



Sonnenalp
Hotel

Timelessly Vail

BANQUET MENU



March 2016



Sonnentalp

BREAKS



BREAKS

BEVERAGES

| | |
|---|-----------------|
| Fresh Brewed Lavazza Coffee, Decaffeinated Coffee and Hot Teas: | |
| Per Gallon (22 cups per gallon)..... | \$65.00 |
| Hot Chocolate with Whipped Cream | \$48.00 gal |
| Fresh Brewed Iced Tea | \$47.00 gal |
| Fresh Squeezed Juice | \$27.00 pitcher |
| Orange, Grapefruit, Lemonade | |
| Chilled Fruit Juices | \$27.00 pitcher |
| Tomato, Pineapple, Cranberry | |
| Individual Bottled Fruit Juice..... | \$6.00 ea |
| Coke, Diet Coke, Sprite..... | \$5.00 ea |
| Pellegrino, Evian | \$5.50 ea |
| Gatorade, Tejava Tea, Red Bull..... | \$6.50 ea |
| Other Beverages..... | \$6.50 ea |
| Izzy Sparkling Sodas, San Pellegrino Flavored Sparkling Water | |

A LA CARTE

Minimum order of 50% of your guaranteed number of guests

| | |
|--|-------------|
| Fresh Baked Nut Breads..... | \$40.00 doz |
| Banana, Zucchini, Pumpkin, Carrot | |
| Fresh Baked Pastries, Muffins and Croissants | \$44.00 doz |
| Scottish Scones (plain or fruit) with Preserves..... | \$42.00 doz |
| Assorted Bagels..... | \$40.00 doz |
| With Cream Cheese and Preserves | |
| Warm German Giant Pretzels with Grain Mustard..... | \$44.00 doz |
| Assorted Freshly Baked Cookies..... | \$42.00 doz |
| Homemade Brownies..... | \$47.00 doz |
| Assorted Truffles and Petite Desserts..... | \$14.00 pp |
| Chocolate Covered Strawberries | \$64.00 doz |
| Fresh Popped Popcorn | |
| Butter..... | \$4.50 pp |
| Caramel..... | \$6.50 pp |
| Truffle | \$7.00 pp |
| Potato Chips and Spicy Sour Cream Dip | \$8.00 pp |
| Chips and Salsa | \$8.00 pp |
| Add Guacamole | \$2.00 pp |
| Fresh Fruit and Berry Display | \$8.50 pp |
| Granola Bars | \$4.50 ea |
| Whole Fruits in Season | \$4.00 ea |
| Individual Bags Trail Mix..... | \$4.50 ea |
| Individual Bags Chips | \$4.00 ea |
| Individual Bags Pretzels..... | \$4.00 ea |

EXECUTIVE BREAKS

| | |
|--|---------|
| Health Kick..... | \$19.00 |
| Yogurt | |
| Trail Mix | |
| Fresh Sliced Fruit and Berries | |
| Freshly Blended Smoothies | |
| Granola | |
| Alpine Break..... | \$21.00 |
| Imported and Domestic Sliced Cheese Display with | |
| Crackers and Fresh Sliced Baguette | |
| Vegetable Crudit  with Herb Dip | |
| Sliced Seasonal Fresh Fruit | |
| Sweet Tooth..... | \$23.00 |
| Assorted Homemade Cookies | |
| Chocolate Covered Strawberries | |
| Chocolate Truffles and Petits Fours | |
| Chocolate Fudge Nut Brownies | |
| Hot Chocolate with Whipped Cream | |
| Fresh Brewed Lavazza Coffee, Decaffeinated Coffee and Hot Teas | |
| Pitchers of Cold Milk | |
| Build Your Own Crepe..... | \$25.00 |
| Assorted Fruits | |
| Ice Cream, Chocolate sauce | |
| Nutella, Fruit Sauce | |
| Savory: Mushroom, Bacon, Spinach, Brie | |
| Mascarpone | |
| Maple Syrup | |
| Game Time Break..... | \$20.00 |
| Individual Bags of Trail Mix | |
| Warm German Giant Pretzels with Mustard | |
| Caramel Popcorn | |
| Fresh Popped Popcorn | |
| Fresh Brewed Coffee and Tea | |

Prices are Per Guest with a Maximum of One Hour Service.



Sonnenalp

BREAKFAST



BREAKFAST

SONNENALP BREAKFAST BUFFET

Continental Breakfast.....\$26.00
 Fresh Squeezed Orange and Grapefruit Juice
 Fresh Sliced Fruit and Seasonal Berries
 Breakfast Basket – Pastries, Muffins, Croissants
 Assortment of Bagels with Cream Cheese, Preserves and Butter

Vista Bahn Breakfast.....\$29.00
 All items listed above plus:
 Oatmeal with Assorted Toppings
 Bowl of Fruit and Yogurt with Granola

Game Creek Buffet.....\$34.00
 Squeezed Orange and Grapefruit Juice
 Selection of Fresh Sliced Fruits and Assorted Berries
 Breakfast Basket – Pastries, Muffins, Croissants
 Assortment of Bagels with Cream Cheese,
 Preserves and Butter
 Scrambled Eggs
 Applewood Smoked Bacon and Sausage Links
 Breakfast Potatoes

Gore Range Buffet.....\$38.00
 Squeezed Orange and Grapefruit Juice
 Fresh Fruit Salad
 Individual Homemade Bircher Muesli
 Breakfast Basket – Pastries, Muffins, Croissants
 Assortment of Bagels with Cream Cheese,
 Preserves and Butter
 Applewood Smoked Bacon and Sausage Links
 Breakfast Potatoes
 Mini Breakfast Burritos with Salsa
 French Toast
 Scrambled Eggs

Sonnenalp Brunch.....\$65.00
 Fresh Squeezed Juices
 Assorted Fruits and Berries with Yogurt
 Breakfast Pastries, Bagels, Assorted Breads and Rolls with Butter,
 Preserves and Cream Cheese
 Smoked Salmon, Bacon and Sausages
 Waffles
 Breakfast Potatoes
 Cheese Blintz
 Omelette Station
 Ratatouille Soup
 Grilled Asparagus w/ Parmesan Cheese
 Thyme & Garlic Fingerling Potatoes
 Rosemary Chicken
 Cheese Cake
 Fruit Tarts

BREAKFAST STATIONS

A Chef Fee of \$125.00 per hour, per chef will apply to all Chef attended stations. One Chef required per 50 guests. Chef Attended Stations are additions to our Breakfast Buffet options for a minimum of 15 guests. Priced per guest.

