



Sonnentalp
Hotel
Timelessly Vail

Celebrate THE SEASON

2017 HOLIDAY GUIDE FOR LUDWIG'S RESTAURANT

Book before November 1st, 2017 and receive two complimentary nights at the Sonnenalp Hotel

LOCATION | 20 Vail Road, Vail, CO- 81657 | (970) 479.5463

CONTACT | Nathalia Spring | (970) 479.5463 | nspring@sonnenalp.com

SPACES | Full Restaurant Buyout | Terrace + Sunroom | Stuberl

Full Restaurant Buyout | 160 plated, 125 buffet, 250 Cocktail Reception

One of Vail's most traditional restaurants, Ludwig's has been recently renovated and transformed into a unique mountain private dining destination. Focused on hosting large and small groups year-round, Ludwig's offers expert service & warm hospitality in a magical setting that has the power to combine the natural *al fresco* beauty with the warmth and convenience of a traditional dining room.

The Stuberl Private Dining Room | 25 seated. 35-40 reception

The Stuberl offers the perfect setting for an intimate and memorable experience. Tastefully decorated to enchant you and your guests with the rustic Bavarian charm, the Stuberl also has a private patio and entrance (summer only), making it an exceptional venue for you and your guests to relax and enjoy the Gore Creek before your meeting or dinner.

Sunroom + Terrace | 120 plated; 100 buffet; 150 reception

FOOD AND BEVERAGE

Our menu offers sophisticated and approachable fare that is constantly evolving to highlight the current season and the highest quality ingredients.

Our bar boasts locally and imported distilled spirits, handcrafted cocktails, some of our favorite Colorado beers and a versatile wine list.

Our talented executive chef, Florian Schwarz is also available upon request to create meals based on our guests' vision. Please inquire.

www.sonnenalp.com | request a proposal: nspring@sonnenalp.com | 970.479.5463

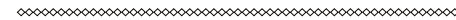
Celebrate THE SEASON

2017 HOLIDAY GUIDE FOR LUDWIG'S RESTAURANT

Food and Beverage Minimums

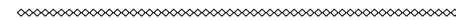
Ludwig's Private Dining Room - Stuberl

Thursday- Saturday Dinner	\$4,000 – \$6,000*
Sunday- Wednesday Dinner	\$1,500 – \$4,000*
Monday-Sunday Lunch	\$1,000 – \$3,000*
Monday-Sunday Breakfast	\$1,000 – \$3,000*



Ludwig's Terrace and Sunroom

Thursday- Saturday Dinner	\$8,000 – \$18,000*
Sunday- Wednesday Dinner	\$5,000 – \$10,000*
Monday-Sunday Lunch (available starting at 1pm)	\$1,000- \$4,000
Monday-Sunday Breakfast	N/A



Ludwig's Full Restaurant Buyout

\$8,000- \$22,500

* Blackout dates apply



Policies | We require a signed contract and a deposit to book any of the spaces above.

Menu | Our event menu options are divided into the three categories. Continued on the next page.

www.sonnenalp.com | request a proposal: nspring@sonnenalp.com | 970.479.5463



**Sonnenalp
Hotel**

Timelessly Vail



Celebrate THE SEASON

2017 HOLIDAY GUIDE FOR LUDWIG'S RESTAURANT

Dinner Buffet

2017 Holiday Special Dinner Buffet	\$59 /guest**
Colorado Buffet	\$74/guest
Signature Bavarian Buffet	\$71/guest
Design your Buffet Menu	\$79/guest

Plated Dinners

3 Courses Plated Dinner	\$92 /guest
4 Courses Plated Dinner	\$102/guest
5 Courses Plated Dinner	\$112/guest

**Please inquire for menu selections and additional menu options.
Price per person does not include alcohol, gratuity or tax

Hors D'Oeuvres Reception

We offer an incredible versatile hors d'oeuvres menu that includes both stations & passed appetizers, as well as beautifully crafted dessert displays. Here are some of our guest's favorites, please inquire for additional selections.

Charcuterie Display | domestic and imported cheeses and meats, dried fruit, fresh grapes cornichons, housemade pear mustard and seasonal chutneys. \$24 pp
Wild Sockeye Smoked Salmon Display | traditional accoutrements \$ 18pp
Colorado Lamb Chops | herb crust, thyme reduction \$59/doz



**Sonnenalp
Hotel**

Timelessly Vail

Celebrate THE SEASON

2017 HOLIDAY GUIDE FOR LUDWIG'S RESTAURANT

Beverage Packages

We offer a variety of beverage packages to suit the needs of your group. From all inclusive bars charged hourly to charges based on consumption our team will ensure that you and your guests have everything they need to enjoy their evening.

Our ALL INCLUSIVE packages start at \$24 pp for the first hour
Selections for this package will include beer, wine, liquor
signature cocktails, mineral water & assorted juices.

Additional Information

SONNENALP'S DINING SPACES | In addition to Ludwig's Restaurant, we also have a variety of spaces in which we ARE able to accomodate groups privately or semi-privately:

SWISS CHALET RESTAURANT | up to 90 seated

BULLY RANCH RESTAURANT | up to 90 seated

KING'S CLUB LOUNGE | up to 125 seated

LIBRARY | up to 30 seated

HARVEST RESTAURANT (located at the Sonnenalp Club in Edwards) | 12-200ppl

MEETING SPACES ARE ALSO AVAILABLE FOR DINING:

Allgau | 32-60 ppl

Bavaria | 48-120 ppl

Fischen | 32-70 ppl

Garmish | 20-30 ppl

Grand Bavaria | 250+ ppl



Sonnenalp
Hotel

Timelessly Vail

Celebrate THE SEASON

2017 HOLIDAY GUIDE FOR LUDWIG'S RESTAURANT

Sample Dinner Menu

3 COURSE PLATED DINNER \$92

starters

LOBSTER BISQUE

Maine lobster broth and meat, tarragon oil

GOAT CHEESE SALAD

crispy Haystack mountain chevre, sundried tomatoes, red onion marmalade

entrees

LAMB LOIN

herb crusted Colorado lamb, winter vegetables ratatouille, potato gratin

PAN SEARED COLORADO TROUT

almond butter, sautéed baby spinach, roasted parsley potatoes

MUSCOVY DUCK BREAST

seared breast, housemade potato gnocchi
roasted asparagus, orange-pepper demi glaze

desserts

CLASSIC TIRAMISU

vail mountain coffee sauce, vanilla

CHERRY TART

yogurt-raspberry ice cream, berry compote



Sonnenalp
Hotel

Timelessly Vail