



Event Planning Guide

&

Catering Menus

2010

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 percent but cannot be reduced. If the number exceeds 10 percent 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 percent **service charge** plus a 7.4 percent **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 twenty-four (24) hours of the event may be subject to additional charges. Changes may only be made through the Club Catering Department 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 (3) 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 p.m. and is limited to acoustic music only. Noise level may not exceed sixty-five (65) decibels at a distance of one hundred (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. All boxes should be labeled in the following manner:

The Garden of the Gods Club

Attention: Front Desk

Group Name / Contact Name

Name of Guest that will be responsible for the package during the event

3320 Mesa Road Colorado Springs, Colorado 80904

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 one (1) 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

Freshly squeezed orange and grapefruit juice, cranberry juice
Sliced fresh fruit and berries
Selection of fruit and berry yogurts
Selection of cereals and granola
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
\$19 per person

Continental Enhancements

Pastries

Zucchini Carrot Bread \$2 per person	Maple Twists \$2.50 per person
Caramel Monkey Bread \$2 per person	Swedish Crowns Cinnamon pecans and raisins \$2.50 per person
Almond Twists \$2 per person	Cherry Cheese Braid \$2.50 per person
Lemon Orange Muffins \$2 per person	Chocolate Croissants \$3.50 per person
Banana Pecan Bread \$2 per person	Pecan Sticky Buns \$3 per person
Cranberry Orange Crunch Bread \$2 per person	German Chocolate Danish \$3 per person
Assorted Mini Muffins Blueberry, lemon orange, raspberry, and sour cream toasted pecans \$2.50 per person	Sour Cream Coffee Cake \$3 per person

Continental Breakfast Buffet Enhancements

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

Scrambled Eggs

Cheddar cheese, snipped chives, diced tomatoes

\$5 per person

Cereals

Traditional Mueslix, Garden of the Gods granola, oatmeal,
cereals with 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

Canadian Bacon or Grilled Ham

\$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

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.

All plated breakfasts include your choice of applewood smoked bacon, baked ham, or country style sausage, and Lyonnaise-style potatoes or hashbrowns.

The Press Maxwell Breakfast

Scrambled eggs, cheddar cheese, snipped chives
\$16 per person

Denver Omelet

Two eggs prepared with honey-cured ham,
peppers, onions, cheddar cheese
\$17 per person

Quiche Lorraine

Applewood smoked bacon, leeks, Gruyère cheese,
maple link sausage
\$18 per person

Huevos Rancheros

Scrambled eggs, flour tortilla, green chili,
cheddar jack cheese, sour cream, pico de gallo
\$19 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

Eggs Benedict

Poached eggs, toasted English muffins,
griddled sliced tomatoes, Canadian bacon,
chive Hollandaise
\$25 per person

Steak and Eggs

Grilled Flat iron Steak, scrambled eggs,
Hollandaise, asparagus
\$25 per person*

*To Substitute Beef Tenderloin,
please add \$5 per person.

Maryland Eggs Benedict

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

Pan Roasted Veal Tenderloin and Lump Crab

Poached eggs, veal tenderloin, lump crab,
butter-braised asparagus, sauce Foyot
\$32 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
\$13 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, butter, and preserves
\$16 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 fruit and berry yogurts
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 and grapefruit juices
Umpire Estates freshly brewed artisan coffee,
and decaffeinated blend
Selection of gourmet teas

\$26 per person

The Mesa Breakfast

Seasonal sliced fresh fruit and berries
Selection of freshly baked pastries, croissants,
and breakfast breads
Sweet cream butter and 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 and grapefruit juices
Umpire Estates freshly brewed artisan coffee,
and decaffeinated blend
Selection of gourmet teas

\$28 per person

The Royal "Gorge"

Seasonal sliced fruit and berries
Selection of freshly baked pastries, croissants,
and breakfast breads
Sweet cream butter and 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 with
asparagus, tomato, chive Hollandaise
Freshly squeezed orange and grapefruit juices
Umpire Estates freshly brewed artisan coffee and decaffeinated blend
Selection of gourmet teas

\$32 per person

Themed Breakfast Buffets

“Le Parisians”

Seasonal sliced fresh fruits and berries
Cherry cheese braid, chocolate croissants
Blueberry almond French toast
Eggs Florentine, Mornay sauce
Thyme-scented chicken hash
Crepes Suzette
Applewood smoked bacon, grilled sausage
Warm ham and cheese croissant sandwiches
Freshly squeezed orange and grapefruit juices
Umpire Estates freshly brewed artisan coffee
and decaffeinated blend
Selection of gourmet teas