Belgian Waffle Station.....\$14.00 pp
 Fresh Seasonal Berries Maple Syrup
 Cinnamon Sugar Whipped Butter
 Powdered Sugar Fresh Jams
 Fresh Whipped Cream

Omelet Station with.....\$16.00 pp
 Bacon Mushrooms
 Bell Peppers Ham
 Tomato Cheese
 Onion Spinach
 Sausage Salsa

ADDITIONAL SELECTIONS

The following items may be added or substituted on any of the buffets at an additional cost per person:

Bowl of Fruit Yogurt with Granola.....\$4.00 pp
 Assorted Cereals and Bircher Muesli.....\$3.50 pp
 Quiche Florentine or Lorraine\$5.00 pp
 Breakfast Potatoes\$4.00 pp
 Cheese Blintzes with Berry Sauce\$5.00 pp
 Breakfast Sausage\$5.00 pp
 Applewood Smoked Bacon.....\$5.00 pp
 Oatmeal with Assorted Toppings.....\$5.00 pp
 Buttermilk Pancakes\$4.50 pp
 Scrambled Eggs\$4.00 pp
 Hard Boiled Eggs\$3.50 pp
 Texas French Toast.....\$5.00 pp
 Bagels & Lox.....\$13.00 pp
 Breakfast Burrito: Flour Tortilla, Scrambled\$7.50 pp

Eggs, Cheddar Cheese, Yukon Gold Potatoes,
 Chorizo, Cilantro, Salsa, and Sour Cream
 (Option to add a build your own burrito bar for an
 additional \$2.00 pp)

Breakfast Sandwiches.....\$15.00 pp
 Bagel & Lox Sandwich with Cream Cheese, Lettuce,
 Horseradish
 English Muffin with Scrambled Eggs, Sausage, Cheese
 Brie, Black Forest Ham, Whiskey Peach Relish
 Vegetarian Breakfast Burrito

*Minimum order of 50% of your guaranteed number of guests
 Please ask about our minimum guest requirement*

All Buffets Include Fresh Brewed Lavazza Coffee,
 Decaffeinated Coffee and Hot Teas.



Sonnentalp

LUNCH



LUNCH

BUFFET LUNCHES

Sonnenalp Express.....\$42.00

Freshly Baked Bread & Butter
Tomato Basil Soup
Sonnenalp House Salad
Sonnenalp Potato Salad
Fresh Baked Croissants and Hoagie Rolls
Sliced Turkey, Ham, Roast Beef and Salami
Tuna Salad
Cheddar, Swiss and Monterey Jack Cheese
Traditional Accompaniments
Kettle Roasted Potato Chips
Assorted Homemade Cookies

Italian Buffet.....\$54.00

Assorted Fresh Baked Breads and Foccacia & Butter
Minestrone Soup
Arugula Salad with Tomatoes, Parmesan, Pine Nuts and White Balsamic Vinaigrette
Vine Ripened Tomato and Fresh Mozzarella with Basil Pesto
Fresh made Antipasti Display
Seared Striped Bass with Caper Parsley Butter
Chicken Pesto with Sun Dried Tomato, Spinach and Shaved Parmesan over Penne Pasta
Vegetarian Pasta Primavera with Seasonal Vegetables and Tomato Sauce
Tiramisu
Pannacotta Amaretto
Zuppa Inglese

Southwest Lunch Buffet.....\$47.00

Freshly Baked Bread & Butter
Chips with Salsa
Chicken Tortilla Soup
Southwestern Caesar Salad with Ancho Chile Croutons
Black Bean and Roasted Pepper Salad with Cilantro Vinaigrette
Paprika Marinated Chicken and Beef Fajitas with Peppers, Onions, Guacamole and Sour Cream served with Flour Tortillas
Pan Seared Salmon with Pico de Gallo
Spanish Rice
Caramel Flan
Brownie
Cheesecake

Lighter Lunch Buffet.....\$46.00

Freshly Baked Bread & Olive Oil
Grilled Chicken Breast with Pesto Sauce & Vegetable Rice
Halibut Filet with White Wine Sauce, Grilled Asparagus, Pecorino and Parsley Potatoes
Kale and Baby Spinach Salad with Almonds, Blueberry, Raspberry, and Goat Cheese
Chilled Gazpacho with Gluten Free Croutons
Fruits and Berries with Yogurt and White Chocolate Espuma

Latin Buffet.....\$46.00

Corn Muffins with Lime Honey Butter
Pork Green Chile
Southwest Salad with Blue Cheese, Smoked Bacon, Tomatoes, Egg and Avocado
Shrimp, Avocado and Jicama Cilantro Salad
Grilled Chicken Breast with Mole Sauce
Oven-Roasted Salmon with Cilantro Bell Pepper Salsa
Assorted Grilled Vegetables
Spanish Rice
Tres Leches Cake with Tequila
Mexican Chocolate Tart
Berry Trifle

Gourmet Sandwich Buffet (Choose 3 Sandwiches).....\$48.00

Sandwich Options:

- French Ruben Sandwich with Warm Pastrami, Melted Pepperjack Cheese, Sauerkraut and a house made 1000 Island Dressing on a Hoagie Roll
- Turkey Club with Thinly Sliced Turkey Breast, Provolone Cheese, Bacon, Lettuce, Tomato, Onion served on a Hoagie Roll
- Caprese Sandwich with Tomato, Mozzarella and Pesto served on Foccacia
- Chicken Wrap with Apples, Raisins, Pine Nuts, Provolone, Basil and Mayonnaise
- Smoked Salmon Salad Sandwich with Cucumber, Sour Cream, Eggs, and Dill
- Steak Sandwich made with Prime Rib, Horseradish, Lettuce and Tomato
- Ham and Egg Sandwich with Lettuce, Mayo, Tomato, Avocado and Bacon
- Prosciutto Sandwich with Arugula, Pesto, Tomato, Balsamic and Mozzarella
- Vegetarian Sandwich with Beets, Spinach, Goat Cheese, Extra Virgin Olive Oil
- Tuna Sandwich with Extra Virgin Olive Oil, Peppers, and Celery,
- Black Forest Ham Sandwich with Brie and Whiskey Peach Relish

Warm Baguette

Potato Leek Soup with Chive Cream

Pasta Salad with Olives, Tomatoes, Feta Cheese and Herb Dressing

Baby Spinach, Frisee Salad with Beets, Goat Cheese, Walnuts and Raspberry Vinaigrette

Key Lime Pie

Fruit Tart

Chocolate Mousse Tart

Buffet Luncheons Include Fresh Brewed Lavazza Coffee, Decaffeinated Coffee and Hot Teas. Priced per person.

Prices shown are per guest. Please ask about our minimum guest requirement.

