



Weddings at Harvest
at the Sonnenalp Club
2017-18





Situated atop the community of Singletree, Harvest offers expansive views over the Morrish/Cupp designed Sonnenalp Golf Club to the east to Vail Mountain's Game Creek Bowl and to the south to Arrowhead Ski Area and beyond.

Breathtaking scenery allows for the perfect backdrop for your special occasion, whether it be a rehearsal dinner or wedding.

Harvest offers a wedding green AKA the club's second putting green where parties of up to 125 can comfortably take in the view while enjoying your ceremony. Retreat to the restaurant's sprawling decks for cocktails, passed hors d'oeuvres and mingling before gathering in the restaurant's dining room, adjacent seating areas and patios for dinner.

In the summer, parties up to 80 people have the option of a plated meal, while larger parties up to 200 guests are encouraged to choose either a buffet style dinner or food stations to satisfy their culinary cravings. Wintertime, we cater to parties up to 100 to be able to take full advantage of the indoor spaces.

Ample space for a band or DJ and dance floor can be accommodated for parties of up to 125 in summer or 75 when using only indoor space.

The menus offered by Executive Chef Rosa Provoste are reminiscent of her international background, featuring fresh fish, meat and vegetables. Her mastery of comfort foods harkens guests back to 'how mama makes it', while Chef Rosa throws in her own innovation to keep dishes exciting and guests coming back for more.

Smaller parties of 20 - 50 can host a private party in part of the restaurant. No party is too small for the warm and inviting spaces that make up Harvest at the Sonnenalp Club.

ROSA PROVOSTE, EXECUTIVE CHEF

Harvest's New American cuisine is presented by Executive Chef Rosa Provoste, who joined Harvest at the Sonnenalp Club in May, 2017. Chef Rosa most recently led the restaurant operations at Vail's Sebastian Hotel. Originally hailing from Chile, Chef Rosa grew up cooking alongside her mother, and fishing and hunting with her father. After starting culinary school at the young age of 14, Chef Rosa's reputation rose as she perfected her craft around the world including resorts in Vanuatu, Cook Islands in the South Pacific and then here in the USA. She stresses only the freshest ingredients in her preparations, adding her signature hint of her international background in her dishes.

We invite you to explore Harvest for your most special day!



DINNER OPTIONS

Reception Passed Hors D'Oeuvres

COLD APPETIZERS

- Snapper ceviche, yellow leche de tigre, serrano pepper, cilantro 4
- Shrimp ceviche, bell peppers, tomato, orange and lime juice 4
- Tomato mozzarella and basil skewer, balsamic reduction 3
- Seared sesame tuna with Asian coleslaw and soy glaze 4
- Oyster shooters, bloody mary, chili-lime salt rim 4
- Prosciutto whapped asparagus with tomato aioli 4
- Jumbo shrimp cocktail, lemon gremolata 4
- Tomato, serrano ham and manchego on baguette 4
- Brie, oven roasted pear, pesto and arugula bruschetta 3
- Ahi tuna sesame cones, spicy aioli, avocado and cilantro 4
- Octopus and purple potato skewers, EVO and spanish paprika 4

HOT APPETIZERS

- Beef empanadas with fresh tomato salsa 4
- Stuffed mushroom, goat cheese or gorgonzola dolce and balsamic reduction 4
- Veggie samosa with yogurt-mint sauce 3
- Baked oysters Rockefeller 4
- Ham & cheese croquettes with garlic aioli 3
- Mini mushroom tart 3
- Elk meatballs with tomato-rosemary sauce 4
- Mini crab cakes with chipotle aioli 4
- Asian chicken skewers, sweet chili sauce 4
- Chicken satay, chunky peanut sauce 4
- Spinach artichoke dip served with crispy pita chip 3
- Mini quiche Lorraine 3
- Mini grilled cheese, provolone, smoked cheddar, brioche bread 3

Items are sold per piece; minimum of 12 per item

All menus are subject to a state tax of 4.4% and a 22% service charge



PLATED DINNER

Available for groups of 20 - 80
3 course 50

Includes bread service and house made spreads

SALAD

Roasted beets | pickle strawberries, watercress, feta cheese, orange segments, pistachio dust, herb oil, champagne vinaigrette

