



Events at Harvest
at the Sonnenalp Club
2018-19





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, family reunion, wedding, birthday, Bat/Bar Mitzvah or any reason for celebration and gathering with family and friends.

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 special event!



HARVEST BREAKFAST

The Continental

14

Orange juice, regular & decaf coffee and tea selections
Assorted Danishes and seasonal fruit platter
Homemade granola & yogurt

Harvest Hot Breakfast

18

Orange juice, regular & decaf coffee and tea selections
Scrambled eggs, crispy bacon, harvest breakfast potatoes, mini croissants and fruit platter

Additions (minimum of 12)

Bagel & cream cheese 3
Muffins 3
Danishes 3
Mini croissants 3
Egg benedict 5
Pancakes and syrup 3
Hard boiled eggs 2
Half breakfast burrito - chorizo 5
Half breakfast burrito - vegetarian 4
Sausage 3
Smoothie - 2oz shooter 3
Juice of the day - 2oz shooter 3

LIVE COOKING STATION

Chef fee \$150 per cook - 1 cook for every 40-50 guests - 2 hr duration

Omelets station 8

To include: peppers, tomato, asparagus, onion, mushroom, chorizo, bacon, turkey, cheddar cheese, gruyere, goat cheese

Smoothie station 7

Seasonal fruits, berries, bananas, orange juice, green leaves, protein powder, almond milk.

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



HARVEST PLATED LUNCH

For 20 to 80 people

3 course 35

2 course 28

SOUP OR SALAD

Select one

Pumpkin Soup | madras curry, almond milk, dark chocolate shavings

Clam chowder | New England style, served with homemade oyster crackers

Baby beet salad | 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

Caesar salad | romaine hearts, anchovy dressing, parmesano reggiano, garlic croutons

MAINS

Select one

Pan seared salmon | brown rice, green beans, sautéed mushrooms

Boulder natural chicken breast | house made jalapeno-cheddar cornbread, green beans, brown chicken jus

Grilled pork loin | sautéed red cabbage, roasted red bliss potatoes, brandy-butter apples

Pappardelle pasta | seared mushrooms, ricotta salata, baby spinach, roasted butternut squash, gremolata...

DESSERT

Select one

Flourless chocolate cake | pistachio ice cream

Apple crostata | vanilla bean ice cream

Caramel pecan pie

Petit fours

All lunches to include ice tea and lemonade

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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BENTO BOX STYLE LUNCH

Served plated - maximum 20 people
25

Select one

Chicken curry wrap | raisins, madras curry mayonnaise
Chicken Caesar wrap | grilled chicken, parmesan, romaine lettuce, anchovy dressing
Turkey club | mustard aioli, roasted tomato, lettuce and crispy bacon
Pear, prosciutto and brie Panini
Reuben wrap | corned beef, apple sauerkraut, gruyere and 1000 island
Salmon tartine | egg salad, country bread and micro greens

Select one

Simple greens | cherry tomato, cucumber and lemon preserved dressing
Potato salad | mustard, eggs and roasted onions
Greek salad | feta cheese, cucumber, olives, red onions, tomato and red wine vinaigrette
Quinoa tabbouleh | parsley, caramelized apples, toasted almonds, orange segments, tomato concasse

DESSERT

Select one

Lemon meringue tart
Flourless chocolate cake
Chocolate chip ice cream sandwich
Pecan pie | bourbon cream

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HARVEST BUFFET LUNCH

For 20 to 125 people

3 course 35

2 course 28

SOUP OR SALAD

Select two

WINTER: Pumpkin Soup | madras curry, almond milk, dark chocolate shavings

WINTER: Clam chowder | New England style, served with homemade oyster crackers

SUMMER: Gazpacho | traditional spanish cold soup, basil oil & garlic croutons

Baby beet salad | pickle strawberries, watercress, feta cheese, orange segments, pistachio dust, herb oil, champagne vinaigrette

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

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

Caesar salad | romaine hearts, anchovy dressing, parmesano reggiano, garlic croutons

MAINS

Select two

Pan seared salmon | brown rice, green beans, sautéed mushrooms

Boulder natural chicken breast | house made jalapeno-cheddar cornbread, green beans, brown chicken jus

Grilled pork roast | sautéed red cabbage, roasted red bliss potatoes, brandy-butter apples

Pappardelle pasta | seared mushrooms, ricotta salata, baby spinach, roasted butternut squash, gremolata...

