



-Private Alpine Ballroom-

GROUSE MOUNTAIN™ G • R • I • L • L

Award Winning Cuisine and Service

Executive Chef, Brian Busker

www.GrouseMountainGrill.com

Phone 970.949.0600 ext. 102

Fax 970.949.1221

Corporate Events | Wedding Events | Special Occasions

General Information & Policies

Available Spaces

The Alpine Ballroom and Executive Boardroom can be made available for an event based on a lodging commitment. A member of The Pines Lodge group sales department will be happy to quote a room rate for your group. **If your event "start time" is 7:00 p.m. or later a lodging commitment is not required.**

Grouse Mountain Grill restaurant space does not require a lodging commitment (though we do recommend it!) and is subject to availability and a minimum sale requirement.

Seating Capacities

The Alpine Ballroom- 10-100

Pre-Event Foyer- 70 standing cocktails

The Executive Boardroom- 10-40

Attached private elevated patio- 40 standing cocktails

Grouse Mountain Grill- 110

Grouse Mountain Grill Bar (must be used in conjunction with the restaurant) - 60 standing cocktails

Attached private elevated patio- 50 standing cocktail

Ambiance

The Alpine Ballroom: Enjoy one of the most beautiful Ballrooms in the Vail/Beaver Creek area. The room has breathtaking views from floor to ceiling windows, a private elevated patio and an adjacent wide foyer area. Seating at rounds for dinner provides a uniform look that is conducive to adding special touches and decorating elements to customize the look.

The Executive Boardroom: Cozy intimacy is the tone of this room making it perfect for smaller gatherings.

Grouse Mountain Grill: Enjoy this mountain modern restaurant with built in bar, fireplace, and gorgeous windows opening to an elevated patio.

Food and Beverage

By Colorado law, all food and beverage consumed in the Pines Lodge event spaces and restaurant space must be purchased through Grouse Mountain Grill. Bringing in your own food and/or beverages, including alcohol, by law, is not permitted.

Private "Non-Event" Dinner Reservations

There is no room charge or food & beverage minimum for a private dinner.

There is a Gratuity Minimum of \$250.00 per 20 guests or 22% of the food and beverage total, whichever is greater for the private server(s). A custom menu will be created for groups of 20 or more with items taken from the current Grouse Mountain Grill dinner menu. Additional hors d'oeuvres are available and listed on this menu, below. Groups of 20 or less may order directly from the full Grouse Mountain Grill dinner menu.

If the space is available, dinners may begin at 7:00 p.m. or later.

Not Private group dinners in Grouse Mountain Grill dining room (up to 24 guests): A custom menu will be created for groups of 20 or more with items taken from the current Grouse Mountain Grill dinner menu. Additional hors d'oeuvres are available and listed on this menu, below. Groups of 20 or less may order directly from the full Grouse Mountain Grill dinner menu.

Grouse Mountain Grill Restaurant Buyout for Corporate Dinners, Special Events, Wedding Events

A Food and Beverage Minimum will apply for a restaurant dinner buyout, the minimum varies, please inquire.

A private 4 hour daytime event ending prior to 3:30 p.m. will be subject to a \$2,500.00 food and beverage minimum. Please inquire for specific details.

Alpine Ballroom Wedding Related Events

A Food and Beverage Minimum of \$3,000.00 will apply for private wedding related events in The Alpine Ballroom. All food and beverages may be applied to meet the minimum. The event charges will be for the actual sale or the minimum requirement, whichever is greater. Other non-food or non-beverage items, tax and gratuity are additional. There is a site fee of \$500.00 which includes linens, seating diagram, standard centerpieces, custom menus, menu tasting and event outline detailing.

Gratuity, Sales Tax and Beaver Creek Civic Assessment

By law, Sales Tax (county and state) of 4.4% and Beaver Creek Civic Assessment of 5.35% will be added to all Food, Beverages and Audio/Visual.

Suggested Gratuity for your servers (based upon the food, beverage and audio visual total): □22% □23% □24% □25% . Additional minimum gratuity for a private bartender is \$250.00 and if a chef attendant is needed for a buffet, there is an additional service charge of \$150.00.

