



Event Planning Guide

&

Catering Menus

January 2009

Garden of the Gods Club

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EVENT POLICIES AND GUIDELINES

Please notify all of your group attendees of these policies.

1. **Dress Code.** The Club's dress code applies for all Club guests at the times indicated. Cut-offs and short shorts are not considered appropriate attire; pool sandals, T-shirts and tank tops are permitted in the Sports Club, Spa and Fitness areas only. After 6:00 p.m., dressy denim attire is permitted only at Kissing Camels Golf Clubhouse and the Lodge Lounge. Casual dress attire is permitted in banquet venues. Gentlemen must remove their hats while inside Club buildings.

Lodge Dining Room - Ties are not required, but jackets are suggested for gentlemen weekend evenings. **In July and August, jackets and ties are required for gentlemen on Friday and Saturday evenings after 6:00 p.m.** Ladies and children are expected to dress accordingly.

Golf Course and Golf Practice Facilities - Players are required to wear appropriate golf shirts and slacks or golf shorts. **Collared or mock golf shirts are required for men.** Spikeless or soft spike golf shoes or tennis shoes are required. Short shorts, cut-offs, bib overalls, jeans/denim, sleeveless shirts for men, T-shirts, swim suits, tank tops, ladies dress shoes or spiked golf shoes are not considered appropriate attire and are not permitted.

Tennis Courts - Appropriate tennis attire is required.

2. **Cellular phones.** In order to maintain the peaceful and relaxed social atmosphere of the Club, and as a courtesy to all Club Members and guests, cellular phone usage is restricted to your private meeting room, lobby and hallways, your guest room, and the outdoor smoking areas. These devices are not permitted to be used in public areas, such as the Dining Room and Lounge.

3. **Smoking.** Garden of the Gods Club and Kissing Camels Golf Clubhouse are non-smoking facilities. However, there are two designated outdoor smoking areas at Garden of the Gods Club: one is off the north end of the lobby and the other is situated outside the Sunrise Room. Kissing Camels Golf Clubhouse has one designated outdoor smoking area located just outside the Golf Shop door at the southeast corner of the building. Cigar and /or pipe smoking are not permitted in any Club areas, except for the golf course with the approval of playing partners.

4. **Please be aware that all food and beverage must be purchased from the Club.** Donated food and beverage cannot be brought onto the premises. It is unlawful to remove any food and beverage from the Club at the conclusion of your event. All food or beverage products specially ordered which are not normally stocked by the Club will be charged in full. The Club reserves the right to use proper judgment in ordering.

5. **Guarantee.** In order to best serve you, a guaranteed attendance number is required five (5) business days in advance of the function. Once the guarantee is confirmed, the number can be increased by up to 10% but cannot be reduced. If the number exceeds 10% we cannot guarantee the same meal choice will be available.

6. All lunches, receptions and dinner buffets require a minimum number of guests. If your guaranteed number falls below the minimum, you will be billed for the minimum requirement.

7. **Butler passed hors d'oeuvres** require an additional service fee of \$25 per hour, per server. One server per 40 guests is recommended.
8. If a **split menu** is desired, the choices will be limited to two, and the higher priced menu item will be charged. The group is responsible for providing place cards indicating the entrée choice of each guest along with the guaranteed breakdown of choice five (5) business days in advance.
9. A 20% **service charge** plus a 7.4% **sales tax** are required for all food and beverage functions.
10. **Alcohol.** The bar staff is required to monitor alcohol consumption. All patrons consuming alcoholic beverages on the premises must be at least 21 years of age and have proper identification.
11. The Club reserves the right to change the **room or rooms assigned** to your group if the number of guests should decrease, and/or if deemed necessary by the Club. Should additional space be required, the Club may charge additional room rental fees. Should functions exceed contracted time, additional charges will apply in half hour increments. The charge will be \$50 for each additional half hour.
12. Please note **changes in room set-ups** made within 24 hours of the event may be subject to additional charges. Changes may only be made through the Club catering office or the Club staff member who is supervising the function. The premises will be vacated no later than date and time indicated on the catering confirmation. Based on time and labor, a group may incur additional charges for the removal of group's materials by Club staff at the close of any event.
13. For any **functions scheduled in outdoor facilities**, the Club reserves the right of final decision to move the event to an indoor location based on weather forecast or conditions. This decision will be made no later than three hours prior to the starting time of the function.
14. The Club requires consent for **signage** of any kind in any public area. **Posting of materials** on meeting room walls is permitted only with approved tape to approved surfaces. Any damage to the facilities will be the responsibility of the group.
15. All **entertainment for outdoor functions** must conclude no later than 9:00 pm and is limited to acoustic music only. Noise level may not exceed 65 decibels at a distance of 100 feet from the function area.
16. **Audio-Visual.** Garden of the Gods Club has chosen "Ceavco Audio Visual" for its audio-visual needs. Please note the audio-visual company is responsible for the equipment set up prior to the beginning of the event. If assistance and/or attention to equipment are needed while the function is in process, a dedicated technician is recommended and additional fees will apply.
17. **Shipping and Receiving of Packages.** All incoming boxes will incur a \$3 per box handling fee. All outgoing boxes will incur a \$4 handling fee in addition to the shipping charges. These charges will be billed to the Master Account. Please speak with your catering manager regarding proper labeling and instructions for shipping boxes.
19. **Children.** For their own safety and the comfort of other Club Members and guests, children must be supervised at all times.

20. The group is responsible for the **conduct** of all persons in attendance and for any damage incurred by individuals associated with or representing the group's organization. Any group or private party reserving function space at Garden of the Gods Club agrees to carry adequate liability and other insurance protecting themselves against any claims arising from any activities conducted at the Club.

21. **The Club will not assume liability for loss or damage of any items or equipment brought to the property. Any incoming shipments should not arrive more than a day in advance. The client also agrees to reimburse and hold harmless Garden of the Gods Club for the fair value of any damages or losses caused to the property or to third persons or their property by the client, its guests or invitees.**

22. Garden of the Gods Club requests that all **promotional material and arrangements** be presented to and approved in advance by Club management. The media is not permitted on the premises as a consideration to our guests.

24. **Coat check services** are available at a cost of \$50 per attendant. **Valet attendants are required** for functions over 50 guests, at a cost of \$50 per attendant.

Continental Breakfasts

Minimum of ten (10) paid guests

Continental Breakfast

Fresh squeezed orange and grapefruit juice, cranberry juice
Sliced fresh fruit and berries
Freshly baked pastries, croissants and breakfast breads
Sweet cream butter, fruit preserves
Umpire Estates freshly roasted artisan coffee and decaffeinated blend
Selection of gourmet teas, milk, honey and lemon
\$15 per person

Continental Enhancements

Pastries

Cinnamon Sugar Monkey Bread \$2 per person	Maple Twists \$2.50 per person
Caramel Monkey Bread \$2 per person	Pineapple Cheese Danish \$2.50 per person
Almond Twists \$2 per person	Apricot Vanilla Cream Danish \$2.75 per person
Lemon Orange Muffins \$2 per person	Chocolate Almond Twists \$2.75 per person
Banana Walnut Bread \$2 per person	Pecan Sticky Buns \$3 per person
Cranberry Orange Crunch Bread \$2 per person	German Chocolate Danish \$3 per person
Zucchini Carrot Bread \$2 per person	Sour Cream Pecan Coffee Cake \$3 per person
Green Onion Cheddar Biscuits \$2 per person	Chocolate Croissants \$3.50 per person
Cherry Cheese Braid \$2.50 per person	Ham and Cheddar Turnover \$3.50 per person

Traditional Enhancements

Scrambled Eggs

Cheddar cheese, snipped chives, diced tomatoes
\$5 per person

Fresh Blueberry Buttermilk Pancakes

Maple syrup and butter
\$4 per person

Bagels and Toast

Cinnamon, blueberry and plain bagels,
raisin, whole wheat, rye and sourdough toast,
sweet butter, fruit preserves
\$4 per person

Cereals

Traditional Mueslix, Garden of the Gods granola,
oatmeal and cereals, whole, skim and 2% milk,
dried cranberries, apricots and currants, honey,
low-fat yogurt and brown sugar
\$5 per person

From the Farm

Strawberry, blueberry, peach and plain
yogurts, cottage cheese
\$5 per person

Applewood Smoked Bacon and Maple Link Sausage

\$6 per person

“European Breakfast”

Sliced gouda, cheddar, brie and Roquefort cheeses,
saucisson, lahvosh and French bread
\$8 per person

Smoked Salmon

Dill cured gravalax salmon, sliced cucumbers,
capers, lemons, red onions, sprouts,
petite bagels, cream cheese
\$12 per person

Whole Poached Atlantic Salmon

Cucumber scales, capers, red onions, horseradish cream, sliced baguette
\$350 per display/serves 60

Plated Breakfasts

All plated breakfast items are accompanied with your choice of freshly squeezed orange or grapefruit juice, freshly baked muffins, sweet cream butter and fruit preserves, Umpire Estates freshly roasted artisan coffee and decaffeinated blend, and a selection of gourmet teas.

