

SONNENALP RESORT OF VAIL | BANQUET MENU





BREAKS



BREAKS

BEVERAGES

Fresh Brewed Lavazza Coffee, Decaffeinated Coffee and Hot Teas:	
Per Gallon (22 cups per gallon).....	\$57.00
Per Airpot (10 People).....	\$30.00
Hot Chocolate with Whipped Cream	\$48.00 gal
Fresh Brewed Sports Tea/Ice Tea	\$47.00 gal
Squeezed Juice	\$27.00 ptchr
Orange, Grapefruit, Lemonade	
Chilled Fruit Juices.....	\$27.00 ptchr
Tomato, Pineapple, Cranberry	
Individual Bottled Fruit Juice.....	\$6.00 ea
Coke, Diet Coke, Sprite.....	\$5.00 ea
Pellegrino, Evian	\$5.50 ea
Arizona, Gatorade, Go Fast, Teja Tea.....	\$6.50 ea

A LA CARTE

Cinnamon Rolls	\$42.00 doz
Fresh Baked Nut Breads.....	\$40.00 doz
Banana, Zucchini, Date, 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	
Individual Fruit Yogurts.....	\$5.50 ea
Granola Bars and Nutri Grain Bars.....	\$4.50 ea
Assorted Energy Bars	\$4.50 ea
Whole Fruits in Season	\$4.00 ea
Candy Bars	\$4.50 ea
Individual Bags of Chips.....	\$5.00 ea
Individual Bags of Assorted Nuts, Trail Mix	\$7.00 ea
Rice Krispy Treats.....	\$4.50 ea
Assorted Dollar Roll Sandwiches.....	\$50.00 doz
Warm German Giant Pretzels with Mustard	\$44.00 doz
Fresh Popped Popcorn.....	\$4.50 pp
Chips and Dip	\$8.00 pp
Chips and Salsa	\$8.00 pp
Fresh Fruit and Berry Display	\$8.50 pp
Assorted Freshly Baked Cookies.....	\$42.00 doz
Homemade Brownies.....	\$47.00 doz
Assorted Truffles and Petite Desserts.....	\$62.00 doz
Ben & Jerry's Ice Cream Bars and Sandwiches.....	\$6.75 ea

BREAKS

EXECUTIVE BREAKS

Heavenly Coffee!.....\$ 10.00

- Espresso, Latte and Cappuccino
- Chocolate Shavings, Whipped Cream
- Sugared Stir Sticks, Ground Cinnamon, Sugars
- Lemon Peel and Flavored Syrups
- Assorted Fresh Sonnenalp Cookies

Health Kick.....\$17.00

- Individual Yogurts
- Trail Mix
- Fresh Sliced Fruit and Berries
- Freshly Blended Smoothies with Granola

Eskimo Break.....\$16.00

- Assortment of Ice Cream Bars
- Assortment of Fruit Juice Bars
- M&M's and Snickers
- Mixed Nuts
- Assorted Sodas

Alpine Break.....\$22.00

- 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.....\$24.00

- Assorted Homemade Cookies
- Assorted Truffles and Petit Fours
- Fruit Tartlets
- Chocolate Fudge Nut Brownies
- Fresh Brewed Coffee
- Pitchers of Cold Milk

Afternoon Tea.....\$26.00

- Assorted Dollar Roll Sandwiches
- Scones with Jam and Cream
- Fruit Tartlets
- Sacher Torte
- Friandises
- Hot Water and Selection of Hot Teas

Spa Break.....\$19.00

- 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.....\$23.00

- Chocolate Covered Pretzels
- Chocolate Truffles and Petit Fours
- Chocolate Fudge Nut Brownies
- Fresh Brewed Coffee and Hot Chocolate

Game Time Break.....\$18.00

- Individual Bags of Gourmet Salted Nuts
- Warm German Giant Pretzels with Mustard
- Cracker Jacks
- Fresh Popped Popcorn
- Fresh Brewed Coffee and Tea

Prices are per person with a maximum of one hour service. For functions of fewer than 15 guests, a \$50 labor charge will apply.



BREAKFAST

SONNENALP BREAKFAST BUFFET

Continental Breakfast.....\$19.00

- 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

Game Creek Buffet (minimum 15 servings).....\$30.00

- 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 (minimum 15 servings).....\$32.00

- 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
- Applewood Smoked Bacon and Sausage Links
- Breakfast Potatoes

BREAKFAST STATIONS

Chef attended 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.Additions to our Breakfast Buffets for a minimum of 15 guests. Priced per person.

