

*The perfect setting...
for your special occasion.*

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.

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 renovations and a large bar, Paul's Pub provides a fun & casual setting for parties of 100-200 guests.



Call today for a tour, 651.436.5245 or 1.800.328.1328. Visit www.aftonlps.com, (select "Summer" on the menu bar, then "Reception Hall" to view more photos).



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 BUFFET DINNERS
& BEVERAGE TABS. 18% SERVICE CHARGE APPLIES TO PLATE DINNERS.**

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 to arrange an appointment.



B U F F E T M E N U

C H I C K E N E N T R É E S

C H I C K E N S A L T I M B O C C A

Italian seasoned chicken breast stuffed with spinach, prosciutto ham and Swiss cheese, \$15.

C H I C K E N M A R S A L A

Seasoned and grilled chicken breasts topped with a rich mushroom and marsala cream sauce, \$15.

C H I C K E N P A R M E S A N

Lightly breaded with a parmesan breading and topped with marinara sauce and mozzarella cheese, \$14.

H E R B R O A S T E D C H I C K E N

A quarter chicken seasoned with rotisserie spices and roasted, \$14.

B E E F E N T R É E S

P R I M E R I B (C A R V E D I T E M *)

Garlic rubbed and slow roasted. Served with au jus and a horseradish sour cream sauce, \$23.

F I L E T O G O R G O N Z O L A

Tender beef tips sautéed in garlic and topped with a creamy gorgonzola sauce, \$21

B E E F M A R S A L A

Medallions of beef tenderloin topped with a rich mushroom and marsala cream sauce, \$21.

B E E F T E N D E R L O I N (C A R V E D I T E M *)

Whole beef tenderloin garlic rubbed and slow roasted, \$23.

P O R K E N T R É E S

S T U F F E D P O R K L O I N

Whole pork loin stuffed with a sage and wild mushroom stuffing, herb crusted and roasted, \$20.

J A M A I C A N S P I C E D P O R K T E N D E R L O I N

Tender medallions of jerk spiced pork tenderloins grilled and topped with a mango ginger salsa, \$19.

M A R I N A T E D G R I L L E D P O R K C H O P S

Center cut pork chops marinated with Asian spices and grilled, \$19.

B B Q R I B S

St. Louis style spare ribs slow smoked and basted with a zesty BBQ sauce, \$19.

H O N E Y B A K E D H A M

Basted with a sweet honey and pineapple glaze and baked, \$17.

*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, \$16.

SEAFOOD LINGUINE

Gulf shrimp and bay scallops sautéed in garlic and white wine and tossed with linguine and a basil pesto cream sauce, \$21.

LASAGNA

Italian spiced beef with a four cheese lasagna, \$16.

BAKED RIGATONI

Italian sausage mixed with ricotta cheese and marinara sauce.
Topped with mozzarella cheese and baked, \$16.

SEAFOOD ENTRÉES

COCONUT SHRIMP

Jumbo Gulf shrimp breaded in roasted coconut and panko breading
and fried to a golden brown, \$23.

GRILLED SALMON

Atlantic salmon lightly seasoned, grilled and topped with basil pesto, \$21.

PECAN CRUSTED WALLEYE

Canadian walleye filets dusted with a roasted pecan breading and
served with a Chipotle remoulade, \$21.

STEAMED CRAB LEGS

Large Crab legs steamed in a New England style crab boil.
Served with melted butter and a Miami style mustard sauce, \$21.

BUFFET MENU { CONTINUED }

COMBINATION ENTRÉES

MIXED GRILL

A combination of grilled jumbo shrimp, beef tenderloin skewers and chicken kabobs, \$23.

TOUR OF ITALY

A combination of baked rigatoni, lasagna and chicken fettuccini
with a Caesar salad and garlic bread, \$18.

BBQ LOVERS

Slow smoked ribs, Arkansas style pulled pork, corn on the cob, baked beans,
coleslaw, and jalapeno corn bread, \$17.

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 www.emilysbakerydeli.com |
| Karen Fritze | 7475 Lamar Ave S Cottage Grove, MN 55016 | 651.459.4460 www.cakestands.com |

PHOTOGRAPHY

| | | |
|-------------------------------|---|--|
| Afton Woods Angie | 15092 70th St S Denmark Township, MN 55033 | 651.998.1964 www.aftonwoods.com |
| Dan Rother Photography Dan | 1505 Brooke Court Hastings, MN 55033 | 651.437.8828 www.danrother.com |
| McGoon Studio | 1100 Westview Drive Hastings, MN 55033 | 651.437.2000 www.macmcgoonstudio.com |

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 www.qualitysoundsdjs@cs.com |

AREA LODGING

(Please contact the individual hotel sales departments for booking rooms at a reduced wedding group rate.)



Afton House Inn
Afton, MN
651-436-8883
www.aftonhouseinn.com
Enjoy your in-room jacuzzi and fireplace.
Many rooms with walk-out patios.
Fine dining in the Wheel Room and casual dining at CURRENT Bar & Restaurant.
www.currentrestaurant.com



Cottage Grove, MN
651.768-7350 or 800.456-4000
www.countryinns.com/cottagegrovemn
Indoor pool & spa. Hot complimentary breakfast.



Hastings Tourism Bureau Lodging
Hastings, MN
(651) 437-6775 or (888) 612-6122
www.hastingsmn.org
Warm hospitality on a cool winter day!



AmericInn Lodge and Suites
Oak Park Heights, MN
Phone: 651-275-0980
1-800-634-3444
www.hotelstillwater.com
The area's newest lodging facility!
Enjoy a free, hot breakfast and a large heated pool and spa area with a game room.



Hilton Garden Inn - St. Paul/Oakdale
420 Inwood Avenue
Oakdale, MN 55128
www.stpauloakdale.hgi.com
651-735-4100
Come home to Hilton!



The Arbor Inn
Prescott, WI
(715) 262-2222 or (888) 262-1090
www.thearborinn.com
A romantic bed and breakfast.
Rest, Relax, Rejuvenate. Less than 10 miles from the ski hill and walking distance to casual dining. Just across the St. Croix River in scenic Prescott, WI.



Holiday Inn Express Hotel & Suites
Woodbury, MN
194 & Woodbury Dr
(651) 702-0200
www.hiexpress.com/woodburyMN



Hudson Tourism Bureau
Hudson, WI
502 Second Street
(715) 386-8411 or (800) 657-6775
<http://hudsonwi.org>
Spirit of the St. Croix.



I love this Country.™

Country Inn By Carlson
Woodbury, MN
(651) 739-7300 or (800) 456-4000
www.countryinns.com/woodburymn
Area's largest indoor heated swimming pool.
ASK FOR GROUP RATES.
Country Inn Cottage Grove

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 \$1250 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 \$1000 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 \$1000 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 \$200 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 _____

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 _____