



Events at Harvest
at the Sonnenalp Club

2019



Endless Views,

Exquisite Food

4.01.19

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



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 - 60 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. 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!



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HARVEST BREAKFAST

The Continental

18

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

Harvest Hot Breakfast

20

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
Sliced bread & toaster, homemade jams & butter 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
Freshly Pressed-Juice pitcher (serves 6-7) 18

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 6

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

Coffee or Hot Cider by the gallon \$54; Hot Cocoa by the gallon \$65

All menus are subject to a state tax of 4.4% and a 24% service charge



HARVEST PLATED LUNCH

For 20 to 80 people

3 course 38

2 course 30

SOUP OR SALAD

Select one

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

New England clam chowder | homemade oyster crackers

Baby beet salad | watermelon, watercress, feta cheese, orange segments, candied pistachio, herb oil,
orange-chipotle 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

Crispy skin salmon | organic salmon filet, ratatouille, salsa verde

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

Grilled pork loin | sautéed red cabbage, roasted red 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

Lemon meringue pie | berry compote

Fresh fruit tart | vanilla custard & mint

Petit fours selection

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

All menus are subject to a state tax of 4.4% and a 24% service charge



BENTO BOX STYLE LUNCH

Served plated - maximum 20 people

28

Select one

- Chicken curry wrap | raisins, madras curry mayonnaise & shredded lettuce
- Chicken Caesar wrap | grilled chicken, parmesan, romaine lettuce, anchovy dressing
- Turkey club | mustard aioli, roasted tomato, lettuce and crispy bacon
- Pear, prosciutto, arugula 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, green beans

Select one

- Lemon meringue tart
- Flourless chocolate cake
- Chocolate chip ice cream sandwich
- Homemade ice cream selection

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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HARVEST BUFFET LUNCH

For 20 to 125 people

3 course 38

2 course 30

SOUP & SALAD | Select two

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

New England style clam chowder | homemade oyster cracker

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

Baby beet salad | watermelon, watercress, feta cheese, orange segments, candied pistachio, herb oil,
orange-chipotle vinaigrette

Wedge salad | romaine hearts, cherry tomatoes, cucumber, crispy bacon, 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 | organic arugula, oven roasted pears, candied walnuts, goat cheese, chardonnay vinaigrette

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

SUMMER: Berry creek salad | mixed greens, red quinoa, goat cheese, orange segments, toasted almonds, strawberries

MAINS | Select two

Crispy skin salmon | organic salmon filet, ratatouille, salsa verde.

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 include ice tea and lemonade

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

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LIGHT & HEALTHY LUNCH

28 per person

Choice of 1 protein with 2 salads or 1 salad & 1 soup

PROTIEN | Select one

- Grilled lemon chicken breast, grilled peppers & olive relish
- Poached salmon with tzatziki sauce
- Sliced medium rare marinated flat iron steak with chimichurri
- Grilled or poached shrimp & cocktail sauce
- Rare tuna with fresh peach salsa and chipotle aioli *add \$5*

SOUP

- Oven roasted tomato soup | goat cheese croquette
- Pumpkin soup | madras curry and dark chocolate shavings
- New England style clam chowder | homemade oyster cracker
- Potato-porcini soup | fresh chives and truffle oil
- Moroccan style chickpea soup | harissa oil and yogurt
- SUMMER: Gazpacho | traditional Spanish cold soup, basil oil & garlic croutons

SALAD

- Baby beet salad | watermelon, watercress, feta cheese, orange segments, candied pistachio, herb oil, orange-chipotle vinaigrette
- Wedge salad | romaine hearts, cherry tomatoes, cucumber, crispy bacon, 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 | organic arugula, oven roasted pears, candied walnuts, goat cheese, chardonnay vinaigrette
- Caesar salad | romaine hearts, anchovy dressing, parmesano reggiano, garlic croutons
- SUMMER: Berry creek salad | mixed greens, red quinoa, goat cheese, orange segments, toasted almonds, strawberries

