



**Sonnenalp Resort**  
of Vail

FOR RESERVATIONS AND INFORMATION  
1-800-654-8312 • 970-476-5656 • 970-479-5422 fax  
20 Vail Road, Vail, Colorado 81657 USA  
www.sonnenalp.com • info@sonnenalp.com

*A member of*  
**The Leading Small Hotels**  
of the World®



*Sonnenalp Resort of Vail*  
**Banquet Menu**

## Guidelines and 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 AND 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 Resort of Vail 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 20% service charge on all food and beverage items.

**FOOD AND BEVERAGE:** The Sonnenalp Resort of Vail 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 Resort of Vail 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 Resort of Vail 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 Hotel 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 Resort of Vail'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.

**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 Resort of Vail, and are the responsibility of the Client.

**TENT RENTAL:** The Sonnenalp Resort of Vail will determine if a tent is needed for out door functions. This will be discussed with your Group Sales Manager to determine your options and pricing, and will not be negotiable if an inside back-up is not available. Any fees or charges incurred by tent rentals 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 Resort of Vail 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.

## Sonnenalp Breakfast Buffets

All buffets served with coffee, decaffeinated coffee and hot tea.

Breakfast buffets are based on 1 hour of service.

Buffets of fewer than 20 people will be charged a fee of \$75+

CONTINENTAL BREAKFAST . . . . .	\$18.00pp
Squeezed Orange and Grapefruit Juice	
Fresh Sliced Fruit	
Breakfast Basket – Pastries, Muffins, Croissants	
Assortment of Bagels with Cream Cheese, Preserves and Butter	
GAME CREEK BUFFET (minimum 15 servings) . . . . .	\$25.00pp
Squeezed Orange and Grapefruit Juice	
Fresh Sliced Fruits	
Breakfast Basket – Pastries, Muffins, Croissants	
Assortment of Bagels with Cream Cheese, Preserves and Butter	
Scrambled Eggs	
Bacon and Sausage Links	
Breakfast Potatoes	
GORE RANGE BUFFET (minimum 15 servings) . . . . .	\$28.00pp
Squeezed Orange and Grapefruit Juice	
Fresh Fruit Salad	
Bircher Muesli	
Breakfast Basket – Pastries, Muffins, Croissants	
Assortment of Bagels with Cream Cheese, Preserves and Butter	
Choice of Eggs Benedict or Florentine Benedict	
Bacon and Sausage Links	
Breakfast Potatoes	

## Additional Selections

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

Assorted Cereals and Bircher Muesli . . . . .	\$2.50
Quiche Florentine or Lorraine . . . . .	\$4.50
Individual Fruit Yogurts . . . . .	\$2.75
Breakfast Potatoes. . . . .	\$3.50
Cheese Blintzes with Berry Sauce . . . . .	\$4.50
Breakfast Sausage . . . . .	\$4.00
Bacon . . . . .	\$4.00
Oatmeal with Assorted Toppings . . . . .	\$3.50
Buttermilk Pancakes . . . . .	\$4.00
Hard Boiled Eggs . . . . .	\$3.00
Texas French Toast . . . . .	\$4.00
4 oz. Smoked Salmon Plate . . . . .	\$10.00

## Sonnenalp Breakfasts Plated

Served with Coffee, Decaffeinated Coffee, Hot Tea and Orange or Grapefruit Juice. For functions of fewer than 15 guests,

a \$50 labor charge will apply.

SCRAMBLED EGGS WITH HASH BROWNS AND TOAST . . . . .	\$22.00pp
Choice of Crispy Bacon, Sausage Links or Ham	

## Breakfast Stations

Chef attended Breakfast Stations.. Additions to our Breakfast Buffets for a minimum of 15 guests.

Crêpe or Waffle Station with: . . . . .	\$10.50pp
Fresh Seasonal Berries	
Cinnamon Sugar	
Powdered Sugar	
Fresh Whipped Cream	
Chopped Walnuts	
Whipped Butter	
Fresh Jams	
Maple Syrup	
Omelet Station with: . . . . .	\$10.50pp
Bacon	
Bell Peppers	
Tomato	
Onion	
Sausage	
Mushrooms	
Ham	
Cheese	
Spinach	
Salsa	
Smoothie Station with: . . . . .	\$8.50pp
5 Varieties of Seasonal Fruit	
Yogurt	
Protein Mix	
Granola	
Fresh Juices	

A Chef Fee of \$125.00 per hour, per chef will apply to all Chef attended Stations. One Chef required per 50 people.

Prices and menu items subject to change without notice.  
Winter 2007-08.