Crêpe or Waffle Station with:.....\$14.00

- | | |
|------------------------|-----------------|
| Fresh Seasonal Berries | Chopped Walnuts |
| Cinnamon Sugar | Whipped Butter |
| Powdered Sugar | Fresh Jams |
| Fresh Whipped Cream | Maple Syrup |

Omelet Station with:.....\$14.00

- | | |
|--------------|-----------|
| Bacon | Mushrooms |
| Bell Peppers | Ham |
| Tomato | Cheese |
| Onion | Spinach |
| Sausage | Salsa |

Smoothie Station with:.....\$12.00

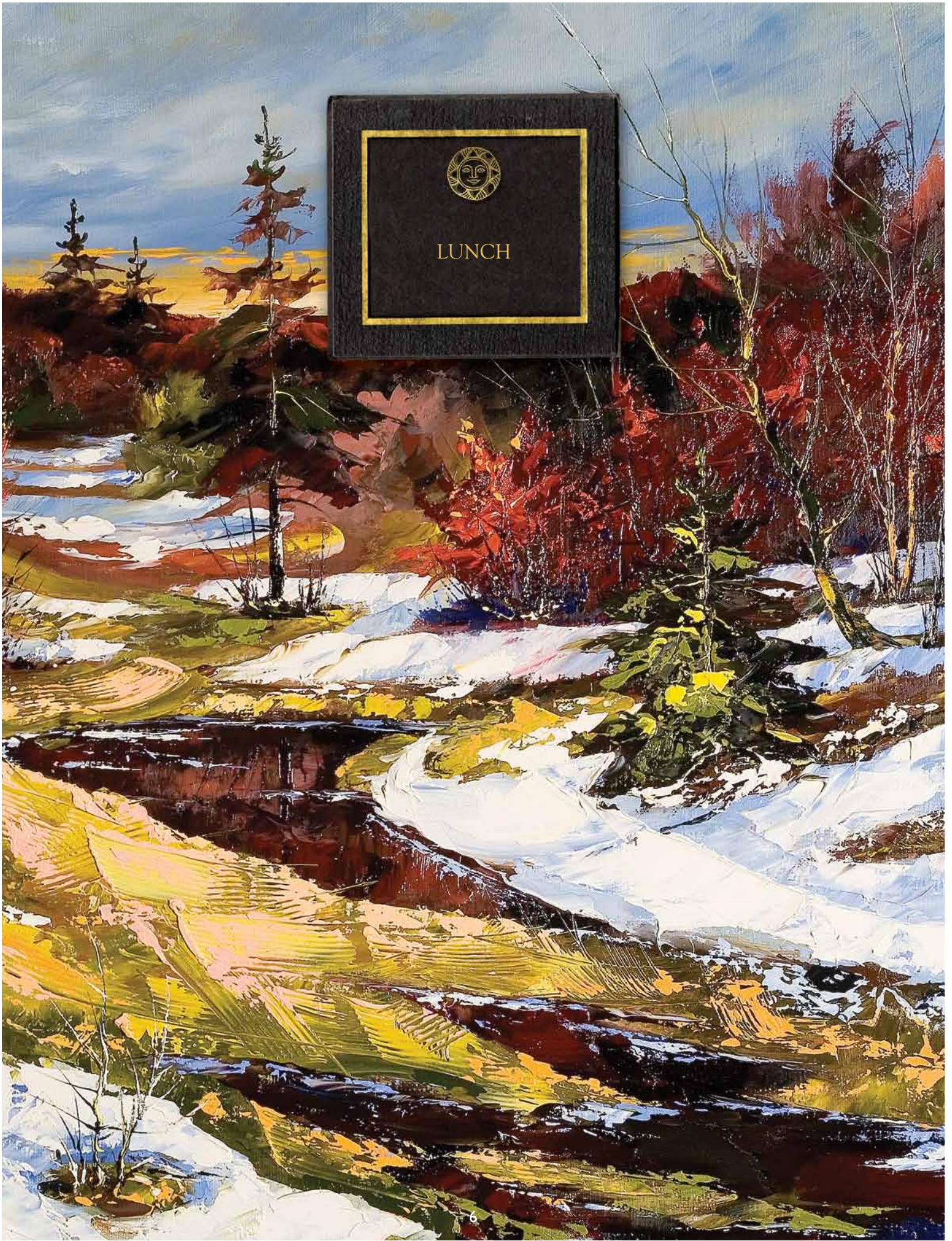
- 5 Varieties of Seasonal Fruit
- Yogurt
- Protein Mix
- Granola
- Fresh Juices

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.....\$3.50
- Quiche Florentine or Lorraine.....\$5.00
- Individual Fruit Yogurts.....\$4.00
- Breakfast Potatoes.....\$4.00
- Cheese Blintzes with Berry Sauce.....\$5.00
- Breakfast Sausage.....\$4.50
- Applewood Smoked Bacon.....\$4.50
- Oatmeal with Assorted Toppings.....\$4.50
- Buttermilk Pancakes.....\$4.50
- Hard Boiled Eggs.....\$3.50
- Texas French Toast.....\$5.00
- 4 oz. Smoked Salmon Plate.....\$12.00
- Breakfast Burrito Flour Tortilla, Scrambled\$7.50
Eggs, Cheddar Cheese, Yukon Gold Potatoes,
Chorizo, Cilantro, Salsa, and Sour Cream