All lunches include ice tea and lemonade



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
- Tomato, serrano ham and manchego on baguette 4
- Melon & prosciutto, balsamic glaze & micro greens 4
- Chorizo stuffed mushroom cups 4

FROM THE SEA

- Snapper ceviche, yellow leche de tigre, serrano pepper, cilantro 5
- 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 5
- Jumbo shrimp cocktail, lemon gremolata 4
- Octopus and purple potato skewers, EVO and Spanish paprika 5
- Baked oysters rockefeller 4
- Mini crab cakes with chipotle aioli 5
- Salmon ceviche spoons, soy-chili sauce, avocado puree, sesame 5
- Hamachi crudo, ponzu, salmon roe, micro cilantro 5



FROM THE GARDEN

- Tomato mozzarella and basil skewer, balsamic reduction 3
- Brie, oven roasted pear, pesto and arugula bruschetta 3
- Stuffed mushroom with goat cheese or gorgonzola, dolce and balsamic reduction 4
- Veggie samosa with yogurt-mint sauce 3
- Lemon pepperonata crostini & shaved parmesan
- Mini grilled cheese, provolone, smoked cheddar, brioche 3
- Mini quiche lorraine, bacon, leeks & gruyere 4
- Mini mushroom tart 3
- Patatas bravas, spicy sofrito, roasted garlic aioli 3
- Gazpacho shooter, basil oil 3
- Chilled avocado, corn and cilantro soup 3
- Beet gazpacho, herb sour cream 3

All menus are subject to a state tax of 4.4% and a 24% service charge



PLATED DINNER

Available for groups of 20 - 80

3 course 55

Includes bread service and house made spreads

SALAD | Select one

Roasted beets | watermelon, watercress, feta cheese, orange segments, candied pistachio, herb oil, orange-chipotle vinaigrette

Pear salad | organic arugula, oven roasted pears, candied walnuts, goat cheese, chardonnay vinaigrette

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

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

Or

SOUP | Select one

Oven roasted tomato soup | goat cheese croquette

Pumpkin soup | madras curry and dark chocolate shavings

New England style clam chowder | homemade oyster cracker

Potato-porcini soup | fresh chives and truffle oil

Moroccan style chickpea soup | harissa oil and yogurt

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

ENTRÉES | Select one

Short ribs | soft polenta, ratatouille and veal jus

Organic salmon | saffron risotto, asparagus and confit cherry tomatoes

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

Pork chop medallions | sautéed red cabbage, roasted red potatoes, brandy-butter apples

Beef tenderloin | roasted garlic mashed potatoes, green beans and veal jus *add 8*

New York striploin | Yukon potato gratin, shallot confit & chimichurri *add 7*

DESSERT | Select one

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

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

Add extra entrée choice for an additional \$10 per person, preselected quantities must be made at least one week prior

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HARVEST BUFFET

Our Signature Dishes

Available for groups of 20-125
50

TO START | Select two

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

Wedge salad | romaine hearts, cherry tomatoes, cucumber, crispy bacon, 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 lemons dressing

SUMMER: Berry creek salad | mixed greens, red quinoa, goat cheese, orange segments, toasted almonds, strawberries

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

Crispy skin salmon | organic salmon filet, ratatouille, salsa verde

Beef & mushroom lasagna | spinach, wild mushrooms, pomodoro sauce, parmesano reggiano

Truffle mac and cheese | brie cheese, parmesan cream herb bread crumbs

Rainbow trout | leeks, herbs and lemon stuffed trout, black forbidden rice,
confit cherry tomatoes & lobster-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 | chef's selection of bite size desserts

