

A Tuscan Grill
VISTA 
at Arrowhead



View of the Vista Patio from the 18th Hole at CCR

WEDDING AND EVENT INFORMATION

2015

676 Sawatch Drive, Edwards, CO 81632

telephone: 970-926-2111 *email: vistaspecialevents@gmail.com*

www.vista-arrowhead.com



Wedding reception table set up in our Club Room by the fireplace

Vista at Arrowhead is located in the Country Club of the Rockies Clubhouse at the base of Arrowhead ski Mountain. 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 200 people inside and we have seating for 100 people on the terrace overlooking the greens. We can accommodate 100 without having to reserve the full facility. Any parties with a DJ/Musician and with 100 or more guests in the winter and 100 guests in the summer would need to reserve the entire restaurant. In some cases, parties over 200 will need to rent extra chairs and silverware.

2015 PRICING FOR EVENT SPACES AT VISTA

***The Buyout minimum refers to the minimum you must spend in food and beverage (not including tax and service charges)**

DINNER

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

Groups up to 80 people
Sunday through Thursday: No Buyout Minimum
Friday-Saturday: Buyout Minimum \$8,000
Exclusive use of Room: 5:00-11:00 p.m.

***Ford Room – Dinner: Private Room**

Groups up to 24 people No Buyout Minimum
Exclusive use of Room: 5:00-11:00 p.m.

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

Groups up to 200 people
Sunday through Thursday: Buyout Minimum \$ 9,000
Friday and Saturday: Buyout Minimum \$14,000

LUNCH

***Full Facility Buy Out – Lunch: Private Room/Full Bar Access (Does not include weddings)**

***May 30 through June 30 and September 8 through September 30**

Groups up to 200 people
Monday through Friday: Buyout Minimum \$3,000
Saturday - Sunday: Buyout Minimum \$2,000

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

Groups up to 80 people
Monday through Friday: Buyout Minimum \$ 1,500
Saturday - Sunday: Buyout Minimum \$ 1,000

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

Groups up to 90 people
Monday through Friday: Buyout Minimum \$ 1,500
Saturday - Sunday: Buyout Minimum \$ 1,000

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

July 4th Weekend: Thursday – Sunday December 21-January 5th MLK Weekend: Thursday – Sunday
President's Weekend: Thursday – Sunday Month of February & March



The view from Vista's Patio looking onto the 9th and 18th holes of CCR

TERMS AND CONDITIONS

For your function to be as successful as possible please read and understand all the information in this packet. Vista prefers to work with one person when planning your event and a day of coordinator for wedding ceremonies and/or receptions. A day of coordinator (other than the bride) is **REQUIRED** for a wedding ceremony and/or reception. Functions include but not limited to: outside vendor coordination, timeline creation, decorations and materials not provided by Vista.

Price Quotations

Price quotations, verbal or written, are subject to change due to fluctuation in costs. Confirmed prices will be established only when the menu has been set and a confirmation in writing has been created.

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, and after any changes made to the contract prior to the event.**

Buffet, Hors d'oeuvres & Beverage

All Food and Beverage is subject to 23% Service charge and 4.4% Sales Tax. No outside food or beverage may be brought into the facility with the exception of a wedding cake, cupcakes or pies. The service staff will cut and serve the wedding dessert. A cake cutting fee of \$2.00 per person will be charged.

Liquor Policies

It is against Colorado Liquor Laws for any host or guest to bring outside alcohol into the facility. Vista will be the sole provider for all wine, beer and liquor. If a function has a specific brand request we will order it upon availability.

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.

Options for bar set up are:

- **Hosted Bar:** The person, company or association hosting the reception pays for the drinks.
- **Cash Bar:** Alcoholic beverages are purchased on an individual basis by cash or credit card.
- **Hosted/Cash Bar:** Host will purchase alcohol for a time period (1 hour minimum) then offer alcohol on an individual basis for the rest of the event.

Wedding Cake

Our preferred wedding cake vendor is Mountain Flour - 970-328-0312 - 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.

Set Up & Breakdown Fee

Set up fees will be determined on a per event basis with a minimum of \$200 and up to \$700 depending on dance floors and seating charts. Full Facility Buyouts require a \$700 facility fee, which includes two dance floors, linens and tables set up as determined by the Client and Event Manager.

Wedding Ceremonies

If any rentals are required the coordinator must contact and rent from a rental company or additional charges will apply.

Property

The tables and chairs in our facility are provided and cannot be removed from the facility. We do not have the space available to store personal property, equipment, or supplies belonging to an event host. All such items must be removed from the property at the end of the function. Vista at Arrowhead will not assume or accept responsibility for damage to or loss of personal articles or rented equipment.

Golf Course

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

Decorations/Damages

All decorations or displays **MUST** have prior approval before being setup in the restaurant or clubhouse (interior and exterior). Vista does not allow the affixing of anything to the walls, floors, furnishings, or ceilings of rooms with nails, tape, staples, or any other substances. No open flames or sparklers are allowed at Vista. The host or sponsor of an event will be responsible for any damage or loss of property that occurs in the function room or other areas of the property that is caused by his or her guests, invitees, or independent contractors affiliated with the function.

Closing

All bands and other entertainers must finish their last set by 11:00 pm. All banquet rooms must be vacated by 11:30 pm. We reserve the right to control all functions held on club premises and to discontinue service of alcoholic beverages at any time, if, in the judgment of Vista management, it would be in the restaurant's best interest.

