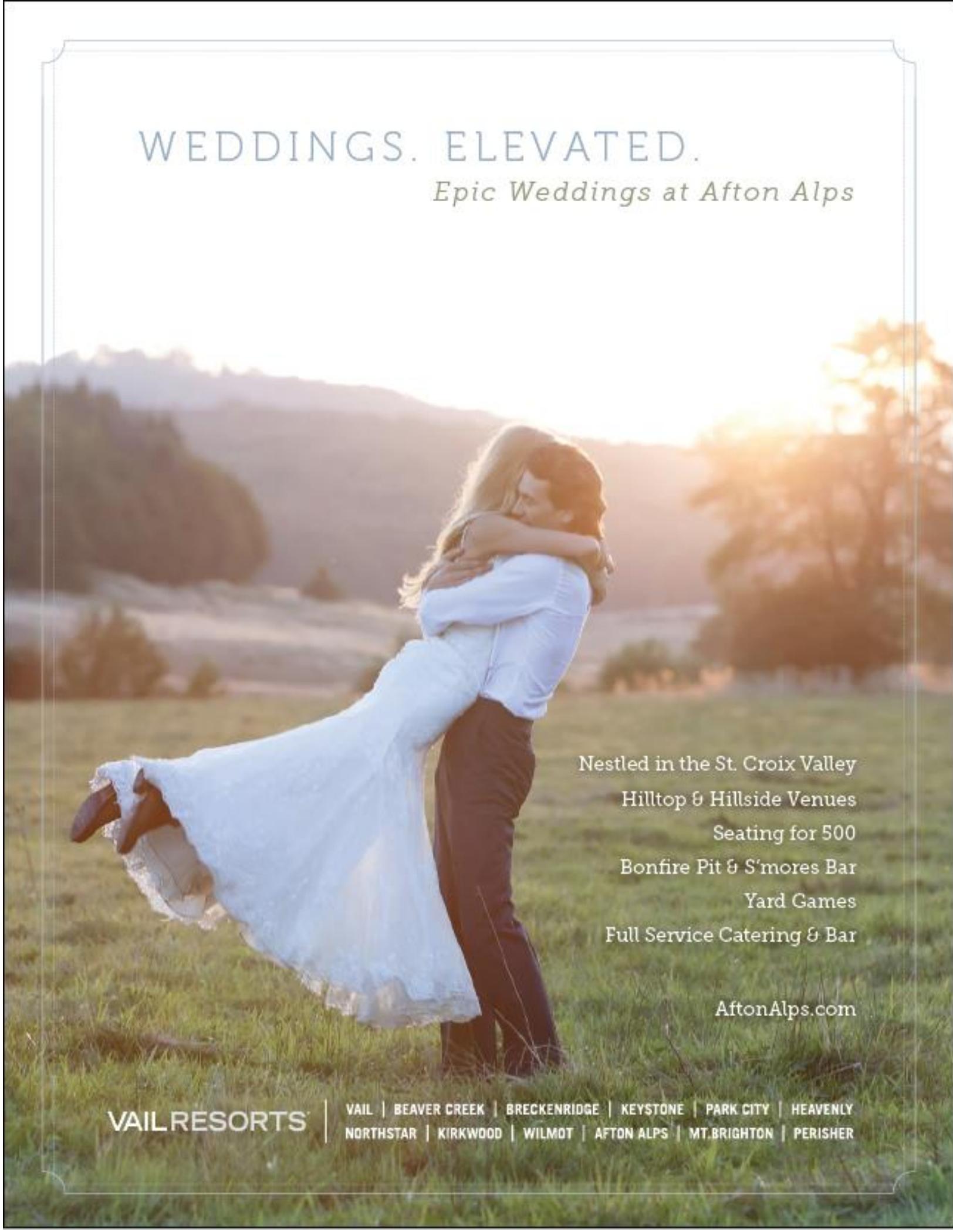


# WEDDINGS. ELEVATED.

*Epic Weddings at Afton Alps*

A romantic scene of a bride and groom embracing in a vast, green field at sunset. The bride is wearing a white lace wedding dress and the groom is in a white shirt and dark trousers. The background features rolling hills and a large tree, with the sun low on the horizon, creating a warm, golden glow.