All buffets served with Coffee, Decaffeinated Coffee and Hot Tea. Prices are per person, based on 1 hour of service. \$2.50 per person per hour for each additional hour. Buffets of fewer than 20 people will be charged a fee of \$75+



LUNCH

LUNCH

BUFFET LUNCH

Sonnenalp Express.....\$38.00

For To Go Boxes add \$2.00

- Soup du Jour
- Sonnenalp House Salad
- Baby Red Bliss Potato 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
- Assorted Homemade Cookies

Italian Buffet (Minimum 15 guests).....\$52.00

- Assorted Fresh Baked Breads and Foccacia
- Tuscan Fagioli Soup
- Arugula Salad with Tomatoes, Parmesan, Pine Nuts and White Balsamic Vinaigrette
- Vine Ripened Tomato and Fresh Mozzarella with Basil Pesto
- Grilled Eggplant, Zucchini and Portobello Mushrooms
- Seared Striped Bass with Peperonata
- Chicken Pesto with Sun Dried Tomato, Spinach and Shaved Parmesan over Penne Pasta
- Vegetarian Pasta Primavera with Seasonal Vegetables
- Tiramisu Cake
- Mini Cannolis
- Profiteroles Amaretto

Southwest Lunch Buffet (Minimum 15 guests).....\$45.00

- Tri-color Tortilla Chips with Salsa
- Creamy Smoked 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 Peppers, Onions, Guacamole and Sour Cream
- Pan Seared Salmon with Watermelon Pico de Gallo
- Spanish Rice
- Fresh Seasonal Fruit and Berries
- Caramel Flan
- Tres Leches Cake
- Mexican Chocolate Tart

Latin Buffet.....\$42.00

- Corn Muffins with Lime Honey Butter
- Chile Verde
- Shrimp, Avocado and Jicama Cilantro Salad
- Grilled Chicken Breast with Mole Sauce
- Oven-Roasted Salmon with Honey Mango Barbeque Sauce
- Assorted Grilled Vegetables
- Green Chili Rice
- Tres Leches Cake

Gourmet Sandwich Buffet.....\$48.00

- Country Breads and Dollar Rolls
- Choice of Seasonal Squash Soup or Vichyssoise (fall only)
- Asparagus Salad
- Petite Salad with Artichokes and Tomato Confit
- Smoked Salmon with Condiments
- Caprese Salad
- Grilled Buffalo Sliders with Carombolia Blue Cheese
- Grilled Chicken, Avocado, Applewood Smoked Bacon on Whole Grain Bread
- Truffle Parmesan Potato Chips
- Assorted Lemon Bars and Brownies

Colorado BBQ Buffet (Minimum 15 guests).....\$65.00

- Additional Fee for a Grill Chef \$75 per hour per 50 guests*
- Marinated Free Range Chicken with Chanterelle Sauce
- Grilled Venison with Blueberry Sauce
- Pan Seared Trout with Sage Beurre Blanc
- Potato and Asparagus Salad
- Petite Blend Salad with Goat Cheese and Balsamic Vinaigrette
- Corn and Mushroom Gratin
- Roasted Baby Root Vegetables
- Slow Cooked Beans with Slab Bacon
- Hot Seasonal Cobbler (add ice-cream for an additional \$2.50 per person)

LUNCH STATIONS

Additions to our Lunch Buffets for a minimum of 15 guests. Priced per person.

Baked Potato Bar with:.....\$10.50

- | | |
|-----------------|------------|
| Chives | Butter |
| Shredded Cheese | Sour Cream |

Vegetarian Chili Bar/Meat Chili Bar with:.....\$13.00

- | | |
|-----------------|-------------|
| Shredded Cheese | Sour Cream |
| Onions | Bread Boule |

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

LUNCH

SOUP & SALAD BUFFET

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

- Housemade Rolls and Breads
- Imported and Domestic cheese display with fresh fruit and crackers

Soups (*choose 3*):

- Chicken Tortilla Soup with Cumin Sour Cream and Fried Tortillas
- Smoked Trout Chowder with Garlic-Thyme Crostini
Wild Mushroom Soup with Crème Fraîche, Thyme and White Truffle Oil
- Creamy Lobster Bisque with Tarragon Oil
- Roasted Tomato Soup with Basil and Oregano
- Smoked Pheasant and Wild Rice
- Tuscan White Bean Minestrone
- Leek and Potato Soup (winter)
- Gazpacho (summer)

Salads (*choose 3*):

