



GIVE TIMELESS TRADITION A BOHEMIAN TWIST.
EXCEPTIONAL WEDDINGS BY KESSLER

BEAVER CREEK LODGE

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TELL YOUR STORY BEAUTIFULLY.

EXCEPTIONAL WEDDINGS BY KESSLER

One of the most anticipated days of your life transforms into a beautiful moment in time, where an inspiring backdrop sets the stage for your story and every detail—from the attire to the reception decor. It will be everything you've ever imagined. And everything you never thought possible.

The all-suite Beaver Creek Lodge sets the stage for extraordinary. The rich palate of colors and textures, the original art and our incredible catering, cocktails and scenic barside patio. But the intangible highlights are what wow our wedding couples—the breathtaking mountain views and crisp fresh air, the seamless execution of every detail and the magnetic ambiance that permeates every interesting corner. This is not a wedding hotel for those wanting what has always been done. This is for those who want to leave the familiar behind for something truly exceptional.





A BOHEMIAN TWIST ON TRADITION.

KESSLER EXCLUSIVES

We offer what no one else can, an eclectic Bohemian experience that brings classic European elegance together with an artful twist. You'll see it in our hotel and you'll feel it in our approach, it's different here. Beaver Creek Lodge delivers anything but ordinary with ceremonies in our Grand Bohemian Art Gallery. Our gorgeous ballroom accented by views of the surrounding Rocky Mountains and original works of art add style and sophistication to your celebration. And down every hallway, through every open space, is another treasure—paintings and sculptures from renowned artists and decor from across the globe—the perfect backdrop for your wedding album.



CHEF-INSPIRED DINNER & DRINKS.

WEDDING MENUS

The Bohemian vibe you'll feel in our hotel and with our services extend to the menus we create. Our Chef's unique twist creates culinary offerings that are so much more than a traditional wedding buffet and leave room for the imagination, giving you the ability to customize your dining for a truly personal experience. You may find your guests diving into dishes they've never had before and cocktails they've never heard of. We believe dining is more than a meal, it's a memory.

TURN YOUR WEDDING DAY INTO A WEEKEND.

KESSLER EXPERIENCES

Only Kessler delivers a hotel and art gallery full of original pieces, wine tasting and pairing, live and curated music, incredible dining and destination adventures, all in one stay. You can start the celebration early and keep it going for your out-of-town guests. Kessler has a way of transforming tradition in surprising and unexpected ways.



ALPINE + ANTLERS PATIO



GRAND BOHEMIAN ART GALLERY



BEAVER CREEK ICE RINK



ALPINE + ANTLERS

ARTFULLY CREATED. MASTERFULLY DELIVERED.

SERVICES AND OFFERINGS

Think of this menu as setting the stage. But leave your imagination open for inspiration to take over and ideas to unfold, with room to customize your experience for a truly personal affair. Getting your details down perfectly is what we're known for. Adding incredible and unexpected touches is where we shine.

YOUR WEDDING CEREMONY INCLUDES:

- Preferred vendor recommendations for ceremony coordination
- White wooden chairs
- Ceremony rehearsal
- Infused water station
- Gorgeous indoor back-up event space
- Power access for sound and entertainment

YOUR WEDDING RECEPTION INCLUDES:

- Complimentary use and setup of dance floor and tables
- Luxury ivory or black linens and napkins
- Timeless place settings to include china, glassware and flatware
- Elegant event chairs
- Exquisite glass votives
- Professional cake cutting service
- Complimentary reception menu tasting for 2 guests*
- Referrals on top wedding vendors
- Room block with special pricing for your guests
- Special Events Manager to assist with reception details

**The tasting is available to contracted events only and should be scheduled about two months prior to your wedding date. We require at least two weeks' notice to schedule.*