Nestled in the St. Croix Valley  
Hilltop & Hillside Venues  
Seating for 500  
Bonfire Pit & S'mores Bar  
Yard Games  
Full Service Catering & Bar

[AftonAlps.com](http://AftonAlps.com)

VAIL RESORTS

VAIL | BEAVER CREEK | BRECKENRIDGE | KEYSTONE | PARK CITY | HEAVENLY  
NORTHSTAR | KIRKWOOD | WILMOT | AFTON ALPS | MT. BRIGHTON | PERISHER



## *St. Croix Room*

Surrounded by the sights and sounds of nature, your guests will enjoy the beautiful hillside & creek-side views through the vaulted windows of the St. Croix Room. The St. Croix Room accommodates up to 300 guests.

## *Paul's*

Your guests will enjoy the relaxing environment of Paul's offering more incredible views of the slopes. Paul's provides a fun casual setting accommodating up to 200 guests.

## *Highlands Chalet*

Overlooking the valley and resting hilltop, you will find the Highlands Chalet which also houses the Afton Alps Golf Clubhouse and The Crest. Boasting views of blue sky and green slopes, the Highlands Chalet

For a unique experience, we can host 500 guests by combining Paul's & the St. Croix Room.

Call today for a tour, 651.436.5245x211 or email [jburt@vailresorts.com](mailto:jburt@vailresorts.com)



# CHALET RENTAL AGREEMENT

Daily Rates: Prices and fees subject to change.

Highlands Chalet, \$3000 - St. Croix Room, \$3500 - Paul's, \$3500

St. Croix Room & Paul's - \$4500 - **Chair Lift Included (weather permitting)**

On-site Ceremony - \$500 Includes outdoor ceremony site and alternate indoor space in case of inclement weather.

Additional fees will be charged if extra services are needed.

Date of Event: MONTH \_\_\_\_\_  
DAY \_\_\_\_\_ YEAR \_\_\_\_\_ Estimated  
number of guests \_\_\_\_\_

## Rental includes:

- Tables & chairs set up
- Skirting on select tables
- White linen tablecloths & napkins
- Glassware, silverware, plates & water carafes
- Service staff & bartenders with full bar
- Single Pass Buffet service and set up
- Chair lift (weather permitting)

Deposit equal to room rental is due when this agreement is signed and is required to secure date. Deposit is **non-refundable** if you decide to cancel. Any applicable deposits will be credited to your final bill.

**Final payment of catering bill & final head count** is due one week prior to the event. Please initial each box to confirm that they have read and agree to abide by the terms contained in this agreement.

Damages: The renting party will be responsible for all damages indoors or outdoors that are not normal wear and caused by the action of their guests. We ask that you please refrain from using any tape, confetti, staples, or nails when decorating. Afton Alps will provide standard cleaning. Credit card on file will be charged to cover any damages or excessive cleanup (\$150 cleanup fee for confetti, rose petals, popcorn, etc.)

Liability: Afton Alps assumes no responsibility for accidents or loss or damage to personal property. All persons who use our facilities and equipment do so at their own risk. Afton Alps is not liable for accidents.

Entertainment: Last call for alcohol at 11pm. Bands or DJs finish and all parties must vacate the building by 12a.m.

Security: A Law enforcement officer is required to be on duty at the party for security purposes. The fee is \$500. Afton Alps will make arrangements for the security but the fee must be paid by the renting party (Prices subject to change).

Liquor Policy: We provide cash bars with bartenders. All beverages (Alcoholic & non-alcoholic) must be provided by Afton Alps. No outside liquor is permitted.

Food Policy – Minimum Food & Beverage Purchase: St. Croix Room & Pauls - \$6500. Highlands - \$4500. No outside food is permitted on property - all food and beverage must be provided by Afton Alps.

In the event of unforeseen circumstances, Afton Alps reserves the right to transfer the renting party to an alternative room or location with the consent of the renting party. The down payment may be refunded if this causes a conflict.

## RENTING PARTY:

Name of Bride (please print) \_\_\_\_\_

Email \_\_\_\_\_

Address \_\_\_\_\_

City \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_

Signature \_\_\_\_\_

Date \_\_\_\_\_ Primary Phone \_\_\_\_\_

Name of Groom (please print) \_\_\_\_\_

Email \_\_\_\_\_

Address \_\_\_\_\_

City \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_

Signature \_\_\_\_\_

Date \_\_\_\_\_ Primary Phone \_\_\_\_\_

Visa MasterCard Discover American Express

Full name as it appears on credit card: \_\_\_\_\_

CC# \_\_\_\_\_

Exp. Date. \_\_\_\_\_ CVV Code \_\_\_\_\_

Afton Alps Office Use: Name \_\_\_\_\_

Customer number \_\_\_\_\_

Date \_\_\_\_\_

# ROOM SET UP

## LINENS & DÉCORATIONG

All tables will be set with white linen tablecloths and napkins.  
Coloured linens and napkins available for an additional cost.  
Guests can schedule one day from 9-5pm Thursday-Friday to decorate.