The Press Maxwell Breakfast

Scrambled eggs, cheddar cheese, snipped chives,
Lyonnais breakfast potatoes,
maple link sausage
\$15 per person

Quiche Lorraine

Applewood smoked bacon, leeks and Gruyère,
maple link sausage
\$17 per person

Eggs Benedict

Poached eggs, toasted English muffins,
griddled sliced tomatoes, Canadian bacon,
chive Hollandaise
\$24 per person

Pan Roasted Veal Tenderloin and Lump Crab

Poached eggs, veal tenderloin, lump crab,
butter braised asparagus, sauce Foyot
\$32 per person

Denver Omelet

Two eggs prepared with honey cured ham,
peppers, onions, cheddar cheese,
applewood smoked bacon, hashbrowns
\$17 per person

Eggs and Gravalax

Potato rösti, scrambled eggs, dill-cured salmon,
red onion brunoise, crispy capers, snipped
chives, shaved hard-boiled egg
\$23 per person

Maryland Eggs Benedict

Maryland-style crab cakes with Canadian bacon,
grilled tomatoes, asparagus, Hollandaise
\$26 per person

Steak and Eggs

Grilled petite beef tenderloin, scrambled eggs,
Hollandaise, butter-braised asparagus
\$29 per person

Boxed Breakfast

All boxed breakfasts are to be consumed off property.

Golfers Energy

Energy bar, banana, orange juice,
individual yogurt, dried cranberries
\$10 per person

The Hungry Traveler

Breakfast burrito, breakfast sausage, potatoes,
eggs, cheddar cheese, individual yogurt, freshly
baked muffin, banana, Garden of the Gods granola
\$12 per person

The Hiker

Bacon, egg and cheddar cheese croissant, orange juice,
Garden of the Gods granola, yogurt, dried fruit, choice of apple or banana,
freshly baked muffin
\$14 per person

Garden of the Gods Breakfast Buffets

Minimum of twenty (20) paid guests

Pikes Peak Summit

Seasonal sliced fresh fruit and berries
Selection of freshly baked pastries, croissants,
and breakfast breads
Sweet cream butter and preserves
Scrambled eggs, Wisconsin cheddar cheese
Applewood smoked bacon, maple sausage links
Lyonnais breakfast potatoes
Freshly squeezed orange juice, grapefruit juice
Umpire Estates freshly brewed artisan coffee,
decaffeinated blend, and a selection of
gourmet teas
\$23 per person

The Royal "Gorge"

Seasonal sliced fruit and berries
Selection of freshly baked pastries, croissants,
and breakfast breads
Sweet cream butter and fruit preserves
Garden of the Gods granola
Skim and 2% milk
Honey, dried fruits, vanilla yogurt
Applewood smoked bacon, maple sausage links
Lyonnais breakfast potatoes
Buttermilk blueberry pancakes, maple syrup
Poached eggs Benedict, Canadian bacon,
asparagus, tomato, chive Hollandaise
Warm croissant berry bread pudding with
champagne sabayon
Freshly squeezed orange juice, grapefruit juice,
Umpire Estates freshly brewed artisan coffee and
decaffeinated blend, a selection of gourmet teas

\$32 per person

The Mesa Breakfast

Seasonal sliced fresh fruit and berries
Selection of freshly baked pastries, croissants and breakfast breads
Sweet cream butter and fruit preserves
Garden of the Gods granola
Skim and 2% milk
Honey, dried fruits and vanilla yogurt
Scrambled eggs, Wisconsin cheddar cheese, tomatoes
Applewood smoked bacon, maple sausage links
Lyonnais breakfast potatoes
Buttermilk blueberry pancakes, maple syrup
Freshly squeezed orange juice, grapefruit juice,
Umpire Estates freshly brewed artisan coffee and decaffeinated blend,
and a selection of gourmet teas

\$27 per person

Themed Breakfast Buffets

“Le Parisians”

Seasonal sliced fresh fruits and berries
Poppyseed palmiers, freshly baked brioche,
cherry cheese braid, almond twists,
chocolate croissants
French toast, strawberries, toasted almonds
Eggs Florentine, Mornay sauce
Thyme scented chicken hash
Crepes Suzette
Freshly squeezed orange juice, grapefruit juice
Umpire Estates freshly brewed artisan coffee and
decaffeinated blend, a selection of gourmet teas

\$25 per person

Autumn Breakfast in Colorado Springs

Warm pear cider, Indian summer spiced Chai
Sliced fresh fruit and berries
Sweet potato biscuits, Madhava honey
Buttermilk black mission fig tart, crème fraîche
Butternut squash and sun-dried cranberry bread,
Warm sliced apple with raisins, walnuts,
chestnuts, honey poppyseed glaze
Baked tomato, egg and Gruyère in phyllo cups
Pumpkin waffles, organic maple syrup
Maple breakfast sausage, applewood
smoked bacon
Freshly squeezed orange juice, grapefruit juice
Umpire Estates freshly brewed artisan coffee and
decaffeinated blend, a selection of gourmet teas

\$32 per person

The Texan

Seasonal sliced fresh fruit and berries
Selection of freshly baked pastries, croissants,
and breakfast breads
Fried sweet potato hashbrowns
Applewood smoked bacon, country sausage links,
grilled ham
Egg battered cinnamon and sugar thick sliced
Texas toast, wild berry sauce, maple syrup,
Sweet cream butter
“Steak and eggs” petite grilled Flat-Iron steak
Scrambled eggs, black beans and salsa
Freshly squeezed orange juice, grapefruit juice
Umpire Estates freshly brewed artisan coffee and
decaffeinated blend, a selection of gourmet teas

\$33 per person

The Spa Breakfast Buffet

Fresh squeezed carrot apple, cranberry orange juice
Sliced fresh fruit and berries
Garden of the Gods granola
Mueslix, skim milk and dried fruits
Oat bran date nut bread, seven grain fruit and nut,
garden vegetable bread
Madhava Colorado honey, fruit preserves, butter
Grilled asparagus, sherry roasted tomato vinaigrette
Cornmeal buttermilk waffles with
blueberry orange syrup
Tofu vegetable hash
Poached egg white Benedict, grilled tomatoes,
turkey bacon, extra virgin olive oil, Hollandaise
Whole grain English muffin
Umpire Estates freshly brewed artisan coffee and
decaffeinated blend, a selection of gourmet teas

\$34 per person

Spa Additions

Pair these Spa-inspired, freshly prepared juices and smoothies with your breakfast for energy and wellness.

Chef attended stations are \$75 per chef with a minimum of two hours (includes setup and breakdown).

Chef Prepared Fresh Juices

Please choose two

Peppery Tomato

Tomatoes, watercress and celery

Ginger Zing

Pineapple, oranges and ginger root

Easy Morning

Apple, carrot, orange, celery and ginger root

Green Waldorf

Kale, apple, celery and flax seed

Cool 'n' Pale

Cucumber and apple

Mellow Melon

Cucumber, melon, pear and mint

Boulder Green

Carrots, celery, watercress and spinach

"Faux Bloody Mary"

Beet, tomato, celery, carrot, lemon, jalapeño

\$14 per person

Chef Prepared Smoothies

Please choose two

Pink Monkey

Banana, pink grapefruit, orange juice, lime juice

Mango Zango

Mango, grapefruit, ginger root, apple juice

Raspapple

Pineapple, raspberry, mint, pineapple juice

Pink Berry Crush

Raspberry, strawberry, orange, mint

Nightshade Blues

Blueberries, cantaloupe, melon, yogurt, apple juice

The Ape Berry

Apricot, blackberries, banana, yogurt, crushed ice

Cool Breezes

Mango, papaya, banana, lemongrass

\$12 per person

By The Pitcher (Minimum of two selections)

Juices \$30
Smoothies \$20

Chef Attended Stations

*Chef attended stations are \$75 per chef, minimum of two hours (includes setup and breakdown).
All stations require a breakfast buffet or continental breakfast
with a minimum of twenty (20) paid guests.*

Chef Prepared Pancakes

Served with maple syrup, sweet cream butter, powdered sugar, cinnamon whipped cream

Choose Two Styles

Four-grain
(quinoa, whole wheat, chickpea, flax seed)
Buttermilk
Whole wheat
Buckwheat

Choose Three Complements

Apple cinnamon
Blueberry
White chocolate raspberry
Dark chocolate banana
Granola
Pumpkin
Toasted oatmeal and raisin
Dried cranberry walnut

\$11 per person

Chef Prepared Omelets

Choose five (5) ingredients and two (2) cheeses.