- Caesar Salad
Romaine Lettuce, Parmesan Cheese, Croutons and Traditional Caesar Salad
- Greens Salad with candied walnuts, poached pears, bleu cheese and champagne vinaigrette
- Farm Arugula, Beet and Watermelon Salad, Sheep's Milk Feta
- Farfalle Pasta Salad Pine Nuts, Tomatoes, Basil, Roasted Garlic, Olive Oil
- Baby Arugula, Frissee, Radicchio, with Shaved Parmesan, Cherry Tomatoes, Candied Pecans, Roasted Garlic Vinaigrette
- Vine Ripe Yellow and Red Tomatoes, Baby Mozzarella and Fried Basil with Pesto Vinaigrette
- Roasted beet and goat cheese with mache, hazelnuts and white balsamic vinaigrette
- Orzo Pasta Salad Genoa Salami, Pepperoncini, Sun-Dried Tomatoes

- Coconut Macaroons and Biscotti
- Farmer's Market Fruit Tart, Housemade Vanilla
- Gelato
- Fresh Berries and Whipped Cream



RECEPTION

RECEPTION HORS D'OEUVRES

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

House Cured Salmon with Dill Cream and Caviar	\$54.00 doz
Lobster and Vanilla Bean Tartlet With Candied Orange.....	\$50.00 doz
Gazpacho Basil "Shooters"	\$49.00 doz
Caprese Skewer with Cherry Tomatoes and Mozzarella marinated in Basil Pesto	\$46.00 doz
Prosciutto Wrapped Asparagus with Balsamic Glaze.....	\$46.00 doz
Ahi Tuna Tartar, Crispy Wonton, Wasabi Aioli and Daikon Sprouts.....	\$54.00 doz
Lobster, Mango and Arugula, Chili Mayonnaise Micro Herb Salad.....	\$44.00 doz
Sonoma Duck Foi Gras with Date Puree	\$49.00 doz
Red Beet Tartare with Orange, Basil, Micro Greens	\$46.00 doz
Curried Shrimp, Apple and Fennel Salad with Passion Fruit Vinaigrette.....	\$48.00 doz

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

Mini Crab Cakes with Chive Crème Fraiche.....	\$56.00 doz
Colorado Lamb Sliders with Cucumber Raitia and Mint Pesto.....	\$48.00 doz
Duck Confit Empanadas with Chimichurri Sauce	\$52.00 doz
Grilled Prawn Skewers with Avocado Purée	\$52.00 doz
Pan Seared Chicken Pot Stickers.....	\$49.00 doz
Kobe Style Beef Wellington with Double Mustard Sauce	\$54.00 doz
Beef and Braised Scallion Negimake with Sesame Soy Glaze.....	\$52.00 doz

Based on a maximum of 2 hours service. \$2.50 per person per hour for each additional hour.
For functions of fewer than 15 guests, a \$50 labor charge will apply.

RECEPTION

RECEPTION DISPLAYS

Chocolate Fondue	\$18.00 pp
Served with Strawberries, Bananas, Sponge Cake and Mandarin Oranges	
Poached Jumbo Shrimp.....	\$60.00 doz
Served with Cocktail Sauce and Lemon Wedge (Minimum order: 3 pieces per person)	
Crudite Display.....	\$13.00 pp
Fresh Seasonal Vegetables served with Herb and Honey Mustard Dips and Roasted Red Pepper Hummus	
Antipasto Display	\$19.00 pp
A Selection of Meats and Cheeses, Grilled Vegetables, Marinated Artichokes, Olives and Garnishes	
Caprese Salad Display	\$15.00 pp
Fresh Tomato, Mozzarella and Basil served with Toasted Crostinis	
Smoked Salmon Display.....	\$18.00 pp
With Red Onions, Capers, Lemons and Horseradish Cream (minimum order: one side – 20 portions)	
Brie Display.....	\$14.00 pp
Perfectly Ripened Brie Baked in a Light Pastry Crust, 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 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
Short Cake Bar	\$14.00 pp
Assorted Fresh Baked Scones, Bavarian Cream, Fresh Berries and Assorted Sauces – Includes Coffee	

Based on a maximum of 2 hours service. \$2.50 per person per hour for each additional hour.
Ice Carvings available upon request.

