

*A Tuscan Grill*  
**VISTA**   
at Arrowhead

**2012** (subject to changes)

Vista at Arrowhead is located in the Country Club of the Rockies Clubhouse. You are warmly welcomed by a grand fireplace, with an intimate dining area; a beautiful bar and lounge featuring a wraparound deck & commanding views of the mountains, creek and endless beauty of Colorado.

Vista has won several Best Restaurant awards, along with six consecutive "Award of Excellence" from the Wine Spectator. Vista welcomes parties of all sizes and is the ideal setting for cocktail receptions, gatherings and group dinners. Customized menus and service styles are available.

Vista is available for buyouts in the lounge, dining room, extended dining room and the entire restaurant. Prices vary with low season and high season demand. The price is subject to change due to headcount, special needs and dates.

Vista at Arrowhead can accommodate up to 150 people inside plus seating for 80 people on the terrace overlooking the greens. The Ford room accommodates up to 24 people, the club room up to 80 people. When the rooms are connected, we can accommodate 100 without having to reserve the full facility. Any parties over 100 up to 150 in the winter and 250 in the summer would need to reserve the entire restaurant.



**A View of the Vista Patio from the 18<sup>th</sup> Hole**

## EVENT SPACES AT VISTA

### DINNER:

#### **\*Club Room – Dinner: Private Room with Fireplace/Full Bar Access 2012**

Groups up to 80 people

Sunday through Thursday: No Buy out Minimum

Friday-Saturday: Buy out Minimum \$5,000

Exclusive use of Room: 6:00-10:00 p.m.

#### **\*Ford Room – Dinner: Private Room 2012**

Groups up to 24 people No Buy out Minimum

Exclusive use of Room: 6:00-10:00 p.m.

#### **\*Full Facility Buy Out – Dinner: Private Room/Full Bar Access 2012**

Groups up to 150 people - (Deck in Summer seats 100 extra)

Sunday through Thursday: Buy out Minimum \$ 9,000

Friday and Saturday: Buy out Minimum \$12,000

### LUNCH:

#### **\*Full Facility Buy Out – Lunch: Private Room/Full Bar Access 2012**

**\*Does not include weddings.**

\*May 30 through June 30 and September 8 through September 30, 2008

Groups up to 150 people - (Deck in Summer seats 100 extra)

Monday through Friday: Buy out Minimum \$3,000

Saturday - Sunday: Buy out Minimum \$2,000

#### **\*Club Room – Lunch: Private Room with Fireplace/Full Bar Access 2012**

Groups up to 80 people

Monday through Friday: Buy out Minimum \$ 1,500

Saturday - Sunday: Buy out Minimum \$ 1,000

#### **\*Main Dining Room – Lunch: Private Room/Full Bar Access 2012**

Groups up to 70 people

Monday through Friday: Buy out Minimum \$ 1,500

Saturday - Sunday: Buy out Minimum \$ 1,000



**Prices are exclusive of the following dates and are subject to change:**

July 4<sup>th</sup> Weekend: Thursday – Sunday

December 21-January 5<sup>th</sup>

Martin Luther King Weekend: Thursday – Sunday

President’s Weekend: Thursday – Sunday

Month of February & March

**Food and Beverage:**

A Food and Beverage Minimum will apply for all Events.

All Food and Beverage is subject to 22% Service charge and 4.4% Sales Tax

**Wedding Cake:**

Our preferred wedding cake vendor is Mountain Flour - 970-328-0312 - [www.mountainflour.com](http://www.mountainflour.com)

The charge for a STANDARD wedding cake from Mountain Flour is \$8.00 per person, including cake cutting fees and service of cake to guests

The charge for STANDARD wedding cupcakes from Mountain Flour is \$5.00 per person, including upkeep of cupcake station and service of cupcakes

Mountain Flour has their STANDARD wedding cake design, but can also customize a cake to your specifics, price is then to be determined depending on specifics of cake

If you choose to have a cake/cupcakes brought in from a different vendor the charge is \$2.00 per person, for the cake cutting/upkeep of cupcake stand/service of dessert

**Holds/Contracts:**

Vista at Arrowhead will hold a requested date for a one week period. Beyond that, a deposit will be required of 25% of Buyout. Deposit will be 100% refundable for up to four months prior to Event Date. Amount of deposit will be deducted from the final bill on the Event Date.

**A signed contract will be required for all events at Vista at Arrowhead at the time of deposit.**

**Set Up & Breakdown fee:**

Set up fees will be determined on a per event basis with a minimum of \$100. There is a \$200 set up fee for groups 50-100 people. Wedding receptions require a \$200 set up fee, which includes one dance floor. An additional dance floor set up is \$100. Other events requesting a dance floor will be charged \$100 per floor.

**Wedding Ceremonies:**

Wedding ceremonies require a \$400 set up fee. If any rentals are required, additional charges will apply.

**Golf Course:**

Neither Organization nor its Guests are permitted on the Golf course at any time during the Event.

**Decorations:**

All decorations or displays MUST have prior approval before being setup in the restaurant or clubhouse (interior and exterior).

**Place Card Requirements:**

For every event with a choice of entrée, the host(s) of the event MUST make 2 different place cards One is for the guests to pick up when they arrive and the other is to be placed at their position in the dining area

These cards must have an indicator of what choice of entrée the guest has chosen (prior to the event)

## COMMON QUESTIONS AND ANSWERS:

### **Can food and beverage be brought in from an outside source?**

The resort must provide all food and beverage items for your event excluding the wedding cake. The sale and service of alcoholic beverages is regulated by the Colorado Department of Revenue, and Vista at Arrowhead is responsible for the administration of those regulations. It is our policy that all alcoholic beverages must be provided by the Vista at Arrowhead.

### **Please explain the food and beverage minimum.**

The food and beverage minimum is the least amount of money that you are required to spend on a combination of food and beverage, excluding sales tax, but is not all that you could spend. The food and beverage minimum is reached by selecting individually priced, a la carte menu items to equal or exceed the required dollar figure.