A fee of \$75.00 will be added for buffets under 15 guests.

LUNCH

BUFFET LUNCHES, CONTINUED

Soup and Salad Buffet.....\$40.00

Freshly Baked Bread and Butter

Imported and Domestic Cheese display with Fresh Fruit, Crackers and Baguette

Soups (Choice of Two)

Chicken Tortilla Soup with Cumin Sour Cream and Fried Tortillas

Goulash Soup - Beef Stew with Bell Pepper, Potatoes and Sour Cream

Wild Mushroom Soup with Crème Fraîche, Thyme and White Truffle Oil

Creamy Lobster Bisque with Tarragon Oil

Roasted Tomato Soup with Basil and Oregano

Chicken and Wild Rice

Tuscan White Bean Minestrone

Leek and Potato Soup

Gazpacho (summer)

Lemon Grass Soup with Shrimp and Cilantro

Roasted Tomato and Basil Soup (Vegan)

Salads (Choice of Two)

Caesar Salad with Parmesan Cheese, Croutons and Traditional Caesar Salad

Seasonal Green Salad with Candied Walnuts, Poached Pears, Bleu Cheese and Champagne Vinaigrette

Greek Farmer Salad with Feta Cheese, Cucumber, Tomatoes and Black Olives

Italian Pasta Salad with Pine Nuts, Tomatoes, Basil, Roasted Garlic, Olive Oil

Arugula, Frisée and Radicchio, with Shaved Parmesan, Cherry Tomatoes, Candied Pecans, Orange Basil Vinaigrette

Vine Ripe Yellow and Red Tomatoes, Baby Mozzarella, Fresh Basil with Pesto and Balsamic Vinegar

Roasted Beet and Goat Cheese with Mache, Hazelnuts and White Balsamic Vinaigrette

Lollo Rosso and Oak Salad with Orange Sections, Avocado, Bacon and Tomatoes, Served with Grape Seed Vinaigrette

Desserts (Choice of One)

Farmer's Market Fruit Tart with Whipped Cream

Black Forest Cake

Apple Strudel with Crème Anglaise

Chocolate Mousse Shooter with Raspberry Sauce

A third choice of soup or salad is available for an additional \$5.00 per guest, per choice.

BOXED LUNCHES

Sonnenalp Boxed Lunch (Choice of Three Items).....\$38.00 pp

All boxed lunches are served with choice of:

- Tortellini Salad, Quinoa Salad or Tuna Salad
- Fruit Salad, Yogurt or Whole Fruit
- Cookie, Brownie or Chocolate Bar

Roast Turkey Sandwich – Red Pepper Mayo, Swiss Cheese, Lettuce, Tomato, Pickle on a Freshly Baked Hoagie Roll

Chicken Salad Croissant – Slow Poached Chicken Breast Mixed with Mayo and Grapes, with Lettuce and Tomato served on Freshly Baked Croissant

Caprese Sandwich – Tomato, Mozzarella and Pesto served on Focaccia

Roast Beef Hoagie – Thinly Sliced Beef Topped with Horseradish Sauce, Swiss Cheese, Lettuce, Tomato, Pickle on a Freshly Baked Hoagie

Black Forest Ham and Swiss Cheese Sandwich with Mustard, Mayo, Lettuce, Tomato, Pickle on Pretzel Bread

Italian Sub - Thinly Sliced Salami, Capicola, Prociutto, Provolone Cheese, Lettuce, Tomato, Onion and Italian Dressing served on a Hoagie Roll

Vegan Veggie Wrap - Spinach Tortilla, Lettuce, Grilled Vegetables

Veggie Sandwich - Red Beet, Spinach, Goat Cheese, Tomato, Lettuce

*Gluten Free Bread Available Upon Request. See Sandwich Buffet for Gourmet Sandwich Options.

LUNCH

PLATED LUNCH

2 Courses \$37 | 3 Courses \$44 | 4 Courses \$52

SOUPS (choose one)

- Chicken Tortilla Soup with Cumin Sour Cream and Fried Tortillas
- New England Clam Chowder
- Wild Mushroom Soup with Crème Fraîche, Thyme and White Truffle Oil
- Creamy Lobster Bisque with Tarragon Oil
- Roasted Tomato Soup with Basil and Oregano
- Chicken and Wild Rice
- Tuscan White Bean Minestrone
- Lemon Grass Soup with Shrimp and Cilantro
- Leek and Potato Soup
- Gazpacho (summer)

SALADS (choose one)

- Caesar Salad with Parmesan Crisp, Chile Croutons and Traditional Caesar Dressing
- Baby Arugula with Candied Walnuts, Goat Cheese, Poached Pears and Herb Vinaigrette
- Caprese Salad with Petit Greens, Pesto and Balsamic Reduction
- Lollo Rosso and Oak Salad with Orange Sections, Avocado, Bacon and Tomatoes Served with Grape Seed Vinaigrette

ENTREES (choose two)

*Choose Two for Duo Plate Options, \$5 pp additional

- Charred Chicken Penne Pasta Tossed with Creamy Pesto, Sun Dried Tomatoes, Spinach and Shaved Parmesan
- Seared Chicken Breast with Roasted Potatoes, Fine Herb Sauce and Seasonal Vegetables
- Chicken or Shrimp Caesar Wrap with Tortellini Salad
- Grilled Flat Iron Steak with Garlic Mashed Potatoes, Seasonal Vegetables and Shallot Sauce
- Grilled Atlantic Salmon with Lemon Sauce, Green Asparagus and Herb Risotto
- Sesame Crusted Tuna with Asian Vegetables, Egg Noodles and Sweet Chili Sauce
- Filet of Colorado Striped Bass with Saffron Sauce, Wilted Spinach and Parsley Potatoes
- Vegetarian entrées available on request
- Puff Pastry Vegetable Strudel with Seasonal Vegetables and Herb Cream Sauce
- Potato Roesti and Stacked Vegetables with Basil Tomato Sauce and Pesto

DESSERTS (choose one)

Add ice cream to any dessert for an additional \$2.50 per person.

- Chocolate Mille Feuilles with Praline Filling, Chocolate Puff Pastry, Praline Cream, Almonds, Toffee Sauce
- Lavender Crème Brûlée with Brandy Snap
- Chocolate Tart with Berries, Raspberry Sorbet and Toffee Sauce
- Meringue Cake with Passion Fruit Curd, Fresh Fruit, Berry and Orange Sauce
- Triple Chocolate Bar with Macaroon and Raspberries
- Peach Cobbler with Vanilla Caramel Ice Cream and Orange Cookie
- Red Wine Poached Pear with Vanilla Ice Cream
- Apple Tart, Walnut Ice Cream and Vanilla Sauce
- Classic Tiramisu with Coffee Sauce
- Chocolate Mousse with Cherry Compote, Red Fruits and Vanilla Macaroon

For additional choices, please add \$5.00 per person, per choice.