CAPACITY CHART & FLOOR PLANS

EVENT SPACE	DIMENSIONS	SQ. FT.	THEATER	CLASSROOM	U-SHAPE	RECEPTION	BANQUET	
Blue Spruce Room	42' x 34'	1,344	100	60	-	150	110	
Blue Spruce Room I	21' x 33'	714	70	24	21	75	50	
Blue Spruce Room II	22' x 33'	630	70	30	24	60	40	
Alpine + Antlers	Varies	1,300	-	-	-	100	-	
Alpine + Antlers	Varies	1,300	-	-	-	100	60	
Grand Bohemian Art Gallery	30' x 40'	1,200	100	-	-	120	70	
Larkspur	28' x 39'	1,092	100	54	27	100	64	
Larkspur I	28' x 22.5'	630	48	27	21	50	32	
Larkspur II	28' x 16.5'	462	30	18	15	40	24	
Juniper	28' x 39'	1,092	100	54	27	100	64	
Juniper I	28' x 22.5'	630	48	27	21	50	32	
Juniper II	28' x 16.5'	462	30	18	15	40	24	
Aspen Room	41.1' x 15.6'	1,000	-	-	-	65	48	
Kessler Wine Room	19.1' x 13.7'	310	-	-	-	-	16	
Boardroom	22' x 10'	220	Permanent seating for 10 people					

- 1. BLUE SPRUCE ROOM
- 2. PRE-FUNCTION AREA
- 3. ASPEN ROOM
- 4. KESSLER WINE ROOM
- 5. ALPINE + ANTLERS
- 6. ALPINE + ANTLERS PATIO
- 7. LARKSPUR
- 8. JUNIPER
- 9. BOARDROOM



*Floor plans are not shown to scale.



SKIER BRIDGE



GRAND BOHEMIAN ART GALLERY



THE GAZEBO



BEAVER CREEK CHAPEL

CEREMONY SPACES

THE GAZEBO*

The Gazebo is a beautiful creek-side place to hold your ceremony. It's just a short walk from the Lodge and has the amenities to make your moment amazing.

SKIER BRIDGE*

This location is just off the front drive of the Lodge, and its dramatic view makes your ceremony so much more inspiring. You'll have all the amenities you need in Beaver Creek's legendary fresh air.

BEAVER CREEK CHAPEL

Just a short walk or shuttle ride away from the Lodge is our Chapel. Its elegant and warm ambiance welcomes up to 250 guests and puts an inspiring twist on tradition.

GRAND BOHEMIAN ART GALLERY

Share your moment with up to 100 guests in the Gallery for your ceremony or reception. Its art and decor make a stunning backdrop.

**Outside locations are only available from June-October.*

EVENT SPACES

GRAND BOHEMIAN ART GALLERY

The Gallery is also a perfect location to host your welcome reception or post wedding brunch.

BLUE SPRUCE ROOM*

Give your reception gorgeous natural light as this space includes one side that is all windows. It can hold up to 120 guests and be made smaller for brunch the next day.

ASPEN ROOM*

Celebrate in a cozy, chic space with smaller groups up to 50. With beautiful natural light spilling in from floor to ceiling windows and a glowing fireplace, it's ideal for dinner and dancing.

KESSLER WINE ROOM*

Make the moment your own with a private dining space just made for the bride and groom. Or, turn it into a dessert room for cake and coffee, with seating for up to 16 guests.

ALPINE + ANTLERS*

Alpine + Antlers features indoor and outdoor seating, perfect to enjoy all seasons with an incredible view of Centennial Run. Host your reception here and you may not need any more decorations.

**Combining Alpine + Antlers, Blue Spruce Room, Kessler Wine Room and Aspen Room is available to offer a max capacity of 200.*



GRAND BOHEMIAN ART GALLERY



ASPEN ROOM



KESSLER WINE ROOM



BLUE SPRUCE ROOM

WEDDING RECEPTION PACKAGE: PLATED

CLASSICAL RECEPTION PACKAGE

Your Wedding Reception Package Includes:

- Champagne toast
- Choose 4 selections of butler passed hors d'oeuvres
- Fresh bread, iced tea and water

SALADS (SELECT ONE)

Simply Green Salad

Lolla Rossa, Frisée, Tango, Shaved Fennel, Strawberries, Pink Peppercorn Dressing

Caesar Salad

Shaved Parmesan, Grape Tomatoes, Italian Bread Croutons, House Caesar Dressing

Heirloom Tomato & Burrata

Heirloom Tomatoes, Crete Extra Virgin Olive Oil, Aged Balsamic Glaze, Fresh Oregano, Fleur Del Sel, Cracked Black Pepper

Arugula Salad

Dried Cherries, Brie, Candied Pecans, Apples, Champagne Vinaigrette

ENTRÉES (SELECT UP TO TWO)

