



Cloud Nine

At Aspen Highlands

970-429-3231

FAX: 970-429-3276

CELL: 970-379-7303

Elevation:	10,900 ft.	
Views:	40 miles in any direction (weather permitting) Maroon Bells (the most photographed peaks in the USA)	
Hours of operation:	Daily Lunch	11.00 a.m. – 2:30 p.m.
	Private and Thursday public night dining	5:30 p.m. – 10.00 p.m. (See attached)
	Ski-in, snowcat down après ski	3:30 p.m. – 7:00 p.m. (See attached)
Format:	Dining Room -	European Alpine Ski Hut Style Restaurant Casual table settings Wood stove
	The Soup Bowl -	Intimate warming hut - self-service items TV- music
Reservations:	Dining Room -	not required (requested for parties of 5 or more)
	The Soup Bowl -	not required
Accommodations:	Dining Room -	55 people indoors 105 people deck seating (weather permitting)
	The Soup Bowl -	30 people indoors 35+ people outdoors (weather permitting)

Layout: Cloud Nine Alpine Bistro is the former Highlands Ski Patrol hut. Half of the building is a sit-down style (menu) dining restaurant with a relaxed atmosphere; the other half is an open seating warming area with self service soups, salads, specials of the day, desserts, and beverages. The open kitchen is situated between the two sections. Access to the Restaurant is via the Cloud Nine or Loge Peak lifts.

Cloud Nine is the best place for on mountain winter weddings- Private catering available.

Cloud Nine Dinners

Winter 2006/2007

Cloud Nine is the best place for an on mountain winter wedding.

Public dinner dates:	DECEMBER	14-21-28	2006
	JANUARY	4-11-18-25	2007
	FEBRUARY	1-8-15-22	2007
	FEBRUARY	14- VALENTINES DAY	2007
	MARCH	1-8-15-22-29	2007

General Concept: These dinners will be intimate gourmet meals created by Andreas Fischbacher and his Staff, offered in the alpine setting of the Cloud Nine Alpine Bistro on Aspen Highlands. Seating is limited to thirty five people for plated meals, with eighteen being the minimum, and sixty for buffet style service. If a private group is not able to fulfill the minimum requirement of eighteen, we will assist in selling the open seats to another party.

Time: Meet at 6.00 PM at the base of exhibition Lift. The snow cat will depart from the base of Aspen Highlands at 6.00 p.m. and arrive at the restaurant at approximately 6:30 p.m. The snow cat leaves the restaurant at approx.at 10:00 p.m. (or earlier if the customer prefers) and will arrive at the base at approximately 10:30 p.m.

Parking: Guests may park on the upper level of the Highlands parking area.

Cost: Cost will be \$125.00 ++ per person
(Beverages, Tax & Gratuity are not included)
ONLY BOTTLED WATER IS SERVED AT THE RESTAURANT FOR AN A LA CARTE PRICE

Menu: **PASSED HORS D'OEUVRES**

Seared scallops
With warm artichoke heart Salad

Parsnip soup
Roasted beets and wild rice crespelles

Oyster stuffed roasted Marinated Poussin
With granny smith endive, chanterelles and horseradish puree

Or

Seared Elk Chops
With pumpkin gnocchi and speck – savoy cabbage

Dessert

Cheese of the moment with fladgate -fig compote

Or

Paonia peach tartlet with Honey – Bourbon sauce

Vegetarian options are available when pre-ordered. Any dietary requests must be made at least one week prior to dinner. Menu may vary based on Product availability.

- * On the cat ride up guests will be served a welcome aperitif of Spiced Cider, Gluehwein or Hot Chocolate.
- * Assorted Hors D'oeuvres will be passed during a reception with cash bar prior to the dinner around the fire place.
- * Full-service cash bar will be available throughout the evening along with the wine list.

For Thursday public dinner reservations call:

970-923-8715

For private dinner reservations call:

CONCIERGE SERVICES

970-923-8715

ANDREAS FISCHBACHER

970-429-3231

Cell phone

970-379-7303

E-MAIL: ascondierge@aspensnowmass.com

or

afischbacher@aspensnowmass.com

Cancellation Policy: Guests will be informed if there is not a minimum of eighteen people signed up five days prior to the event, and the dinner will be cancelled. We reserve the right to charge a \$75.00 fee per person for cancellations made less than three days prior to the event. This is important, as filling a cancelled reservation at that late date will be very difficult.

Miscellaneous Information:

- Special requests for wine can be accommodated. We ask for a two week lead time in order to obtain these wines. Colorado liquor law does not allow customers to bring in alcoholic beverages of their own.
- If one group books a date, we can customize the menu with two weeks notice.

Guests need to dress warmly as the snowcat is open and temperatures can get very low!

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THE CLOUD NINE TEAM IS LOOKING FORWARD IN
SERVING YOU ON THE MOUNTAIN.

