

Balata Banquet and Catering Menu

POLICIES AND TERMS OF SERVICE

TAX AND SERVICE CHARGES All applicable taxes and services charges 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 4.4%. There will be an applicable 19% service charge on all food and beverage items.

GAURANTEES In arranging for private functions, the exact attendance must be specified and communicated to the Management of the restaurant by 12:00 noon, a minimum of 3 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 no guarantee is given by the due date, the number on the contract will become the guarantee. The Management cannot be responsible for identical service for more than 5% over guarantee.

FOOD AND BEVERAGE Balata does not permit food and beverage of any kind to be brought into the clubhouse by the Customer or any of the Customer's guests.

PERMITS In the event the Customer's function requires a permit or license from any governing body, the Customer is solely responsible for obtaining such license at Customer expense.

ACTIVITY COORDINATION Our staff can organize group outings, 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 space or any other part of the clubhouse by the Customer, their guests, invitees, independent contractors or other agents under the Customer's control. Balata will not assume or accept any responsibility for damages or loss of any merchandise/articles left on premises prior to, during or following a contracted event.

RENTAL EQUIPMENT Rental equipment will be arranged by the restaurant Management to ensure that sufficient quantities to provide proper service are secured. These charges are non-negotiable and non-disputable after being set forth by the Management and are the responsible of the client.

TENT RENTAL The Management will determine if a tent is needed for outdoor functions. This will be discussed before contracts are signed to determine your options and pricing, and will not be negotiable if an inside backup space is not available. Any fees or charges incurred by tent rentals and/or set up are the responsibility of the client.

DECORATIONS All decorations or displays must have prior approval before being setup in the restaurant or clubhouse (interior or exterior).

DEPOSITS 50% of estimated total food and beverage expense due at contract signing. Remaining 50% due 30 days prior to the scheduled event. Any remaining catering balance is due immediately upon departure. Cancellation fees apply as specified by contract agreement.

“The Real Deal”
(Important facts for booking your event at Balata)

Buyout Minimums: (including food and beverages)- before tax (4.4%)
and gratuity (19%)

- Club Room = \$1,250
- Full Facility = \$10,000
- Pool Deck (TBD on per event basis)*
- Club 71 (TBD on per event basis)*

*Available to Sonnenalp Golf Club members only

Additional Room Charges: (no food and beverage)

- Club Room = \$250
- Main Dining Room = \$1,250
- Pool Deck (TBD)*
- Club 71 (TBD)*

Set up Fees: (banquet equipment rental, furniture moving, etc)

Will be determined on a per event basis – minimum = \$100

Guarantees:

- Final guest counts must be confirmed no fewer than 3 business days prior to event
- Confirmed number will be minimum guarantee charge
- If actual guest count exceeds the confirmed number, the bill will reflect the greater number

Member Specific Policies (Sonnenalp Golf Club)

- Balata F&B management will customize all details of event and coordinate room charges, set-up fees, minimums and guarantees prior to event
- Once a F&B quote has been established (including all applicable charges and fees), the quoted price will already reflect the membership discount (10%)
- Only food and non-alcoholic beverage charges for the event will apply to the membership food and beverage minimum

- The final bill will have already reflected the SGC membership discount (10%) and the check will not show an additional discount
- All previously stated policies and charges are extended to membership event and terms thereof applicable (minimums, room charges, set-up fees, guarantees)
- Events planned in Club 71 and poolside are for SGC members only and must be pre-approved by the Members Advisory Board

Music Policy (established per the Berry Creek Metro District)

- All outdoor music venues must conclude promptly by 10:00 p.m.
- All inside music venues must conclude promptly by 12:00 a.m. (midnight)
- All music may not exceed 60 decibels at property line 7am – 7pm and 55 decibels 7pm – 7am
- No live bands of more than 3 persons are allowed unless approved by Balata management

“BETTER THAN BENEDICT” \$23

- Poachers, Muffin Toast, Crisp Bacon, Yellow Tomato, Asparagus & Chervil Hollandaise

“CRISPY SPINACH FRITTATA” \$22

- Shiitakes, Pancetta, Bermuda Onion, Romas & Asiago

“ALMOND-CRUSTED FRENCH TOAST” \$19

- Wild Blueberry and Rhubarb Compote

“LOBSTER AND BRIE OMELET” \$24

- Vine Tomato, Melted Leeks & Sweet Basil

“SUMMER SQUASH QUESADILLA” \$19

- Farm Eggs, Avocado, Pasilla Chiles, Pepper Jack & Charred Tomato Salsa

**All Breakfast Entrees Include Seasoned Homefries, Fresh Brewed Coffee, Decaf, Fresh Juices and Select Herbal Hot Teas

COCKTAIL RECEPTIONS

DISPLAYS (All Displays are Portioned for 25 Guests)

