



GO

GRAND

WEDDINGS AT GRAND HYATT VAIL



## ***NO DETAIL IS TOO SMALL ON YOUR WEDDING DAY...***

Located at the base of Vail Mountain on the banks of the picturesque Gore Creek, Grand Hyatt Vail offers the largest event space in Vail. Featuring naturally lit, newly renovated event space with direct access to tranquil outdoor spaces, Grand Hyatt Vail is the ideal destination for weddings and events of all sizes.

Dedicated specialists and audiovisual support ensure a flawless, and memorable event in the Rocky Mountains.









# THE VENUES

Grand Hyatt Vail offers several charming outdoor and indoor venue options for your ceremony, reception and cocktail events. Your wedding specialist will assist in selecting the venues that best suit your wedding day vision. Whether it's outdoors under the stars for 20 people or dancing under a twinkling chandelier in our grand ballroom for 400, Grand Hyatt Vail ensures a elegant, flawless, and memorable event in the Rocky Mountains.

## GORE CREEK GARDEN

Located adjacent to Gore Creek, this outdoor venue creates a intimate, feel with the calming sounds of Gore Creek, surrounded by beautiful trees, flowers, and fresh mountain air. Our Gore Creek Garden can accommodate up to 200 guests for a whimsical wedding ceremony.

## GORE CREEK TERRACE

Located just above Gore Creek, this versatile outdoor venue is ideal for Wedding Ceremonies for up to 120, and lively cocktail hours for up to 150. Featuring heated concrete floors, Gore Creek terrace is perfect for events in all seasons.

## ZEN GARDEN

Located directly outside of the Gore Pavilion this colorful outdoor space offers charming bistro lighting and colorful landscaping for a beautiful cocktail hour. Enjoy the fresh mountain air mingling with your friends at one of our four fire pits.

## ZERMATT BALLROOM

Newly renovated with warm hues of gray and accents of blue and white, accompanied by beautiful natural lighting and a private balcony, Zermatt Ballroom provides a gorgeous natural setting for a reception of up to 160 guests.

## GORE PAVILION

For those looking for a versatile space to bring their wedding vision to life Gore Pavilion offers 4,800 square feet of tented space with beautiful outdoor spaces just steps away. This venue is ultimate blank slate to truly bring your wedding dreams into reality, and can accommodate up to 300 guests.

## CASCADE BALLROOM

Elegant, spacious, and private, the cascade ballroom is Grand Hyatt Vail's largest indoor event









# THE CEREMONY VENUES





# WEDDING PACKAGES

## PLATED RECEPTION

### COCKTAIL RECEPTION

Four Butler Passed Hors D'oeuvres

### DINNER

Bread & Butter

Plated Salad

Two Entrées

*(Plus one vegetarian)*

Plated Dessert

Coffee & Tea Selections

### BAR

Sparkling Toast

*Five Hour Open Bar with Deluxe Selections*

Personalized Menu Tasting for up to 4 people

*\$225 Per Guest*

## STATION RECEPTION

### COCKTAIL RECEPTION

Four Butler Passed Hors D'oeuvres

### DINNER

Bread & Butter

Plated Salad

Two Themed Buffet Stations

*(Each includes: Protein / Starch / Vegetable)*

One Dessert Station

Coffee & Tea Selections

### BAR

Sparkling Toast

*Five Hour Open Bar with Deluxe Selections*

Personalized Menu Tasting for up to 4 people

*\$225 Per Guest*

Both Packages Include:

*Cocktail Tables, Banquet Tables & Chairs, Votive Candles, Gift Table & Escort Card Table  
Resort Table Linen & Napkins, Glassware, Silverware & Flatware*

*Please note that all food and beverage prices are exclusive of 25% service charge and all applicable state & local taxes*





# BAR PACKAGES

## DELUXE BAR PACKAGE

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- ◇ Five Hours Included in \$195 per person reception package. Each Additional Hour is \$13 Per Guest.

### Liquor

- ◇ Buffalo Trace Bourbon | Johnnie Walker Red Label
- ◇ Beefeater Gin
- ◇ Titos Vodka
- ◇ Bacardi Rum
- ◇ Casa Noble Tequila

### Wine \$62 per bottle

- ◇ Robert Mondavi, Chardonnay
- ◇ Robert Mondavi, Sauvignon Blanc
- ◇ Robert Mondavi, Cabernet Sauvignon
- ◇ Robert Mondavi, Pinot Noir

### Beer

- ◇ Colorado Craft, Import and Domestic Beer
- Assorted Sodas | Bottled Still and Sparkling Water

## PREMIUM BAR PACKAGE

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- ◇ Five Hour Premium Bar Upgrade, additional \$15 per person. Each Additional Hour is \$15 Per Guest.