All Plated Lunches Include Sonnenalp Breads and Butter, Fresh Brewed Lavazza Coffee, Decaffeinated Coffee and Hot Teas.



Sonnenalp

SONNENALP CELEBRATIONS



SONNENALP CELEBRATIONS

“IRON CHEF” STYLE COOKING COMPETITION AND DEMONSTRATION

(6-12 Participants)

As your group gathers for drinks and appetizers, our Executive Chef captures your attention with a culinary demonstration using the chosen secret ingredient. The group is split into teams and assigned their work station, complete with all the food and tools they need to create one dish. The dish from each team is judged by 3 “celebrity” judges, and a winner is chosen. After the competition, the group is invited to be seated and served a custom 3 course meal created by our Executive Chef using the secret ingredient. Our Sommelier can also pair wines with each course of your menu.

Class (includes chef hats and aprons).....\$50 pp

Appetizers and 3 course meal\$120 pp

Alcohol on consumption

A \$250 chef fee and a \$250 setup fee will apply

GLAMPING AT THE SONNENALP

(20-40 Participants)

Dine al fresco in style. Combining the intimacy of a family meal outside and the luxury of fine dining, glamping is short for “glamorous camping.” Set on the banks or Gore Creek in the fresh mountain air, you will enjoy a multi-course dinner hand-crafted by our Executive Chef under the shelter of a white top tent. This unforgettable experience is perfect for groups of all types. Additional equipment rental fees may apply.

Appetizers and multi-course meal.....\$125 pp

Equipment rentals and set up.....Based on group size

Alcohol on consumption



RETRO BUFFET

(20-200 Participants)

Travel back in time to another era and indulge in the cuisine emblematic of that time. Be it the 1920s or the 1980s, our Executive Chef will create a menu to match. Celebrate in costume in a room the will harken back to the golden days of flapper or disco. Dinner will be served as a buffet and will include soup, salad, main course and dessert.

Appetizers and buffet.....\$105 pp

Alcohol on consumption

TRUFFLE DINNER

(10-50 Participants)

Since the time of the Greeks and Romans, truffles have been one of the world’s most sought after delicacies. Indulge in a 3-course meal based around this elusive luxury, custom created for your group by our Executive Chef. It’s sure to be absolutely unforgettable.

3-course dinner.....Market price

Alcohol on consumption

OKTOBERFEST DINNER

(20-100 participants)

HOFBRÄU  MÜNCHEN

Give your group an authentic taste of Bavaria. Let our staff entertain your guests in true Oktoberfest style. Lots of great Bavarian beers and food will be provided for this experience. Family style seating and Bavarian music make this a one of a kind, European affair.

Unlimited HofbrauBeer and Bavarian Buffet.....\$105 pp
(based on 3 hours of consumption)

Sonnenalp Beer Steins.....\$15 per stein

Live Band.....Ask conference services manager





Sonnentalp

RECEPTION

RECEPTION HORS D'OEUVRES

COLD HORS D'OEUVRES (2 dozen minimum order per item)

| | |
|---|-------------|
| Smoked Atlantic Salmon with Dill Cream on a Cucumber Chip | \$54.00 doz |
| Chilled Tomato Gazpacho Shooter | \$49.00 doz |
| Ahi Tuna Tartar, Crispy Wonton, Wasabi Aioli | \$55.00 doz |
| Tomato Mozzarella Crostini with Fresh Basil | \$48.00 doz |
| Crab and Apple Salad with Zesty Citrus Vinaigrette | \$53.00 doz |
| Brie, Pear and Caramelized Onion Served on Crostini..... | \$57.00 doz |
| Dates wrapped in Bacon with Port Wine Reduction | \$53.00 doz |
| Honeydew Melon wrapped in Prosciutto..... | \$48.00 doz |

HOT HORS D'OEUVRES (2 dozen minimum order per item)

| | |
|--|-------------|
| Herb crusted Lamb Chops with Thyme Reduction | \$57.00 doz |
| Warm Crimini Mushrooms Filled with Boursin Cheese | \$49.00 doz |
| Beef Tenderloin with Ginger Orange Dipping Sauce | \$52.00 doz |
| Crispy Goat Cheese Puff with Pesto Sauce | \$51.00 doz |
| Warm Buffalo Meatball with Grain Mustard Dressing Served on a Toothpick..... | \$53.00 doz |
| Crispy Tempura Shrimp with Spiced Pineapple Sauce | \$57.00 doz |
| Mini Fish Taco with Corn, Slaw and Chipotle Aioli | \$53.00 doz |
| Vegetarian Spring Rolls with Sweet Chili Sauce..... | \$49.00 doz |
| Jumbo Lump Crab Cakes with Asian Mayonnaise..... | \$57.00 doz |
| Crab Cake Slider with Asian Mayonnaise..... | \$59.00 doz |
| Beef Slider with Pepper Jack Cheese, Mayonnaise, Tomato and Lettuce..... | \$55.00 doz |
| Grilled Chicken Skewer with Roasted Peanuts..... | \$50.00 doz |

RECEPTION

Minimum order of 50% of your guaranteed number of guests

RECEPTION DISPLAYS

| | |
|---|------------------|
| Fresh Berry and Fruit Display..... | \$8.50 pp |
| Crudite Display..... | \$13.00 pp |
| Fresh Seasonal Vegetables served with Herb and Honey Mustard Dips and Roasted Red Pepper Hummus | |
| Antipasto Display..... | \$15.00 pp |
| Grilled Vegetables, Marinated Artichokes, Olives and Garnishes, Served with Crackers and Baguette | |
| Caprese Salad Display..... | \$15.00 pp |
| Fresh Tomato, Mozzarella and Basil served with Toasted Crostinis | |
| Brie Display..... | \$14.00 pp |
| Perfectly Ripened Brie Baked in a Light Pastry Crust with Cranberry Filling served with Assorted Breads and Toasted Almonds (serves 35 people) | |
| Imported and Domestic Cheese Display..... | \$18.00 pp |
| A Selection of Cheeses, served with Crackers, Baguettes and Fruit Garnish | |
| Smoked Salmon Display..... | \$18.00 pp |
| With Red Onions, Capers, Lemons and Horseradish Cream (minimum order: one side – 20 portions) | |
| Poached Jumbo Shrimp..... | \$60.00 doz |
| Served with Cocktail Sauce and Lemon Wedge (Minimum order: 3 pieces per person) | |
| Oysters Three Ways..... | \$4.50 per piece |
| Shooters with Champagne | |
| Rockefeller | |
| Fresh Marinated with Truffle, Pesto and Cauliflower Espuma | |
| Roast beef Display..... | \$19.00 pp |
| Whole roasted Sirloin Strip, sliced and served cold with Tartar Sauce and assorted Sonnenalp Breads | |
| Assorted Petit Dessert Display..... | \$14.00 pp |
| Chef's Choice of Assorted Petit Desserts | |
| French Valrhona Chocolate Fondue..... | \$18.00 pp |
| Served with Strawberries, Pineapple, Sponge Cake and Berries | |
| Bauernteller Display..... | \$20.00 pp |
| Prosciutto, Salami, Chorizo, Apples, Dried Fruit, Onions, Horseradish, Westphalian Ham, Chops, Olives, Landjaeger Wiener, Hausmacher Leberwurst, Leberkaese, Kassler, Cornichons, Sweet Drops; Served with Bread and Butter | |
| Charcuterie Display..... | \$24.00 pp |
| Variety of Domestic & International Cheeses and Meats, Dried Fruit, Grapes, Onions, and Cornichons served with Pear Mustard and a variety of Chutneys: Tequila Jalapeno, Absinthe Orange, Whiskey Peach; Served with Bread and Butter | |

