



WESTIN[®]
HOTELS & RESORTS

THE WESTIN SNOWMASS RESORT



Weddings

PERFECT PARTNERSHIP



*Anticipating your every need
so you can enjoy each moment to the fullest*

When you choose to host your rehearsal dinner, ceremony, reception or bridal brunch with us at The Westin Snowmass Resort, we will bring together the best of everything: unique venues, exceptional service and exquisite cuisine to create the most memorable day possible.

Westin's dedicated catering team will guide you through every aspect of your day, from your first meeting to your last dance. Not a single element of your experience is too small or too big for us to handle.

To book your Westin wedding, visit westin.com/wedding







THE PERFECT VENUE



Create the dream of a lifetime. Plan your wedding in Snowmass Village, CO.

The flexible event spaces throughout The Westin Snowmass Resort allow you to customize your wedding to your personal style with special décor, personalized catering menus, floral arrangements, live entertainment and anything else you may need for an unforgettable occasion.



The Westin Garden Terrace Tent

A 4,100 square foot summer season tent brings the outside indoors with a rooftop location that offers views that literally go on for miles. Your guests will enjoy incredible mountain vistas surrounding our majestic valley from the most popular rooftop location in Snowmass Village. It truly is your empty canvas - waiting to be filled. The tent can hold dinner receptions up to 200 attendees.



Alpine Springs Room

The floor to ceiling windows, a mere 10 steps from the slopes, gives this room endless possibilities. The view, the expansive deck and the design invite nature into your event. The easy access and open space allows for up to 100 reception attendees.



The Overlook

The Overlook is our "best kept secret". In the Overlook, you have the ability to host up to 50 for a gourmet dinner. The warm and stylish design with hardwood floors, private fireplace and a built in bar create the ideal setting for a memorable, intimate event.



Mt Daly Ballroom

Located in our Conference Center, the Mt Daly Ballroom is a large flexible space with high ceilings. The simple design of the room allows you to create your own unique look. Beautiful up lighting can really make this space glow! The full ballroom can hold up to 500 attendees.



WEDDING PACKAGES



KEEP IT ELEGANT

Roaring Fork | \$150-\$170

- Four Passed Hors d'oeuvres
- Three Hour Bar
- Sparkling Wine Toast
- First Course Soup or Salad
- Two Option Plated Entrees
- Wine Pour with Dinner

Aspen Snowmass | \$170-\$190

- Five Passed Hors d'oeuvres
- Four Hour Bar
- Sparkling Wine Toast
- First Course Soup or Salad
- Two Option Plated Entrees
- Wine Pour with Dinner
- Two Late Night Bites

Maroon Bells | \$190-\$210

- Six Passed Hors d'oeuvres
- Four Hour Appreciated Bar
- Sparkling Wine Toast
- First Course Appetizer
- Second Course Soup or Salad
- Two Option Plated Entrees
- Wine Pour with Dinner
- Two Late Night Bites

MIX IT UP

Ajax | \$190

- Five Passed Hors d'oeuvres
- Four Hour Bar
- Sparkling Wine Toast
- Buffet Station – to include: Soup & Salad, Three entrée options, Compliment sides
- Wine Pour with Dinner
- One Late Night Bite

Après | \$150-\$190

- Four Passed Hors d'oeuvres
- Four Hour Bar
- Sparkling Wine Toast
- Two to Four Reception Tables
- Wine Pour with Dinner
- Two Late Night Bites

All packages can be customized & enhanced.

Each package also includes the following:

- Coffee & Tea Service
- Two Signature Drinks of Choice
- Floor Length White linens
- Votive Candles, China, Flatware & Glassware
- Wood Parquet Dance Floor
- Complimentary Wedding Menu Tasting for 4
- Reduced guest room rate
- Reduced or Complimentary Honeymoon Suite
- Marriott Bonvoy Points



