

VICEROY

SNOWMASS



SAY I DO AT 8100 FT.

Weddings at Viceroy Snowmass

Majestic mountain peaks set the mood. We take care of every detail. Viceroy Snowmass is where your dream wedding comes to life. Our modern hotel, located at the base of Snowmass Village near Aspen, has indoor and outdoor spaces perfectly suited for ceremonies and receptions. Stay. Dine. Celebrate. We welcome you with luxury accommodations and personalized catering designed by our acclaimed chefs. Whether ski season or not, you'll live happily ever après.



Wedding Accommodations

- Full Service hotel & catering services
- Breathtaking outdoor ceremony & reception locations
- Nestled perfectly into the mountain side surrounded by mountain views and Aspen trees as far as the eye can see; steps away from hiking, shopping and recreational activities
- Luxury accommodations and preferred guest room rates for you and your wedding guests
- Dedicated wedding specialist to manage your event and serve as a liaison between your planner and Viceroy Snowmass
- World-class concierge services for your guests
- Wedding night accommodations and amenities for the newly weds
- World-class on-site spa
- Seasonal and sustainable menu offerings

venues

“I Do” never sounded so sweet. Deliver your vows in one of our stunning event spaces and leave the planning to us. Your only job? Enjoy every moment, especially those picturesque views. Our exclusive wedding spaces include:



BALLROOM TERRACE

Ceremony Starting at \$1000
Capacity 100

NEST DECK & PATIO

Minimum Starting at \$5000
Rental Starting at \$2000
Capacity 150

GRAND BALLROOM & BALLROOM TERRACE

Minimum Starting at \$18,000
Rental Starting at \$5,000
5,700 sq. ft with a capacity of 350

VISTA PRIVATE DINING ROOMS

Minimum Starting at \$2,000
Rental Starting at \$1,000
Capacity 50

TORO RESTAURANT & BAR *Unavailable for 2023*

Minimum Starting at \$25,000
Rental Starting at \$6,000
Capacity 175



** Ceremony fee includes White Resin Padded Chairs, Fruit Infused Water Stations, Set up and Tear Down.

PACKAGES

To inspire you for your big day, we've created exclusive Viceroy Snowmass wedding packages. Browse our current packages – all designed to up the romance, lower the stress and create the alpine wedding of your dreams.

SILVER • \$250 PER PERSON

- White Chiavari Chairs
- Dance floor setup
- Three tray passed hors d'oeuvres
- Five Hour Premium Bar
- Sparkling Wine Toast
- (1) Bartender (per 75 guests)
- First Course Soup or Salad
- Two Option Plated Entrees
- Customized Wedding Cake
- Coffee & Tea Service with Dessert

**Optional Enhancements Available*

THE VICEROY • \$350 PER PERSON

- White Chiavari Chairs
- Dance floor Setup
- Five tray passed hors d'oeuvres
- Five Hour Viceroy Luxury Bar
- (1) Signature cocktail
- Champagne Toast
- (1) Bartender (per 75 guests)
- First Course Soup or Salad
- Second Course Plated Appetizer
- Two Option Plated Entrees
- Customized Wedding Cake
- Coffee & Tea Service with Dessert

**Optional Enhancements Available*

GOLD • \$300 PER PERSON

- White Chiavari Chairs
- Dance floor Setup
- Four tray passed hors d'oeuvre
- Five hour Viceroy Bar
- (1) Signature cocktail
- Sparkling Wine Toast
- (1) Bartender (per 75 guests)
- First Course Soup or Salad
- Two Option Plated Entrees
- Customized Wedding Cake
- Coffee & Tea Service with Dessert

