

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. À la carte dinner is a minimum of four courses at \$110 per person and includes one appetizer, one soup or one salad, choice of three entrées and choice of two desserts. For functions of fewer than 15 guests, a \$50 labor charge will apply.

Appetizers

Wild Mushroom and Leek Galette	\$5.00
With Frisee and Moro Orange Aioli	
Buffalo Carpaccio.....	\$6.00
With Arugula, Shaved Parmesan, Cilantro Lime Vinaigrette and Truffle Cream	
Seared Diver Scallops	\$8.50
On Risotto with Ginger Cream Sauce	
Southwestern Crab Cake	\$9.50
With Seasonal Fruit Chutney and Petit Greens	

Soups

Lobster Bisque with Mint and Orange.....	\$12.50
Clam and Pancetta Chowder	\$11.00
Cream of Asparagus Soup with Crispy Mushrooms.....	\$9.50
Potato and Leek Soup	\$10.50
With Crème Fraiche and Truffle Oil	
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	\$11.50
With Tomato Confit, Pickled Cucumber, Beet Curls and Port Wine Vinaigrette	



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

Entrées

Rosemary Crusted Three Bone Colorado Rack of Lamb	\$53.00
With Pomegranate Jus	
Polenta Foie Gras Stuffed Quail.....	\$49.00
With Truffle Jus	
Herb Crusted Beef Tenderloin	\$52.00
With Burgundy Demi Glace	
Seared Veal Chop.....	\$58.00
With a Roasted Shallot and Cider Demi Glace	
Grilled Elk Filet rubbed with Rosemary	\$46.00
Roasted Pork Loin	\$40.00
With Moutard à l'ancienne Demi Glace	
Champagne and Herb Mousse Stuffed	
Free Range Chicken	\$36.00
With Herb Jus	
Seared Chicken Breast	\$36.00
With Chasseur Sauce	
Seared Halibut	\$38.00
With Saffron Bouillabaisse	
Grilled Salmon	\$36.00
With Citrus Cream Sauce	
Roasted Sea Bass	\$48.00
With Basil Beurre Blanc	
Trout Meunière or Grenobloise	\$39.00

All entrées served with chef's choice of starch and seasonal vegetables

Vegetarian Entrées

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

Combination Plates

Combination Plates are not available for split entrées or à la carte menus. Other combinations available upon request.

Roasted Chicken and Crab Cakes	\$47.00
Grilled Filet with Grilled Gulf Shrimp.....	\$54.00
Roasted Colorado Lamb Chop with Seared Trout	\$54.00
Roasted Salmon and Grilled Hanger Steak.....	\$54.00

Plated Dinners

Plated Dinners continued.

Plated Desserts

Other Confectionery Masterpieces can be created by our Pastry Chef.

Passion Fruit Napoleon\$9.00
Puff Pastry, Passion Fruit Cream and Fresh Fruit

Homemade Gelato in Chocolate Cookie Cup\$9.00
With Seasonal Fruit Coulis. Choose from: Chocolate Hazelnut, Pistachio, Vanilla, Dulce de Leche, Vanilla with Chocolate Espresso Beans, Mango and Strawberry

Tiramisu Charlotte Russe\$9.00
Made with Kahlua and Mocha served in a Martini Glass

Sacher Torte\$9.50
Authentic Austrian Chocolate Torte with Apricot Filling garnished with Seasonal Berries

Crème Brûlée with Seasonal Berries\$9.00

Flourless Chocolate Cake\$9.00
With Fresh Raspberries and Whipped Cream

Chocolate Duo Terrine\$9.50
Milk Chocolate Hazelnut Mousse and Dark Chocolate Mousse served with Hazelnut Croquant and Raspberry Gran Marnier Sauce

Seasonal Fruit and Frangipane Tart\$9.50
Baked Almond Cream and Pastry Shell with Chef's Choice of Tropical Fruit and Dessert Sauce

Chef's Dessert Samplers

Chocolate and Fruit Trio\$11.50
Flourless Chocolate Tart, Fruit and Frangipane Barquette, Orange and Campari Sorbet

Profiterole Trilogy\$11.50
Miniature Profiteroles filled with Mango Mousse, Vanilla Cream and Chocolate Mousse with Berry Sauce

Cheesecake, Chocolate and Cranberry Symphony\$10.50
Cheesecake and Chiffon Teardrop, Chocolate and Hazelnut Timbale and Cranberry Sorbet

Banana Torte Parfait\$10.50
Rum Macerated Bananas, Toffee, Pastry Cream and Ganache



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.

*Prices and menu items subject to change without notice.
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**Sonnenalp Resort
of Vail**

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

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