COCKTAIL HOUR



CHILLED PASSED HORS D'OEUVRES

Deviled Eggs
Smoked Salmon Rolls | Cream Cheese on Cucumber
Lemon and Thyme Hummus | Crispy Pita Chip,
Red Onion Marmalade
Diced Roma Tomatoes and Fresh Mozzarella |
Basil Pesto, Garlic Toasted French Bread
Antipasto Skewers | Marinated Artichoke Hearts, Fresh
Mozzarella, Kalamata Olives, Roasted Red Peppers
Melon Wrapped in Prosciutto
Grilled Chicken Waldorf Salad | Walnuts, Phyllo Cup
Shrimp and Gazpacho Shooter Marinated
Herb Roasted Beef and Bleu Cheese Canape | Tomato Jam
Caribbean Crab Salad | Mini Puff Pastry Bowls
Blackened Tuna | Crisp
Poached Jumbo Shrimp | Horseradish Sauce
Maine Lobster Salad in Crispy Phyllo Tart | Celery |
Tarragon +

HOT PASSED HORS D'OEUVRES

Toasted Spinach and Feta Phyllo Pockets
Baked Raspberry and Brie In Puff Pastry
Vegetarian Spring Rolls | Sweet Chili & Soy Sauce
Stuffed Mushroom Florentine
Three Cheese Quesadilla | Salsa
Buffalo Chicken Drumettes | Blue Cheese Sauce
Spicy Beef Empanada | Chipotle Red Salsa
Jerk Chicken on a Stick | Lime Butter Sauce
Thai Cashew Chicken Spring Rolls |
Spicy Peanut Dipping Sauce
Chicken Tenders, Mango-Ginger Sauce
Chicken Quesadilla | Chipotle Sour Cream
Goat Cheese, Asparagus and Mushroom Tart |
Porcini Cream Sauce
Beef Wellington | Mushrooms Duxelle in Puff Pastry
Baby Lamb Chop Lollipop Dijon
Coconut Shrimp | Mango Chutney
Seared Pepper Tuna | Crostini
Herb and Garlic Shrimp Skewer |
Sweet and Hot Mustard Sauce
Scallops Wrapped in Bacon +
Oven Baked Crab Cake | Avocado Mousse, Chipotle Mayo

+



FIRST COURSE



Plated Menus | Select one

Buffet Menu | Select two

SOUP

Tomato Bisque | Crème Fraiche with Basil Infused Extra Virgin Olive Oil
Tuscan Vegetable Soup | White Beans, Herbs, Plum Tomatoes and Black Pepper
Chunky Chicken Tortilla | Avocado, queso fresco
Creamy Corn Chowder | Rock Shrimp and Potato

SALAD

Baby Field Greens | Grape Tomato, English Cucumber, Julienne Vegetable, Balsamic Vinaigrette
Crisp Caesar Salad | Romaine Hearts, Shaved Parmesan-Reggiano, Focaccia Croutons, Caesar Dressing
Wedge of Iceberg | Diced Tomato, Smoked Bacon, Danish Blue, Champagne Vinaigrette
Baby Spinach Salad | Candied Walnuts, Pears, Gorgonzola, Herb Vinaigrette
Tomato and Fresh Mozzarella Salad | Soft Baby Greens, Basil Leaves, Fresh Black Pepper, Sea Salt, Olive Oil
Mediterranean Quinoa | diced red onion, bell peppers, Kalamata olives, feta cheese herbed vinaigrette

INDULGE

Intermezzo sorbet course | 8
Additional soup or salad | 8

APPETIZERS | 16

Foie Grass and chicken liver pate, kumquat confit, pickled onions, ciabatta croutons
Pork Tenderloin schnitzel, curried cauliflower, Kalamata olives relish, celeriac puree
Jumbo prawn shrimp and scallop duo, spiced mango puree, warm eggplant caviar, micro green salad
Mesquite seared tuna, seaweed & cucumber salad, orange segments, spicy orange vinaigrette
Sautéed crab cake, avocado aioli, shaved red onion and fennel salad, dill
Seared sweetbreads, ancient mustard cream, potato cakes

SECOND COURSE



Plated Menus | Select up to three options

Buffet Menus | Select three



All prices below reflects Roaring Fork pricing per person, prior to tax and service charge.