### **The following examples would apply towards the food and beverage minimum:**

Hors d'oeuvres, plated or buffet meal, wedding cake, desserts, wine service with the meal, champagne toast, the bar (including alcohol), cappuccino and any non-alcoholic beverages.

Centerpieces, upgraded linens/china/silverware, décor, and specialty lighting would **not** apply towards the food and beverage minimum.

### **When do I need to finalize my menu?**

Food and beverage selections must be finalized and confirmed with your Special Event Manager a maximum of 4 weeks prior to the date of your event.

### **When do I need to let the restaurant know exactly how many guests will be attending my event?**

Vista must be notified of the exact number of guests attending a function at least 4 days prior to the start of the event. This will be considered a guarantee, for which you will be charged, even if fewer guests attend the event.

## 2012 Liquor Pricing

### LIQUOR

WELL BRANDS	\$6.50 EACH
CALL BRANDS	\$8.00 EACH
PREMIUMS	\$10.00+ EACH
CORDIALS	\$9.00+ EACH

### BEER

DOMESTIC BOTTLES	\$4.50 EACH
IMPORTED BOTTLES	\$5.50 EACH
MICROBREW BOTTLES	\$5.50 EACH
NON-ALCOHOLIC	\$4.25 EACH

### MIXED DRINKS

BLOODY MARY	\$ 7.00 EACH
MARGARITA	\$ 7.00 EACH
MARTINI	\$10.00 EACH
COSMOPOLITAN	\$10.00 EACH
MIMOSA	\$ 8.00 EACH
Other Specialty Beverages Available Upon Request	

### WINE LIST

GLASS OF HOUSE WINE	\$6.50 PER GLASS
Chardonnay, Cabernet, Merlot & White Zinfandel	
BOTTLE OF HOUSE WINE	\$26.00 PER BOTTLE
Chardonnay, Cabernet, Merlot & White Zinfandel	

### ALCOHOL REQUIREMENTS

#### BAR SET-UP

Vista reserves the right to deny service of alcoholic beverages to anyone that may appear to be intoxicated. Colorado State Law requires a person to be 21 years of age to be served alcohol or beer. Under no circumstances will persons under 21 years of age be served alcohol or beer. Events of 100 or more require 2 bartenders. Colorado liquor laws prohibit alcoholic beverages from being brought into or taken out of facilities.

For every bar set up we offer options of either:

- Host Bar: The person, company or association having the reception pays for the drinks.
- Cash Bar: The guest pays for his or her own drinks on a cash basis.
- Premium Alcohol Service can be available for the entire function or portion of function (1 hour minimum), per clients request.



**GROUP APPETIZERS**

2012 – pricing and availability subject to change. ++Per guest pricing plus 4.4% tax and 22% service charge

**PASSED APPETIZER OPTIONS- These appetizers are suitable for both buffet table service and tray service.**

**Fruit/Vegetable/Cheese** **Priced Per Each/Person**

Baked Lavash, Sundried Tomato, Gorgonzola, Olives, Micro-Greens	2.50
Baked Mushrooms Stuffed with Basil Pesto	2.50
Baked Brie with Caramelized Onion Crostini	2.75
Beignets with Gruyere and Parmesan	2.50
Corn Fritters	2.25
Crispy Spanakopita Triangles, Spinach, Feta Cheese	2.50
Crostini with Ricotta, Fig & Olive Compote	2.50
Crostini with Warmed Cheese & Mushroom	2.50
Cucumber Cups with Hummus & Yogurt	2.50 (X)
Fennel Marinated Olive, Red Pepper & Mozzarella Skewers	2.25 (X)
Flat Bread with Marinated Buffalo Mozzarella	2.25
Flat Bread with Ricotta & Pesto	2.25
Flat Bread with Creamy Sundried Tomato Dip	2.25
Goat Cheese & Mascarpone Croquettes	2.50
Goat Cheese Truffle	2.50
Olives stuffed with Cheese & Fried	2.00
Pretzel Dumplings	2.00
Roasted Garlic with Stilton Bleu Cheese, On Truffle Flat Bread	2.25
Roasted Red Pepper & Feta Stuffed Zucchini Cup	2.50 (X)
Roasted Veggie Skewers, Lemon Yogurt Sauce	2.50 (X)
Spoons with Polenta & Mixed Olive Tapenade	2.50 (X)
Spoons with Melon & Mint Salad	2.50 (X)
Soup Shots –Gazpacho, Black Bean or Mushroom	1.50 (X)
Tomatoes stuffed with Feta & Olives	2.75 (X)
Tomatoes stuffed with Calamata Couscous	2.25
Twice Baked Potatoes – Mini	2.50 (X)
Warmed Fingerling Potato Cups, Crème Fraîche & Caviar	4.50 (X)
Wild Mushroom & Onion Tartlets	2.50
Zucchini & Herb Fritters	2.25

**Meat/Poultry** **Priced Per Each/Person**

Baked Mushrooms stuffed with Pancetta, Figs & Spinach	2.75 (X)
Blue Cheese & Bacon Gougeres	2.50
Bolognese stuffed Mushroom Caps	3.25 (X)
Crostini with Beef & Horseradish Cream	3.00
Crostini with Rare Roast Beef, Peppers, Feta Cheese & Olives	3.00
Dates stuffed with Bacon & Blue Cheese & Smoked Paprika	3.00 (X)
Endive Spears with Sweet Potato, Bacon, Sour Cream & Chives	3.25 (X)
Lamb Empanadas	3.50
Lamb Ragu with Parmesan in Phyllo Cup	3.00

Melon, Prosciutto, And Mozzarella Skewers	2.50 (X)
Pork & Vegetable Pot Stickers, Oriental Dipping Sauce	2.25
Pork Spring Rolls	3.50
Grilled Beef Skewers, Sweet Thai Chile Sauce	3.50 (X)

