



manor vail  
LODGE

YOUR GUIDE  
*to a perfect Vail Wedding*

# Wedding Guide

WEDDING & EVENTS



## 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



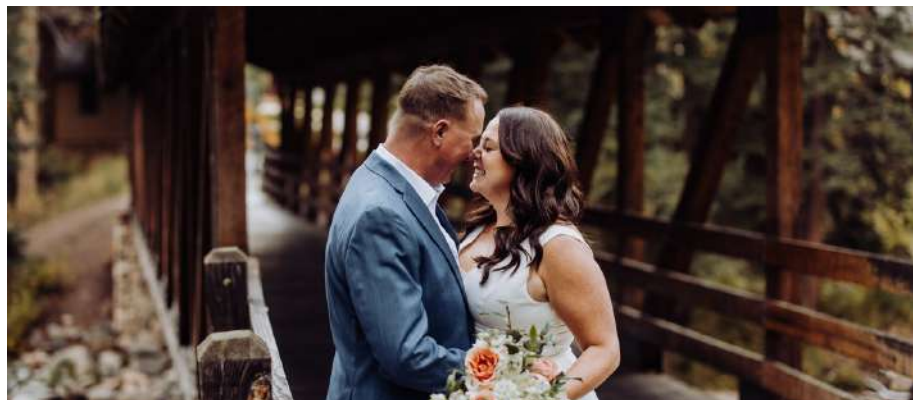
Experience luxurious living with our exclusive selection of two and three-bedroom penthouses. Every aspect of these elegant abodes exudes opulence and sophistication, boasting

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*



## WEDDING VENUE SPACES

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### 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.

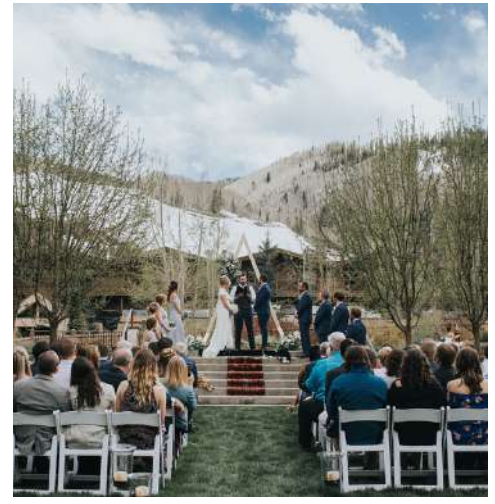
++ = All event pricing is subject to a 23% service charge + an 9.4% current tax

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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

***\$235 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, parsley

### 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

### WINE

The Stag Pinot Noir

Hess Cabernet

J Pinot Gris

Talbot Kali Hart Chardonnay

St. Clair Sauvignon Blanc

Domestic & Import Beer

Colorado Craft Beer

Soft Drinks and Bottled Water





## Preferred Vendors

### WEDDING PLANNERS

- **Sylwia D'Amico**  
970.376.6517  
[www.glitterandblissweddings.com](http://www.glitterandblissweddings.com)
- **Jessica Craft**  
720.249.7252  
[jessica@priveeventdesign.com](mailto:jessica@priveeventdesign.com)
- **Kira Carlton**  
808 298-7704  
[www.eventsbykira.com](http://www.eventsbykira.com)
- **Kelli Karli**  
970.279.3957  
[hello@kkweddingsandevents.com](mailto:hello@kkweddingsandevents.com)
- **Shaq Suggs**  
252.315.6073  
[fireroseevents@gmail.com](mailto:fireroseevents@gmail.com)
- **Jessica Gillespie**  
970. 471.5467  
[hello@whitebirchweddingsandevents.com](mailto:hello@whitebirchweddingsandevents.com)
- **Becca Gould**  
512.809.6262  
[becca@veilsofvail.com](mailto:becca@veilsofvail.com)
- **Jennifer Pletcher**  
305.587.1130  
[jennifer@geminieventplanning.com](mailto:jennifer@geminieventplanning.com)
- **Erica Sarell**  
303.815.7677  
[erica@ericasarellweddings.com](mailto:erica@ericasarellweddings.com)
- **Sarah Viera**  
719.358.3998  
[www.sarahvieraevents.com](http://www.sarahvieraevents.com)

- **Caroline Adeux-Diamond**  
970-688-9043  
[Caroline@laviadeuxevents.com](mailto:Caroline@laviadeuxevents.com)
- **Natasha Tuccitto**  
303.578.8599  
[hello@sugarwillowevents.com](mailto:hello@sugarwillowevents.com)

### OFFICIANT

- **Anthony Sekinger**  
970.312.9894  
[rockymtnceremonies@gmail.com](mailto:rockymtnceremonies@gmail.com)
- **Courtney O'Connell**  
636.368.7746  
[courtneyo\\_connell@hotmail.com](mailto:courtneyo_connell@hotmail.com)
- **Phil Gallagher**  
970.368.2686  
[www.philgallagher.weebly.com](http://www.philgallagher.weebly.com)