DESSERT

Select one

Flourless chocolate cake | vanilla whipped cream

Apple crostata | homemade vanilla whipped cream

Caramel pecan pie

Petit fours

All lunches to include ice tea and lemonade

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



DINNER OPTIONS

Reception Passed Hors D'Oeuvres

Items are sold per piece; minimum of 12 per item

FROM THE FARM & FIELD

- Prosciutto wrapped asparagus with tomato aioli 4
- Beef empanadas with fresh tomato salsa 4
- Ham & cheese croquettes with garlic aioli 3
- Elk meatballs with tomato-rosemary sauce 4
- Chicken satay, chunky peanut sauce 4

FROM THE SEA

- Snapper ceviche, yellow leche de tigre, serrano pepper, cilantro 4
- Shrimp ceviche, bell peppers, tomato, orange and lime juice 4
- Seared sesame tuna with Asian coleslaw and soy glaze 4
- Oyster shooters, bloody mary, chili-lime salt rim 4
- Ahi tuna sesame cones, spicy aioli, avocado and cilantro 4
- Jumbo shrimp cocktail, lemon gremolata 4
- Octopus and purple potato skewers, EVO and spanish paprika 4
- Baked oysters rockefeller 4
- Mini crab cakes with chipotle aioli 4

FROM THE GARDEN

- Tomato mozzarella and basil skewer, balsamic reduction 3
- Tomato, serrano ham and manchego on baguette 4
- Brie, oven roasted pear, pesto and arugula bruschetta 3
- Stuffed mushroom, goat cheese or gorgonzola dolce and balsamic reduction 4
- Veggie samosa with yogurt-mint sauce 3
- Spinach artichoke dip served with crispy pita chip 3
- Mini grilled cheese, provolone, smoked cheddar, brioche 3
- Mini quiche lorraine 3
- Mini mushroom tart 3

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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

SUMMER: Gazpacho | traditional spanish cold soup, basil oil & garlic croutons

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

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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

WINTER: Pumpkin Soup | madras curry, dark chocolate shavings

SUMMER: 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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BEVERAGE PACKAGES

Club Wine, Beer & Soft Drink Bar

Two Hours (\$21 per person) Three Hours (\$28 per person) Four Hours (\$35 per person)

Domestic & Imported Beer, Draft Beer, Club Red & White Wine, Fruit Juices & Soda, Bottled Water

Club Level Bar

Two Hours (\$25 per person) Three Hours (\$32 per person) Four Hours (\$39 per person)

Domestic & Imported Beer, Draft Beer, Club Red & White Wine, Fruit Juices & Soda, Bottled Water, Smirnoff, New Amsterdam Gin, Evan Williams, Seagram's 7, Dewars, J Wray Rum, Sauza Tequila, Christian Brothers Brandy

Premium Level Bar

Two Hours (\$28 per person) Three Hours (\$36 per person) Four Hours (\$44 per person)

Domestic & Imported Beer, Draft Beer, Club Red & White Wine, Fruit Juices & Soda, Bottled Water, Absolut, Tanqueray, Jack Daniel's, Canadian Club, Johnnie Walker Red, Seagram's VO, Suerte Silver, Bacardi

Deluxe Premium Level Bar

Two Hours (\$31 per person) Three Hours (\$40 per person) Four Hours (\$49 per person)

Domestic & Imported Beer, Draft Beer, Club Red & White Wine, Fruit Juices & Soda, Bottled Water, Grey Goose, Bombay Sapphire, Maker's Mark, Johnnie Walker Black, Crown Royal, Herradura Silver Suerte Anejo & Reposado, Sailor Jerry Rum

Types of Bar Service

Hosted Consumption Bar

Run a "tab" for all drinks (the Host may limit the type of drinks included and/or pre-set a limit in advance). All charges are due at the conclusion of the event. This option requires a credit card authorization on file to guarantee payment.

Cash Bar

Guests are responsible for purchasing their own soda, juice, bottled water, beer, wine and cocktails. Iced tea, coffee and lemonade are included with packages.

Hosted Consumption & Cash Bar Pricing

Sodas \$3	Juices \$3	Draft Beer \$6 - \$7
Domestic Beer \$4.50	Imported Beer \$5.50	Wines by the Glass from \$7
Club Brand Cocktails \$7	Premium Cocktails \$8	Deluxe Cocktails from \$9

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Events Guidelines and Terms of Service

2018-19

BUY OUTS AND MINIMUMS

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

High Season: May 26, 2018 through September 23, 2018

Weekday (Mon - Thurs) - Full Buy Out - \$6,500 minimum

Private Party in part of restaurant: \$1,500

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

Private Party in part of restaurant: \$3,500

Low Season: September 25, 2017 through May 25, 2018

September 24, 2018 through May 24, 2019

Weekday (Mon - Thurs) - Full Buy Out - \$2,500

Private Party in part of restaurant: \$1,000

Weekend (Fri - Sun) - Full Buy Out \$6,500 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 ONE WEEK 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 ONE WEEK 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. Menu selections must be finalized ONE MONTH prior to event date.

Harvest at the Sonnenalp Club

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



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.

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.)

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.