### **Fish/Seafood**

### **Priced Per Each/Person**

Anaheim Peppers stuffed with Shrimp	4.00 (X)
Black Pepper Seared Tuna Skewers, Wasabi Aioli	4.00 (X)
Cherry Tomatoes Stuffed With Crab & Avocado	3.75 (X)
Clams Casino - Vegetarian or Bacon	Market
Crispy Crab Wontons	3.25
Coconut Shrimp	3.75
Cucumber Cups stuffed with Crab	Market (X)
Cucumber Cups stuffed with Smoked Trout, Sour Cream & Dill	3.75 (X)
Endive with Smoked Salmon Mousse	3.50 (X)
Endive with Lobster Salad	Market (X)
Endive with Shrimp Salad	Market (X)
Lobster Crostini	Market
Mini Crab Cakes, With Aioli	Market
Mini Lobster Tacos (in a corn shell) with Yellow Tomato Salsa	Market (X)
Mini Salmon Cakes with Horseradish Crème Fraîche	3.00

### **Fish/Seafood continued**

### **Priced Per Each/Person**

Mushroom Stuffed with Crab	Market
Poached Shrimp with Spicy Mayonnaise & Garlic Crumbs	3.50
Roasted Fingerling Potato Cups with Smoked Salmon, Crème Fraiche & Caviar	3.75 (X)
Seared Sea Scallops Wrapped In Bacon	4.00 (X)
Skewered Shrimp with Cocktail Sauce	3.75 (X)
Spoons with Fresh Oysters and Mignonette	Market (X)
Smoked Salmon, Cream Cheese & Chive Finger Sandwiches	3.50
Smoked Salmon on Potato Pancake	3.50
Yellow Fin Tuna Tartar on Taro Chips with Pickled Ginger Aioli	Market (X)
Yellow Fin Tuna Burgers on Pita Triangles with Mint Aioli	Market

### **STATIONED APPETIZERS-These appetizers are suitable for buffet table service only.**

### **Fruit/Vegetable/Cheese**

### **Priced Per Each/Person**

Assorted Sliced Vegetables with Creamy Dip	2.50 (X)
Brie Sandwiches with Fig Jam, Grilled	2.75
Caesar Salad Crostini (Grilled Artisan Bread, Chopped Romaine, Dressing, Anchovy)	2.50
Creamy Cuban Black Bean Soup Shots	2.25 (X)
Crispy Breaded Asparagus, Gorgonzola Dipping Sauce	Market
Crispy Polenta topped with Mushrooms & Gruyere cheese	2.75 (X)
Fennel Marinated Feta & Olive Skewers	2.25 (X)
Fried Green Tomatoes with Zesty Sauce	2.75
Goat Cheese, Pesto & Sundried Tomato Terrine	3.00
Greek Salad Skewer – Olive, Feta, Red Pepper, Greek Dressing	2.50 (X)
Homemade Hummus, Pita Triangles	2.00
Imported & Domestic Cheeses (Garnished With Fresh Fruit & Served With Water Crackers)	3.50 (X) with rice crackers
Pizza Roll stuffed with Cheese & Olives	2.25
Spring Rolls – Tuscan Vegetable	2.50
Warmed Marinated Olives	2.00 (X)

**Fish/Seafood****Priced Per Each/Person**

Chilled Cocktail Prawns, Bloody Mary Cocktail Sauce	3.50 ☒
Clams – Baked Stuffed with or without Bacon	Market
Cocktail Shrimp, Tangy Cocktail Sauce	3.75 ☒
Crispy Crab Wontons- Homemade Of Course	Market
Grilled Spicy Thai Shrimp	3.75 ☒
Michael's Famous Crispy Calamari, Lemon Basil Aioli	2.75
Pancetta Wrapped Prawns, Aged Balsamic	3.50 ☒
Seared Shrimp, Zesty Wasabi Cocktail Sauce	3.75 ☒
Thai Style Mini Shrimp Tacos	3.75 ☒ in a corn shell

**Raw Bar****Priced Per Each/Person**

Jumbo Shrimp	Market ☒
Smoked Salmon Platter (smoked salmon, cream cheese, capers, onions and bagels)	Market
Oysters	Market ☒
Lobster Tails	Market ☒
Sushi	Market

**Meat/Poultry****Priced Per Each/Person**

Asian or BBQ Chicken Wings	2.75 ☒
Bite Size Potato Skins - Cheddar Cheese, Scallions, Bacon, Sour Cream, Tomatoes	2.50 ☒
Crispy Chicken Lollipops, Thai Peanut Dipping Sauce	2.75 ☒
Cucumber Boats Stuffed With A Beef & Orzo Salad	2.25
Hot Ham & Gruyere & Honey Roll Up	2.75
Lemon Marinated Lamb Kebabs, Cilantro-Yogurt Sauce	3.00 ☒
Lettuce Wraps, Thai Style Ground Pork Salad	3.00 ☒
Piri-Piri Chicken Lollipops	2.25 ☒
Sausage Wrapped In Pastry, Mustard Dipping Sauce	2.50
Sliders with Beef, Cheese, Onions, Mustard	3.25
Sliders with Meatballs	3.00
Swedish or Italian Meatballs	2.00
Sweet & Spicy Sesame Lamb Meatballs	3.00

**Michael's Homemade Potato Chips ☒ or Pita with Choice of Dip****\$2.50 per person**

Blue Cheese & Walnut	
Cucumber, Cilantro - Yogurt	
Curried Lentil Dahl	
Caramelized Onion	
Edamame Hummus	
Red Pepper, Olive, Caper Salsa	
White Bean - Roasted Garlic	
Yogurt - Green Onion	
Pico De Gallo	
Spicy Tomatillo Salsa	
Spinach & Artichoke	
Guacamole	+\$1.00/per person
Clam	+\$1.00/per person

☒ Denotes Gluten Free Item



## PLATED DINNERS

*You may mix and match these menus and we will re-price them for you!*

### OPTION 1 - \$55.00 ++ Choice of:

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Course 1:

**Creatively prepared Salad such as Arugula, Mixed Greens, Caesar, Beet Salad, Baby Spinach Salad with Mushrooms**

Course 2: *All served with creatively prepared starch and vegetable*

**Stockyards Angus Beef Filet**

**Grilled Jumbo Shrimp**

**Fresh Seasonal Fish**

Course 3:

**Maple Mascarpone Cheesecake** with maple glaze

**Trio Of Sorbet** – raspberry, mango, coconut

**Flourless Chocolate Cake** with espresso sauce

### OPTION 2 - \$55.00 ++ Choice of:

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Course 1:

**Chick Pea Flour Dusted Calamari**

**Steamed Mussels**

**Fig, Gorgonzola and Walnut Tartlet**

Course 2: *All served with creatively prepared starch and vegetable*

**Stockyards Angus Beef Filet**

**Grilled Jumbo Shrimp**

**Seared Balsamic Spice Rubbed Yellow fin Tuna**

Course 3:

**Maple Mascarpone Cheesecake, OR Trio Of Sorbet, OR Flourless Chocolate Cake**

**OPTION 3-- \$35.00 ++ Choice of:**

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Course 1:

**Bruschetta** topped with housemade ricotta, Tuscan oil

**Chopped Caesar**, grana padano, ciabatta croutons, anchovy dressing

Course 2: **All served with creatively prepared starch and vegetable**

**Penne Pasta** baked with tomato, fontina, mozzarella, cream and herbs

**Pan Roasted New Zealand King Salmon**

**Grilled Free Range Chicken**

Course 3:

**Maple Mascarpone Cheesecake, OR Trio Of Sorbet, OR Flourless Chocolate Cake**

**OPTION 4 – \$40.00++ Choice of:**

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Course 1:

**Braised Meatballs** with fresh tomato sauce and grana padano

**Baby Spinach Salad**, almonds, pomegranate, pecorino, 3 little pig's vinaigrette (bacon, prosciutto, pancetta)

Course 2: **All served with creatively prepared starch and vegetable**

**Chianti Braised Colorado Lamb Shank**

**Grilled Jumbo Shrimp**

**Tagliatelle**, creamy wild mushroom ragu, black pepper mascarpone

Course 3:

**Maple Mascarpone Cheesecake, OR Trio Of Sorbet, OR Flourless Chocolate Cake**

**OPTION 5 - \$55.00++**

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Choice of Three Passed Apps

Course 1:

**Creatively Prepared Salad**

Course 2: **All served with creatively prepared starch and vegetable**

**Surf and Turf: Smaller portion of Fresh Fish and Filet**

Course 3:

**Choice of one of our seasonal desserts**

## SUMMER ONLY - 2012 GRILL NIGHT MENUS

\*pricing and product availability subject to change with the season

**\$50.00/person**

(\*Additional up-charges may apply depending on food choices)

**Buffet includes choice of a salad, vegetable, starch, 2 sauces, fish, meat, bread and dessert.**

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### **SALADS:**

Greek  
\*Sliced Summer Tomatoes with Cilantro Vinaigrette  
Romaine, Frisée and Fried Plantain Salad  
Fresh Mozzarella Salad  
Five Veggie Slaw  
Pasta Salad, Cherry Tomatoes, Black Olives, Cucumber  
Classic Caesar Salad  
Cucumber, Ginger, Cilantro, Mint, Rice Wine Salad  
Hearts of Palm Salad

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### **VEGETABLES:**

\*Grilled Asparagus  
Sliced Tomatoes  
Grilled Sweet Corn  
Roasted Sweet Peppers  
Sautéed Spinach with Lemon and Garlic  
Veggie Skewers

### **STARCH:**

Bulgar Wheat Salad  
Salsa Baked Beans  
Black Beans, Hominy and Green Chiles  
Mashed Potatoes: Garlic, Curry, Corn, Red Pepper  
Rice: Pilaf, Coconut Curry, Basmati  
Cous Cous

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### **SAUCES:**

Tsatsiki  
Salsa Verde  
Tahini Dressing with Cumin and Chipotle  
Pecan Peach Chutney  
Fresh Herb Aioli  
Pico de Gallo  
Creamy Tarragon Sauce  
Coconut Curry Sauce  
Spicy Peanut Sauce

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### **ENTREE:**

Pork Tenders or Chops  
\*Lamb chops or Kebabs  
Seasonal fish: Salmon, Tuna, Mahi, \*Halibut are some examples  
Herb Marinated Chicken  
\*Steak: Flank, Flat Iron, Tenderloins, Ribeye, NY Strip  
Tandoori Chicken Breast  
\*Shrimp Satay

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### **DESSERT:**

Strawberry Shortcake  
Key Lime Pie  
Espresso Brownies and Ice Cream  
Chocolate Mousse in Mini Wafer Cones

# BUFFET DINNER OPTIONS

## **Pricing Subject Change**

*You may mix and match these menus and we will re-price them for you!*

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### OPTION 1- \$65.00 ++

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#### **PASSED APPETIZERS**

Crisp Artichoke Hearts with Brie

Shrimp Toast with Vietmanese dipping sauce

#### **SALAD:**

Hearts of Romaine, Zesty Anchovy dressing, shaved parmigiano-reggiano

#### **ENTREES:**

Prime Rib Carving Station

Skewered Jumbo White Shrimp marinated in Lemon & Garlic

#### **SIDES:**

Potatoes Dauphinoise

Mixed Winter Vegetables

#### **DESSERT STATION:**

Bite Size Desserts on buffet table after dinner items cleared.

Chocolate Mousse, Choc. Truffles, Lemon bars, Cheesecake, Coconut bars, etc.