### Liquor

- ◇ Angels Envy Bourbon | The Glenlivet 12 Year Scotch
- ◇ Bombay Sapphire Gin
- ◇ Kettle One Vodka
- ◇ Captain Morgan Rum
- ◇ Patron Tequila

### Wine

- ◇ Simi, Sauvignon Blanc
- ◇ Simi, Chardonnay
- ◇ Simi, Cabernet Sauvignon
- ◇ Simi, Pinot Noir

### Cordials and Cognacs \$14 per drink

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





# MENUS



## HORS D'OUVRES

### COLD HORS D'OUVRES

- ◇ Smoked Salmon Roulade on Pumpernickel
- ◇ Shrimp and Candied Pineapple on Cornbread
- ◇ Southwest Sunset Chipotle Cream Cheese Mandarin Orange, Cilantro
- ◇ Asian Chicken Salad in a Spring Roll Cup
- ◇ Antipasti Stack on Brioche
- ◇ Stuffed Tomato with Pesto Crab on Toast Point
- ◇ Vegetable Napoleon on Parmesan Crisp
- ◇ Smoked Duck with Mandarin in a Tart Shell
- ◇ Beef Tenderloin with Balsamic Glaze on Focaccia

### HOT HORS D'OUVRES

- ◇ Artichoke Fritter Caramelized Onion Cream
- ◇ Coconut Crusted Shrimp Pineapple Chutney
- ◇ Crab Cake Medallions Old Bay Remoulade
- ◇ Mini Cuban Sandwiches Roasted Pork, Ham, Pickles, Swiss Cheese, Mustard
- ◇ Peach Bourbon Glazed Chicken Skewers Bleu Cheese Aioli
- ◇ Colorado Bison Meatball Mozzarella Stuffed, Pesto Cream
- ◇ Beef Short Rib Empanadas Avocado Lime Crema
- ◇ Mini Tomato and Mozzarella Grilled Cheese Sandwiches
- ◇ Vegetable Samosa Mint Yogurt Sauce
- ◇ Sweet Pea Puree and Ricotta Salata in Mini Phyllo Shells

## STARTERS

### SOUPS

- ◇ Coconut Butternut Soup, Cilantro Jus
- ◇ Tomato Bisque
- ◇ Maine Lobster Bisque
- ◇ Melon and Prosecco Gazpacho

### SALADS

- ◇ Garden Greens Salad, Pointe Reyes Bleu Cheese Garden Vegetables, Roasted Pinions Herb Vinaigrette
- ◇ Caesar Salad, Grana Padano, Roasted Roma Tomatoes, Garlic Parmesan Croutons Caesar Dressing
- ◇ Tomato Caprese, Micro Basil, Burrata, Heirloom Tomatoes, Aged Balsamic Vinaigrette
- ◇ The Classic Wedge, Bacon, Cambozola Cheese Marinated Tomato, Buttermilk Ranch Dressing



## PLATED ENTRÉES

- ◇ Filet Mignon | Roast Garlic Whipped Potato | House Demi
- ◇ Seared Salmon | Spring Pea Risotto | Sherry Tomato Gastrique
- ◇ Sea Bass | Confit Potatoes | Miso Glaze
- ◇ Airline Chicken | Sundried Tomato Couscous | Grilled Broccolini | Apricot Thyme Jus
- ◇ Colorado Lamb Chop | Parmesan Farro Risotto | Wild Mushrooms Rosemary Demi
- ◇ Apple Brined Pork Chop | Garden Gnocchi | Mustard Cream
- ◇ Beef Filet & Grilled Honey Bourbon Prawns | Roast Fingerling Rosemary Demi-Glace + \$20 per person
- ◇ Manhattan Cut Beef Striploin and Crab Cake | Whipped Truffle Potato + \$20 per person





# STATIONED DINNER SELECTIONS

## RECEPTION PACKAGES

### COLORADO

- ◇ Corn Tortilla Chips  
*Charred Tomato Salsa, Queso Guacamole*
- ◇ Yoder Brisket
- ◇ Whiskey Peach Jam
- ◇ Beef Empanada
- ◇ Avocado Lime Cream
- ◇ Smoked Trout Dip  
*Gluten Free Crackers*
- ◇ Short Rib Blue Cheese Tart
- ◇ Bison Short Rib Tart
- ◇ Smoked Tomato Jam