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 (ex. stamp, sticker, colored dot) of what choice of entrée the guest has chosen prior to the event. Table numbers and/or table names must be provided by host.

Food and Beverage Minimum

The food and beverage minimum is the amount of money that you are required to spend on a combination of food and beverage, excluding sales tax. Food and beverages to be included in the minimum include 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.

Final Menu Selection & Guarantee

Food and beverage selections must be finalized and confirmed with your Special Event Manager at least 4 weeks prior to the date of the event. We will need an estimate of number of guests when booking your event. Vista must be notified of the exact number of guests attending a function at least 7 business days prior to the date of the event. This will be considered a guarantee, for which you will be charged, even if fewer guests attend the event.

Linens

White, Champagne and Black linens (tablecloths and napkins) are provided at no charge. If other linens are desired you may discuss those with your event manager. Colored linens other than white, champagne or black are considered special order items and must be requested three weeks in advance of the function in order to guarantee their availability. Please be aware that not all colors are available in all tablecloth sizes. Although we can't guarantee the availability of a certain color, we will make every effort to obtain it for you.

Equipment and Hardware

Vista has an 85 inch television in our club room available to hosts and functions at no additional charge. It has capabilities to play slide shows, movies, presentations etc. There is a sound system wired throughout the restaurant that a CD or iPod can be played through. It is required that someone from the group comes in to test out the equipment (TV and computer connections, CDs, iPod) 24 hours prior to use.



Bride and Groom on Vista's Dance Floors

2015 APPETIZER LIST AND PRICING

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	3.00
♥Baked Mushrooms Stuffed with Basil Pesto	3.00
♥Baked Brie with Caramelized Onion Crostini	3.00
Beignets with Gruyere & Parmesan	3.00
Corn Fritters	3.00
Crispy Spanakopita Triangles, Spinach, Feta Cheese	3.00
Crostini with Ricotta, Fig & Olive Compote	3.00 ☒ (on rice cracker)
Crostini with Warmed Cheese & Mushroom	3.00
Cucumber Cups with Hummus & Yogurt ☒	3.00 V (hummus only)
Fennel Marinated Olive, Red Pepper & Mozzarella Skewers ☒	3.00
Flat Bread with Marinated Buffalo Mozzarella	3.00
♥Flat Bread with Ricotta & Pesto	3.00
Flat Bread with Creamy Sundried Tomato Dip	3.00
Fresh Fruit Skewers	3.00
♥Goat Cheese & Mascarpone Croquettes	3.00
Goat Cheese Truffle with Pistachios ☒	3.00
Olives stuffed with Cheese & Fried	3.00
Roasted Red Pepper & Feta Stuffed Zucchini Cup ☒	3.00
♥Roasted Veggie Skewers, Lemon Yogurt Sauce ☒	3.00 V (no sauce)
Spoons with Polenta & Mixed Olive Tapenade ☒	3.00
Spoons with Melon & Mint Salad ☒	3.00 V
Soup Shots –Gazpacho, Black Bean or Mushroom ☒	3.00 V (gazpacho)
Tomatoes stuffed with Feta & Olives ☒	3.00
Tomatoes stuffed with Calamata Couscous	3.00 V
♥Truffle Flat Bread, Roasted Garlic & Stilton Bleu Cheese	3.00
Twice Baked Potatoes – Mini ☒	3.00
♥Warmed Fingerling Potato Cups, Crème Fraîche & Caviar ☒	Market
♥Wild Mushroom & Onion Tartlets	3.00
Zucchini & Herb Fritters	3.00

Meat/Poultry

Priced Per Each/Person

♥Baked Mushrooms stuffed with Pancetta, Figs & Spinach ☒	3.50
Blue Cheese & Bacon Gougeres	3.50
Bolognese stuffed Mushroom Caps ☒	3.50
Crostini with Beef & Horseradish Cream	3.50
♥Crostini with Rare Roast Beef, Peppers, Feta Cheese & Olives	3.50
♥Dates stuffed with Bacon, Blue Cheese & Smoked Paprika ☒	3.50

☒ Denotes Gluten Free Item ♥ Vista Favorite's V Vegan Choices
 *Pricing Subject to change due to food cost and availability

Meat/Poultry (continued)

Priced Per Each/Person

Endive Spears with Sweet Potato, Bacon, Sour Cream & Chives [ⓧ]	3.50
Lamb Empanadas	3.50
♥Lamb Ragu with Parmesan in a Phyllo Cup	3.50
♥Melon, Prosciutto & Mozzarella Skewers [ⓧ]	3.50
♥Pork & Vegetable Pot Stickers, Oriental Dipping Sauce	3.50
Pork Spring Rolls	3.50
♥Grilled Beef Skewers, Sweet Thai Chile Sauce [ⓧ]	3.50