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### OPTION 2- \$50.00 ++

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#### **PASSED APPETIZERS**

Wild Mushroom and Onion Tartlets

Mini Crab Cakes, with Aioli

#### **SALAD:**

Caprese Salad

Roasted Roma Tomatoes, Homemade Mozzarella, Red Onions, Fresh Basil

#### **ENTREES**

Beef Short Ribs

King Salmon

#### **DESSERTS:**

Maple Mascarpone Cheesecake

#### **SIDES**

Roasted Root Vegetables

Olive Mashed Potatoes

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**OPTION 3-- \$40.00++ ITALIAN DINNER**

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**PASSED APPETIZERS**

Roasted Red Peppers on Bruschetta, Garlic, Basil  
Baked Mushrooms Stuffed With Basil Pesto

**SALAD:**

Greek Salad, Red Wine Vinaigrette

**ENTREES**

PASTA BAR:

Penne Pasta or Linguine  
Primavera, Marinara, Basil Pesto  
Roasted Chicken to Add To Pasta

Parmesan Cheese, Crushed Red Peppers

**DESSERTS:**

Tiramisu

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**OPTION 4-- \$35.00 ++**

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**SALAD:**

Mixed Greens, cherry tomatoes, red wine vinaigrette                      Soup

**ENTREES:**

Grilled Chicken Breast    King Salmon

**STARCH:**

Mashed potatoes    Sautéed spinach

**DESSERT:**

Flourless Chocolate Cake, homemade berry sauce

# SAMPLE WEDDING CONTRACT

## VISTA AT ARROWHEAD

676 Sawatch Drive,  
Edwards, CO 81631  
PHONE 970-926-2111  
FAX 866-594-6974

**Mailing:**  
PO Box 976, Avon, CO 81620  
www.vista-arrowhead.com  
vistarestaurant@gmail.com

**NAME OF BRIDE AND GROOM**

DAY/DATE:	ROOM:
ARRIVAL TIME:	DEPARTURE TIME:
# OF GUESTS:	GUARANTEE:
ORGANIZATION:	PHONE:
CONTACT:	E-MAIL:

PRICES ARE ESTIMATES BASED ON CURRENT PRICING:

APPETIZERS: PASSED - **TBD**

SALADS:

ENTREES:

TOTAL OF FOOD:

DESSERT:

LIQUOR:	YES/NO	HOSTED/CASH	
WINE:	YES/NO	HOSTED/CASH	
BEER:	YES/NO	HOSTED/CASH	
WELL LIQUOR-Svedka, Bombay, Bacardi, Sauza, Cutty Sark, Jim Beam			\$6.50
BEER – Domestic, Import, Microbrew, Draft assortment			3.50-5.50
WINE: Pinot Grigio, Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon, Merlot, Malbec			26.00
Are shots available?		If well bar is hosted, is other liquor available on a cash basis?	
N/A BEV:	SODA, COFFEE, TEA	\$2.00 Juice \$3.00	\$2.00

Arrival:	Cake:
Cocktail hour:	Dancing:
Bride/Groom Arrive:	Last Call:
Dinner Service:	Departure:
Speeches:	

LINEN:	LINEN COLOR: WHITE, CHAMPANGE AND BLACK ARE AVAILABLE
COFFEE STATION:	Cups, saucers, teaspoons, cream, sugar/sweetener, empty dump basket
DESSERT STATION:	
FLOWERS:	
WEDDING COLORS:	

FINAL SEL. DATE:

STAFF:

FORM OF PAYMENT:

CHILDREN?

DIETARY RESTRICTIONS?

RECEPTION TABLE?

WATER STATION? YES

APPROX. PRICING	# of items	Pricing	Total Price
Food Approximate pricing			\$0.00
Wedding Cake (Cupcakes 5.00)	8.00		\$0.00
Vendor Meals - Boxed			\$0.00
N/A Bev: coffee, tea, soda			\$0.00
Alcohol approx. 4 drinks per			\$0.00
Pre Tax/Tip Total			\$0.00
Approx. 4.4% Tax			\$0.00
Appr. 22% Service Chg.			\$0.00
SUB TOTAL			\$0.00
Dance Floor Set Up \$100/Floor	100.00		\$0.00
Set Up Fee:	400.00		\$0.00
Valet \$50	50.00		\$0.00
TOTAL			\$0.00
Dep. Amt			
Buy out minimum			

**VALET PARKING:**

Parties 50-100: one valet, 100-150: Two valets, 151 or more: three valets. Valet parking fee is \$50 per valet.

**INCLUDED IN OUR FACILITY:**

1. Tables, chairs, white linens, white napkins, glassware, silverware, plate ware for 150 people. Above 150 people, rental fees may apply. Client must for arrange rentals or Vista charges 20% above cost of rental.
2. Wait staff & bartenders, set up & clean up crew.
3. Set up is a \$100.00 fee per floor.

**HOLDS/CONTRACTS:**

1. Vista at Arrowhead will hold a requested date for a one week period. Beyond that, a deposit will be required of 25% of Buyout.
2. Deposit will be 100% refundable for up to 6 months prior to Event Date. Amount of deposit will be deducted from the final bill on the Event Date. A signed contract will be required for all events at Vista at Arrowhead at the time of deposit.

**GUARANTEE:**

Preliminary guarantee of number of guests is due **TWO WEEKS PRIOR TO EVENT.**  
 After the preliminary guarantee has been given, the numbers may not decrease more than 10%.  
 Increases in the guarantee will be accommodated if possible.  
 A final guarantee is due ten working days prior to the event.

You will be charged the final guarantee or the actual number in attendance, whichever is greater.

In the event of a cancellation all deposits will be forfeited.

If cancellation occurs within thirty days of the event, you will be charged 100% of estimated food and beverage revenue for your party.

Selections must be finalized & confirmed with your Special Event Manager a maximum of 4 weeks prior to the date of your event.

Vista must be notified of the exact number of guests attending a function at least 5 days prior to the start of the event.

Vista is not responsible for lost or stolen items.

#### **FOOD AND BEVERAGE:**

Food & Beverage Minimum will apply for Events. Food & Beverage will have 22% Service Charge, 4.4% Tax. We staff 1 server per 20 people. If you desire additional servers it may be possible for \$200 per server.

#### **MENU**

##### **REQUIREMENTS:**

All food is prepared by Vista at Arrowhead. No outside caterers are allowed.

