

**THE PERFECT SETTING,**



**FOR SPECIAL OCCASIONS.**

*Nestled among the rolling hills & wooded landscapes of the St. Croix River valley, you will find the perfect backdrop for your special occasion.*

*Our distinctive chalets provide a variety of options whether you are hosting a wedding, anniversary, convention or special event. Choose from three banquet rooms, each offering unique settings for your gathering of 100-400 guests.*

*Call today, we'd be happy to give you a tour of our facility. 651.436.5245 or 1.800.328.1328.*

*Visit [www.aftonalps.com](http://www.aftonalps.com), (select "Summer" on the menu bar, then "Reception Hall" to view more photos of our unique settings).*

**ST. CROIX ROOM**

Surrounded by the sights and sounds of nature, your guests will enjoy the beautiful hillside & creekside views through the glass vaulted windows of the St. Croix Room. This area accommodates **200-400 guests**.

**HIGHLANDS CHALET**

Overlooking the valley and resting hilltop, you will find the Highland Chalet, boasting views of blue sky and green slopes. The Highland Chalet seats **100-200 guests** and also houses the Afton Alps Golf Clubhouse.

**PAUL'S PUB**

Yet more lovely views of wooded slopes, your guests will enjoy the relaxing environment of Paul's Pub. With recent renovations and a large bar stretching the length of the room, Paul's Pub provides a fun & casual setting for parties of **100-200 guests**.

## ROOM SET UP

### **LINENS**

All tables will be set with white linen table cloths and napkins.

### **SKIRTING**

The following skirting is provided:

Head Table

Gift Table

Cake Table

Each additional table \$15

\*Guests are welcome to provide any additional room decorations and centerpieces for the tables.

Decorating times are available prior to the reception.

### **CHINA AND GLASSWARE**

All tables will be set with servings for each guest

Water goblet

Wine or champagne glass

Salad fork, dinner fork, dessert fork, knife, spoon and steak knife for applicable menus.

All necessary plates are provided for prescribed menu.

All drinks from the bar will be in clear plastic glasses or stemware.

**STATE SALES TAX AND 15% SERVICE CHARGE APPLIES TO ALL FOOD & BEVERAGE TABS.**

Afton Alps Catering will be happy to

**CUSTOMIZE A MENU FOR YOUR EVENT.**

Please contact Brendon McCalla at 651-436-5245 ext. 215

or at [brendon.mccalla@aftonalps.com](mailto:brendon.mccalla@aftonalps.com) to arrange an appointment.



## **BUFFET MENU**

### **CHICKEN ENTRÉES**

#### **CHICKEN SALTIMBOCCA**

Italian seasoned chicken breast stuffed with spinach, prosciutto ham and Swiss cheese, \$13.

#### **CHICKEN MARSALA**

Seasoned and grilled chicken breasts topped with a rich mushroom and marsala cream sauce, \$13.

#### **CHICKEN PARMESAN**

Lightly breaded with a parmesan breading and topped with marinara sauce and mozzarella cheese, \$12.

#### **HERB ROASTED CHICKEN**

A quarter chicken seasoned with rotisserie spices and roasted, \$12.

### **BEEF ENTRÉES**

#### **PRIME RIB (CARVED ITEM\*)**

Garlic rubbed and slow roasted. Served with au jus and a horseradish sour cream sauce, \$21.

#### **FILETO GORGONZOLA**

Tender beef tips sautéed in garlic and topped with a creamy gorgonzola sauce, \$19.

#### **BEEF MARSALA**

Medallions of beef tenderloin topped with a rich mushroom and marsala cream sauce, \$19.

#### **BEEF TENDERLOIN (CARVED ITEM\*)**

Whole beef tenderloin garlic rubbed and slow roasted, \$21.

### **PORK ENTRÉES**

#### **STUFFED PORK LOIN**

Whole pork loin stuffed with a sage and wild mushroom stuffing, herb crusted and roasted, \$18.

#### **JAMAICAN SPICED PORK TENDERLOIN**

Tender medallions of jerk spiced pork tenderloins grilled and topped with a mango ginger salsa, \$17.

#### **MARINATED GRILLED PORK CHOPS**

Center cut pork chops marinated with Asian spices and grilled, \$17.

#### **BBQ RIBS**

St. Louis style spare ribs slow smoked and basted with a zesty BBQ sauce, \$17.

#### **HONEY BAKED HAM**

Basted with a sweet honey and pineapple glaze and baked, \$15.

\*Carving chef provided for additional \$100 charge.

## **BUFFET MENU**

**{ CONTINUED }**

### **PASTA ENTRÉES**

#### **CHICKEN FETTUCCINI**

Seasoned grilled chicken breasts tossed with fettuccini pasta and a creamy Alfredo sauce, \$14.

#### **SEAFOOD LINGUINE**

Gulf shrimp and bay scallops sautéed in garlic and white wine and tossed with linguine and a basil pesto cream sauce, \$19.

#### **LASAGNA**

Italian spiced beef with a four cheese lasagna, \$14.

