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**PRIVATE EVENT GUIDE**





## EVENT SETTING

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The French and Austrian owners have poured their hearts and souls into creating an authentic atmosphere that is best described in one German word: *gemütlich*. The word refers to a feeling of warmth, friendliness and a sense of belonging, which guests experience in this charming candle-lit hideaway.

The couple, who designed the restaurant themselves, furnished their award-winning establishment with rustic wood panels and precious antiques from the old world. “It’s in me. I inherited the talent from my interior design mum”, Raphael Derly points out. “Growing up, I also spent a lot of time in Switzerland, which is a continuous source of inspiration for me”, he adds.

Family heirlooms adorn the walls, while soft sheepskins dress the comfy chairs. A heated patio and a street-level lounge invite guests to relax with a glass of wine, while taking in the spectacular mountain views and watch the world go by.

According to co-owner Karin Derly, “We envisioned this as a place for people to create happy, lasting memories.” Many satisfied customers from around the world agree that French Alpine Bistro - Crêperie du Village is unquestionably the most adorable and celebrated restaurant in town, not to be missed when visiting Aspen.



## PRIVATE EVENT OPTIONS & PRICING

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Our intimate chalet-like restaurant features one dining room with an open kitchen, which is flanked by 7 coveted bar seats. It is possible to rent the restaurant for specific parts of the day.

For example: *brunch, lunch, après-ski, or the whole evening.*

Several factors determine the nature of your private event, and the potential price of a partial or full buyout:

### WHEN

Aspen is a luxury destination, characterized by what is known as low (EX. OCTOBER/APRIL) and high (DEC - MARCH; JULY - SEPT) seasons.

As a result, event prices vary depending on the day (and time) of your event. *Here are some popular options:*

**BRUNCH:** 10:00A.M. - 1:00P.M.

**LUNCH:** 11:30A.M. - 2:00P.M.

**LATE AFTERNOON/APRÈS SKI:** 3:30P.M. - 6:00P.M.

**EARLY DINNER:** 5:00P.M. - 7:30P.M.

**PRIME DINNER TIME:** 7:30P.M. - 9:30P.M.

**PRIME PRIVATE PARTY TIME:** 6:00P.M. - 9:00P.M. or 8:00P.M. until closing

If you are planning on including a cocktail reception prior to your sit-down dinner, we would suggest calculating at least 2.5 hours for your event.

*Dear guests, please keep in mind that during evenings in high season (when the restaurant is not privately re-served) we manage the flow of guests during three dining times, with the first one starting at 5:00pm/5:15pm, followed by our prime dining time at 7:15pm/7:30pm and with late diners, arriving at 9:15pm/9:30pm.*

*We open at 11:30 for lunch; while brunch is only being served for private events.*





## WHO

How many guests you would like to invite? Would they all arrive at the same time? Would there be adults only at the party, or would any children or teenagers be joining? It helps to know if younger guests might attend, so we can cater towards their palates.

## WHERE

We have indoor and outdoor seating. You can choose one, or both. For instance, you may prefer the inside venue only (outdoor seating reserved for other guests).

## COST

Pricing generally includes a minimum charge for food & beverage (plus sales tax and 20% gratuity) and – depending on the event, time of the year and day - a rental fee for the venue may be applied. *(Venue fees are not subject to sales tax nor gratuity).*

## THE RESTAURANT'S CAPACITY

We can accommodate *55-60 guests inside*. This makes it the perfect place for a rehearsal dinner, intimate wedding or a birthday party. We also feature a terrace (30-seats) and street level seating (20-seats). Our partly sheltered patio and *outside area* offer spectacular views of Aspen Mountain. Weather-permitting, they are lovely locations for a cocktail reception.





## EVENT MENUS

### *À La Carte or a Specially Crafted Event Menu*

For private events, our Executive Chef and his team craft beautiful event menus, which often include unique seasonal dishes.

For parties of 18 guests or more, we ask that an event menu be selected.

Our selection of specially crafted prix-fixe menus consists of family-style sharing options, individual choices, or menus with hors d'oeuvres for cocktail receptions. Ask about our event menus for private brunches, as well as event menus with wine pairing options.

We respect our guests' dietary needs and offer a wide range of delectable vegetarian, vegan & gluten-free dishes. Even our famous Cheese Fondue is both vegetarian as well as gluten-free.

*Please note, however, that we cannot prepare kosher dishes at our establishment.*

## OUR RECOMMENDATIONS

Dinner served "*family-style*" makes it easier for your guests to connect; we recommend them for rehearsal dinners, birthday parties and all events where people either know each other well, or would like to become better acquainted. For more formal events, such as business meetings or company dinners, we often suggest menus with shared hors d'oeuvres and appetizers, followed by individual choices for main entrees.

## SPECIALLY PRINTED MENUS

We will print your event menu on special paper, and customize the design for the occasion. We like to take an elegant approach for rehearsal dinners and weddings, while for birthday parties, or more casual get-togethers, we adjust the style accordingly.