#### **WEDDING CAKES/CUPCAKES**

\*Our preferred wedding cake vendor is Mountain Flour - 970-328-0312 - [www.mountainflour.com](http://www.mountainflour.com)

\*The charge for a STANDARD wedding cake from Mountain Flour is \$8.00 per person, including cake cutting fees and service of cake to guests

\*The charge for STANDARD wedding cupcakes from Mountain Flour is \$5.00 per person, including upkeep of cupcake station and service of cupcakes

\*Mountain Flour has their STANDARD wedding cake design, but can also customize a cake to your specifics, price is then to be determined depending on specifics of cake

\*If you choose to have a cake/cupcakes brought in from a different vendor the charge is \$2.00 per person for the cake cutting/upkeep of cupcake stand/service of dessert

#### **BAR**

##### **REQUIREMENTS:**

#### **1. All beverages are charged based on a consumption basis.**

\*\*The estimates for alcohol in the contract is just an approximation and are done per client and restaurant discussion of the guests. THE ENTIRE BAR BILL and consumption is the responsibility of the client\*\*

2. By law, Vista only serves alcohol to people who are 21 years or older.

3. Vista reserves the right to refuse service to any individual who in our opinion is too intoxicated.

4. "Open Hosted" bars will be re-evaluated after 4.5 hours by our staff.

#### **BAND:**

Most bands consume alcoholic beverages & dinner which are the responsibility of the client.

#### **TIME**

##### **REQUIREMENTS:**

1. You and your outside vendors have access to our facility 1 hour prior to your scheduled event.

#### **PLACE CARD REQUIREMENTS:**

For every event with a choice of entrée, the host(s) of the event MUST make 2 different place cards

One is for the guests to pick up when they arrive and the other is to be placed at their position in the dining area

These cards must have an indicator of what choice of entrée the guest has chosen (prior to the event)

#### **CREDIT CARD REQUIREMENT:**

The final event balance is due at the conclusion of your event.

A credit card is required prior to your function for any incidental charges or credits that may occur.

**WEDDING CEREMONIES:**

Wedding receptions require a \$200 set up fee (includes a dance floor);

Ceremonies will require a \$400 set up fee. If rentals are required, additional charges apply.

In the event that you are providing chair covers from an outside vendor,

Vista charges \$1.00 per chair to put chair covers on and tie bows.

For all receptions 2 sets of place cards are needed. One for a reception table and one for the actual seat at the table

Clients are required to have a wedding planner to work directly with Vista for your wedding.

**LIABILITY:**

Damage caused to Vista/Country Club of the Rockies/Arrowhead property by the client or their guests is the sole responsibility of the client

**GOLF COURSE:**

Neither Organization or its Guests are permitted on the Golf Course at any time during the event

**DECORATIONS:**

All decorations or displays must have prior approval before being set up inside/outside the restaurant or clubhouse

**SPARKLERS/FLAME:**

NO sparklers or flame is allowed outside of Country Club of the Rockies (eg. Sparklers/flame to send off the bride and groom)

Candles are permitted as decoration inside the restaurant at Janines discretion

**TASTING MENU:**

A complimentary tasting can be schedule with Vista for 2 people.

This will include up to 4 hors d'oeuvres, 2 entrees and dessert.

[Can food and beverage be brought in from an outside source?](#)

The resort must provide all food and beverage items for your event excluding the wedding cake.

The sale and service of alcoholic beverages is regulated by the Colorado Department of Revenue, and Vista at Arrowhead is responsible for the administration of those regulations.

It is our policy that all alcoholic beverages must be provided by the Vista at Arrowhead.

[Please explain the food and beverage minimum.](#)

The food and beverage minimum is the least amount of money that you are required to spend on a combination of food and beverage, excluding sales tax, but is not all that you could spend.

The food and beverage minimum is reached by selecting individually priced, a la carte menu items to equal or exceed the required dollar figure.

**The following examples would apply towards the food and beverage minimum:**

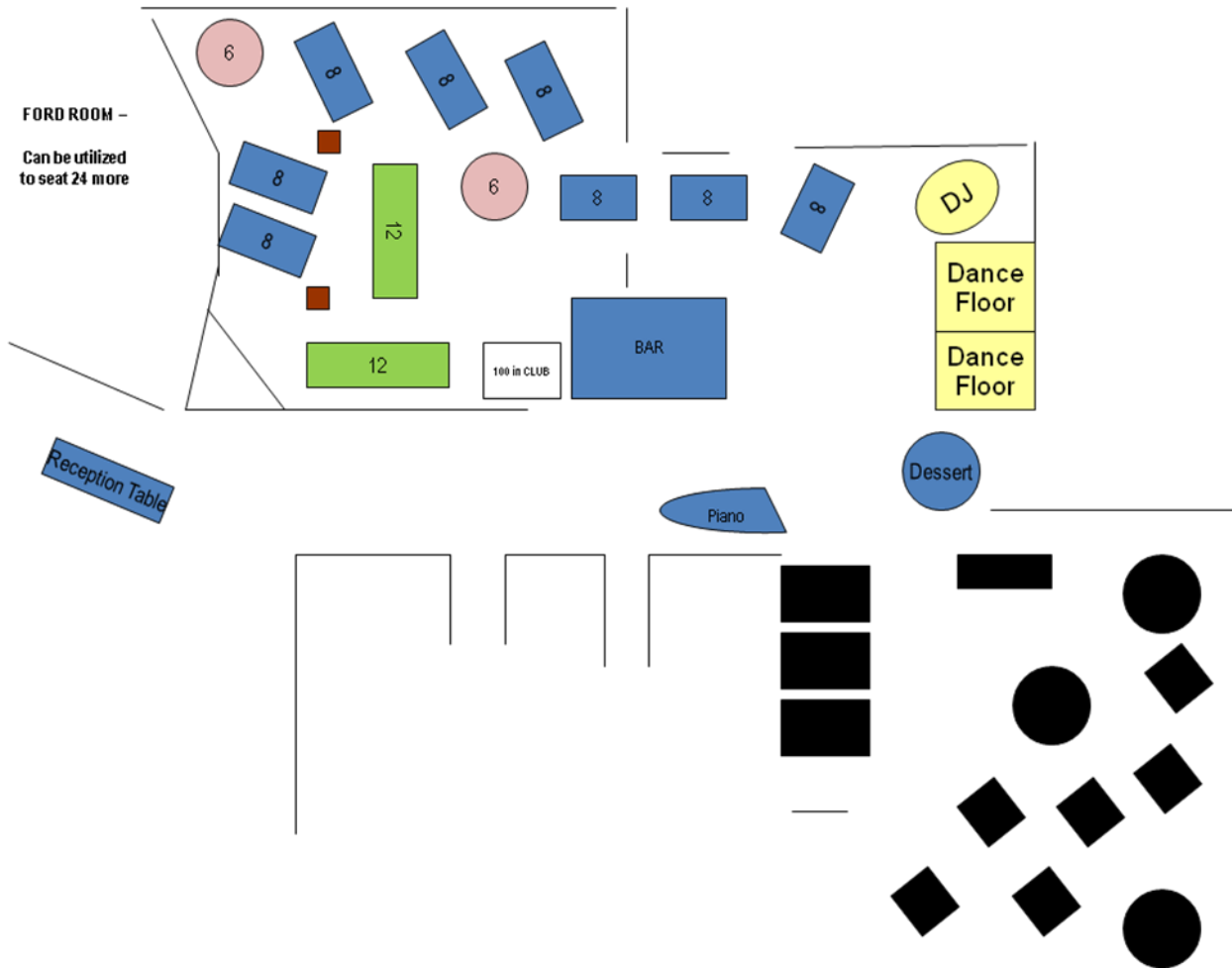
Hors d'oeuvres, plated or buffet meal, desserts, wine service with the meal, champagne toast, the bar (including alcohol), cappuccino and any non-alcoholic beverages.