Fish/Seafood

Priced Per Each/Person

♥Black Pepper Seared Tuna Skewers, Wasabi Aioli [ⓧ]	4.00
♥Cherry Tomatoes Stuffed With Crab & Avocado [ⓧ]	4.00
Clams Casino - Vegetarian or Bacon	Market
Crispy Crab Wontons	4.00
♥Coconut Shrimp (Size: U-15)	Market
Cucumber Cups stuffed with Crab [ⓧ]	4.00
♥Cucumber Cups stuffed with Smoked Trout, Sour Cream & Dill [ⓧ]	4.00
♥Endive with Smoked Salmon Mousse [ⓧ]	4.00
Endive with Lobster Salad [ⓧ]	Market
Endive with Shrimp Salad [ⓧ]	Market
Lobster Crostini	Market
♥Mini Crab Cakes, With Aioli	4.00
Mini Lobster Tacos (in a corn shell) with Yellow Tomato Salsa [ⓧ]	Market
Mini Salmon Cakes with Horseradish Crème Fraîche	4.00
Mushroom Stuffed with Crab	4.00
Roasted Fingerling Potato Cups with Smoked Salmon, Crème Fraiche & Caviar [ⓧ]	Market
♥Seared Sea Scallops Wrapped in Bacon [ⓧ]	Market
♥Skewered Shrimp with Cocktail Sauce [ⓧ] (Size: U-15)	Market
♥Spoons with Fresh Oysters & Mignonette [ⓧ]	Market
Smoked Salmon, Cream Cheese & Chive Finger Sandwiches	4.00
Smoked Salmon on a Potato Pancake	4.00
Yellow Fin Tuna Tartar on Taro Chips with Pickled Ginger Aioli [ⓧ]	4.00
Yellow Fin Tuna Burgers on Pita Triangles with Mint Aioli	4.00

[ⓧ] Denotes Gluten Free Item ♥ Vista Favorite's

V Vegan Choices

*Pricing Subject to change due to food cost and availability



A newlywed couple strolling on the bridge outside of Vista

2015 STATIONED APPETIZERS OPTIONS

These appetizers are suitable for buffet table service only.

Fruit/Vegetable/Cheese

Priced Per Each/Person

Assorted Sliced Vegetables with Creamy Dip (GF)	3.00 V (no sauce)
♥Brie Sandwiches with Fig Jam, Grilled	3.00
Caesar Salad Crostini (Grilled Artisan Bread, Chopped Romaine, Dressing & Anchovy)	3.00
Creamy Cuban Black Bean Soup Shots (GF)	3.00
♥Crispy Breaded Asparagus, Gorgonzola Dipping Sauce	Market
Crispy Polenta topped with Mushrooms & Gruyere Cheese (GF)	3.00
Fennel Marinated Feta & Olive Skewers (GF)	3.00
Fried Green Tomatoes with Zesty Sauce	3.00
Goat Cheese, Pesto & Sundried Tomato Terrine	3.00
♥Greek Salad Skewer – Olive, Feta, Red Pepper, Greek Dressing (GF)	3.00 V
Homemade Hummus, Pita Triangles	3.00 V
Imported & Domestic Cheeses	3.50
(Garnished with Fresh Fruit & Served with Assorted Crackers) (GF) with rice crackers	
♥Pizza Roll stuffed with Cheese & Olives	3.00
♥Tuscan Vegetable Spring Rolls	3.00
Warmed Marinated Olives (GF)	3.00 V

Fish/Seafood

Priced Per Each/Person

♥ Chilled Cocktail Shrimp, Bloody Mary OR Tangy Cocktail Sauce (GF) (Size: U-15)	Market
Clams – Baked Stuffed with or without Bacon	Market
♥ Crispy Crab Wontons- Homemade Of Course	Market
Grilled Spicy Thai Shrimp (GF) (Size: U-15)	Market
♥ Michael's Famous Crispy Calamari, Lemon Basil Aioli	4.00
Pancetta Wrapped Shrimp, Aged Balsamic (GF) (Size: U-15)	Market
Seared Shrimp, Zesty Wasabi Cocktail Sauce (GF) (Size: U-15)	Market
Thai Style Mini Shrimp Tacos	Market
(GF) in a corn shell	

Raw Bar

Priced Per Each/Person

Jumbo Shrimp (GF) (Size: U-6)	Market
♥ Smoked Salmon Platter (smoked salmon, cream cheese, capers, onions and bagels)	4.50
Oysters (GF)	Market
Lobster Tails (GF)	Market
♥ Sushi	Market

(GF) Denotes Gluten Free Item ♥ Vista Favorite's V Vegan Choices
 *Pricing Subject to change due to food cost and availability

Meat/Poultry

Priced Per Each/Person

Asian or BBQ Chicken Wings ☒	3.50
♥Bite Size Potato Skins, Cheese, Scallions, Bacon, Sour Cream & Tomatoes ☒	3.50
Crispy Chicken Lollipops, Thai Peanut Dipping Sauce ☒	3.50
Cucumber Boats Stuffed With A Beef & Orzo Salad	3.50
♥Hot Ham & Gruyere & Honey Roll Up	3.50
Lemon Marinated Lamb Kebabs, Cilantro-Yogurt Sauce ☒	3.50
Lettuce Wraps, Thai Style Ground Pork Salad ☒	3.50
Piri-Piri Chicken Lollipops ☒	3.50
Sausage Wrapped In Pastry, Mustard Dipping Sauce	3.50
♥Sliders with Beef, Cheese, Onions, Mustard	3.50
Sliders with Meatballs	3.50
♥Swedish or Italian Meatballs and Sausage	3.50
Sweet & Spicy Sesame Lamb Meatballs	3.50

Michael's Homemade Potato Chips ☒ or Pita with Choice of Dip **\$3.00 per person**