*Coffee Breaks  
and a la Carte Break Items*

Fresh Brewed Lavazza Coffee, Decaffeinated Coffee and Hot Teas: Per Gallon (22 cups per gallon) . . . . .	\$55.00 gal.
Per Airpot (10 People) . . . . .	\$28.00 airpot
Hot Chocolate with Whipped Cream . . . . .	\$46.00 gal.
Squeezed Orange, Grapefruit Juice and Lemonade . . . . .	\$22.00 ptchr.
Chilled Fruit Juices: Tomato, Pineapple, Cranberry . . . . .	\$22.00 ptchr.
Individual Bottled Fruit Juice . . . . .	\$4.00 ea.
Assorted Sodas:	
Coke, Diet Coke, Sprite, Ginger Ale, Tonic . . . . .	\$3.00 ea.
Mineral Waters: Pellegrino, Evian, Fiji Water . . . . .	\$3.50 ea.
Specialty drinks: Arizona, Gatorade, Go Fast, Teja Tea . . . . .	\$4.50 ea.
Fresh Brewed Sports Tea/Ice Tea . . . . .	\$45.00 gal.
Fresh Baked Pastries, Muffins and Croissants . . . . .	\$42.00 doz.
Cinnamon Rolls . . . . .	\$40.00 doz.
Fresh Baked Nut Breads:	
Banana, Zucchini, Date, Carrot. . . . .	\$38.00 doz.
Scottish Scones (plain or with fruits) with Preserves . . . . .	\$40.00 doz.
Assorted Freshly Baked Cookies . . . . .	\$40.00 doz.
Homemade Brownies . . . . .	\$45.00 doz.
Assorted Truffles and Petite Desserts . . . . .	\$60.00 doz.
Assorted Bagels with Cream Cheese and Preserves . . . . .	\$38.00 doz.
Individual Fruit Yogurts. . . . .	\$3.50 ea.
Granola Bars and Nutri Grain Bars . . . . .	\$2.50 ea.
Assorted Energy Bars . . . . .	\$3.50 ea.
Whole Fruits in Season . . . . .	\$3.50 ea.
Candy Bars . . . . .	\$2.50 ea.
Ben & Jerry's Ice Cream Bars and Sandwiches . . . . .	\$4.75 ea.
Warm German Giant Pretzels with Mustard . . . . .	\$42.00 doz.
Fresh Popped Popcorn . . . . .	\$2.50pp
Individual Bags of Chips . . . . .	\$3.00 ea.
Individual Bags of Assorted Nuts, Trail Mix . . . . .	\$5.00 ea.
Chips and Dip . . . . .	\$6.00pp
Chips and Salsa . . . . .	\$6.00pp
Assorted Dollar Roll Sandwiches . . . . .	\$48.00 doz.
Fresh Fruit and Berry Display . . . . .	\$6.50pp
Rice Krispy Treats . . . . .	\$2.50 ea.

*Executive Breaks*

*Prices are on a per person basis with a maximum of one hour service. For non-perishable items, there will be an added cost of \$2.50 per person per hour for each additional hour.*

*For functions of fewer than 15 guests, a \$50 labor charge will apply.*

HEALTH KICK . . . . .	\$13.50 pp
Individual Yogurts	
Trail Mix	
Fresh Sliced Fruit and Berries	
Freshly Blended Smoothies with Granola	
ESKIMO BREAK . . . . .	\$14.00pp
Assortment of Ice Cream Bars	
Assortment of Fruit Juice Bars	
M&M's and Snickers	
Mixed Nuts	
Assorted Sodas	
ALPINE BREAK . . . . .	\$20.00pp
Imported and Domestic Sliced Cheese Display with Crackers and Fresh Sliced Baguette	
Vegetable Crudit� with Herb Dip	
Sliced Seasonal Fresh Fruit	
Chocolate Covered Strawberries	
SWEET TOOTH . . . . .	\$19.00pp
Assorted Homemade Cookies	
Assorted Truffles and Petit Fours	
Fruit Tartlets	
Chocolate Fudge Nut Brownies	
Fresh Brewed Coffee	
Pitchers of Cold Milk	
AFTERNOON TEA . . . . .	\$20.00pp
Assorted Dollar Roll Sandwiches	
Scones with Jam and Cream	
Fruit Tartlets	
Chocolate Fudge Nut Brownies	
Friandises	
Hot Water and Selection of Hot Teas	

