THE WESTIN
RIVERFRONT
RESORT & SPA

AT BEAVER CREEK MOUNTAIN

Weddings

The perfect setting

With a picture-perfect Vail Valley location, delicious cuisine and personalized service, every detail of your Westin wedding is carefully selected to reflect your individuality. Your Westin weddings specialist will ensure that every element of your event is attended to, leaving you relaxed and energized to delight in the joy of your celebration.

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Your special day offers!

Culinary

Please review the enclosed menu selections. All of our menus may be customized to further meet your needs and the needs of your attending guests. A complimentary menu tasting for our plated meal service is available for up to two guests.

Beverage

We are able to offer a variety of options here.

Ceremony Fees

Ceremony site and set up fee is $1,000, plus 8.4% tax and 23% service charge. Seating available for up to 300 guests.

Linens

The Westin Riverfront Beaver Creek offers white underlays with Westin standard colored overlay and napkins, complimentary.

Candles

The Westin Riverfront Beaver Creek will provide three (3) votive candles per table that provides subtle, yet dramatic lighting effects that will truly complement your floral designs.

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Dance Floor

We have a wood dance floor that is included with the ballroom

Complimentary Guest Room

The Westin Riverfront is delighted to offer a complimentary suite for the bride and groom on the evening of your wedding. Location of guest suite and suite type are based on availability

Your special day offers!

Guest Room Rates

The Westin Riverfront Resort & Spa is please to offer reduced guestroom rates, based on availability. Guest room rates are subject to change and are not guaranteed without a signed event contract. A cutoff date for rate availability will be assigned for all events. Guestroom rates do not include resort fee, taxes, parking or individual incidentals of any kind.

Spa Services

Utilize our Spa Anjali and schedule a massage for yourself and your bridesmaids. Therapists will provide you with a wonderful massage to energize and relax you and your bridesmaids for the day ahead. Group rates are available for all spa services Reservations must be maid in advance and are based on availability. Please contact the Spa Anjali at (970) 790-3020

Hair & Make-Up

On your special day, you and your wedding party want to look and feel great. We recommend the professional hair and make-up
artists at our Salon at Spa Anjali. Appointments must be made in advance. Contact the Salon at (970) 790-3020

Gift Bags

You may choose to provide your out-of-town wedding guests with a welcome bag. We will be delighted to deliver these bags to your guests after check-in. A delivery fee of $6.00 per bag will apply. Welcome bags may also be picked up at the Check-in desk for a fee of $1.50 per bag. Arrangements must be made in advance.

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The Westin Menus

all menus include the following items:

- rustic breads with butter included in all dinner menus
- butler passed hors d'oeuvres are based on one hour of continuous service
- buffets are based on one hour of continuous service
- all menus must be ordered for a minimum of 20 guests, additional charges will apply for not reaching the minimums
- enhancements are must be added to a meal
- 8.4% tax and 23% service fee will be added to each item

select 3 items from hot and cold for
20 per guest
select 4 items from hot and cold for
26 per guest
additional hour of service for
10 per guest
additional item for
7 per guest

butler passed hors d'oeuvres

cold

- seared beef capriccio crostini with truffle aioli and arugula
- smoked salmon, pumpernickel, capers, shallots, crème fraiche
- ceviche, shrimp, avocado, onion, cilantro, citrus
- shrimp cocktail, bloody mary shooter
- tuna tartare, avocado, serrano, cilantro, coconut, macadamia nut
- goat cheese crostini, roasted olive tapanade, tomato, basil
- beef tartare, crostini, capers, olives, shallots, herbs
- gazpacho verde shooter, peekytoe crab, tomatillo, jalapeno, cilantro, pepitas
- roasted beet tartare, goat cheese, walnuts, strawberries
- country style pate, fig and shallot marmalade crispy baguette

hot

- bacon wrapped scallops, pineapple relish
- vegetable spring roll, sweet and sour sauce
- chicken satay, thai peanut sauce
- beef wellington, red wine demi
- mini crab cakes, basil aioli, tomato
- wild mushroom and lemon ricotta tartlets
- spinach and feta cheese phyllo triangles
- crispy shrimp, thai chili sauce, asian slaw
- cocktail franks en croute with spicy brown mustard
- lamb lollipops, red wine demi
- mushroom en croute

