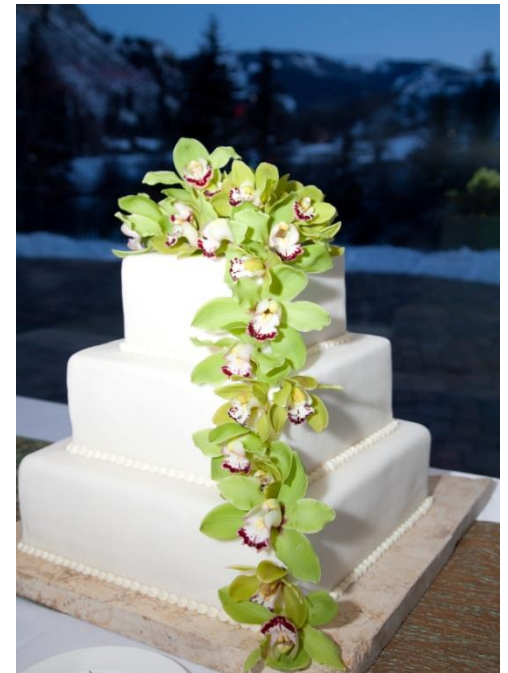


THE WESTIN
RIVERFRONT
RESORT & SPA

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.



THE WESTIN
RIVERFRONT
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AT BEAVER CREEK MOUNTAIN



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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 \$1,200, plus 8.4% tax and 24% 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.

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 studio suite for the bride and groom on the evening of your wedding. Location of guest suite are based on availability

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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 made 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.

THE WESTIN
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AT BEAVER CREEK MOUNTAIN


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 24% service fee will be added to each item



butler passed hors d'oeuvres cold

- ricotta crostini with prosciutto and apple fig marmalade
- poached shrimp, mango salsa, nori GF
- lamb carpaccio, curry aioli, pita
- crab tostada, chipotle, avocado, cilantro
- chorizo, manchego, olive and red pepper skewer GF
- tuna poke tacos, avocado, macadamia nuts GF
- sweet potato biscuits, country ham, dijon mustard
- vegetable kimchee with sesame tofu GF 
- elk tartare with chive aioli, egg, breadcrumb

hot

- bacon wrapped scallops, pineapple sambal GF
- sriracha chicken meatball, charred tomato sauce GF
- beef satay, chimichurri GF
- artichoke beignet
- chorizo and cheese empanada, poblano cream
- melted leek and goat cheese tartlet
- sopas, carnitas, mole poblano, pickled onions
- crab cakes with chile lime aioli
- cauliflower grit cake with shrimp and salsa verde GF
- bacon wrapped almond stuffed dates GF

select 3 items for 22 per guest
select 4 items for 28 per guest
additional hour of service for 10 per
guest
additional item for 7 per guest

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reception package 1

includes your choice of 3 butler passed hors d'oeuvres (see page 7)

stationed appetizers:

- assorted domestic and imported cheese and charcuterie garnished with fresh fruit, crackers and other accompaniments

30 per guest



reception package 2

includes your choice of 4 butler passed hors d'oeuvres (see page 7)

stationed appetizers:

- assorted domestic and imported cheese and charcuterie garnished with fresh fruit, crackers and other accompaniments
- locally made tortilla chips with molcajete salsa, guacamole and pico de gallo

36 per guest



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reception package 3

includes your choice of 4 butler passed hors d'oeuvres (see page 7)

stationed appetizers:

- assorted domestic and imported cheese and charcuterie garnished with fresh fruit, crackers and other accompaniments
- marinated and grilled vegetables with olives and almonds GF
- roast beef carving station: dinner rolls, au jus, horseradish aioli, whole grain mustard + 150 chef fee/hour (1 chef required per 50 guests)
- seafood display: chilled jumbo shrimp, snow crab, and oysters GF
accompaniments: mignonette, lemon wedges, cocktail sauce, and calypso sauce

65 per guest

reception packages

sabor de maya

stationed items:

- chips, salsa and guacamole
- mahi mahi ceviche
- quesadillas: roasted poblano, corn and mushroom
- quesadillas: chorizo and shrimp with peppers and onions

passed items:

- sopas de carnitas, poblano mole, pickled onions
- squash blossom turnover
- blue corn tostadas with chipotle chicken
- tamal de res with chile pulla sauce

42 per guest

parlor party

stationed items:

- charcuterie board with olives, almonds, and grilled bread
- pulled pork sliders with slaw
- prosciutto and fig flatbread, bleu cheese, arugula

passed items:

- truffle mac and cheese bites
- soft pretzel with whole grain mustard
- artichoke beignets
- pork belly brochette, korean bbq, pineapple sambal

44 per guest

reception packages

the garden party

stationed items:

- cold caviar and house made crackers
- dill infused cream cheese and cucumber tea sandwiches
- scones with lemon curd
- mini chicken salad croissant sandwiches
- mini tomato, chevre and herb quiches
- deviled eggs GF
- assorted cupcakes
- chocolate covered strawberries GF

48 per guest

the adult coffee reception

- starbucks® brewed coffee
- jameson® infused coffee
- chocolate dipped stirring spoons
- peppermint dust
- maple whipped cream
- baileys® shots
- toffee crumbles
- chocolate shavings
- cookie twills
- toasted cinnamon sticks
- caramel sauce

46 per guest

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reception packages

the outdoor grill

satay station

- shrimp
- chicken
- beef
- vegetable
- lamb

grilled corn

coconut risotto balls

42 per guest

dipping sauces

- chimichurri
- thai peanut sauce
- lemon garlic aioli
- asian barbecue
- buffalo



enhancements

must be added to reception packages listed above

- farmer's market crudité: carrot, celery, broccoli, cauliflower, radish, pepper, cherry tomato, olive, duet of sauces, 14 per guest 
- international and domestic cheese: 6 assorted cheeses, fresh fruit and crackers 16 per guest
- antipasta display: marinated vegetables, pepperoni, salami, anchovies, tomatoes, jumbo olives, peppered goat cheese, pecorino cheese, rustic bread, crispy baguette 18 per guest
- seafood display: chilled jumbo shrimp, snow crab, oysters. accompaniments: mignonette, lemon 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 16 per guest
- prime rib carving station: slow cooked rib of beef. accompaniments: dinner rolls, au jus, horseradish aioli, whole grain mustard 34 per guest + 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 15 per guest, + 150 chef fee/hour (1 chef required per 50 guests)
- slider station: bbq chicken breast, carnitas, angus beef. accompaniments: cheddar, lettuce, tomato, onion, ketchup, mustard, french fries 24 per guest (vegetarian option available)
- pizza station: margarita / sausage, kale and mushroom / roasted eggplant & basil 15 per guest
- whole roasted pig with traditional hawaiian, southern or mexican accompaniments MP per guest
- Locally made chips, salsa and traditional guacamole 12 per guest
- build your own salad: mixed greens, romaine, spinach with assorted toppings and dressings 14 per guest

dinner buffet (minimum of 20 guests)

tuscan night

- antipasta display with marinated and grilled vegetables, sliced charcuterie and cheeses, olives and almonds GF
- chopped salad with romaine, provolone, red onion, chickpeas, salami, cucumber, tomato, green goddess dressing GF
- panzanella with cherry tomato and basil vinaigrette
- herb roasted chicken with creamy polenta and smoked tomato sauce
- red wine braised short rib with roasted carrots and green beans
- roasted vegetable penne with seasonal ratatouille, charred asparagus, herb goat cheese cream sauce GF
- strozzapretti with sausage, kale, roasted mushrooms and fresh ricotta
- salted caramel panna cotta
- tiramisu parfaits

60 per guest

riverfront bbq dinner

- herb potato wedges OR loaded potato salad GF
- spinach and bibb salad with fennel, bleu cheese, apples, pecans and brown butter vinaigrette GF
- corn bread and buttermilk biscuits
- sliced watermelon OR seasonal fruit salad GF
- three cheese mac and cheese with panko crust
- bbq roasted OR crispy fried chicken with onion rings
- corn succotash GF
- smoked pork shoulder with slaw and buns
- cornmeal crusted perch
- sliced flatiron steak over cheesy grits GF
- warm apple crisp with bourbon whipped cream
- lemon meringue pie

65 per guests

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cena de maya buffet (minimum of 20 guests)

