

VICEROY

SNOWMASS



SAY I DO AT 8100 FT.

WEDDINGS AT VICEROY SNOWMASS

Majestic mountain peaks set the mood. We take care of every detail. Viceroy Snowmass is where your dream wedding comes to life. Our modern hotel, located at the base of Snowmass Village near Aspen, has indoor and outdoor spaces perfectly suited for ceremonies and receptions. Stay. Dine. Celebrate. We welcome you with luxury accommodations and personalized catering designed by our acclaimed chefs. Whether ski season or not, you'll live happily ever après.

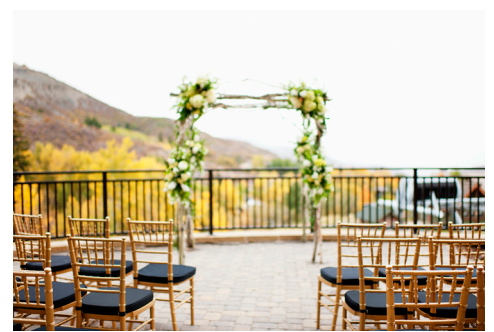


WEDDING ACCOMMODATIONS

- Full Service hotel & catering services
- Breathtaking outdoor ceremony & reception locations
- Nestled perfectly into the mountain side surrounded by mountain views and Aspen trees as far as the eye can see; steps away from hiking, shopping and recreational activities
- Luxury accommodations and preferred guest room rates for you and your wedding guests
- Dedicated wedding specialist to manage your event and serve as a liaison between your planner and Viceroy Snowmass
- World-class concierge services for your guests
- Wedding night accommodations and amenities for the newlyweds
- World-class on-site spa
- Seasonal and sustainable menu offerings

VENUES

“I Do” never sounded so sweet. Deliver your vows in one of our stunning event spaces and leave the planning to us. Your only job? Enjoy every moment, especially those picturesque views. Our exclusive wedding spaces include:



VISTA LAWN

Ceremony Starting at \$1000
Capacity 400

BALLROOM TERRACE

Ceremony Starting at \$500
Capacity 100

NEST PATIO

\$1500 Minimum
Capacity 150

GRAND BALLROOM & BALLROOM TERRACE

Food and Beverage Minimums starting at \$10,000
5,700 sq. ft with a capacity of 350

VISTA PRIVATE DINING ROOMS

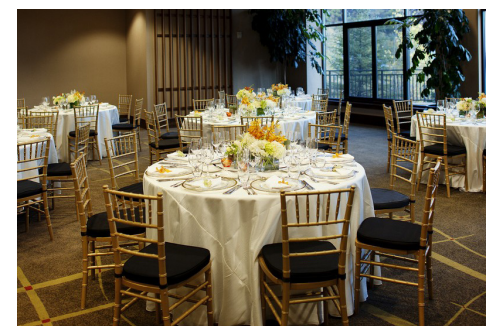
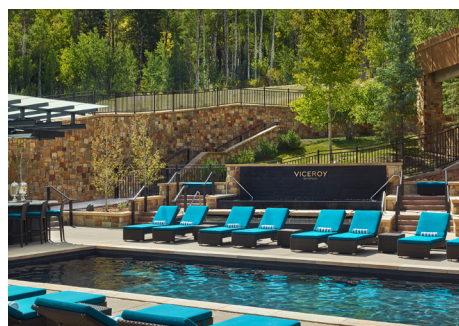
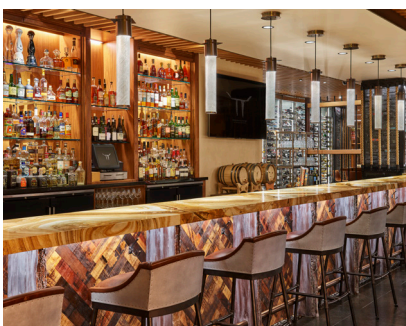
\$2,000 Minimum
Capacity 50

VICEROY POOL

\$15,000 Minimum / \$2000 Setup Fee
Capacity 350

TORO RESTAURANT & BAR

Food and Beverage Minimum Starting at \$15,000
Setup Fee \$2,000
Capacity 175



PACKAGES

To inspire you for your big day, we've created exclusive Viceroy Snowmass wedding packages. Browse our current packages – all designed to up the romance, lower the stress and create the alpine wedding of your dreams.