select 3 items from hot and cold for
20 per guest
select 4 items from hot and cold for
26 per guest
additional hour of service for
10 per guest
additional item for
7 per guest

butler passed hors d'oeuvres

cold

- seared beef capriccio crostini with truffle aioli and arugula
- smoked salmon, pumpernickel, capers, shallots, crème fraiche
- ceviche, shrimp, avocado, onion, cilantro, citrus
- shrimp cocktail, bloody mary shooter
- tuna tartare, avocado, serrano, cilantro, coconut, macadamia nut
- sweet potato biscuit, rig and apple marmalade
- goat cheese and rye crostini with beet mousse, yogurt and pine nuts
- gazpacho verde shooter, peekytoe crab, tomatillo, jalapeno, cilantro, pepitas
- roasted beet tartare, goat cheese, walnuts, strawberries
- country style pate, fig and shallot marmalade crispy baguette

hot

- bacon wrapped scallops, pineapple relish
- vegetable spring roll, sweet and sour sauce
- chicken satay, thai peanut sauce
- beef wellington, red wine demi
- mini crab cakes, basil aioli, tomato
- wild mushroom and lemon ricotta tartlets
- spinach and feta cheese phyllo triangles
- crispy shrimp, thai chili sauce, asian slaw
- cocktail franks en croute with spicy brown mustard
- lamb lollipops, red wine demi
- mushroom en croute

reception package 1

stationed appetizers:

- assorted domestic and imported cheese garnished with fresh fruit and crackers
- garden vegetable crudité with duet of sauces

please select 3 butler passed hors d'oeuvres:

- chicken satay, thai peanut sauce
- spinach and feta cheese phyllo triangles
- cocktail franks en croute with spicy brown mustard
- vegetable spring roll, sweet and sour sauce
- onion marmalade and gorgonzola pizza with arugula
- wild mushroom and lemon ricotta cheese tartlets

30 per guest

reception package 2

stationed appetizers:

- assorted domestic and imported cheese garnished with fresh fruit and crackers
- garden vegetable crudité with duet of sauces
- garden salad display: caesar salad with toasted garlic croutons and grana padano; garden greens, dried fruit, almonds, red wine vinaigrette, and tuscan tomato; bread salad with basil and arugula

please select 3 butler passed hors d'oeuvres:

- seared beef carpaccio, crostini, truffle, aioli, arugula
- mini crab cakes, basil aioli, tomato
- smoked salmon, pumpernickel, capers, shallots, crème fraiche
- crispy shrimp, thai chili sauce, asian slaw
- mushroom en croute

28 per guest

reception package 2

stationed appetizers:

- assorted domestic and imported cheese garnished with fresh fruit and crackers
- garden vegetable crudité with two of sauces
- local tortilla chips with mocajete salsa, guacamole and pico de gallo

please select 3 butler passed hors d'oeuvres:

- seared beef carpaccio, crostini, truffle, aioli, arugula
- mini crab cakes, basil aioli, tomato
- smoked salmon, pumpernickel, capers, shallots, crème fraiche
- crispy shrimp, thai chili sauce, asian slaw
- mushroom en croute

34 per guest

reception package 3

stationed appetizers:

- assorted domestic and imported cheese garnished with fresh fruit and crackers
- charcuterie display: jamon serrano, genoa salami, sopressata, pepperoni, country style pate, assorted marinated olives, cornichons, crostini and grilled rustic bread
- grilled vegetable display: squash, eggplant, bell pepper, onions and tomatoes

please select 4 butler passed hors d'oeuvres:

- tuna tartare, avocado, serrano, cilantro, coconut, macadamia nut
- shrimp cocktail, bloody mary shooter
- beef tartare, crostini, capers, olives, shallots, herbs
- goat cheese crostini, roasted olive tapenade, tomato, basil
- bacon wrapped scallops, pineapple relish
- beef wellington, red wine demi
- spinach and feta cheese phyllo triangles
- lamb lollipops, red wine demi

40 per guest

reception package 4

stationed appetizers:

- assorted domestic and imported cheese garnished with fresh fruit and crackers
- charcuterie display: jamon serrano, genoa salami, sopressata, pepperoni, country style pate, assorted marinated olives, cornichons, crostini and grilled rustic bread
- grilled vegetable display: squash, eggplant, bell pepper, onions and tomatoes
- roast beef carving station: dinner rolls, au jus, horseradish aioli, whole grain mustard + a 150 chef fee/hour (1 chef required per 50 guests)
- seafood display: chilled jumbo shrimp, snow crab, and oysters
  complements/mignonette, lemon wedges, cocktail sauce, and calypso sauce

please select 4 items butler passed hors d'oeuvres:

- tuna tartare, avocado, serrano, cilantro, coconut, macadamia nut
- shrimp cocktail, bloody mary shooter
- beef tartare, crostini, capers, olives, shallots, herbs
- goat cheese crostini, roasted olive tapenade, tomato, basil
- bacon wrapped scallops, pineapple relish
- beef wellington, red wine demi
- spinach and feta cheese phyllo triangles
- lamb lollipops, red wine demi

65 per guest

enhancements

must be added to reception packages listed above

- farmers market crudité: carrot, celery, broccoli, cauliflower, radishes, peppers, cherry tomatoes, olives, duet of sauces, 100 serves 25 guests
- international and domestic cheese: 6 assorted cheeses, fresh fruit and crackers 250 serves 25 guests
- antipasti display: marinated vegetables, pepperoni, salami, anchovies, tomatoes, jumbo olives, peppered goat cheese, pecorino cheese, rustic bread, crispy baguette 200 serves 50 guest
- seafood display: chilled jumbo shrimp, snow crab, oysters *compliments: mignonette, lemon wedges, cocktail wedges, cocktail sauce and calypso sauce* 35 per guest
- charcuterie display: jamon serrano, genoa salami, sopressata, pepperoni, country style pate, assorted marinated olives, cornichons, crostini and grilled rustic bread 12 per guest
- prime rib carving station: slow cooked rib of beef, garlic, rosemary, *compliments: horseradish cream, pinot jus* 34 per guest + a 150 chef fee/hour
- (1 chef required per 50 guests)
- pasta station: tri-colored cheese-filled tortellini and fusilli pasta, sauce pomodoro, sundried tomato boursin cream, basil pesto, garlic bread and parmesan cheese 10 per guest a 150 chef fee/hour
- (1 chef required per 50 guests)
- mashed potato station: yukon gold, sweet potato *compliments: bacon lardons, broccoli, cheddar cheese, gruyere cheese, sour cream, green onion, crispy onion* 15 per guest a 150 chef fee/hour
- (1 chef required per 50 guests)
- slider station: BBQ chicken breast, cuban, angus beef, veggie *compliments: cheddar, lettuce, tomato, onion, avocado, crispy onion, french fries* 24 per guest

dinner buffet

all buffets include house baked rustic breads and butter

italian dinner

- caesar salad with toasted garlic bread and grana padano
- tomato and mozzarella salad with arugula and basil
- antipasti platter, grilled vegetables, olives, salumi
- meat or vegetable lasagna
- fusilli with basil pesto and tomato guazetto
- traditional “fettuccine alfredo” with free-range organic chicken and broccoli
- shrimp arrabiatta with roasted petite vegetables and cherry tomatoes

60 per guest

bbq dinner

- colorado red potato salad
- wedge with crumbled bleu cheese, cherry tomatoes and house made ranch dressing
- colorado watermelon (summer only)
- corn on the cob
- pineapple (winter only)
- jalapeno corn bread
- crispy onion rings
- free range buttermilk crispy fried or roasted chicken
- glazed baby back ribs
- barbecued beef brisket

