

Create- Your-Own- Menu!



Our Sampler Suggestions and Current Menus are only a beginning! Executive Chef Paolo Busi and his skilled kitchen staff bring together extensive international experience, and are constantly creating new and innovative dishes. Your special dinner menu should be especially yours!

Getting Started –

- Sit down with us and let's discuss a menu plan to suit your requirements. We'll price it so you have a reference from which to work.
- Can't come in person? Put together a sample menu that interests you from our Samplers or current menu and send it to us by e-mail. We'll price it and send it back. (alpinetavernvail@gmail.com)
- Don't see it on the menu? Ask us about it.

What is the average cost per person for dinner?

- As each wedding is unique, prices per person vary considerably, but an average price for a nicely presented full dinner (appetizer, salad, entrée, dessert) seems to run about \$55 - \$60
- If your celebration is oriented to the very casual, ask us about our special menus for BBQ and grill.

How Do We Charge?

- We do not have any hidden charges - simply the menu price plus sales tax and service

What about alcoholic beverages?

- We do not have any minimum purchase requirement, and will charge you only for opened bottles of wine.
- Pair dinner selections with Alpine Tavern's fabulous wines. Our wine cellar presents wonderful choices from Napa, Sonoma, Italian, and other international wines perfect for special celebrations. For the connoisseur, we have an excellent selection of fine French and American wines.
- Beer? We have four great beers on draft. If your guests number 75 or more, you may want to consider our *virtual keg* offer.

How much beer or wine should I plan for my guests?

- We generally find that depending on your guests, figuring 2-3 glasses of wine per adult is a good planning figure. If you have predominately beer drinkers, figure more beer and less wine.

Wedding Cake?

- We arrange beautiful cakes - Talk to us about choices