SILVER • \$195 PER PERSON

- White Chiavari Chairs
- Dance floor setup
- Three tray passed hors d'oeuvres
- Five Hour Premium Bar
- Sparkling Wine Toast
- (1) Bartender (per 75 guests)
- First Course Soup or Salad
- Two Option Plated Entrees
- Customized Wedding Cake
- Coffee & Tea Service with Dessert

**Optional Enhancements Available*

THE VICEROY • \$285 PER PERSON

- White Chiavari Chairs
- Dance floor Setup
- Five tray passed hors d'oeuvres
- Five Hour Viceroy Luxury Bar
- (1) Signature cocktail
- Champagne Toast
- (1) Bartender (per 75 guests)
- First Course Soup or Salad
- Second Course Plated Appetizer
- Two Option Plated Entrees
- Customized Wedding Cake
- Coffee & Tea Service with Dessert

**Optional Enhancements Available*

GOLD • \$225 PER PERSON

- White Chiavari Chairs
- Dance floor Setup
- Four tray passed hors d'oeuvres
- Five hour Viceroy Bar
- (1) Signature cocktail
- Sparkling Wine Toast
- (1) Bartender (per 75 guests)
- First Course Soup or Salad
- Two Option Plated Entrees
- Customized Wedding Cake
- Coffee & Tea Service with Dessert

**Optional Enhancements Available*

ELEVATED BRUNCH • \$100 PER PERSON

- Selection of Breakfast Pastries including Danish, Cinnamon Rolls, Muffins, Croissants, Banana Bread & Coffee Cake
- Hearth Baked Bread, Bagels & English Muffins
- Assorted Cold Cereals & Milk
- Steel Cut Irish Oatmeal, Cinnamon Apple Compote & Vanilla & Raisins
- Sliced Seasonal Fresh Fruit & Berries
- Whipped Butter, Honey, Assorted Jams & Marmalades
- Cured Meats & Sliced Cheeses
- House Smoked Salmon, Cream Cheese, Tomato, Red Onion, Chopped Egg, Capers & Berry Relish
- Scrambled Eggs with Fresh Chives
- Brioche French Toast, Banana Walnut compote, Warm Vermont Maple Syrup
- Classic Eggs Benedict
- Apple-wood Smoked Bacon & Country Sausage Patties
- Herb Breakfast Potatoes with Caramelized Onions
- 2-Hour Mimosa & Bloody Mary Bar

*OPTIONAL ENHANCEMENTS

- \$50 Vendor Meal
- \$35 Kids Meal
- \$15.00 (per person) Bar Upgrade
- \$750 Airwall Pipe & Drape
- \$500 Ballroom Terrace Café Lighting
- \$25 (per person) Display Station
- \$18 (per person) Mini Dessert Station
- \$10 day-of guest parking

HORS D'OEUVRES

TRAY PASSED HORS D'OEUVRES

Potato Latke / Smoked Salmon / Osetra Caviar / Chive Crème Fraiche
Caesar Salad Rice Paper Wraps / Blackened Chicken
Grilled Asparagus / Parmigiano Reggiano / Lemon Aioli / Garlic Toast
Beef Tenderloin / Black Pepper Gougere / Arugula / Parmesan Aioli / Roasted Onions
Panzanella / Dried Tomatoes / Basil / French Bread Crostini
Pistachio Crusted Goats Cheese / Local Fruit Preserves
Coconut & Rice Paper Crusted Prawn / Blood Orange Marmalade
Crab Cakes / White Remoulade
Wild Mushroom Flatbread / Fontina / Balsamic Onions / Truffle Oil
Mac & Cheese Bites / Roasted Poblano / Tomato / Manchego & Cojita Cheese
Kobe Beef Sliders / Cheddar / Lettuce / Tomato / Pickle / Onion / Sauce

DISPLAY STATIONS

Seasonal Raw Vegetables

Raw / Roasted / Grilled / Pickled Vegetables / Goat Cheese & Buttermilk Dip

Artisan Cheese Display

Three Selections of American Farmhouse, Local & Imported Cheeses / Fruit Compotes & Chutneys / Nuts / Dried Fruits / Assorted Crackers / Flatbreads / Baguettes

Dips & Bruschetta

Hummus / Tomato-Basil Relish / Creole Caponata / Eggplant & Onion Pate / Red Bean Dip
Spinach Artichoke Dip / Grilled Breads / Crisp Pita / Pretzel Bites



