

General Room Information

Welcome to the Alpenrose, where elegance and style are just as important as delicious food and warm smiles. Our goal is to provide you and your guests with a unique, memorable event in beautiful surroundings, with exceptional service and the attention to detail that is so important for special event. Our banquet coordinators are here to help you plan your event. Let us take care of the details so you can enjoy yourself.

The Alpenrose is equipped with banquet rooms to surround eight to one hundred and fifty of your guests with outstanding food and unmatched service. Following are brief descriptions of our unique banquet rooms; allow us to find a room to suit your needs. Special occasions call for special places.

Luzern - 8 to 16 Guests

Luzern may be the smallest room in size and capacity at Alpenrose, but it is the biggest when thinking of charm and cozy ambiance. The warm look of the imported wood on the walls, side-illuminated cabinets, and European furniture gives this room a wealth of character and charm. Luzern is perfect for a small business meeting, shower, holiday or family get-together, or any celebration that requires a special place.

Kitzbuhel - 17 to 32 Guests in the Back Section, 30 Guests in the Front Section

Why settle for another chain restaurant lunch or dinner, when you could be dining in an Alpen ski lodge? You'll feel right at home as you enjoy a comfortable meal that is reminiscent of those offered around the family dining tables and lodges of Europe. This wonderfully set room offers two sections divided by beveled glass doors. The back section is available as a private dining room and is ideal for family gatherings and private business meetings for thirty-two people or less.

Café Konditorei - 33 to 40 Guests

Our Café Konditorei brings the bustling energy and culinary variety of a European café to the streets of downtown Holland. Everything from specialty Starbucks® beverages to decorated cakes can be found here. Delicate wood fixtures and intricate carvings create a beautiful, rich ambiance, perfect for business gatherings, showers, rehearsal dinners and more.

Salzburg - 41 to 50 Guests

The name alone conjures up images of classical elegance. By creating the ambiance of an Austrian music room, we think we've also captured the refined spirit of Salzburg, Austria right here in modern day Holland. This room continues Alpenrose's long-standing reputation for European charm and is a wonderful location for family luncheons, showers and parties up to fifty people.

Garmisch - 51 to 225 Guests

A charming and spacious room with two walls of bright windows and European chandeliers hanging from hand-carved Bavarian wood ceilings. An outdoor covered patio and private restroom are included with this beautiful banquet room. A capacity of two hundred and twenty five makes this room ideal for larger family gatherings, wedding receptions, holiday parties or business functions.

Policies and Guidelines

Smoking

Alpenrose is a non-smoking facility. When you have the Garmisch room for your event, you may smoke outside on our patio if you desire.

Menu Prices

Menu prices are guaranteed no more than six months prior to the date of your function. Pricing does not include 6% Michigan sales tax or 18% Service Fee.

Private Rooms

Rooms are assigned in accordance with the number of guests for your event. In the event of an increase or decrease in the number of attendees, we reserve the right to place you in a room more suitable for the number of guests in attendance or charge a fee based on the room size. *We do not charge room fees like many other establishments.* A fee is only required when a specific room is desired and your guest count is below the minimum requirements for that room. Pharmaceutical and Medical Companies are charged a minimum of \$100 room fee due to the nature of unknown guest count and open invitation. Other exceptions to this rule do exist. Please consult your banquet coordinator for details.

Room Confirmation

A signed contract and deposit are required in order to confirm your booking. Due to the high volume of private dining room requests we receive, we cannot place a temporary hold on a reservation. A reservation takes place only when a deposit has been received. Please keep a copy of the contract for your records. The deposit will be credited to your bill the day of your function. *Deposits are non-refundable.*

Time Limits

We often book the same room several times for the same day. Therefore it is necessary for us to set time limits on your function. Daytime and evening functions in our banquet rooms are scheduled with a four-hour maximum time period. If you wish to stay over the limit, an overtime fee of \$75 will be assessed for each additional half-hour. Arrangements with the banquet coordinator must be made prior to the date of the function to confirm the overtime period. Also, we cannot guarantee access to the room more than two hours before your function is set to begin. Please check with the banquet coordinator for the time schedule.

Food Sources

As stated in paragraph 3.201.00 (B) of the Food Code from the Health Department, we are unable to allow food or beverages to be brought into our facility from outside restaurants or homes. With the exception of celebration cakes, no buffet food or alcoholic beverages may be removed from the restaurant due to state health code regulations.

