Butter

Brown Butter Braised Cauliflower "Steak", Mushroom Barley Risotto

PLATED DESSERT / SELECT ONE FOR ALL GUESTS

Mango Mousse, Banana Chip, Strawberry Coulis

Flourless Chocolate Mousse Cake, Caramel Sauce, Chocolate Shavings

Apple Crumb Tart, Cinnamon Whipped Cream, Red Wine Reduction

Chocolate Pecan Tart, Vanilla Bean Whipped Cream, Chocolate Sauce

New York Style Cheesecake, Raspberry Coulis, Fresh Berries

Tiramisu, Chocolate Sauce, Chocolate Shavings

WINE

*Hotel Talisa has an additional master wine list;
Vintners must determine availability before final selection*

White Wine

	APPELLATION	BOTTLE
CHAMPAGNE AND SPARKLING WINE		
Veuve Clicquot, Yellow Label, Brut	Champagne, France	
Chandon, Brut	Sonoma, CA	
Ruffino, Prosecco	Veneto, Italy	
DOMESTIC WHITE WINE		
Cakebread, Chardonnay	Napa Valley, CA	
Jordan, Chardonnay	Russian River, CA	
La Crema, Chardonnay	Russian River, CA	
Cakebread Cellars, Sauvignon Blanc	Napa Valley, CA	
Sonoma Cutrer, Chardonnay	Russian River, CA	
Conundrum, Blend	Sonoma, CA	
Matanzas Creek, Sauvignon Blanc	Sonoma, CA	
IMPORT WHITE WINE		
Joseph Drouhin, Pouilly Fuissé	Burgundy, France	
Santa Margarita, Pinot Grigio	Alto Adige, Italy	
Kim Crawford, Sauvignon Blanc	Marlborough, New Zealand	
Anselmi, Pinot Grigio	Friuli, Italy	
Von Buhl, Kabinett Riesling	Pfalz, Germany	

WINE

*Hotel Talisa has an additional master wine list;
Vintners must determine availability before final selection*

Red Wine

	APPELLATION	BOTTLE
CABERNET SAUVIGNON		
Jordan	Alexander Valley, CA	
Beringer Knights Valley	Sonoma, CA	
Napa Cellars	Napa Valley, CA	
MERLOT		
Raymond Reserve	Napa Valley, CA	
Sterling Vineyards	Napa Valley, CA	
DeLoach	Russian River Valley, CA	
RED BLENDS		
The Prisoner, Zinfandel/Cabernet/Syrah	Napa Valley, CA	
Hedges, Cabernet/Merlot/Syrah	Red Mountain, WA	
PINOT NOIR		
Domaine Drouhin	Willamette Valley, OR	
Fess Parker	Monterey, CA	
Chalone	Monterey, CA	
IMPORT RED WINE		
Marqués de Riscal, Tempranillo	Rioja, Spain	
Joseph Drouhin, Laforet Pinot Noir	Burgundy, France	

HOSPITALITY SUITE

*hospitality suite fee includes glassware, standard mixers, garnishes, straws and stirrers, cocktail napkins, sweet and dry vermouth, and service staff to refresh daily
Hospitality Rooms are set up as self-service – A bartender can be requested
bartender fee, up to 4 hours of service, one per 75 guests
charge for each additional hour of bartender service*

PREMIUM

Maker's Mark Bourbon

Crown Royal Whisky

Macallan 12 Single Malt Scotch

Hendricks Gin

Ketel One Vodka

Mount Gay Rum

Don Julio Tequila

DELUXE

Jack Daniels Whiskey

Pendleton Whisky

Johnnie Walker Red Label

Bombay Sapphire Gin

Woody Creek Vodka

Bacardi Rum

Patron Silver Tequila

HOUSE

Jim Beam Bourbon

Canadian Club Whisky

Dewar's White Scotch

Beefeater Gin

Svedka Vodka

Appleton White Rum

Sauza Tequila

HOSPITALITY SUITE CONTINUED

PREMIUM WINES

DeLoach
Chardonnay
Cabernet Sauvignon
Merlot
Parducci
Sauvignon Blanc

DELUXE WINES

Sebastiani
Chardonnay
Sauvignon Blanc
Cabernet Sauvignon
Merlot

HOUSE WINES

Robert Mondavi Private Select
Chardonnay
Sauvignon Blanc
Cabernet Sauvignon
Merlot