Ice Carvings Available Upon Request.

RECEPTION

Minimum order of 50% of your guaranteed number of guests

SPECIALTY RECEPTIONS

Carver's Fee of \$125.00 per hour per chef applies.

| | |
|---|--------------------|
| Roasted Turkey Breast (Serves 15 people)..... | \$200.00 per piece |
| With Cranberry Sauce and Onion Cider Gravy | |
| Roasted Pork Rack Crown (Serves 16 people) | \$190.00 per piece |
| With Caramelized Apples and Mustard Sauce | |
| Herb Rubbed Leg of Lamb (Serves 10 people) | \$170.00 per piece |
| With Mint Demi Glace, Roasted Medium Rare | |
| House Smoked Fresh Ham (Serves 15 people) | \$225.00 per piece |
| With Double Mustard Sauce | |
| Whole roasted Veal Hind Shank (Serves 10 people)..... | \$350.00 per piece |
| With Thyme Sauce | |
| Beef Tenderloin (Serves 10 people) | \$225.00 per piece |
| With Sauce Béarnaise | |
| Slow Roasted Prime Rib (Serves 15 people) | \$285.00 per piece |
| With Horseradish Cream and Rosemary Au Jus | |
| Dill Crusted Salmon Filet (serves 8 people)..... | \$160.00 per piece |
| With Spinach and Lemon Butter Sauce | |
| Pasta Station (Choose Pasta and Sauce Option)..... | \$20.00 pp |
| Choice of Pasta: Tortellini, Penne, Spaghetti, Rigatoni, Gnocci, or Truffle & Cheese Sachetti | |
| Served with Your Choice of Toppings- Marinara or Alfredo Sauce, Rock Shrimp, Roasted Chicken, Tear Drop | |
| Tomatoes, Spinach, Parmesan Cheese, Pesto, Spicy Garlic and Olive Sauce | |
| Paella Stations - Spanish Rice dish with Saffron Vegetables, Fish, Meat or Mixed | |
| Vegetarian Spanish Paella Station..... | \$20.00 pp |
| Meat Spanish Paella Station..... | \$25.00 pp |
| Seafood and Mixed Meat Spanish Paella Station..... | \$30.00 pp |
| Mashed Potatotini | \$15.00 pp |
| Yukon Gold Potatoes, Purple Potato Purée with Sautéed Rock Shrimp, House Cured Bacon, String Onions, Sour | |
| Cream, Cheddar Cheese, Crumbled Goat Cheese | |
| Desserts | |
| Mini Chocolate Cake..... | \$4.00 each |
| Selection of Macaroons..... | \$3.00 each |
| Chocolate Fruit Tart..... | \$4.00 each |
| Coffee Mousse Chocolate Cup..... | \$4.00 each |

Reception and Carving Stations Will Be Attended by a Sonnenalp Chef at \$125 Per Chef, Per Hour.



Sonnenalp

DINNER



DINNER

BAVARIAN BUFFET\$71.00

Pretzel Rolls and Butter
 Bavarian Wedding Soup
 German Potato Salad
 White Cabbage Salad with Caraway seeds
 Marinated Tri Tip Salad with Tomatoes, Shallots, Eggs and Horseradish
 Mixed Greens with Potato Vinaigrette - Roasted Bacon, Onions, Tomatoes and Chives
 Bauernsteller Platter of Artisanal Cured Meats and Cheese
 Breaded Chicken Breast with Lingonberries and Lemon Wedges
 Grilled Bratwurst cooked in Beer with Sauerkraut
 Warm Giant Pretzels with Grain Mustard
 Thinly Sliced Veal Top Round with Mushroom Cream Sauce
 Bavarian Cream Pie
 Blueberry Streusel Tart
 Apple Strudel with Vanilla Sauce

LATIN BUFFET\$60.00

Corn Muffins with Butter
 Pork Green Chile
 Shrimp, Avocado and Jicama Cilantro Salad
 Pork Tamales
 Chipotle Chili Pork Ribs
 Grilled Chicken Breast with Molé Sauce
 Oven-roasted Salmon with Mango Cilantro Salsa
 Assorted Grilled Vegetables
 Spanish Rice
 Tres Leches Cake
 Mexican Chocolate Tart
 Berry Trifle

MEDITERRANEAN BUFFET\$60.00

Hummus and Olive Tapenade served with Pita Chips and Focaccia Bread
 Cucumber, Tomato and Feta Cheese Salad
 Mediterranean Greens with Balsamic Vinaigrette
 Vitello Tonnato - Thinly Sliced cold Roasted Veal with Tuna Sauce
 Marinated Olives
 Grilled Flank Steak with Olives, Capers, Tomatoes and Roasted Shallot Sauce
 Grilled Chicken with Spanish Sherry Sauce
 Cumin Scented Cous-Cous
 Tortellini tossed with Mushrooms, Roasted Tomatoes and Herbs
 Eclair with Vanilla Ice Cream and Fruit
 Opera Cake, Almond Sponge Cake with Coffee Butter Cream
 Lemon Pie

SEA TO LAND BUFFET\$71.00

Freshly Baked Breads
 Clam Chowder
 Arugula Salad with Toasted Pine Nuts, Tomato, White Balsamic Vinaigrette
 Whole Roasted Strip Loin with Shallot Sauce
 Pan Seared Chicken Breast with Ratatouille
 Lobster Ravioli with Brandy Cream Sauce
 Seared Halibut with Saffron Cream Sauce
 Herb Glazed Seasonal Vegetables
 Parsley Potatoes
 Pistachio Strawberry Cake
 Marscapone Cheese & Coffee Mousse
 Crepe with Chocolate Shavings and Bourbon