Menu Selections

We ask that you make menu selections one month prior to your function. In the case of bookings less than one month ahead, the menu is needed no less than ten (10) days prior to the functions. Please discuss all menu selections with the banquet coordinator before offering them to your guests. In the event you choose to serve more than one entrée to your guests, a color-coding system prepared by you, using place cards or nametags, will be required to identify meal selections.

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Guest Count

In order for your function to go as smoothly as possible, we will need a guaranteed number of guests ten (10) days prior to your function. *This guaranteed number is the minimum number of guests for which you will be charged, even if attendance is less on the day of your function.*

Desserts

Alpenrose is famous for our award-winning desserts. Prices for desserts are quoted on a per person basis. Our banquet coordinator will assist you in determining your dessert needs. When multiple desserts are selected, they will be served every other guest, unless otherwise specified. If you wish for a greater variety of desserts, a dessert buffet is available for groups of thirty-five (35) people or more. The Alpenrose also does custom wedding cakes. Please ask the banquet coordinator for prices and availability or to set up an appointment with the Pastry Chef. Aside from wedding cakes, there is a .75 per person cake cutting fee when a whole cake is purchased from us for an event such as a birthday, anniversary, baby or bridal shower.

Bar Service

Please inquire about our wide selection of available wines, domestic and imported beers, draft beer, and liquors. Non-alcoholic and alcohol enhanced punches are also available. We also offer a personal, full-service bar, which can be set up in the room of your function. Additional fees may apply based on party and restaurant circumstances. Please check with the banquet coordinator for more details. The Alpenrose reserves the right to refuse service or to bring to a close any event or bar in order to avoid policy violations, legal liability, or damages.

Payment

We ask that you pay for your function in full at the conclusion of the event. We accept the following methods of payment: MasterCard, Visa, American Express, Discover, Diner's Club, Holland Dollars, Alpenrose Gift Cards, personal and corporate checks, as well as cash. All listed prices are subject to change without notice.

Damages

Alpenrose is not responsible for damages to or loss of any item at the banquet before, during or after the function. Hosts are responsible for the conduct of guests and for any damages, should they occur.

Equipment Rental and Room Deposit Prices

Deposits:

<i>Luzern</i>	<i>\$50.00</i>
<i>Salzburg</i>	<i>\$200.00</i>
<i>Kitzbuhel</i>	<i>\$100.00</i>
<i>Café Kondetori</i>	<i>\$100.00</i>
<i>Garmisch</i>	<i>\$300.00</i>

Rental Rates:

<i>Lectern</i>	<i>\$15.00</i>
<i>Wired Microphone</i>	<i>\$15.00</i>
<i>Wireless Microphone</i>	<i>\$15.00</i>
<i>LCD Projector</i>	<i>\$100.00</i>
<i>Screen</i>	<i>\$15.00</i>
<i>Easel w/o paper</i>	<i>\$5.00</i>
<i>Easel w/ paper</i>	<i>\$10.00</i>
<i>Tulle w/ lights for head table</i>	<i>\$25.00</i>
<i>Tulle w/ lights for cake table</i>	<i>\$10.00</i>
<i>Additional room rental time (1/2 hour)</i>	<i>\$75.00</i>

Misc. Fees:

<i>Cake cutting fee (does not apply to wedding cakes)</i>	<i>\$0.75</i>
<i>More than two Entrée Choices</i>	<i>\$1.50 pp, per choice over 2</i>
<i>More than two Dessert Choices</i>	<i>\$0.50 pp, per choice over 2</i>

Silver Wedding Package

Package Includes:

Complete Room Set-up for your Event to Your Specifications

High Quality White Linens on all Tables

Unlimited Meetings with our Banquet Coordinators to Plan Your Event (by appointment only)

Use of our Beautiful Card Cage

Cutting and Serving of your Wedding Cake

Tablesides Coffee Service when Serving your Cake or Dessert

Your Choice of Topiary Centerpiece or Glass Floating Candle Holder (Candles at Additional Cost)

Full Bar Set-up in Your Room, Including Bartender, if Desired

Your Own Personal Wait Staff

Table Numbers for Assigned Seating

Each Dinner Plate Includes:

Choice of Soup or Salad

Fresh Seasonal Vegetables

Your Choice of Starch

Rolls and Butter

Non-Alcoholic Beverage of Coffee, Tea, Milk, or Soft Drink (Once Seated for dinner)