Centerpieces, upgraded linens/china/silverware, décor, and specialty lighting would **not** apply towards the food and beverage minimum.

Received: \_\_\_\_\_ Date: \_\_\_\_\_

Client Signature: \_\_\_\_\_

# Seating Chart for 100



# Seating Chart for 250 (Summer Only)



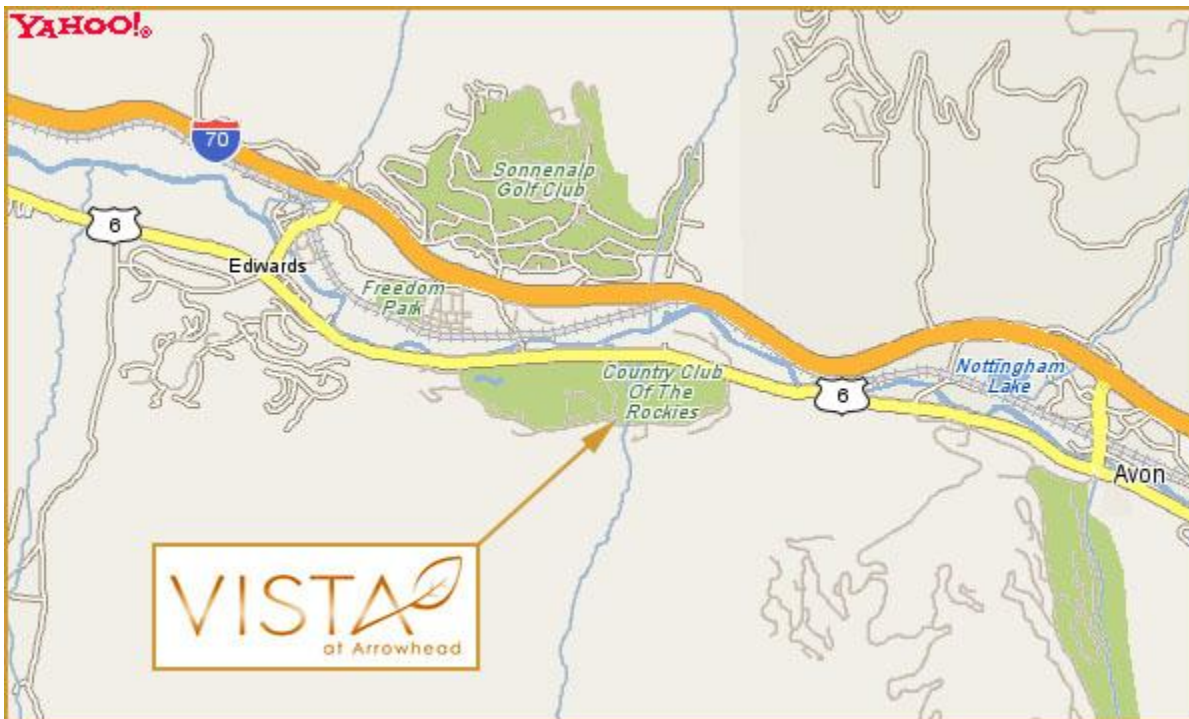
## VISTA AT ARROWHEAD LOCATION & DIRECTIONS



Vista is centrally located between Avon and Edwards in Arrowhead at the Country Club of the Rockies. From Avon, head west on Highway 6.

Turn left at the "ARROWHEAD SKI" sign which is just two miles west of the Beaver Creek Roundabout. From Edwards, travel east on Highway 6 and turn right at the "ARROWHEAD SKI" sign.

Turn left into the Country Club of the Rockies, stop at the gate, and tell them you are going to Vista at Arrowhead - it's just a quarter mile past the gate!



