

LION SQUARE LODGE  
AT THE GONDOLA



*Catering Menu*

*660 West Lionshead Pl.*

*Vail, CO 81657*

*[www.lionsquare.com](http://www.lionsquare.com)*

*Lion Square Lodge Catering Sales Manager/ Conference Services Coordinator*  
*970-477-4400 [vailgroups@wynvr.com](mailto:vailgroups@wynvr.com)*

# Breakfast

All breakfast buffets include fresh orange juice, cranberry juice, freshly brewed regular coffee & decaffeinated coffee, assorted teas, honey, lemon, whole milk, 2% milk and almond milk.

All buffets are served for one and a half hours and require 25 or more guests.

## **Prairie Pride: \$19/person**

Individual assorted cereals, granola, fresh fruit platter & individual assorted yogurts

## **Mountain Man: \$29/person**

Scrambled eggs or quiche lorraine choice of bacon or sausage links, seasoned breakfast potatoes & choice of bagels or toast served with cream cheese, fruit preserves and butter

## **Bagels & Lox platter: \$18/person**

Full assortment of traditional bagels and lox

## **Full Pack Brunch: \$32/person**

Waffles, scrambled eggs, bagels, individual yogurts, fresh fruit platter, choice of bacon or sausage & seasoned breakfast potatoes

## **Breakfast Sandwich Bar: \$25/person + \$100 Chef fee**

Bagels, english muffins or toast with assorted meats and cheeses, eggs, fresh seasonal fruits and potatoes

## **Omelet Station: \$12/person + \$100 Chef fee**

(must be purchased with a full breakfast package)

Cheese, ham, bacon, red onion, peppers, mushrooms, spinach, tomatoes, avocado, Pico de Gallo

## **Breakfast Add-ons**

Add assorted pastries \$5 /person

Add bacon and/or sausage \$4/ person

Add quiche or scrambled eggs \$4/person

Add seasonal fruit platter \$6/person

Whole fruit \$4/person

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## **Lunch Salad & Sides**

All lunch buffets are served with fresh baked bread, & herb butter, lemonade & iced tea. Menu provides 1 salad and 2 sides per buffet.

All buffets are served for one and a half hours and require 25 or more guests.

### **Salads:**

#### **Harvest Salad:**

Toasted pumpkin seeds, artichoke hearts, blue cheese crumbles & raspberry vinaigrette dressing

#### **Caesar:**

Romaine lettuce, fresh croutons, parmesan cheese & house made Caesar dressing

#### **Caprese:**

Mixed greens, fresh mozzarella, Roma tomatoes, fresh basil & balsamic reduction

#### **House:**

Mixed greens, tomatoes, cucumber & garlic buttermilk dressing

### **Sides: Choice of 2**

Roasted parmesan & garlic cauliflower, Thai chili glazed brussels sprouts, braised Swiss chard and kale, sautéed spinach almondine, saffron rice, sage and brown butter sweet potatoes, traditional tabbouleh, mushroom risotto (sides not included on the taco bar)

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## Lunch Buffets

All lunch buffets are served with fresh baked bread, & herb butter, lemonade & iced tea. Menu provides 1 salad and 2 sides per buffet.

All buffets are served for one and a half hours and require 25 or more guests.

### **Barbeque Buffet: \$31/person**

Choice of 2 proteins: brisket, pulled pork, barbeque chicken breast or smoked turkey breast with all the fixins'

### **Taco Bar Buffet: \$28/person**

Choice of 2 proteins: Mahi Mahi, carne asada, pulled chicken, pork carnitas. Served with black beans & rice, guacamole, salsa, sour cream, tomatoes and shredded cheese

### **Italian Buffet: \$32/person**

Choice of 2 options: Chicken Florentine with fettuccini, shrimp scampi with tomato & white wine sauce  
grilled portabellas with Capellini, four cheese ravioli with marinara

### **Sandwich Buffet: \$28/person**

Tomato bisque with grilled cheese, add bacon, ham or turkey

### **Soup Selection: Add 1 soup for \$6/person**

Tomato bisque

Corn and chicken chowder

Buffalo bean chili

Loaded potato

## Dinner Options



## Salad & Side Choices

All dinner buffets and plated dinners are served with fresh baked bread & herb butter.