♥Blue Cheese & Walnut		♥White Bean & Roasted Garlic V	
Cucumber & Cilantro Yogurt		Green Onion Yogurt	
Curried Lentil Dahl V (no yogurt)		♥Pico De Gallo V	
Caramelized Onion		Spicy Tomatillo Salsa V	
Edamame Hummus V	+\$1.00/per person	Spinach & Artichoke	+\$1.00/per person
Red Pepper, Olive & Caper Salsa V	+\$1.00/per person	Guacamole	+\$1.00/per person V
		Clam	+\$1.00/per person
		V Vegan Choices	

☒ Denotes Gluten Free Item ♥ Vista Favorite's
*Pricing Subject to change due to food cost and availability



Passed Appetizer: Italian Sausage Stuffed Mushrooms with Pesto



Vegetarian Cauliflower Steak – Vista can accommodate any diet!

2015 PLATED DINNERS AND PRICING

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

**Pricing Subject to change due to food cost and availability*

OPTION 2 – \$60.00++

Choice of

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, vegetable and sauce*

Stockyards Angus Beef Filet

Grilled Jumbo Shrimp

Grilled Ruby Red Trout (or seasonal fish)

Course 3

Maple Mascarpone Cheesecake with Maple Glaze

Trio of Sorbet

Flourless Chocolate Cake with Espresso Sauce

OPTION 2 – \$60.00++

Choice of

Course 1

Chick Pea Flour Dusted Calamari

Steamed Mussels

Fig, Gorgonzola & Walnut Tartlet

Course 2 *All served with creatively prepared starch, vegetable and sauce*

Stockyards Angus Beef Filet

Grilled Jumbo Shrimp

Seared Balsamic Spice Rubbed Yellowfin Tuna

Course 3

Key Lime Pie

Chocolate Mousse in a Chocolate Cup with Fresh Berries

Seasonal Fruit Crumble with Vanilla Gelato

OPTION 3 – \$45.00++

Choice of

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, vegetable and sauce*

Penne Pasta baked with Tomato, Fontina, Mozzarella, Cream & Herbs

Pan Roasted New Zealand King Salmon

Grilled Free Range Chicken

Course 3

Homemade Cannoli Duet, Pistachio filled and Chocolate filled, Fresh Berries, Crème Anglaise

Strawberry Shortcake, Homemade Biscuit, Strawberries, Brandy Whipped Cream

Vanilla Bean Crème Brûlée

OPTION 4 – \$45.00++

Choice of

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, vegetable and sauce*

Chianti Braised Colorado Lamb Shank

Grilled Jumbo Shrimp

Tagliatelle, Creamy Wild Mushroom Ragu, Black Pepper Mascarpone

Course 3

Small Sized Bananas Foster Vanilla Ice Cream, Caramel and Banana Flambé

Fresh Berries and Mascarpone Whipped Cream Cup

Espresso Chocolate Chip Ice Cream Pie, Oreo Cookie Crust

OPTION 5 – \$60.00++

Choice of Three Passed Appetizers

Course 1

Creatively Prepared Salad

Course 2 *Served with creatively prepared starch, vegetable and sauce*

Surf and Turf: Smaller portion of Fresh Fish and Filet

Course 3

Choice of one of our seasonal desserts



A Vista Classic – Crustless Amaretto Cheesecake with Blueberry Compote

SUMMER ONLY – 2015 GRILL NIGHT MENU

Grill Night is a fun and interactive way to entertain your guests. Attendees enjoy cocktail hour on the deck while a chef grills your dinner. Once the buffet opens you and your guests may dine outside or inside depending on the weather.

\$50.00++/person

+Additional up-charges apply to certain foods

*Pricing & product availability subject to change with the season

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

SALADS

Baby Spinach, Apples, Walnuts, Blue Cheese, Crisp Pancetta
Beet, Baby Arugula, Orange, and Fennel
*Caprese Salad
Classic Caesar Salad
Cucumber, Ginger, Cilantro, Mint, Rice Wine Vinaigrette
Five Veggie Slaw
Greek Salad
Hearts of Palm Salad
Iceberg, Radishes, Cucumbers, Bacon, Blue Cheese Vinaigrette
Romaine, Frisée and Fried Plantain Salad
*Sliced Summer Tomatoes, Cilantro Vinaigrette

VEGETABLES

*Grilled Asparagus
Grilled Eggplant, Red Onion, Gremolata
Grilled Squash or Grilled Sweet Corn
Grilled Vegetables - Crumbled Feta, Basil Pesto
Marinated Green Beans
Roasted Cauliflower or Broccoli or Sweet Peppers
Sautéed Spinach with Lemon and Garlic
Stir Fried Seasonal Vegetables
Veggie Skewers

STARCHES

Black Beans, Hominy and Green Chiles
Bulgar Wheat Salad
Mashed Potatoes: Garlic, Curry, Corn, Red Pepper
Pasta Shells - Spinach, Caramelized Onions, Cream
Rice: Pilaf, Coconut Curry, Basmati
Warm Orzo Pasta Salad
Warm Potato Salad
Warm Quinoa Salad with Cilantro, Mint and Lime

MEATS

Chicken stuffed with Ricotta, Sundried Tomatoes, Spinach
Herb Marinated Chicken
Pork Tenderloin or Pork Chops
Brine Cured and Stuffed Pork Roast
+Lamb Chops, +Rack of Lamb or Lamb Kebabs
Steak: Flank, Flat Iron, +Tenderloin, Ribeye,
NY Strip