Wedding Ceremony

Up to 50 guests: \$300.00

More than 50 guests: \$600.00

Set up with Standard chairs, if available, are included. If the standard chairs are unavailable due to the rest of event needs or if a specialty chair is selected, we are happy to arrange for rental chairs.

Furniture, Linens, Dishes, Flatware, Glassware

All of the event spaces come with tables, chairs, linens (white or ivory), dishes, flatware and glassware. Specialty linens (for any space) and chairs (for The Alpine Ballroom) are available at an additional rental charge plus a \$75 handling fee.

Event Planning

An experienced Grouse Mountain Grill event services manager will detail your Event Order keeping it up to date with all of the specifications and charges, provide a diagram, oversee the event set up to the specifications outlined and transition the event to the scheduled staff manager.

Approved centerpieces, table top items, welcome table items, guest book and place cards may be delivered for placement by our staff for your event. Escort Cards should be provided by the host of the event in alphabetical order, Place Cards in bags with table numbers for each bag of cards indicated. Unscented votive candles or floating candles are the only type of candles permitted. Confetti, rose petals, rice, sparklers and the like are not permitted.

In the case of a wedding related event, our staff is happy to assist with timing details such as announcements, introductions, cueing of the toasts, first dance and cake cutting if needed.

Our staff is happy to make a menu for your event, including a logo or heading, at no additional charge.

At the conclusion of the event, the staff will place all provided décor items in a central location for packing up and removal by the guest. Advance approval should be requested to leave items until the following day for pick up and removal. Abandoned items left for more than 4 days will be discarded.

Dance Floor

Any size Dance Floor is available for your event. The cost for a typically used 15' x 15' Dance Floor including delivery and take down is approximately \$600.00.

Wedding Event Menu Tasting

Once a Wedding Reception or Rehearsal Dinner is confirmed with a deposit, a complimentary tasting is provided for up to four guests. The tasting will be arranged in advance based on the anticipated menu for your group. It usually occurs during regular dinner service at a mutually agreed upon date and time. Tastes of wines, as it pertains to style, will also be provided. There is no charge for the tasting, but it is requested that the guest leave a tip for the service (\$50 for 2 guests, \$75.00 for 3-4 guests or more at your discretion).

Event Time Allowances and Music Ordinance

Lunches, Dinners, Rehearsal Dinners and Wedding Receptions without dancing- 4 hours

Wedding Receptions with dancing- 6 hours

For events lasting longer than the time allowance, an additional service charge may apply.

Amplified Music must be in compliance with Beaver Creek's Noise Ordinance. In all cases, amplified music must end at 11:00 p.m.

Audio/Visual

A full selection of audio/visual equipment is available to you and will be ordered and set up for you through our local company PSAV. Pricing is based upon your selections.

Parking on site

For guests arriving from off-site (not staying at The Pines Lodge), parking at the location is not available. Beaver Creek's complimentary Village Transportation can transport your guests to and from The Pines Lodge anywhere within Beaver Creek. Advance notice should be given for this type of service: (970) 949-1938.

Mailing Address

Packages or mail arriving via

UPS or Federal Express should come to:

141 Scott Hill Road, Beaver Creek Resort, Avon, CO 81620

USPS: PO Box 1790 Edwards, CO 81632

About Executive Chef, BRIAN BUSKER

Brian Busker was born and raised on Delaware's eastern shore where he spent every summer flounder fishing, crabbing and clamming from his grandparent's pontoon boat. In his teen years he became hooked on the adrenaline of trolling for game fish such as bluefish, tuna and marlin. Between the fishing with his dad's parents and the cooking with his mom and her Italian side of the family, Chef Brian feels he was destined to spend his life around food.

Brian traveled and worked extensively from 1995-2003 throughout the United States and finally settled in Florida. While attending culinary school at the Le Cordon Bleu College of Culinary Arts-Orlando, he took on the role as sous chef at the Gaylord Palms Hotel. After having lived in Vail in his twenties he was ready to return and focus on his career. In 2009 then became the Banquet Chef/Executive Sous Chef for the Vail Cascade Hotel under the highly acclaimed Chef Adam Votaw.