Menu provides 1 salad and 2 sides

All buffets are served for one and a half hours and require 25 or more guests.

### Salads:

#### Roasted Pear:

Toasted pumpkin seeds, Artichoke hearts, blue cheese crumbles & a vinaigrette dressing

#### Caesar:

Romaine lettuce, fresh croutons, parmesan cheese & house made Caesar dressing

#### Caprese:

Mixed greens, fresh mozzarella, Roma tomatoes, fresh basil & balsamic vinaigrette

#### Harvest:

Raisins, mixed greens, pickled red onions, toasted pine nuts & tarragon vinaigrette

#### Roasted Beet Salad:

Arugula, farro, seasonal beets & lemon vinaigrette

### Sides: Choice of 2

Garlic mashed potatoes, wild mushroom risotto, lemon & garlic brussels sprouts, roasted fingerling potatoes, roasted organic carrots, and Grilled asparagus

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# Dinner Buffets

All dinner buffets are served with fresh baked bread & herb butter.

Menu provides 1 salad, 2 sides and 2 mains

All buffets are served for one and a half hours and require 25 or more guests.

## **Taco Bar Buffet: \$45/person**

(No Side Choice with the Taco Buffet)

Choice of 2 proteins: mahi mahi, carne asada, pulled chicken, pork carnitas, served with rice and beans, guacamole, salsa, sour cream, tomatoes and shredded cheese

## **Mesa Verde Buffet: \$60/person**

Local flat iron steak with chimichurri, pasilla braised beef short ribs, colorado striped bass with a smoked tomato salsa, chickpea tamale with salsa verde

## **Rocky Mountain Buffet: \$70/person**

Rosemary venison filet with demi-glace, bison meatloaf with mushroom gravy, pan seared trout with beurre blanc, wild mushroom quinoa salad

## **Front Range Buffet: \$75/person**

Colorado rack of lamb with rosemary jus, marble farms pork chop with wholegrain mustard sauce, lemon and thyme roasted salmon filet, roasted beet and farro salad with arugula

## **Carving Stations: \$80/person + \$100 Chef fee**

Garlic & thyme crusted prime rib, agave-bourbon glazed pork loin, bison filet, smoked breast turkey





## Plated Dinners

All plated dinners are served with fresh baked bread, & herb butter, regular & decaffeinated coffee.

All plated dinners require 25 or more guests.

(Choose salad to be plated or family style)

**Duck Breast: \$82/person**

**Agave-Bourbon glazed pork chop: \$70/person**

**Surf & Turf: \$85/person (filet & shrimp)**

**Venison Filet: \$75/person**

**Lemon & Sage chicken breast: \$55/person**

**Local flat iron steak: \$75/person**

Sides may be based off buffet sides or customized to match your taste

Chef can customize or discuss if needed

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## **Passed Hors d'oeuvre**

Tune poke wontons \$6/person

Pork belly lotus buns \$5/person

Roasted tomato bruschetta \$5/person

Goat cheese bacon wrapped dates \$5/person

Mozzarella arachinis \$5/person

Caprese skewers \$5/person

Gyro bites \$5/person

Prosciutto wrapped asparagus \$5/person

Deviled eggs \$4/person

Shrimp and grit cups \$5/person

Bacon wrapped scallops with spiced agave drizzle \$6/person

Bacon wrapped tenderloin bites \$6/person

Chicken and waffle bites \$6/person

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## Dancing Bites/Après Menu

Only available 3-6pm (during winter only) or after 8.30pm-10pm

Gourmet Popcorns

Parmesan basil, garlic parmesan & dill,  
Chocolate coconut or s'mores \$3.00/person

Bacon wrapped tenderloin bites  
topped with a horseradish Sauce \$6.00/person

Cheese balls with pretzels \$6.00/person

Pulled pork sliders \$5.00/person  
Served with creamy coleslaw and BBQ sauce

Ribs \$7/person  
Rubbed with spices, served with house made sauce

Meatballs \$5/person  
Thai chili glazed

Bruschetta \$4/person  
Tomatoes, red onion and garlic marinated in red wine vinegar atop toasted bread pieces

