



*The View*  
**Restaurant**  
*at the Historic Craggs Lodge*

## **Event General Information – The View Restaurant at Historic Craggs Lodge**

The View Restaurant at the Historic Craggs Lodge can accommodate up to 130 guests for your elegant affair. Further details on function space rentals are outlined and enclosed in this packet.

Our **Outdoor event site**, with views of the mountains, provides the ultimate scenic backdrop for wedding ceremonies.

### **Guest Room Accommodations**

If you need room accommodations please contact Jennifer Reynolds, Sales Manager – Diamond Resorts International at [jennifer.reynolds@diamondresorts.com](mailto:jennifer.reynolds@diamondresorts.com) or at 702.823.7608

### **Décor/Entertainment**

We will also provide resources for floral accents and centerpieces, specialty linens, equipment rentals, musical entertainment, officiates, photographers and much, much more. You are welcome to do any additional decorating as long as it leaves no permanent damage to the property. We ask that you remove all your decorations after the event.

Further information on resources is enclosed in this packet. We want to do everything possible to serve you and make your special occasion a memorable experience.

## **The View's Catering Guidelines**

**Wedding Coordination:** Crag's Lodge does not provide wedding planning services. It is up to the client to determine if a wedding planner is required or needed. All wedding Planners are contracted through the client and not Craggs Lodge. We do have a Wedding Coordinator available the day of your wedding to assist with the Venue and Wedding. Wedding Coordination includes ceremony rehearsal and organization of timelines day of event. Our Wedding Coordinator also serves as the liaison between the venue and the wedding vendors.

**Food & Beverage:** The View Restaurant must provide all Food & Beverage, with the exception of wedding cakes. In accordance with County regulations, this applies to guests of the event as well as invitees. **Kids 7 – 12 pay half price. Children 6 and under are free. \*Menu Tastings can be arranged at an additional cost.**



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**Alcohol:**

No alcoholic beverages will be allowed onto the property of The View Restaurant, except those purchased from, provided and dispensed by the restaurant food & beverage operator.

**Deposits/  
Rental Fees:**

We require a non-refundable deposit of \$1,600 to hold your date May – October and \$1,200 deposit November – April. The deposit is due at the time of booking. **This covers your venue rental, one bartender for 75 people and under, standard linens and all setup.**

Full day wedding are from 10:00am until 10:00pm. Half day wedding are from 10:00am until 4:00pm. Mid-week is considered Monday – Thursday, May – October and in the off season, Sunday – Thursday, November – April. Please inquire about midweek pricing.

Ceremony fee is \$350.00 and \$1.50 per chair for ceremony chairs. Ceremony chairs are standard white rounded plastics chairs. The ceremony rental fee will be added to your final invoice.

**Guarantee:**

A preliminary number of expected attendees is needed during the final meeting two months or more before the event. We require having a final guarantee Two (2) weeks prior to the event. The final guarantee is what the client will be charged for. **We ask that you pay a minimum of 75 adults during our peak season (May 1<sup>st</sup> – October 31<sup>st</sup>)**

**Sales Tax:**

Sales tax of 8.5% will be added to all food & beverage. This tax is subject to change by City, County or State regulations.

**Gratuity:**

A gratuity of 20% will be added to all food & beverage items, but **not** rental items or site fees that are provided by Crag's Lodge.

**Cakes:**

Cake delivery, storage and set-up will be the responsibility of the contracted individuals. A cake-cutting fee of \$3.00 (plus tax and gratuity) per slice will apply. This fee may be waived when a meal selection is made and the dessert from the menu will be substituted for the wedding cake brought in. No discounts are offered if Cupcakes are being served.



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**Standard Menu**

**Appetizer**

Fruit, Cheese and Crackers Display

**Salad Bar (pick one)**

Caesar Salad

Mixed Green Salad with lemon champagne vinaigrette

**Entrée Selections (pick two)**

Chicken Parmesan

Chicken Picatta: Capers and mushroom in lemon white wine sauce

Beef or Eggplant Lasagna

Baked Italian Sausage

Prosciutto Wrapped Pork Loin with Roasted Apples

**Sides (pick two)**

Roasted Garlic Mashed Potatoes

Rice Pilaf

Seasonal Veggies

**Dessert (pick one)**

Warm peach cobbler with vanilla bean ice cream

House made old school chocolate cake

Served plated - \$55 / person

Served Buffet Style - \$39 / person

- Wedding cake can be cut and served instead of dessert and \$3 cake cutting fee will be waved.
- To add another entrée = \$8 additional / person / entrée