In January of 2011 he heard Nobu was coming to town and began sending resumes, making phone calls and whatever it took to get on the opening team for Matsuhisa. Fortunately, his persistence paid off and he was hired in July of 2011 as a Sous Chef before being promoted to Executive Chef, eight months later. Working for Nobu allowed him a platform to showcase his ideas at multiple James Beard Celebrity Chef dinners, Bocuse D'or Foundation Dinners as well as multiple high-profile events around the United States which ultimately led him to Grouse Mountain Grill. "Since I've been working with Nobu, I've been able cook alongside him and with celebrity chefs: Jose Andrés, Daniel Boulud and Thomas Keller. This paired with the beautiful mountain life of Vail, Colorado is what I would say is the greatest reward for all of my hard work".



-Grouse Mountain Grill Bar-



-Grouse Mountain Grill Dining Room-

Breakfast Buffets

The Alpine Continental

- **groups of any size-**

Fresh Seasonal Fruits

Plain Yogurt

House Made Granola, milk

Whole Wheat & Sourdough Bread & Plain New York Bagels- butter, jam, cream cheese, peanut butter

Pastry Selection

Assorted Juices

Allegro Mocha Java Coffee, Decaffeinated Coffee & Allegro Specialty Hot Teas

\$24.00 per person

Haymeadow Breakfast Buffet

- **groups of any size-**

Scrambled Eggs

Crispy Applewood Smoked Bacon

Fresh Seasonal Fruits

Plain Yogurt

House Made Granola, milk

Whole Wheat & Sourdough Bread & Plain New York Bagels- butter, jam, cream cheese, peanut butter

Pastry Selection

Assorted Juices

Allegro Mocha Java Coffee, Decaffeinated Coffee & Allegro Specialty Hot Teas

\$28.00 per person

Rocky Mountain Breakfast Buffet

- **15 person minimum-**

Scrambled Eggs

Crispy Applewood Smoked Bacon

Breakfast Potatoes

Apple or Banana French Toast, maple syrup or Steel Cut Oatmeal, brown sugar, raisins

Fresh Seasonal Fruits

Whole Fruits

Plain Yogurt

House Made Granola, milk

Whole Wheat Bread, Sourdough Bread & Plain New York Bagels- butter, jam, cream cheese, peanut butter

Pastry Selection

Assorted Juices

Allegro Mocha Java Coffee, Decaffeinated Coffee & Allegro Specialty Hot Teas

\$32.00 per person

Breakfast Enhancements

Scrambled Eggs, grated cheese, pico de gallo & tortillas- **\$4.00 per person**

Salmon Lox and Bagel, traditional condiments- **\$6.00 per person**

Eggs Benedict- **\$5.00 per person**

Avocado Toast- thick sliced house made toast topped with spicy, smashed avocado- **\$4.00 per person**

Any Bar Beverages may be added at your request. Some popular choices are:

Mimosa- \$14.00, Bloody Mary- \$9.50, Bloody Mary condiment bar **\$4.00 per person** (20 person minimum)

Bride & Groom Ready Rooms

Some options include:

Fresh Fruit Skewers, Pastry Tray with 2-3 house baked pastries
Cheese Tray- crackers
Tomato & Mozzarella Skewers- balsamic drizzle
Club Sandwich, Cheeseburger, Grilled Cheese Sandwich
Grilled Chicken Mixed Greens Salad, citrus vinaigrette
Romaine with Grilled Colorado Beef, crispy tortillas, creamy chipotle dressing
Popcorn, Chips, Guacamole, Salsa, Roasted Mixed Nuts
Chocolate Chip Cookies, Lemon Bars, Chocolate Cream Cheese Brownies
Beverages- coffee, tea, juice, iced tea, lemonade, champagne, wine, beer
(priced based on order)