Fruit crisp | seasonal fruit, oatmeal crumble, vanilla ice cream



THEMED BUFFETS

MEDITERRANEAN BUFFET | 55

Panzanella salad | toasted focaccia, cherry tomatoes, bocconcini, basil, arugula, EVO and balsamic vinegar
Antipasto display | marinated & grilled vegetables (mushrooms, zucchini, bell peppers, etc), sliced prosciutto, sopressata salami, coppa, marinated olives and toasted baguette

Spinach salad | hardboiled egg, cherry tomatoes, bleu cheese crumbles and warm bacon vinaigrette

Salmon & sole roulade | lemon-caper beurre blanc

Braised chicken thighs | olives, tomato and basil

Veal scaloppini | mushroom-marsala sauce

Tiramisu parfait

Salted caramel panacotta

Chocolate mousse cannoli

MEXICAN FIESTA | 53

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 | 60

Mixed greens | quinoa, roasted squash, pepitas and sherry vinaigrette

Roasted beets | candied pistachio, 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

All menus are subject to a state tax of 4.4% and a 24% service charge



ADD ON STATIONS

Minimum 20 people

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 | assorted cured meats, spreads, olives and jams 12

Crudit  & cheese combo | seasonal fresh vegetables served with homemade hummus & dips with local and imported cheeses, lavosh, crackers and homemade grissini | 16

Cheese & charcuterie combo | local and imported cheeses, seasonal fruit, lavosh, crackers and homemade grissini with assorted cured meats, spreads, olives and jams 16

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

Trio of salads station | choose three salads from menu 12

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 | includes homemade chips 10

Gourmet trio of sandwiches | Turkey club, Reuben sandwich and veggie wrap 14

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

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

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

*stations can be unmanned or chef served with chef fee \$150 per chef - 1 chef for every 40 persons

CARVING STATIONS

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

Minimum 20 people

Turkey breast | cranberry-apple chutney, freshly baked rolls 10

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

Leg of lamb | tzatziki sauce and pita pockets 13

Pepper crusted beef tenderloin | horseradish cream, Dijon mustard, freshly baked rolls 14

Salmon en cro te | puff pastry wrapped salmon, wild rice and salsa verde 13

SWEET STATIONS

S'mores at the fire pit on the patio 9 (WINTER: includes hot chocolate)

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

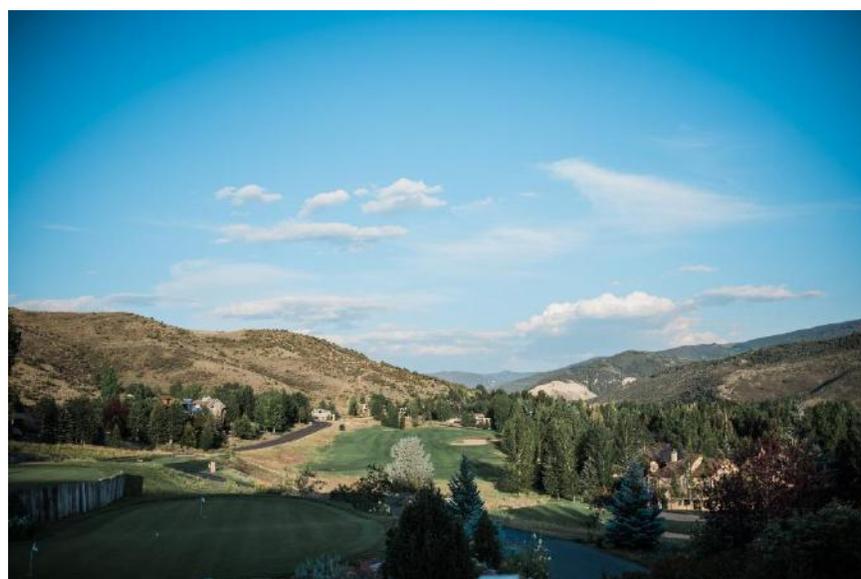
Churros | cinnamon and sugar dusted with spiced caramel, chocolate & raspberry sauce 9

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2019 BEVERAGE PACKAGE OPTIONS

Harvest is happy to work with you to create beverage packages to suit your needs. Cash bar is available.