Egg whites, farm fresh eggs, Egg Beaters

Ham, bacon, sausage, crab, proscuitto, bell peppers, onions, green onions,
mushrooms, tomatoes, basil, spinach

Monterey Jack, cheddar, aged cheddar, Swiss cheese, smoked cheddar, fresh mozzarella

\$13 per person

Chef Prepared “Crepes Savory and Sweet”

Choose one Savory and one Sweet

Savory

Crab, chervil Hollandaise, roasted tomatoes,
smoked chicken, basil béchamel, mushrooms
and leeks, house-made mozzarella,
basil and tomato

Sweet

Mixed berry and mascarpone whipped cream,
dark chocolate and bananas,
Crepes Suzette, Grand Marnier,
Calvados and Granny Smith apples,
Cinnamon whipped cream

\$14 per person

Chef Prepared Eggs Benedict

Toasted English muffin, Canadian bacon, tomatoes, asparagus, chive Hollandaise

\$18 per person

Breaks/Refreshments

*All breaks require a minimum of ten (10) paid guests.
Breaks are served and replenished for one hour.*

Vegetable Crudité

Crisp carrots, celery, broccoli, radishes,
cauliflower and seasonal vegetables, ranch
peppercorn, honey mustard and pesto dips
\$5 per person

Presentation of Fresh Fruits

Sliced fresh seasonal fruits and berries,
honey yogurt dipping sauce
\$6 per person

Brownies and Bars

Chocolate fudge brownies, maplenut brownies,
peanut butter bars, chocolate chunk bars,
lemon bars
\$7 per person

The Cookie Jar

Chocolate chip, oatmeal cinnamon raisin,
peanut butter chip, double fudge chip,
white chocolate macadamia nut cookies
\$7 per person

Bakers Dozen

Morning glory, blueberry, poppyseed muffins,
currant scones, croissants, carrot breakfast bread,
sweet cream butter and fruit preserves
\$8 per person

Sweet & Salty

Salted pretzels, honey roasted peanuts,
Garden of the Gods granola, M&M's
\$9 per person

Chocolate Lover's

Chocolate truffles, Rocky Mountain fudge,
chocolate banana walnut tart
\$10 per person

Tea Time

Cucumber, Norwegian smoked salmon and
crème fraîche, egg salad and watercress tea
sandwiches, currant scones, oatmeal cookies,
lemon curd and fruit preserves,
selection of gourmet teas, sliced lemons, skim
milk, Ala Perruche pure cane sugar cubes
\$10 per person

Movie Time Snacks

Fresh popped popcorn, M&M's, Snickers, Milky
Way and Butterfinger bars,
individual chocolate milk
\$6 per person

Breaks/Refreshments

Breaks are served and replenished for one hour.

Refreshment Breaks

Beverages	Snacks
Iced Tea with Lemon and Sweeteners \$2 per person	Individual Candy Bars \$2.50 each
Gourmet Tea Selection with Skim Milk, Honey and Lemon \$2.50 per person	Whole Fresh Fruits \$2.50 each
Choice of Apple, Pineapple, Cranberry or Tomato Juice \$2.50 per person	Tortilla Chips with Pico de Gallo and House-made Guacamole \$3 per person
Umpire Estates Gourmet Coffee \$3 per person	Nature Valley Granola Bars \$3 each
Umpire Estates Gourmet Decaffeinated Coffee \$3.00 per person	Hot Buttered Popcorn \$3 per person
Whole, 2% and Skim Milk \$3 per person	Energy Bars \$3.50 each
Assorted Soft Drinks \$3 each	Assorted Individual Chips \$2.50 each
Fresh Squeezed Orange and Grapefruit Juices \$3.50 per person	Granola Bars \$2.50 each
House-made Callebeaut Hot Chocolate, Marshmallows and Whipped Cream \$3.50 per person	Seasonal Fresh Fruit and Berries with Honey Yogurt Sauce \$6 per person
Selection of Chilled Republic of Teas \$4.50 each	House-made Trail Mix \$10 per pound
	Hot & Spicy Bar Mix \$10 per pound
Waters	Chex Mix \$10 per pound
Garden of the Gods Bottled Spring Water \$3 each	Pretzels \$13 per pound
Perrier \$3.50 each	Gourmet Mixed Nuts \$18 per pound
	Rosemary and Shallot Mixed Nuts \$20 per pound
	Warm Cashews \$25 per pound
	Warm Soft Pretzels with Mustard \$40 per dozen

Boxed Lunches

All boxed lunches are to be consumed off property.

All boxed lunches are served with pasta salad, selection of an apple or banana, jumbo chocolate chip cookie, bottled water or soft drink.

Balsamic Marinated Grilled Portobello

Sliced tomatoes, sprouts, sliced red onions, olive tapenade on foccacia
\$18 per person

Toasted Walnut and Apple Chicken Salad

Buttery croissant, sprouts, sliced tomatoes, shaved red onions
\$18 per person

Cilantro Hummus and Roasted Pepper on Tomato Foccacia

Feta cheese, cucumbers, crisp lettuce, sliced tomatoes, shaved red onions
\$18 per person

Albacore Tuna Salad on a Croissant

Sliced cucumbers, shaved red onion, sprouts and sliced tomatoes
\$18 per person

House Roasted Turkey Breast

Herb aioli, cracked wheat, crisp lettuce, sliced tomatoes
\$21 per person

Honey Baked Ham on a French Baguette

Honey Dijon mustard, Swiss cheese, crisp lettuce, sliced tomatoes, shaved red onions
\$21 per person

Sliced Rosemary Roasted New York Strip

Horseradish mayonnaise, smoked cheddar, crisp lettuce, sliced tomatoes on an onion roll
\$22 per person

Italian Salami and Ham on Tomato Foccacia

Olive tapenade, provolone cheese, arugula and sliced tomatoes
\$22 per person

Plated Lunches

All plated lunches are served with freshly baked artisan rolls, sweet cream butter, Umpire Estates freshly roasted artisan coffee and decaffeinated blend and freshly brewed iced tea.

All entrées include a choice of soup or salad and a signature dessert.

Soups

French Onion
Gruyère croutons

Wild Mushroom Soup
Tarragon cream

Tomato Basil Bisque
House-made poached mozzarella

Chicken Noodle Soup

Cream of Asparagus Soup

Potato and Cheddar Soup
Bacon crisps

Beef Barley Soup

Broccoli Cheddar Soup

Supplements

Chef Nicholas' Signature Wisconsin Beer
and Cheddar Soup
Add \$2 per person

Shrimp Bisque
Chervil cream
Add \$2 per person

Lobster Bisque
Whiskey chantilly
Add \$3 per person

Crab and Sweet Corn Chowder
Add \$4 per person

Salads

Mixed Greens Salad
Cucumbers, tomatoes, shredded carrots,
Parmesan lace, Dijon vinaigrette

Traditional Caesar Salad
House-made croutons, fresh Parmesan
cheese, garlic dressing

Iceberg Wedge
Toasted almonds, bacon lardons,
buttermilk herb dressing

Baby Spinach and Crisp Red Oak Salad
Roasted red onion wedges, toasted walnuts,
roma tomatoes, white balsamic dressing

Salad of Mixed Baby Greens
Orange segments, raspberries, raspberry
vinaigrette

Beefsteak Tomato Salad
Pickled onions, arugula, balsamic
vinaigrette

Salad of Mixed Baby Greens
Granny Smith apples, blue cheese, toasted
walnuts, balsamic vinaigrette

Supplements

Salad of Baby Mixed Greens
Warm brie en crouté, raspberries, haricots
verts, apricot-sherry dressing
Add \$3 per person

Salad of Watercress
Roasted pink grapefruit, Haystack goat's
cheese, champagne dressing
Add \$3 per person

Luncheon Entrées

Selecting two (2) entrées from the choices below will be billed at the higher priced entrée.