60 per guest

mexican dinner

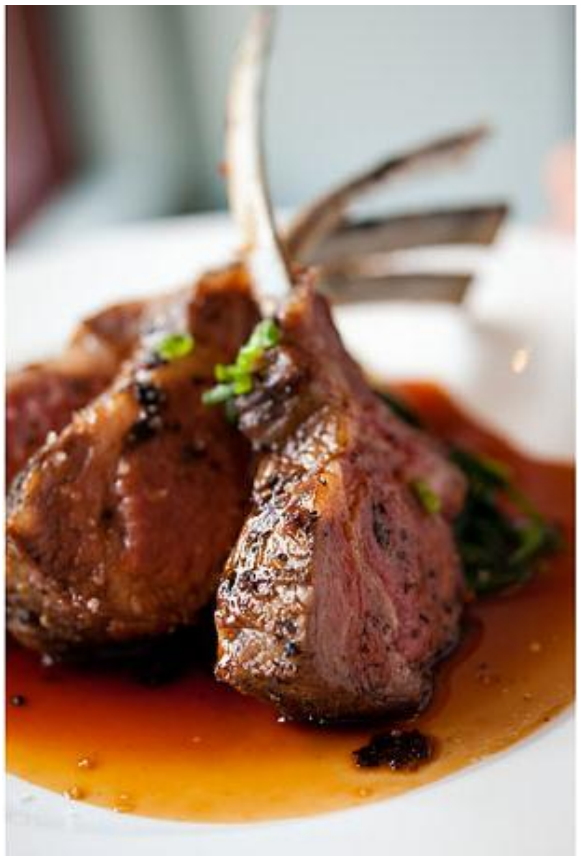
- locally made tortilla chips
- salsa roja, pico de gallo, guacamole, shredded cheese
- shrimp ceviche
- chicken flautas with tomatillo salsa and crema fresca
- spinach salad with jicama, oranges, pickled onions, pepitas and tequila papaya SuperFoodsRx vinaigrette
- black beans and rice
- fresh corn and flour tortillas
- carne asada
- chipotle shrimp
- pork carnitas
- chicken enchiladas

55 per guest

colorado buffet dinner

- elk carpaccio, arugula, potato crouton, truffle
- quinoa toubouleh with swiss chard and squash
- mixed greens with baby beets, candied walnuts, colorado goat cheese and sherry vinaigrette
- roasted colorado red potatoes, extra virgin olive oil and herbs
- whole roasted chicken with natural jus and roasted corn succotash
- local farmers squash casserole
- stuffed colorado lamb with wild mushrooms and spinach
- pan seared trout, braised greens, shallot confit, beurre blanc

75 per guest



enhancements

150 chef fee required for all action stations (1 chef required per 50 guests)

- elk roast with port wine juniper demi 20 per guest
- quinoa toubouleh with swiss chard and squash 6 per guest
- crab cakes with siracha aioli 15 per guest
- grilled shrimp skewers 12 per guest
- lobster tail lightly poached in butter 20 per guest
- twice baked colorado potatoes 5 per guest
- local farmers squash casserole 5 per guest
- pasta station: tri-colored cheese-filled tortellini and fusilli pasta, sauce pomodoro, sundried tomato boursin cream, basil pesto, garlic bread and parmesan cheese 10 per guest requires a chef
- mashed potato station: yukon gold, sweet potato compliments: bacon lardons, broccoli, cheddar cheese, gruyere cheese, sour cream, green onion, crispy onion 15 per guest requires a chef
- prime rib carving station: slow cooked rib of beef*compliments: horseradish cream, pinot jus* 34 per guest requires a chef
- american caviar station, sustainably sourced california white sturgeon, serbian osetra (florida), chattanooga beluga, all served with bilini, shaved eggs, chives and crème fraiche MP per guest

plated dinner

all products subject to change due to availability and/or seasonality

choose 1 soup or 1 salad:

- tomato bisque with bleu cheese and crispy potato
- corn chowder, chives and truffle oil
- cauliflower and smoked cheddar soup
- butternut squash and apple soup with pumpkin seed oil
- gazpacho, tomato, cucumber, onion, cilantro, chile
- caesar salad with toasted garlic bread and grana padano
- mixed greens, fennel, red onion, radish, apples, sweet potato, honey shallot vinaigrette
- spinach, baby beets, candied pecans, amish blue and sherry vinaigrette
- wedge salad with crumbled bleu cheese, cherry tomatoes and house made ranch
- tomato and mozzarella salad with arugula and basil
- mixed field green salad with berries, goat cheese, spiced nuts and raspberry vinaigrette

plated dinner (continued from previous page)

choose 1 of the following entrées:

poultry

- crispy all natural chicken with potato puree, roasted brussel sprouts and thyme jus 87 per guest
- roasted duck breast confit with braised cabbage, butternut squash, swiss chard and natural jus 90 per guest
- stuffed chicken, mushroom, proscuitto, parmesan, roasted pepper, garlic, whipped potato, lemon thyme sauce 85 per guest

