

WELCOME TO THE ICONIC MANOR VAIL LODGE

Built in 1965, Manor Vail Lodge is one of Vail's first condominium hotels. Ranked as one of the top 10 hotels in Vail, Manor Vail Lodge has been hosting weddings & events for over 50 years. The scenic mountain views, cozy accommodations, exceptional on-site Fitz Bar & Restaurant and outdoor venue space make Manor Vail Lodge the perfect destination to say, "I do."

MEDIA HIGHLIGHTS

"Best of Weddings" 2020, 2021, 2022 by The Knot

"10 Best - Ski Hotels 2023 by USA Today Readers Choice

"Couples Choice Award 2018" by Wedding Wire

"Best Resort in Colorado Readers' Choice Award" by Condé Nast Traveler

"20 of America's most beautiful hotels" by CNN Traveler

"TripAdvisor Certificate of Excellence" by TripAdvisor

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Wedding Highlight

Monique & TJ









ACCOMMODATIONS

STUDIO & ONE BEDROOM



700 Square feet of comfortable living space. Fully equipped kitchen, living area with fireplace, grill, and patio/balcony. Bedding is typically a King or Queen bed in the

sleeping area, with a Murphy bed or sofa sleeper in the living room. A room divider for studios may be available to close for privacy between the living and sleeping area. Studio & One bedrooms can sleep up to 4 people.

TWO & THREE BEDROOM



Live like royalty in a spacious 1400 square feet condo with a fully equipped kitchen, cozy fireplace, and charming patio/balcony for entertaining. Bedroom one equipped with a King or Queen bed,

bedroom two equipped with two Queen beds, three full bathrooms Living room area with a Murphy bed or sofa sleeper. Two & Three bedrooms can sleep up to 8 people.

PENTHOUSE



Experience luxurious living with our exclusive selection of two and three-bedroom penthouses. Every aspect of these elegant abodes exudes opulence and sophistication, boasting

exquisite decor and contemporary designs that are sure to leave you in awe. The Two bedroom penthouse can sleep up to 4, while our three bedroom penthouse can sleep up to 8 people.



Wedding Highlight

Bridgett & Brian









WEDDING REVIEWS

"They were so easy to work with and exemplified a caring team that wanted to make sure this day was special. All staff worked hard to ensure we were taken care of - great service, great food, and great atmosphere. If you want a warm, classic Vail experience in a beautiful setting and great location - Manor Vail is a perfect venue. The gardens are awesome and the Ridge and River Restaurant is the perfection mountain "chic" venue. Did I mention the food? It was fantastic!"

"Manor Vail Lodge is a truly exquisite venue to host a wedding. The gardens are beautiful and the newly remodeled Ridge + River restaurant is both warm and modern with spectacular views of the mountain. The staff (hotel, bar and restaurant) are all incredibly professional, kind and seem to anticipate your needs. Manor Vail has a variety of rooms from basic studios to premium three bedroom units fit for families, all for great rates. Countless family members commented on how beautiful the experience was."

"Where do we begin?! The Manor Vail Lodge in the Village of Vail, Colorado will forever be our special place. This is a dream team for your wedding. If you are considering Vail, this is your spot.

Wonderful location, amazing & more than accommodating staff. I almost forgot to mention, the food was delicious. Our guests feasted and are still talking about how yummy everything was. The waitstaff & bar staff was amazing and really took care of each of our guests. This venue allows you to customize your wedding in your style. We are still so in-love with one of the most beautiful days of our lives."



Wedding Highlight

Anna & Orlando









manor vail

WEDDING VENUE SPACES

RIDGE + RIVER



Capacity: Seated 65 | Reception 75

Site Fees: \$3,500-\$5,000++

Ridge + River offers a warm and welcoming culinary experience featuring

elevated dining spaces. Ridge + River serves as a truly unique event

venue, creating a memorable backdrop for weddings

FITZ BAR + PATIO



Indoor Capacity: Seated 40 | Reception 70
Outdoor Capacity: Seated 30 | Reception 50

Site Fees: \$2,000-\$3,500++

The Fitz Bar is outfitted with rustic lighting, wooden walls and beautiful white marble counter tops. Enjoy views of the Gore Creek from inside or outside on the outdoor patio under the lights. The Fitz Bar is a space that is perfectly suited for any cocktail style event and post-wedding brunch.

THE GARDENS



Capacity: 75 guests

Site Fees: \$2,500-\$3,500++

Manor Vail Lodge offers the most outdoor space of any venue in Vail. The garden spaces are perfectly placed in the center of the property offering spectacular views of Vail Mountain's Golden Peak in the back. This space is ideal for wedding ceremonies.