## SKIRTING

The following skirting is provided:

Entry or Guest Book Table

Head Table          Buffet Table

Gift TableDJ Table

Cake Table          Coffee Table

(Additional skirted tables available for \$25 per table)



## CHINA AND GLASSWARE

All tables will be set with servings for each guest:

Water goblet

Plate, salad fork, dinner fork, knife and spoon

All drinks from the bar will be in clear plastic glasses

## ADDITIONALSERVICES & FEES

Coloured Linens	Market Price
Sound System	\$250
Projector & Screen	\$250
Cake Cutting	\$250
Cake Carving	\$1/person
Multiple Entrees	Market Price
Unlimited Outdoor games	\$50
Golf Cart Rental	\$50 Per Cart
Bon Fire Pit	\$100
(Includes wood, starting & monitoring of fire)	

*Prices and fees subject to change. State sales tax and 20% service charge applies to all food & beverage tabs.*

# SINGLE PASS BUFFET MENU

## *Chicken Entrées*

Chicken Saltimbocca - Italian seasoned chicken breast stuffed with prosciutto ham and Swiss cheese – \$34.95

Chicken Marsala - Seasoned chicken breasts topped with a rich mushroom and Marsala cream sauce – \$24.95

Chicken Parmesan - Breaded with parmesan cheese and topped with marinara sauce – \$24.95

Whole Roasted Chicken - A quarter chicken seasoned with rotisserie spices and roasted – \$23.95

## *Beef Entrées*

Rib Eye - Garlic rubbed and slow roasted. Served with au jus and a with house seasoning blend – \$33.95

Filet Gorgonzola - Tenderloin medallions of beef sautéed in garlic and topped with a creamy gorgonzola sauce – \$35.95

Beef Marsala - Tenderloin medallions of beef topped with a rich mushroom and Marsala cream sauce – \$33.95

6 oz. Fillet Mignon - (8 oz. portions available) – \$33.95

## *Pork Entrées*

Roasted Pork Tenderloin - Slow roasted with fresh sage and house seasoning blend – \$23.95

BBQ Ribs - Baby Back ribs slow smoked and basted with a zesty BBQ sauce – \$29.95

Honey Baked Ham - Basted with a sweet honey and pineapple glaze – \$20.95

*Prices subject to change based on current market value. Please contact us for current prices.*

*Prices and menu items based on market availability and do not include tax or service charges.*

*Buffet Service is not an unlimited buffet. Unlimited buffet available for an additional fee.*

# SINGLE PASS BUFFET MENU {CONTINUED}

## *Pasta Entrées*

Chicken Fettuccini - Seasoned grilled chicken breasts tossed with fettuccini pasta and a creamy Alfredo sauce – \$24.95

Vegetable Primavera - Fresh seasonal vegetables tossed with a pesto cream sauce on a bed of linguine – \$21.95

Lasagna - Italian sausage or vegetarian topped with marinara or Alfredo sauce – \$23.95

Baked Rigatoni - Italian sausage, rigatoni noodles and ricotta cheese tossed with marinara sauce – \$21.95

## *Seafood Entrées*

Coconut Shrimp - Gulf shrimp breaded in roasted coconut and panko breading and fried to a golden brown – \$36.95

Baked Salmon - Atlantic salmon lightly seasoned, baked and topped with basil pesto – \$27.95

Lemon Pepper Walleye - Broiled Canadian walleye dusted with lemon pepper and served with a brown butter sauce – \$34.95

### BUFFETT DINERS INCLUDEE YOUR CHOICE OF:

(select one per column)

Caesar Salad

Pasta Salad

Roasted Baby Reds

Green Beans

Tossed Salad

Wild Rice Salad

Mashed Potatoes

Vegetable Medley

Corn

Dinner Rolls available for additional fee.