Joyce Farms Oven Roasted Chicken • \$99 / PP

Creamed Corn Risotto, Thyme Seared Baby Carrots, Roasted Tomato Chutney

Roasted Pork Tenderloin • \$99 / PP

French Lentils, Carrots, Squash, Dijon Vermouth Sauce, Blueberry Chutney

Artisan Cheese Cavatappi Pasta • \$99 / PP

Asparagus, Cremini Mushrooms, Green Peas, Pecorino

Filet Mignon • \$109 / PP

Butternut Yukon Mash, Brussels Sprouts, Blackberry Port Reduction

Dual Entrée • \$119 / PP



Pricing does not include tax of 9.99% and service charge of 24%

*Some menu items may change based on availability to ensure we are cooking with the best quality ingredients for the season.

WEDDING RECEPTION PACKAGE: PLATED

MASTERPIECE RECEPTION PACKAGE

Your Wedding Reception Package Includes:

- Four hours of standard open bar
- All bars include: Kessler Wine, beer, soft drinks, juices and bottled water
- Champagne toast
- Choose 4 selections of butler passed hors d'oeuvres
- Fresh bread, iced tea and water

BARS (SELECT ONE)

Standard (Included in Package)

Tito's Vodka, Beefeater Gin, Bacardi Rum, Exotico Tequila, Jim Beam Bourbon, Seagram's 7 Whiskey, Dewar's Scotch

Premium (Upgrade) • \$4 / PP

Ketel One Vodka, Tanqueray Gin, Mount Gay Rum, Bacardi Rum, 1800 Silver Tequila, Bulleit 91 Bourbon, Jack Daniel's Whiskey, Johnny Walker Black Scotch

Luxury (Upgrade) • \$7 / PP

Grey Goose Vodka, Hendrick's Gin, Ron Zacapa 23 Year Rum, Bacardi Rum, Patron Tequila, Maker's Mark Bourbon, Crown Royal Blended Whiskey, Glenmorangie Scotch

SALADS (SELECT ONE)

Simply Green Salad

Lolla Rossa, Frisée, Tango, Shaved Fennel, Strawberries, Pink Peppercorn Dressing

Caesar Salad

Shaved Parmesan, Grape Tomatoes, Italian Bread Croutons, House Caesar Dressing

Heirloom Tomato & Burrata

Heirloom Tomatoes, Crete Extra Virgin Olive Oil, Aged Balsamic Glaze, Fresh Oregano, Fleur Del Sel, Cracked Black Pepper

Arugula Salad

Dried Cherries, Brie, Candied Pecans, Apples, Champagne Vinaigrette

ENTRÉES (SELECT UP TO TWO)

Joyce Farms Oven Roasted Chicken • \$139 / PP

Creamed Corn Risotto, Thyme Seared Baby Carrots, Roasted Tomato Chutney

Roasted Pork Tenderloin • \$139 / PP

French Lentils, Carrots, Squash, Dijon Vermouth Sauce, Blueberry Chutney

Artisan Cheese Cavatappi Pasta • \$139 / PP

Asparagus, Cremini Mushrooms, Green Peas, Pecorino

Filet Mignon • \$149 / PP

Butternut Yukon Mash, Brussels Sprouts, Blackberry Port Reduction

Pistachio Crusted Sea Bass • \$149 / PP

Creamed Corn Risotto, French Bean Medley, Lemon Reduction

Dual Entrée • \$159 / PP

Pricing does not include tax of 9.99% and service charge of 24%

**Some menu items may change based on availability to ensure we are cooking with the best quality ingredients for the season.*



WEDDING RECEPTION PACKAGE: DISPLAY

GRANDE RECEPTION PACKAGE

Your Wedding Reception Package Includes:

- Four hours of standard open bar
- All bars include: Kessler Wine, beer, soft drinks, juices and bottled water
- Champagne toast
- Choose 4 selections of butler passed hors d'oeuvres
- Fresh bread, iced tea and water

BARS (SELECT ONE)

Standard (Included in Package)

Tito's Vodka, Beefeater Gin, Bacardi Rum, Exotico Tequila, Jim Beam Bourbon, Seagram's 7 Whiskey, Dewar's Scotch

Premium (Upgrade) • \$4 / PP

Ketel One Vodka, Tanqueray Gin, Mount Gay Rum, Bacardi Rum, 1800 Silver Tequila, Bulleit 91 Bourbon, Jack Daniel's Whiskey, Johnny Walker Black Scotch