- \$195 - Artisan Meat and Imported Cheese Platter,
Table Biscuits and Crackerbread
- \$185 - Berry Creek Summer Fruit Tray, Hand-Dipped White
Chocolate Driscols
- \$185 - Camembert Wheel and Lingonberry Preserve en Croute,
Seasonal Fruits, Garnishes and Lahvosh
- \$225- Assorted House-Made Sushi Rolls: Spicy Tuna, California,
Smoked Salmon, Traditional Accompaniments
- \$165- Taqueria-Style Guacamole Salad, Salsa Roja, with Crispy
Corn Chips
- \$180- Mongolian-Spiced BBQ Chicken Wings, Dippin' Stix,
Maytag and Ranch House Dressings
- \$195 - Red and White Mountain Smoked Salmon, Buttermilk-
Coriander Dipping Sauce
- \$195- 'Grande Margarita' of Mahi-Mahi Ceviche, Roasted Corn
Salsa, Lime Crème
- \$215- Jumbo Shrimp and Avocado 'Bloody Mary' Cocktail with
Oyster Crackers
- \$175 - Crudite and Warm Cheese Dip in Boule: Sweet Pepper,
Asiago and Artichoke or Roasted Garlic, Maytag Bleu and
Spinach

DISPLAYS (Con't)

- \$165- Trio of Hummus: Eggplant, Chickpea, Edamame, Warm Pita,
Pappadum

\$210- Imported Salumi: Cured Meats, Stuffed Sicilian Peppers,
Breadstix and Condiments

\$35/Person- Ice Cold Shellfish Display: King Crab, Peel-n-Eats,
Smoked Mollusks

COMPOSED HORS D'OEUVRES (Passed or Displayed: 3 to 5 pieces/ person)

Peppered Muscovy Duck, Asparagus and Boursin in Phyllo (Vegetarian Available) \$14/Person

Smoked River Trout on Potato Crisps, Horseradish-Chive Creme Friache, Black Roe \$14/Person

Marinated Beef Tenderloin Carpaccio Canapés, Watercress, Wasabi Crème \$16/Person

House-Cured Gravlox, Sweet Corn, Spring Onion and Cream Cheese Pinwheels \$12/Person

'Glass' Noodle and Vegetable Spring Rolls, Yuzu Sweet Chile (Shrimp Available) \$12/Person

Spicy Ahi Tuna Nachos, Szechuan Aioli, Avocado, Scallion and Black Sesame \$14/Person

Herb-Crusted Pork Tenderloin on Paysan Points, Bruderbasil, Pommery Mustard \$12/Person

HORS D'OEUVRES (Continued)

Crispy Shrimp and Tobiko Wontons, Kiwi and Cactus Dipping Sauces \$14/Person

Ground Pork and Water Chestnut Potstickers, 'Sour and Sweet' Dipping Sauce	\$12/Person
Vietnamese-Style Shrimp Puffs with Sweet Sake-Soy Dipping Sauce	\$12/Person
Sundried Tomato Pesto-Stuffed Mushroom Caps and Bleu Cheese Mornay	\$12/Person
Proscuitto-Wrapped Diver Scallop and Muskmelon Brochettes	\$16/Person
Spinach-Feta Spanikopita and Dolamades, Tzaziki Sauce	\$12/Person
Wild Mushroom and 'Haystack Mountain' Goat Cheese Toasts	\$12/Person
Mini Blue Crab Cakes, Tomato Chutney, Citrus Aioli	\$14/Person
Thai-Glazed Chicken Skewers, Caramelized Pineapple-Coconut Salsa	\$12/Person

PLATED DINNER SERVICE

SOUP (Choose either one soup or one salad or add \$7 to entrée prices for both)

Black Bean Puree with Tequila, Lime and Crème Fraîche

Cajun-Spiced Olathe Corn Chowder with Smoked Salmon and Rose Peppercorns

Asparagus Tip and Sweet Garlic Cream with Carrot Oil and Frazzled Onions

SALAD (Choose either one soup or one salad or add \$7 to entrée prices for both)