Entrée Selections:

Please Choose One or Two (Add \$1.50 Per Person for Each Additional Choice)

Beef:

12 oz. New York Strip Steak	\$29.95
8 oz. Sirloin	\$26.95
8 oz. Filet Mignon	\$37.95
Beef Tips Bourguignon	\$25.95

Fish:

Pretzel Crusted Walleye	\$28.95
Grilled Citrus Salmon	\$27.95

Poultry:

Dijon Crusted Turkey Breast	\$24.95
Grilled Chicken Blackberry	\$26.95
Cherry Stuffed Chicken	\$26.95
Chicken Saltimbocca	\$26.95
Chicken Kiev	\$25.95

Pork:

Wiener Schnitzel	\$26.95
Bavarian Pork Loin	\$24.95

Vegetarian:

Risotto, Vegetables and Tofu	\$20.95
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Combination Plates:

8 oz. Filet of Beef and Lobster Tail	\$45.95
8 oz. Sirloin and Chicken Breast	\$30.95
4 oz. Sirloin and Chicken Breast	\$29.95
8 oz. Filet of Beef and Chicken Breast	\$39.95
8 oz. Sirloin and Shrimp Scampi	\$30.95

Gold Wedding Package

Package Includes:

Complete Room Set-up for your Event to Your Specifications
High Quality White Linens on all Tables
Unlimited Meetings with our Banquet Coordinators to Plan Your Event (by appointment only)
Use of our Beautiful Card Cage
Cutting and Serving of your Wedding Cake
Tablesides Coffee Service when Serving your Cake or Dessert
Your Choice of Topiary Centerpiece or Glass Floating Candle Holder (Candles at Additional Cost)
Full Bar Set-up in Your Room, Including Bartender, if Desired
Your Own Personal Wait Staff
Table Numbers for Assigned Seating
Customized Place Cards
Tulle and Lights for the Head Table
Non-Alcoholic Punch Table with Gourmet Mints and Nuts

Each Dinner Plate Includes:

Choice of Soup or Salad
Fresh Seasonal Vegetables
Your Choice of Starch
Rolls and Butter
Non-Alcoholic Beverage of Coffee, Tea, Milk, or Soft Drink (Once Seated)

Entrée Selections:

Please Choose One or Two (Add \$1.50 Per Person for Each Additional Choice)

Beef:

12 oz. New York Strip Steak \$30.95
8 oz. Sirloin \$27.95
8 oz. Filet Mignon \$38.95
Beef Tips Bourguignon \$26.95

Fish:

Pretzel Crusted Walleye \$29.95
Grilled Citrus Salmon \$28.95

Poultry:

Dijon Crusted Turkey Breast \$25.95
Grilled Chicken Blackberry \$27.95
Cherry Stuffed Chicken \$27.95
Chicken Saltimbocca \$27.95
Chicken Kiev \$26.95

Pork:

Wiener Schnitzel \$27.95
Bavarian Pork Loin \$25.95

Vegetarian:

Risotto, Vegetables and Tofu \$21.95

Combination Plates:

8 oz. Filet of Beef and Lobster Tail \$46.95
8 oz. Sirloin and Chicken Breast \$31.95
4 oz. Sirloin and Chicken Breast \$30.95
8 oz. Filet of Beef and Chicken Breast \$40.95
8 oz. Sirloin and Shrimp Scampi \$31.95

Add a Champagne Toast for \$3.50 per person

Platinum Wedding Package

Package Includes:

Complete Room Set-up for Your Event to Your Specifications
High Quality White Linens on all Tables (Or Your Choice of Colors) or full length white linens
Unlimited Meetings with Our Banquet Coordinator to Plan Your Event
Use of Our Beautiful Card Basket
Butlered Service if Desired
Cutting and Serving of your Wedding Cake
Tableside Coffee Service when Serving your Cake or Dessert
Your Choice of Topiary Centerpiece or Glass Floating Candle Holder (Candles at Additional Cost)
Full Bar Set-up in Your Room, including Bartender, if desired
Customized Place Cards
Tulle and Lights on the Head Table and Cake Table
Champagne Punch Table with Gourmet Mints and Nuts
Sunday Brunch for Two Included with a Saturday Event
Your Own Personal Wait Staff
Table Numbers for Assigned Seating

Each Dinner Plate Includes:

Choice of Soup or Salad
Fresh Seasonal Vegetables
Your Choice of Starch
Rolls and Butter
Non-Alcoholic Beverage of Coffee, Tea, Milk, or Soft Drink (Once Seated)

Entrée Selections:

Please Choose One or Two (Add \$1.50 Per Person for Each Additional Choice)

Beef:

12 oz. New York Strip Steak \$31.95
8 oz. Sirloin \$28.95
8 oz. Filet Mignon \$39.95
Beef Tips Bourguignon \$27.95

Fish:

Pretzel Crusted Walleye \$30.95
Grilled Citrus Salmon \$29.95

Poultry:

Dijon Crusted Turkey Breast \$26.95
Grilled Chicken Blackberry \$28.95
Cherry Stuffed Chicken \$28.95
Chicken Saltimbocca \$28.95
Chicken Kiev \$27.95

Pork:

Wiener Schnitzel \$28.95
Bavarian Pork Loin \$26.95

Vegetarian:

Risotto, Vegetables and Tofu \$22.95

Combination Plates:

8 oz. Filet of Beef and Lobster Tail \$47.95
8 oz. Sirloin and Chicken Breast \$32.95
4 oz. Sirloin and Chicken Breast \$31.95
8 oz. Filet of Beef and Chicken Breast \$41.95
8 oz. Sirloin and Shrimp Scampi \$32.95

Wedding Package Dinner Description

Bavarian Pork Loin

Herb rubbed pork loin slowly roasted and served with a Garlic and Caraway Sauce.

Dijon Crusted Turkey Breast

Tender slow-roasted turkey breast coated with a classic Dijon breading and served with cranberry relish.

Grilled Chicken Blackberry

Open flame grilled 10-ounce chicken breast served with our famous blackberry Sauce.

Cherry Stuffed Chicken

An 8-ounce tender boneless chicken breast filled with a sun dried cherry bread stuffing.

Chicken Saltimbocca

Tender breast of chicken wrapped around a thin slice of Proscuitto and mozzarella cheese, seasoned with fresh sage.

Wiener Schnitzel

Classic breaded veal cutlet, pan fried and served with our herbed spatzle and braised cabbage.

New York Strip Steak

(All temperatures must be the same)

12 oz Certified Black Angus center cut New York Strip Steak fire-grilled to perfection, served with your choice of sauces or flavored butters.

Filet Mignon

(All temperatures must be the same)

8 oz. Certified Black Angus center cut filet of beef fire grilled to perfection and served with your choice of sauces or flavored butters.

Sirloin Steak

(All temperatures must be the same)

8 oz. Certified Black Angus top sirloin fire grilled to perfection and served with your choice of sauces or flavored butters.

Pretzel Crusted Walleye

Baked tender, flaky Walleye fillet, lightly covered with a crushed pretzel blend
And a drizzle of Dijon Buerre Blanc.

Grilled Citrus Salmon

North Atlantic salmon fillet grilled to perfection and served with a Citrus Buerre Blanc.

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Risotto, Vegetables and Tofu

Creamy risotto, sautéed vegetables and seared tofu paired with Portabella mushrooms with a Roma tomato sauce.

Chicken Kiev

Tender boneless chicken breast surrounds our fresh creamery chive butter. Breaded and baked to a crisp golden brown.

Beef Tips Bourguignon

Braised tips of beef in red wine, mushrooms and pearl onions served over your choice of Kluski noodles, fettuccini, steamed redskin potatoes or rice pilaf.

Sirloin and Shrimp Scampi

8 oz Sirloin fire-grilled to perfection served alongside 4 jumbo shrimp bathed in butter and garlic and baked with a light breadcrumb topping.

Combination Beef and Chicken

8 oz Sirloin with a Bordelaise mushroom sauce and a 4-ounce grilled chicken breast finished with our famous blackberry sauce.

Surf and Turf

8 oz. Filet Mignon and 6 oz cold water lobster tail served with lemon butter.
Our top of the line entrée, for your impressionable guests.