Open Bar Based on Consumption

Event host pays for each individual drink ordered by members of your party. You will only pay for drinks that are ordered at the event, not a flat rate fee. While Harvest can provide you a reasonable estimate before your event, you will know your actual charges after the event. Drinks at Harvest range in price from \$6 to \$35.

Please note that wine is charged by the bottle at Harvest events.

Club Wine & Beer Bar | Domestic & Imported Bottled & Draft Beer, Select Red & White Wine*, Non-alcoholic beverages. Guests pay for mixed drinks on their own.

Club Level Bar | Mixed Drinks up to \$12 each, Domestic & Imported Bottled & Draft Beer, Select Red & White Wine*, Non-alcoholic beverages (well level drinks and some brands)

Premium Level Bar | Mixed Drinks up to \$16 each, Domestic & Imported Bottled & Draft Beer, Select Red & White Wine*, Non-alcoholic beverages (excluded beverages include single malt scotch and certain tequilas)

Full Open Bar | All Mixed Drinks, Domestic & Imported Bottled & Draft Beer, Select Red & White Wine*, Non-alcoholic beverages

Open Bar by the Hour

A flat rate is charged for drinks at your event based on number of guests in attendance and length of event. This approach allows the event host to know the cost of the bar prior to the start of the event. Prices below are listed per person.

Youth under 21 years old are charged \$10 per person.

Club Wine & Beer Bar | *Two Hours \$21 Three Hours \$28 Four Hours \$35*

Domestic & Imported Bottled & Draft Beer, Select Red & White Wine*, Non-alcoholic beverages. Guests pay for mixed drinks on their own

Club Level Bar | *Two Hours \$25 Three Hours \$32 Four Hours \$39*

Mixed Drinks up to \$12 each, Domestic & Imported Bottled & Draft Beer, Select Red & White Wine*, Non-alcoholic beverages

Premium Level Bar | *Two Hours \$28 Three Hours \$36 Four Hours \$44*

Mixed Drinks up to \$16 each, Domestic & Imported Bottled & Draft Beer, Select Red & White Wine*, Non-alcoholic beverages

Full Open Bar | *Two Hours \$31 Three Hours \$40 Four Hours \$49*

All Mixed Drinks, Domestic & Imported Bottled & Draft Beer, Select Red & White Wine*, Non-alcoholic beverages

*Your Harvest events manager will send you a limited wine list 4 weeks prior to your event date for you to select wines by the bottle. Wine selections can be customized to include champagne toast or to offer a different selection during dinner.



Events Guidelines and Terms of Service 2019

4.01.19

BUY OUTS AND MINIMUMS

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

Low Season: October 1, 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

High Season: May 31, 2019 through September 30, 2019

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

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. Peak times surround these dates may be subject to High Season rates. Please inquire for details.

**Minimums pricing and dates are subject to change*

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 & SERVICE CHARGE

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 24% service charge assessed on food and beverage charges which is shared by the front and back of house staff.

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 The Sonnenalp Club. Menu selections must be finalized ONE MONTH prior to event date.



FOOD & BEVERAGE MINIMUM

Food & Beverage Minimum (F&B 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 stations, 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. Fees assessed by Harvest are not applicable to the F&B Minimum. Should the actual food and beverage cost not meet the minimum established, an Unmet Minimum 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. For Private Parties, Harvest must approve live or DJ music. It is at the discretion of the management whether this will be permitted.

AUDIO VISUAL EQUIPMENT

For full buyouts, Harvest can play designated Pandora stations determined by Client. 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 or video during their event. We recommend testing the system prior to the event. Additional AV needs should be addressed through outside vendor.