SPA BREAK . . . . .	\$17.00pp
Granola Bars	
Vegetable Quiche	
Yogurt Covered Pretzels	
Freshly Blended Smoothies with Granola	
Add Chair Massage: \$2.00/minute	
Add Chef Attendant: \$45.00/15 minutes	
CHOCOHOLIC'S BREAK . . . . .	\$14.50pp
Chocolate Covered Pretzels	
Chocolate Truffles and Petit Fours	
Chocolate Fudge Nut Brownies	
Fresh Brewed Coffee and Hot Chocolate	
GAME TIME BREAK . . . . .	\$14.50pp
Individual Bags of Gourmet Salted Nuts	
Warm German Giant Pretzels with Mustard	
Cracker Jacks	
Fresh Popped Popcorn	
Fresh Brewed Coffee and Tea	

*Lunch Buffets*

Buffet Luncheons Include Coffee, Decaffeinated Coffee, Tea or Iced Tea.  
Lunch buffets are based on one hour of service.  
Buffets of fewer than 20 people will be charged a fee of \$75.00+

- SONNENALP EXPRESS . . . . . \$32.00pp
- Soup du Jour
- Sonnenalp House Salad
- Fresh Baked Croissants and Hoagie Rolls
- Sliced Turkey, Ham, Roast Beef, Salami, and Tuna Salad
- Cheddar, Swiss and Monterey Jack Cheese
- Traditional Accompaniments
- Kettle Roasted Potato Chips
- Red Potato Salad
- Assorted Homemade Cookies
  
- SOUTHWEST LUNCH BUFFET (Minimum 15 guests) . . . . . \$38.00pp
- Tri-color Tortilla Chips with Salsa
- Creamy Vine Ripe Tomato Soup
- Southwestern Caesar Salad with Ancho Chile Croutons
- Black Bean and Roasted Pepper Salad with Cilantro Vinaigrette
- Achiote Marinated Chicken and Beef Fajitas with Melon Relish,  
Peppers, Onions and Traditional Accompaniments
- Pan Seared Snapper with Smoked Chile Pepper Cream
- Spanish Rice
- Fresh Seasonal Fruit and Berries
- Caramel Flan
- Homemade Churros (freshly prepared Latin American donut)
- Tequila & Lime Mousse
  
- COLORADO BBQ BUFFET (Minimum 15 guests) . . . . . \$42.00pp
- Marinated Free Range Chicken with Smoked Apricot BBQ sauce
- Hamburgers (meat or vegetarian)
- Broiled Spice Rubbed Trout with Apple Chutney
- Coleslaw
- Potato Salad
- Sonnenalp House Salad
- Corn on the Cob
- Baked Beans
- Hot Seasonal Cobbler (add ice-cream for an additional \$2.50pp)
- Additional Fee for a Grill Chef \$125 per hour per 50pp
  
- ITALIAN BUFFET (Minimum 15 guests) . . . . . \$45.00pp
- Assorted Fresh Baked Breads and Foccacia
- Tuscan White Bean Minestrone Soup
- Arugula Salad with Tomatoes, Artichokes, Olives and Balsamic Dressing

- Vine Ripened Tomato and Buffalo Mozzarella with Chiffonade of Basil
- Grilled Eggplant, Zucchini, and Portobello Mushrooms  
with Blood Orange Vinaigrette
- Seared Tilapia with a Mushroom and Fennel Madeira Sauce
- Chicken Pesto with Sun Dried Tomato, Spinach and Shaved Parmesan  
over Penne Pasta
- Vegetarian Pasta Primavera with Seasonal Vegetables
- Mussels with Basil Beurre Blanc Sauce over Pasta  
(Additional \$5 per person)
- Tiramisu
- Lemon Sambucca Cheesecake
- Mascarpone Cheesecake with Seasonal Fruit

*Lunch Stations*

- Additions to our Lunch Buffets for a minimum of 15 guests.
- Baked Potato Bar with: . . . . . \$8.50pp
- Chives
- Shredded Cheese
- Butter
- Sour Cream
- Vegetarian Chili Bar/Meat Chili Bar with: . . . . . \$10.50pp
- Shredded Cheese
- Onions
- Sour Cream
- Bread Boule

*Plated Luncheon Entrées*

Plated lunches served with choice of soup or salad, one dessert, rolls and butter. For functions of fewer than 15 guests, a \$50 labor charge will apply.