FISH

Columbia River Salmon
Mahi Mahi
Rocky Mountain Ruby Trout
Seared Rare Yellowfin Tuna
Swordfish
*White Sea Bass
Baked Cod - Leeks, Fennel, Lemon, White Wine
Shrimp (Cajun Spiced Shrimp)
+Lobster Tails (\$15/person)

SAUCES

Tzatziki
Chimichurri
Tahini Dressing with Cumin and Chipotle
Lemon Butter Sauce
Salsa Rossa (Roasted Red Pepper and Tomato)
*Palisade Peach Chutney
Pineapple Salsa
Fresh Herb Aioli
Olive Aioli
Pico de Gallo/ Salsa Verde
Creamy Tarragon Sauce
Coconut Curry Sauce
Spicy Peanut Sauce

DESSERTS

Banana Fosters Bread Pudding
Crustless Cheesecake with Blueberry Sauce
Flourless Chocolate Cake with Raspberry Gelato
Key Lime Pie
Pecan and Chocolate Chip Brownies with Ice Cream
Tiramisu
Sticky Pudding Coffee Cake
Strawberry Shortcake
Vanilla Crème Brulee
Warm Berry Crumble with Vanilla Ice Cream
*Warmed Palisade Peaches Cobbler
*Baked Peaches in Puff Pastry with Homemade Whipped Cream
*Poached Peaches and Pound Cake





Ceremony set up on Vista's East Deck

Vista 2015 Event Bar Levels

Items/pricing subject to change due to availability (++) tax and gratuity)

Well \$7.50/drink++

Selection of Well Liquors – Specific brands changes throughout the season:

Vodka, Gin, Rum, Tequila, Bourbon, Scotch

Assortment of Domestic, Draft and Import Beers (\$3.75-6.00/drink++)

Selection of Banquet Wines – Specific brands change throughout the season:

Chardonnay, Sauvignon Blanc, Pinot Grigio, Prosecco, Merlot, Cabernet Sauvignon, Pinot Noir, Malbec
\$30/bottle

Call \$8.50/drink++

Ketel One Vodka, Tanqueray Gin, Bacardi Rum, Jose Cuervo Tequila, Makers Mark Bourbon, Dewars Scotch

Assortment of Domestic, Draft and Import Beers (\$3.75-6.00/drink++)

Selection of wines off of the Vista wine list valued at \$8.50/glass or \$34/bottle

Premium \$10/drink ++

Grey Goose Vodka, Bombay Sapphire Gin, All Rums, Hornitos Plata Tequila, Crown Royal Bourbon, All Rums, Hornitos Plata Tequila, Chivas Scotch

Assortment of Domestic, Draft and Import Beers (\$3.75-6.00/drink++)

Selection of wines off of the Vista wine list valued at \$10/glass or \$40/bottle

Full Open Hosted Bar

Cost per drink will depend on drink ordered.

Limitations on drink pricing determined by host of event prior to event.

Liquor drink prices range from \$7.50/drink++ (well drinks) to \$62/drink++ (Hennessy Paradis)

Assortment of Domestic, Draft and Import Beers (\$3.75-6.00/drink++)

Selection of Vista's wines by the glass, range from \$8/drink++ to \$21/drink++

2015 SAMPLE CONTRACT

VISTA AT ARROWHEAD

676 Sawatch Drive, Edwards,
CO 81632 PHONE
970-926-2111 FAX
866-594-6974

Mailing:
PO Box 1917, Edwards, CO
81632 www.vista-
arrowhead.com
vistarestaurant@gmail.com

DAY/DATE:	ROOM:
ARRIVAL TIME:	DEPARTURE TIME:
# OF GUESTS:	GUARANTEE:
EVENT TYPE:	PHONE:
CONTACT:	E-MAIL:
DAY OF COORDINATOR:	E-MAIL/PHONE: _

APPETIZERS:

SALADS:

ENTREES:

DESSERT:

TOTAL OF FOOD:

LIQUOR:	YES/NO	HOSTED/CASH
WINE:	YES/NO	HOSTED/CASH
BEER:	YES/NO	HOSTED/CASH

WELL LIQUOR-Svedka, Bombay, Cruzan, Sauza, Cutty Sark, Jim Beam

\$7.50

BEER – Domestic, Import, Microbrew, Draft assortment

\$3.75-6.00

WINE: Pinot Grigio, Chardonnay, Sauvignon Blanc, Pinot Noir, Cabernet Sauvignon, Merlot, Malbec

\$7.50/glass/\$30.00/bottle

Are shots available?

If well bar is hosted, is other liquor available on a cash basis?

Champagne Toast?

Timing:

N/A BEV: Coffee/Tea/Soda \$2.00/person Juice
 \$3.00/person

Drink Stations TBD

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

A/V EQUIPMENT USE: YES/NO

IN ORDER TO USE A/V GUEST MUST TEST 24 HOURS PRIOR TO EVENT

A/V (MIC OR TV) GUEST IS RESPONSIBLE FOR HIRING TECH IF THEIR MEDIA DOES NOT WORK - VISTA IS NOT RESPONSIBLE

LINEN:

LINEN COLOR: WHITE, CHAMPAGNE AND BLACK ARE AVAILABLE

TABLE SET UP:

COFFEE STATION? **\$50 YES/NO** Regular, Decaf, cups, teaspoons, cream, milk, sugar/sweetener, empty basket

DRINK STATIONS? **\$50/per lemonade & iced tea station**

YES - NO

WATER STATION?