Simple Field Greens with Vegetable Garni and White Balsamic-Orange Vinaigrette

Greek Salad with Kalamatas, English Cucumbers, Plum Tomatoes, Feta and Lemon-Oregano Vinaigrette

Neo-Classic Caesar with Parmesan Croutons, Palm Hearts and White Anchovies

Ranch-Style Salad with Shaved Radishes, Beet Curls, Rye Croustini and Buttermilk-Bacon Dressing

Baby Romaine and Frisée with Candied Walnuts, Goat Cheese, Mandarins and Raspberry-Guava Vinaigrette

ENTRÉE CHOICES

Almond-Crusted Chicken Breast, Sundried Cranberry-Amaretto Beurre Crème \$44/Person

Bacon and Brazilnut-Crusted \$44/Person

River Trout, Pearl Pasta, Pear Butter

Atlantic Salmon Roulade, Melted Leeks,
Mustard Seed Vinaigrette \$52/Person

Veal Scallopini, Tempura Asparagus,
Lemon-Thyme Peppercorn Jus \$56/Person

Grilled Filet Mignon, 'Godzilla' Shrimp,
Smoked Tomato Cream \$62/Person

Parsnip and Potato-Crusted Alaskan Halibut, \$52/Person
Grilled Heirlooms, Herbed Champagne
Butter

Dijon-Crusted Rack of Colorado Lamb, \$62/Person
Artichoke-Sangiovese Reduction

Vegetarian Options Upon Request \$AQ

DESSERTS (Choose two)

Wild Blueberry, Rhubarb and Peach Cobbler, Vanilla Bean Ice Cream

Cappuccino Ice Cream Filled Profiteroles with Irish Whiskey Caramel
and Milk Chocolate Sabayon

Rocky Road and Pistachio Ice Cream Cake, Oreo-Maker's Mark
Crust

Gala Apple, Cranberry and Plum Crisp, Cinnamon Stick Ice Cream

BUFFET DINNER SERVICE

ENTREES AND CARVING STATIONS

Marjoram-Crusted Roast Pork Loin, Fuji \$56/Person

Apple-Golden Raisin-Black Currant Chutney

Dijon-Crusted Rack of Colorado
Lamb, Artichoke-Sangiovese Reduction

\$72/Person

Spicy 'Prince Edward' Black Mussels,
Green Curry Sauce

\$56/Person

Sage-Rubbed Roasted Whole Turkey,
Sausage-Cumin Gravy

\$55/Person

Blackberry Mustard-Crusted Loin of Elk,
Lignonberry-Pinot Noir Glace

\$72/Person

Herb-Marinated Cornish Hen,
Rosemary-Peach Marmalade

\$60/Person

Alaskan Red King Crab Legs, Lemon
Beurre Monte

\$85/Person

Wellington of Atlantic Salmon, Sauce
Remoulade

\$58/Person

ENTREES AND CARVING STATIONS (Cont'd)

'Almost' Shrimp Scampi, English Peas,
Kalamatas, Caperberries \$62/Person

Zinfandel-Marinated Beef Tenderloin \$68/Person
Chateaubriand, Horseradish-Chive Cream,
Pan Jus

Oven-Roasted Seasonal Whole Fish \$AQ

Vegetarian Options Upon Request \$ AQ

SOUP (Choose One)

Black Bean Puree with Tequila, Lime and Crème Fraiche

Cajun-Spiced Olathe Corn Chowder with Smoked Salmon and Rose
Peppercorns

Asparagus Tips and Sweet Garlic Cream with Carrot Oil and Frazzled
Onions

SALAD (Choose Two)

Simple Field Greens with Vegetable Garni and White Balsamic-Orange
Vinaigrette

Greek Salad with Kalamatas, English Cucumbers, Plum Tomatoes,
Feta and Lemon-Oregano Vinaigrette

Neo-Classic Caesar with Parmesan Croutons, Palm Hearts and White
Anchovies

SALAD (Cont'd)

Ranch-Style Salad with Shaved Radishes, Beet Curls, Rye Croustini and Buttermilk-Bacon Dressing

Baby Romaine, Frisée, Candied Walnuts, Goat Cheese, Mandarins and Raspberry-Guava Vinaigrette

STARCHES (Choose Four)

Yukon Potato, Gruyere and Sundried Tomato Gratinee

White Truffled Wild Rice Pilaf

Caramelized Shallot and Port Whipped Potatoes

Toasted Israeli Cous Cous with Sweet Corn

Shrimp Fried Rice with Crushed Peanut

Zucchini, Potato and Feta Griddle Cakes

Herbed Fettuccine with Lemon Zest

Roasted Bliss Potato with Flat Parsley

VEGETABLES (Choose Four)