Pear salad | wild arugula, oven roasted anjou pears, candied walnut, gorgonzola blue cheese

Simple greens salad | cherry tomatoes, cucumber, preserved lemon vinaigrette

Cauliflower tabbouleh | pomegranate seeds, parsley, mint, shaved fennel, orange segments

Or

SOUPS

Oven roasted tomato soup | goat cheese croquette
Pumpkin soup | madras curry and dark chocolate shavings
New England style clam chowder | homemade oyster cracker
Mushroom soup | fresh chives and truffle oil
Moroccan style chickpea soup | harissa oil and yogurt

ENTREES

Short ribs | soft polenta, ratatouille and veal jus
Salmon | saffron risotto, asparagus and cherry tomatoes
Boulder natural chicken breast | house made jalapeno-cheddar cornbread, green beans, brown chicken jus
Grilled pork chop | sautéed red cabbage, roasted red bliss potatoes, brandy-butter apples
Beef tenderloin | roasted garlic mashed potatoes, green beans and veal jus add 7
New York striploin | yukon potato gratin, shallot confit chimichurri add 8

DESSERT

Flourless chocolate cake | vanilla bean ice cream
Amaretto cheese cake | almond tuille, caramel sauce
Crème brûlée | fresh berries
Strawberry shortcake
Sticky date pudding | toffee caramel sauce, vanilla whipped cream
Petit fours | chef's selection of bite size desserts

Include an extra entrée choice for an additional \$10 per person

Choices must be made at least 2 weeks prior to event date

Please inform us of any allergies or dietary restrictions and we will do our best to accommodate your requests

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HARVEST BUFFET

Our Signature Dishes

Available for groups of 20-125
45

TO START

Select three

- Arugula and pear salad | organic arugula, oven roasted pears, goat cheese, candied walnuts, chardonnay vinaigrette
Oven roasted tomato basil soup | olive oil croutons
Gazpacho | traditional spanish cold soup, basil oil & garlic croutons
Berry creek salad | mixed greens, red quinoa, goat cheese, orange segments, toasted almonds, strawberries
Wedge salad | romaine hearts, cherry tomatoes, cucumber, endive, bleu cheese dressing
Caprese salad | vine ripe tomatoes, fresh mozzarella cheese, basil, extra virgin olive oil, balsamic vinegar reduction
Simple greens | mixed baby greens, cherry tomatoes, radishes, cucumber & house made preserved lemon dressing

ENTRÉES

Select two

- Braised short ribs | olive oil mashed potatoes, tiny carrots, green peppercorn sauce
Roasted organic chicken | brined, marinated and roasted chicken, homemade sweet potato gnocchi, green beans & sage brown butter
Beef & mushroom lasagna | spinach, wild mushrooms, pomodoro sauce, parmesano reggiano
Crispy skin salmon | scottish salmon filet, steamed wild rice, sautéed asparagus, mushroom jus
Truffle mac and cheese | brie cheese, parmesan cream herb bread crumbs
*Cioppino | colorado striped bass, mussels, clams, scallop, potatoes & tomato-saffron broth *add 8*
*Papardelle | maine lobster meat, roasted artichokes, lemon gremolata, parmesano reggiano *add 8*

DESSERT

Select two

- Sticky date pudding | toffee caramel sauce, vanilla whipped cream
Fruit tart | vanilla custard, fresh berries
Chocolate cake | Flourless chocolate cake, white chocolate whipped ganache
Petit fours | chefs selection of bite size desserts
Fruit crisp | seasonal fruit, oatmeal crumble, vanilla ice cream

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THEMED BUFFETS

MEDITERRANEAN BUFFET

50

Panzanella salad | toasted focaccia, cherry tomatoes, bocconcini, basil, arugula, EVO and balsamic vinegar
Antipasto display | marinated & grilled vegetables, sliced prosciutto, sopressata salami, coppa,
marinated olives and toasted baguette
Spinach salad | hardboiled egg, bleu cheese and bacon vinaigrette
Salmon & sole roulade | lemon-caper beurre blanc
Braised chicken thighs | olives, tomato, and basil
Veal scalloppini | mushroom-marsala sauce

Tiramisu parfait
Salted caramel panacotta
Chocolate mousse cannoli

MEXICAN FIESTA

48

Tortilla chips
Shrimp ceviche | cilantro, serrano peppers & lime
Jicama salad | cucumber, tajin seasoning and orange salad
Smoked chipotle salsa | pico de gallo, guacamole, tomatillo salsa