- SOUPS
- Clam and Pancetta Chowder
- Creamy Vine Ripe Tomato Soup with Lemon
- Chicken Tortilla Soup
- Tuscan White Bean Minestrone
- Chilled Avocado Vichyssoise (summer)
- Leek & Potato Soup (winter)
- or
- SALADS
- Caesar Salad with Parmesan and Chile Croutons
- Baby Arugula with Candied Walnuts, Goat Cheese,  
and Poached Pears with Herb Vinaigrette
- Petite Salad Caprese with Mixed Greens and Two Balsamic Dressings
- Greek Salad with Baby Greens and Lemon Dressing
  
- CHOICE OF ENTRÉES
- Charred Chicken on Penne Tossed with Creamy Pesto,  
Sun Dried Tomatoes, Spinach and Shaved Parmesan . . . . . \$33.00
- Seared Chicken Breast with Roasted Potatoes, Fine Herb Sauce  
and Seasonal Vegetables . . . . . \$32.00
- Chicken or Shrimp Caesar Wrap with Pasta Salad . . . . . \$30.00
- Grilled Flat Iron Steak with Garlic Mashed Potatoes, Seasonal Vegetables  
and Chile Mushroom Sauce . . . . . \$36.00
- Broiled Atlantic Salmon with Roasted Potatoes, Vegetables Provençal  
and Verjus Aioli . . . . . \$36.00
- Peppercorn Crusted Tuna with Mediterranean Pasta Salad  
and Balsamic Dressing . . . . . \$37.00
- Potato Crusted Halibut with Wild Mushroom  
and Pancetta Risotto . . . . . \$36.00
- Vegetarian entrées available on request*
  
- DESSERTS (Please choose one)
- Strawberry Bavarian – Vanilla Cake filled with Strawberries, Pastry Cream,  
Whipped Cream and Swiss Butter Cream Icing
- Flourless Chocolate Tart with Grand Marnier Sauce

- Raspberry Passion Fruit Parfait – Fresh Raspberries with Passion Mousse,  
and Rum Soaked Chiffon Cake
- Hot Apple Strudel – Tender Green Apple Baked in a Hand Made  
Strudel Dough with a Vanilla Bean Sauce
- Swiss Rouladen – Moist Genoise Cake rolled and filled with choice of  
Mocha Hazelnut, Raspberry or Coconut or Mango Mousse  
with Chef's Choice of Sauce
- Add ice cream to any dessert for an additional \$2.50 per person

*Boxed Lunches*

Maximum of 2 boxed lunch choices per banquet.

- Roast Turkey Sandwich with Pepper Jack on a Hoagie Roll . . \$24.00pp
- Pasta Salad
- Whole Fresh Fruit
- Cookie
- Chips
- Ham and Swiss Cheese on a Hoagie Roll . . . . . \$24.00pp
- Honey Mustard
- Coleslaw
- Whole Fresh Fruit
- Cookie
- Pretzels
- Grilled Chicken Breast on a Hoagie Roll . . . . . \$24.00pp
- Pasta Salad
- Whole Fresh Fruit
- Cookie
- Chips
- Vegetable Wrap in a Tomato Tortilla . . . . . \$22.00pp
- Lettuce, bean sprouts, green beans, tomatoes, black olives  
with Boursin Cheese
- Tomato, cucumber salad with balsamic vinaigrette
- Whole Fruit
- Cookie
- Chips
- Roast Beef with Cheddar Cheese on an Onion Roll . . . . . \$24.00pp
- Horseradish Mayonnaise
- Potato Salad
- Whole Fruit
- Cookie
- Chips

### Reception Hors d'Oeuvres

For functions of fewer than 15 guests, a \$50 labor charge will apply.

COLD HORS D'OEUVRES . . . . . (2 dozen minimum order per item)	
Foie Gras Mousse on Brioche with Membrillo and Hazelnut Chutney . . . . .	\$60.00 doz.
Smoked Salmon with Dill Cream and Caviar . . . . .	\$48.00 doz.
Roasted Red Pepper Hummus on Pita Points. . . . .	\$40.00 doz.
Smoked Rocky Mountain Trout with Sherry Aioli and Marcona Almonds . . . . .	\$40.00 doz.
Lobster and Vanilla Bean Profiteroles . . . . .	\$40.00 doz.
Gazpacho "Shooters" . . . . .	\$40.00 doz.
Ceviche "Shooters" . . . . .	\$55.00 doz.
Prosciutto Wrapped Asparagus with Balsamic Glaze . . . . .	\$42.00 doz.
Assorted Bruschetta (3 oz. or more)	
Tomato and Basil with Fresh Mozzarella . . . . .	\$30.00 doz.
Melted Brie Topped with Orange Marmalade . . . . .	\$40.00 doz.
Beef Carpaccio Rosette with Arugula and Lemon Cream . . . . .	\$42.00 doz.
Ahi Tuna Tartar, Crispy Wonton, Wasabi Aioli and Daikon Sprouts . . . . .	\$52.00 doz.