Casual Luncheon Buffets

Executive Sandwich

-15 person minimum-

Tomato, Basil & Mozzarella Cheese
Mixed Baby Greens- aged sherry dressing
Kettle Potato Chips
Roasted Turkey Breast
Select One: Roast Beef, Ham, Tuna Salad, Egg Salad
Mayonnaise, Basil Aioli, Dijon Mustard
Assorted Sliced Cheeses
Lettuce, Tomato & house made Pickles
Whole Wheat Bread, White Bread
Chocolate Cupcakes, vanilla butter cream
\$39.00 per person

Soup & Salad

-15 person minimum-

Freshly baked bread & butter
Soups:
Colorado Corn Soup
Tomato Basil Soup
Salads:
Tomato Salad, local arugula, sundried tomato vinaigrette
Grilled Chicken Mixed Green Salad, citrus vinaigrette
Romaine with Grilled Colorado Beef, crispy tortillas, creamy chipotle dressing
Chocolate Glazed Cream Puffs- vanilla pastry cream
\$39.00 per person

Off the Grill

-15 person minimum-

Cole Slaw
7X Wagyu Hamburgers
Grilled Breast of Chicken
Sandwich Buns, Sliced Cheese, Tomatoes, Onions, condiments
House Made Pickles
Potato Salad
Buttered Corn

Lemon Bars

\$42.00 per person

Mexican

-15 person minimum-

House Made Tortilla Chips

Tortilla Soup

Mixed Greens Salad

Grilled Sliced Steak

Grilled Sliced Chicken Breast

Sautéed Onions and Peppers

Grated Cheese, Diced Tomato, Guacamole, Sour Cream, Pico De Gallo

Refried Pinto Beans & Spanish Rice

Warm Flour Tortillas

House Made Churros

\$42.00 per person

Southern Comfort

-15 person minimum-

Corn Soup

Caesar Salad- traditional

Cornmeal Crusted Rocky Mountain Trout- capers, lemon oil

Roasted Pork Loin- seasonal mostarda

Rice Pilaf

Warm Apple Crisp

\$42.00 per person

Box Lunch

-Please Choose One or Two of the Following Sandwiches for your Group-

Slow Roasted Beef- tomato, lettuce, cheese

Roasted Turkey Breast- cheese, tomato, lettuce

Grilled Chicken Breast- basil aioli, tomato, local arugula

Egg Salad, Tuna Salad

Ham & Cheese- lettuce, tomato

Vegetarian- grilled vegetables, cheese, basil aioli, tomato, local arugula

Bacon, Lettuce, Tomato

Packed with:

House Made Pickles

Kettle Potato Chips

Apple or Banana

House Made Chocolate Chip Cookie

On the side: Mustard, Mayonnaise, Utensils & Napkin

\$28.00 per person

Passed Hors d'oeuvres

-2 dozen minimum of each item-prices listed are by piece-

Sliced Seared Steak- crispy chip, spicy mayonnaise- **\$5.00**

Pork Belly Skewers- fruit glaze, chives- **\$5.00**

"Tacos " al Pastor- crispy pork belly- corn cake, pineapple salsa- **\$5.00**

Mini Lamb Meatballs- mint, basil- **\$5.00**

Warm Lobster & Mascarpone Canapes- gyoza, sundried tomato vinaigrette- **\$5.00**

Ahi Tuna Tartare- crispy gyoza- **\$5.00**

Seared Ahi Tuna skewer, ponzu sauce- **\$5.00**

Grilled Shrimp- lemon-dill crème fraiche- **\$5.00**

Grilled Chicken Skewers, peanut sauce- **\$4.00**

Hand Made Gnocchi- truffle butter- **\$4.00**

Local Creamed Corn Beignets- basil aioli- **\$4.00**

Chick Pea Fritter with local tomato jam & crumbled feta- **\$4.00**

Cherry Tomatoes, Mozzarella skewers- balsamic syrup, extra virgin olive oil- **\$4.00**

Gourmet Grilled Cheese- tomato jam- **\$3.50**

Oven Roasted Tomato Brushetta with house made ricotta, balsamic syrup- **\$3.50**