+20 to entrée selections for Aspen Snowmass

+40 to entrée selections for Maroon Bells

VEGETARIAN | \$150

Penne Primavera | Roasted Vegetable, Baby Spinach

Stuffed Tomato | Quinoa, Grilled Farm stand Vegetables, Balsamic Reduction Drizzle

Portobello & Vegetable Short Stack | roasted and grilled zucchini squash, eggplant, red onion, peppers, wilted spinach, pesto oil

POULTRY | \$160

Pan Seared Chicken | Boursin Au Gratin Potatoes, Black Cherry Gastrique

Chile Seared Chicken Breast | Pineapple Mango Relish, Cilantro Mashed Red Potatoes

Roasted Range Chicken Breast | thyme and garlic roasted, with wild mushroom sauce

Chicken Roulade | spinach, goat cheese and sundried tomato

FISH | \$165

Olive Oil Herb Roasted Chilean Sea Bass | Tomato Basil Sauce, Risotto Milanese

Pan Roasted Halibut | Roasted Vegetable Risotto, Tarragon-Butternut Squash Puree, Grilled Asparagus, Lemon Beurre Blanc

Charred Atlantic Salmon | butter ale sauce and citrus arugula relish

BEEF | \$170

Marinated and Grilled Flat Iron Steak | Cajun Steak Sauce, Smoked Cheddar Mashed Potatoes

Bacon Wrapped Tenderloin | Sweet Potato Puree, Cremini Mushroom and Red Wine Demi

Grilled Manhattan Steak | purple Peruvian mashed potatoes, seasonal vegetables, morels infused cabernet demi glaze

Braised Beef Short Ribs | marble potatoes, Brussel sprouts, carrot, short rib reduction

DUET UPGRADE | \$12

Pan Seared Lump Crab Cake | Poblano Pepper and Sweetcorn Relish, Dijon Aioli

Poached Jumbo Shrimp | Remoulade, Grilled Lemon

Maine Lobster Ravioli | Creamy tomato Vodka Sauce

*All menu items must be pre-selected and given to the Catering Sales Manager no later than 72 hours prior to the event. The hotel requires an approximate guest count 30 days prior to your event. Your final guarantee of attendance is due 72 business hours prior to the event. At that point, it is possible to increase the guest count. If number of guests exceeds the guarantee, appropriate charges will be incurred *For plated: Wedding couple must provide entrée identification for each guest.

RECEPTION TABLES



APRÈS PACKAGE

CHOOSE TWO | \$150

CHOOSE THREE | \$170

CHOOSE FOUR | \$190

**includes selection of any displayed, action, and carvery stations. (+) indicates an extra charge*



DISPLAYED STATIONS

ARTISANAL CHEESE DISPLAY | 19

Smoked Holland Gouda | Dried Apricots, Pecans

Tillamook Cheddar | Grape of the Season

Vermont Blue Cheese | Dried Apples, Spiced Pecans

Emmenthaler Swiss | Raspberries, Marcona Almonds

Gourmandise, Brie and Boursin | Fresh Berries

Whole Grain and Water Crackers, Sliced Baguettes

CRUDITÉS | 15

Display of Crisp Garden Vegetables

Buttermilk Ranch and Chipotle-Parmesan Dips

Toasted Pita Chips and Crostini

Creamy Hummus and Tapenade

EUROPEAN ANTIPASTI | 25

Capicola, Genoa Salami, Mortadella, Prosciutto

Fresh Mozzarella, Aged Provolone and Gorgonzola

Collection of Marinated and Grilled Vegetables and

Mushrooms, Olives, Roasted Tomatoes and Artichoke

Crusty Country Bread, Crackers, Crostini

BAKED POTATO BAR | 18

Yukon gold baked potatoes, cheese, sour cream, chives,
bacon bits, whipped butter, steamed broccoli, chili