*Additional choices, over two (2) entrées for your guests will be prepared for you
at \$6 per person per additional entrée*

Sandwiches

*Served with your choice of one (1) for all
entrées: french fries, pasta salad or sliced
fresh fruit*

Oven Roasted Turkey Wraps with Granny Smith Apples

Radishes, romaine lettuce, oranges, tarragon aioli
\$24 per person

French Dip

Thinly sliced roasted beef, Swiss cheese, French
baguette, horseradish cream, au jus
\$26 per person

Lemon and Tarragon Grilled Chicken

Toasted foccacia, arugula, tomato, provolone
cheese, olive tapenade
\$26 per person

Garden of the Gods Club Sandwich

Thinly shaved turkey breast, ham, applewood
smoked bacon, lettuce, onion, tomatoes on
toasted sourdough
\$26 per person

Grilled Chicken and Brie Sandwich

Granny Smith apple slaw on lettuce, red onions,
sliced tomatoes, toasted foccacia
\$26 per person

Grilled Flat-Iron Steak Sandwich

Caramelized onions, wild mushrooms, thick-
sliced sourdough, blue cheese butter
\$30.00 per person

Entrée Salads

Rosemary Marinated Grilled Chicken Salad

Butter lettuce, grapes, toasted walnuts, Granny
Smith apples, buttermilk dressing
\$24 per person

The Garden of the Gods Club Cobb Salad

Iceberg, romaine, grilled chicken breast,
avocado, bacon, hard-boiled eggs, tomatoes,
chives and blue cheese Dijon vinaigrette
\$25 per person

Grilled Garlic Marinated Flank Steak and Tomato Salad

Butter lettuce, pickled red onions, grilled
crostini, herb aioli, green goddess dressing
\$30.00 per person

Grilled Petite Fillet of Atlantic Salmon Salad

Watercress, romaine, cucumbers, tomatoes,
champagne dressing
\$27 per person

Grilled Yellow Fin Tuna Nicoise Salad

Tomatoes, arugula, kalamata olives, roasted
potatoes, green beans, grilled lemon dressing
\$34 per person

Crab Cake Salad

Mixed baby greens, cucumbers, crispy onions,
orange dressing
\$34 per person

Luncheon Entrées

*Selecting two (2) entrées from the choices below will be billed at the higher priced entrée.
Additional choices, over two (2) entrées for your guests will be prepared for you
at \$6 per person per additional entrée*

Hot Entrées

Butternut Squash Gnocchi

Brussels sprouts, toasted walnuts, Parmesan cheese, brown butter
\$28 per person

Caprese Pasta

Roasted tomatoes, fresh mozzarella, penne pasta, basil garlic olive oil
\$28 per person

Lemon Marinated Chicken Breast

Roasted wild mushrooms, penne pasta, thyme butter sauce
\$30 per person

Pan Roasted Supreme Chicken Breast

Rosemary Parmesan mashed potatoes, haricots verts,
applewood smoked bacon, Chardonnay jus
\$33 per person

Chicken Parmesan

Penne pasta, tomato ragoût, fresh basil
\$30 per person

Grilled Petite Atlantic Salmon

Apple and leek relish, lentil ragoût, roasted tomato butter sauce
\$35 per person

Pan Roasted Walleye

Toasted almond rice pilaf, asparagus, sun-dried cherry jus
\$36 per person

Brandy Glazed Pork Tenderloin

Roasted garlic mashed potatoes, glazed carrots, Granny Smith apple shallot sauce
\$36 per person

Grilled Flat Iron Steak

Potato gratin, wild mushrooms, Cabernet Sauvignon jus
\$38 per person

Grilled New York Strip

Roasted fingerling potatoes, asparagus, brandy peppercorn jus
\$43 per person

Filet of Beef Tenderloin

Potatoes dauphinois, haricots verts, Cabernet Sauvignon jus, crispy shallots
\$45 per person

Desserts

The Lodge Chocolate Torte

Layers of chocolate almond cake, creamy bittersweet chocolate ganache, crispy meringue

Key Lime-White Chocolate Timbale

Traditional Florida Key lime cream, white chocolate mousse, buttery honey graham cracker crust

Tahitian Vanilla Crème Brulée

Traditional caramelized French custard, ginger almond tuile

Peaches and Cream Cobbler

Sautéed Colorado Peaches, brown sugar and cream, crunchy cinnamon streusel

Napoleon of Tira Misu

Layers of ladyfingers genoise, sweet mascarpone cheese, Jamaican rum espresso syrup

Fresh Berry Frangipane Tart

Seasonal berries, almond cream filling, port wine berry reduction, fresh mint

Spiced Carrot-Pineapple Cake

Orange cream cheese icing, pineapple rum reduction

Irish Kerry Apple Cake

Scotch toffee sauce

Strawberry Rhubarb Crisp

Vanilla bean mascarpone cream

Snapping Turtle Cheesecake

Caramel, chocolate, toasted pecans, chocolate sauce

Lunch Buffets

All lunch buffets require a minimum of twenty (20) paid guests.

Garden of the Gods Soup and Salad Buffet

Choose One Chilled Soup

Rum Banana
Champagne Strawberry
Peach Yogurt
Gazpacho
Classic Vichyssoise

Choose One Hot Soup

Broccoli Cheddar
Minestrone
Cream of Asparagus
Beef Barley
Chicken Noodle

Caesar Salad,
Croutons, Parmesan cheese, garlic dressing

Colorado Field Greens
Crisp bacon, cucumbers, red onions, carrots,
toasted sunflower seeds, cheddar cheese,
Parmesan cheese, croutons, tomatoes,
balsamic, grapefruit and green goddess
dressings

Napa Cabbage and Grilled Pineapple Slaw
Red peppers, sesame dressing

Fresh Mozzarella and Tomato Salad,
Balsamic dressing, torn basil

Desserts

Dutch Apple Pie
Heath toffee bread pudding,
warm
caramel sauce

\$24 per person

The Sandwich and Salad Buffet

Sliced Fresh Fruit and Berries

Penne Pasta and Pesto Salad

Mixed Greens Salad
Tomatoes, cucumbers, shredded carrots,
Dijon vinaigrette, blue cheese dressing

Tomato and Fresh Mozzarella Salad
Fresh basil balsamic dressing

Warm Pastrami and Swiss Sandwiches
Marble rye, sauerkraut

Warm Virginia Ham and Cheese

Chilled Chicken Apple Walnut, Tuna
and Egg Salad

Sprouts, Lettuce, Tomatoes, Red Onions,
Wisconsin Cheddar and Swiss cheeses

Freshly Baked Croissants, Baguettes
Whole wheat, sourdough and rye sliced bread

Dijon Mustard, Herb Aioli, Sweet Cream Butter

Desserts

Freshly Baked Chocolate Chunk, White
Chocolate Cranberry and Butterscotch Oatmeal
Cookies

\$26 per person

Lunch Buffets

Backyard Barbecue Buffet

Cornbread and Honey
Cream biscuits

Coleslaw

Red Bliss Bacon and Potato Salad
Chive sour cream dressing

Fresh Fruit Salad

Grilled Black Angus hamburgers,
barbecued pulled pork,
garlic and cilantro grilled chicken breasts,
quarter pound hot dogs and
beer soaked bratwurst

Lettuce, tomatoes, red onions, Wisconsin
cheddar, Swiss cheese

Pickles, ketchup, whole-grain mustard,
herb mayonnaise

Kaiser rolls, hot dog buns

Desserts

Chocolate and marshmallow bread pudding
Freshly baked brownies, lemon bars and
cookies

\$28 per person

Colorado Delicatessen Lunch Buffet

Sweet Corn Soup with Chervil Cream

Sliced Fruits and Berries

Colorado Field Greens
Cucumbers, red onions, carrots, toasted
sunflower seeds, croutons, tomatoes,
balsamic, grapefruit and green goddess
dressings

Coleslaw

Roasted red bliss potato salad,
bacon sour cream and chive dressing

Meatballs and basil marinara sauce,
Parmesan cheese

Sliced honey glazed ham, turkey breast,
roast beef, salami, Wisconsin cheddar,
Swiss and provolone cheese,
lettuce, tomato, red onion

Focaccia and baguettes
sliced rye, whole wheat and white bread

Herb aioli, mustard, extra-virgin olive oil,
sweet cream butter

Desserts

Carrot Cake
Tiramisu Napoleon

\$29 per person

Lunch Buffets

South of the Border Fiesta

House Fried Tortilla Chips
Pico de gallo, lime scented guacamole

Tortilla Soup
Cilantro cream

Three Cheese Quesadillas
Tomatillo salsa

Grilled Flank Steak Tacos
Roasted poblano chiles, grilled onions and
Mexican crema

Pan Mahi-Mahi
Sautéed peppers, green beans

Warm Tortillas

Desserts

Warm Cinnamon and Sugar Churros
with Madhava honey
Dark Chocolate Mousse

\$32 per person

A Journey Through Tuscany

Tomato Basil Bisque
Fresh mozzarella

Warm Foccacia
Extra-virgin olive oil

Presentation of Antipasto
Grilled zucchini and yellow squash,
soppresetta, bresaola and coppa salami
roasted bell peppers, marinated artichokes,
Parmesan cheese, rosemary marinated
olives, basil pesto

Traditional Panzanella Salad
Roasted bell peppers, onions, tomatoes,
fresh basil, balsamic dressing

Fried Ravioli
Red wine tomato sauce, asiago cheese

Chicken Saltimbocca
Roasted tomatoes, sage,
prosciutto d'Parma

Butternut Squash Gnocchi

Cavatappi Bolognese
Torn basil, Parmesan cheese

Desserts

Individual Traditional Tiramisu
Amaretto Ricotta Cheesecake
Cannolis, Zuppa Anglaise
Anise Biscotti

