

## Reception Hors d'Oeuvres

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.

### Cold Hors d'Oeuvres (2 dozen minimum order per item)

House Cured Salmon with Dill Cream and Caviar	\$50.00 doz.
Lobster and Vanilla Bean Tartlet with Candied Orange	\$46.00 doz.
Gazpacho "Shooters"	\$45.00 doz.
Ceviche "Shooters"	\$48.00 doz.
Caprese Skewer with Cherry Tomatoes and Mozzarella marinated in Basil Pesto	\$42.00 doz.
Prosciutto Wrapped Asparagus with Balsamic Glaze	\$42.00 doz.
Ahi Tuna Tartar, Crispy Wonton, Wasabi Aioli and Daikon Sprouts	\$50.00 doz.
Goat Cheese and Fava Bean Mousse with Micro Herb Salad	\$40.00 doz.
House Smoked Muscovy Duck Breast with Asian Slaw	\$45.00 doz.
Mediterranean Salad in Phyllo Cup	\$42.00 doz.
Curried Shrimp, Apple and Fennel Salad with Passion Fruit Vinaigrette	\$44.00 doz.
<b>Hot Hors d'Oeuvres (2 dozen minimum order per item)</b>	
Mini Crab Cakes with Chive Crème Fraiche	\$52.00 doz.
Salmon Satay with Meyer Lemon Glaze and Watercress Pistou	\$44.00 doz.
Duck Confit Empanadas with Green Goddess Sauce	\$48.00 doz.
Grilled Prawn Skewers with Avocado Purée	\$48.00 doz.
Pan Seared Chicken Pot Stickers	\$45.00 doz.
Kobe Style Beef Wellington with Double Mustard Sauce	\$50.00 doz.
Truffled Sea Scallop on Licorice Root	\$48.00 doz.
Beef and Braised Scallion Negimake with Sesame Soy Glaze	\$48.00 doz.

## Reception Displays

Based on a maximum of 2 hours service. \$2.50 per person per hour for each additional hour. Minimum order must be for at least two-thirds of attendees. Ice Carvings available upon request.

Chocolate Fondue Served with Strawberries	\$18.00pp
Poached Jumbo Shrimp Served with Cocktail Sauce and Lemon Wedge (Minimum order: 3 pieces per person)	\$60.00 doz.
Crudite Display Fresh Seasonal Vegetables served with Herb and Honey Mustard Dips and Roasted Red Pepper Hummus	\$13.00pp

Antipasto Display A Selection of Meats and Cheeses, Grilled Vegetables, Marinated Artichokes, Olives and Garnishes	\$19.00pp
Caprese Salad Display Fresh Tomato, Mozzarella and Basil served with Toasted Crostinis	\$42.00 doz.
Smoked Salmon Display With Red Onions, Capers, Lemons and Horseradish Cream (minimum order: one side – 20 portions)	\$300.00
Brie Display Perfectly Ripened Brie Baked in a Light Pastry Crust, served with Assorted Breads and Toasted Almonds (serves 35 people)	\$280.00
Imported and Domestic Cheese Display A Selection of Cheeses, served with Crackers and Fruit Garnish	\$15.00pp
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 Assorted Fresh Baked Scones, Bavarian Cream, Fresh Berries and Assorted Sauces – Includes Coffee	\$14.00pp

## Specialty Receptions

Based on a maximum of 2 hours service. \$2.50 per person per hour for each additional hour. Carvers Fee of \$125.00 per hour per chef applies (2 hour minimum). Served with fresh baked dollar rolls.

Roasted Turkey Breast (20 Portions) With Cranberry Sauce and Onion Cider Gravy	\$200.00
Herb Rubbed Leg of Lamb (20 Portions) With Pomegranate Demi Glace. Roasted Medium Rare	\$180.00
Brown Sugar Baked Carolina Ham (30 Portions) With Double Mustard Sauce	\$200.00
Seared Spice Rubbed Venison Loin (12 Portions) Served Medium Rare with Blackberry and Cinnamon Beurre Rouge Sauce	\$250.00
Beef Tenderloin (20 Portions) With Sauce Béarnaise	\$300.00
Whole Roasted Sturgeon (20 Portions) With Black Olive Oil Vinaigrette	\$250.00
Slow Roasted Prime Rib (25 Portions) With Horseradish Cream and Rosemary Au Jus	\$385.00
Salmon in Puff Pastry (18 Portions) With Spinach, Boursin and Lemon Buerre Blanc	\$250.00

# 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.  
Summer 2009.*



**Sonnenalp Resort  
of Vail**

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