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**Premier Menu**

**Appetizer**

Fruit, Cheese and Crackers Display

**Salad Bar (pick one)**

Caesar Salad

Apple Gorgonzola Salad with lemon champagne vinaigrette

**Entrée Selections (pick two)**

Roasted Prime Rib

All Organic Chicken Breast

Rocky Mountain Rainbow Trout

Beef Wellington

Orange and Agave Glazed Salmon

**Sides (pick two)**

Roasted Garlic Mashed Potatoes

Rice Pilaf

Seasonal Veggies

**Dessert (pick one)**

Warm peach cobbler with vanilla bean ice cream

House made old school chocolate cake

Served plated - \$65 / person

Served Buffet Style - \$50 / person

- Wedding cake can be cut and served instead of dessert and \$3 cake cutting fee will be waved.
- To add another entrée = \$10 additional / person / entrée
- Beef Option will need Chef's carving station at the fee of \$75



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**Breakfast/Brunch Buffet Selections**

**The Classic Continental | \$17**

Homemade Muffins, Danish & Croissants  
Selection of Individual Jams and Jellies  
Fresh Seasonal Fruit Display  
Crag's Lodge Granola with Dairy Fresh Milk  
Orange Juice, Grapefruit Juice & Cranberry Juice  
Freshly Brewed Colombian Coffee, Decaf & Assorted Teas

**The Park Special | \$25**

Cheddar Scrambled Eggs with Scallions  
Buttermilk and Blueberry Pancakes  
Classic Syrup  
Wild Thyme Potatoes  
Hickory Smoked Bacon  
Freshly Baked Pastry Selection  
Sliced Seasonal Fresh Fruit Display  
Crag's Lodge Granola with Yogurt Selection  
Orange Juice, Grapefruit Juice & Cranberry Juice  
Freshly Brewed Colombian Coffee, Decaf, & Assorted Teas

**Chef's Choice | \$29**

Thinly Sliced Smoked Salmon Lox  
Fresh Bagels with Assorted Cream Cheeses  
Honey Cured -Roasted Pork Loin with Apple Sauce  
Eggs Benedict with Black Truffle Asparagus Spears & Hollandaise Sauce  
Maple Smoked Bacon and Chicken Apple Sausage  
Freshly Baked Pastry Selection  
Wild Thyme Potatoes with Crispy Onions  
Orange Juice, Grapefruit Juice & Cranberry Juice  
Freshly Brewed Colombian Coffee, Decaf, & Assorted Tea

\*\*Mimosa and Blood Mary Bar available for Breakfast and Brunch events. Pricing range from \$6.00 – 8.00 per person based on consumption.



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**Hors D'oeuvres**

**Cold Hors d'Oeuvres**

Roast Beef and Horseradish Pinwheel on Toast Points | \$36.00 per dozen  
Honey Dew Melon wrapped in Prosciutto | \$30.00 per dozen  
Bacon Wrapped Dates | \$36.00 per dozen

Chilled Jumbo Prawns with Cocktail Sauce | \$48.00 per dozen  
Crab Claw with Remoulade | \$42.00 per dozen  
Assorted Tortilla Wraps cut into finger sandwiches | \$36 per Dozen  
Deviled Eggs with Sweet Pickle & Pancetta Bacon | \$36 per dozen  
Curry Chicken Salad in Cucumber Cups | \$36 per dozen

**Hot Hors d'Oeuvres**

Chicken Satay Sticks with Thai Sweet Chili Sauce | \$36.00 per dozen  
Spinach Spanakopita in Phyllo Dough | \$36.00 per dozen  
Crab Stuffed Mushroom Caps | \$39.00 per dozen  
Mini Beef Wellingtons with Horseradish Cream Sauce | \$48.00 per dozen

**Platters**

Fresh Vegetable Crudités | \$4.50 per person  
Sliced Fresh Seasonal Fruit | \$5.50 per person  
Selection of Domestic Cheeses with Grapes and  
Assorted Crackers | \$7.50 per person

**Crostini Station**

Choose up to 4 toppings  
Tomato and Basil with Boursin Mousse  
Black Olive country Tapenade with Fennel Slaw  
Smoked Salmon with Fried Capers  
Ratatouille with Herb Goat Cheese  
Apples Lavender honey & Brie Cheese  
\$18 per person for 3 choices  
\$13 per person per item



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**Specialty Dinner Buffet Selections**