++ = All event pricing is subject to a 23% service charge + an 9.4% current tax

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WEDDING PACKAGE

COCKTAIL RECEPTION

One-hour cocktail reception with four passed hors d'oeuvres

DINNER

Bread & Butter

Plated Starter

Two Pre-selected Entrees

Sirloin, Airline Chicken, Seared Salmon, or Grilled Shrimp

Upgrade any or both entree selections to a premium protein: 8oz Trout \$24, 6 oz Filet \$32, Colorado Rack of Lamb \$40, 6 oz Butter Poached Lobster \$50

Prices are per guest

Chef's Choice "Silent Vegetarian" Entree

Chef's Choice Dessert Station, Coffee & Tea

BAR

Champagne Toast

Five Hour Open Bar with Premium Selections

Personalized Menu Tasting for up to 4 people

\$265 Per Guest++

All Packages Include:

Cocktail Tables, Banquet Tables & Chairs, Votive Candles, Gift Table & Escort Card Table, Table Linen & Napkins, Glassware, Silverware & Flatware, Complimentary Cake Cutting ++ = All event pricing is subject to a 23% service charge + an 9.4% current tax







HORS D'OEUVRES

Passed hors d'oeuvre service or displayed | Please select four

Hot

MINI BISON TACOS

Marinated bison, onion, jalapeño, queso fresco, micro cilantro, flour tortilla

CRAB CAKES

Blue crab, remoulade, panko

BACON WRAPPED SCALLOPS

Scallops & bacon

BEEF WELLINGTONS

Beef tenderloin, mushroom duxelles, beef jus, parslev

CRAB STUFFED MUSHROOMS

Crimini mushrooms, spinach, shallot, cream cheese, parmesan, bread crumbs, chives

PORK BELLY SKEWER

Bourbon glazed pork belly, roasted tomato, cippolini onion

FRIED CHICKEN AND WAFFLE BITES

Buttermilk fried chicken, bourbon maple syrup, green onion

LOBSTER GRILLED CHEESE BITES

Butter poached lobster, cheddar cheese, Texas toast

VEGGIE SPRING ROLLS

Mixed veggies, sweet Thai chili dipping sauce GOUDA CHEESE ARANCINI

Mushroom marinara, parmesan cheese, basil

TEMPURA SHRIMP

Beer battered tempura shrimp, spicy aioli

Cold

BEEF CARPACCIO CROSTINI

Sliced beef, horseradish crème, garlic crostini, parmesan cheese, chive

SHRIMP MINI ROLL

Shrimp, crème, celery, parsley, mini roll

SMOKED SALMON CUCUMBER CUP

Smoked salmon mousse, cucumber, dill cream cheese, chive baton

SPICY SHRIMP SHOOTER

Shrimp, spicy cocktail sauce

TUNA WONTON

Sesame crusted tuna, wakame salad, soy reduction, wonton chip

GRILLED MELON & PROSCIUTTO

Finished with reduced balsamic

COMPRESSED WATERMELON & GOAT CHEESE

Jalapeño watermelon, chevre, reduced balsamic

TOMATO BASIL BRUSCHETTA

Heirloom tomato, burrata, basil, reduced balsamic,

garlic crostini

STRAWBERRY & BRIE CROSTINI

Finished with reduced balsamic







DINNER & BAR

Pre-selected Entrees

Entrees (choose two per party) SIRLOIN

6 oz. charred sirloin, lemon garlic asparagus, mashed potatoes, rosemary demi-glace GRILLED CHICKEN

Airline chicken breast, chipotle honey glaze, herb couscous, asparagus, chicken jus SEARED SALMON

Orzo pasta, basil roasted tomato, asparagus, lemon beurre blanc GRILLED SHRIMP

Corncake, braised cabbage, leeks, baby carrots, white wine butter sauce

Premium Protein Upgrade

8 oz Trout \$24++
6 oz Filet \$32++
2 Bone Lamb Chop \$40++
6 oz Butter Poached Lobster \$50
Prices are per guest

Premium Bar Package Selections

LIQUOR
Maker's Mark Whisky
The Glenlivet 12 Year Scotch
Tanqueray Gin
Ketel One Vodka
Captain Morgan Rum
Mi Campo Reposado Tequila

Domestic & Import Beer Colorado Craft Beer Soft Drinks and Bottled Water WINE
The Stag Pinot Noir

Hess Cabernet
J Pinot Gris
Talbot Kali Hart Chardonnay
St. Clair Sauvignon Blanc



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• Tents and Events 970.262.6858

CAKE + DESSERTS

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Larkspur Bakery

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www.larkspurvail.com

• Cornerstone Chocolates

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www.manorvailspa.com

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TRANSPORTATION

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Vail Limousine

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• Turtle Bus

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