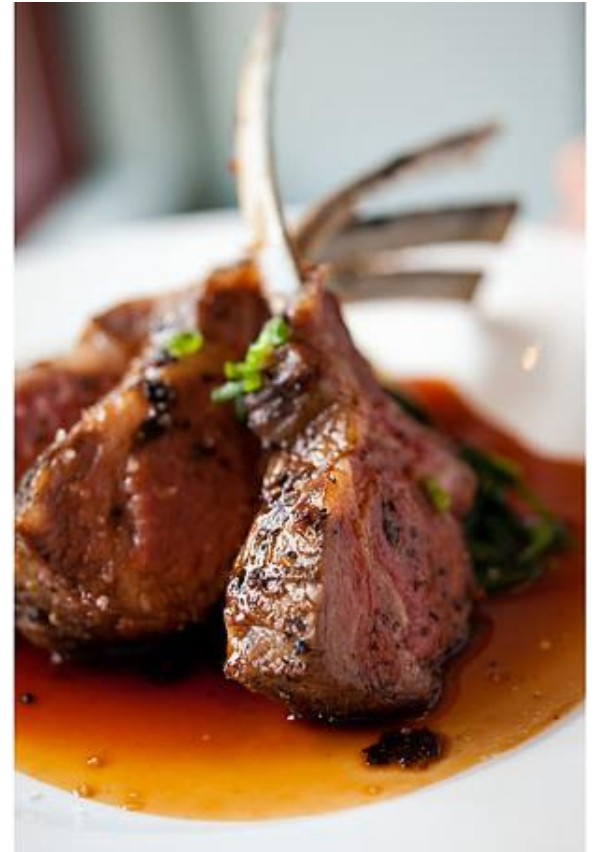
- locally made tortilla chips
- salsa roja, pico de gallo, guacamole, shredded cheese GF
- jicama, orange and cucumber salad GF
- mixed greens salad with roasted corn, nopales, hearts of palm, queso fresco, pickled fresno and pepitas with chipotle vinaigrette
- flour and corn tortillas
- black beans and rice GF
- pork carnitas enchiladas with mole poblano
- carne asada OR chipotle shrimp with onions and peppers GF
- adobo roasted chicken with corn, poblano and potato hash GF
- flan GF
- citrus tres leches cake

55 per guest

colorado buffet dinner (minimum of 20 guests)

- quinoa toubouleh with swiss chard and squash GF 
- mixed greens with baby beets, candied walnuts, colorado goat cheese and sherry vinaigrette GF
- roasted colorado red potatoes, extra virgin olive oil and herbs GF
- whole roasted colorado chicken with natural jus and roasted corn succotash GF
- roasted brussels sprouts with bacon and walnuts GF
- elk stew with tomato and chickpeas
- sustainably raised colorado lamb sirloin with wild mushrooms and spinach GF
- pan seared colorado bass, braised greens, shallot confit, beurre blanc
- apple cinnamon crisp
- colorado goat cheese cheesecake

75 per guest



dinner buffet (minimum of 20 guests)

supper club

- colorado ground beef and veal meatloaf glazed with chipotle bbq GF
- roasted garlic mashed potatoes GF
- 3 cheese mac and cheese
- sautéed green beans with mushroom cream sauce and crispy onions
- creamed kale
- seared airline chicken breast with a caramelized onion and raspberry glaze GF
- almond crusted trout with browned butter sauce
- caramelized apple and toasted walnut tarts with apricot glaze

60 per guest

french bistro

- french onion soup with gruyere crostini
- spinach salad with egg, bleu cheese and bacon vinaigrette GF
- citrus braised chicken
- potato gratin
- sautéed haricot verts with almonds GF
- porcini crusted steak with red wine demi GF
- brussels sprouts with bacon and walnuts GF
- grilled lemon and herb shrimp GF
- apple tarts with whipped cream

70 per guest

enhancements



- crab cakes with sriracha aioli 15 per guest
- grilled shrimp skewers 12 per guest
- lobster tail lightly poached in butter MP per guest
- build your own fish tacos: beer battered mahi mahi, slaw, pico de gallo, guacamole, crema fresca, lettuce, salsas 14 per guest
- soup addition 6 per guest
- antipasta display 12 per guest
- prime rib carving station: slow cooked rib of beef, garlic, rosemary. complements: horseradish cream, pinot jus 34 per guest, 150 chef fee required for all action stations (1 chef required per 50 guests)
- carving station of pork loin, turkey breast, roasted salmon, beef tenderloin, beef brisket (choose 1) 24 per guest, 150 chef fee required for all action stations (1 chef required per 50 guests)
- garlic bread or house baked bread 4 per guest

plated dinner

all products subject to change due to availability and/or seasonality. Plated meal cost per person will be based on the higher entrée price of the selections made.



choose 1 soup or 1 salad:

- tomato bisque with bleu cheese and crispy potato GF 
- cauliflower and smoked cheddar soup GF
- roasted butternut squash, red curry, coconut GF 
- mixed greens with fennel, radish, asian pear, spiced almonds and honey shallot vinaigrette GF
- caesar salad with toasted garlic bread and grana padano
- spinach salad: apple, walnuts, butternut squash, croutons, pickled onions and champagne pomegranate vinaigrette GF 
- kale and brussels sprouts salad: pear, dried cranberry, bacon, sunflower seeds, poppy seed vinaigrette GF
- bibb lettuce salad: hearts of palm, bleu cheese, artichoke, cherry tomato, bacon vinaigrette GF
- mixed field greens salad: berries, goat cheese, spiced nuts and raspberry vinaigrette GF

plated dinner (continued from previous page)

choose 2 of the following entrées:

poultry

- crispy colorado half chicken with roasted garlic potato puree, roasted brussels sprouts and thyme jus GF 85 per guest
- roasted duck breast, bacon and duck confit, lentils, roasted mushrooms and carrots, watercress, ancho pomegranate jus GF 90 per guest
- stuffed chicken, mushroom, prosciutto, parmesan, roasted pepper, garlic, toasted farro “risotto”, brown butter green beans, natural jus 85 per guest
- stuffed quail, chorizo and cornbread stuffing, corn, poblano and potato hash, plum mole GF 80 per guest

beef, lamb, pork


- short rib, creamy polenta, broccolini, hazelnut gremolata, pinot reduction GF 85 per guest
- new york strip, truffle cauliflower puree, charred cauliflower, spinach, pine nuts, brown butter hollandaise GF 95 per guest
- colorado rack of lamb, rosemary smashed potatoes, roasted fennel and baby carrots, herb dijon jus GF 105 per guest
- colorado lamb sirloin, crispy goat cheese grits, saffron braised vegetables, cardamom yogurt GF 95 per guest
- berkshire pork tenderloin, sweet potato gratin, braised greens, ginger apple agrodolce 85 per guest
- bone-in pork chop, sweet corn barley, roasted zucchini and squash, caraway herb jus 90 per guest
- filet mignon, porcini crusted, smoked potato puree, charred asparagus, red wine demi 95 per guest

plated dinner (continued from previous page)

seafood

- pan seared colorado bass, butternut squash risotto, spinach, crispy prosciutto and sage GF 90 per guest
- roasted salmon caramelized fingerling potatoes, garden beans, fennel, cherry tomato, champagne caviar butter GF 85 per guest
- seared tuna: lemongrass brown rice, soybean, bok choy, mushroom dashi, peanut, scallion 95 per guest
- seared sea scallops, prosciutto, saffron corn cream, red potato, shiitake mushroom GF 95 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 
- quinoa (tabouleh), grilled tofu, roasted vegetables, charred tomato sauce GF 87 per guest

duets

- filet mignon, crab cake, smoked potato puree, charred asparagus, red wine demi 110 per guest
- new york strip, shrimp skewer, truffle cauliflower puree, charred cauliflower, spinach, pine nuts, brown butter hollandaise GF 115 per guest
- braised short rib and scallops, creamy polenta, broccolini, hazelnut gremolata, pinot reduction GF 110 per guest

enhancements

- grilled shrimp skewers GF 12 per guest
- crab cake GF 15 per guest
- lobster tail GF MP per guest
- foie gras GF MP per guest

add a course:

- panko crusted crab cake with avocado, citrus and fennel salad, chili lime aioli 15 per guest
- braised pork belly with black bean puree, chipotle crema, pickled fresno and chicharron dust GF 14 per guest
- sea scallops with cauliflower grits and charred parsley GF 16 per guest
- buffalo carpaccio with arugula, lemon, garlic aioli and toasted bread 14 per guest
- sriracha bbq grilled shrimp with corn flan and epazote GF 14 per guest
- you choose: if there is something you would like, we can accommodate - ask your sales person



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Late night snacks, after 10pm requires a Chef fee of \$150)

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 GF 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 chip cookies 36 per dozen
- chocolate brownies 36 per dozen
- chocolate truffles GF 45 per dozen
- pistachio filled cannoli 45 per dozen
- sticky toffee cake 9 per guest
- cheesecake 9 per guest
- chocolate s'mores pot de crème, graham crackers and marshmallows 10 per guest
- pecan pie with bourbon whipped cream 10 per guest
- apple tart with caramel sauce and crème anglaise 10 per guest
- chocolate decadence cake with white chocolate mousse and passion fruit 10 per guest



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kid's menu

choice of 1 of the following:

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

25 per guest



THE WESTIN
RIVERFRONT
RESORT & SPA

AT BEAVER CREEK MOUNTAIN

Westin Wedding Cakes

Your wedding day is about creating memories. Let us take care of creating a one of a kind cake for your occasion. Try one of our signature cakes or create your own.