DECORATIONS

CANDLES: No open flames are allowed, so candles must be in a 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

There is a \$500 set up fee to arrange the furniture for your event. Should you wish to keep the regular dinner arrangement, the fee may be reduced or eliminated. Set up begins two hours prior to the start of your event. An additional fee will be charged if Harvest is to set up rental items (chairs, tables, chair covers, chargers, etc.)

USE OF SPACE

The rental period is for a four-hour event from the start of your 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 surface parking lot includes approximately 150 parking spaces. It is set up as self-park, however valet parking can be provide for a fee. A limited number of spaces will remain available for club members to access the fitness center and golf course (in season).

Event Frequently Asked Questions | 2019

4.01.19

- **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 200 guests for a buffet. For non-summer events that only use the inside of the restaurant, we can accommodate up to 100 guests for a buffet or 200 for a reception style event (with limited seating). For a plated meal, we serve up to 80 guests. 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 Food and Beverage Minimum to meet. If you do not meet that amount through food and beverage, an "unmet minimum fee" is assessed to make up the difference. Members will still have full use of the rest of the club (pool, golf, locker rooms, fitness center).

A PRIVATE PARTY gives your group 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. You will have a Food and Beverage Minimum to meet. If you do not meet that amount through food and beverage, an "Unmet Minimum Fee" is assessed to make up the difference.

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

In addition to the food and beverage and exceptional service, existing tables and chairs, existing china, glassware and use of space are included. The client is responsible for rentals if desired (tent, chairs, chair covers, alternative or additional table, upgraded china or table coverings). If Harvest is to make these arrangements, 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?**

Our staff will set up room layout 2 hours prior to the start time of your event. Therefore, you can access the space 2 hours prior to the start time and work alongside our restaurant staff. Rentals may be delivered the morning of the event.

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

The rental period is for a three to 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.

- **We are members of the Sonnenalp Club. Do we receive a discount on food and beverage?**

Member discounts do not apply to special events and buy outs. However, Harvest will waive the deposit fee for members.

- **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 valet parking can be provide for a fee. A limited number of spaces need to remain available for club members to access the fitness center and golf course (in season).
- **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 ONE MONTH 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 make substitutions if product is not available.
- **Do you have recommendations on shuttle companies if we do not want our guests to drive?**
Yes, we work closely with a few local shuttle companies that we can recommend to you. Upon signing your contract, Harvest can provide you with a list of preferred vendors with whom we have worked. The Sonnenalp Club does not provide shuttle service.
- **Does Harvest staff assist with setting up the venue for our event?**
Harvest charges a \$500 venue set up fee for our staff to set up Harvest's tables and chairs and your room layout. An additional fee may apply to additional set up asked of Harvest (décor, rentals including chargers, chairs, chair covers, etc.)
- **If we plan to use the patio for dinner seating, what happens if it rains?**
If you plan to use the patio for seating, Harvest requires groups to tent the space. Colorado's weather means there is a high likelihood of rain in the afternoon/evening. We can recommend an outside vendor for a quote. Due to the limited space inside the restaurant, we are not 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. We highly recommend that you invest in sides for the tent so that we can assist in lowering sides in case of rain. Bands 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 offer options for kids' meals and vendor meals for events?**
Yes, we have two options. For kids ages 3 & under, there is no charge. children 4-12 years old can eat off the buffet for \$25 each or get a Harvest Kids Meal for \$15 each (example: chicken tenders, veggie, mac & cheese and ice cream). For vendors we prepare a box lunch style meal for \$15 each or a hot meal (chef's choice) for \$25 each. Reservations for these meals is required no less than 3 days prior to your event. An order form will be provided for you to choose from options.

- **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 when used in one room. Whenever possible, it is advisable to have your DJ or band provide their own sound system to ensure that it meets your 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 including applicable fees, tax and gratuity.
- **What is the Tax Rate and Gratuity at Harvest?**
The sales tax in Edwards, CO is 4.4% and the Sonnenalp Club service fee is currently 24% for Harvest events. The service fee is shared among front of house staff and kitchen staff.
- **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.