\$34 per person

Lunch Buffets

Old West Barbecue Lunch Buffet

Sliced Fresh Fruit and Berries

Salad of Mixed Baby Greens
Tomatoes, cucumbers, croutons,
blue cheese, balsamic and 1000 Island
dressings

Cornbread and Honey
Freshly baked Garden of the Gods rolls,
cream biscuits, sweet cream butter

Pesto Pasta Salad
Tomatoes, fresh mozzarella

Red Bliss Potato Salad
Sour cream and chive dressing

Sliced Watermelon

From the Grill

Barbecued southwest baby back ribs,
chipotle and lime grilled chicken breast,
slow braised beef brisket,
coffee mopping sauce

Corn on the cob, chive butter,
molasses baked beans,
grilled garden vegetables

Desserts

Freshly Baked Chocolate Chunk Cookies
Chocolate Fudge Brownies
Strawberry Shortbreads
Southern Pecan Tarts

\$35 per person

Vegetarian Spa Luncheon

Carrot-Ginger Soup

Freshly Baked Rolls,
Extra-virgin olive oil

Vegetarian Tostadas
Roasted corn salsa

Hearts of Romaine Lettuce
Sherry dressing and jicama slaw

Watermelon and Pickled Onion Salad
with Watercress

Fruit Tabboleh
Mango and raspberry coulis

Grilled Vegetable Lasagna

Roasted Tomatoes
Filled with pine nuts, couscous and grilled
portabello mushrooms

Penne Pasta
Grilled eggplant and haricots verts

Raspberry and Strawberry Terrine

\$36 per person

Lunch Buffets

Seven Falls Buffet Luncheon

Freshly Baked Artisan Rolls and Sweet Cream Butter

French Onion Soup
Gruyère croutons

Sliced Fresh Fruits and Berries

Salad of Colorado Mixed Baby Greens
Buttermilk blue cheese, candied walnuts, Granny Smith apples,
raspberry tarragon dressing

Salad of Baby Spinach
Hard-boiled eggs, red onions, roasted wild mushrooms, sherry bacon dressing

Pan Roasted Sirloin Steaks
Dauphinois potatoes, roasted tomato, watercress, sauce au poivre

Herb Crusted Salmon
Lemon scented cannellini beans, broccoli rabe, red wine butter sauce

Orange Rosemary Roasted Natural Chicken
Wild rice pilaf, asparagus, Chardonnay jus

Desserts

Key Lime Pie
Strawberry Cheesecake
Rum Almond Pound Cake

\$44 per person

Hors d'oeuvres

Chilled Selections

All hors d'oeuvres are priced per piece with a two (2) dozen minimum.

Caprese Canapé \$2.50	Roast Duck Canapé Pistachio and oranges \$3
Grilled Vegetable Bruschetta on Toasted Baguette \$2.50	Norwegian Smoked Salmon Rosettes Mustard-dill, cucumber bouchée \$3.25
Corn Cakes with Virginia Ham Lingonberry mustard \$2.75	Salmon Tartar Cucumber canapé \$3.25
Goat Cheese Stuffed Cherry Tomatoes \$2.75	Pastrami Cured Salmon on Rye Waffles \$3.25
Brie and Lingonberry Canapé Tarragon accent \$2.75	Chilled Shrimp Louis in Bouchée \$3.25
Roasted Beet and Goat Cheese Canapé \$2.75	Smoked Scallop Rémoulade Petite bouchées \$3.25
Fava Bean Purée and Manchego Cheese \$2.75	California Rolls Wasabi, pickled ginger, soy sauce \$3.25
Pistachio Crusted Goat Cheese Parisiens \$2.75	Spicy Tuna Rolls Wasabi, pickled ginger, soy sauce \$3.50
Granny Smith Apple and Walnut Chicken Salad in gougères \$2.75	Sesame Ahi Tuna Tartar Pickled cucumber sambal aioli \$3.50
Thai-Style Chicken on Crispy Wontons \$2.75	Crab Mousse with Ginger Aioli \$3.50
Sirloin Jardinière \$3	Tuna Carpaccio with Dill Aioli \$3.50
Proscuitto d'Parma Wrapped Melon Batons \$3.25	Truffled Foie Gras Mousse Toasted brioche, fresh raspberry \$3.75
Aged Wisconsin Cheddar on Baguette Tomato conserve \$3.25	

Hors d'oeuvres

Hot Selections

All hors d'oeuvres are priced per piece with a two (2) dozen minimum.

Petite Crouque Monsieur
\$2.50

Vegetable Spring Rolls
Sweet and sour sauce
\$2.75

Risotto Arancini
Fried sage
\$2.75

Battered Warm Brie
Dried cranberry compote
\$2.75

Applewood Smoked Bacon Wrapped
Figs
\$2.75

Duck Sausage
Rhubarb compote on toasted crostini
\$3

Arborio Rice Crusted Fried Oysters
Chile-lemongrass aioli
\$3

Pot Stickers
Noc chum sauce
\$3

Sweet Potato Fritters
\$3

Beef Saté Skewers
Cilantro peanut sauce
\$3.25

Elk Skewers
Barolo wine reduction
\$3.25

Crab Fritters
Avocado curry remoulade
\$3.50

Petite Beef Wellingtons
Mushrooms duxelle
\$3.50

Truffled Twice Baked
Fingerling Potatoes
\$3.50

Oysters Rockefeller
Spinach, tomato, applewood
smoked bacon
\$4

Applewood Smoked Bacon
Wrapped Shrimp
\$4

Roasted Porcini Mushroom and Camembert
Stuffed Mushrooms
\$4

Receptions

All receptions require three (3) stations, unless accompanied by a dinner. All receptions are 60 minutes and prices are based on a twenty (20) person minimum.

All chef and attended stations are \$75 per hour for a minimum of two (2) hours (includes setup and breakdown).

Presentations

Vegetable Crudité

Crisp carrots, celery, broccoli, radishes, cauliflower and seasonal vegetables, ranch peppercorn, honey mustard and pesto dips
\$5 per person

Presentation of Fruits and Berries

Sliced fresh fruits and berries, pineapple, cantaloupe, honeydew, honey yogurt dipping sauce
\$6 per person

Cheese and Sausage Station

Selection of imported and domestic cheeses, saucisson, garlic sausage, summer sausage, crackers, sliced French bread, lahvosh
\$8 per person

Vertical Tasting of Wisconsin Artisan

Cheddars

Next day-, three-, five-, seven-, and nine-year-aged cheddars, cranberry apple compote, tomato conserve, sliced French bread, lahvosh and house made crackers
\$13 per person

From the Sea

Chilled jumbo shrimp, Alaskan king crab legs, lump crab, Norwegian smoked salmon, brandied cocktail sauce, r moulade, sauce Louis
\$30 per person

Brie En Crout 

Layered brie covered and wrapped in golden pastry, lingonberry, chestnut honey, fresh raspberries and strawberries, sliced French bread, house made crackers, lahvosh
\$175 per presentation
(Serves 50 guests)

Presentation of Poached Atlantic Salmon

Chilled poached Atlantic salmon, cucumbers, lemons, capers, red onions, shaved hard-boiled eggs, fresh horseradish sour cream
\$350 per presentation
(Serves 60 guests)

Warm Spinach and Artichoke Dip

Served with sliced baguette, tortilla chips, carrots, celery
\$5 per person

Crab Dip

Served with sliced baguette and rye chips
\$8 per person

Chilled Seafood Presentation

Presented on shaved ice, served with brandy cocktail sauce, lemon wedges and sauce Louis
(minimum of four dozen)

Jumbo Cocktail Gulf Shrimp

\$3.50 per piece

Jumbo Crab Claws

\$3.75 per piece

Receptions

*All chef and attended stations are \$75 per hour for a minimum of two (2) hours
(includes setup and breakdown).*

Chef Prepared Stations

House-made Mozzarella

50-year-aged balsamic vinegar,
truffle tomato salad,
toasted foccacia
\$10 per person

Crab Cakes

Lump crab cakes,
garden tomato salad, tobacco onions,
Dijon aioli
\$13 per person

Sushi and Handrolls

California tamago, salmon roe, spicy yellow
fin tuna, unagi and ebi,
wasabi, soy sauce, pickled ginger
\$16 per person

Add

Chilled green iced tea and sake
\$5 per person

Jumbo Scallops

Butter braised and pancetta wrapped,
cilantro almond relish, tarragon
mustard sauce
\$18 per person

Chef Carved Stations

Maple Glazed Country Ham

Whole-grain mustard, honey mustard, Fat
Tire beer mustard, smoked cheddar biscuits
\$9 per person