## EVENT DETAILS

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### **MUSIC**

The majority of our guests love the French bistro music we play at our restaurant. Of course, we are willing to accommodate most requests.

### **DJ OR A MUSICIAN**

For parties of 40 guests or fewer, we can arrange for a DJ. Otherwise, we often work with musicians, who play classical music or acoustic guitar. Just let us know, and we would be more than happy to arrange that for you, and provide pricing. For larger parties, i.e. 40 guests or more, our intimate venue will not allow for DJs to operate.

### **PARTY DECORATIONS**

Our restaurant has won many design awards, and its unique ambience transports guests to the Alps, as well as the back street of Paris. For a private buyout, we can certainly arrange for balloons and additional party decorations upon request; however, we do not encourage them. Trust us, our restaurant's style is exceptional.

### **FLOWERS**

Our tables are usually decorated with flowers and candles. For weddings, we work with local florists, and can arrange for flower bouquets or rose petals to be delivered to the restaurant.

### **PHOTOGRAPHER**

You can bring a photographer of your choice, or we can arrange one for you. Just let us know.

### **CAKE**

If you prefer to bring your own cake, then that is certainly an option. We can happily provide the candles and/or a wedding cake topper. (Our staff also loves to sing "Happy Birthday".) We reserve the right to charge a plating fee for guests who bring their own cake. Our pastry chef, however, also makes excellent cakes. That being said, the majority of the time, our guests indulge in the smorgasbord of desserts our restaurant is well-known for, in lieu of a cake. Please discuss the options with your event manager to decide what would be best.





## SPECIAL OCCASSIONS CALL FOR SPECIAL WINES

Enjoying a fine wine, along with a delicious meal, is one of life's greatest pleasures. For private events, we suggest a selection that pairs well with your personalized menu.

### OUR SOMMELIER'S RECOMMENDATIONS

#### GREAT VALUE WINES

##### **HUGEL ET FILS, Pinot Blanc, "Cuvée Les Amours", Alsace, France**

It is one of our French Alpine gems; pairs really well with our French and alpine inspired cuisine and has proven to be a true "crowd-pleaser".

##### **LES DARONS, Languedoc, Syrah-Carignan, France**

If guests choose only one red for their event, we recommend a medium-bodied wine. This Syrah blend makes for a great French experience, one that every red-wine connoisseur will appreciate.

#### RECOMMENDED OLD WORLD CLASSICS

##### **CAMILLE GIROUD, Bourgogne Blanc, Burgundy, France**

Domaine Camille Giroud (named after the family matriarch, "Camille") is famous for holding a great cellar of legendary vintages, desired by sommeliers the world over. This classic Chardonnay is highly recommended for private parties.

##### **OGIER ORATORIO, Crozes-Hermitage, Rhône, France**

This Syrah is an elegant and rare find from the northern Rhône Valley. Since it is hard to find in American stores, this wine would add on to the one-of-a-kind experience for you and your guests.





## EXQUISITE CHOICES

### **OLIVIER MERLIN, Puligny-Montrachet 1er Cru Sous le Puits, France**

If you would like to celebrate your special occasion with a creamy, yet more complex Chardonnay, this is a brilliant choice.

### **DOMAINE DU PÉGAU, Châteauneuf-du-Pape, Cuvée Réservee, France**

Recognized as one of the top estates in Châteauneuf, Domaine du Pégu wines are considered among the world's greatest. A rock-solid choice; this extremely well-balanced wine is the French co-owner's favorite.

### **CHATEAU CALON-SÉGUR, Saint-Estèphe Grand Cru Classé, Bordeaux, France**

Incredible nose of crushed berries, flowers, spices and nuts. Full-bodied, with velvety tannins and a long, long finish. This classic Bordeaux is powerful and captivating; your guests will talk about it for a long time to come.

*During the spring and summer months, it is recommended to add a rosé wine to your selections.*

*Please refer to the latest wine list, for all the wine choices, as well as current vintages and prices.*

## BYO PROVISIONS

While it may be possible in some parts of the country for guests to bring their own wines to restaurants, in exchange for a “corkage fee”, the State of Colorado does not allow this practice. (Colorado Establishments that make exceptions to this strict rule risk losing their liquor license). However, no need to worry: Our wine list offers many choices and the event management team, together with the director of our wine program, will look forward to assist and help answer any questions.



## **BOOKING FINALIZATION PROCESS**

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The date, time and price of your event are finalized. You have chosen the menu, and you are ready to send out invites.

Your personal event manager will be in touch and send you a reservation agreement that stipulates all the agreed upon details for you to review.

Once everything is approved, we usually ask for a 40% percent deposit to be paid upon signing the agreement prior to the event. You can do so by providing your credit card information, sending a cashier's check, or a money order.

A final head count is expected 48 hours prior to the event.





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THANK YOU