\$27 per person

Autumn Breakfast in Colorado Springs

Warm apple cider, Indian summer spiced Chai
Sliced fresh fruit and berries
Maple-glazed apple turnovers
Sweet potato biscuits, Colorado honey
Pumpkin and sun-dried cranberry bread,
Warm sliced apple with raisins, walnuts,
honey poppyseed glaze
Baked tomato, egg, and Gruyère in phyllo cups
Pumpkin waffles, maple syrup
Maple breakfast sausage
Applewood smoked bacon
Freshly squeezed orange juice and grapefruit juices
Umpire Estates freshly brewed artisan coffee and
decaffeinated blend, a selection of gourmet teas

\$32 per person

The Spa Breakfast Buffet

Freshly squeezed carrot, blueberry & orange juices
Sliced fresh fruit and berries
Garden of the Gods granola
Mueslix, skim milk, and dried fruits
Bran molasses muffins
Colorado honey, 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
Selection of gourmet teas

\$34 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 sirloin steak
Scrambled eggs, black beans, and salsa
Freshly squeezed orange and grapefruit juices
Umpire Estates freshly brewed artisan coffee
and decaffeinated blend
Selection of gourmet teas

\$35 per person

Spa-Themed Breakfast Enhancements

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

Fresh Juices

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

Smoothies

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

By The Pitcher

Juices \$30 (liter)
Smoothies \$20 (liter)

Chef Prepared Breakfast Enhancements

*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
\$8 per person*

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

Chef Prepared Omelets

*Choose five (5) ingredients and two (2) cheeses.
\$11 per person*

Farm fresh eggs, egg whites, Egg Beaters
Ham, bacon, sausage, bell peppers, onions, green
onions, mushrooms, tomatoes, basil, spinach

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

Chef Prepared “Crepes Savory and Sweet”

*Choose one Savory and one Sweet
\$14 per person*

Savory

Crab, chervil Hollandaise, and 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 with Grand Marnier
Calvados and Granny Smith apples,
cinnamon whipped cream

Chef Prepared Eggs Benedict

Toasted English muffin, Canadian bacon, tomatoes, asparagus, chive Hollandaise
\$16 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, pesto dips
\$5 per person

Presentation of Fresh Fruits

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

Movie Time Snacks

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

Brownies and Bars

Chocolate fudge brownies, grasshopper bars,
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

The "Hiker"

Trail mix, beef jerky, cliff bars, dried mixed fruits,
roasted mixed nuts
\$8 per person

Bakers Dozen

Raspberry white chocolate, blueberry, banana walnut
muffins, currant scones, croissants,
carrot breakfast bread
Sweet cream butter and 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

Salted pecan turtle tartlets,
Rocky "Mountain" Road fudge,
cappuccino chocolate brownie,
chocolate raspberry tartlets
\$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, pure cane sugar cubes
\$10 per person

The "Simply Colorado Springs"

Sara's summer sausage, and Colorado
artisan cheeses
Patsy's caramel corn
Verna's black bottom cheesecakes
Warm peach cobbler, vanilla whipped cream
\$10

"Seventh Inning Stretch"

Jumbo soft pretzels,
nachos with jalapeños nacho cheese,
peanuts, Dove Bars, M&M's, Snickers,
Milky Way and Butterfinger bars
Cracker Jacks
Mini grilled franks
Mustard, ketchup, onions, relish
\$13 per person

Breaks/Refreshments

Breaks are served and replenished for one hour.

Beverages

Fresh Juices and Smoothies See page 11	Umpire Estates Gourmet Decaffeinated Coffee \$3 per person	Selection Chilled Republic of Teas \$4.50 each
Iced Tea with Lemon and Sweeteners \$2 per person	Whole, 2%, and Skim Milk \$3 per person	Energy Drinks Assorted Gatorade and Red Bull \$4.25 each
Gourmet Tea Selection with skim milk, honey, lemon \$2.50 per person	Assorted Soft Drinks \$3 each	Garden of the Gods Bottled Spring Water \$3 each
Selection of Apple, Pink Grapefruit, Cranberry, or Tomato Juices \$3.25 each	Freshly Squeezed Orange and Grapefruit Juices \$3.50 per person	Perrier \$3.50 each
Umpire Estates Gourmet Coffee \$3 per person	House-made Callebeaut Hot Chocolate with marshmallows and whipped cream \$3.50 per person	

Snacks

Individual Candy Bars \$2.50 each	Cliff Bars \$3.50 each	Gourmet Mixed Nuts \$18 per pound
Whole Fresh Fruits \$2.50 each	Ice Cream Bars \$5 each	Warm Cashews \$25 per pound
Selection of Granola Bars \$3 each	Seasonal Fresh Fruit, Berries, Yogurt Sauce \$6 per person	Petite Pastries Selection Éclairs, Black Bottom Cheesecake, Fruit Tartlets, Petite Vanilla Cream Puffs \$32 a dozen
Tortilla Chips with Pico de Gallo and Guacamole \$3 per person	Chex Mix \$10 per pound	Warm Soft Pretzels with Mustard \$40 per dozen
Assorted Individual Chips \$3 each	House-made Trail Mix \$10 per pound	Chocolate-Dipped Strawberries \$42 per dozen
Hot Buttered Popcorn \$3 per person	Hot & Spicy Bar Mix \$10 per pound	
Individual Yogurts Assorted Flavors \$3	Pretzels \$13 per pound	

Boxed Lunches

All boxed lunches are to be consumed off property.