CHARGE

DESSERT STATION?

FLOWERS:

WEDDING COLORS:

FINAL SEL. DATE:

FORM OF PAYMENT:
 CHILDREN?
 DIETARY RESTRICTIONS?
 RECEPTION TABLE?

APPROX. PRICING	# of items	Pricing	Total Price
Food Approximate pricing			\$0.00
Wedding Cake		8.00	\$0.00
Vendor Meals - Boxed		25.00	\$0.00
N/A Bev: coffee, tea, soda		2.00	\$0.00
Alcohol approx. 5 drinks per		7.50	\$0.00
Food & Beverage Total			\$0.00
Approx. 4.4% Tax			\$0.00
Approx. Service Charge			\$0.00
SUB TOTAL			\$0.00
Facility Fee	1	700.00	\$700.00
Valet \$50		50.00	\$0.00
Coat Check (winter)		50.00	\$0.00
TOTAL			
Dep. Amt			
F&B Buyout Minimum			

PRICE QUOTATIONS:

Price quotations, verbal or written, are subject to change due to fluctuation in costs.

Confirmed prices will be established only when the menu has been set and a confirmation in writing has been created.

VALET PARKING:

Parties up to 50: one valet, 51-100: two valets, 100-150: three valets, 150 or more: four valets. Valet parking fee is \$50 per valet.

INCLUDED IN OUR FACILITY:

1. Tables, chairs, linens, 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. Full Facility Buyouts require a Facility Fee of \$700; Facility Fee includes two dance floors & table set up arranged with Event Manager
4. All Events require a Facility Fee starting at \$200; includes table set up arranged with Event Manager and all items from #1.
5. The tables and chairs in our facility are the ones provided for the event. These cannot be removed from the premises.

HOLDS/CONTRACTS:

1. Vista at Arrowhead will hold a requested date for a 2 (two) week period. Beyond that, a deposit will be required of 25% of Buyout.
2. Deposit will be 100% refundable for up to 6 (six) 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 2 (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 7 (seven) business 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 30 (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 Event Manager 6 (six) weeks prior to the date of your event.

Vista is not responsible for lost or stolen items.

FOOD AND BEVERAGE:

A Food & Beverage Minimum will apply for Events. All Food & Beverage will have 23% Service Charge and 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

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/ENTERTAINMENT

:

Bands and Entertainers 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 (check or cash is accepted) is required prior to your function for the balance of your event

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

WEDDING CEREMONIES/RECEPTIONS:

Receptions require a Facility Fee of \$700; Facility Fee includes two dance floors & table set up pre-arranged with Event Manager

Ceremonies will require a \$700 set up fee

If rentals are required, the coordinator must arrange rentals or 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/day of coordinator 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 the managers discretion

TASTING MENU:

A complimentary tasting can be scheduled 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 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: _____

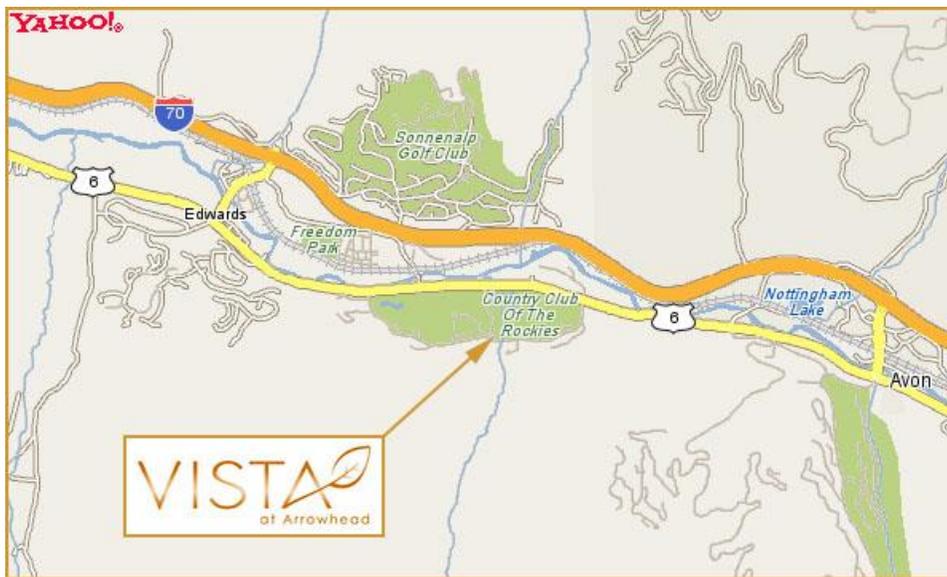
VISTA AT ARROWHEAD LOCATION & DIRECTIONS

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.