Garlic and Thyme Turkey Breast

Peppercorn gravy, Grand Marnier cranberry
relish, potato rolls
\$10 per person

Herb Roasted Pork Loin

Roasted garlic mashed potatoes, Calvados
jus, green tea apple currant chutney
\$11 per person

Lemon, Juniper and Garlic Leg of Lamb

Tabboleh, minted aioli, lamb jus
\$12 per person

Darjeeling Scented Salt Crusted Atlantic Salmon

Tomato aioli, tarragon cream,
salad of caperberries, pickled onions,
preserved lemon
\$12 per person

Rosemary and Garlic Studded Prime Rib

Merlot jus, fresh horseradish cream,
Yorkshire puddings, pickled onions, whole
grain mustard, basil aioli
\$13 per person

Beef Wellington

Mushroom duxelle, fine herbs,
Madeira jus
\$15 per person

Receptions

*All chef and attended stations are \$75 per hour for a minimum of two (2) hours
(includes setup and breakdown).*

Colorado Game Station

Warm duck confit crepes with black mission
figs and maple pecan compote

Lamb lollipops, Zinfandel jus, mint pesto

Venison skewers, green peppercorn
hazelnut jus

Buffalo Wellington, wild mushroom salad,
truffle jus

Pheasant and apricot strudel,
Sauvignon Blanc jus

\$45 per person

Fondue Station

*Served with artisan baked breads, breadsticks
and lahvosh*

Choose Two (2) from Each Section

Noveau

Buffalo chili, aged cheddar

Elk meatballs, moscovité sauce

Roasted garlic brandade, herb croutons

Aged cheddar, sliced apples

Classic

Gorgonzola and walnut Belgian endive,
sliced pears

Spinach artichoke dip, grilled pita chips

Tomato basil, rosemary mozzarella skewers

Chipotle, cilantro and Monterey
Jack cheese, tortillas

\$15 per person

Plated Dinners

Appetizer Enhancements

A wonderful addition to your dinner, please add an appetizer enhancement to complete your meal.

Heirloom Apple Tart

Carr Valley 6-year-aged cheddar,
tomato conserve
\$9 per person

Pumpkin Tortellini

Butternut squash ribbons, toasted walnuts,
brown butter, chervil leaves
\$12 per person

Escargots Ragoût

Roasted shallots, sweet carrots,
petite herb salad
\$12 per person

Pastrami Cured Salmon

Crisp caraway rye waffle, watercress,
sauce Louis
\$13 per person

Duck Confit

Cassoulet, black mission figs, arugula,
asiago cheese
\$14 per person

Prosciutto D'Parma

Balsamic roasted pears, mâché,
shaved Parmesan
\$14 per person

Jumbo Shrimp Cocktail

Chiffonade of romaine, watercress,
brandy cocktail sauce
\$15 per person

Malepeque Oysters on the Half Shell

Cucumber, tangerine and strawberry
granités
\$16 per person

Mushroom Dusted Scallops

Jasmine rice pilaf, chive butter
\$16 per person

Jonah Crab Cake

Roasted tomato, herb leek nage, crisp
tobacco onions
\$16 per person

Wild Mushroom Risotto

Shaved black truffles
\$17 per person

Flash-Seared Hudson Valley Foie Gras

Caramelized bananas, macadamia nut
French toast, chocolate veal reduction
\$18 per person

Plated Dinners

All plated dinners are served with freshly baked artisan rolls and butter, Umpire Estates freshly roasted artisan coffee and decaffeinated blend.

All entrées include a choice of soup or salad and a signature dessert.

Soups

Cream of Asparagus Soup
Crispy pancetta and Italian parsley salad

Sweet Potato Bisque
Whole grain crackers

Roasted Celeriac and Apple Soup
Maple glazed apples, crème fraîche

Butternut Squash Soup
Hazelnut cream

Wild Mushroom and Champagne Soup
Lavender cream

Potato and Leek Soup
Crispy leeks

Roasted Garlic Soup
Shredded pork and thyme scented croutons

Beef Barley Soup

Potato Cheddar Soup

Tomato Basil Bisque
Fresh mozzarella

Supplements

Roasted Cauliflower Soup
American sturgeon caviar, chervil
\$4 per person

Prince Edward Island Mussel Soup
Lump crab salad, brioche croutons
\$4 per person

Sweet Corn Soup
Grilled wild mushrooms, truffle oil
\$4 per person

Salads

Colorado Field Greens Salad
Tomatoes, cucumbers, balsamic vinaigrette

Caesar Salad
Croutons, Parmesan cheese, garlic dressing

Belgian Endive, Watercress and Spinach
D'Anjou pears, white cheddar,
port wine dressing

Pear, Radish and Tangerine Salad
Arugula, tarragon Riesling dressing

Shaved Fennel Asian Pear Salad
Toasted almonds, teardrop tomatoes,
mustard vinaigrette

Baby Spinach Salad
Croutons, roasted Bermuda onions,
mulled cider dressing

Salad of Frissé and Crispy Pancetta
Oranges, sherry mustard vinaigrette

Roasted Beet and Manchego Salad
Colorado field greens, jicama, mint,
toasted almond dressing

Supplements

Salad of Wild Mushrooms and
Haricots Verts
Couronne brie, port wine vinaigrette
\$3 per person

Salad of Mâché Lettuce and Truffle
Scented Poached Egg
Potato croutons, Roquefort dressing
\$4 per person

Supplements cont.

Seared Duck Breast Salad
Shaved black truffles, pont l évêque, currants, port wine reduction
\$5 per person

Chilled Lump Crab Salad
Watermelon, avocado, 30-year-aged balsamic vinegar
\$5 per person

Dinner Entrées

Selecting two (2) entrées from the choices below will be billed at the higher priced entrée.

*Additional entrées for your guests will be prepared for you at
\$6 per person per additional entrée.*

Slow Roasted Suprême of Chicken

Apple dressing, green beans, sherry jus
\$35 per person

Bacon Wrapped Pork Tenderloin

Boursin mashed potatoes, baby carrots,
brandy jus
\$35 per person

Lamb Pappardelle

Braised lamb shank, roasted tomatoes,
pine nuts, arugula, orange gremolata,
Parmesan cheese
\$36 per person

Thyme Marinated Grilled Sirloin Steak

Potato gratin, Swiss chard, Zinfandel jus
\$38 per person

Grilled Mahi-Mahi

Bok choy, roasted tomatoes, currant nage
\$39 per person

Butter Braised Striped Bass

Star anise rice croquettes, haricots verts,
ginger carrot butter
\$40 per person

Grilled Atlantic Salmon

Sun-dried tomato risotto, asparagus,
lemon butter sauce
\$43 per person

Slow Roasted Halibut

Wild mushroom risotto, asparagus,
lemon butter sauce
\$43 per person

Grilled Veal Tenderloin

Tomato artichoke kalamata olive ragoût,
violet mustard jus
\$52 per person

Shrimp and Scallop Pasta

Linguine, torn basil, grilled tomatoes
Parmesan cream sauce
\$45 per person

Grilled New York Strip Loin

Rosemary Parmesan mashed potatoes,
garlic spinach, Cabernet Sauvignon jus
\$46 per person

Grilled Yellow Fin Tuna

Tomatoes, haricots verts, roasted baby
potatoes, black olive caper vinaigrette
\$48 per person

Herb Grilled Beef Tenderloin

Roasted garlic mashed potatoes,
green beans, Cabernet Sauvignon jus
\$50 per person

Dinner Entrée Duet Plates

Selecting two (2) entrées from the choices below will be billed at the higher priced entrée.

Grilled Atlantic Salmon and Pan Roasted Suprême Natural Chicken

Wild mushroom risotto, caramelized shallots, green beans,
lemon butter sauce, Chardonnay jus

\$56 per person

Grilled Petite Block-Cut Sirloin of Beef and Rosemary Chicken Breast

Potato gratin, baby carrots, caramelized onion jus

\$58 per person

Natural Suprême of Chicken Breast and Jumbo Shrimp

Apple rice pilaf, grilled leeks,
Chardonnay jus, garlic tomato butter

\$59 per person

Grilled Filet of Beef and Pan Roasted Salmon

Potato rösti, melted leeks, sauce choron

\$60 per person

Grilled Petite Filet of Beef and Garlic Shrimp

Yukon Gold buttermilk mashed potatoes asparagus, sauce Foyot'

\$62 per person

Seared Sea Bass and Grilled Beef Tenderloin

Rosemary and Parmesan mashed potatoes, baby carrots,
lemon butter sauce, Cabernet Sauvignon jus

\$64 per person

Dinner Desserts

Tahitian Vanilla Crème Brulée

Fresh seasonal berries, crispy orange phyllo fan

Swiss Chocolate Mousse Pyramid

Tropical fruit cream center, exotic fruit coulis

Candied Citrus Almond Glacé

Florentine D'Sicily, framboise anglaise, wildflower honey

Trio of Rum Babas

Cinnamon chantilly, maple walnut cream, lemon curd, caramel vanilla sabayon

Roasted Mixed Nut Bourbon Tart

Butter pecan ice cream

Chocolate Lovers Torte

White chocolate amaretto marquise, toasted almond croquant,
chocolate roasted cocoa nib sauce

Brandied Cherry Clafoutis

Dark sweet cherries, brandy, fresh lemons and ricotta cheese,
baked in a buttery short pastry

Fresh Fruit and Frangipane Tart

Chantilly cream, vanilla and wild berry sauce

Dinner Dessert Stations

All dessert stations include Umpire Estates freshly roasted artisan coffee and decaffeinated blend and gourmet teas.