All boxed lunches are served with pasta salad, selection of an apple, potato chips, 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

“The Californian”

Shaved roasted turkey breast on a bagel
Lettuce, tomato, red onion, sprouts, pesto cream cheese
\$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 Foccacia

Olive tapenade, provolone cheese, arugula, 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.

*Plated luncheons include your choice of soup or salad, one entrée, and one dessert.
Additional entrée choices will incur additional charges.*

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

Corn and Sausage Chowder

Chef Nicholas' Signature Wisconsin Beer and
Cheddar Soup

Shrimp Bisque
Chervil cream
Add \$2 per person

Lobster Bisque
Whiskey chantilly
Add \$3 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,
blue cheese crumbles, buttermilk herb
dressing

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

Colorado Field Greens Salad
Orange segments, pears, raspberry
vinaigrette

Beefsteak Tomato Salad
Toasted crostini, garlic and garden herb aioli,
mixed greens and romaine lettuce,
balsamic vinaigrette

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

Luncheon Entrées

Sandwiches

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

Grilled Chicken Caesar Wrap

Crisp romaine, marinated grilled chicken breast,
shredded parmesan cheese
\$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 Sirloin Steak Sandwich

Caramelized onions, wild mushrooms, thick-sliced
sourdough, blue cheese butter
\$30 per person

Entrée Salads

Rosemary-Marinated Grilled Chicken Salad

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

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 Petite Fillet of Atlantic Salmon Salad

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

Grilled Garlic-Marinated Flank Steak and Tomato Salad

Butter lettuce, pickled red onions, grilled
crostini, herb aioli, green goddess dressing
\$30 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

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

Chicken Parmesan

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

Pan-Roasted Supreme Chicken Breast

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

Pan-Roasted Walleye

Toasted almond rice pilaf, asparagus, sun-dried cherry jus
\$34 per person

Grilled Petite Atlantic Salmon

Apple and leek relish, citrus-infused cous cous, lemon butter sauce
\$34 per person

Grilled Flatiron Steak

Potato gratin, wild mushrooms, Cabernet Sauvignon jus
\$36 per person

Brandy-Glazed Pork Tenderloin

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

Grilled New York Strip

Rosemary Parmesan mashed potatoes, asparagus, brandy peppercorn jus
\$43 per person

Filet of Beef Tenderloin

Potato gratin, French green beans, Cabernet Sauvignon jus, crispy shallots
\$45 per person

Signature Desserts

The Lodge Chocolate Torte

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

Key Lime Tart

Traditional Florida Key lime cream, buttery honey graham cracker crust, fresh raspberries, berry coulis

Tahitian Vanilla Crème Brulée

Traditional caramelized French custard, marinated berries, vanilla tuile

Peaches and Cream Cobbler

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

Tira Misu

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

Fresh Berry Almond Cream Tart

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

Garden of the Gods Club Pie

Chocolate cigarette, rum-infused whipped cream

Dutch Apple Pie

Vanilla ice cream, bourbon caramel sauce

Strawberry Rhubarb Crisp

Vanilla bean mascarpone cream

Snapping Turtle Cheesecake

Caramel, chocolate, toasted pecans, chocolate sauce

Verna's Carrot-Pineapple Cake

Orange cream cheese icing, pineapple rum reduction

Lunch Buffets

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

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 and Italian vinaigrette, blue cheese dressing

Napa Cabbage and Grilled Pineapple Slaw Red peppers, sesame dressing

Fresh Mozzarella and Tomato Salad
Balsamic dressing, torn basil

Desserts

Dutch Apple Pie

Chocolate Banana Bread Pudding
with warm caramel sauce

\$25 per person

The Sandwich and Salad Buffet

Sliced Fresh Fruit and Berries

Penne Pasta Salad

Tomatoes, red onion, olives, Parmesan cheese, pesto dressing

Mixed Greens Salad

Tomatoes, cucumbers, shredded carrots, Dijon vinaigrette, blue cheese dressing

Tomato and Fresh Mozzarella Salad

Fresh basil balsamic dressing

Warm Turkey Reuben Sandwiches

Sourdough, sauerkraut, thousand island dressing

Warm Virginia Ham and Cheese Sandwiches

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 Chip, Oatmeal Raisin, and White Chocolate Cookies

\$28 per person

Lunch Buffets (cont.)