**Optional Enhancements Available*



FAREWELL BRUNCH • \$100 PER PERSON

- Selection of Breakfast Pastries including Danish, Cinnamon Rolls, Muffins, Croissants, Banana Bread & Coffee Cake
- Hearth Baked Bread, Bagels & English Muffins
- Assorted Cold Cereals & Milk
- Steel Cut Irish Oatmeal, Cinnamon Apple Compote & Vanilla & Raisins
- Sliced Seasonal Fresh Fruit & Berries
- Whipped Butter, Honey, Assorted Jams & Marmalades
- Cured Meats & Sliced Cheeses
- House Smoked Salmon, Cream Cheese, Tomato, Red Onion, Chopped Egg, Caper Berry Relish
- Scrambled Eggs with Fresh Chives
- Brioche French Toast, Banana Walnut compote, Warm Vermont Maple Syrup
- Classic Eggs Benedict
- Apple-wood Smoked Bacon & Country Sausage Patties
- Herb Breakfast Potatoes with Caramelized Onions
- 2-Hour Mimosa & Bloody

*OPTIONAL ENHANCEMENTS

- \$50 Vendor Meal
- \$35 Kids Meal
- \$15.00 (per person) Bar Upgrade / Hour
- \$500 Ballroom Terrace Café Lighting
- \$35 (per person) Display Station
- \$20 (per person) Mini Dessert Station
- \$15 day-of guest parking

HORS D'OEUVRES

TRAY PASSED HORS D'OEUVRES

Potato Latke / Smoked Salmon / Osetra Caviar / Chive Crème Fraiche
Caesar Salad Rice Paper Wraps / Blackened Chicken
Grilled Asparagus / Parmigiano Reggiano / Lemon Aioli / Garlic Toast
Beef Tenderloin / Black Pepper Gougere / Arugula / Parmesan Aioli / Roasted Onions
Panzanella / Dried Tomatoes / Basil / French Bread Crostini
Pistachio Crusted Goats Cheese / Local Fruit Preserves
Coconut & Rice Paper Crusted Prawn / Blood Orange Marmalade
Crab Cakes / White Remoulade
Wild Mushroom Flatbread / Fontina / Balsamic Onions / Truffle Oil
Mac & Cheese Bites / Roasted Poblano / Tomato / Manchego & Cojita Cheese
Kobe Beef Sliders / Cheddar / Lettuce / Tomato / Pickle / Onion / Sauce

DISPLAY STATIONS

Antipasti & Salami

Marinated Artichokes / Roasted Peppers / Pickled Onions / Olives, Tomatoes & Fresh Mozzarella Skewers /
Parmigiano Reggiano / Calamari Salad / Cured Meats / Sausages / Focaccia / Ciabatta / Breadsticks /
Extra Virgin Olive Oil & Aged Balsamic Vinegar

Artisan Cheese Display

Three Selections of American Farmhouse, Local & Imported Cheeses / Fruit Compotes &
Chutneys / Nuts / Dried Fruits / Assorted Crackers / Flatbreads / Baguettes

Dips & Bruschetta

Hummus / Tomato-Basil Relish / Creole Caponata / Eggplant & Onion Pate / Red Bean Dip
Spinach Artichoke Dip / Grilled Breads / Crisp Pita / Pretzel Bites



APPS & STARTERS

FIRST COURSE

Seasonal Greens Salad

Heirloom Tomatoes / Goat Cheese / Balsamic Vinaigrette

Classic Caesar

Romaine Hearts / Peppered Croutons / Parmigiano Reggiano / Roasted Garlic Dressing

Mizuna & Endive

Red Plum / Grapefruit / Marconi Almonds / Red Ginger Dressing

Baby Spinach

Herbed Ricotta / Poached Pears / Cashews / Bacon Strawberry Vinaigrette

PLATED DINNERS

ENTRÉE SELECTIONS

Goat Cheese Stuffed Chicken Breast

Creamy Polenta / Roasted Tomatoes / Black Kale

Crispy Skin Salmon

Mustard Seed Potato Puree / Spinach Fondue
Olive Tapenade / Crawfish Butter

Bacon Wrapped Filet

Yukon Potato Puree / Asparagus / Sauce Bordelaise

Colorado Rack of Lamb

Herb Crusted / Braised French Lentils / Roasted Eggplant
Sweet Peppers / Rosemary Jus

Grilled Strip Steak

Blue Cheese Whipped Potatoes / Wild Mushrooms
French Beans / Crispy Onions / Green Peppercorn Sauce