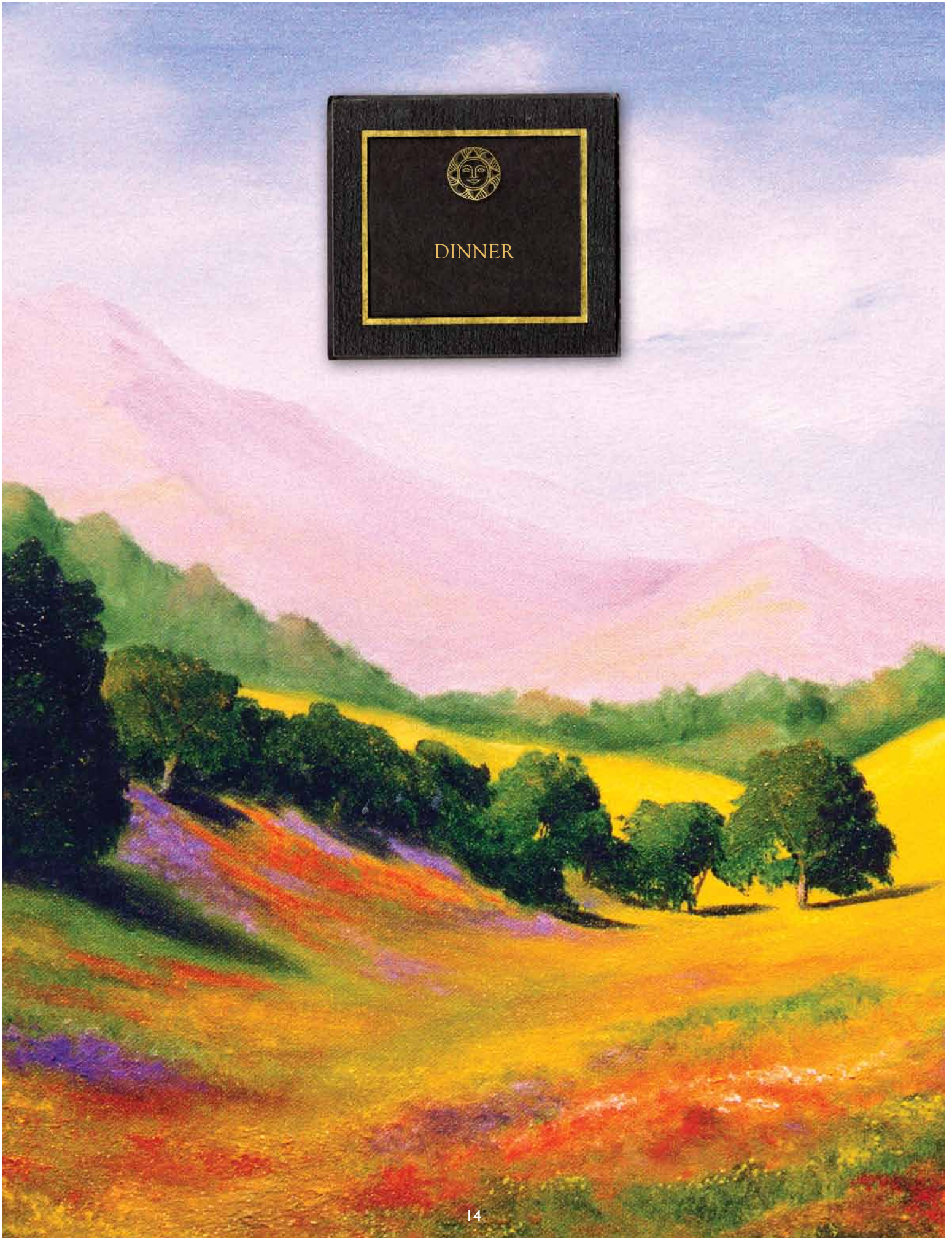
RECEPTION

SPECIALTY RECEPTIONS

Based on a maximum of 2 hours service. \$2.50 per person per hour for each additional hour. Carvers Fee of \$75.00 per hour per chef applies (2 hour minimum). Served with fresh baked dollar rolls.

Roasted Turkey Breast.....	\$13.00 pp
With Cranberry Sauce and Onion Cider Gravy	
Herb Rubbed Leg of Lamb.....	\$15.00 pp
With Mint Demi Glace. Roasted Medium Rare	
House Smoked Fresh Ham	\$13.00 pp
With Double Mustard Sauce	
Searred Spice Rubbed Venison Loin.....	\$24.00 pp
Served Medium Rare with Blackberry and Cinnamon Beurre Rouge Sauce	
Beef Tenderloin	\$20.00 pp
With Sauce Béarnaise	
Slow Roasted Prime Rib	\$18.00 pp
With Horseradish Cream and Rosemary Au Jus	
Salmon in Puff Pastry.....	\$16.00 pp
With Spinach, Boursin and Lemon Buerre Blanc	
Risotto Station.....	\$20.00 pp
Italian Rice Cooked with Choice of Toppings- Rock Shrimp, Roasted Chicken, Tear Drop Tomatoes, Spinach, Parmesan Cheese	
Mashed Potato Martini Bar.....	\$15.00 pp
Yukon Gold Potatoes, Purple Potatoe Puree with Sauteed Rock Shrimp, House Cured Bacon, String Onions, Sour Crean, Cheddar Cheese, Crumbled Goat Cheese	

Reception and Carving Stations will be attended by a Sonnenalp Chef at 125 dollars per Chef, unless otherwise specified. Based on a maximum of 2 hours service. \$2.50 per person per hour for each additional hour. For functions of fewer than 15 guests, a \$50 labor charge will apply.