PARKING

The Sonnenalp Club's parking lot is available for events. The surface lot accommodates approximately 150 vehicles. We do not offer valet parking, but it can be arranged at an additional fee.

Event Frequently Asked Questions

- **What is the venue's capacity?**

We can set the space in a variety of ways. For summer buy-out events, utilizing the patios with tents, we can accommodate up to 150 guests for a buffet or food station meal. For a plated meal, we can serve up to 80 guests. For non-summer events that only use the inside of the restaurant, we can accommodate up to 125 guests for a buffet or food station meal served reception style (not all guests will have a seat at the same time). If you have a dancefloor, then these numbers will decrease. We encourage you to work with our Events Manager for an accurate count based on your needs, as we are very flexible to customize for you.

- **What is the difference between a Buy Out and a Private Party?**

A BUY OUT means that the entirety of the restaurant and its patios are closed to members and the public for your event. You will have a total Food and Beverage Minimum to meet. If you do not meet that amount through food and beverage, a room charge will be assessed to make up the difference.

A PRIVATE PARTY means that you will be given a section of the restaurant for your event.

Members and guests will be able to use the remaining spaces in the restaurant and patios during your event.

- **What is included in the buyout price?**

In addition to the food and beverage and exceptional service, existing tables and chairs, ivory table cloths (for dinner tables and buffet or food stations), existing china, glassware and space are included. The client is responsible for rentals if required (tent, chairs, chair covers, table rounds for guests, upgraded china or table coverings). If Harvest is to make these arrangements and set up the rentals, a 20% charge on the rental fee will be assessed by Harvest.

- **When can I access the space or have vendors start setting up for my event?**

You can access the space 3 hours prior to the start time of your event to decorate.

- **How long do I have the space for my event?**

The rental period is for a four-hour event not including set up time. Additional hours, if needed, must be pre-approved by Harvest management and will be charged at \$250/hour. Events at Harvest must end at midnight.

- **Are there noise restrictions?**

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.

- **How much parking is available onsite?**

The Sonnenalp Club's surface parking lot includes approximately 150 parking spaces. It is set up as self-park, however we can provide valet parking for a fee.



- **When are our final attendance numbers due?**
Final guaranteed number of guests is due a minimum of ONE WEEK prior to the event. The guarantee is not subject to reduction.
- **When is the menu and wine selection due?**
All menu and wine selections are due no less than TWO WEEKS prior to the event. If selections are not confirmed by the required date, menu and wine selections are subject to chef and manager's choice. Harvest reserves the right to substitute if product is not available.
- **Do you have recommendations on transportation companies so our guests don't have to drive?**
Yes, we work closely with a few local shuttle companies that we can recommend to you.
- **Does Harvest staff assist with setting up the venue for our event?**
Harvest staff will set up Harvest's tables and chairs and room layout but is not available to set up décor for your event. Should you wish to rent different chairs and tables, Harvest will assess a \$350 fee to change out the furniture.
- **If we plan to use the patio for dinner seating, what happens if it rains?**
If you plan to use the patio for dinner seating, Harvest requires groups to tent the patios due to the high likelihood of rain in the afternoon/evening in Colorado. We can recommend an outside vendor for a quote. Due to the limited space inside the restaurant, we may not be able to accommodate moving guests inside if it rains.
- **Can our band set up and play on the patio?**
Harvest requires that you use a tent to cover the band if they play on the patio. They must adhere to the noise restrictions: 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 do a sound check before the event commences to ensure they do not exceed the sound limitations.
- **Do you have a sound system we can use?**
Harvest has a small PA system that can be used, based on availability. The system works best to project into one room and can be used for small events. Whenever possible, it is advisable to have your DJ or band provide their own sound system to ensure that it meets their needs.
- **What does "Estimated Total" refer to in my Banquet Order and Contract?**
The Estimated Total is the food and beverage estimate based on the guest count and menu provided by the client in addition to tax and gratuity.

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email: rlitt@sonnenalp.com



- **What is the Tax Rate and Gratuity at Harvest?**
The Sales Tax in Edwards, CO is 4.4% and the gratuity is set at 22% for all events.
- **Please explain your Cancellation Policy.**
If an event is cancelled in its entirety, the client will pay, as liquidated damages, a cancellation fee according to the following schedule:

<u>Cancellation Period</u>	<u>Cancellation Assessment</u>
0 - 30 days of the event date	Full payment of Estimated Total
31 - 90 days of the event date	50% payment of Estimated Total
91 days or more of the event date	25% payment of Estimated Total
- **Please explain your Deposit Policy and Schedule.**
 - A credit card authorization form is required to be on file for all group events
 - A 50% deposit based on the Estimated Total is due upon receipt of the signed contract in order to secure the date and venue.
 - Deposits are payable by check, credit card or wire transfer.

1.15.18