Enjoy some of the finest delicacies this side of the Rocky Mountains, prepared by Garden of the Gods Club Pastry Chefs.

First Tier

Petite Fruit Tartlets
Chocolate Covered Éclairs
Black Bottom Cheese Cakes
Chocolate Ganache Filled Macaroons
Apricot Short Tart Cookies
Petite Pecan Tarts

\$18 per person

Second Tier

In addition to the above, includes these items served on a three tiered silver stand

Hand-Rolled Chocolate Truffles
Elegantly Decorated Petite Four Glacé
Tasting of Fine Swiss Chocolate Creams
Rocky Mountain Chocolate Fudge

\$24 per person

Third Tier

*In addition to the above, this includes the following items.
A chef will attend your station to prepare the following at \$75 per hour
for a minimum of two (2) hours (includes setup and breakdown).*

Bananas Foster Flambé
Cherries Jubilee
French Vanilla Ice Cream
Toasted Hazelnuts
Chantilly Cream
Warm Caramel Sauce

\$30 per person

Dinner Buffets

*Served with Umpire Estates freshly roasted artisan coffee and decaffeinated blend
and gourmet teas*

(Dinner buffets are based on a minimum of thirty (30) paid guests)

The Roman Buffet

Drunken Melon Wedges
Proscuitto d' Parma,
grilled zucchini, and yellow squash

Shaved Fennel and Asiago Salad
Truffle oil

Raw Portobello Salad
Sun-dried tomatoes basil,
white balsamic dressing

Roasted Artichoke Salad,
Pickled red onion, kalamata olives,
aged balsamic dressing

Gnocchi
Butternut squash, toasted walnuts, Brussels
sprouts, Parmesan cheese

Italian Cheese Lasagna
Basil marinara, ricotta and Parmesan cheeses

Mushroom Sausage Calzones

Roasted Leg of Lamb
Gremolata, risotto Milanese, port wine jus

Grilled Calamari
Oregano roasted tomatoes, preserved lemon

Desserts

Black Mission Fig and Balsamic Ice Cream
Baked Walnut Stuffed Peach
Honey Coated Apple Fritters
Tiramisu

\$30 per person

The Rodeo Buffet

Skillet Corn Bread with Honey
Cream biscuits

Sliced Fresh Fruits and Berries
Watermelon wedges

Colorado Field Greens Salad
Tomatoes, cucumbers, red onions, carrots,
blue cheese, mulled apple cider
and green goddess dressing

Applewood Smoked Bacon Red Bliss
Potato Salad

Coleslaw

Molasses Baked Beans
Corn on the cob with chive butter,
scalloped potatoes

Rosemary and Lemon Roasted Chicken

Chipotle and Lime Marinated Flank Steak
Grilled onion relish

Desserts

Key Lime Pie
Cherry Cobbler
Chocolate Fudge Brownies
Smore's Bread Pudding

\$43 per person

Dinner Buffets (cont.)

Garden of The Gods Club Buffet

Iceberg Wedges
Tomato wedges, cucumbers,
blue cheese dressing

Coleslaw

Caesar Salad
Croutons, creamy garlic dressing, Parmesan
cheese

Red Bliss Potato Salad
Sour cream and bacon dressing

Three Bean Salad

Roasted Corn, Tomato and Black Bean Salad
Cilantro

Meatloaf

Old Fashioned Pot Roast
Boursin mashed potatoes

Colorado Mountain Trout

Southern Fried Chicken
Sweet potato fritters

Roasted Root Vegetables

Green Bean Amandine

Desserts

Jumbo Chocolate Chip Cookies
Rhubarb Pie
Sweet Potato Pie
Apple Dumplings, Bourbon Caramel

\$40 per person

Pacific Rim

Egg Drop Soup
Green scallions

Tempura Fried Oysters
Honey chile dipping sauce

Vegetable Spring Rolls
Sweet and sour teriyaki sauce

Wasabi Crab on Green Onion Pancakes

Brown Rice Salad
Citrus Thai basil vinaigrette

Teriyaki Barbecue Chicken Wings

Traditional Pad Thai
Rice noodles

Pan Roasted Ginger Duck
Plum and scallion pancakes,
Asian pear relish

Honey Orange Glazed Shrimp
Chai basmati rice, coconut lime sauce

Grilled Eggplant
Garlic sauce and mint

Mo Shoo Pork Buns

Desserts

Chocolate Dipped Fortune Cookies
Grilled Pineapple with Coconut Sorbet

\$47 per person

Recommended Cocktail Enhancements

Plum sake, sake, tamarind coolers

\$10 per drink

Dinner Buffets (cont.)

Sailing Through the Caribbean

Banana bread, johnny cakes, cassava bread

Chilled Coconut and Lime Soup

Chickpea Salad
Orange ginger vinaigrette

Curried Rice Salad
Dominican papaya dressing

Tostones with Dominican Lime Guacamole

Ms. Audrey's Roasted Beet Salad

Chilled Crab Avocado and Tomato Salad
Clove scented dressing

Conch Fritters
Mango chutney, banana ketchup

Pan Roasted Mahi-Mahi
Ginger rum butter sauce, pick pepper relish

Jamaican Jerk Pork
Jamaican mango papaya salad,
Creole r moulade, banana ketchup

Filet of Beef,
Walnut port stuffing, sauce ti-malice,
horseradish cream

Baked Island Yams
Grilled corn

Desserts

Guava Queso Pastillilos
Templece
Besitos de Coco
Guava Duff
Banana Pudding

\$48 per person

Garden of the Gods Club Seafood Buffet

Presentation smoked salmon, sturgeon, mussels
and scallops, horseradish cream, capers,
cucumbers, shaved hard-boiled eggs

Salad of Arugula
Green beans, hazelnuts, lemon shallot vinaigrette

Caesar Salad
Croutons, Parmesan cheese, garlic dressing

Feta, Tomato and Olive Salad
Watercress, lemon dressing

Salad of Shrimp and Fava Beans
Lemongrass dressing

Mahi-Mahi
Roasted artichokes fennel, olives,
tarragon leek nage

Pan Roasted Monkfish
Apple lentil pilaf, haricots verts,
whiskey butter

Seared Yellow Fin Tuna
Friss  and pearl onions,
lemon butter, tarragon aioli

Tomato and Caper Salmon Cakes
Leek and Bermuda onion salad,
avocado r moulade

Desserts

Banana Bourbon Bread Pudding
with caramel sauce
Pistachio Sea Foam Torte
with white chocolate seashells
Boston Harbor Cream Pie
Lemon Honey Madelines
Pate au Choux Swans

\$55 per person

Recommended Cocktail Enhancements

Painkillers, Mojitos, Rum Punch, BBC, Ginger Cider

\$10 per drink

Dinner Buffets (cont.)

Spa Inspired Buffet

Salad of baby spinach and roasted mushrooms,
pickled onions, whole grain mustard dressing

Wild Mushroom and Chevrè Strudel
Salad of watercress

Grilled Beef Tenderloin with Haricots Verts
Extra-virgin olive oil

Grilled Atlantic Salmon
Potatoes and napa cabbage cream

Pan Roasted Supreme Chicken Breasts
Green peppercorns and mâche

Desserts

80% Dark Chocolate Cake with Roasted
Whole Almonds

Baked Apple with Raisins and Cinnamon
Vanilla Sauce

\$56 per person

Bastille Day

Epoisses, Pont le Évêque
Brie, dried fruits, walnuts, French bread

Mâche and Belgian Endive Salad
Roquefort and orange scented walnuts,
champagne vinaigrette

Warm Salad of White and Green
Asparagus
Morel Madeira dressing

Roasted Beet Salad
Fresh horseradish cream

Celery Root and Apple Salad
Whole grain mustard dressing

Wild Ham and Gruyère Tart

Duck Liver Mousse
Pumpnickel toast points,
green peppercorn and hazelnut pesto

Rack of Lamb
Potato dauphinois, haricots verts,
Beaujolais jus

Beef Wellington
Duxelle sauce chasseur

Pan Roasted Scallops, Wild Mushrooms
Nutmeg scented leeks, truffle butter sauce

Veal Medallions
Kale, cippollini onions, rissole potatoes

Desserts

Chocolate Mousse Cups
Financiers
Chocolate Truffles
Chocolate Rebolchon Tart, Red
Wine Caramel