COLORADO BUFFET\$74.00

Jalapeno Corn Bread
 Chicken Tortilla Soup with Cilantro Cream
 Romaine Lettuce, Local Goat Cheese, Roasted Beets and Champagne Vinaigrette
 Colorado Striped Bass with Caper Brown Butter Sauce
 BBQ Chicken Breasts
 Herb crusted Colorado Lamb Loin with Thyme Sauce
 Slow Braised Beef Short Ribs with Red Wine Sauce
 Local Potato Hash with Green Onions and Peppers
 Baby Carrots and Green Beans
 Mango Cobbler Shooter
 Apple Tart
 Chocolate Brownies

ASIAN BUFFET\$65.00

California Roll with Wasabi, Soy Sauce and Pickled Ginger
 Asian Salad & Cilantro
 Potstickers
 Miso or Tom Yum Soup
 Sweet & Sour Pork
 Teriyaki Chicken
 Forbidden Rice
 Rice with Egg and Bacon
 Spicy Shrimp
 Seaweed Salad
 Tuna Sashimi
 Chicken Satay
 Green Tea Ice Cream
 Fortune Cookie
 Exotic Fruit Salad
 Asian Red Bean Mousse
 Sweet Rice Balls with Coconut

Buffet Dinners Include Fresh Brewed Lavazza Coffee, Decaffeinated Coffee and Hot Teas. Priced Per Person.

Please Ask About Our Minimum Guest Requirement.

A fee of \$75.00 will be added for buffets under 15 guests.

DINNER

PLATED DINNER

3 Courses \$85 | 4 Courses \$95 | 5 Courses \$105

**See Notes on Creating Your Menu on Page 19*

SOUPS

- Lemongrass Soup with Black Tiger Shrimps and Cilantro
- Red Curry Soup with Chicken Won Ton
- Wild Mushroom Soup with Crème Fraiche, Thyme and White Truffle Oil
- Creamy Lobster Bisque with Tarragon Oil
- Roasted Tomato Soup with Basil and Oregano
- Chicken and Wild Rice
- Tuscan White Bean Minestrone
- Leek and Potato Soup
- Gazpacho (summer)

SALADS & COLD APPETIZERS

- Baby mixed Green with Poached Pear, Candied Pecans and Riesling Vinaigrette
- Whole Leaf Caesar, Three-Year Parmigiano and Croutons
- Tangled Greens with Gala Apples, Candied Pecans and Truffle Vinaigrette
- Mixed Green Salad with Roasted Beets, Goat Cheese and Champagne Dressing
- Tuna Sashimi, Pineapple Salsa, Crispy Wontons
- Portobello Carpaccio, Parmesan Aioli and Green Onion Vinaigrette
- Vitello Tonnato with Arugula Salad, Black Olives and Fried Capers
- Home cured Atlantic Salmon with Cucumber Salad and Honey Mustard Sauce
- Black Tiger Shrimp Cocktail with Cantaloupe Melon and Green Asparagus

WARM APPETIZERS

- Roasted Sea Scallops with Cauliflower Mousse and Red Beet
- Jumbo Lump Crab Cake with Vanilla Mango Chutney and Herb Vinaigrette
- Colorado Goat Cheese wrapped in Puff Pastry with Sun Dried Tomatoes, Black Olives And Zucchini over Red Onion Marmalade and Pesto
- Crispy Duck Confit with Apple Frisee Salad, Cherry Vinaigrette
- Roasted Colorado Lamb Filet with warm Ratatouille Salad and Balsamic Sauce

ENTREES

- Crispy All Natural Chicken with Tomato Risotto, Baby Carrots, Pesto and au Jus
- Seared Pacific Salmon with Caramelized Fingerling Potatoes, French Beans and Chive Cream Sauce
- Herb Crusted Colorado Lamb Loin with Thyme Sauce, Ratatouille and Potato Gratin
- Alaskan Halibut with Shellfish Sauce over Tomato Spinach Tagliatelle
- Seared Muscovy Duck Breast with Orange Pepper Demi Glaze, Green Asparagus and Potato Gnocchi
- Roasted Beef Tenderloin, Garlic Potato Purée, Buttered Baby Carrots, Shallot Sauce
- Chestnut Crusted Elk Loin with Blueberry Jus, Red Cabbage, and Sweet Potato Purée
- Oven Baked Colorado Stripe Bass with Saffron Sauce over Wilted Spinach and Wild Rice
- Bacon wrapped Pork Tenderloin with braised Vegetable and Shallot Dumplings
- Pan seared Colorado Trout with Almond Butter, Baby Spinach and Parsley Potatoes
- Puff Pastry Vegetable Strudel with Seasonal Vegetables and Herb Cream Sauce
- Potato Roesti and Stacked Vegetables with Basil Tomato Sauce and Pesto

DUO PLATE OPTION (Not to be combined with other entrée selections) \$10 pp

Duo plates are served with seasonal vegetables and mashed or parsley potatoes

- Surf and Turf: 4oz Beef Tenderloin and Jumbo Lump Crab Cake, Port Wine Sauce, Green Beans and Mashed Potato
- Surf and Turf: 4oz Sirloin Steak and Seared Pacific Salmon, Shallot white wine Cream sauce, green Asparagus and Fingerling Potatoes
- Colorado Surf and Turf (Choose one of each)
 - Meat: Elk with Juniper Berry Sauce, Buffalo Short Rib with Red Wine, Lamb Loin with Thyme Sauce
 - Seafood: Striped Bass with Almond Butter, Trout, Yellow Perch

PLATED DESSERTS (choose one)

Add ice cream to any dessert for an additional \$2.50 per person.

- Classic Tiramisu with Coffee Sauce and Vanilla
- Cherry Tart with Yogurt Raspberry Ice Cream and Berry Compote
- Chocolate and Poppy Seed Terrine with Macaroons and Toffee Sauce
- Chocolate Cup with Creme Brulee Curd, Berry Compote and Raspberry Sauce
- Dessert Selection with Tiramisu, Key Lime Pie, and Cannoli
- Berry Trifle with Vanilla Sauce and Mascarpone
- Passion Fruit and White Chocolate Cheesecake
- Baileys Tres Leches Cake with White Chocolate and Vanilla Sauce
- Chocolate Meringue Cake with Orange Sauce and Berries
- Crepe Suzette with Vanilla Ice Cream
- Lemon Mousse with Vanilla Sauce and Dried Fruits
- Wedding Cake Dessert (an additional \$5 pp)

All Plated Dinners Include Sonnenalp Breads and Butter, Fresh Brewed Lavazza Coffee, Decaffeinated Coffee and Hot Teas.