Chef's House Made Tater Tots- dipping sauce- **\$3.50**

Watermelon & Feta, mint dressing- **\$3.50**

Stationary Hors d'oeuvres

Chef's Cheeses, fruit, crackers: **\$18.00 per person, 10 person minimum**

Raw Vegetable Crudit - basil aioli & buttermilk chive sauce: **\$14 per person, 20 person minimum**

Antipasti- grilled vegetables, cheeses, meats & assorted olives: **\$18.00 per person, 20 person minimum**

Warm Artichoke Dip- crackers: **\$8.00 per person, 20 person minimum**

-2 dozen minimum, prices are by the piece-

Crispy Chicken Slider- buttermilk chive sauce - **\$6.00**

Colorado Beef Cheeseburger Slider- onion jam- **\$6.00**

Colorado Beef Meatball Slider- marinara- **\$5.00**

Colorado Beef Meatballs Marinara- **\$4.00**
Gourmet Grilled Cheese- tomato jam- **\$3.50**

Reception Stations

-2 station minimum, 25 person minimum per station-

Salad Station

Caesar Salad- traditional
Tomato Salad, local arugula, sundried tomato vinaigrette
Mixed Greens Salad- cucumbers, tomatoes, carrots, red wine herb vinaigrette
\$18.00 per person

Pizza Station

-pick 2-
House Made Pizza- pepperoni, cheese or vegetable
\$18.00 per person

Mexican Station

Make your own tacos:
Seasoned Ground Colorado Beef or Pork Carnitas
Sautéed Onions & Peppers, Grated Cheese, Pico de Gallo, Sour Cream
Warm Flour Tortillas
\$18.00 per person

Grazing Station

House Made Tortilla Chips- guacamole & pico de gallo
Raw Vegetable Crudit 
Fresh Fruit Skewers
\$22.00 per person

Slider Station

-pick 2-
Beef Cheeseburger Sliders- red onion jam
Crispy Chicken Sliders- buttermilk chive sauce
Colorado Beef Meatball Sliders- marinara
\$24.00 per person

Shrimp Station

Chilled Shrimp- cocktail sauce, remoulade, horseradish
\$5.00 per piece

Meat Station

Freshly Baked Rolls
Colorado Roast Beef- roasted garlic aioli
Roasted Pork Loin- paonia cherry mostarda
\$38.00 per person (plus \$150 Chef's fee per 75 guests)

Dessert Station

-pick 2-
Chocolate Glazed Cream Puffs-vanilla custard
Chocolate Cupcakes, vanilla buttercream
Lemon Berry Tartlets

Warm Chocolate Chip Cookies, Peanut Butter Cookies

\$18.00 per person

Late Night Refuel Stations

-\$16 per person for each station, 30 person minimum-

Popcorn Bar

House made buttered, truffle & parmesan cheese popcorns

Cookies & Milk

Warm Chocolate Chip, Snickerdoodle & Peanut Butter Cookies

Dinner Menus

Plated Dinners

plated dinner guidelines:

Private Dinners in The Alpine Ballroom or The Executive Boardroom of 30 or less:

The same first course(s), up to 3 entrees (plus a vegetarian), 1 dessert

Private Dinners in The Alpine Ballroom of more than 30:

The same first course (s), 1 entree (plus a vegetarian), 1 dessert

Grouse Mountain Grill Buyouts:

The same first course(s), up to 3 entrees (plus a vegetarian), up to 2 desserts

Prices are for three courses and are based on the highest priced entrée selected.

Soups & Salads

please select one:

Tomato Basil Soup

Olathe Corn Soup

Western Slope Squash Soup

Local Greens- creamy cucumber dressing, crispy shallots, fresh herbs, radish, crispy quinoa

Traditional Caesar Salad

Mixed Summer Greens- tomato, cucumber, carrot, red wine-herb vinaigrette

Mixed Greens- strawberries, goat cheese beignets, crispy shallots, roasted strawberry & white balsamic vinaigrette

Entrees-

Roasted Colorado Breast of Chicken **\$70.00**

lemon-herb beurre blanc, confit cipollini onions, haricot verts, roasted fingerling potatoes