Charred Asparagus with Balsamic Syrup and Black Sesame

Maple-Vanilla Bean Glazed Baby Carrots

VEGETABLES (Cont'd)

Summer Squash Batons with Basil and Asiago

Buttered Brussel Sprouts and Baby Turnips

Cauliflower and Broccoli Flourets with Peppered Alfredo

Sautéed Hericot Vert with Ginger and Soy

Braised Baby Spinach with Garlic and Lemon

DESSERTS (Choose two)

Wild Blueberry, Rhubarb and Peach Cobbler, Vanilla Bean Ice Cream

Rocky Road and Pistachio Ice Cream Cake, Oreo-Maker's Mark
Crust

Assorted Petit Fours, Lady Fingers, Specialty Cookies and Hand-
Dipped Driscols

Cappuccino Ice Cream Filled Profiteroles with Irish Whiskey Caramel
and Milk Chocolate Sabayon

Gala Apple, Cranberry and Plum Crisp, Cinnamon Stick Ice Cream

*Dinner Options Include: Water, Iced Tea, Bread, Coffee,
Decaf and Hot Tea Service

CASH BAR (Based on Consumption)

Super Premium Brands	\$10.00
Premium Brands	\$8.00
Call Brands	\$6.00
Imported Beer	\$5.00
Microbrew Beer	\$5.00
Domestic Beer	\$4.50
House Wine	\$10.00
Cordials	\$10.00
Assorted Soda	\$2.50
Mineral Water	\$3.50
Assorted Juices	\$3.50

(Prices are Approximate)

Bar service of less than \$350.00 in total sales will be assessed a bartender fee of \$50.00 per hour, per extra bartender.

Unlimited Consumption 2 hour minimum: (est. 2 drinks/person/hour)

\$13 per person per hour (Call Brands)

\$16 per person per hour (Premium Brands)

OTHER FEES AND CONTACTS

Cake Cutting Fee		\$50
Linen, Tabletops and Napkins		\$TBD/Group Size
Carving Station Chef		\$Included
Kids Entrees		\$TBD
Extra Bartender (Only if minimum not met)		\$50/hour/bartender
Dance Floor and Other	Alpine Party Rentals	(970)328-6707
DJ	Great Time DJ's	(970)845-8566
Flowers	Pedals of Provence	(970)926-4233
	Cedars	(970)926-6566
Cakes	Sonnenalp (Willie)	(970)479-5459
	Columbine	(970)949-1400
Bands	TBD by preference	
Audio/Visual	Davis	(970)476-4013

BOX LUNCHESES

\$23/person

Sandwiches (Number of choices TBD by group size – minimum 12 ppl)

“The Colonial” Maple-Cured Virginia Ham, Gruyere, Marinated
Bermuda Onions, Caraway Dijonnaise, French Roll

“The Medinah” Sweet Curried Chicken Salad, Fuji Apple, Black
Currant, Lignonberry Mayo, Oatnut Bread

“Olympic Club” Roast Turkey, Peppered Bacon, Dry Jack, Yellow
Tomato, Avocado Mayo, Buttermilk Bread

“Pebble Beach” English Cucumber, Garden Radish, Carrot Curls,
Hummus, Avocado, Herbed Aioli, Multi-Grain Bread

“Augusta National” Roast Beef, White Cheddar, Red Onion,
Horseradish-Chive Mayo, French Roll

“St. Andrews” Albacore Tuna Salad, Daikon Sprout, Bib Lettuce,
Caper Aioli, Multi-Grain Bread

All Boxed Lunches Include: Chips or Pretzels
Fresh Whole Fruit
Pasta Salad
Artisan Brownie or Specialty Cookie
Soda, Iced Tea, Power Drink, Water

BALATA BEVERAGES AND SNACKS

Fresh Brewed Coffee, Decaf, Herbal Teas	\$18 / Airpot
Hot Cocoa with Whipped Cream	\$18 / Airpot
Fresh Brewed Iced, Sweet or Fruit Tea	\$36 / Gallon
Specialty Drinks: Arizona, Energy Drinks, etc.	\$4.50 ea.
Individual Chocolate or Whole Milk (1 pint)	\$4.50 ea.
Fuji Bottled Water	\$4.50 ea.
Fresh Pastries, Muffins, Scones or Croissants	\$48 / Dozen
Assorted Bagels, Cream Cheese and Preserves	\$44 / Dozen
Artisan Brownies and Specialty Cookies	\$44 / Dozen
Haägen Daz Bars and Ice Cream Treats	\$5.75 ea.
Assorted Candy Bars	\$2.75 ea.
Granola, Breakfast and Energy Bars	\$3.50 ea.
Seasonal Whole Fruits	\$2.50 ea.
Chips, Pretzels, Nuts, etc.	\$2.75 ea.