CREATING YOUR MENU

You may offer three entrees for your guests to select in advance of your event.

A Chef's Selection vegetarian dish is always available upon request.

Guaranteed counts for each entrée are due to your conference services manager 3 days prior to your event

OPTION FOR NIGHT-OF EVENT ORDERING MENU

| | |
|---|-------------------------------|
| Choice of Two Soups, Salads or Warm Appetizers..... | \$8.00 additional per person |
| Choice of Three Entrees..... | \$20.00 additional per person |
| Choice of Two Desserts..... | \$10.00 additional per person |



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BEVERAGES



BEVERAGES

CONSUMPTION BAR RATES

Beverages based on consumption. Priced per drink.

| Beverage | Hosted Bar | Cash Bar |
|----------------------------|---------------|----------|
| Super Premium Brands | \$10.00 | \$11.00 |
| Premium Brands | \$9.00 | \$10.00 |
| Call Brands | \$8.00 | \$9.00 |
| Imported Beer | \$6.00 | \$7.00 |
| Microbrew Beer | \$6.50 | \$8.00 |
| Domestic Beer | \$5.00 | \$6.00 |
| House Wine | \$9.00 | \$10.00 |
| Cordials | \$10.00 | \$11.00 |
| Assorted Sodas | \$5.00 | \$5.00 |
| Mineral Water | \$5.50 | \$5.00 |
| Assorted Juices | \$6.00 | \$5.00 |

INCLUSIVE BAR RATES

A flat rate is paid per hour per guest, includes non alcoholic drinks. Simply choose bar level and number of hours. Priced per person. Wine service at your table is included in all inclusive pricing. Under 21 years: \$10.00 per person.

| Call Brand | Premium Brand | Super Premium Brand |
|------------------|------------------|---------------------|
| \$21.00/1st hour | \$23.00/1st hour | \$25.00/1st hour |
| \$33.00/2 hours | \$39.00/2 hours | \$43.00/2 hours |
| \$45.00/3 hours | \$51.00/3 hours | \$55.00 /3 hours |
| \$57.00/4 hours | \$61.00/4 hours | \$65.00/4 hours |
| \$69.00/5 hours | \$74.00/5 hours | \$79.00/5 hours |
| \$74.00/6 hours | \$79.00/6 hours | \$84.00/6 hours |

*ask your Conference Services Manager for extended bar packages

BAR LEVELS

| Call Brand | Premium Brand | Super Premium Brand |
|----------------|-----------------|---------------------|
| Sobieski | Ketel I | Grey Goose |
| Beefeater | Ketel I Citroen | Ketel I Citroen |
| Appleton White | Tanqueray | Ketel I |
| Wild Turkey 81 | Appleton White | Bombay Sapphire |
| Seagrams 7 | Captain Morgan | Appleton White |
| Johnny Walker | Jack Daniels | Mount Gay |
| Olmecca Altos | Canadian Club | Makers Mark |
| | Chivas | Crown Royal |
| | Olmecca Altos | Glenlivet |
| | | Chivas |
| | | Patron Silver |
| | | Patron Reposado |

MARTINI BAR \$16.00

For a night of celebration, treat your guests to a variety of martinis. From classic to crazy, our staff will work with you to create a menu of martinis for your party. Specialty bars and ice luges available.

COFFEE BAR \$10.00 each

Perfect for cool nights and snowy days, our coffee bar includes coffee-based cocktails to fit every taste.

COLORADO COCKTAIL BAR \$16.00

Local Colorado spirits served in hand-crafted specialty cocktails created by our culinary team.

BANQUET WINE SELECTIONS

House..... \$40

Cava, Casteller Brut, Italy

Chardonnay, Kenwood, Sonoma, California

Chenin Blanc, Secateurs, Badenhurst, South Africa

Rueda, Verdejo, Ipsom, Spain

Pinot Gris, Sonnenalp by Villa Wolf, Germany

Cabernet Sauvignon, Kenwood, Sonoma, California

Pinot Noir, Cline Cellars, Napa Valley, California

Tempranillo, Flaco, Spain

Valpolicella, Allegrini, Veneto, Italy

Call \$48

Mionetto Prosecco, Valdobbiandene, Italy

Dry Riesling, Empire, Finger Lakes, New York State

Unoaked Chardonnay, Sisters Forever, Donati, Central Coast, CA

Gruner Veltliner, Weiden & Berg, Salomon Undhoff, Kremstal, Austria

Gewurztraminer, Huia, New Zealand

Malbec, Amalaya "Gran Corte", Salta, Argentina

Pinot Noir, Ritual, Chile

Aglianico del Vulture, Synthesi, Paternoster, Italy

Sangiovese, Barco Reale, Capezzana, Tuscany, Italy

Premium \$65

Roederer Estate, Napa Valley, California

Chardonnay, Michael & David, Lodi, California

Sauvignon Blanc, Pioneer Block 18, Saint Clair, Marlborough, New Zealand

Pinot Grigio, Terlano, Alto Adige, Italy

Bordeaux, Chateau d'Arvigny, Haut-Medoc, France

Merlot, Picazo, Darcie Kent, Livermore, California

Pinot Noir, Village Cuvee, St. Innocent, Oregon

Super Premium \$90

Perrier Jouet Brut Champagne, France

Sancerre, Clos de Beaujeu, Loire Valley, France

Pouilly Fuisse, Louis Latour, Burgundy, France

Cabernet Sauvignon, Jack London, Sonoma, California

Pinot Noir, Belle Pente "Yamhill Estate", Willamette Valley, Oregon



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WEDDINGS

WEDDINGS

ADDITIONAL WEDDING DINING PACKAGES

| | | | |
|--------------------------------------|------------|---|--|
| Bridal Lunch..... | \$40.00 pp | Late Night Snacks | |
| Chef's Assortment of Tea Sandwiches | | Chicken Fingers with BBQ Sauce and Ketchup..... | \$45.00 per doz (minimum order 2 doz) |
| Fresh Fruit Plate | | French Fries..... | \$14.00 per order |
| Cookies | | Truffle Tots..... | \$14.00 per order |
| Tarts | | Fresh Popped Popcorn | |
| Petit Fours | | Butter..... | \$7.50 per order |
| Fresh Squeezed Juices | | Caramel..... | \$9.50 per order |
| Selection of non-alcoholic beverages | | Truffle..... | \$10.00 per order |
| Champagne (1 bottle per 5 people) | | Flat Bread..... | \$14.00 each |
| | | Pot Stickers..... | \$45.00 per doz (minimum order 2 doz) |

ROMANCE PACKAGE

Enhance your wedding night with these romantic additions to your suite.

| | |
|--|-------|
| Champagne, Chocolate Strawberries, Rose Petals on the Bed and a Drawn Bubble Bath..... | \$95 |
| Add 2 Luxurious Sonnenalp Bathrobes from the Sonnenalp Spa..... | \$200 |

WEDDING CAKES

Work with our in-house pastry chef to create a cake worthy of your special day. We will work with you to create a design fitting for the style and decor of your celebration. In addition to the flavors, fillings and frostings below, our pastry chef is able to customize decorations for your cake including sugar flowers, pearls, piping and more. Please ask your catering manager for details.