BUILD YOUR OWN STREET TACOS | 25

Chimichurri Marinated Flank Steak, Chipotle Shredded
Chicken, Blackened Walleye

Sweet Corn Pico De Gallo, Jalapeno Slaw, Pickled Onion

Guacamole, Sour Cream, Salsa, Lettuce

Mini Flour and White Corn Tortillas

FUITS DE MER | MARKET PRICE+

+ Saffron Poached Shrimp

+ Oysters on the Half Shell

+ King Crab Claws

+ Chilled PEI Mussels

Traditional Cocktail Sauce, Horseradish, Mignonette,
Grilled Lemon

COLORADO STATION | 27

Based on 3 pieces per person

Beef Sliders

Lamb Lollipops | Mint Pesto

Continental Cocktail Sausages | Chipotle BBQ

Beer Battered Fried Mushrooms | Goat Cheese Fondue

Chef's Choice Market Vegetables | Ranch Dip



ACTION STATIONS & CARVERY



ACTION STATIONS

**Action Stations require an attendant, 200 per attendant.*

PERSONAL PASTA CREATIONS | 24

Penne, Farfalle and Four Cheese Tortellini Pastas
Roasted Peppers, Caramelized Onions, Kalamata Olives,
Baby Spinach, Roasted Mushroom and Garlic Confit
Sweet Italian Sausage, Sliced Grilled Chicken, Shrimp
Gorgonzola and Parmesan-Reggiano Cheese
Basil Marinara, Herb Cream, Pesto and Vodka Sauces
Extra Virgin Olive Oil
Rustic Bread Display

SIZZLING WOK | 27

Marinated Beef and Tender Chicken Stir-fried with
Oriental Vegetables and Condiments
Hoisin, Teriyaki, Sweet and Sour, Hot Chile
and Ponzu Sauces
Colrose Sticky and Brown Rice
Served in Chinese To-Go Cartons

FARM STAND “CHOP CHOP” SALAD | 20

Romaine Hearts and Crisp Iceberg Blend
Soft Baby Field Greens and Baby Spinach Leaves
Julienne Carrots, Diced Tomatoes, Shaved Red Onion,
Sliced Cucumbers, Julienne Peppers,
Toasted and Spiced Nuts, Parmesan-Reggiano Cheese,
Bleu Cheese, Smoked Bacon, Eggs, Focaccia Croutons
Fresh Rolls and Sweet Butter
Buttermilk Ranch and Creamy Caesar Dressings, Sesame-Ginger and Citrus Olive Oil Vinaigrettes

MAC AND CHEESE STATION | 25

Rotini, Penne, or Macaroni
Tillamook Cheddar, Smoked Gouda, or American
Smoked Bacon, Chorizo, or Grilled Chicken
Green Chilies, Broccoli, Chives, Sweet Peas, Jalapenos,
and Sun Dried Tomatoes

CARVERY

**Priced each, Chef Attendant required, 200 per attendant*

**For Après packing, we will accommodate the final guarantee # of guests*

Oven Roasted Turkey | 300

Cranberry Orange Compote
Serves 30 Guests

Dijon and Bourbon Marinated Pork Loin | 275

Apple Raisin Chutney, Whole Grain Mustard Cream
Serves 20 guests

Slow Roasted Prime Rib of Beef | 450

Horseradish Sauce, Au Jus
Serves 25 guests

Cedar Plank Roasted Salmon | 275

Sweet Dijon Glaze
Serves 25 guests

Roasted Glazed Smokehouse Ham | 320

Grilled Pineapple Relish, Spicy Honey Mustard Sauce
Serves 35 guests

Roasted Beef Tenderloin | 250

Port-Cherry Reduction, Horseradish Sauce, Dijon Mustard
Serves 12 people

LATE NIGHT STATION



**Select two of any below for the Aspen Snowmass, Maroon Bells, or Après Packages.*

**Select one of any below for the Ajax*

Any additional will be at the following prices:



CHEESY BREAD STICKS | 15

Parmesan breadsticks, marinara and cheese dipping sauce

MINI SLIDER | 17

Mini pulled pork & beef sliders

CHIPS, GUACAMOLES & SALSA | 12

Guacamole, roasted tomato salsa, corn salsa, lime scented tortilla chip

PIZZA | 18

Small Bites, Cheese & Pepperoni

MINI HOT DOGS | 17

Mini hot dog, Chicago & Junkyard style

WALKING TACO | 18

Bags of corn chips, seasoned ground beef, salsa, condiments

GRILLED CHEESE | 15

Mini Grilled Cheeses + Tomato Soup Shooters

HUMMUS + PITA | 12

Hummus, babaganosh, tzatziki, pita chips + veggies

MAC N CHEESE | 15

Cheddar & Bacon, Boursin & Chive

**Stations will be opened for 1.5 hours during the reception.*

DESSERT



**We do not have a pastry Chef, so Wedding cakes must be sourced elsewhere.*

Wedding Cake Vendor:

Danielle St.John

hibiscus.and.honey.co@gmail.com

<https://www.instagram.com/hibiscus.and.honey/>



SWEETS STATIONS

SWEET ENDINGS | 24

Selection of Individual pastries and tarts

Petite fours

Chocolate Truffles

Lemon Bars

Chocolate Covered Strawberries

Seasonal sliced fresh fruits & berries

PIE DESSERT STATION | 25

Apple pie, chocolate peanut butter pie,

Key lime pie, Oreo cookie pie, and

Pecan pie

S'MORES STATION | 22

Marshmallow, chocolate, graham

COOKIES & MILK | 12

Assorted cookies and 2% Milk

SORBET AND ICE CREAM STATION | 20

Select Two of each:

Ice Cream: vanilla, strawberry, chocolate

Sorbet: raspberry, lime, orange

With a selection of chopped nuts, fresh berries,

Brownies, caramel sauce, chocolate sauce,

Raspberry coulis & fresh whipped cream

HOT COCOA STATION | 16

Hot Cocoa

Selection of flavorings

Marshmallows

Fresh Whipped Cream

MINI CUPCAKE STATION | 22

Chocolate, vanilla, coconut, red velvet,

Peanut butter and lemon cake



BEVERAGES



FAVORITE BRANDS | Included in all Packages

SPIRITS: Svedka Vodka, Bacardi Superior Rum, Tanqueray Gin, El Jimador Tequila, Jim Beam Bourbon, Dewar's Scotch

CORDIALS: DeKuper Cordials, Martini & Rossi Vermouth

WINE: La Marca Prosecco, Story Point Chardonnay & Cabernet Sauvignon

BEER: Coors Light, Bud Light, Blue Moon Belgian, Langunitas, Corona Extra, Aspen Independence Pass Ale, St. Pauli Girl N.A., New Belgium Fat Tire

APPRECIATED BRANDS | +4

SPIRITS: Tito's Vodka, Bacardi Superior Rum, Hendrick's Gin, Milagro Tequila, Jack Daniel's Bourbon, Dewar's Scotch

CORDIALS: DeKuper Cordials, Martini & Rossi Vermouth

WINE: Caposaldo Prosecco Brut, William Hill Central Coast Chardonnay & Cabernet Sauvignon

BEER: Coors Light, Bud Light, Blue Moon Belgian, Langunitas, Corona Extra, Aspen Independence Pass Ale, St. Pauli Girl N.A., New Belgium Fat Tire

EXTRAORDINARY BRANDS | +8

SPIRITS: Grey Goose Vodka, Bacardi Superior Rum, Bombay Sapphire Gin, Casamigos Tequila, Maker's Mark Bourbon, Johnnie Walker Black

CORDIALS: DeKuper Cordials, Martini & Rossi Vermouth

WINE: Mumm, Brut Prestige, Talbott Kali Hart Chardonnay, Louis Martini Cabernet, Kim Crawford Sauvignon Blanc

BEER: Coors Light, Bud Light, Blue Moon Belgian, Langunitas, Corona Extra, Aspen Independence Pass Ale, St. Pauli Girl N.A., New Belgium Fat Tire

BAR ENHANCEMENTS:

COOL CORDIALS | \$2 ea. additional

Aperol, Bailey's Irish Cream, Chambord, Campari, Cointreau, Grand Marnier, Kahlua, Fireball, Romana Sambuca, Southern Comfort

TRADE-UP | \$2 ea. upgrade

VODKA: Absolut, Belvedere, Grey Goose, Ketel One, Tito's

GIN: Bombay Sapphire, Hendrick's

TEQUILA: Casamigos, Don Julio, Milagro, Patron

BOURBON: Basil Hayden, Buffalo Trace, Bulleit, Knob Creek, Maker's Mark, Woodford Reserve