**Cowboy Round-up Buffet | \$36**

Salad

Fresh Field Greens with Ranch and Herb Vinaigrette Dressing  
Red Potato Salad and Warm Pancetta Chive Vinaigrette  
Sliced Watermelon

Entrée

Grilled Hamburgers with Tajin-lime Marinated Onions  
Marinated Chicken, Char Broiled on the bone with Rosemary & Garlic  
Mustard, Catsup, Onions, Tomato,  
Cheese, Lettuce, Relish, Mayonnaise  
Ranch style Baked Beans

Dessert

Peach Cobbler with Vanilla Ice Cream  
Freshly Brewed Colombian Coffee & Iced Tea

**Add a Carving Station to your Buffet Selection**

(Served with House Made Dinner Rolls)

Slow Roasted Pork Loin with Golden Raisin & Honey Sauce | \$180 | 20-25 Guests  
Slow Roasted Turkey Breast with Fresh Cranberry Orange Relish | \$110 | 15-20 Guests  
Whole Poached Salmon with Lemongrass Butter | \$140 | 10-15 Guests  
Prime Rib of Beef -Au Jus | \$525 | 35-40 Guests  
Seared Beef Tenderloin in Filo Pastry with Chipotle Béarnaise | \$280 | 15-20 Guests  
Slow Roasted Steamship Beef with Barolo Sauce | \$550 | 75 Guests

Our Chef's carving station fee is \$75.

**ASK ABOUT OUR ACTIONS STATIONS**

Please ask for additional details and pricing for Action Stations  
Above Prices Do Not Include Applicable Tax and 20% Gratuity.

**\*Prices subject to change.**



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**Old Pueblo Mexican Buffet | \$43**

Appetizer

Mini Beef Empanadas with Mango Salsa  
Chicken Quesadillas

Salad

Organic Mixed Greens, Roasted Corn, Pablano Green Chilies, Red Onions  
and Crispy Tortilla Strips with Chipotle Ranch

Entrée

Cheese Enchiladas  
Shredded Beef, Pulled Chicken and Green Chili Pork  
Mexican Rice and Pinto Beans  
Corn Taco Shells & Soft Flour Tortillas  
Lettuce, Tomatoes, Cheese, Guacamole, Sour Cream and Roasted Salsa

Dessert

Sopaipillas with Honey & Powdered Sugar  
Freshly Brewed Coffee & Iced Tea

Additional | \$9.50/person

Action Fajita Station  
With Steak and Chicken





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**Italian Buffet | \$45**

Appetizer

Roasted Goat Cheese Stuffed Mushrooms with Pecan Crust  
Crispy Ravioli with Acorn Squash & Tomato Dipping Sauce  
Caprese Salad Sticks with Pesto

Salad

Bakery Fresh Rolls & Butter  
Choice of Romaine and /or Butter Lettuce  
Caesar Salad Bar Combination  
Assorted Dressings

Entrée

Eggplant Lasagna Ricotta Cheese  
Chicken Piccata  
Penne Pasta with Marinara and Alfredo  
Grilled Italian Sausage  
House made Turkey or Beef Meatballs (choose one please)  
Italian Crusty Bread with Extra Virgin Olive Oil & Italian Herbs

Dessert

Cannoli & Tiramisu  
Freshly Brewed Colombian Coffee & Iced Tea



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**Taste of High Country Cuisine Barbecue Buffet | \$55**

Appetizer

Antipasto Display:

Grilled Red Peppers, Grilled Portobello, Grilled Squash, Asparagus, Marinated Mozzarella, Prosciutto, Olives and with Roasted Garlic Crustini

Salads

Mixed Greens and Creamy Ancho Ranch  
Penne Pasta with Lump Crab and Cilantro Pesto  
Roasted Corn and Black Bean with Feta and Chilies

Sides

Red Bliss Potato Salad  
Slow Roasted Cowboy Beans  
Grilled Corn on the Cob with Cilantro Lime Butter Chili spice and Cotija Cheese  
Jalapeno Corn Bread

Marinated Flank Steak  
Citrus Lime Marinated Grilled Chicken  
Barbecued Pork Ribs

Dessert

Peach Cobbler with Creamy Vanilla Sauce  
Freshly Brewed Colombian Coffee & Iced Tea

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## **Bar Ideas**

**Open Bar** Everything our bar offers, we run a tab and include it on your dinner bill at the end of your reception.

**Cash Bar** Your guests buy their own drinks. You may opt to put the bridal party and immediate family on your tab.

**You Host wine, beer and well drinks**

**You Host wine and beer**

### **Crag's Lodge Ala Cart Beverage Packages**

#### **Standard Bar Package \$6.00**

Liquor Selections

Stolichnaya Vodka  
Bacardi Rum  
Beefeaters Gin  
Jose Cuervo Gold Tequila  
Jack Daniels Whiskey  
Dewar's 'White Label' Scotch