Luxury (Upgrade) • \$7 / PP

Grey Goose Vodka, Hendrick's Gin, Ron Zacapa 23 Year Rum, Bacardi Rum, Patron Tequila, Maker's Mark Bourbon, Crown Royal Blended Whiskey, Glenmorangie Scotch

DINNER STATION OR BUFFET (SELECT ONE)

Farm Stand • \$149 / PP

- Corn Chowder
- Chopped Salad
Cucumbers, Tomatoes, Feta, Romaine Lettuce, Orange Emulsion Dressing
- Arugula Salad
Candied Pecans, Brie, Apples, Dried Cherries, Champagne Vinaigrette
- Pan Seared Salmon, Ginger Mango Chutney
- Herb Roasted Chicken Breast, Red Onion Marmalade
- Fava Beans, Edamame, Sweet Corn, Peppers, Fresh Herbs
- Creamed Corn Risotto

Heirloom Harvest • \$169 / PP (Includes two Action Stations)

- Tomato Fennel Bisque
Artisan Cheese Croutons, Caramelized Fennel
- Roasted Seasonal Fruit Salad
Field Greens, Buttered Pecans, Buttermilk Bleu Cheese, Raspberries, Cornbread Croutons, Fig & Sherry Vinaigrette
- Heirloom Tomato & Burrata Salad
Heirloom Tomatoes, Crete Extra Virgin Olive Oil, Aged Balsamic Glaze, Fresh Oregano, Fleur Del Sel, Cracked Black Pepper
- Herb Roasted Beef Tenderloin, Black Truffle
(Carving Station)
- Lobster Pappardelle, Meyer Lemon Cream
(Action Station)
- Herb Garlic Red Bliss Potatoes
- Roasted Root Vegetables, Orange Honey Glaze



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WEDDING RECEPTION PACKAGE: HORS D'OEUVRES

Choose 4 selections. One of each item per person to be served.

CHILLED HORS D'OEUVRES

Asparagus Ham Canapé

Mustard Aioli, Artisan Crostini

Beef Tartare

Fried Capers, Onion Jam, Artisan Cheese, Crostini

Brie Brioche

Apple Chutney, Toasted Brioche

Bruschetta

Red & Yellow Tomatoes, Garlic, Basil, Grilled Toast

Goat Cheese Phyllo Cup

Black Pepper Honey, Almond

WARM HORS D'OEUVRES

Baked Brie

Fresh Raspberries, Cabernet Berry Compote

Beef Satay

Horseradish Crust

Bourbon & Boursin Chicken En Croûte

Mustard Aioli, Artisan Crostini

Chicken Saltimbocca Skewer

Prosciutto, Sage

Chicken Satay

*Grilled Pineapple Chutney,
Peppers & Onions*

Coconut Shrimp

Orange Chili Glaze, Ginger

Mini Shrimp n' Grits

Goat Cheese, Chive

Vegetable Samosa

Peach Chutney

Vegetable Spring Roll

*Miso Cured Vegetables,
Ginger Chili Sauce*

Fried Green Tomatoes

Buttermilk Dressing



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ADDITIONAL AFFAIRS

REHEARSAL DINNER

Your Rehearsal Dinner Includes:

- Luxury linens & napkins
- Exquisite place settings to include china, glassware & flatware
- Elegant event chairs & setup
- Champagne toast
- Fresh bread, iced tea and water

REHEARSAL DINNER PLATED • \$89 / PP

Salad

- Simply Green Salad
Lolla Rossa, Frisée, Tango, Shaved Fennel, Strawberries, Pink Peppercorn Dressing

Entrées (Select one)

- Joyce Farms Oven Roasted Chicken
Creamed Corn Risotto, Thyme Seared Baby Carrots, Roasted Tomato Chutney
- Artisan Cheese Cavatappi Pasta
Asparagus, Cremini Mushrooms, Green Peas, Pecorino

Dessert (Select one)

- Raspberry White Chocolate Cheesecake
- Chocolate Cake with Ganache

REHEARSAL DINNER BUFFET • \$109 / PP

- Chopped Salad
Cucumbers, Tomatoes, Feta, Romaine Lettuce, Orange Emulsion Dressing
- Shoulder Steak
Cilantro Pesto
- Pork Tenderloin
Sweet Tea Brined, Chili Apple Reduction
- Squash, Tomatoes, Onions, Pecorino Gratin
- Butter Poached Asparagus
- Raspberry White Chocolate Cheesecake



Pricing does not include tax of 9.99% and service charge of 24%

*Some menu items may change based on availability to ensure we are cooking with the best quality ingredients for the season.