WORLD WHISKEY: Crown Royal 12 Year, Jameson

SCOTCH: Glenfiddich, The Glenlivet 18 Year, Johnnie Walker Black, The Macallan 12

UPGRADED WINES | 10 per person

Includes Wine Pour during Dinner service

BAR EXTENSION | per person per hour

Favorite Bar Extension | 13

Appreciated Bar Extension | 17

Extraordinary Bar Extension | 21

**Bartender | \$250*

Extra Bartender | \$125

Bartender Overtime | \$75

DETAILS | OTHER INFORMATION



GENERAL

PARKING

Guests can choose to self-park or valet at the following rates:

Valet – Winter: 35 per day; Summer: 20 per day

Self-Parking – Winter: 15 per day; Summer: Free

GUEST COUNT

The hotel requires an approximate guest count 30 days prior to your event. Your final guarantee of attendance is due 72 business hours prior to the event. At that point, it is possible to increase the guest count. If number of guests exceeds the guarantee, appropriate charges will be incurred.

SERVICE CHARGES & TAXES

Local tax, currently 10.4% and a service charge, currently 24% of the total food and beverage revenue plus all applicable taxes, will be added to all food and beverage charges. Included as part of the service charge is a gratuity (currently 18% of the total food and beverage revenue) that is paid directly to food and beverage service staff. The remainder of the service charge is retained by Hotel to cover non-itemized costs of the event. No other fee or charge, including administrative fees, set-up fees, labor fees, or bartender or food station fees, is a tip, gratuity, or service charge for any employee. All events are subject to an 8% Event Fee.

BILLING

An advance deposit of the estimated food and beverage charge is required upon signing of contract. We require full prepayment of the function, including all anticipated food and beverage charges, gratuity and taxes, ten days prior based on your guarantee number of guests.

DELIVERIES

Please ensure proper labeling of all deliveries. There is limited storage space on property; we are therefore unable to accept shipment earlier than 3 days prior to the event. All shipments are to be delivered to the loading dock. The hotel will not receive or sign for COD shipments or to be responsible for shipment left behind. A charge may be applied for moving and storing of shipped items.

ROOM BLOCKS

Our dedicated sales team is happy to block guest rooms for your big day at a special rate. We can offer you a unique “ResLink” website completely customized to you, making it effortless for your guests to reserve their rooms. The website can also be linked to your personal wedding site.

The two types of room block we can offer you and your guests are as follows:

DISCOUNTED WEDDING LINK

A group of 10 rooms or less per night that requires no financial commitment on your part. We will send you a link that gives your guests a 15% discount off our current rates.

GUARANTEED BLOCK

A group of 10 or more rooms per night, which holds a financial commitment from you to pick up at least 90% of the total number of rooms reserved. Rooms in a guaranteed block are available to your guests up to 30 days prior to your event.*

DETAILS | OTHER INFORMATION



FOOD & BEVERAGE

PLATED DINNER

Pre-selected entrée choice: Wedding couple must provide entrée identification for each guest. The guarantee numbers must be provided 72 business hours prior to the function

KIDS MEALS

We offer a discounted menu price of \$30.00 plus tax and service charge. Please inquire about the Kids menu if needed.

REHEARSAL DINNER

If you are interested in hosting a Rehearsal dinner, please inquire for details. We have great menu options for this as well. Pricing will start at \$500 for the room and a \$1,500 food & beverage minimum.

CELEBRATORY BRUNCH

If you are interested in hosting a Celebratory Brunch, please inquire for details. We have great menu options for this as well. Pricing will start at \$500 for the room and a \$1,500 food & beverage minimum.

HOST BAR

All beverages consumed are paid for by the host. Host prices are subject to an additional service charge, and tax. We recommend one host bar per 75 people. A bartender fee of \$250 will apply for bar.

CASH BAR

Guests are responsible for paying their own beverage. Cash bar prices are inclusive of service charge. A bartender fee of \$250 will be applied per bar.

*In accordance with CO Liquor laws, all alcohol beverages consumed in licensed areas must be purchased by the hotel through the licensed Distributor.