CAKE FLAVORS

Vanilla
Chocolate
Red Velvet
Carrot Cake
Brownie
Almond
Sacher
Walnut
Hazelnut
Pancake Orange

FILLINGS

Ganache
Chocolate Mousse
Butter Cream of Coffee
Cream Cheese
Bavarian Cream
Butter Scotch
Praline
Orange
Lemon

FROSTINGS

Fondant
Butter Cream
Chocolate Lattice
Chocolate Glaze





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TERMS OF SERVICE



GUIDELINES & TERMS OF SERVICE

GUARANTEES

In arranging for private functions, the attendance must be definitely specified and communicated to the Group Sales office by 12:00 noon, a minimum of three working days prior to the event. This number will be considered a guarantee, not subject to reduction, and charges will be the guaranteed number or actual attendance, whichever is greater. If a guarantee is not given to the Hotel by 12:00 noon on the day it is due, the number(s) on the Contract will become the guarantee. The Hotel cannot be responsible for identical service for more than 5% over guarantee.

PRICES

While we make every attempt not to increase prices once your selections have been made, economic conditions dictate that we have flexibility.

TAX & SERVICE CHARGES

All assessments, federal and local taxes and charges which may be imposed or applicable to the agreement and to the service rendered by the Sonnenalp are in addition to the prices herein agreed upon, and the customer agrees to pay them separately. At this time the current sales tax is 8.4%. There will be an applicable 22% service charge on all food and beverage items.

FOOD & BEVERAGE

The Sonnenalp does not permit food and beverage of any kind to be brought into the Hotel by the Customer or any of the Customer's guests or invitees. All food, beverage and other merchandise must be purchased solely through the Hotel. The Colorado State Division of Alcoholic Beverages and Tobacco regulates the sale of alcoholic beverages. The Sonnenalp is responsible for the administration of those regulations. Colorado law prohibits alcoholic beverages to be brought in or taken out of the hotel.

PERMITS

In the event the Customer's function requires a permit or license from any governing body; local, state or federal, the Customer is solely responsible for obtaining such licenses or permits at the Customer's expense.

MEETING SPACE

If the confirmed attendee figures are different than those stated in the contract, an adjustment to meeting and function space may become necessary. Any changes requested after receipt of the signed contract are subject to space availability and room rental fees at that time.

ROOM FEES

Based on the approximate number of guests set forth above, a food and beverage minimum will be spent at your function. This minimum does not include service charges, tax, labor charges, audio visual or any other miscellaneous charges incurred.

GROUP ACTIVITIES COORDINATION

If your group chooses to do activities outside of the Hotel, our Group Sales Department will happily assist you with any arrangements. Our staff can organize transportation needs, group outings and recreational activities, restaurant reservations, entertainment and any equipment rentals your group may require. If you would like to have any of these arrangements charged to the master bill, a 15% coordination fee will be assessed.

DAMAGE

The customer agrees to be responsible for any damage done to the function room or any other part of the Hotel by the Customer, their guests, invitees, independent contractors or other agents under the Customer's control.

SUBCONTRACTORS

Client agrees to have any subcontracted companies (theme companies, decorators, audio visual, production companies, entertainment companies, etc.) sign a "Code of Conduct and Policies Agreements" and abide by the Hotel rules and regulations. Upon Hotel arrival the contracted company shall furnish to the Sonnenalp a certificate of insurance evidencing \$1,000,000.00 (one million dollars) of liability coverage prior to the commencement of work or services. In order to prevent damage to the fine fixtures and furnishings of the Hotel, items may not be attached to stationary walls, mirrors, floors, windows, doors, or ceilings with nails, staples, tape or any other substance, and the client will assume responsibility for any damage to hotel premises from such items.

SECURITY

The Sonnenalp will not assume or accept any responsibility for damages to or loss of any merchandise or articles left in the Hotel prior to, during or following the Customer's function.

ENTERTAINMENT

All entertainment within the Sonnenalp's Ludwig's Restaurant and Terrace must conclude no later than 10:00 pm. This is in respect to other hotel guests. All entertainment outside of the Sonnenalp Resort of Vail must conclude no later than 10:00 pm. This is in accordance with the Town of Vail ordinances.

AUDIO VISUAL EQUIPMENT

A complete line of audio visual equipment is available through the Hotel. Our Group Sales department will coordinate all audio visual requests.

GUIDELINES & TERMS OF SERVICE

RENTAL EQUIPMENT

Rental equipment will be arranged by our Group Sales Manager. The Hotel will determine quantities to ensure proper service. These charges are non-negotiable and non-disputable after being set forth by the Sonnenalp, and are the responsibility of the Client.

DECORATIONS, SIGNS, LITERATURE

All decorations or displays brought into the Hotel must be approved prior to arrival. No signs are allowed on the guest rooms level, elevators, main lobby areas or building exterior. Signs outside meeting rooms must be professionally printed and free standing or on an easel. Nothing may be pinned, screwed, tacked or applied with adhesive to any doors, walls, mirrors or ceilings. If approved the Hotel will hang any signs inside the meeting room. Depending on labor and equipment involved, a charge for the service may apply.

PARKING

The Sonnenalp is able to provide parking to accommodate its in-house guests. For guests staying off property and attending a resort function, we ask them to park in the parking structure.

MODIFICATION FEES

Changes in meeting room locations and setups after approval will incur a charge of \$350. Changes to room setup during the event will incur a change fee of \$150 at the end of the day and \$250 during the middle of the day.

CLEAN UP

If additional clean-up is necessary, a \$250 clean-up fee will be incurred.

FURNITURE REMOVAL

If a set other than the existing set is used, a furniture removal fee of \$350 must be applied.

Prices and menu items subject to change without notice.



Sonnenalp

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www.sonnenalp.com



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THE LEADING HOTELS
OF THE WORLD®