DINNER

ASIAN BUFFET

Minimum 35 Guests.....\$75.00
Spring Rolls, Crab Rangoon with Dipping Sauces
Coconut, Red Curry Chicken Soup
Vegetable Fried Rice
Braised Short Ribs Korean Style
Wok Seared Salmon Filet with Kefir Lime Butter Sauce
Bamboo Steamed Asian Vegetables
Lemon Grass Ginger Crème Brulée
Green Tea Coconut Trifle

LATIN BUFFET

Minimum 35 Guests.....\$52.00
Corn Muffins with Lime Honey Butter
Chili Verde
Shrimp, Avocado and Jicama Cilantro Salad
Green Chili Chicken Tamales
Chipotle Chili Pork Ribs
Grilled Chicken Breast with Mole Sauce
Oven-roasted Salmon with Honey Mango Barbeque Sauce
Assorted Grilled Vegetables
Spanish Rice
Tres Leches Cake

MEDITERRANEAN BUFFET

Minimum 35 Guests.....\$56.00
Hummus and Tapenade served with Pita Chips
Cucumber, Tomato and Feta Cheese Salad
Mediterranean Greens with Sherry Mustard Vinaigrette
Marinated Olives
Grilled Flank Steak with Crumbled Cabrales Blue Cheese
and Roasted Shallot Sauce
Grilled Chicken with Romesco Sauce
Tabouleh
Tortellini tossed with Mushrooms, Roasted Tomatoes
and Herbs
Vegetable Paella-Style Rice
Fig Cake
Fruit Tarts

KIDS BUFFET

\$26 per person for children under 12 years old
Mini Pizzas
Chicken Tenders
French Fries
Fresh Fruit
Celery and Carrots with Dipping Sauce
Assorted Cookies
Add Mini Burgers for \$5 per person

ITALIAN BUFFET

Minimum 35 Guests.....\$73.00
House Baked Focaccia
Antipasto Display
Tuscan Fagioli Soup
Arugula Salad with Tomato, Parmesan, Toasted Pine Nuts
with White Balsamic Vinaigrette
Vine Ripe Tomatoes and Fresh Mozzarella, Marinated in
Basil Pesto
Seared Airline Chicken with Tomatoes, Herbs and Olives
Ravioli with Spinach and Ricotta Cheese
Halibut with Fennel, Black Olive, Roasted Tomatoes, EVOO
Roasted Pork Tenderloin with Thyme and Rosemary
Fingerling Pesto Potatoes
Grilled Seasonal Vegetables
Mini Cannolis
Mini Tiramisu
Profiteroles Amaretto

ROCKY MOUNTAIN BUFFET

Minimum 35 Guests.....\$73.00
Domestic Cheeses and Sliced Baguettes
Potato and Leek Soup served with Crispy Shallots
Frisee Salad with Peppercorn Goat Cheese, Poached Pears
and Champagne Vinaigrette
Red Bird Chicken with Palisade Peach Salsa
Striped Bass with Brown Butter and Fried Sage Leaves
Grilled Strip Steak with Cognac Peppercorn Sauce
Sautéed Petit Vegetables
Roasted Fingerlink Potatoes
Butter Pound Cake, Colorado Fresh Berries and Fresh
Whipped Cream
Frangipane Seasonal Tart

WESTERN BUFFET

Minimum 35 Guests.....\$72.00
Corn Muffins with Lime Honey Butter
Hot Wings with Blue Cheese, Carrots and Celery
Organic Greens with Toasted Pinion Nuts, Palisade Tart
Dried Cherries, Crumbled Local Goat Cheese
Grilled Flat Iron Steak with Pablano Chili Pesto
Smoked Colorado Chili Rubbed Pork Ribs
Grilled Chicken with Chorizo Corn Bread Stuffing,
Peanut Chipotle Sauce
Baked Beans
Fresh Seasonal Vegetables
Baked Potato Bar with all the fixings
Chocolate Macadamia Tart
Seasonal Fruit Cobbler (Add Ice Cream for \$2.50pp)
Fresh Watermelon Slices
Key Lime Pie

Pricing for up to 2 hours, minimum 25 guests. 10 dollar additional fee per person for fewer than 25 guests.

All Buffets served with Coffee, Decaffeinated Coffee and Hot Tea. Dinner buffets based on a maximum of 2 hours service.
\$2.50 per person per hour for each additional hour. Custom Buffets available.

DINNER

PLATED DINNERS

Pre-selected Menu	3 Courses \$75	4 Courses \$90	5 Courses \$105
Tableside Choice, first or dessert course	3 Courses \$80	4 Courses \$95	5 Courses \$110
Tableside Choice, entrée	3 Courses \$85	4 Courses \$100	5 Courses \$115

APPETIZERS

Wild Mushroom and Leek Galette
With Frisee and Truffle Aioli

Buffalo Carpaccio
With Arugula, Shaved Parmesan and Truffle Cream

Seared Diver Scallops
With Wilted Spinach and Sherry Cream

Southwestern Crab Cake
With Pico de Gallo and Petit Greens

SOUPS

Lobster Bisque with Vanilla Cream

Smoked Pheasant and Wild Rice

Cream of Asparagus Soup with Crispy Mushrooms

Potato and Leek Soup
With Crème Fraiche and Truffle Oil

Chilled Avocado Vichyssoise (summer only)