EVENT SPECIFIC

UPGRADED LINENS & CHAIRS

All weddings receive complimentary floor length white linens and in-house Banquet chairs. If you are interested in upgrading, please speak to your Catering Manager. We have several options of linen and chair upgrades. We can help you determine the amount of linens/chairs and provide color and fabric samples for you to see in person at your wedding tasting.

SET-UP/DÉCOR

Should you wish to decorate your function space, we suggest you appoint someone dedicated to assist with the set up and tear down of your floral and décor items. Floral centerpieces, specialty linens, and/or chair covers may be arranged through alternate suppliers. Our event team can assist with these rentals, however, you are more than welcome to have them brought in through an alternate source. All candles used must be in enclosed containers. Use of tracks, staples, nail or anything that could mark the wall is not permitted.

Any use of smoke, fog or dry ice will trigger the fire alarm. It is the client's responsibility to provide the hotel with advance notice of any smoke being used. Failing to inform the event manager and activating the fire alarm system is an offense that will result in \$1000 charge to the event host. Set up and tear down time is not included in rental and may be an additional cost. Please advise your event manager if you do require additional time

FREQUENTLY ASKED QUESTIONS



What is a Food & Beverage Minimum?

The food & beverage minimum is the least amount required to spend on any combination of Hotel provided food and beverage for your wedding to secure the selected space. It does not include sales tax or the service fee. The food and beverage minimum is achieved by selecting packages or individually priced, a la carte menu items to equal or exceed the food and beverage minimum.

Are there any Additional Labor Charges I should be aware of?

All staff with the exception of bartenders and coat check attendants are included with our standard wedding package offerings. One bartender and/or coat check attendant will be provided for every one hundred guests and charged \$250 each.

Can I provide my own alcohol for the wedding reception?

No, the hotel must provide all alcoholic beverages for you event. All food and beverage must be consumed on hotel property and therefore cannot be removed. All guests in attendance of the event consuming alcoholic beverages must be at least 21 years old and possess a valid IC. The Westin Snowmass Resort reserves the right to request proof of age.

Can I customize the menu?

Of course! Our talented chefs and the catering manager will work with you to create a menu for you wedding day.

Is there a cancellation policy?

Yes, your deposit is non-refundable and cancellation fees apply based on the date of cancellation. Please refer to your contract.

When is the final payment due?

The Westin Snowmass Resort requires a valid Credit Card on file for all groups and events. Final payment is due (3) business days prior to the group event. Final payment will reflect estimated charges based on the final count or food and beverage minimum, whichever is higher. Final payment must be in the form of credit card, cashier's check or cash.

When do I provide you with a final count?

Final guaranteed attendance is due (3) business days prior to any event. If the guarantee is not provided by the designated due date and time, the estimated attendance on the Banquet event order will apply. After guaranteed attendance is received, we can only accept an increase in the number of expected attendees. You will be charged for the final count or the guaranteed attendance number, whichever is greater.

Are menu tastings available?

We recommend scheduling tasting 2 months prior to your event date. All tastings require at least 2 weeks prior notice and available for a maximum of 4 guest. Additional guests may attend at an additional tasting fee based on the menu selected. Tastings are scheduled Monday-Thursday at 3pm.

Do I get to arrange the seating chart for the reception?

Yes, based on your requirements, a personalized seating diagram will be designed by your catering manager.

Do you charge a cake cutting fee?

Our wedding package prices do not include a cake cutting fee. The cake cutting fee is \$5.00 per person.

Can I have my ceremony at the hotel?

Yes. You may arrange to have your ceremony at the hotel. Ceremony fees range from \$500 to \$1000 depending on the site selection.

Does the hotel offer a discounted guest room block?

Yes. If you wish to reserve a block of rooms for your guests and family, please notify your catering sales manager.

What is the difference between a Venue Coordinator and a Wedding Coordinator?

Your Venue Coordinator (aka Catering Manager) handles all items pertaining to the hotel – guest rooms, banquet space, food and beverage, hotel setup, etc. A Wedding Coordinator is independent of the venue and helps you throughout the planning process, handling all aspects of your wedding including managing your vendors, creating the timeline for your wedding weekend, and ensures all aspects of planning have been covered before your big day.



THE WESTIN SNOWMASS RESORT

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