APPS & STARTERS

PLATED APPETIZERS

Crab Cake

Pea Sprout Salad / Basil / Coconut

Crispy Duck Confit Crepe

Spiced Apple Sauce / Orange Salad

Bacon Wrapped Scallops

Foie Butter / Baby Mustard Greens

FIRST COURSE

Seasonal Greens Salad

Heirloom Tomatoes / Goat Cheese / Balsamic Vinaigrette

Classic Caesar

Romaine Hearts / Peppered Croutons / Parmigiano Reggiano / Roasted Garlic Dressing

Mizuna & Endive

Red Plum / Grapefruit / Marconi Almonds / Red Ginger Dressing

Baby Spinach

Herbed Ricotta / Poached Pears / Cashews / Bacon Strawberry Vinaigrette

PLATED DINNERS

ENTRÉE SELECTIONS

Goat Cheese Stuffed Chicken Breast

Creamy Polenta / Roasted Tomatoes / Black Kale

Crispy Skin Salmon

Mustard Seed Potato Puree / Spinach Fondue
Olive Tapenade / Crawfish Butter

Bacon Wrapped Filet

Yukon Potato Puree / Asparagus / Sauce Bordelaise

Colorado Rack of Lamb

Herb Crusted / Braised French Lentils / Roasted Eggplant
Sweet Peppers / Rosemary Jus

Grilled Strip Steak

Blue Cheese Whipped Potatoes / Wild Mushrooms
French Beans / Crispy Onions / Green Peppercorn Sauce

Black Truffle Chicken Breast

White Beans / Bacon / Grilled Broccolini / Sage Jus

Potato Crusted Halibut

Crawfish / Wilted Spinach / Sauce Creole

VEGETARIAN SELECTIONS

Marinated & Grilled Tofu

Quinoa / Roasted Grapes / Arugula / Chèvre / Pine Nuts
Pesto

Wild Mushroom Risotto

Roasted Vegetable Ragu

Wild Mushroom Ravioli

Spinach / Vegetable Bolognese

Roasted Tomato & Onion Tart

Black Kale / Pine Nuts / Sherry Maple Vinaigrette



CAKES

CAKE FLAVORS

Chocolate
Vanilla Bean
Red Velvet
Lemon
Special Request Add \$10/Tier

FILLING FLAVORS

Chocolate Buttercream
Vanilla Buttercream
Cream Cheese Frosting
Raspberry
Strawberry
Lemon Curd
Passion Fruit Curd
Special Request Add \$5/Tier

FROSTING SELECTIONS

Vanilla Buttercream
Cream Cheese Frosting
Fondant Add \$5 Per Tier
Special Request Add \$5/Tier

ADDITIONAL DECORATION

Basic Inscription Is Included in The Price.
All Cake Decoration Is Priced Individually
Based on The Complexity of The Design.
Additional Decoration Will Add From \$4-\$12
Per Person

CUPCAKES

Cupcakes (1) Dozen Minimum Per Flavor
Each Tier/Sheet Consists of A Three Layer Cake
with Filling



BAR SERVICES

PREMIUM BAR

360 Vodka
Plymouth Gin
Cruzan Silver Rum
Lunazul Tequila
Evan Williams Bourbon
Seagrams 7 Canadian
Famous Grouse Scotch
Domestic, Imported
& Micro Brewed Beer
Non-Alcoholic Beer
Fruit Juices
Sodas (Coca-Cola Products)
Still & Sparkling Water
Line 39 Wine Selections
Sparkling Wine

VICEROY BAR

Grey Goose + Flavors
Bombay Sapphire
Bacardi Silver & Zaya Rum
Parton
Makers Mark
Jameson
Johnny Walker Black
Domestic, Imported
& Micro Brewed Beer
Non-Alcoholic Beer
Fruit Juices
Sodas (Coke Cola Products)
Still & Sparkling Water
Line 39 Wine Selections
Sparkling Wine

VICEROY LUXURY BAR


Chopin Vodka
Hendricks Gin
Pyrat Rum
Parton
Glenlivet
Don Julio
Bushmills Black Bush
Domestic, Imported
& Micro Brewed Beer
Non-Alcoholic Beer
Fruit Juices
Sodas (Coca-Cola Products)
Still & Sparkling Water
Line 39 Wine Selections
Sparkling Wine



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www.viceroyhotelsandresorts.com/snowmass

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RESERVATIONS

Direct Reservations: +1 970-923-8000
Central Reservations: +1 877-235-7577
reservations@viceroyssnowmass.com

Named #1 Ski Hotel in 2018 USA TODAY 10Best Readers' Choice
Travel Awards