COGNACS AND CORDIALS

Amaretto di Saronno
Bailey's
Kahlua
Courvoisier VSOP
Frangelico
Sambuca
Tuaca

COLORADO CRAFT BEER

IMPORT BEER

DOMESTIC BEER

ASSORTED SODA

SODA WATER

TONIC WATER

BOTTLED STILL AND SPARKLING WATER

HOSTED BAR

*bartender fee, up to 4 hours of service, one per 75 guests
chare for each additional hour of bartender service*

PREMIUM

Maker's Mark Bourbon

Crown Royal Whisky

Macallan 12 Single Malt Scotch

Hendricks Gin

Ketel One Vodka

Mount Gay Rum

Don Julio Tequila

DELUXE

Jack Daniels Whiskey

Pendleton Whisky

Johnnie Walker Red Label

Bombay Sapphire Gin

Woody Creek Vodka

Bacardi Rum

Patron Silver Tequila

HOUSE

Jim Beam Bourbon

Canadian Club Whisky

Dewar's White Scotch

Beefeater Gin

Svedka Vodka

Appleton White Rum

Sauza Tequila

HOSTED BAR CONTINUED

PREMIUM WINES

DeLoach
Chardonnay
Cabernet Sauvignon
Merlot
Parducci
Sauvignon Blanc

DELUXE WINES

Sebastiani
Chardonnay
Sauvignon Blanc
Cabernet Sauvignon
Merlot

HOUSE WINES

Robert Mondavi Private Select
Chardonnay
Sauvignon Blanc
Cabernet Sauvignon
Merlot

CORDIALS AND COGNACS

Amaretto di Saronno
Bailey's
Courvoisier VSOP
Frangelico
Kahlua
Sambuca
Tuaca

COLORADO CRAFT BEER

IMPORT BEER

DOMESTIC BEER

ASSORTED SODA

BOTTLED STILL AND SPARKLING WATER

BEVERAGE PACKAGES

DELUXE PACKAGE

Jack Daniels Whiskey

Pendleton Whisky

Johnnie Walker Red Label

Bombay Sapphire Gin

Woody Creek Vodka

Bacardi Rum

Patron Silver Tequila

Sebastiani

Chardonnay

Sauvignon Blanc

Cabernet Sauvignon

Merlot

Colorado Craft, Import and Domestic Beer

Assorted Soda, Bottled Still and Sparkling Water

HOUSE PACKAGE

Jim Beam Bourbon

Canadian Club Whisky

Dewar's White Scotch

Beefeater Gin

Svedka Vodka

Appleton White Rum

Sauza Tequila

Robert Mondavi Private Select

Chardonnay

Sauvignon Blanc

Cabernet Sauvignon

Merlot

Import and Domestic Beer

Assorted Soda, Bottled Still and Sparkling Water

EVENT POLICIES

Menu Selections and Guarantees

All catering orders must be received with definite selections and client signature no less than ten business days prior to the start of the conference. The guaranteed attendance must be provided three business days prior by 3:00PM. If a guarantee is not given by 3:00PM, three business days prior, the resort will use the guarantees on your signed Banquet Event Orders. This number is not subject to reduction. If actual attendance is greater than the guarantee on your final signed catering orders your Master Account will be charged for the actual attendance. We will be prepared for 3% above the guarantee. If the group consumes the 3% overage, the charges will be posted to the Master Account. Additionally, we recognize that some conference attendees may have special dietary requirements.

Dietary Restrictions

We recognize that some conference attendees may have special dietary requirements. Therefore, we can offer alternate entrées during meal functions. A guaranteed number of special dietary meals must be provided by 3:00PM three business days prior to the conference, excluding holidays and weekends. For any additional special request, during the event, our Chef's will do their best to accommodate dietary needs, if possible. Kosher meal requests must be provided by 12:00PM seven days prior to the conference. The Conference Services Manager will determine the price of each kosher meal.

Plated Meals

The Banquet culinary team is not set up to take orders at the tables in a banquet function. Thus, if a group requests a "choice of" entrée for their guests at a served lunch or dinner the group contact must collect the entrée counts and provide those numbers to their Conference Services Manager five business days prior to the event. A "choice of" three entrées which will include a vegetarian option can be offered to groups. Each guest will be served the identical salad and dessert chosen by the group contact. In order to deliver entrées efficiently the group contact will be required to prepare place cards which indicate which entrée the individual is having for the meal. Substitutions and changes will not be allowed once the guarantee is provided. We are able to accommodate pre-set salads and desserts for the guarantee + 3% over the guarantee. Additional pre-set salads and desserts that are not consumed will incur a fee of \$7/plate. Approval of these requests is dependent upon the number of dietary restrictions provided by the group leader and the number of additional seats set above the guarantee count.