HOT HORS D'OEUVRES . . . . . (2 dozen minimum order per item)	
Risotto Croquettes with Sun Dried Tomato Pesto . . . . .	\$42.00 doz.
Pancetta and Spinach Puff with Ricotta Almond Sauce . . . . .	\$42.00 doz.
Mini Crab Cakes with Chive Crème Fraiche . . . . .	\$46.00 doz.
Salmon Satay with Meyer Lemon Glaze and Watercress Pistou. . . . .	\$48.00 doz.
Curry Chicken Satay with Apricot Chile Sauce. . . . .	\$45.00 doz.
Duck Confit Empanadas with Green Goddess Sauce . . . . .	\$45.00 doz.
Grilled Prawn Skewers with Avocado Puree . . . . .	Market
Asian Beef and Scallion Rollup with Sesame Soy Glaze . . . . .	\$45.00 doz.

### Reception Displays

Minimum order must be for at least two-thirds of attendees.

Chocolate Fondue . . . . .	\$18.00pp
Served with marshmallows, pretzels, fresh fruit and shortbread cookies	
Poached Jumbo Shrimp . . . . .	\$60.00 doz.
Served with cocktail sauce and lemon wedge (Minimum order: 3 pieces per person)	

Crudite Display . . . . .	\$9.00pp
Fresh Seasonal Vegetables served with Herb and Honey Mustard Dips	
Antipasto Display . . . . .	\$16.00pp
A Selection of Meats and Cheeses, Grilled Vegetables, Marinated Artichokes, Olives and Garnishes	
Smoked Salmon Display . . . . .	\$300.00
Served with Red Onions, Capers, Lemons and Horseradish Cream (minimum order: one side – 20 portions)	
Poached Salmon Display . . . . .	\$8.00pp
Whole Poached Salmon served with Lemon Dill Sauce (one side – 20 portions)	
Brie Display . . . . .	\$200.00
Perfectly Ripened Brie Baked in a Light Pastry Crust, served with Assorted Breads and Toasted Almonds (serves 25 people)	
Imported and Domestic Cheese Display . . . . .	\$12.00pp
A Selection of Cheeses, served with Crackers and Fruit Garnish	
Seven Seas Seafood Display – Your choice of seafood by the piece with 3 sauces – European Cocktail, American Cocktail and a Black Pepper, Green Apple Mignonette all served on an ice display.	
Oysters . . . . .	\$4.50 per piece
Cocktail Crab Claws . . . . .	\$4.75 per piece
Little Neck Clams . . . . .	\$4.00 per piece
King Crab Legs . . . . .	Market
Poached Lobster Tail 5-6oz. . . . .	Market

Ice Carvings available upon request

### Specialty Receptions

Carvers Fee of \$125.00 per hour per chef applies (2 hour minimum). Served with fresh baked dollar rolls.

Roasted Turkey Breast (20 Portions) . . . . .	\$200.00
With cranberry sauce and onion cider gravy	
Herb Rubbed Leg of Lamb (20 Portions) . . . . .	\$150.00
Roasted medium rare served with pomegranate demi glace	
Brown Sugar Baked Carolina Ham (30 Portions). . . . .	\$200.00
With double mustard sauce	
Seared Spice Rubbed Venison Loin (12 Portions) . . . . .	\$225.00
Served medium rare with blackberry and cinnamon beurre rouge sauce	
Beef Tenderloin (20 Portions) . . . . .	\$300.00
With sauce béarnaise	
Whole Roasted Sturgeon (20 Portions) . . . . .	\$250.00
With black olive oil vinaigrette	

Slow Roasted Prime Rib (25 Portions) . . . . .	\$385.00
With horseradish cream and rosemary au jus	

### Dinner Buffets

All Buffets served with Coffee, Decaffeinated Coffee and Hot Tea. Dinner buffets are based on a maximum of 2 hours service.