Backyard Barbecue Buffet

Cornbread and Honey
Biscuits

Coleslaw

Red Bliss Bacon and Potato Salad
Chive sour cream dressing

Fresh Fruit Salad

Roasted Corn and Black Bean Salad
Cilantro dressing

Grilled Black Angus hamburgers,
barbecued pulled pork,
honey lemon grilled chicken breasts,
and beer soaked bratwurst

Molasses baked beans

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

Pickles, ketchup, whole-grain mustard,
herb mayonnaise

Brioche rolls, bratwurst buns

Desserts

Apple Cobbler with Bourbon Caramel
Freshly Baked Brownies, Lemon Bars, and
Cookies

\$29 per person

Delicatessen Lunch Buffet

Chicken Noodle Soup

Sliced Fruits and Berries

Colorado Field Greens

Crisp bacon, cucumbers, red onions, carrots,
toasted sunflower seeds, cheddar cheese,
Parmesan cheese, croutons, tomatoes, balsamic
and Italian vinaigrette, blue cheese dressing

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
Chocolate Chip Cookies and Brownies

\$29 per person

Lunch Buffets (cont.)

The Burger Buffet

Caesar Salad
Toasted croutons, shredded parmesan cheese, garlic dressing

Sliced Fresh Seasonal Fruit and Berries

Coleslaw, Potato Salad, Potato Chips

Grilled Prime-graded Half-pound Burgers
Turkey Burgers
Boca Burgers

Sweet Potato Fries, French Fries,
Onion Rings

Lettuce, sliced tomatoes, Bermuda
onions, pickles

Herb mayonnaise, ketchup, mustard

Crispy applewood smoked bacon,
guacamole, salsa

Barbecue sauce, jalapeños, crispy onions

Mushrooms, pineapple

Smoked cheddar, Swiss, cheddar,
And pepper jack cheeses

Desserts

Warm Apple Crisp
with cinnamon streusel topping
Brownies, Lemon Bars, Chocolate Chip Cookies

\$32 per person

Asian Persuasion

Egg Drop Soup
Shaved scallions

Soba Noodle Salad
Shredded carrots, snow peas, peppers,
spicy peanut dressing

Sliced Cucumber Salad
Soy sesame vinaigrette

Spring Rolls
Sweet and sour sauce

Sweet and Sour Chicken
Teriyaki Sirloin
Ginger Pork

Stir Fried Vegetables
Broccoli, carrots, baby corn,
water chestnuts, plum ginger sauce

Jasmine Rice Pilaf

Desserts

Chocolate Dipped Fortune Cookies
Roasted Plumcake
Green Tea Ice Cream

\$34 per person

Lunch Buffets (cont.)

A Journey Through Tuscany

Minestrone

Freshly Baked Foccacia
Extra-virgin olive oil

Artichoke Caponatta
Grilled crostini

Marinated Grilled Vegetable Salad
Pesto vinaigrette

Salad of Mixed Greens and Romaine
garlic croutons, Italian and parmesan dressings

Fried Ravioli
Red wine marinara sauce, parmesan cheese

Chicken Parmesan
Baked rigatoni with tomato basil sauce,
mozzarella cheese

Traditional Italian Lasagna

Stromboli
Italian cheeses and meats
Olive lemon mayonnaise

Desserts

Traditional Tiramisu
Amaretto Cheesecake
Chocolate Chip Cannolis

\$34 per person

South of the Border Fiesta

House Fried Tortilla Chips
Pico de gallo, lime scented guacamole

Tijuana Caesar Salad
Spicy caesar dressing, Parmesan cheese
toasted croutons

Tortilla Soup
Cilantro cream

Three Cheese Quesadillas
Tomatillo salsa

Make your own Fajitas

Grilled Sirloin Steak, Grilled Chicken and
Chili-Lime Rock Shrimp

Roasted poblano chiles and grilled onions

Cheddar cheese, shredded lettuce, salsa,
sour cream and warm tortillas

Spanish rice and tequila-spiked beans

Desserts

Warm Cinnamon and Sugar Churros
with local honey
Caramel Flan
with marinated berries

\$35 per person

Lunch Buffets (cont.)