## SPECIALTY DIETARY OPTIONS AVAILABLE UPON REQUEST.

*Please contact us for current pricing. Prices subject to change based on current market value.*

*Prices and menu items based on market availability and do not include tax or service charges.*

*Buffet Service is not an unlimited buffet. Unlimited buffet available for an additional fee.*

## HORS D'OEUVRES

Platters serve 30-40 guests. Price is based on a 50/ct of each hors d'oeuvre.

Appetizers are served buffet style. Butler pass service is available for an additional charge.

Mini Quiche - \$100

Egg Rolls - \$80

Chicken Wings - \$80

Meatballs - \$65

Bruschetta - \$65

Chicken Quesadillas - \$50

Fruit Tray - \$65

Vegetable Tray - \$55

Cheese Tray with Crackers - \$45

Chips and Salsa - \$40

Chips and Queso Dip - \$65

## HOAGIE SANDWICHES

Meat Selection - turkey, ham, or salami

lettuce – tomato – onion – mayo - mustard

12 Pieces - \$45

*Prices subject to change based on current market value. Please contact us for current prices.  
Prices and menu items based on market availability and do not include tax or service charges.*

## PRE CEREMONY

- Coffee, Juice, and Soda - Prices Vary
- Muffins: 2.25 oz Bran, Blueberry and Banana - \$3 Per Piece
- Cake Donuts - Serves 12 - \$20
- Cinnamon Rolls - Serves 12 - \$18
- Apple, Orange, or Banana - \$1 Per Piece
- Vegetable and Meat Egg Bake - Serves 12 - \$50
- Breakfast Sandwich - \$5 Per Piece
- Fruit Tray - Serves 35-40 - \$80
- Vegetable Tray - Serves 35-40 - \$65
- Meat and Cheese Tray with Assorted Crackers - Serves 35-40 - \$65

## LATE NIGHT SNACKS

- Snack Mix - Serves 20-25 - \$15
- Tortilla Chips and Pico - Serves 35-40 - \$43
- Tortilla Chips and Guacamole - Serves 30-35 - \$45
- Hummus and Pita - Serves 50-55 - \$100
- Cheese Pizza - Serves 4-6 - \$20 (*\$2.50 per additional topping*)
- Taco Bar with Meat Option (Chicken, Pork, or Beef) - Serves 40-50 - \$135-\$195
- Chicken Strips - Serves 30-40 - \$155
- Fajitas: Beef or Chicken - Prices available upon request.
- Fried Wisconsin Cheese Curds with Ranch and Marinara Dipping Sauces - Serves 40-50 - \$75
- Other options available upon request.

*Special requests are available on an individual basis.  
Prices subject to change based on current market value.  
Prices and menu items based on market availability and do not include tax or service charges.*

## KEG BEER

We serve domestic and local beers on tap. Imported and specialty barrels are available upon request.

Unused beer or wine cannot be taken from the premise. Pricing by the 20 oz. glass or keg available.

Domestic Keg: Michelob Golden Draft Light, Budweiser, Bud Light – \$300

Coors Light, Grainbelt Premium – \$325

Premium Keg: Shock Top, Nordeast, Afton Amber – \$350

Non-alcoholic: Canned O'Doul's

Craft Keg: Furious and Summit EPA – \$425

## WINE & CHAMPAGNE

House Wines – \$25 per 750ml bottles

Choose from light fruitful whites to full bodied reds. Additional wines are available upon request.

Unused wine cannot be taken from the premise.

### Red Wines

Columbia Merlot

Dancing Bull Zinfandel

Mirassou Pinot Noir

Dark Horse Cabernet

### White Wines

Ecco Domani Pinot Grigio

Polka Dot Riesling

William Hill Sauvignon Blanc

Barefoot White Zinfandel

Dark Horse Chardonnay



## LIQUOR

We offer a fully stocked bar with provided bartender and carry all the local favorites.

Drinks can be purchased on a cash bar basis or open bar tab upon request.

Package Liquor pricing:

Beer + wine - \$10 per person per hour.

Rail drinks, beer + wine - \$15 per person per hour

Top Shelf cocktails, beer + wine - \$20 per person per hour

## MISC. BEVERAGES

Soda - Juice - Coffee

Unlimited soda and coffee – \$1 per person

Unlimited soda, coffee and juice – \$1.50 per person

*State sales tax, liquor tax and 20% service charge applies to all beverage tabs.*