



Robin Johnson Photography



THE WESTIN
SNOWMASS
RESORT

The Westin Snowmass Resort
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Nestled in the heart of Colorado’s highest mountains and steps from Snowmass Ski Area, The Westin Snowmass Resort and Wildwood Snowmass provide the perfect location for a Rocky Mountain wedding. With idyllic Aspen, CO just 8 miles away, a myriad of activities will entertain guests attending your destination wedding.

The resort complex offers two hotels with over 400 rooms, beautiful indoor and outdoor event spaces including a Lawn for an intimate wedding ceremony and reception, to a large tent with views of the mountain range. Culinary delights ranging from a Colorado farm to table experience to contemporary American cuisine will wow your guests.

The first-class spa facility offers body treatments, facials, and massages to pamper the bride and her attendants before the wedding. The resort concierge will assist in scheduling activities for the guests, including tee times at one of the many local golf courses.

Your dedicated Westin Wedding Specialist will listen closely to your vision and anticipate your needs to ensure every element of your celebration is distinctly you. When the big day arrives, you’ll be able to relax and revel in the joy of a perfectly executed celebration.

Sample Menu

Appetizers

colorado elk tartar, onion flatbread, shaved parmesan caprese salad en brochette, balsamic glaze
pan seared elk meatballs, spicy marinara

Soup/Salad

wild forest mushroom bisque
sweet corn crabmeat soup, tarragon, shiitake mushroom
organic roasted red and yellow beets,
haystack mountain chevre, arugula, lemon vinaigrette

Entrée

BRAISED WAGYU BEEF SHORT RIBS
yukon gold potato purée, crimini mushrooms,
cabernet demi glace
HERB CRUSTED HALIBUT
roasted tomato mashed potatoes, broccoli rabe,
artichoke barigoule sauce
PESTO STUFFED CHICKEN BREAST
spinach, basil, goat cheese, pine nuts,
basil scented potato puree, red pepper sauce
BUTTERNUT SQUASH RAVIOLI
roasted tomatoes, caramelized apples, sage brown butter

Dessert

dreamcicle creme brulee
lemon glazed miniature bundt cake, lemon crème
dark chocolate mousse with blackberries
wedding cake sliced and served
Coffee and tea service

PRICE RANGE.....\$55 & UP + SITE FEE	CEREMONY CAPABILITY.....YES	IN-HOUSE PARTY PLANNER.....YES
# OF AFFAIRS AT A TIME.....2	OUTDOOR CAPABILITY.....YES	OFF PREMISE CATERING.....YES
CAPACITY.....UP TO 500	BRIDAL SUITE AVAILABLE.....YES	KOSHER.....YES
CUISINE.....AMERICAN CONTEMPORARY	VALET PARKING.....YES	GUEST ACCOMMODATIONS.....YES