PLATED LUNCH SERVICE

SOUP (Choose either one soup or one salad or add \$7 to entrée prices for both)

Black Bean Puree with Tequila, Lime and Crème Fraiche

Cajun-Spiced Olathe Corn Chowder with Smoked Salmon

Asparagus Tip and Sweet Garlic Cream with Frazzled Onions

SALAD (Choose either one soup or one salad or add \$7 to entrée prices for both)

Simple Field Greens with Vegetable Garni and White Balsamic-Orange Vinaigrette

Petite Caesar with Parmesan Croutons, Palm Heart and White Anchovies

Ranch-Style Salad with Shaved Radishes, Beet Curls, Rye Croustini and Buttermilk-Bacon Dressing

Entrees (Number of choices TBD by group size)

\$28 - Charbroiled Black Angus Burger, Pepperjack, Frazzled Onions, Glazed Shiitakes and Our Ketchup

\$26 - “Old School” Monte Cristo, Forest Ham, Roasted Turkey, Gruyere Swiss and Currant Jam

\$24 - Big Greek Salad, Kalamatas, English Cukes, Plum Tomatoes, Feta and Lemon-Oregano Vinaigrette

Entrees (Con’t)

- \$26 - Sweet Curried Chicken Salad on Oatnut Toast, Fuji Apple, Sprouts, Pine nuts and Lingonberry Mayo
- \$28 - Beef Tenderloin and Scallion Soft Tacos, Colorado Corn and “Hot Damn” Aioli
- \$28 - Grilled Salmon Medallion Club on Rye Toast, Rocket, Capers, Yellow Tomatoes and Red Curry Mayo
- \$26 - Grande Caesar Salad with choice of Cabernet-Glazed Chicken Breast or Peppered Ahi Tuna
- \$32 - Maryland Style Crab Cakes, Green Slaw, Black Sesame, Cucumber and Cactus-Ginger Dipping Sauce

DESSERTS (Choose one)

Wild Blueberry, Rhubarb and Peach Cobbler, Vanilla Bean Ice Cream

Artisan Brownies and Specialty Cookies

Gala Apple, Cranberry and Plum Crisp, Cinnamon Stick Ice Cream

*Includes Iced Tea or Lemonade, Nordic Blend Coffee or Decaf and Select Herbal Hot Teas

LUNCH BUFFET SERVICE

“Mount Jackson Soup and Sandwich Board” - \$26/person

Soup Du Jour, Choice Meats, Imported Cheeses, Hard Rolls, Baguettes, Assorted Condiments, Composed Salads, Seasonal Garnishes, Kettle Chips, Pickled Tray, Artisan Brownies and Specialty Cookies

“Squaw Creek Soup and Petite Sandwich” - \$28/person

Soup du Jour, Herbed Crab Salad and Curried Chicken Salad Finger Sandwiches, Fruit Display, Composed Salads, Seasonal Garnishes, Assorted Condiments, Kettle Chips, Pickled Tray, Artisan Brownies and Specialty Cookies

“Shoshone Sampler” - \$33/person

Beef Tenderloin and Scallion Soft Tacos, Cheddar and Onion Enchiladas, Four Bean Chili, Colorado Corn Relish, Napa Slaw, Frijoles Negros, Spanish Rice, Pico De Gallo, Cumin Crema, Anasazi Aioli, Avocado Mash, Salsa Cruda, Artisan Brownies and Specialty Cookies

“Lake Creek Grill” - \$33/person

Charbroiled Burgers, Citrus-Marinated Chicken Breast, Veal Bratwurst, Knockwurst, Weinkraut, Braised Peppers and Onions, Sake-Glazed Shiitakes, Composed Salads, Seasonal Garnishes, Assorted Condiments, Kettle Chips, Pickled Tray, Artisan Brownies and Specialty Cookies

*All Include Iced Tea, Fresh Brewed Coffee and Decaf, Select Herbal Hot Teas (30 person minimum on buffet service)