ITALIAN BUFFET	
Minimum 20 Guests . . . . .	\$75.00pp
Minimum 35 Guests . . . . .	\$70.00pp
House Baked Focaccia and Bread Sticks	
Antipasto Display	
Tuscan White Bean Minestrone	
Arugula Salad with Tomato, Parmesan, Toasted Pine Nuts with White Balsamic Vinaigrette	
Vine Ripe Tomatoes and Fresh Mozzarella, Marinated in Basil Pesto	
Chicken Cacciatore	
Slow Braised Osso Bucco Milanese	
Tilapia on Spaghetti with Spicy Vodka Cream Sauce	
Risotto or Roasted Garlic Mashed Potatoes	
Grilled Seasonal Vegetables	
Mini Cannolis	
Mini Tiramisu	
Profiteroles Amaretto	
Puffs with Almond Mousse	

WESTERN BUFFET	
Minimum 20 Guests . . . . .	\$65.00pp
Minimum 35 Guests . . . . .	\$60.00pp
Corn Muffins with Lime Honey Butter	
Hot Wings with Blue Cheese, Carrots and Celery	
Sonnenalp House Salad	
Marinated Flat Iron Steak with a Dried Chile and Mushroom Sauce	
Smoked Barbecue Pork Ribs	
Spice Rubbed Chicken with Whiskey Barbecue Sauce	
Baked Beans	
Fresh Corn on the Cob	
Baked Potato Bar with all the fixings	
Chocolate Macadamia Tart	
Hot Peach, Apple or Berry Crisp (Add ice cream for \$2.50pp)	
Old Fashioned Strawberry Short Cakes	
Fresh Watermelon Slices	
Pastry: Chef's Choice	

FRENCH BUFFET	
Minimum 20 Guests . . . . .	\$78.00pp
Minimum 35 Guests . . . . .	\$72.00pp
Imported French Cheeses and Sliced Baguettes	
Potato and Leek Soup served with Crispy Shallots	
Frisee Salad with Peppercorn Goat Cheese, Poached Pears and Champagne Vinaigrette	
Chicken Vol-Au-Vent – Fricasee of Chicken and Mushroom in Brandy Cream Sauce	
Sea Bass with Saffron Bouillabaisse	
Steak Au Poivre with Burgundy Cream	
Sautéed Vegetables Provençal	
Potato and Caramelized Cauliflower Gratin	
Chocolate Champagne Cake	
Chocolate Chiffonade and Champagne Mousse and Ganache	
Frangipane Seasonal Tart	
Gâteau St. Honore	

AUSTRIAN BUFFET	
Minimum 20 Guests . . . . .	\$75.00pp
Minimum 35 Guests . . . . .	\$70.00pp
Freshly Baked Breads and Rolls	
Smoked Salmon Display	
Sonnenalp House Salad	
Wiener Schnitzel with Lingonberry Sauce	
Bratwurst and Knackwurst with Sauerkraut and Grain Mustard	
Trout with Almond Butter and Haricot Verts	
Roasted Parsley Potatoes	
Red Wine Braised Cabbage and Apples	
Apple or Grape Strudel with Sauce Anglaise	
Sacher Torte	
Black Forest Torte	

ASIAN BUFFET	
Minimum 20 Guests . . . . .	\$80.00pp
Minimum 35 Guests . . . . .	\$75.00pp
Egg Rolls, Crab Rangoon with Dipping Sauces	
Sweet and Sour Egg Drop Soup with Tofu	
Choice of Fried or Steamed Rice with Chicken or Shrimp	
Braised Short Ribs with Orange and Five Spice Shrimp	
Seared Salmon Filet with Pineapple Teriyaki Sauce	
Bamboo Steamed Asian Vegetables	
Lemon Grass Ginger Crème Brulée	
Green Tea Coconut Trifle	

Custom Buffets available.

## Plated Dinners

Dinner Service includes our own Sonnenalp Breads and Butter. All Dinners are a minimum of 3 courses. Plated Dinner includes choice of one soup or one salad, one entrée and one dessert. Split entrée option is available for a maximum of three entrée choices; highest-priced entrée will be charged for all entrées. A la carte dinner is a minimum of four courses at \$100 per person and includes one appetizer, one soup or one salad, three entrées and two desserts. For functions of fewer than 15 guests, a \$50 labor charge will apply.

### APPETIZERS

Wild Mushroom and Leek Galette with Frisee and Moro Orange Aioli . . . . .	\$4.50
Buffalo Carpaccio with Arugula, Shaved Parmesan, Cilantro Lime Vinaigrette and Truffle Cream . . . . .	\$5.00
Seared Diver Scallops on Risotto with Ginger Cream Sauce . . . . .	\$6.50
Southwestern Crab Cake with Seasonal Fruit Chutney and Baby Green Salad . . . . .	\$8.50