Wild Mushroom Bisque with Crispy Serrano Ham

SALADS

Petite Salad
With Tomato Confit, Beet Curls and Port Wine Vinaigrette

Greens Salad
With Candied Walnuts, Poached Pears, Bleu Cheese and
Champagne Vinaigrette

Arugula with Peppered Goat Cheese
Applewood Smoked Bacon and Chestnut Honey Vinaigrette

Classic Caesar Salad
With Parmesan Crisp and Garlic Croutons

Roasted Beet and Goat Cheese Napoleon
With Mache, Hazelnuts and White Balsamic Vinaigrette

Vine Ripe Tomatoes and Mozzarella
With Basil Oil and Aged Balsamic

All Plated Dinners Include Sonnenalp Breads and Butter, Lavazza Coffee, Decaffeinated Coffee and Botanical Teas. Entrees are served with the freshest seasonal vegetables and accompaniments.

DINNER

ENTREES

Rosemary Crusted Three Bone Colorado
Rack of Lamb With Lamb Jus

Smoked Angus Sirloin Steak
With Sweet Garlic Demi Glace

Herb Crusted "Wolcott Ranch" Beef Tenderloin
With Burgundy Demi Glace

Roasted Veal Loin
With a Roasted Shallot and Cider Demi Glace

Grilled "Colorado Rockies" Elk Filet Rubbed with
Coffee and Chili Blackberry Jus

Roasted Pork Loin
With Dunking Figs, Grainy Mustard Demi Glace

Grilled Free Range Chicken
With Thyme Preserved Lemon Jus

Pan Seared Chicken Breast
With Shitake Mushroom Cream

Seared Halibut
With Saffron Beurre Blanc

Grilled Salmon
With Red Wine Butter Sauce

Roasted Herb Crusted Sea Bass
With Lemon Beurre Blanc

Pan Seared Sea Bass
With Farro Risotto, Salsify, Shaved Brussel Sprouts
in a Brown Butter Vinaigrette

Filet de Trout Meunière
With Lemon Beurre Blanc

VEGETARIAN ENTREES

Mushroom and Asparagus Risotto
Tomato Confit, Haricot Verts

Vegetable Napoleon
Assorted Grilled Vegetables Balsamic Reduction
and Olive Oil

DINNER

DINNER COMBINATION PLATES \$10 additional

Roasted Chicken and Crab Cakes

Grilled Filet with Grilled Gulf Shrimp

Roasted Colorado Lamb Chop with Seared Sea Scallops

Roasted Salmon and Grilled Hanger Steak

CHEF'S DESSERT SAMPLERS \$5 additional

Chocolate and Fruit Trio

Flourless Chocolate Tart, Fruit and Frangipane
Barquette, Orange and Campari Sorbet

Profiterole Trilogy

Miniature Profiteroles filled with Mango
Mousse, Vanilla Cream and Chocolate Mousse
with Berry Sauce

Cheesecake, Chocolate and Cranberry Symphony

Cheesecake and Chiffon Teardrop, Chocolate
and Hazelnut Timbale and Cranberry Sorbet

Banana Torte Parfait

Rum Macerated Bananas, Toffee, Pastry Cream
and Ganache

For events fewer than 15 people, a \$100 labor charge will apply. Three course menu consists of a First Course, Entree, and Dessert. Please allow us to customize a menu.



DESSERT

PLATED DESSERTS

Other Confectionery Masterpieces can be created by our Pastry Chef.

Passion Fruit Napoleon \$11.00
Puff Pastry, Passion Fruit Cream and
Fresh Fruit

Homemade Gelato in Chocolate Cookie Cup \$11.00
With Seasonal Fruit Coulis. Choose from:
Chocolate Hazelnut, Pistachio, Vanilla, Dulce
de Leche, Vanilla with Chocolate Espresso
Beans, Mango and Strawberry

Tiramisu Charlotte Russe \$11.00
Made with Kahlua and Mocha served in a
Martini Glass

Sacher Torte \$11.50
Authentic Austrian Chocolate Torte with
Apricot Filling garnished with Seasonal Berries

Crème Brûlée with Seasonal Berries \$11.00

Flourless Chocolate Cake \$11.00
With Fresh Raspberries and Whipped Cream

Chocolate Duo Terrine \$11.50
Milk Chocolate Hazelnut Mousse and Dark
Chocolate Mousse served with Hazelnut
Croquant and Raspberry Gran Marnier Sauce

Seasonal Fruit and Frangipane Tart \$11.50
Baked Almond Cream and Pastry Shell
with Chef's Choice of Tropical Fruit and
Dessert Sauce



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	\$6.50	\$7.50
Imported Beer	\$6.00	\$6.50
Microbrew Beer	\$6.50	\$7.00
Domestic Beer.....	\$5.00	\$5.50
House Wine.....	\$9.00	\$9.50
Cordials.....	\$10.00	\$10.50
Assorted Sodas.....	\$4.50	\$5.50
Mineral Water	\$4.50	\$5.50
Assorted Juices.....	\$4.50	\$5.50

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. Under 21 years: \$5.00 per person.