Buffet Meals

All buffets and reception menus are priced for one and one half hours of food and service. Should the client wish to extend the service an additional charge will be applied for every 30 minutes added to the event. There is a 25 person minimum for the breakfast buffet, a 15 person minimum for served lunches, 25 person minimum for lunch buffets, 20 person minimum for served dinners and 25 person minimum for dinner buffets and reception menus. There are no minimums on continental breakfast buffets and box meals.

Meal Times

Breakfast menus can be served between 6:00AM and 10:30AM. Lunch menus can be served between 11:00AM and 1:30PM. Reception and Dinner menus can be served between 5:00PM and 10:00PM.

Taxes and Service Charges

Events will not proceed without returned, signed banquet event orders and fulfilled billing payment requirements, per the contract. All banquet charges must be applied to one account as the Hotel Talisa cannot be responsible for collection from individuals. Food, beverage and audio visual prices are guaranteed six (6) months in advance of the conference. Prices are subject to Colorado state tax of 8.4%, 23% service charge and local tax of 8.4% on the service charge.

Outside F&B

Outside food and beverage is not permitted at the Resort. The patron or any of the patron's attendees may not bring food or beverage of any kind in to the Resort without the written permission of the Resort's management. Additionally, the Resort reserves the right to charge for the service of such items, if approved.

All food and beverage products, specially ordered, which are not normally stocked by the Resort, will be charged in full. The Resort reserves the right to use proper judgment in ordering.

Chef Attendant and Bartender Fees

Chef Attendants are charged at \$150.00 each per one and one half hours of service, where noted. If the Chef is extended there will be a charge of \$50.00 per Chef, per 30-minute time frame. For our 45-minute specialty breaks the Chef Fee, if applicable, is \$100.00 each per 45 minutes of service. Should the client wish to extend the food service an additional charge will be applied for every 30 minutes added to the event.

Bartenders are charged at \$125.00 each per function (function is based on a maximum of four hours of service). Once the four hours of service has ended, a \$75.00 per hour, per bartender fee will be charged for the additional time. Bartender fees cannot be waived with beverage minimums. Bartenders are required at all group functions where liquor is being served unless a self-service bar has been agreed upon by the Resort and Conference Organization.

Prices and selections valid for events held through to December 31, 2017. Please note that all food and beverage prices are exclusive of 23% service charge and all applicable state & local taxes

EVENT POLICIES CONTINUED

Alcohol Policy

Hotel Talisa promotes the responsible consumption of alcoholic beverages. Therefore, all guests purchasing alcohol who appear to be less than 30 years of age must be prepared to present identification. No alcohol will be sold to an intoxicated guest. Liquor may not be brought into the resort from outside sources.

Coat Check

Pre-arranged coat check service is available at \$30.00 per hour, per attendant. One attendant is required Per 75 guests. All decorations must be approved by a Conference Services Manager. Please note that confetti and glitter are not allowed in or outside of the event space. Charges may apply for cleaning of event space due to excessive décor.

Donated Product

Donated Beverage Product is permitted as long as the patron/organization holds a 501c3 certificate and is hosting a fundraising event. All donated product must be delivered by a Colorado licensed distributor with a zero cost invoice to our purchasing dock. Donated alcoholic beverages are subject to handling fees as listed below for each unit that is received. Bartender fees of \$250/bartender will apply if items are being served on a bar at 1 bartender per 75 guests. Product not picked up after 3 working days is subject to a daily storage fee of \$25 per unit. After 7 working days the product will be disposed of at the discretion of Hotel Talisa.

- \$25.00* per Case of Wine
- \$25.00* per Case of Beer
- \$15.00* per Bottle of Liquor
- \$100.00* per Keg of Beer
- \$10.00* per Case of non-alcoholic beverages

**Exclusive of service charge and taxes*

Tax Exempt Status

The following criteria must be met in order for a group to receive tax exemption status:

- Payment for service must be made with the organization's check or credit card.
- The organization will not be reimbursed by any person(s) for use or consumption of the service.
- The item of service is used by the organization in conducting regular religious, charitable, scientific, literacy or educational business.
- The organization will possess a Colorado tax exemption number. These numbers will begin with a "98," followed by five more digits. A copy of the Tax Exempt Certificate must be sent to the accounting office for their records.

If the above criteria are not met, we will be unable to grant tax exemption and will advise the client to file a "Claim for Refund" (DR0137). This claim will be filed with the Colorado Department of Revenue, and the statute of limitation for this refund is 60 days.

Meeting Space

Attendees will conduct their function in an orderly manner and in full compliance with the guidelines set forth by Resort management, all applicable laws, ordinances and regulations. The Resort reserves the right to exclude or eject any and all objectionable persons from the function(s), or the Resort premise without liability.