Old West Barbecue Lunch Buffet

Cornbread and Biscuits
Freshly baked Garden of the Gods rolls,
sweet cream butter, and honey

Sliced Fresh Fruit and Berries

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

Old West Coleslaw

Red Bliss Potato Salad
Sour cream and chive dressing

Sliced Watermelon

Chipotle and Lime Grilled Chicken Breast

Slow Roasted Beef Brisket
Barbecue mopping sauce

Barbecued Southern Baby-back Ribs

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

Desserts

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

\$37 per person

Spa Luncheon

Chicken Shrimp Gumbo

Freshly Baked Focaccia
Extra virgin olive oil

Whole Wheat Chicken Quesadillas
Roasted corn tomato, cilantro, salsa

Hearts of Romaine Lettuce
Tomatoes, carrots, avocados, broccoli, sunflower
seeds, pink grapefruit dressing

Watermelon and Pickled Onion Salad
with watercress

Southwest Turkey Burgers
Grilled tomatoes, avocado salsa,
whole wheat buns

Grilled Vegetable Lasagna

Cashew-Crusted Tofu
Rice noodles, stir fried vegetables,
spicy mango glaze

Whole Wheat Penne Pasta
Grilled eggplant and haricots verts

Desserts

60% Dark Chocolate Almond Cake
Vanilla Panna Cotta
With fresh berries

\$37 per person

Lunch Buffets (cont.)

Julia Child Lunch Buffet

Potato Leek Soup

Salad of Bibb and Romaine
Gorgonzola, dried black mission figs,
mustard vinaigrette

Mushrooms *à la Grecque*

Grilled Crouque Monsieur
Whole grain mustard

Pissaladière Nicoise

Quiche Lorraine

Curried Chicken Pot Pie
Carrots, celery onion, crispy puff pastry

Gratin of Shredded Potatoes
Ham, eggs and onions

Glazed Carrots

Desserts

Chocolate-Covered Éclairs
Strawberry Tart
Crème Brulée with Marinated Berries

\$37 per person

The Seven Falls Buffet Luncheon

Chicken Noodle Soup

Sliced Fresh Fruits and Berries

Salad of Colorado Mixed Baby Greens
Crumbled blue cheese, candied walnuts, Granny
Smith apples, balsamic dressing

Salad of Baby Spinach
Hard-boiled eggs, red onion, applewood
smoked bacon, roasted wild mushrooms, balsamic
dressing

Chilled Couscous Salad
Cucumber, tomatoes, olives, feta cheese,
citrus dressing

Pan Roasted Sirloin Steaks
Potato gratin, French green beans, crispy onions,
brandy peppercorn jus

Herb Crusted Salmon
Roasted new potatoes, roma tomatoes, lemon
butter sauce

Orange and 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

Grilled Vegetable Bruschetta
on Toasted Baguette
\$2.50

Goat Cheese Stuffed Cherry Tomatoes
\$2.75

Brie and Lingonberry Canapé
Tarragon accent
\$2.75

Pistachio-Crusted Goat Cheese Parisians
\$2.75

Granny Smith Apple and Walnut Chicken Salad
in Gougères
\$2.75

Thai-Style Chicken on Crispy Wontons
\$2.75

Sirloin Jardinière
\$3

Proscuitto d' Parma-Wrapped Melon Batons
\$3.25

Aged Wisconsin Cheddar on Baguette
Tomato conserve
\$3.25

Roast Duck Canapé
Pistachio and oranges
\$3

Norwegian Smoked Salmon Rosettes
Mustard-dill, cucumber boucheé
\$3.25

Pastrami-Cured Salmon on Rye Waffles
\$3.25

Chilled Shrimp Louis in Boucheé
\$3.25

Smoked Scallop Rémoulade
Petite boucheés
\$3.25

California Rolls
Wasabi, pickled ginger, soy sauce
\$3.25

Spicy Tuna Rolls
Wasabi, pickled ginger, soy sauce
\$3.50

Sesame Ahi Tuna Tartar
Pickled cucumber sambal aioli
\$3.50

Crab Mousse with Ginger Aioli
\$3.50

Hors d'oeuvres

Hot Selections

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

Petite Crouque Monsieur \$2.50	Sweet Potato Fritters \$3
Vegetable Spring Rolls Sweet and sour sauce \$2.75	Beef Sirloin Saté Skewers Cilantro peanut sauce \$3.25
Risotto Arancini Fried sage \$2.75	Petite Chicken Cordon Bleu \$3.25
Battered Warm Brie Dried cranberry compote \$2.75	Crab Fritters Avocado curry remoulade \$3.50
Applewood Smoked Bacon-Wrapped Figs \$2.75	Petite Beef Wellingtons Béarnaise sauce \$3.50
Crab Rangoon Sweet chile sauce \$3	Truffled Twice Baked Fingerling potatoes \$3.50
Duck Sausage Rhubarb compote on toasted crostini \$3	Oysters Rockefeller Spinach, tomato, applewood smoked bacon \$4
Arborio Rice Crusted Fried Oysters Bacon Pernod Hollandaise \$3	Applewood Smoked Bacon- Wrapped Shrimp \$4
Pot Stickers Noc chum sauce \$3	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.

