



AlpenRose

GROUP DINING

AlpenRose

Alpen Rose is more than a steak house. Here, we like to think of your dining experience as an immersive, spellbinding expedition that transports you and offers curated moments of discovery along the road.

GROUP DINING OPTIONS:

NONPRIVATE GROUP DINING EXPERIENCE

8-14 guests

FULL BUY-OUT

Up to 45 guests

If interested in booking an event at Alpen Rose, please email:

ALPENROSEEVENTS@SCHULSON.COM

& our events department will contact you shortly.

For more information about Schulson Collective, please visit:

WWW.MICHAELSCHULSON.COM



DINNER

Option one | \$115



first course

Pre-select three:

ALPEN WEDGE

bayley hazen blue, tomato, bacon

CAESAR SALAD

gem lettuce, anchovy, parmesan

TUNA CARPACCIO

sauce vierge, sumac, lavash

OYSTERS ROCKEFELLER

spinach, pernod, bread crumbs

SHRIMP COCKTAIL

cocktail sauce, tabasco, horseradish

second course

**Pre-select three:*

GRILLED BRANZINO

chive, parsley, lemon

KING SALMON

horseradish, shallot, champagne vinegar

GRILLED HERITAGE CHICKEN

sauce charcuterie, swiss chard, cornichon

GRASS FED FILET

roasted garlic, pickled shallot

BONE-IN NY STRIP

shallot, garlic

sides

**Pre-select two:*

POMME PUREE

butter, chive

CREAMED SPINACH

bechamel, parmesan

BEER-BATTERED ONION RINGS

onion, malt vinegar aioli

GRILLED ASPARAGUS

sherry, parsley, parmesan

dessert

PASTRY CHEF'S SELECTION

All menu items subject to seasonal change.
Prices do not include tax, gratuity & booking fee.

DINNER

Option Two | \$135

ALPEN ROSE

PRE-SELECT FOUR:

ALPEN WEDGE bayley hazen blue, tomato, bacon

CAESAR SALAD gem lettuce, anchovy, parmesan

TUNA CARPACCIO sauce vierge, sumac, lavash

BONE MARROW TOAST herbs, beef cheek, red wine

OYSTERS ROCKEFELLER spinach, pernod, bread crumbs

SHRIMP COCKTAIL cocktail sauce, tabasco, horseradish

BEEF TARTARE egg yolk, mustard, capers

OCTOPUS fingerling, sumac, lemon confit

*PRE-SELECT THREE:

GRILLED BRANZINO chives, parsley, lemon

KING SALMON horseradish, shallots, champagne vinegar

DRY AGED 1/2 DUCK apple gastrique, pecan

GRASS-FED FILET roasted garlic, pickled shallot

BONE-IN NY STRIP shallot, garlic

BONE-IN RIBEYE shallot, garlic

PRE-SELECT TWO:

CREAMED SPINACH bechamel, parmesan

POTATO PAVĒ thyme, cream, garlic

MAC & CHEESE campanelle, cheddar, breadcrumb

POMME PUREE butter, chives

BEER-BATTERED ONION RINGS onion, malt vinegar aioli

GRILLED ASPARAGUS sherry, parsley, parmesan

PASTRY CHEF'S SELECTION

first course

second course

sides

dessert

All menu items subject to seasonal change.
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DINNER

Option Three | \$175

AR

first course

Pre-select four:

TUNA CARPACCIO sauce vierge, sumac, lavash

OYSTERS ROCKEFELLER spinach, pernod, breadcrumb

BEEF TARTARE egg yolk, mustard, capers

BONE MARROW TOAST herbs, beef cheek, red wine

SMOKED BACON rosemary, honey, banyuls

OCTOPUS fingerling, sumac, lemon confit

SHRIMP COCKTAIL cocktail sauce, tabasco, horseradish

MINI LOBSTER ROLLS aioli, lemon, butter

second course

Pre-select one:

ALPEN WEDGE bayley hazen blue, tomato, bacon

CAESAR SALAD gem lettuce, anchovy, parmesan

third course

*Pre-select three:

GRILLED BRANZINO chives, parsley, lemon

KING SALMON horseradish, shallots, champagne vinegar

GRASS-FED FILET roasted garlic, pickled shallot

BONE-IN NY STRIP shallot, garlic,

PORTER HOUSE shallot, garlic

BONE-IN RIBEYE shallot, garlic

LAMB RACK olives, capers, preserved lemon

sides

Pre-select three:

CREAMED SPINACH bechamel, parmesan, nutmeg

FOREST MUSHROOM shallot, garlic, banyul

POTATO PAVÉ thyme, cream, garlic

MAC&CHEESE campanelle, aged cheddar, breadcrumb

POMME PURÉE butter, chive

BEER-BATTERED ONION RINGS onion, malt vinegar aioli

GRILLED ASPARAGUS sherry, parsley, parmesan

dessert

PASTRY CHEF'S SELECTION

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DINNER

| Additional A la Carte Options |

shellfish tower

Served with:

EAST COAST OYSTERS

\$25/person

JUMBO SHRIMP COCKTAIL

TUNA TARTARE

CHILLED LOBSTER

* served with lemon, cocktail sauce, mignonette

table steak additions

Pre-select options:

TOMAHAWK RIBEYE 38oz

\$150

*sliced for center of table. served with toasted garlic, pickled shallot, tallow

ALPEN
ROSE

All menu items subject to seasonal change. Prices do not include tax, gratuity & booking fee.

DRINKS

served for two hours

ALPEN ROSE

beverage option one

\$63 per person - three hours

SOFT DRINKS

SELECT BEER

SELECT WINE BY THE GLASS

beverage option two

\$76 per person - three hours

SOFT DRINKS

SELECT BEER

SELECT WINE BY THE GLASS

SPECIALTY COCKTAILS

SELECT LIQUORS

Tito's Vodka, Tanqueray London Dry Gin, Hornitos Reposado Tequila,
Maker's Mark Bourbon, Rittenhouse Rye, Flor de Cana Rum

beverage option three

\$90 per person - three hours

SOFT DRINKS

SELECT BEER

SELECT WINE BY THE GLASS

SPECIALTY COCKTAILS

SELECT PREMIUM LIQUORS

Ketel One Vodka, Botanist Gin, Casamigos Tequila, Ron Zacapa Rum

champagne toast

Starting at \$10 per person

Extend any package one additional hour at \$18, \$21,
and \$25 respectively

ALPEN
ROSE

Add On to Any Package

Whiskey Upgrade, Select 3 for \$65 per person

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