### STREET TACO BAR

- ◇ Smoky Pulled Chicken
- ◇ Blackened Mahi Mahi
- ◇ Chopped Brisket
- ◇ Refried Pinto Beans
- ◇ Local Flour Tortillas
- ◇ Sour Cream
- ◇ Pico De Gallo
- ◇ Charred Tomato Salsa
- ◇ Salsa Verde
- Cilantro Slaw

### PICNIC

- ◇ Cheese Display  
*Pecorino Toscano, Double Cream Gouda, Delice de Bouragane Cheese*
- ◇ Regional Meats
- ◇ Bresaola, Spicy Coppa
- ◇ Crudités  
*Carrot, Celery, Cucumber Broccoli, Cauliflower, Tomatoes*
- ◇ Red Pepper Hummus & Chive Ranch Dip
- Honey Comb, Local Jams, Marcona Almonds, Toasted Bread, Gluten Free Crackers, Olina's Cashew Rosemary Crisps, Focaccia, Pita Chips*

### SEAFOOD BAR

- ◇ Chilled Poached Shrimp  
*Cocktail Sauce, Lemon*
- ◇ Snow Crab Claws  
*Aioli*
- ◇ Smoked Mussels
- ◇ Lobster Rolls  
*Tarragon, Red Onion, Celery Butter Roll*
- ◇ Crab Cakes  
*Lemon Aioli, Dijon Mustard*
- Horseradish, Lemon, Tabasco*

## CARVING STATIONS

### SMOKED BEEF BRISKET & LOCAL SAUSAGE

*House Corn Bread, Baked Beans*

- ◇ Coleslaw
- ◇ Mac N Cheese

### WHOLE FRIED SNAPPER

*Cauliflower Gratin, House Dinner Rolls*

- ◇ Arugula Salad  
*Pickled Onion, Pinions, Artichoke Heart, Smoked Bacon & Avocado Vinaigrette*

### ROASTED TURKEY BREAST

*Apple Cider Gravy, Cranberry Orange Relish*

- ◇ Spinach Salad  
*Spiced Pecans, Raspberry, Berry Vinaigrette*

### BONE IN BEEF TAMAHAWK

*Balsamic Caramelized Onions, Bleu Cheese Aioli Mushroom Ragout, Au Jus*

- ◇ Grilled Asparagus Salad  
*Heirloom Cherry Tomato, Citrus Vinaigrette*





# DESSERT



## PLATED DESSERTS

- ◇ Mango Mousse  
*Banana Chip, Strawberry, Mint Coulis*
- ◇ Flourless Chocolate  
*Mousse Cake Raspberry, Chocolate Shavings*
- ◇ Oreo Cheesecake  
*Chantilly, Blackberry Coulis*
- ◇ Strawberry Rhubarb Cake  
*Dacquoise, Almond Cream, Rhubarb Chutney*
- ◇ Citrus Entremet  
*White Chocolate Ganache, Lime Curd, Vanilla Lemon*
- ◇ Peach Melba  
*Verrine Vanilla, Raspberry, Mint*

## STATIONED DESSERTS

### MINIATURE DESSERTS

- ◇ Chocolate Covered Strawberries
- ◇ Cake Pops
- ◇ Cheesecake Bites
- ◇ Assorted Petit Fours
- ◇ Chocolate & Vanilla Panna Cotta
- ◇ Hazelnut Chocolate Truffles
- ◇ Moka mousse Cone
- ◇ Fruit Tartelette

### CHOCOLATE ROMANCE

- ◇ Triple Chocolate Mousse Cake
- ◇ Brownie Parfait / Strawberry / Whipped Cream
- ◇ White Chocolate Almond Cheesecake
- ◇ Salted Caramel Chocolate Cream Tartelette
- ◇ Chocolate Peanut Butter Cake
- ◇ German Chocolate Cake / Pecan / Coconut

### CUPCAKE BAR

- ◇ Red Velvet Cake / Whipped Icing
- ◇ Peanut Butter Cream Cupcake
- ◇ Dulce De Leche Cake / Cinnamon Buttercream
- ◇ Devil's Food / Cream Cheese
- ◇ Cocoa Cake Cherry Bumpy Icing
- ◇ Vanilla White Cake / Vanilla Buttercream