## RECOMMENDED VENDORS

\*This list is not inclusive to all vendors in the area\*

### Wedding Consultants:

Mountains & Meadows	(970) 926-2177	JoAnn Moore
	<a href="http://www.mmvail.com">www.mmvail.com</a>	
"I Do" Wedding Services	(970) 471-4413	Jennifer Hammond
	<a href="http://www.idoweddingservices.com">www.idoweddingservices.com</a>	
Frosted Pink Weddings	(970) 328-9034	Kelly Karli
	<a href="http://www.frostedpinkweddings.com">www.frostedpinkweddings.com</a>	

### Photographers:

Zach Mahone	(386) 795-2741
	<a href="http://www.zachmahone.com">www.zachmahone.com</a>
Ken Pettit Photography	(877) 845-0505
	<a href="http://www.pettitphotography.com">www.pettitphotography.com</a>
Dreamtime Images	(805) 252-9806
	<a href="http://www.dreamtimeimages.com">www.dreamtimeimages.com</a>

### Flowers:

Eden	(970) 845-6055	Lisa Forrest
Vintage Magnolia	(970) 926-500	

### Cakes:

Mountain Flour	(970) 328-0312	Shawn Smith
	<a href="http://www.mountainflour.com">www.mountainflour.com</a>	

### Videographers:

Creative Mountain Images	(970) 479-0994	Chad Shaw
	<a href="http://www.creativemountainimages.com">www.creativemountainimages.com</a>	
Garton Video	(970) 926-2837	Bart Garton
	<a href="http://www.gartonvideo.com">www.gartonvideo.com</a>	

### Hair Designers and Spas:

Bliss Studio	(970) 926-8688
Allegria at the Park Hyatt	(970) 748-7500
	<a href="http://www.allegriaspa.com">www.allegriaspa.com</a>

### Ice Sculptures:

Alpine Ice	(970) 306-7423	Paul Wertin
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## Entertainment:

A Great Time DJs (970) 845-8566  
[www.agreattimedj.com](http://www.agreattimedj.com)

Eric & Fred

Boogie Down (970) 625-0169

Rob & Karen

## Live Music:

Micky Poage (piano) (970) 926-1346

Tony Guluzia (piano) (970) 926-2228

Peter Yellen (303) 816-0450

Helmut Productions (970) 476-0622

Michael Lancaster (Bagpipes) (303) 765-1245

Helmet Fricker

## Carriages:

Steve Jones Stables (970) 845-7770

[www.vailhorses.com](http://www.vailhorses.com)

Rocky Mountain Carriages (970) 926-0925

## Limousines:

Vail Limousine (970) 949-4900

[www.vaillimo.com](http://www.vaillimo.com)

## Transportation:

Turtle Bus (970) 471-0547

[www.turtlebusbar.com](http://www.turtlebusbar.com)

tommyturtle@turtletubing.com

Colorado Mountain Express (970) 926-9800

[www.cmex.com](http://www.cmex.com)

All Mountain Transportation (970) 949-9255

Beaver Creek Transportation (970) 470-2273

## Rentals:

Alpine Party Rentals (970) 328-6707

[www.alpineparty.com](http://www.alpineparty.com)

**Ceremony Sites/Officiators:**

Broken Arrow (Bottom of Arrowhead Chairlift) – Outdoor Ceremony (can also be tented)  
Alexandra Fuller 970-754-5752.

[afuller@vailresorts.com](mailto:afuller@vailresorts.com)

BC Chapel: Must book through the denomination

[www.beavercreekchapel.com](http://www.beavercreekchapel.com)

(970) 477-2992 Daphne

Rev. S. Brooks Keith III	(970) 476-0618	Episcopal (Claire)
Rev. Eugene Scott	(970) 477-0383	Presbyterian (Dee Dee)
Rev. Randy Simmons	(970) 476-1759	Baptist (Cathy)
Rev. Carl Walker	(970) 476-6610	Lutheran (Kim)
Charlene Zinn	(970) 926-2821	Catholic (Charlene)
Jennifer Werby	(970) 477-2992	Jewish Cantor
Pastor Tom Schneider	(970) 748-1103	(Daphne)

Calvary Chapel Vail Valley

[www.ccv.org](http://www.ccv.org)

Judge Teri Diem	(970) 328-6373
Judge O.G. Stanley	(970) 453-2272
Gretchen Abernathy	(970) 453-6893

Eagle County Clerk and Recorders (Marriage License Office)

(970) 328-8710

[www.eagle-county.com](http://www.eagle-county.com)

## MICHAEL GLENNON – VISTA'S TOP CHEF



Michael Glennon, the chef/owner of Vista at Arrowhead, A Tuscan Grill, had a desire for cooking at a very young age. Born in Boston of an Irish-Italian family, Michael jumped out of his playpen whenever he saw his mother with their pasta machine. Growing up, he could always be found in the kitchen helping his mother prepare another one of her excellent dishes.

He washed dishes at his first restaurant job, then spending the next three years working in a delicatessen. While attending college, Michael spent his summers on Cape Cod. He started as a pantry cook for Chillingsworth, a five star restaurant in Brewster. While at Chillingsworth learning more line positions, his best experience was cooking a six-course dinner at the James Beard House in New York City with chef Nitzy Rabin.

Michael decided to leave the east coast and move west landing in Vail, Colorado at Sweet Basil restaurant as a line cook. He gained a great deal of knowledge and experience working under chef David Walford. He also had the opportunity to work with Robert del Grande of Cafe Annie's in Houston, Texas. After a few years, he transferred to Montauk Seafood Grill. While at Montauk, Michael cooked side by side with chef Patrick Clark and chef Mark Milletello. Hired as the sous chef and quickly becoming chef at Montauk, Michael's style and creativity contributed to Montauk's growth and prosperity.

Vista is located at a beautiful golf course and is open to the public for lunch and dinner in the summer months and dinner only in the winter. Michael enjoys Tuscan cuisine because it's simply prepared but always very flavorful and robust. He uses seasonal ingredients: tomatoes in the summer and root vegetables in the winter months. Vista uses fresh fish flown in – Columbia River Salmon, Alaskan Halibut or Jumbo Sea Scallops. Some of Vista's Signature Dishes include Mussels, Rare Yellowfin Tuna, and Lamb Shank to name a few.

**Vista : Good food, nice people !**