Chilled Presentations

Presentation of Fruits and Berries

Sliced fresh fruits and berries, pineapple, cantaloupe, honeydew, honey yogurt dipping sauce

\$150 - Serves 25
\$300 - Serves 50
\$500 - Serves 100

Vegetable Crudité

Crisp carrots, celery, broccoli, radishes, cauliflower and seasonal vegetables, ranch peppercorn, honey mustard, and pesto dips

\$125 - Serves 25
\$250 - Serves 50
\$400 - Serves 100

Presentation of Antipasto

Grilled vegetables and marinated olives, sliced soppressetta and coppa salami, roasted bell peppers, marinated artichoke hearts, marinated fresh mozzarella, shaved Parmesan cheese, basil pesto, olive tapenade, extra virgin olive oil, sliced foccacia bread

\$200 - Serves 25
\$350 - Serves 50
\$600 - Serves 100

Cheese and Sausage Station

Selection of imported and domestic cheeses, summer sausage, crackers, sliced French bread, lahvosh

\$200 - Serves 25
\$350 - Serves 50
\$600 - Serves 100

Receptions

All receptions require three (3) stations, unless accompanied by a dinner. All receptions are 60 minutes.

Chilled Presentations

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)

Trio of Edamame Dip, Roasted Garlic Hummus and Tomato Bruschetta

Grilled pitas, sliced French bread

\$100 - Serves 25

\$200 - Serves 50

\$275 - Serves 100

Warm Presentations

Brie En Crouté

Layered brie, covered and wrapped in golden pastry, lingonberries, honey, fresh raspberries and
strawberries, sliced French bread, lahvosh

\$90 - Serves 25

\$175 - Serves 50

\$300 - Serves 100

Warm Spinach and Artichoke Dip

Served with sliced baguette, tortilla chips and grilled pita chips

\$125 - Serves 25

\$250 - Serves 50

\$325 - Serves 100

Warm Crab Dip

Served with sliced baguette, tortilla chips and grilled pita chips

\$200 - Serves 25

\$350 - Serves 50

\$600 - Serves 100

Receptions

All receptions require three (3) stations, unless accompanied by a dinner.
All receptions are 60 minutes.

Chilled Seafood Presentation

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

Jumbo Cocktail Gulf Shrimp

\$4.25 per piece

Jumbo Crab Claws

\$4.75 per piece

From the Sea

Chilled jumbo shrimp, Alaskan king crab legs,
lump crab, Norwegian smoked salmon, brandied
cocktail sauce, remoulade, sauce Louis
\$30 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,
House-made crackers
\$13 per person

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

Chef-Prepared Stations

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

House-made Mozzarella

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

Crab Cakes

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

Jumbo Scallops

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

Receptions Chef-Carved Stations

All receptions require three (3) stations, unless accompanied by a dinner. All receptions are 60 minutes.

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

Maple Glazed Country Ham

Whole-grain mustard, honey mustard, Fat Tire
beer mustard, silver dollar
\$275 - Serves 50

Bone-in Turkey Breast

Peppercorn gravy, Grand Marnier cranberry
relish, artisan rolls
\$250 - Serves 50

Herb-Roasted Pork Loin

Roasted garlic mashed potatoes, Calvados jus,
green tea apple currant chutney
\$275 - Serves 50

Lemon, Juniper and Garlic Leg of Lamb

Tabboleh, minted aioli, lamb jus
\$150 - Serves 25

Atlantic Salmon in Golden Puff Pastry

Tomato aioli, tarragon cream,
salad of caperberries, pickled onions,
\$250 - Serves 25

Rosemary and Garlic Studded Prime Rib

Merlot jus, fresh horseradish cream,
pickled onions, whole grain mustard, basil aioli
\$350 - Serves 50

Beef Wellington

Mushroom duxelle, fine herbs, Madeira jus
\$175 - Serves 15

Receptions

All receptions require three (3) stations, unless accompanied by a dinner. All receptions are 60 minutes.