### COOKOUT FAVORITES

- ◇ Peach Cobbler  
*Vanilla Bourbon Whipped Cream*
- ◇ Cast-iron S'more's Fondue  
*Honey Gram Cracker, Milk Chocolate Marshmallow Fluff*
- ◇ Strawberry Shortcake  
*Macerated Strawberry, Chantilly Cream*



## LAST CALL BITES

### FIRESIDE S'MORES STATION \$16 Per Person

- ◇ Vanilla Marshmallows
- ◇ Peanut Butter Cups / Milk Chocolate / Dark Chocolate
- ◇ Honey Graham Crackers

### LAST CALL \$32 Per Person

- ◇ Twice Cooked Chicken Wings
- ◇ *Buffalo Sauce, Sweet Chili Garlic, Smoked BBQ*
- ◇ Beef sliders  
*Cheddar Cheese, Sautéed Onions*
- ◇ Kettle Cooked Chips
- ◇ *Sour Cream Chive Dip*
- ◇ Spinach & Cheese Empanadas
- ◇ *Salsa Verde*

### NACHO BAR \$26 Per Person

- ◇ Tri Colored Tortilla Chips  
*Salsa Con Queso, Guacamole, Pico de Gallo, Sour Cream, Jalapenos*  
*Marinated Black Beans, Green Onions, Sliced Black Olives, Pulled Chicken*
- ◇ Ground Beef +\$5.00
- ◇ Pork Barbacoa + \$5.00
- ◇ Taco Spiced Beyond Meat +\$6.





# PREFERRED VENDORS

## WEDDING PLANNERS

- ◇ Gemini Event Planning | 970- 587-1130  
Jennifer Pletcher | geminieventplanning.com
- ◇ Little Valley Weddings | 970-235-1891  
Kelly Karli | littlevalleyweddings.com
- ◇ Bella Event Design & Planning | 970-306-6175  
Emily Campbell | gobella.com
- ◇ Love This Day Events | 720-270-4647  
Kara Delay | lovethisdayevents.com
- ◇ Brindle & Oak | 937-654-0335  
brindleandoak.com
- ◇ Kira Weddings | 808- 298-7704  
kiraweddingsandevents.com

## FLORISTS

- ◇ Bustle + Bloom | hello@bustleandbloom.com  
Bustleandbloomco.com
- ◇ Flower to the People | 970-471-1300  
flowertothepeoplecolorado.com
- ◇ Rose Petals | (970) 486-1158  
flowers@rosepetalsvail.com  
Rosepetalsvail.com
- ◇ Petals of Provence | 970 926-4233  
flowers@petalsofprovence.com  
petalsofprovence.com
- ◇ La Rue Floral  
casey@laruefloral.com

## ENTERTAINMENT

- ◇ Performance Entertainment  
303-246-2045 | matt@topdenverdj.com
- ◇ Mannequin the Band  
303-954-0602 | mannequintheband.com
- ◇ A Music Plus  
303-426-9990 | amusicplus.com
- ◇ Funkiphino  
303-444-FUNK (3865) / funkiphino.com
- ◇ The Harry Baxter Band  
970-376-1024 | harrybaxterband.com
- ◇ Kevin LaCarrubba | 970-331-5539
- ◇ Leavitt Music Services  
303-693-2183 | leavittmusicservice.com
- ◇ Jonny Mogambo Band  
970-331-6111 | jonnymogambocom

## DECOR

- ◇ Event Rents | (303) 972-0975
- ◇ Max & Livie | (720) 536-8100
- ◇ Colorado Tent & Event | (970) 262-6858

## PHOTOGRAPHERS

- ◇ Nate & Jenny Weddings  
720 -937-4078 / nateandjennyweddings.com
- ◇ Jamee Photography  
720-341-7021 / jameephotography.com
- ◇ David Gillette Photography  
815-670-9585 / davidgillettephotography.com
- ◇ Gillespie Photography  
970 -397-6892 Stacy & Trent Gillespie | gillphotos.com
- ◇ Majestic Films  
720-318 8870 / Christopher Bramley | Majesti-

## WEDDING CAKES

- ◇ Mountain Cakes  
970-328-0312 / mountainflour.com
- ◇ Cornerstone Chocolates & Confections  
970-291-1343 | cornerstonechocolates.com

## MAKEUP ARTISTS

- ◇ Carissa Passerella | 720-470-9314
- ◇ Laura Anzalone | 970-376-6689
- ◇ Liz Spetnagel | 970-471-3225
- ◇ Cos Bar | 970-476-7734



# GALLERY