Riverfront Signature Cakes

White cake with white chocolate mousse & fresh raspberries

Chocolate cake with chocolate mousse & raspberry preserve

Poppy seed cake with lemon filling & fresh strawberries

Carrot cake with cream cheese icing

Coconut cake with toasted coconut & coconut cream



Create your own

Cake flavors: White, vanilla buttercake, poppy seed , chocolate, white chocolate, coconut, red velvet, almond



Fillings

Lemon curd, chocolate mousse, white chocolate mousse, raspberry preserves, berry mousse, coconut cream, cream cheese



Icings

Vanilla buttercream, chocolate buttercream, white fondant, colored fondant, cream cheese





Pricing

Pricing starts at \$9 per person for a simple two tier wedding cake. Additional charges apply for additional tiers, multiple flavors and design. Our goal is to provide you with a cake that suits your event. Please discuss your wants and needs with our event coordinators and we will do our best to accommodate your requests.



hosted bar

domestic beer 5

budweiser, bud light, coors light

imported/micro brew beer 7

sam adams boston lager, blue moon
belgian white, great divide titan ipa,
heineken, heineken light, corona extra,
corona light, st. pauli girl na

premium house cocktails 9

smirnoff, beefeater, cruzan, sauza
silver, johnnie walker red label, jim
beam white label, seagram's 7,
hennessy v.s

premium well cocktails 10

absolut, bombay sapphire, bacardi,
captain morgan spiced rum, jamesons
irish, jose cuervo silver, dewar's white
label, jack daniel's, crown royal,
hennessy v.s.o.p, dekuyper liqueurs

ultra premium cocktails 12

stoli blueberi, stoli vanilla, grey goose,
hendricks, malibu coconut, myers
original dark, patron silver,
glenfiddich, maker's mark, bulleit rye,
canadian club, courvoisier vs, johnnie
walker black label, milagro reposado



ultra premium liqueurs and cordials 10

campari, romana sambuca, drambuie, disaronno
amaretto, kahlua, bailey's irish cream,
chambord, grand marnier, southern comfort,
frangelico

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cash bar: requires 1 bartender per 75 guests at 150 each



ultra premium liqueurs and cordials 10

campari, romana sambuca, drambuie, disaronno
amaretto, kahlua, bailey's irish cream,
chambord, grand marnier, southern comfort,
frangelico

domestic beer 5

budweiser, bud light, coors light

imported/micro brew beer 7

sam adams boston lager, blue moon
belgian white, great divide titan ipa,
heineken, heineken light, corona extra,
corona light, st. pauli girl na

premium house cocktails 9

smirnoff, beefeater, cruzan, sauza
silver, johnnie walker red label, jim
beam white label, seagram's 7,
hennessy v.s

premium well cocktails 10

absolut, bombay sapphire, bacardi,
captain morgan spiced rum, jamesons
irish, jose cuervo silver, dewar's white
label, jack daniel's, crown royal,
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stoli blueberi, stoli vanilla, grey goose,
hendricks, malibu coconut, myers
original dark, patron silver,
glenfiddich, maker's mark, bulleit rye,
canadian club, courvoisier vs, johnnie
walker black label, milagro reposado

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house wines

sparkling:

ruffino prosecco 48
charles de fere cuvee jean-louis brut 48

white:

bv century cellars chardonnay 36
placido pinot grigio 36
14 hands hot to trot white blend 36
chateau ste. michelle sauvignon blanc 42
beringer white zinfandel 36

red:

mark west pinot noir 42
glass mountain merlot 36
don miguel gascon colossal red blend 42
bv century cellars cabernet sauvignon 36

please inquire about additional tailored
sommelier selections

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premium wines

sparkling:

santa margherita prosecco 60
chandon brut 60

white:

magnolia grove chardonnay 44
anew riesling 44
bollini pinot grigio 60
kim crawford sauvignon blanc 52
banfi centine rose 42

red:

magnolia grove cabernet sauvignon 44
beringer founders' estate merlot 50
alamos malbec 50
alamos red blend 50
deloach pinot noir 50

please inquire about additional tailored sommelier
selections



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super premium wines

sparkling:

veuve clicquot yellow label 120
mumm napa brut prestige 75

white:

chateau ste. michelle “indian wells” chardonnay 70
stellina di notte pinot grigio 65
eroica riesling 70
echo bay sauvignon blanc 65
carne humana white blend 70
minuty rose 75

red:

chateau st. jean cabernet sauvignon 70
macmurray ranch pinot noir 65
wild horse merlot 65
saved red blend 65
hogue cellars syrah 65

please inquire about additional tailored sommelier selections

BREAKFAST breaks lunch reception dinner beverage

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