beef, lamb, pork

- short rib creamy polenta, broccoli rabe, gremolata, pinot demi glace 88 per guest
- new york strip, salt baked new potatoes, gorgonzola cheese, grilled asparagus, bordelaise sauce 95 per guest
- colorado rack of lamb, fresh mint, roasted baby eggplant, tomato, sun chokes 105 per guest
- berkshire pork tenderloin, roasted apple and sweet potato hash, bacon, brussel sprouts, calvados demi 85 per guest
- beef rib eye, mushroom ragout, roasted shallots, whipped mashed potatoes, rapani, natural jus 90 per guest
- filet mignon, crushed potatoes, romesco, garden beans, roasted baby carrots 95 per guest

plated dinner (continued from previous page)

seafood

- pan seared colorado trout, roasted vegetable farro, cherry tomatoes, arugula, shallots, lemon olive oil, fine herbs 90 per guest
- roasted salmon caramelized fingerling potatoes, garden beans, fennel, cherry tomato, champagne caviar butter 85 per guest

vegetarian

- penne pasta, san marzano tomatoes, roasted artichokes, capers, olives, spinach, basil and burrata cheese 85 per guest
- mushroom ravioli, mushroom funduta, haricot verts, tomato, truffle oil, grana padano 87 per guest
- quinoa (tabouleh), grilled tofu, charred tomato sauce 87 per guest

duets

- filet mignon, crab cake, crushed potatoes, romesco, garden beans, roasted baby carrots 110 per guest
- new york strip, buttered poached lobster tail, mashed potatoes, grilled asparagus, bordelaise sauce 115 per guest

enhancements

- grilled shrimp skewers 12 per guest
- crab cake 15 per guest
- artic char, pecan, bacon, braised greens, sweet potato, citrus butter 87 per guest
- lobster tail 20 per guest
- elk tenderloin 32 per guest
- twice baked potato 5 per guest
- foie gras MP per guest

Late night snacks

late night munchies

- chips, caramelized onion dip, warm pretzel sticks with assorted mustards, cheddar cheese sauce 7 per guest

pizzas

- assorted fresh baked pizzas 8 per guest

baked nachos

- vegetarian, beef or chicken, tortilla chips, jack and cheddar cheese, scallions, tomatoes, cilantro and jalapenos, guacamole, sour cream and salsa 7 per guest

angus beef sliders

- burgers, lettuce, tomato, onion, mayo spicy ketchup and truffle fries 10 per guest

fried potatoes

- chips, sweet potato chips, waffle, sweet potato and regular fries with ketchup, assorted mustards, cayenne pepper sauce, honey mustard aioli, roasted garlic and herb mayo and caramelized onion dip 8 per guest

desserts

- chocolate dipped cream puffs 38 per dozen
- seasonal mini cheesecake diamonds 36 per dozen
- chocolate cupcakes 36 per dozen
- chocolate dipped strawberries 45 per dozen
- assorted cupcakes: *chocolate with vanilla frosting, spice with cream cheese frosting, vanilla with chocolate frosting, red velvet cupcakes* 38 per dozen
- lemon bars 40 per dozen
- chocolate cookies 36 per dozen
- chocolate brownies 36 per dozen
- chocolate truffle 45 per dozen
- pistachio filled cannoli 45 per dozen
- sticky toffee cake 9 per guest
- cheesecake 9 per guest

desserts

- chocolate dipped cream puffs 38 per dozen
- seasonal mini cheesecake diamonds 36 per dozen
- chocolate cupcakes 36 per dozen
- chocolate dipped strawberries 45 per dozen
- assorted cupcakes: *chocolate with vanilla frosting, spice with cream cheese frosting, vanilla with chocolate frosting, red velvet cupcakes* 38 per dozen
- lemon bars 40 per dozen
- chocolate cookies 36 per dozen
- chocolate brownies 36 per dozen
- chocolate truffle 45 per dozen
- pistachio filled cannoli 45 per dozen
- sticky toffee cake 9 per guest
- cheesecake 9 per guest
- "S'mores", chocolate pot de crème, graham crackers and marshmallows 9 per guest

kid's menu

choose 1 of the following:

- chicken fingers & french fries
- cheese pizza
- cheese & pepperoni pizza
- grilled cheese
- macaroni & cheese
- spaghetti with butter & parmesan
- mini burger with french fries

25 per guest

hosted bar

domestic beer 4.50
budweiser, bud light, coors light

Imported/micro brew beer 5.50
sam adams boston lager, blue moon, great divide titan ipa heineken, heineken light, corona extra, corona light, st. pauli girl na

premium house cocktails 8
smirnoff, beefeater, cruzan, sauza silver, johnnie walker red label, jim beam white label, seagram's 7 crown, dekuyper liqueurs and cordials

premium well cocktails 9
absolute, bombay sapphire, bacardi superior, jose cuervo silver, johnnie walker black label, jack daniel's, crown royal, hennessey v.s.o.p, dekuyper liqueurs

ultra premium cocktails 10
ketel one, grey goose, tito's handmade stoli blueberi, stoli vanilla, tanqueray, hendricks, captain morgan original spiced rum, malibu coconut, myers original dark, 1800 reposado, partron silver, milagro reposado, dewar's white label, glenfiddich, chivas regal, jameson irish, makers mark, bulleit rye, canadian club, courvoisier vs

ultra premium liqueurs and cordials 9
campari, romana sambuca, drambuie, disaronno amarett, kahlua, cointreau, bailey's irish cream, chambord, grand marnier, southern comfort, frangelico

cash bar requires 1 bartender per 75 guests at 150 each

domestic beer 5
budweiser, bud light, coors light

Imported/micro brew bee 6
sam adams boston lager, blue moon, great divide titan ipa heineken, heineken light, corona extra, corona light, st. pauli girl na

premium house cocktails 8
smirnoff, beefeater, cruzan, sauza silver, johnnie walker red label, jim beam white label, seagram's 7 crown, dekuyper liqueurs and cordials

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ultra premium liqueurs and cordials 10
campari, romana sambuca, drambuie, disaronno amarett, kahlua, cointreau, bailey's irish cream, chambord, grand marnier, southern comfort, frangelico

house wines

sparkling:
- j roget 28
- codorniu brut anna de codorniu 36

white:
- bv centry cellars chardonnay 30
- magnolia grove chardonnay 32
- placido pinot grigio 32
- bollini pinot grigio 32
- two vines sauvignon blanc 32

red:
- deloach pinot noir 34
- canyon road pinot noir 34
- cellar #8 merlot 36
- glass mountain merlot 32
- magnolia grove cabernet sauvignon 32
- bv century cellars cabernet sauvignon 30

Please inquire about additional tailored sommelier selections

premium wines

sparkling:
- chandon brut classic sparkling 48
- mumm napa brut prestige 52

white:
- chateau ste michelle “indian wells chardonnay 48
- stellina di notte pinot grigio 48
- anew riesling 36
- eroica riesling 48
- echo bay 48
- 14 hands “hot to trot” 48
- kim crawford sauvignon blanc 46

red:
- chateau ste michelle cabernet sauvignon 48
- alamos malbec 48
- wild horse merlot 48
- macmurray ranch pinot noir 44
- souverain red blend 48

Please inquire about additional tailored sommelier selections

super premium wines

sparkling:
- tattinger brut la francaise champagne 99

white:
- spottswoode sauvignon blanc 84
- domaines laflaive puligny montrachet 70
- far niente chardonnay 96

red:
- duckhorn merlot 111
- bonaccorsi 'bien nacido' syrah 99
- heitz cellars cabernet sauvignon 96

Please inquire about additional tailored sommelier selections

Fond

Farwell

Don't forget to send off your guests with a Fond Farewell the day after your Wedding

Farewell Breakfast

Freshly Squeezed Orange Juice and Cranberry Juice
Fresh Baked Pastries and Breakfast Breads,
Assorted Fruit Preserves, Honey and Sweet Butter
Seasonal Sliced Fruits with Assorted Berries
Soft Scrambled Eggs with Chives
Breakfast Potatoes
Smoked Bacon and Sage-Chicken Links
Starbucks Regular and Decaffeinated Coffee
Assortment of Tazo Teas

30 per person based on an hour of service