Black Truffle Chicken Breast

Potato Purée / Bacon / Grilled Broccolini / Sage Jus

Potato Crusted Halibut

Crawfish / Wilted Spinach / Sauce Creole

VEGETARIAN SELECTIONS

Marinated & Grilled Tofu

Quinoa / Roasted Grapes / Arugula / Chèvre / Pine Nuts
Pesto

Wild Mushroom Risotto

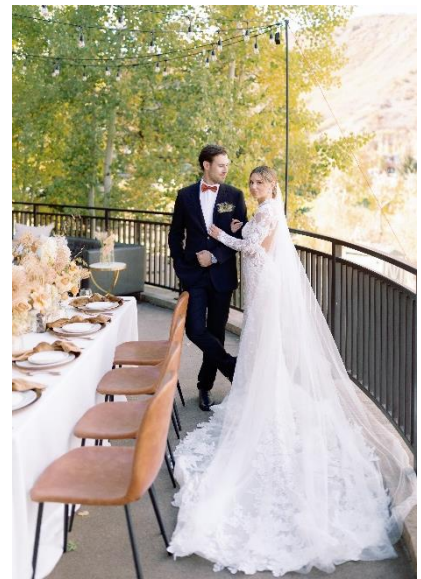
Roasted Vegetable Ragu

Wild Mushroom Ravioli

Spinach / Vegetable Bolognese

Roasted Tomato & Onion Tart

Black Kale / Pine Nuts / Sherry Maple Vinaigrette



CAKE INSPIRATION

CAKE FLAVORS

Chocolate
Vanilla Bean
Red Velvet
Lemon

FILLING FLAVORS

Chocolate Buttercream
Vanilla Buttercream
Cream Cheese Frosting
Raspberry
Strawberry
Lemon Curd
Passion Fruit Curd

FROSTING SELECTIONS

Vanilla Buttercream
Cream Cheese Frosting
Fondant
Special Request Add \$5/Tier

ADDITIONAL DECORATION

All Cake Decoration Is Priced Individually
Based on The Complexity of The Design.

CUPCAKES

Cupcakes (1) Dozen Minimum Per Flavor



BAR SERVICES

PREMIUM BAR

360 Vodka
Plymouth Gin
Cruzan Silver Rum
Lunazul Tequila
Evan Williams Bourbon
Seagrams 7 Canadian
Famous Grouse Scotch
Domestic, Imported
& Micro Brewed Beer
Non-Alcoholic Beer
Fruit Juices
Sodas (Coca-Cola Products)
Still & Sparkling Water
Auspicion Wine Selections
Golden Winery Pinot Noir
Avia Pinot Grigio
Laluca Prosecco

VICEROY BAR

Grey Goose + Flavors
Bombay Sapphire
Bacardi Silver & Zaya Rum
Patron Silver
Makers Mark
Jameson
Johnny Walker Black
Domestic, Imported
& Micro Brewed Beer
Non-Alcoholic Beer
Fruit Juices
Sodas (Coca-Cola Products)
Still & Sparkling Water
Auspicion Wine Selections
Golden Winery Pinot Noir
Avia Pinot Grigio
Laluca Prosecco

VICEROY LUXURY BAR

Chopin Vodka
Hendricks Gin
Pyrat Rum
Patron Silver
Glenlivet
Don Julio
Bushmills Black Bush
Domestic, Imported
& Micro Brewed Beer
Non-Alcoholic Beer
Fruit Juices
Sodas (Coca-Cola Products)
Still & Sparkling Water
Auspicion Wine Selections
Golden Winery Pinot Noir
Avia Pinot Grigio
Laluca Prosecco



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RESERVATIONS

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reservations@viceroyssnowmass.com

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Named #1 Ski Hotel in 2021 USA TODAY '10 Best Readers' Choice Travel Awards

Named #1 Resort in Colorado by Travel + Leisure World's Best Awards 2022

Named #1 Eco-Friendly Hotel by USA TODAY '10 Best Readers' Choice' Travel Awards 2022

Named in The Best Resorts in the World by Conde Nast 2022 Readers' Choice Awards

Named #2 Resort in the Mountain West by Conde Nast 2022 Readers' Choice Awards