ADDITIONAL AFFAIRS

FAREWELL BRUNCH

Your Farewell Brunch Includes:

- Luxury linens & napkins
- Exquisite place settings to include china, glassware & flatware
- Choice of 1 Mimosa or Bloody Mary per person
- Grand brunch buffet

BRUNCH • \$39 / PP (SELECT ONE)

American Classic

- Warm Breakfast Pastries
Cinnamon Rolls, Morning Glory Mini Muffins, Danishes, Croissants
- Fresh Cut Fruit with Garden Berries
- Scrambled Eggs with Aged Cheddar and Chopped Bacon
- Biscuits & Gravy
- Cheddar Grits
- Waffles with Maple Syrup
- Fingerling Potato Hash with Roasted Pepper and Caramelized Onions
- Applewood Smoked Bacon or Pork Sausage

Gourmet American

- Warm Breakfast Pastries
Cinnamon Rolls, Morning Glory Mini Muffins, Danishes, Croissants
- Greek Yogurt Bar with Fresh Berries, House Baked Granola, Dried Fruits and Honey
- Fresh Cut Fruit with Garden Berries
- Freshly Baked Biscuits with Sage Turkey Sausage Gravy
- Scrambled Eggs with Cheddar Cheese and Fresh Herbs
- Bohemian Egg Sandwich
Freshly Baked Croissants with Scrambled Eggs, Black Forest Ham, Swiss Cheese
(Whole wheat available if requested in advance)
- Applewood Smoked Bacon or Pork Sausage
- Roasted Fingerling Potatoes with Parsley and Sea Salt



CUSTOMIZED MENU

Have a specific vision in mind for dining at your wedding? We are happy to work with you to create a customized menu, tailored to your wedding party's unique needs. Prices vary.

Pricing does not include tax of 9.99% and service charge of 24%

*Parties under 25 will incur a \$5 per person surcharge on the buffet.

*Some menu items may change based on availability to ensure we are cooking with the best quality ingredients for the season.

BEVERAGES

A WAKE-UP CALL

(Charged on Consumption)

BLOODY MARY STATION

Select • \$10
Premium • \$12
Luxury • \$14

MIMOSAS • \$7 / EACH

With Fresh Orange, Peach or Pineapple Juice

HOST BAR

(On Consumption, plus Service Charge and Tax)

LIQUORS

Select • \$9
Premium • \$10
Luxury • \$12

WINES | HOUSE WINE

Glass • \$9
Bottle • \$40

BEERS

Domestic • \$6.50
Import • \$7.50

NON-ALCOHOLIC

Sodas & Juices • \$5
Mineral Waters • \$5

OPEN HOST BAR

(Prices are Per Person, Per Hour)

SELECT

1 HOUR • \$25 | 2 HOURS • \$35
3 HOURS • \$45 | 4 HOURS • \$55
5 HOURS • \$65

Tito's Vodka, Beefeater Gin, Bacardi Rum, Exotico Tequila, Jim Beam Bourbon, Seagram's 7 Whiskey, Dewar's Scotch

PREMIUM

1 HOUR • \$27 | 2 HOURS • \$37
3 HOURS • \$47 | 4 HOURS • \$57
5 HOURS • \$67

Ketel One Vodka, Tanqueray Gin, Mount Gay Rum, Bacardi Rum, 1800 Silver Tequila, Bulleit 91 Bourbon, Jack Daniel's Whiskey, Johnnie Walker Black Scotch

LUXURY

1 HOUR • \$29 | 2 HOURS • \$39
3 HOURS • \$49 | 4 HOURS • \$59
5 HOURS • \$69

Grey Goose Vodka, Hendrick's Gin, Ron Zacapa 23 Year Rum, Bacardi Rum, Patron Tequila, Maker's Mark Bourbon, Crown Royal Blended Whiskey, Glenmorangie Scotch



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**Some menu items may change based on availability to ensure we are cooking with the best quality ingredients for the season.*

PREFERRED VENDORS

PHOTOGRAPHERS

J. LA PLANTE

www.jlaplante.com

Phone: 303.868.5705

Email: mail@JLaPlante.com

CAKEKNIFE PHOTOGRAPHY

www.cakeknifephotography.com

Phone: 720.542.8198

Mobile: 626.429.3388

Email: info@cakeknifephotography.com

FLOWERS

FANCY PANSY FLORAL DESIGNS

www.fancy-pansy.com

Phone: 970.306.6034

Email: fancypansyvail@gmail.com



MAKE THIS MOMENT YOURS.