Call Brand	Premium Brand	Super Premium Brand
\$18.00/1st hour	\$20.00/1st hour	\$22.00/1st hour
\$30.00/2 hours	\$36.00/2 hours	\$40.00/2 hours
\$42.00/3 hours	\$48.00/3 hours	\$52.00 /3 hours
\$54.00/4 hours	\$58.00/4 hours	\$62.00/4 hours

BAR LEVELS

Call Brand	Premium Brand	Super Premium Brand
Absolut	Ketel I	Grey Goose
Mandrin	Ketel I Citron	Ketel I Citron
Beefeater	Mandrin	Ketel I
Bacardi	Tanqueray	Sapphire
Jim Bean	Bacardi	Bacardi
Seagrams 7	Captain Morgan	Mount Gay
J&B	Jack Daniels	Makers Mark
Cuervo	Canadian Club	Crown Royal
	Chivas	Glenlivet
	Cuervo 1800	JW Black
		Julio Blanco
		Julio Reposado

SONNENALP SPECIALTY DRINKS

MARTINIS \$10.00 - \$12.00

Specialty Bars and Ice Luges available.

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 Cocoa

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

COFFEE & CORDIALS \$10.00 per glass

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 & COGNACS

Ports – Fonseca, Cockburns, Taylor Tawny

Cognac – Hennessy XO, Martell, Remy Martin

Single Malt Scotch – Macallan, Glenkinchie, Lagavulin

BEVERAGES

HOUSE WINES BY THE BOTTLE

HOUSE..... \$36.00

Chardonnay, Lamplighter, CA '09
Sauvignon Blanc, Yali, Lolol CL '11
Riesling, Dr "L", Mosel DE '10
Pinot Gris, Sonnenalp Resort, Pfalz DE '09
Cabernet Sauvignon, Lamplighter, CA '08
Malbec, Altos las Hormigas, Mendoza AR '10
Zinfandel, Rancho Zabaco, Sonoma CA '09
Pinot Noir, Sonnenalp Resort, Pfalz DE '09

CALL..... \$48.00

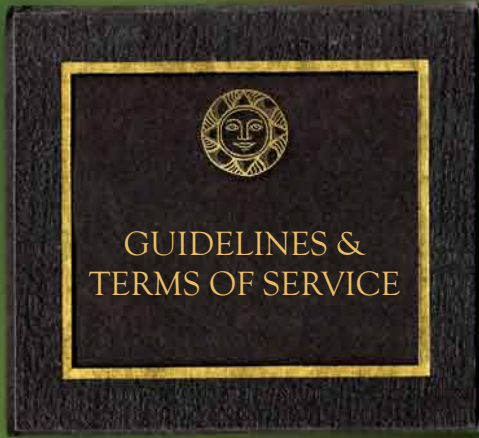
Sparkling, Nino Franco "Rustico" IT NV
Chardonnay, Sonnenalp Resort "Reserve", Clarksburg CA '09
Chablis, William Fevre "Champs Royaux" FR '09
Sauvignon Blanc, Stone Paddock, Hawkes Bay NZ '08
Pinot Grigio, Scarpetta, Friuli IT '09
Cabernet Sauvignon, Sonnenalp Resort "Reserve", Napa CA '08
Merlot, Tangley Oaks, Napa CA '08
Barbera del Monferrato, Scarpetta IT '09

PREMIUM..... \$58.00

Sparkling, Jansz "Premium NV Cuvée" Tasmania, AU NV
Chardonnay, Laguna Ranch Vineyards, Russian River CA '08
Sauvignon Blanc, Cakebread, Napa CA '09
Sancerre, Chateau de Sancerre, FR '09
Cabernet Sauvignon, Napa Cellars, Napa CA '08
Merlot, Januik, Columbia Valley WA '07
Pinot Noir, Patricia Green Cellars "Reserve" Willamette Valley
OR '09

SUPER PREMIUM..... \$58.00

Champagne, Henriot, "Souverain" Reims FR NV
Chardonnay, Flora Springs, Napa CA '09
Sauvignon Blanc, Robert Mondavi, "Fume Blanc", Napa CA '09
Cabernet Sauvignon, Mount Veeder Winery, Napa CA '08
Merlot, Stags Leap Winery, Napa CA '08
Pinot Noir, MacMurray Ranch, Russian River CA '07



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 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 22% service charge on all food and beverage items.

FOOD & 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.

GUIDELINES & TERMS OF SERVICE

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.

Prices and menu items subject to change without notice.
Summer 2011.



Sonnenalp Resort
of Vail

20 Vail Road, Vail, Colorado 81657
970-476-5656 | 1-800-654-8312
www.sonnenalp.com



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