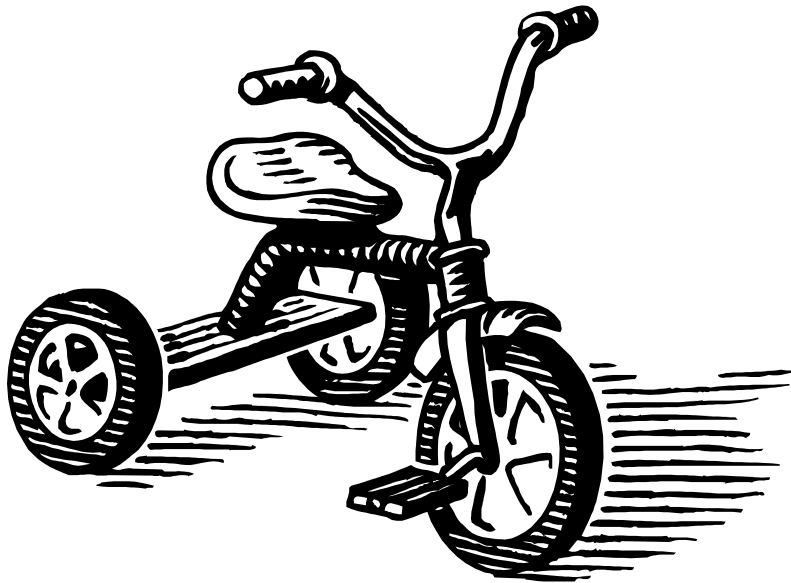
Children's Plated Dinners

Each Dinner Entrée Includes

Soup or Salad with a Choice of Salad Dressing
Milk, Fountain Drinks and Water
Rolls and Butter

Dinner Selections \$17.95

Pasta with Marinara Sauce
Macaroni and Cheese
Chicken Tenders with Fries
Chicken Shortcake
Breaded Shrimp with Fries
Personal Pepperoni or Cheese Pizza



Dinner Dessert Selections:

***The following are available for Plated Dinners Only:
\$5.35 per person***

Apple Strudel

Pastry dough with homemade apple filling, warmed and served with caramel sauce and a scoop of Hudsonville vanilla ice cream.

Traditional Tiramisu

Italian ladyfinger biscuits soaked in espresso and amaretto, layered with a light mascarpone cheese filling.

Pecan Ice Cream Balls

Hudsonville vanilla ice cream rolled in toasted pecans and placed on a bed of chocolate fudge sauce.

The following are available for Plated Dinners or Dinner Buffets:

Cheesecakes:

\$5.95 per person

New York Style Cheesecake

Vanilla cheesecake on a graham cracker crust with a whipped cream border. Each slice is topped with a strawberry half.

California Cheesecake

Vanilla cheesecake with a graham cracker crust topped with fresh fruit (strawberries, kiwi, and mandarin oranges). Finish with chantilly cream and sugared almonds.

Chocolate-Lovers Cheesecake

Rich, chocolate cheesecake with an Oreo cookie crumb crust topped with chocolate mousse. Finished with chocolate curls.

Raspberry Swirl Cheesecake

Vanilla cheesecake marbled with a raspberry filling on a graham cracker crust. Finished with Chantilly cream and a swirl of raspberry preserves.

Specialty Cakes and Tortes:

\$4.95 per person

Lemon Mousse Torte

Vanilla cake layers layered with a light lemon mousse,
Finished with buttercream and fresh coconut on the sides.

Chocolate Turtle Torte

Chocolate cake layered with chocolate buttercream, pecans, chocolate chips, caramel and ganache.
Finished with chocolate buttercream and dark chocolate sprinkles.

Chocolate Mousse Torte

Chocolate cake brushed with Amaretto liquor (optional) and layered with chocolate mousse. Finished
with chocolate mousse and dark chocolate curls.

Peanut Butter Crunch Torte

A bottom crust consisting of milk chocolate, peanut butter, and
cookie bits topped with a rich chocolate mousse.

Strawberry Crème Torte

White cake layered with fresh strawberries and Chantilly cream.
Finished with white buttercream and sugared almonds.

German Chocolate Cake

Chocolate cake layered with a traditional German chocolate filling (coconut and pecans)
and finished with chocolate buttercream and toasted coconut.

Black Forest Torte

Chocolate cake layered with Kirschwasser-soaked cherries and whipped cream.
Finished with whipped cream and dark chocolate curls.

Carrot Cake

Three layers of moist carrot cake with carrots, nuts, and spices with cream cheese icing.
Finished with toasted coconut and an icing carrot on each slice.

Finger Pastries

\$2.25 per person

A wonderful selection of assorted pastry bars.
(Two ½-size bars per person).

Mini Desserts

\$2.95 per person

A wonderful selection of assorted mini desserts, including cannolis, eclairs,
crème puffs, mousse cups, fruit tartlets, and coconut macaroons (Two per person.)