FREQUENTLY ASKED QUESTIONS

BOOKING PROCESS

Is a Wedding Planner included in pricing?

Leading up to your special day, your Kessler Event Manager will oversee all aspects of your catering needs including menu selection and the setup of your reception location. If your ceremony is held on property, we do require the services of a professional wedding planner and/or officiant to assist with all rehearsal and ceremony related details. We will provide you with the names of planners from our preferred vendor list or you may opt to choose a licensed professional on your own. As your Event Manager is not a wedding coordinator, we encourage you to hire your planner for full day wedding services which will allow you to relax and enjoy your day knowing that not a single detail will be missed.

What exactly does my facility fee include?

Facility fee includes set up and break down of our event chairs, cocktail reception and dinner site including tables, votive candles, place setting (to include china, all appropriate glassware and silverware), cake table, cake cutting services, gift table, the choice of white or ivory linens, dance floor and limited set-up of wedding reception décor (place cards, menu cards, favors, cake knife and server, champagne flutes and guest book) will be provided by our Exceptional Events Team.

Do you require a deposit to hold space?

A 25% non-refundable deposit is due with the signed contract and additional 25% payments are spread out up until your event. The final payment is due 2 weeks prior with your final guest counts.

Can we book a ceremony without a reception?

We require ceremonies to include receptions with us and you will love how easily and beautifully your day flows from one to the other. We do, however, offer receptions without a ceremony on property.

ROOMS AND REGISTRATION

Do we get a group discount for our guests?

We offer group room blocks for 10+ rooms with a 2 night minimum. Discount will be based on season and availability. Please contact Sales for more information on group bookings.

We would like to give out welcome bags for all our guests who are staying at your hotel. Can your Front Desk hand them out for us?

We can have the Front Desk hand your gift bags out to your guests as they check-in or deliver them to the guest room upon arrival, for an additional fee. Please contact your Event Manager for more information.

What is check-in and check-out time?

Check-in is at 4pm and check-out is 11am.

Can we bring our pet?

You can! The hotel is pet friendly for your furry friends up to 25 pounds. There is a \$150 non-refundable pet fee.

WEDDING RECEPTION

Do you allow outside caterers?

To guarantee our standards of quality, inspired cuisine, we do not allow any outside catered food or beverage.

What is a Food & Beverage Minimum?

The Food & Beverage Minimum is a contracted minimum spending requirement for food and beverage only, consumed within the contracted space within the contracted time, (not including tax and service charge) with the food and bar packages you choose.

Do I have to use the vendors on the hotel's preferred vendor list?

You do not need to use our vendors but we suggest you consider them. They have a relationship with our hotel and understand the standards and expectations of our hotel, which means they help us wow you even more. Any vendors not on our list must provide a certificate of insurance and business license. Your Event Manager can provide further assistance.

I'm having my event outside. What if it rains?

We always hold an inside space for outdoor events in case of inclement weather. The Rain Call is made no later than 4-6 hours prior to the event start time by our Exceptional Events Team. Guest and Grand Performer safety is our first priority. These backup spaces are assigned based on number of guests and we cannot guarantee a certain backup space for your event.

Do you provide decorations?

Our event spaces are artfully curated down to every gorgeous detail, so many couples feel they don't need to add much and therefore we don't provide it. However, we can provide you with our vendor list for suggestions. Any decoration is your responsibility to set up. We recommend hiring a wedding planner or assigning a family member to be responsible for any decorations not done by a vendor.

We have children coming to our wedding, will they be the same price as adults?

We do offer a children's meal for those under 12 years old. Your Event Manager can provide you with details.

What if we want a different menu than the packages offered?

If our current menu packages are not what you envision for your wedding, we are happy to work with you to create a customized menu, tailored to your unique needs. Prices vary.



FOREVER BEGINS HERE.

Contact us today at 970.471.5439 to start
creating your day. And to begin your forever.

THE *Kessler* COLLECTION®