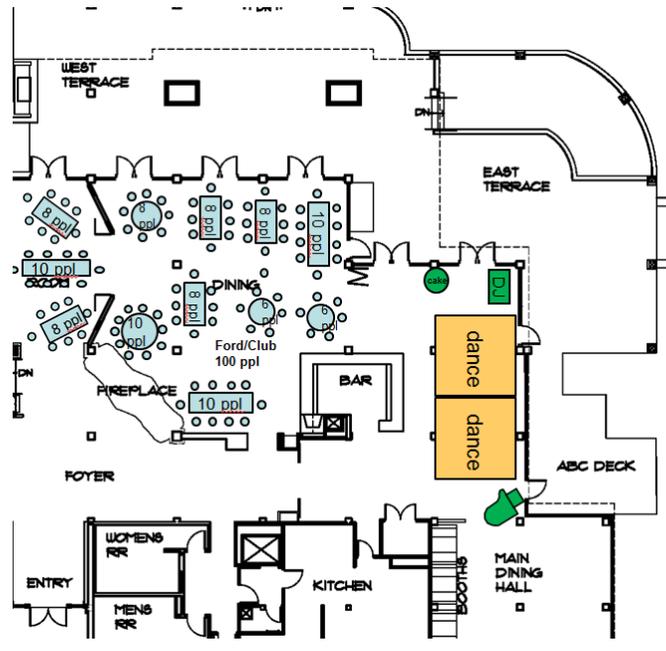
From Edwards, travel east on Highway 6 and turn right at the "ARROWHEAD SKI" sign.

Stop at the gate, and tell them you are going to Vista at Arrowhead - it's just a quarter mile past the gate!

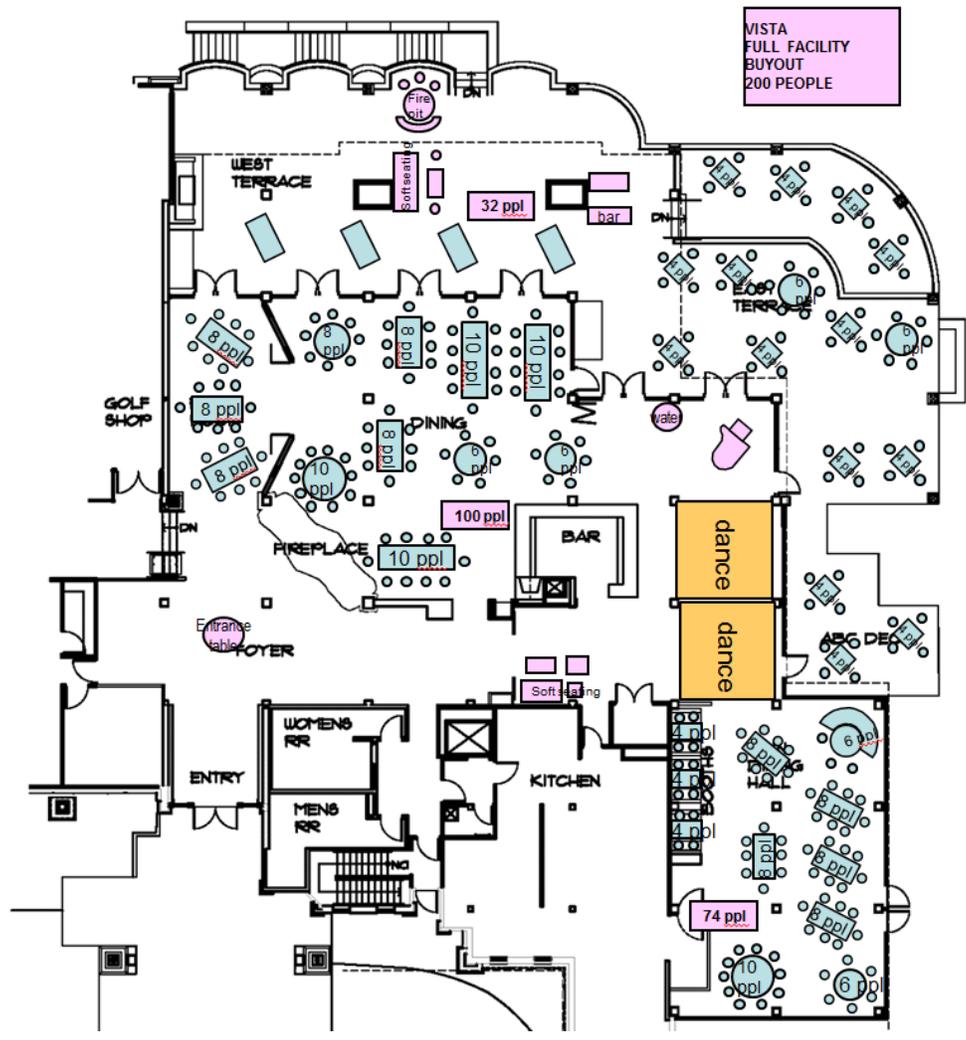


Bird's-eye View of the Club Room

SEATING CHART FOR 100 PEOPLE



SEATING CHART FOR 200 PEOPLE



RECOMMENDED VENDORS

This list is not inclusive to all vendors in the area

Wedding Consultants

The Soiree Studio	(720) 232-6952	Christine Ashburn	www.thesoireestudio.com
Pink Champagne Events	(720) 872-1642	Jessica MacTaggart	www.pinkchampagneevents.com
Frosted Pink Weddings	(970) 701-4157	Kelly Karli	www.frostedpinkweddings.com
Mountains and Meadows	(970) 926-2177	Joann Moore	www.mmweddingscolorado.com
Details Details	(713) 885-1909	Ashleigh Scanlan	www.doublethedetails.com