“The Burger’s Big Brother”

18” prime-graded eight pound grilled hamburger
served with four pounds applewood smoked
bacon, two pounds cheddar cheese,
lettuce, tomatoes, red onion, crispy French fries,
ketchup, mustard, herb mayonnaise, and pickles
\$175 - Serves 20

“Nachos”

Ground beef, refried beans, cheddar cheese,
shredded lettuce, sour cream, tomatoes,
black olives, salsa, guacamole
\$7 per person

“Who Wants a Hot Dog”

All beef quarter-pound hot dogs, ketchup, mustard,
pickle relish, warm hot dog buns
\$5.00 each (2 dozen minimum)

Grilled Beef Sliders

Cheddar cheese, tomatoes, lettuce
\$4 each (2 dozen minimum)

Southwestern Chicken Quesadillas

Shredded lettuce, pico de gallo, guacamole,
sour cream
\$8 per person

Buffalo Wings

Blue cheese dipping sauce, celery sticks
\$7 per dozen (6 dozen minimum)

Warm Soft Pretzels with Mustard

\$40 per dozen

Wisconsin Golden-Battered Cheese Curds

Ranch dipping sauce
\$5 per person

Swedish Meatballs

Peppercorn cream sauce
\$6 per person

Plated Dinners

Appetizer Enhancements

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

Heirloom Apple Tart

Wisconsin 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

Proscuitto D'Parma

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

Jumbo Shrimp Cocktail

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

Oysters Rockefeller

Four oysters with tomato, bacon,
spinach, and Hollandaise
\$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, sweet cream butter, Umpire Estates freshly roasted artisan coffee and decaffeinated blend, and freshly brewed iced tea.

*Plated dinners include your choice of soup or salad, one entrée, and one dessert.
Additional entrée choices will incur additional charges.*

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
Garden herb 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

Sweet Corn Soup
Grilled wild mushrooms, truffle oil

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

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

Dinner Entrées

Spinach and Sun-Dried Tomato Stuffed Suprême of Chicken

Warm couscous, French green beans, lemon
butter sauce
\$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 gremolatta,
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

Slow-Roasted Halibut

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

Grilled Veal Tenderloin

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

Herb Grilled Beef Tenderloin

Roasted garlic mashed potatoes,
green beans, Cabernet Sauvignon jus
\$54 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, French green beans, 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 Petite Filet of Beef and Pan-Roasted Salmon

Potato gratin, melted leeks, Cabernet Sauvignon jus, lemon butter sauce

\$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

Traditional caramelized French custard,
marinated berries, vanilla tuile

Swiss Chocolate Mousse Pyramid

Tropical fruit cream center, exotic fruit
coulis

Key Lime Tart

Traditional Florida Key lime cream, buttery
honey graham cracker crust,
fresh raspberries, berry coulis

Peaches and Cream Cobbler

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

Fresh Fruit and Vanilla Custard Tart

Chantilly cream, vanilla and wild berry sauce

Chocolate Lovers Torte

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

Snapping Turtle Cheesecake

Caramel, chocolate, toasted pecans, chocolate sauce

Triple Chocolate Flourless Cake

Vanilla ice cream, fresh strawberries, chocolate
espresso sauce

Dinner Dessert Stations

*All dessert stations include Umpire Estates freshly roasted artisan coffee,
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

\$9 per person

Petite Fruit Tartlets
Chocolate Covered Éclairs
Black Bottom Cheesecakes

Chocolate Chip Cannolis
Mini Chocolate Chip Cookies

Lemon Curd Tartlets with
Fresh Raspberries

Second Tier

In addition to the above, this includes the following items.

\$14 per person

Hand-Rolled Chocolate Truffles
Rum Balls

Tasting of Fine Swiss Chocolate Creams
Rocky Mountain Chocolate Fudge

Third Tier

\$23 per person

*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 Pecans

Chantilly Cream
Warm Caramel Sauce

Dinner Buffets

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

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

The Roman Buffet

Presentation of Antipasto

Grilled vegetables and marinated olives
Sliced soppressetta and prosciutto,
roasted bell peppers, marinated artichoke hearts,
marinated fresh mozzarella, basil pesto, olive
tapenade, extra-virgin olive oil,
sliced foccacia bread

Butter Lettuce Salad

Oranges, avocados, peas, Applewood smoked bacon,
pecans, basil balsamic dressing

Roasted Artichoke Salad

Pickled red onion, kalamata olives,
aged balsamic dressing

Deep-Fried Calamari

Marinara sauce

Rosemary and Parmesan Gnocchi

White wine cream sauce

Italian Cheese Lasagna

Basil marinara, ricotta and Parmesan cheeses

Butternut Squash Ravioli

Roasted mushrooms, tomatoes, Parmesan cheese

Chicken and Italian Sausage Rigatoni Pasta

Tomato Parmesan cream, fresh basil

Desserts

Traditional Tiramisu

Roman Blueberry Cheesecake

Chocolate Chip Cannolis

Chocolate Dipped Biscotti

\$35 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

Chocolate Chip Streusel Cake

Cherry Cobbler

Chocolate Fudge Brownies

Peanut Brittle Bread Pudding

\$37 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
with cilantro

Meatloaf
Herb country gravy

Old Fashioned Pot Roast
Boursin mashed potatoes

Colorado Mountain Trout

Southern Fried Chicken
Sweet potato fritters

Roasted Root Vegetables

Green Bean Amandine

Desserts

Chocolate Chip Cookies
Cherry Pie
Peaches and Cream Cobbler,
with Vanilla Oat Crisp
Warm Apple Turnovers, Bourbon Caramel