### SOUPS

Lobster Bisque with Mint and Orange . . . . .	\$11.00
Clam and Pancetta Chowder . . . . .	\$11.00
Cream of Asparagus Soup with Crispy Mushrooms . . . . .	\$9.50
Potato and Leek Soup with Crème Fraiche and Truffle Oil . . . . .	\$10.50
Sweet and Sour Egg Drop Soup . . . . .	\$8.50
Chilled Avocado Vichyssoise (summer only) . . . . .	\$11.00
Wild Mushroom Bisque with Crispy Serrano Ham . . . . .	\$11.00

or

### SALADS

Petite Salad, Tomatoes and White Balsamic Vinaigrette . . . . .	\$11.50
Micro Greens with Candied Walnuts, Poached Pears, Bleu Cheese and Champagne Vinaigrette . . . . .	\$11.50
Micro Arugula with Peppered Goat Cheese, Bacon, Parmesan and Honey Vinaigrette . . . . .	\$10.50
Classic Caesar with Parmesan and Garlic Croutons . . . . .	\$9.50
Roasted Beet and Goat Cheese Napoleon with Mache, Hazelnuts and White Balsamic Vinaigrette . . . . .	\$11.50
Vine Ripe Tomatoes and Mozzarella with Basil Oil and Aged Balsamic . . . . .	\$9.50

### ENTRÉES

Rosemary Crusted Three Bone Colorado Rack of Lamb with Garlic Mashed Potatoes, Asparagus and Pomegranate Jus . . . . .	\$46.00
Polenta Foi Gras Stuffed Quail, Chestnuts, Risotto, Baby Vegetables and Truffle Jus . . . . .	\$49.00

8 oz. Herb Crusted Beef Tenderloin, Potato and Goat Cheese Au Gratin, Seasonal Vegetables, in Burgundy Demi Glace . . . . .	\$46.00
Seared Veal Chop, Roasted Fingerling Potatoes, Baby Carrots and Haricot Verts, Cider Demi Glace with Shallot Confit . . . . .	\$58.00
Grilled Elk Filet rubbed with Rosemary, with Celery Root Puree, Red Cabbage Confit and Elk Jus . . . . .	\$46.00
Pork Tenderloin with Sweet Potato and Beet Ragout, Petite Vegetable, Moutard à l'ancienne Demi Glace . . . . .	\$40.00
7 oz. Free Range Marinated Chicken, stuffed with Champagne and Herb Mousse, Pan Jus, Basmati and Wild Rice, Seasonal Vegetables . . . . .	\$36.00
Grilled Chicken Breast, with Wild Mushrooms and Asparagus Risotto, Tomato Confit and Chasseur Sauce . . . . .	\$34.00
7 oz. Seared Halibut with Saffron Fumet, Basil Polenta and Petit Vegetables . . . . .	\$38.00
Grilled Salmon with Basmati and Wild Rice, Seasonal Vegetables and Citrus Beurre Blanc . . . . .	\$36.00
Seared Sea Bass with Potato Chanterelle Chive Cake, Basil and Tomato, Beurre Blanc and Seasonal Vegetables . . . . .	\$48.00
Trout Meunière or Grenobloise . . . . .	\$39.00

### VEGETARIAN ENTREES

Vegetable Napoleon. Assorted Grilled Vegetables with Balsamic Reduction and Olive Oil . . . . .	\$35.00
Mushroom and Asparagus Risotto, Tomato Confit, Haricot Verts . . . . .	\$34.00

### COMBINATION PLATES

Grilled Chicken and Crab Cakes . . . . .	\$47.00
Grilled 5 oz. Petit Fillet of Beef and Grilled Shrimp . . . . .	\$54.00
Grilled Colorado Lamb Chop with Jus and Seared Trout . . . . .	\$54.00
Grilled Salmon and Seared Hanger Steak . . . . .	\$54.00

Other combinations available upon request.

### PLATED DESSERTS

Passion Fruit Napoleon. Puff Pastry, Passion Fruit Cream and Swiss Meringue . . . . .	\$8.50
Homemade Gelato in Chocolate Tulip Cup with Seasonal Fruit Coulis Choose from: Chocolate Hazelnut, Pistachio, Vanilla, Dulce de Leche, Vanilla with Chocolate Espresso Beans . . . . .	\$8.50
Tiramisu Charlotte Russe. Made with Kahlua and Mocha served in a Martini Glass. . . . .	\$8.50
Sacher Torte. Authentic Austrian Chocolate Torte with Apricot Filling and garnished with Seasonal Berries . . . . .	\$9.00
Crème Brulée with Seasonal Berries . . . . .	\$9.00

Flourless Chocolate Cake with Fresh Raspberries and Whipped Cream . . . . .	\$9.00
Chocolate Duo Terrine. White and Dark Chocolate surrounded by Cake and Chocolate Glaze with Mango Champagne Coulis . . . . .	\$9.50
Seasonal Fruit and Frangipane Tart. Pear and Almond Base baked with a Layer of Pastry Cream in a Flaky Shell with White Chocolate Sauce . . . . .	\$9.50