Wings \$7/person  
Fried chicken wings with choice of sauce

Quesadilla \$5/person  
Cheese quesadilla with choice of filling (vegetables, pulled chicken, carnitas,  
carne asada)

Chicken Tenders \$5/person  
Buttermilk marinated seasoned breading served with ranch, bleu cheese or zippy sauce

Nacho Bar \$8/person \*One hour  
House made cheese sauce and chips served with guacamole, sour cream, onion, tomatoes and olives

Tacho Bar \$8/person (served for 1 hour)  
Tater tots, queso, bacon, jalapenos, tomatoes, scallions, guacamole, sour cream, salsa

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## Desserts

Brownies \$32/dozen

Lemon Bars \$32/dozen

Lava cake served with vanilla whipped cream \$11/person

## Refreshments

Assorted Bottled Juices \$4

Assorted still & sparkling Bottled water \$5

Assorted sodas \$4

Red bull (24 pack only) \$80

Lemonade (gallon) \$17

Ice Tea (gallon) \$17

Regular coffee (gallon) \$33

Decaf coffee (gallon) \$33

Assorted hot tea (gallon) \$33

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# Bar

Bartender fees- \$20/hour plus an extra two hours for set up and break down.  
Colorado State Law requires a person to be 21 years of age with a valid ID to be served alcohol or beer.  
No outside food or beverages can be brought into the function space.

## Liquor:

### Well Brand- \$8.00

Svedka Vodka, Bacardi Silver, Suarte Silver Tequila, Gin & Jim Beam Whiskey

### Call Brand- \$10.00

Tito's Vodka, Sailor Jerry Rum, Espolon Silver Tequila, Beefeater Gin, Jack Daniel's Whiskey, Dewar's White Label

### Premium Brand- \$13.00

Grey Goose Vodka, Sailor Jerry Rum, Patron Silver Tequila, Hendricks Gin, Maker's Mark, J.W Black

## Bottled Beer:

### Domestic- \$6.00

Budweiser, Coors Light

### Imports- \$8.00

Corona, Corona Light, Tecate, Stella Artois

### Micro Brews-\$8.00

Colorado Native, Blue Moon, Jai Alai IPA, Fresh Squeezed Deschutes IPA

## Beer Kegs:

Domestic- \$400-\$500

Craft Beer/Microbrew/Import- \$700

## Wine:

House Wine- \$55/bottle or \$12/glass (cash bar only)

Campuget Rose, France

Mezzacorona Pinot Grigio, Italy

Bella Ambience Chardonnay, California

Oyster Bay Sauvignon Blanc, New Zealand

Love noir, Pinot Noir, California

Malbec, broquel, Argentina

Chilcas Reserve, Cabernet Sauvignon

Broquel Malbec, Argentina

Chilicas Reserve Cabernet Sauvignon, Chile:

Bollicini Prosecco, Italy \$50/ bottle

\*Premium Champagne available to be ordered

## Bars Prices are Cash or on Consumption

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**Package Bars:**

**Domestic Package \$28/per person/per hour**

CK Mondavi Wines  
(Red Blend, Cabernet, Sauvignon Blanc, Pinot Grigio)  
Domestic Beers  
Budweiser, Coors light

**Premium Package \$32/ per person/per hour**

Bollicini, Processo, Italy  
Campuget Rose, France  
Mezzacorona Pinot Grigio, Italy  
Bella Ambience Chardonnay, California  
Oyster Bay Sauvignon Blanc, New Zealand

Love noir, Pinot Noir, California  
Malbec, broquel, Argentina  
Chilcas Reserve, Cabernet Sauvignon

**Beers:**

Domestic  
Budweiser, Coors light  
Imports  
Corona, Corona Light, Tecate, Stella Artois  
Micro Brews  
Colorado Native, Blue Moon, Jai Alai IPA, Fresh Squeezed IPA

**Only available for 100 people or more**  
**No liquor- Liquor can be provided on a consumption basis**