\$65 per person

Beverage Selections

Hosted Bar *per drink pricing*

House **\$6 per Drink**

Smirnoff
Bombay
Dewars
Bayard Silver
Old Forester
Canadian Club

Premium **\$7 per drink**

Jack Daniels
Crown Royal
J&B
Tanqueray
Absolut
Captain Morgan
Jose Cuervo

Ultra Premium **\$9 per drink**

Makers Mark
Chivas Regal
Crown Royal Special Reserve
Tanqueray 10
Captain Morgan Private Stock
Grey Goose

Cordials and Cognacs **\$8 per glass**

Di Saronno Amaretto
Bailey's Irish Cream
Drambuie
Grand Marnier
Kahlua
Courvoisier VSOP
Frangelico
Sambuca
Hennesey

House Wines **\$30 per bottle**

Chardonnay
Sauvignon Blanc
Cabernet Sauvignon
White Zinfandel
Shiraz
Merlot

House Champagne **\$30 per bottle**

Domestic Beer **\$4 per bottle**

Budweiser
Budweiser Light
Coors
Coors Light
Miller Lite
Michelob Ultra

Premium Beer **\$5 per bottle**

Arizona Iced Tea **\$3 each**

Still and Sparkling Waters **\$3 each**

Soft Drinks **\$2.50 each**

A \$75 bar setup fee applies to all bars.

A \$75 cocktail fee applies when drinks are served from an existing bar.

A 20% service charge and 7.4% sales tax is added to your total.

Hosted House Bar Package per Hour Pricing

*House bar pricing is \$20 per person for the first hour and
\$10 per person for each additional hour.*

Our house bar package includes a full liquor bar with domestic and imported beer, wine and non-alcoholic beverages. House liquors include, but are not limited to, the following:

Smirnoff Vodka, Gordon's Gin, Appleton Rum, Jim Beam Whiskey,
Cutty Sark Scotch and Sauza Tequila

Wines

Please choose one red and one white wine to be available at your bar.

Red Wines

Ravenswood Shiraz

Bealieu Vineyard 'Coastal Estates'
Pinot Noir

14 Hands Cabernet Sauvignon

Kendall Jackson 'Vintners Reserve'
Merlot

White Wines

Geisen Sauvignon Blanc

Barone Fini
Pinot Grigio

Ravenswood Chardonnay

Leaping Horse
White Zinfandel

Sparkling Wine

Domaine St. Michelle Brut

A \$75 bar setup fee applies to all bars.

A \$75 cocktail fee applies when drinks are served from an existing bar.

A 20% service charge and 7.4% sales tax is added to your total.

Hosted Premium Bar Package per Hour Pricing

Premium bar pricing is \$24 per person for the first hour and \$12 per person for each additional hour.

Our premium bar package includes a full liquor bar with domestic and imported beer, wine and non-alcoholic beverages. Premium liquors include, but are not limited to, the following:

Absolut Vodka, Bombay Gin, Bacardi Rum, Jack Daniels Whiskey,
Dewars Scotch and Jose Cuervo Tequila

Wines

Please choose one red and one white wine to be available at your bar.

Red Wines

Sterling Pinot Noir

Benzinger Merlot

Chateau Souverain Cabernet Sauvignon

Hayman and Hill "Reserve Selection"
Meritage

White Wines

Sterling Chardonnay

Bottega Vinaia Trentino
Pinot Grigio

Torbreck Semillon

Raymond Reserve
Sauvignon Blanc

Sparkling Wine

Piper Sonoma

A \$75 bar setup fee applies to all bars.

A \$75 cocktail fee applies when drinks are served from an existing bar.

A 20% service charge and 7.4% sales tax is added to your total.

Hosted Ultra Premium Bar Package per Hour Pricing

Ultra premium bar pricing is \$30 per person for the first hour and \$15 per person for each additional hour.

Our premium bar package includes a full liquor bar with domestic and imported beer, wine and non-alcoholic beverages. Ultra premium liquors include, but are not limited to, the following:

Grey Goose Vodka, Tanqueray Gin, Bacardi Rum, Crown Royal Whiskey, Makers Mark Bourbon, Chivas Regal Scotch and Patron Tequila

Wines

Please choose one red and one white wine to be available at your bar.

Red Wines

Acacia Pinot Noir

McDowell Syrah

Markham
Cabernet Sauvignon

Potel "Cuvee Gerard"
Burgundy

White Wines

Simi Chardonnay

Matanzas Creek
Sauvignon Blanc

Graff "Spatleze"
Riesling

Domaine Patient
Sancere

Sparkling Wine

Schramsberg Blanc de Blancs

A \$75 bar set up fee applies to all bars.

A \$75 cocktail fee applies when drinks are served from an existing bar.

A 20% service charge and 7.4% sales tax is added to your total

Beverage Selections

Cash Bar *per drink pricing*

Cash bar pricing is inclusive of sales tax and gratuity.

House \$8 per drink	Premium \$9 per drink	Ultra Premium \$11 per drink
Smirnoff Bombay Dewars Bayard Silver Old Forester Canadian Club	Jack Daniels Crown Royal J&B Tanqueray Absolut Captain Morgan Jose Cuervo	Makers Mark Chivas Regal Crown Royal Special Reserve Tanqueray 10 Captain Morgan Private Stock Grey Goose
Cordials and Cognacs \$10 per glass	House Wines \$40 per bottle	Domestic Beer \$6 per bottle
Di Saronno Amaretto Bailey's Irish Cream Drambuie Grand Marnier Kahlua Courvoisier VSOP Frangelico Sambuca Hennesey	Chardonnay Sauvignon Blanc Cabernet Sauvignon White Zinfandel Shiraz Merlot	Budweiser Budweiser Light Coors Coors Light Miller Lite Michelob Ultra
Premium Beer \$7 per bottle	Wines by the Glass \$10 per glass	Arizona Iced Tea \$4 each
Soft Drinks \$3 each	Still and Sparkling Waters \$4 each	

A \$75 bar setup fee applies to all bars.

A \$75 cocktail fee applies when drinks are served from an existing bar

Banquet Wine List

Varietal	Vineyard	Price
Chardonnay	Sebastiani	\$30
Sauvignon Blanc	Geyser Park	\$30
Sparkling	Barefoot	\$30
Pinot Grigio	Benvolio Friuli	\$30
Pinot Noir	Hob Nob	\$30
Merlot	L de Lyeth	\$30
Cabernet Sauvignon	Trapiche Oak Cask	\$30
Shiraz	Fat Bastard	\$30
Red Zinfandel	Ravenswood	\$30
White Zinfandel	Canyon Road	\$30
 Varietal		
Chardonnay	Flora Springs	\$40
Sauvignon Blanc	Jax "Y3"	\$40
Sparkling	Deseado Brut	\$40
Pinot Grigio	Duca Casalanza	\$40
Pinot Noir	La Crema	\$40
Merlot	Sebastiani	\$40
Cabernet Sauvignon	Wild Horse	\$40
Shiraz	Yangarra Estate	\$40
Red Zinfandel	Renwood Old Vine	\$40
 Varietal		
Chardonnay	Artesa	\$50
Sauvignon Blanc	Matanzas Creek	\$50
Sparkling	Gloria Ferrer Brut	\$50
Pinot Grigio	Bottega Vinaia Trentino	\$50
Pinot Noir	Joseph Droughin Vero	\$50
Merlot	Stonestreet	\$50
Cabernet Sauvignon	Murphy Goode	\$50
Shiraz	d' Arenberg Footbolt	\$50
Red Zinfandel	Seghesio	\$50

A 20% service charge and 7.4% sales tax is added to your total.

Martini Madness Bar

Garden of the Gods Club Classic

“The Martini with a Twist”

Bombay Sapphire or Ketel One

Pomatini

Poma liquor, Citron vodka, simple syrup, fresh lime juice

Lemon Drop

Absolut Citron vodka, fresh lemon juice,
splash of simple syrup

Chocolate Martini

Absolut vanilla vodka, Godiva chocolate liquor

Royal Martini

Absolut Citron vodka, Chambord

Colorado Springs Martini

Ketel One vodka, Cointreau

Apple Martini

Apple Pucker, Smirnoff vodka, sweet & sour

The Kissing Camels Sunset

Absolut Mandarin vodka, Peach Schnapps,
cranberry juice, orange juice

Cosmopolitan

Absolut Citron, lime juice, Cointreau,
cranberry juice

\$10 per Martini

Specialty Drink Bars

See your catering manager to invent your company's very own
signature party drink.

A special bar can be set up with props and signage to advertise your “concoction.”

No one will be able to resist trying your cocktail!!