Pan Seared Alaskan Halibut (seasonal) **\$75.00**

roasted baby carrots, cauliflower puree, lobster carrot jus

Roasted Wild Salmon **\$70.00**

brown butter emulsion, anson mills farro, swiss chard

Crispy Cornmeal Dusted Rocky Mountain Trout **\$70.00**

olive oil poached potatoes, meyer lemon, capers, asparagus

Beef Tenderloin Steak **\$75.00**

red wine demi glace, grilled broccolini, potato pave

Pretzel Crusted Berkshire Pork Chop **\$70.00**

crispy polenta, glazed beets, sweet orange mustard sauce

Slow Roasted Beef Short Rib **\$70.00**

tamarind glaze, parsnip purée, beef fat roasted baby carrots

Vegetarian Entrees **\$70.00**

Seasonal Hand Made Agnolotti or Potato Gnocchi - seasonal vegetarian preparation

Crispy Anson Mills Grit Cake- swiss chard, mushroom fricassee, poached egg

Desserts

Marbled Chocolate Bread Pudding- liquid cheesecake, vanilla anglaise, cocoa nib crumble, vanilla bean ice cream

Chocolate Tres Leches Cake- soaked in three types of milk, chocolate ganache, cocoa nib crumble, espresso-chocolate ripple ice cream

Palisade Peach Cobbler- shortcake crust, brown butter crumble, vanilla bean ice cream

Dinner Buffets

Grouse Mountain Grill Colorado “Farm to Table”

- 25 person minimum -

House Made Bread, butter, spreads

Local Lettuces- creamy cucumber dressing, crispy shallots, fresh herbs, radish, cauliflower cous cous

Roasted Tenderloin of Beef- confit cipollini onions

Roasted Colorado Breast of Chicken- fresh garden tarragon, beurre blanc

Roasted Colorado Potatoes

Swiss Chard & super sweet Olathe Corn or Citrus roasted Baby Carrots

Seasonal Fruit Cobbler, house churned ice cream

\$75.00 per person

Specialties - available in the Alpine Ballroom only

- 25 person minimum -

House made breads, butter

Seasonal & Local Mixed Green Salad

Pretzel Crusted Pork Chops- orange mustard sauce

Cornmeal Crusted Rocky Mountain Trout, lemon oil, capers

Roasted Fingerling Potatoes

Grilled Broccolini

Flourless Chocolate Cake

\$59.00 per person

Mexican- available in the Alpine Ballroom only

- 25 person minimum -

House Made Tortilla Chips

Tortilla Soup

Tossed Green Salad, carrot, cucumber, tomato, red wine-herb vinaigrette

Grilled Sliced Steak

Grilled Sliced Chicken Breast

Sautéed Onions and Peppers

Grated Cheese, Diced Tomato, Guacamole, Sour Cream, Pico De Gallo

Refried Pinto Beans & Spanish Rice

Warm Flour Tortillas

Tres Leches Cake

\$49.00 per person

Off the Grill- available in the Alpine Ballroom only

-15 person minimum-

Cole Slaw

7X Wagyu Hamburgers

Grilled Breast of Chicken

Sandwich Buns, Sliced Cheese, Tomatoes, Onions, condiments

House Made Pickles

Potato Salad

Buttered Corn

Lemon Bars

\$49.00 per person



Private Satellite Bar Menus

-Note: all events have access to a complete stock of hundreds of items-

Premium Well Brands - \$9.50

Super Premium Well Brands - \$10.00-\$15.00

Custom Batch Barreled Cocktail or Sangria - \$pricing varies

Beer

Domestic, Imported and Micro Brew Beers- **\$6.00- \$10.50**

Wine Selections

Wine choices may be made from our full selection of fine wines.