Any changes requested after the meeting room has been set, per client approved Banquet Event Orders will be subject to a labor fee of \$75.00 per hour, per laborer necessary. There will be a two-hour minimum.

The Resort requires that attendees do not affix any items to meeting room walls without the assistance of our Engineering Department. See your Conference Services Manager for further details and assistance while on property.

All signage used at the Resort must be approved by a Conference Services Manager. Signage may not be affixed to the outside of the building, per town code enforcement.

Entertainment

All entertainment for indoor functions will conclude at or before 2:00AM in Talisa Ballroom and Gore Ballroom. In the Zermatt Ballroom the sound level must be reduced at 10:00PM to a level which is not audible 50 feet from the Resort property line. At 11:00PM the sound must be turned off in the Cascade Ballroom and The Jubeln. Resort management will monitor this ordinance set by the Town of Vail and may end a function if the group does not comply.

Entertainment for outdoor functions will conclude at or before 10:00PM. At no time during the function is the sound level to exceed 65 decibels at a distance of 75 feet from the function area. Resort management will monitor this ordinance set by the Town of Vail.

Prices and selections valid for events held through to December 31, 2017. Please note that all food and beverage prices are exclusive of 23% service charge and all applicable state & local taxes

EVENT POLICIES CONTINUED

Outdoor Events

At the time of booking, appropriate indoor space will be reserved as a backup for all outdoor functions except the tented area. The Resort and client will make a joint decision regarding the location of this function a minimum of five hours prior to the event start time based on the current weather patterns expected.

Damage Consideration

The Resort will not permit anything to be affixed to the walls, floors, ceilings, furniture, fixtures, furnishings or any other Resort property unless the Resort management gives approval. In the event that any of the abovementioned activities take place without the Resort's authorization, the patron will pay the cost of any repair and/or replacement.

Security guards will be hired by the resort at the group's expense for all high school and college functions or events open to the general public. In addition to Chaperones, two security guards are required for every one hundred attendees. If attendance is under 100, a minimum of two guards are required to be present at the function. The time of the guard's presence will be determined by the type of function, attendance numbers and agenda of the function. A group may not hire their own security guards.

Audio Visual

Hotel Talisa is pleased to have selected AVMS as the In-house audio visual provider. AVMS has provided outstanding service for conventions, meetings and special events nationally since 2004 and is a preferred vendor of Two Roads Hospitality.

Being our preferred audio visual provider, we respectfully request that AVMS is given the opportunity to provide a proposal for your audio visual needs. Should the client decide to utilize an outside audio visual provider specific guidelines and charges may apply, depending on the needs of the outside provider.

All Audio Visual prices are subject to a 23% taxable service charge and all applicable state and local taxes.

Shipping and Receiving of Packages

All incoming and outgoing boxes will incur a per box handling fee, in addition to shipping charges. These charges will be billed to the Master Account. Please speak with your Conference Services Manager regarding proper labeling and instructions for shipping boxes. Large pallets or oversized crates will incur additional charges. Delivery of these items must be coordinated in advance through a Conference Services Manager. Please note that the Resort does not own a fork lift or pallet jack. Charges for group packages are listed below:

- Light Packages (0 to 5 Pounds): \$5.00 each
- Medium Packages (6 to 20 Pounds): \$10.00 each
- Large Packages (21 to 50 Pounds): \$15.00 each
- Extra Heavy Packages (over 50 Pounds): \$25.00 each
- Crates (100 Pound Minimum): \$50.00 per 100 Pounds
- Pallets: \$125.00 each

Power

Exhibitors will be charged \$50.00 per day per 20 amp service. 3 phase 100 amp power drops are \$500.00 per drop, per day.

Exhibitors

For each exhibit table there will be a \$40.00 flat fee for the duration of the program. Each exhibitor will receive a 6' x 30" table, two chairs and a wastebasket. Power charges, box handling fees, audio visual equipment and high speed internet access needs are charged separately.

High Speed Internet Access

Hotel Talisa offers complimentary Wireless Internet Access in each of the guest rooms and meeting spaces. This Wireless Internet Access is a shared service throughout the resort. A dedicated 3 Mb High Speed Internet Access line (hard-wire) can be added for \$500.00 + taxes and service charge per line, per day. If a Hub is required there is a rental fee of \$ 100.00 + taxes and service charge per day for a hub with eight outputs.

Phone Lines

Direct in Dial Lines and Direct out Dial Lines are \$100.00 + taxes and service charges per line, per day plus the cost of calls and rental cost of phone.