Photographers

Cara Leonard	(970) 471-1370		www.caraleonardphotography.com
Zach Mahone	(386) 795-2741		www.zachmahone.com
Brooke Heather Photographer	(970) 389-6277	Brooke Bailey Thomas	http://brookeheatherphotographer.com
David Gillette Photography	(815) 670-9585	David Gillette	www.davidgillettephotography.com
IN Photography	(970) 333-0594	Mark and Michele	www.inphotography.net
Kira Horvath	(303) 596-0142		www.kiraimages.com
Photo Booth Focus on You	(970) 445-0649	Bobby	www.focusonyouphotobooth.com

Flowers

HotHouse Flowers of Vail	(970) 476-1498	Rae	www.vailflowers.com
Eden	(970) 845-6055	Lisa Forrest	www.edenflowersvail.com
Petals & Pours	(303) 503-3548	Signe Jones	petalsandpours@yahoo.com
Vintage Magnolia	(970) 926-5000		www.vailvintagemagnolia.com

Cakes

Mountain Flour	(970) 328-0312	Shawn Smith	www.mountainflour.com
Batter Cupcakes	(970) 445-7651	Liz Rackoff	www.battercupcakes.com
Cornerstone Chocolates	(970) 291-1343	Felicia Jablonski	www.cornerstonechocolates.com
Columbine Bakery	(970) 949-1400		www.columbinecafe.com
Mountain Cupcakes	(970) 306-6422	Lauren Smith	mountaincupcakes@gmail.com

Videographers

Velare	(303) 519-5503	Tim Twinem	www.velare.tv
Creative Mountain Images	(970) 479-0994	Chad Shaw	www.creativemountainimages.com
Garton Video	(970) 926-2837	Bart Garton	www.gartonvideo.com

Ice Sculptures

Alpine Ice	(970) 306-7423	Paul Wertin	www.vailice.com
Aspen Vail Ice	(801) 870-0891	Scott Rella	www.aspenvailice.com

Entertainment & Live Music

Micky Poage (piano)	Coordinate through Vista		
Randy Waters DJ	(720) 810-4679	Randy Frongillo	randywatersDJ@gmail.com
Groove Nation	(303) 995-9899	Dave DeMichelis	www.CelebrationNationEntertainment.com
Phat Horn Doctors			http://phathorndoctors.com
A Great Time DJs	(970) 845-8566	Eric & Fred	www.agreattimedj.com
Boogie Down	(970) 625-0169	Rob & Karen	
Pat Hamilton (guitar)			pathamiltonmusic@centurytel.net
Katy Kelly (singer/guitar)	(970) 331-6702		kaytekelly76@yahoo.com
Brent Gordon (saxophone)			brntgrd@aol.com
Michael Lancaster (Bagpipes)	(303) 765-1245		

Transportation & Carriages

Zone Transportation	(970) 390-8245		www.zonetransportation.net
Vail Limousine	(970) 949-4900		www.vaillimo.com
Turtle Bus	(970) 471-0547		www.turtlebusbar.com
Colorado Mountain Express	(970) 926-9800		www.cmex.com
Steve Jones Stables	(970) 845-7770		www.vailhorses.com
Rocky Mountain Carriages	(970) 926-0925		

Event Rentals

Alpine Party Rentals	(970) 328-6707		www.alpineparty.com
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Arrowhead Rentals

Beaver Creek Resort Properties	(855) 245-8979	(970)754-6709	
The Seasons Lodge	(866) 764-3829		

Officiators

Erik Williams	(970) 471-2074	vailerik@yahoo.com	
Joel D. Newman, Rabbi	(760) 889-8772	joeldnewman@mac.com	
BC Chapel	(970) 477-2992	www.beavercreekchapel.com	
Calvary Chapel Vail Valley	(970) 926-3880	www.ccw.org	



Vail's Piano Man, Micky Poage

Micky Poage has been a fixture of the entertainment scene in Vail, Colorado since 1976. Known for his creative and elaborate piano arrangements of popular music, Micky has a vast and loyal following derived from his 35 year tenure as "Vail's Piano Man" in Vail Village. He has produced nine recordings to date, his latest being "The Piano Diaries" which was released in December of 2011. This solo piano collection of original works includes a remake of his signature composition "The Last Run of the Day," first recorded in 1988, now widely recognized by skiers worldwide and for some is the paramount soundtrack for skiing.

Micky works mostly out of his studio at his home in Cordillera, CO, where he writes, arranges and practices on his Yamaha C7 piano nearly every day he isn't on the road. Residing in a golf course community just a few miles from the ski lifts serving Vail and Beaver Creek, he claims to have been on "permanent vacation" since he was 19, "skiing and golfing his life away." The grandeur of the Colorado high country provides the inspiration for most of his creativity, but Poage also likes to invent and develop music while working in California where he performs each May.

In August of 2011 Micky relocated his nightly performances from Vail Village to the community of Arrowhead, just west of Vail. He will be playing all his classic piano arrangements from 6-9 PM at Vista Restaurant at Country Club of the Rockies – nightly except Sundays.

**Micky is available to perform events at Vista for \$150.00 per hour
Dates subject to availability**



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.

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.

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. Vista's Signature Dishes include Mussels, Rare Yellowfin Tuna, Lamb Shank...and more!

Vista
Good food, nice people!