#### **Premium Bar Package \$7.00**

Liquor Selections

Absolut Vodka  
Captain Morgan Rum  
Tanqueray Gin  
Jose Cuervo Gold Tequila  
Jack Daniels Whiskey  
Johnny Walker Red Label Scotch



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**Ultra Bar Package \$8.00**

Liquor Selections

Grey Goose Vodka  
Bacardi Oak Heart Rum  
Bombay Sapphire Gin  
Patron Silver Tequila  
Maker's Mark Bourbon  
Johnny Walker 'Red Label' Scotch  
Crown Royal  
Glenlivet

**Beer Selections**

**Domestic \$4.00-\$6.00**

**Premium/Draft \$6.00 - \$8.00**

**Wine Selections \$6.00 Glass or \$22 Bottle**

Crag's Lodge House Wines Canyon Road  
Red and White

\*ala cart Bar Options are all based on Consumption

**The View's All Inclusive Beverage Packages**

\$29.00 per person for 3 Hours of Full Bar. Package includes House Liquor, Beer, Wine and Sodas. Additional hours may be added and are at the price of \$15.00 per person, per hour after the first 3 hours.

- One (1) Bartender is included in the price of the deposit. Parties over 75 people will require an additional bartender. Additional bartender is \$25.00 per hour. Children 6 and under are free, 7-20 are considered half price and 21 and older are full price. We need a final total of children and anyone under 21 Two (2) weeks prior.



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**Crag's Lodge Wedding Resources**

**Accommodations**

**The Historic Crag's Lodge (on-site)**

Barbara Legg 970-586-6066 – Front Desk Manager

[Barbara.Legg@diamondresorts.com](mailto:Barbara.Legg@diamondresorts.com)

**Rams Horn Village Resort**

970-586-4338

**Aspen Lodge Resort and Spa**

970-577-3403

**Black Canyon Inn**

800-897-3730

**Colorado Condos**

303-772-7884

**Fall River Lodge**

970-586-4367

**Wild Basin Lodge**

303-747-2274

**Estes River Retreat**

970-586-6577



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**Vendor list**

Marry Me...In Colorado – Officiating, Photography, Floral – Estes Park, CO – 970\*586\*5708 - *Prefer Vendor*

Rocky Mountain Wildflowers – Floral and Specialty Gifts – 513 Big Thompson Avenue – Estes Park, CO 80517 – 970\*586\*5600 - *Prefer Vendor*

Sweet B's Bakery – Cakes Pastries and Chocolates – Sarah Hegstrom – Fort Collins  
[sweetb.fortcollins@gmail.com](mailto:sweetb.fortcollins@gmail.com), (970) 556-9333 - *Prefer Vendor*

Gotta Dance DJ – Joe D'Alessandro – 303-827-1952 – Estes Park - *Prefer Vendor*

Let's Dance! A DJ for Hire – ADJforhire.com – 1\*800\*640\*0963- *Prefer Vendor*

Erin Nicole Photography – Erin Knabenbauer – [erinnicolephotographyco.com](http://erinnicolephotographyco.com) –  
[erinnicolephotographyco@gmail.com](mailto:erinnicolephotographyco@gmail.com) – 303\*875\*5756 - *Prefer Vendor*

The Enchanted Florist – Florist – 162 S. St. Vrain Ave, Estes Park, CO 80517 – 970\*586\*2663

Colorado Rose Cake Company – 3303 Harmony Ct. Berthoud, CO 80513- 303\*651\*1440

Happy Cakes Bakeshop – Cupcakes – Main Street, Longmont, CO – 720\*438\*2113

Colorado Sounds – DJ – Leonard Kiel – Fort Collins, CO – 970\*226\*0600

Rolls-Royce Weddings – 2031 Mall Road Estes Park, CO – 970\*577\*0170 Classic 1939 Rolls Royce Convertible

Generations Salon – 386 W. Riverside Dr (Piccadilly Square) Estes Park – 970\*586\*4016

Estes Park Trolley Charter – 970\*481\*8531

Estes Park Shuttle – 970\*586\*5151

Nagl Wedding Photography – Ty Nagl – Estes Park, CO – 970\*217\*5086

Milka's Tailoring & Tux Innovations – Milka – Estes Park, CO – 970\*586\*5164