

LION SQUARE LODGE
AT THE GONDOLA



Catering Menu

660 West Lionshead place

Vail, CO 81657

www.lionsquare.com

Lion Square Lodge Catering Sales Manager/ Conference Services Coordinator
970-845-3164 Debbie.Taagen@wynvr.com

Breakfast

All breakfast buffets include fresh orange juice, cranberry juice, freshly brewed regular coffee & decaffeinated coffee, assorted teas, honey, lemon, half & half, 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 & toast served with fruit preserves and butter

Bagels & Lox platter: \$18/person

Full assortment of traditional bagels and lox

Full Pack Brunch: \$32/person

Waffles, maple syrup, scrambled eggs, bagels, individual yogurts, fresh fruit platter, choice of bacon or sausage, seasoned breakfast potatoes & bagels served with cream cheese, fruit preserves & butter.

Breakfast Sandwich Bar: \$25/person + \$200 Chef fee

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

Omelet Station: \$12/person + \$200 Chef fee

(must be purchased with a Mountain Man or Full Pack Brunch 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 lemonade & iced tea. Menu provides 1 salad per buffet.

The Italian Buffet menu also provide 2 sides.

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 Include Lemonade & Iced Tea.
Menu Provides One (1) Salad Per Buffet.

All buffets are served for 1.5 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.
Served with Buns, BBQ Sauce, Pickles, Onions & Jalapenos. Choice of 2 Sides.

Taco Bar Buffet: \$28/Person

Choice Of 2 Proteins: Mahi Mahi, Carne Asada, Pulled Chicken, Pork Carnitas.
Served with Black Beans & Rice as well as Guacamole, Salsa, Sour Cream, Shredded Lettuce, Shredded Cheese, Flour & Corn Tortillas.

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.
Served With Fresh Baked Bread, & Herb Butter. Choice of 2 Sides

Sandwich Buffet: \$28/Person

Tomato Bisque with Grilled Cheese (Add Bacon, Ham Or Turkey For \$2.50 Per Person)

Soup Selection: Add 1 Soup for \$6/Person

Tomato Bisque

Corn & Chicken Chowder

Buffalo Bean Chili

Loaded Potato

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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 raspberry 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 Brussel 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 Bread or Side Choices 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, shredded lettuce 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 & crumbled blue cheese

Carving Stations: \$80/person + \$200 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)

Rose, Campuget, France

Pinot Grigio, Mezzacorona, Italy

Chardonnay, Josh Cellars, California

Sauvignon Blanc, Oyster Bay, New Zealand

Pinot Noir, Love noir, California

Malbec, Broquel, Argentina

Cabernet Sauvignon, Chilensis Reserva, Chile

Prosecco, Bollicini, Italy

*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
Chilensis Reserva, Cabernet Sauvignon

Beers:

Domestic:

Coors light, Montucky Cold Snack

Imports:

Corona, Corona Light, Sol

Micro Brews:

Sierraveza, Blue Moon, Jai Alai IPA, Left Hand Milk Stout, Truly Grapefruit

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