#### **BAKED RIGATONI**

Italian sausage mixed with ricotta cheese and marinara sauce.  
Topped with mozzarella cheese and baked, \$14.

### **SEAFOOD ENTRÉES**

#### **COCONUT SHRIMP**

Jumbo Gulf shrimp breaded in roasted coconut and panko breading  
and fried to a golden brown, \$21.

#### **GRILLED SALMON**

Atlantic salmon lightly seasoned, grilled and topped with basil pesto, \$19.

#### **PECAN CRUSTED WALLEYE**

Canadian walleye filets dusted with a roasted pecan breading and  
served with a Chipotle remoulade, \$19.

#### **STEAMED CRAB LEGS**

Large Crab legs steamed in a New England style crab boil.  
Served with melted butter and a Miami style mustard sauce, \$19.

## BUFFET MENU { CONTINUED }

### COMBINATION ENTRÉES

#### MIXED GRILL

A combination of grilled jumbo shrimp, beef tenderloin skewers and chicken kabobs, \$21.

#### TOUR OF ITALY

A combination of baked rigatoni, lasagna and chicken fettuccini  
with a Caesar salad and garlic bread, \$16.

#### BBQ LOVERS

Slow smoked ribs, Arkansas style pulled pork, corn on the cob, baked beans,  
coleslaw, and jalapeno corn bread, \$15.

#### ALL BUFFETS INCLUDE YOUR CHOICE OF (select one per column)

Caesar Salad	Roasted Baby Red Potatoes	Potato Salad
Tossed Salad	Mashed Potatoes	Pasta Salad
	Scalloped Potatoes	Wild Rice Salad
	Wild Rice Pilaf	

#### ALL BUFFETS ACCOMPANIED BY

Vegetable relish tray, fresh seasonal vegetables, fruit tray and warm dinner rolls with butter.



## HORS D'OEUVRES

Prices are based on per person with a minimum of 100 people.

Prices are subject to a slight increase for groups under 100 people.

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

Prices do not include tax or service charges.

Mini Quiche, \$2	Beef or Chicken Kabobs, \$2.50
Crab Cakes, \$3	Chicken Wings, choose Buffalo, BBQ or Teriyaki, \$2
Spring Rolls, \$2.50	Shrimp Cocktail, \$3
Assorted Cheese and Crackers, \$1.25	Smoked Salmon, \$3
Chips and Salsa, \$1.25	BBQ Meatballs, \$1.50
Chips/ Black bean dip, \$1.50	Bruschetta, \$1.50
Artichoke Dip with warm flat bread, \$2	Smoked Chicken Quesadillas, \$1.50
Mini Cheese Burgers, \$2	Fresh Seasonal Fruit Tray, \$1.50
Stuffed Mushrooms, \$2.50	Fresh Vegetable Tray with Dip, \$1.50

## B E V E R A G E S

### BEER & MALT BEVERAGES

We offer a nice variety of domestic and premium beers. Imported or specialty beers are available upon request. Unused beer or wine cannot be taken from the premise.

	Glass	Keg
Domestic	\$3	\$250
Premium	\$3.50	\$350
Non-alcoholic	\$3.50	n/a
Malt Beverages	\$4.50	n/a

### WINE & CHAMPAGNE

Choose from a large assortment of house or specialty wines, from the richest reds to the lightest dessert wines. Consider celebrating your special occasion with a toast of champagne.

Wine list available upon request.

	Glass	Bottle
House Wine	\$4.50	\$25
House Champagne	n/a	\$20
Non-alcoholic Champagne	n/a	\$15

### LIQUOR

We offer a fully stocked bar with provided bartender and carry all the local favorites. Prices range from \$5-\$6.50 per drink. Drinks can be purchased on a cash bar basis or open bar tab upon request.

### MISC. BEVERAGES

Soda	\$1.25
Juice	\$1.25
House Coffee	\$1.25

Specialty coffees including espressos, lattes and mochas available upon request.

**ALL PRICES SUBJECT TO CHANGE WITHOUT NOTICE.**

**STATE SALES TAX AND 15% SERVICE CHARGE APPLIES TO ALL BEVERAGE TABS.**

## ADDITIONAL SERVICES

For your convenience, we've listed a few local contacts for planning your special occasion.  
We do not endorse or accept any responsibility for their products or services.

### CAKES

Emily's Bakery	Midtown Center Hastings, MN 55033	651.437.3338 <a href="http://www.emilysbakerydeli.com">www.emilysbakerydeli.com</a>
Karen Fritze	7475 Lamar Ave S Cottage Grove, MN 55016	651.459.4460 <a href="http://www.cakestands.com">www.cakestands.com</a>

### PHOTOGRAPHY

Afton Woods Angie	15092 70th St S Denmark Township, MN 55033	651.998.1964 <a href="http://www.aftonwoods.com">www.aftonwoods.com</a>
Dan Rother Photography Dan	1505 Brooke Court Hastings, MN 55033	651.437.8828 <a href="http://www.danrother.com">www.danrother.com</a>
McGoon Studio	1100 Westview Drive Hastings, MN 55033	651.437.2000 <a href="http://www.macmcgoonstudio.com">www.macmcgoonstudio.com</a>