*Sommelier's Pick House Red & White Wines: **\$42.00 per bottle***

*House Sparkling: **\$48.00 per bottle***

Non-Alcoholic Beverages

Sodas- **\$4.00**

Aquafina Still Water - **\$4.00**

Sparkling Water- **\$4.00**

Izze Sparkling Soda- **\$4.50**

Orange, Grapefruit, Cranberry, Apple Juices, Lemonade - **\$4.50-\$6.00**

Coffee, Hot Tea, Decaffeinated Coffee, Brewed Iced Tea- **\$4.50-\$5.00**

Fees

Bartender Gratuity Minimum: **\$250.00**

Private Bar Set Up: **\$75.00**

Cashier Fee for Cash Bars Only: **\$75.00**

Bar Packages, per person

Package One:

Premium Well Drinks, Beer Selections, Non-Alcoholic Beverages, \$42.00 House Red and White Wines

1 hour- \$35.00

2 hours- \$45.00

3 hours- \$55.00

4 hours- \$60.00

Package Two:

Beer Selections, Non-Alcoholic Beverages, \$42.00 House Red and White Wines

1 Hour- \$30.00

2 hours- \$40.00

3 hours- \$45.00

4 hours- \$50.00

-Beaver Creek Wedding Deck-

The following vendors are recommended by Grouse Mountain Grill for product quality and familiarity with our location.

Grouse Mountain Grill Wedding Cake

This is the best quality cake you will find in our area!
events@grousemountaingrill.com

Photographers

Brooke Heather Photographer- Brooke Thomas
970-389-6277
<http://www.brookeheatherphotographer.com>

White Starfish Photography- Bex White
970-331-3579
<http://www.bex@whitestarfish.com>

Lupher Arts Colorado Wedding Videography
<http://www.lupherarts.com/>

Entertainment

Tony Gulizia, Jazz Pianist (Solo, Trio, Band-ceremony and/or reception)
Grouse Mountain Grill

NUFUSION
Omar Nunez
omar@nufusionproductions.com
www.nufusionproductions.com
970-581-0868

Colorado Wedding Productions
DJ, Master of Ceremonies
720-503-6993
www.coloradoweddingproductions.com

A Great Times DJ
Full Service DJ & Do-it-Yourself DJ, Projector & Screen Rentals
970-845-8566 x 1 (erik) x 2 (fred)
www.greatimedj.com
info@greatimedj.com

ear2ear Photo Booth
www.ear2earphotoboosth.com

info@ear2earphotoboosts.com

Vail and Beaver Creek Chapel

www.vailchapel.com

Rentals

Alpine Party Rentals

970-328-6707

www.alpineparty.com

Event Rents

www.eventrents.net

303-951-4524

Event Design

Pink Monkey Solutions

970-331-4815

www.pinkmonkeysolutions.com

Design Works

720-941-7440

www.designworksevents.com

Specialty Linen

www.wildflowerlinens.com

Wedding Coordination

The Soiree Studio

Christine Ashburn

www.thesoireestudio.com

gemini event planning- Day of or full event

Meg Stepanek

970-376-3315

meg@geminieventplanning.com

www.geminieventplanning.com

Mountains & Meadows

JoAnn Moore

970-926-2177

www.mmweddingscolorado.com

Snapdragon Celebrations

Jill Chalfant

970-376-5320

snapdragoncelebrations@gmail.com

www.snapdragoncelebrations.com

Florists

Petals of Provence
970-926 4233
www.petalsofprovence.com

Vintage Magnolia
970-926 5000
www.vailvintagemagnolia.com

A Secret Garden
970-476 2241
www.secretgardenvail.com

Petals and Pours
Signe Jones
303-503 3548
petalsandpours@yahoo.com
www.petalsandpours.com

Pines Lodge Room Sales

Whitney Meister
Wedding Lodging Sales Manager
970-754-5785
wmeister@vailresorts.com

Village Transportation- (Within Beaver Creek Resort)
970-845-6281

Group Transportation

Vail Coach- Brad Fanger
970-477-0001
www.vailcoach.com
info@vailcoach.com

Creekside Pavilion for Outdoor Ceremonies, managed by Beaver Creek Resort Company

Liz Jones Beaver Creek Resort Company
970-845-5971
ejones1@vailresorts.com

Beaver Creek Wedding Deck

Catherine Pollock
970-754-5780