### EVENT RENTALS

- **Event Rents**  
970.328.6707  
[www.eventrents.com](http://www.eventrents.com)
- **Pink Monkey Solutions**  
970.331.4815  
[www.pinkmonkeysolutions.com](http://www.pinkmonkeysolutions.com)
- **Eclectic Hive**  
303.295.0519  
[www.eclectivhive.com](http://www.eclectivhive.com)
- **Tents and Events**  
970.262.6858

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## CAKE + DESSERTS

- **Dang Sweets (Angela)**  
970.471.3602  
info@dangsweets.com
- **Larkspur Bakery**  
970.754.8050  
www.larkspurvail.com
- **Cornerstone Chocolates**  
970.291.1343  
felicia@cornerstonechocolates.com
- **Megan Joy Cakes**  
1.888.830.4306  
www.meganjoycakes.com
- **Mountain Flour**  
970.328.0312  
www.mountainflour.com

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## PHOTOGRAPHERS

- **Natali Mishchenkov**  
720.309.9954  
natalikarpovv@gmail.com
- **EJ Dilley Photography**  
970.331.0434  
www.ejdilleyphotography.com
- **Nate & Jenny Weddings**  
info@nateandjennyweddings.com
- **Shane Macomber**  
970.331.5020  
shane@shanemacomber.com
- **Sunnie Heers**  
www.sunnieheers.com
- **Kisa Conrad Photography**  
kisa.conrad@gmail.com
- **Kimi D Photography**  
303. 330.5969  
kimberly@kimidphotography.com
- **Jill Houser Photography**  
www.jillhouser.com
- **Tony Clapp Photography**  
720.300.6094  
tonyclappphotography@gmail.com

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## VIDEOGRAPHERS

- **Artiom**  
720-737-8972  
epicendeavours.info@gmail.com

- **Chris Mostek**  
720.682.8644  
vividobscura@gmail.com
- **Big Mountain Media**  
406.640.2878  
ben@bigmtnmedia.com
- **Garton Video**  
970.390.2821  
bart@gartonvideo.com
- **Elegant Productions Colorado**  
970.222.1945  
www.elegantproductionscolorado.com

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## ENTERTAINMENT

- **Megan Healy**  
630.640.3502  
megan.kelly.healy@gmail.com
- **Jeff D'Amico**  
970.390.1720  
www.vail-djs.com
- **Real Life Events (Andy)**  
720.939.3260  
info@rlecolorado.com
- **Peter Fontanese**  
970.471.0608  
www.peterfontaneseproductions.com
- **Matt Garth Music**  
mattgarthmusic@gmail.com
- **Funkiphono**  
303-250-4965  
www.funkiphono.com

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## HAIR + MAKEUP

- **Manor Vail Lodge Spa**  
www.manorvailspa.com
- **Rocky Mountain Hair Co. (Tiffani)**  
970.777.4247  
glamour.at.tiffanis@gmail.com
- **cKaceeGo**  
970-390-3375  
kacee@ckaceego.com
- **Becca Ciaffone**  
970.319.8215
- **Four Seasons Barbershop (Guy Bruha)**  
970.477.8630
- **Deven Collins**  
www.makeupbydeven.com



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## FLORISTS

- **A Secret Garden**  
970.476.2241  
[www.secretgardenvail.com](http://www.secretgardenvail.com)
- **Bustle + Bloom**  
[www.bustleandbloomco.com](http://www.bustleandbloomco.com)
- **Rose Petals of Vail**  
970.389.8350  
[rosembraden@gmail.com](mailto:rosembraden@gmail.com)
- **Petals + Pours**  
303.503.3548  
[www.petalsandpours.com](http://www.petalsandpours.com)
- **Cedar's Flower Shop**  
970.926.6566  
[www.cedarsflowershop.com](http://www.cedarsflowershop.com)
- **Paige Tabor**  
[flowerhoundco@gmail.com](mailto:flowerhoundco@gmail.com)
- **Alpine Oxygen**  
*Mobile Oxygen/ IV for altitude sickness*  
970.925.5125  
[www.alpineoxygen.net](http://www.alpineoxygen.net)
- **Balloon Bar**  
970.331.2384  
[balloonbarpc@gmail.com](mailto:balloonbarpc@gmail.com)

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## TRANSPORTATION

- **Epic Mountain Express (EME)**  
[www.epicmountainexpress.com](http://www.epicmountainexpress.com)
- **Vail Limousine**  
[www.vailcolimo.com](http://www.vailcolimo.com)
- **Turtle Bus**  
[www.theturtlebus.com](http://www.theturtlebus.com)

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## OTHER

- **Snowflake Photo Booth**  
[www.snowflakephotobooth.com](http://www.snowflakephotobooth.com)
- **Airphoto (Josie)**  
970.315.2542  
[info@airphoto.com](mailto:info@airphoto.com)
- **TapSnap Photobooths (Laura Howe)**  
[www.tapsnap1137.com](http://www.tapsnap1137.com)
- **Alpine Ice Sculptures**  
[www.alpineicesculpture.com](http://www.alpineicesculpture.com)
- **Walkin' the Dog**  
Pet Sitting  
[www.walkinthedogvail.com](http://www.walkinthedogvail.com)
- **Summit Oxygen Inc**  
Oxygen Bar  
970.468.0142  
[summitoxygen1@gmail.com](mailto:summitoxygen1@gmail.com)