### MUSIC

AJ Entertainment Aaron Schultz	Hastings, MN 55033	651.480.8171
DJay Sound & Light Show Jay Kochendorfer	P.O. Box 33 Hastings, MN 55033	651.437.3344
Jukebox Express Jim Knoblauch	2206 Silver Lake Rd New Brighton, MN 55112	651.697.0024
Quality Sounds Russ & Christie Poole	17799 Kenwood Trail Lakeville, MN 55044	952.461.1010 <a href="mailto:www.qualitysoundsdjs@cs.com">www.qualitysoundsdjs@cs.com</a>



## CHALET RENTAL AGREEMENT

### PRIVATE PARTIES-ONE DAY LEASE

Please check room to be rented.

- |   |  |  |
|---|--|--|
| <input type="checkbox"/> HIGHLANDS CHALET | <input type="checkbox"/> WEEKEND & HOLIDAY, \$650  | <input type="checkbox"/> SUN-THURS, \$350  |
| <input type="checkbox"/> ST. CROIX ROOM   | <input type="checkbox"/> WEEKEND & HOLIDAY, \$850* | <input type="checkbox"/> SUN-THURS, \$450* |
| <input type="checkbox"/> PAUL'S PUB       | <input type="checkbox"/> WEEKEND & HOLIDAY, \$850* | <input type="checkbox"/> SUN-THURS, \$450* |

\* Rate will be reduced if party rents both St. Croix Room and Paul's Pub.

**\$200 FEE FOR ON-SITE CEREMONIES** (applies to both inside and outside). Additional fees will be charged if extra services are needed.

**DATE OF EVENT: MONTH \_\_\_\_\_, DAY \_\_\_\_\_, YEAR \_\_\_\_\_.**

**DEPOSIT OF \$250** is due when this agreement is signed and is required to secure this date.

**50% PAYMENT OF CATERING BILL & FINAL HEAD COUNT** is due one week prior to the event.

Deposit of \$250 is **non-refundable** if you decide to cancel. Any applicable deposits will be credited to your final bill.

If you run a bar tab, purchase beer by the keg or purchase wine/champagne by the bottle/case, this amount will be added to your final bill. Any remaining balance of the catering bill is due at the end of the evening.

**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 confetti, staples, or nails when decorating. Afton Alps will provide standard cleaning.

**LIABILITY:** Afton Alps assumes no responsibility for accidents or loss or damage to personal property. All persons who use our facilities do so at their own risk.

**ENTERTAINMENT:** Bands and DJ's must be through playing by 12:30 a.m. and cleared out by 1:00 a.m.

**SECURITY:** A Law enforcement officer is required to be on duty at the party for security purposes. The fee is \$175 for five hours or less; after five hours, it is \$35 an hour. Afton Alps will make arrangements for the security but the fee must be paid by the renting party.

**LIQUOR POLICY:** We provide cash bars with bartenders. A minimum of \$500 must be met for Highlands Chalet and Paul's Pub. \$750 minimum for the St. Croix Room. All beverages (alcoholic & non-alcoholic) must be provided by Afton Alps.

In the event of unforeseen circumstances, Afton Alps reserves the right to transfer the renting party to alternative room or location with the consent of the renting party. The down payment will be refunded if this causes a conflict. Please initial each box to confirm that they have been read and understood. I have read, understood and agree to abide by the terms contained in the above agreement.

#### RENTING PARTY:

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

Signature \_\_\_\_\_ Date \_\_\_\_\_

Home Phone \_\_\_\_\_ Alternate Phone \_\_\_\_\_

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

Signature \_\_\_\_\_ Date \_\_\_\_\_

Home Phone \_\_\_\_\_ Alternate Phone \_\_\_\_\_

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



## WEDDING RECEPTION FORM

PLEASE PRINT INFORMATION AND RETURN NO LATER THAN  
THREE WEEKS PRIOR TO EVENT DATE

Wedding Date \_\_\_\_\_

Name of Bride \_\_\_\_\_

Email \_\_\_\_\_

Home Phone \_\_\_\_\_

Alternate Phone \_\_\_\_\_

Name of Groom \_\_\_\_\_

Email \_\_\_\_\_

Home Phone \_\_\_\_\_

Alternate Phone \_\_\_\_\_

Time of Ceremony \_\_\_\_\_

Arrival Time at Reception \_\_\_\_\_

Number of Guests \_\_\_\_\_

Number of People at Head Table \_\_\_\_\_

Entertainment Time \_\_\_\_\_

Cocktail Hour \_\_\_\_\_

Dinner Serving Time \_\_\_\_\_

Arrival Time of Cake \_\_\_\_\_

Room Decorating Time \_\_\_\_\_

### PERSONS RESPONSIBLE FOR PAYMENT

(please print)

Name \_\_\_\_\_

Address \_\_\_\_\_

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

Home Phone \_\_\_\_\_ Alternate Phone \_\_\_\_\_