### CHEF'S DESSERT SAMPLERS

Chocolate and Fruit Trio. Flourless Chocolate Tart, Fruit and Frangipane Barquette, Orange and Campari Sorbet . . . . .	\$11.50
Profiterole Trilogy. Miniature Profiteroles filled with Mango Sorbet, Vanilla Cream and Chocolate Mousse with Berry Sauce . . . . .	\$11.50
Cheesecake, Chocolate and Cranberry Symphony. Cheesecake and Chiffon Teardrop, Chocolate and Hazelnut Timbale and Cranberry Sorbet . . . . .	\$10.50
Banana Torte Parfait. Rum-macerated Bananas, Toffee, Pastry Cream and Ganache . . . . .	\$10.50

Other Confectionery Masterpieces can be created by our Pastry Chef.

## Sonnenalp Beverages

Beverages Based on Consumption

BEVERAGE	HOSTED BAR	CASH BAR
Super Premium Brands . . . . .	\$9.00ea.	\$10.00ea.
Premium Brands . . . . .	\$8.00ea.	\$9.00 ea.
Call Brands . . . . .	\$6.50ea.	\$7.50ea.
Imported Beer . . . . .	\$6.00ea.	\$6.50ea.
Microbrew Beer . . . . .	\$6.50ea.	\$7.00ea.
Domestic Beer . . . . .	\$5.00ea.	\$5.50ea.
House Wine . . . . .	\$9.00ea.	\$9.50ea.
Cordials . . . . .	\$10.00ea.	\$10.50ea.
Assorted Sodas . . . . .	\$3.50ea.	\$4.00ea.
Mineral Water . . . . .	\$4.00ea.	\$4.50ea.
Assorted Juices . . . . .	\$4.50ea.	\$5.00ea.

### HOUSE WINES BY THE GLASS

Choose Two White Wines and Two Red Wines.

Call Brand Wines . . . . .	\$9.00 per glass
Premium Brand Wines . . . . .	\$12.00 per glass
Super Premium Wines . . . . .	\$12.00 per glass

Wines available by the bottle. Please ask for a wine list.  
Bar service of less than \$500.00 in sales will be assessed a bartender fee of \$65.00 per hour, per bartender.

INCLUSIVE BAR RATES ARE AVAILABLE

CALL BRAND BAR	PREMIUM BRAND BAR	SUPER PREMIUM BRAND BAR
\$18.00 pp for 1st hour . . . . .	\$20.00 pp for 1st hour . . . . .	\$22.00 pp for 1st hour . . . . .
\$30.00 pp for 2 hours . . . . .	\$36.00 pp for 2 hours . . . . .	\$36.00 pp for 2 hours . . . . .
\$42.00 pp for 3 hours . . . . .	\$44.00 pp for 3 hours . . . . .	\$48.00 pp for 3 hours . . . . .
\$54.00 pp for 4 hours . . . . .	\$56.00 pp for 4 hours . . . . .	\$60.00 pp for 4 hours . . . . .

Under 21 years: Price of \$5.00 per person

## Sonnenalp Specialty Drinks

### MARTINIS

All martinis are between \$10.00 and \$12.00.

Classic Martini. Stoli Vodka or Beefeater Gin, Dry Vermouth and Olives
Dirty Martini. Stoli Vodka or Beefeater Gin, Olive Juice and Olives
Chocolate Martini. Stoli Vodka, Chocolate Liquor and Dark Crème de Cocola Gimlet. Stoli and Lime Juice
Gibson. Stoli Dry Vermouth and Cocktail Onions
Cosmopolitan. Stoli Vodka, Triple Sec, Cranberry Juice and a Lemon Twist
French Martini. Stoli Vanil, Chambord and Pineapple Juice
Lemondrop. Stoli Citron, Lemon Juice and Simple Syrup
Peach Martini. Absolut Peach, Peach Schnapps and Cranberry Juice

Specialty Bars and Ice Luges available.

### COFFEE AND CORDIALS

Coffees \$10.00

Sonnenalp Coffee. With Kahlua, Frangelico and Cream
Keoke Coffee. With Kahlua and Brandy
Brazilian Coffee. With Grand Marnier, Kahlua and Brandy
Irish Coffee. With Irish Whiskey and Sugar

### PORTS AND COGNAC

Ports	Cognac	Single Malt Scotch
Fonseca	Hennessy XO	Macallan
Cockburns	Martell	Glenkinchie
Taylor Tawny	Remy Martin	Lagavulin