Flour and corn tortillas
Black beans and cilantro-lime rice
Marinated & grilled mahi-mahi
Arrachera (skirt steak) in adobo

Caramel flan
Tres leches

ROCKY MOUNTAIN BUFFET

55

Mixed greens | quinoa, roasted squash, pepitas and sherry vinaigrette
Roasted beets | candied walnuts, Colorado goat cheese, orange-chipotle vinaigrette
Elk chili | jalapeno-cheddar cheese cornbread
Boulder natural chicken | grilled corn succotash, caramelized pearl onions
Colorado trout | roasted red potatoes, shallot confit, lemon butter sauce
Mac n cheese | herb breadcrumbs

Apple cinnamon crisp
Roasted s'mores

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ADD ON STATIONS

Chef fee \$150 per cook - 1 cook for every 40 persons
Minimum 20 people

Gnocchi station* | wild mushrooms, grilled chicken, shrimp, parmesan cheese, pomodoro sauce,
pesto cream or bolognese 16

Seafood display* | oysters, shrimp, ceviche, crab claws, steamed mussels / market price

Cheese display* | local and imported cheeses, seasonal fruit, lavosh, crackers and homemade grissini 12
Charcuterie and antipasti display 12

Paella station | saffron rice, chorizo, chicken, mussels, clams and shrimp, peppers and English peas 20

Make your own salad station* | iceberg lettuce wedges, seasonal mix greens, arugula with a variety of toppings
cucumbers, radishes, cherry tomato, bacon bits and croutons, bleu cheese dressing, balsamic and lemon preserved
vinaigrette 8

Slider station* | pulled pork in barbeque sauce house pickled vegetables, beef sliders with pepper jack cheese,
chipotle-maple ketchup and homemade vegetarian slider with yogurt mint sauce 10

Shrimp ajillo* | olive oil sautéed shrimp with garlic, guajillo chile, white wine and parsley 14

*these stations can be manned or unmanned

CARVING STATIONS

Lamb leg | tzatziki sauce and pita pockets 13

Turkey breast | apple chutney, freshly baked rolls 10

Herb brined and marinated pork loin | apple slaw, rolls 12

Pepper crusted tenderloin | horseradish cream, Dijon mustard, fresh rolls 14

Salmon en crouete | puff pastry wrapped salmon, wild rice and salsa verde 13

SWEET STATIONS

S'mores and hot chocolate 9

Beignets and dips | chocolate, caramel, dulce de leche, raspberry 8

Homemade churros and spiced apple cider 9

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Harvest at the Sonnenalp Club

1265 Berry Creek Road | PO Box 1080 | Edwards, Colorado 81632 | Phone: 970.477.5341 | Fax: 970.797.1107 | email: rlitt@sonnenalp.com





Events Guidelines and Terms of Service 2017-18

BUY OUTS AND MINIMUMS

Harvest has established seasonal minimums for food and beverage for private events.

High Season: Saturday of Memorial Day Weekend through 3rd Weekend of September

Weekday (Mon - Thurs) - Full Buy Out - \$6,000 minimum

Private Party in part of restaurant: no minimum

Weekend (Fri - Sun) - Full Buy Out - \$15,000 minimum

Private Party in part of restaurant: \$5,000

Low Season: Last Week of September through Friday of Memorial Day Weekend

Weekday (Mon - Thurs) - Full Buy Out - \$1,500

Private Party in part of restaurant: no minimum

Weekend (Fri - Sun) - Full Buy Out \$6,000 minimum

Private Party in part of restaurant - \$3,000

The following holidays follow high season weekend pricing: New Year's Day, President's Day, July 4th, Labor Day, Thanksgiving, Christmas Eve, Christmas Day and New Year's Eve

GUARANTEE

In arranging for private functions, the attendance must be definitely specified and communicated to the Events Manager THREE BUSINESS DAYS prior to event date. This number will be considered the guaranteed number or actual attendance, whichever is greater. If a guarantee is not given to Harvest THREE BUSINESS DAYS prior to the event, the number on the contract will become the guarantee. Harvest 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 & GRATUITY

Client agrees to pay all assessments, federal and local taxes and charges which may be imposed. Currently, the sales tax in Edwards, CO is 4.4%. There will be an applicable 22% gratuity charged on all food and beverage items.

FOOD & BEVERAGE

Harvest does not allow food and beverage of any kind to be brought onto the premises by the Client or any of the Client's guests or invitees. All food, beverage and other merchandise must be purchased solely through Harvest. The Colorado State Division of Alcoholic Beverages and Tobacco regulates the sale of alcoholic beverages. Harvest is responsible for the administration of those regulations. Colorado law prohibits alcoholic beverages to be brought in or taken out of Harvest.

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FOOD & BEVERAGE MINIMUM

Food & Beverage Minimum is the amount of money that you are required to spend on a combination of food and beverage, excluding sales tax and gratuity. Food and beverages to be included in the minimum may include: hors d'oeuvres, plated or buffet meal, food station, desserts, wine service with the meal, champagne toast, bar (including alcohol), coffee service and non-alcoholic beverages. Centerpieces, upgraded china, table cloths or other outside rentals do NOT apply to the food and beverage minimum. Should the actual food and beverage cost not meet the minimum established, a room rental fee will be assessed.

DAMAGE

The Client agrees to be responsible for any damage done to the restaurant or any other part of the property by the Client, their guests, invitees, independent contractors or other agents under the Client's control.

SUBCONTRACTORS

Client agrees to have any subcontracted companies (theme companies, decorators, audio visual, production companies, entertainment companies, etc) provide a certificate of insurance evidencing \$1,00,000 (one million dollars) of liability coverage prior to the commencement of work. No decorations are permitted to be affixed to the walls, doors, windows, or ceiling with nails, staples, tape or any other substance. Advanced approval from the Events Manager is required. The Client will assume responsibility for any damage to the premises from such items.

SECURITY

Harvest will not assume or accept any responsibility for damages to or loss of any merchandise or articles left in the restaurant prior to, during or following the Client's function.

ENTERTAINMENT

All entertainment within Harvest at the Sonnenalp Club is subject to the rules set by the Berry Creek Metro District. All music may not exceed 60 decibels at the property line between 7am - 7pm and 55 decibels between 7pm and 7am. **No amplified music outside after 10pm.** Harvest requires bands to perform a sound check / sound test prior to the start of the event to ensure that they do not exceed the limitations.

AUDIO VISUAL EQUIPMENT

For full buyouts, Harvest has an in-house speaker system that Client can use with an ipod. Client must provide an operator who tests the system prior to the event. Harvest recommends that Client provide sound through their DJ or band. Harvest can make available TV screens in bar area, should Client want to show pictures during their event. Additional AV needs should be addressed through outside vendor.

DECORATIONS

CANDLES: No open flames are allowed, so candles must be in a container with flame no higher than that container

DECORATIONS: We do not allow any tape, staples, nails, thumbtacks, etc. on the walls.

Decorations can be affixed to wood beams with permission from the management. Please note that we cannot provide ladders due to liability concerns. Only masking tape is allowed to be used on wooden tables and floors in the restaurant. Please consult your Events Manager for approval prior to installation of all decorations.

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SET UP FEE

Should you wish to rent different chairs and tables, Harvest will assess a \$500 fee to change out the furniture. An additional fee will be charged if Harvest is to set up other rental items (chair covers, etc.)

CEREMONY SITE

The practice putting green is located adjacent to the restaurant and acts as our ceremony lawn. The site fee is \$1,000. Power is available. Harvest does not have an alternative ceremony venue in case of rain. Harvest does not provide chairs for the ceremony lawn.

CAKE FEE

Harvest provides dessert service however we do not provide wedding cakes. Should you wish to bring in a cake (for weddings or otherwise), a \$2 per slice cake cutting fee per person is assessed.

USE OF SPACE

The rental period is for a four-hour event. Additional hours, if needed, must be pre-approved by Harvest management and will be charged at \$250/hour. You can access the space to set up, alongside our staff who will be setting tables, up to three hours prior to the start time of the event. Advanced notice must be given so that we can ensure proper staffing for the entirety of the event. All events at Harvest must end at midnight.

PARKING

The Sonnenalp Club's parking lot is available for events. We do not offer valet parking, but it can be offered at an additional fee.