\$40 per person

Colorado Beer Tasting

Wisconsin Cheese Soup

Spiced Roasted Nuts

Jumbo Pretzels
Munich mustard

Apple, Endive Radicchio Salad
Mustard vinaigrette

BLT Gougères

Pickled Mushrooms, Pearl onions

Beer-Braised Spare Ribs

Bratwurst and Kielbasa
Applewood smoked bacon, sauerkraut

Baked Clams Oreganata

“Beer Can Chicken”

Caraway Parslied Potatoes

Honey Porter Ice Cream

Stout Chocolate

\$40 per person

Fat Tire – Ft. Collins, Colorado
Sunshine Wheat – Ft. Collins, Colorado

Laughing Lab – Colorado Springs

Odell’s Five Barrel Pale Ale

Guinness

Harp

JW Dundee Honey Brown

\$4 per drink

Dinner Buffets (cont.)

Seven Falls Buffet

Freshly Baked Artisan Rolls
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

\$45 per person

The Pacific Rim

Egg Drop Soup
Shaved green scallions

Sliced Cucumber Salad
Soy sesame vinaigrette

Soba Noodle Salad
Shredded carrots, snow peas, peppers,
spicy peanut dressing

Vegetable Spring Rolls
Sweet and sour sauce

Crab Rangoon

Chicken 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

Teriyaki Sirloin Stir-Fry
Broccoli, carrots, baby corn, water chestnuts, plum
ginger sauce

Desserts

Chocolate-Dipped Fortune Cookies
Grilled Pineapple with Coconut Sorbet
Roasted Plum Cake
Green Tea Ice Cream

\$47 per person

Dinner Buffets (cont.)

“The Bistro”

Corn and Shrimp Bisque
Chive Chantilly

Carrot and Cilantro Salad
Ginger orange dressing

Tomato Salad
Pickled red onions, watercress, Applewood
smoked bacon, green goddess dressing

Salad of Bibb and Romaine
Gorgonzola, dried black mission figs,
mustard vinaigrette

Grilled Crouque Monsieur
Whole grain mustard

Creamy Rosemary Parmesan Gnocchi

Curried Chicken Pot Pie
Carrots, celery, onion, crispy puff pastry

Pan-Roasted Salmon
Green pea risotto, shitake mushroom,
ginger and scallion vinaigrette

Roasted Chateau Briand
Potato dauphinois, French green beans,
shallots and crispy bacon, wild mushroom jus

Desserts

Chocolate-Covered Éclairs
Banana Cream Pie
Crème Brulée with Marinated Berries
Opera Torte

\$50

Garden of the Gods Club Seafood Buffet

Presentation smoked salmon, sturgeon,
mussels, 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
Frissé and pearl onions,
lemon butter, tarragon aioli

Tomato and Caper Salmon Cakes
Leek and Bermuda onion salad,
avocado rémoulade

Desserts

Banana Bourbon Bread Pudding
with Caramel Sauce
Boston Harbor Cream Pie
Lemon Honey Madelines
Pate au Choux Swans

\$55 per person

Dinner Buffets (cont.)

Spa-Inspired Buffet

\$56 per person

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

Extra virgin olive oil
Grilled Atlantic Salmon
Potatoes and napa cabbage cream

Wild Mushroom and Chevrè Strudel
Salad of watercress

Pan-Roasted Supreme Chicken Breasts
Green peppercorns and mâche

Grilled Beef Tenderloin with Haricots Verts

Desserts

60% Dark Chocolate Cake
with Roasted Whole Almonds

Baked Apple with Raisins and Cinnamon
Vanilla Sauce

Design Your Own Dinner Buffet

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

\$50 per guest

Soups

(Select Soup or Salad)

Carrot ginger soup
Roasted butternut squash
Beef barley vegetable

Tomato basil bisque
Potato cheddar
Minestrone

Salads

Caesar Salad
Toasted croutons, shredded Parmesan cheese,
creamy garlic dressing

Salad of Mixed Baby Greens
Oranges, cucumbers, tomatoes, jicama,
cider dressing

Salad of Mixed Baby Greens and Romaine
Blue cheese, candied walnuts, Granny Smith
apples, Champagne dressing

Iceberg Wedges
Applewood smoked bacon, diced tomatoes,
blue cheese dressing

Seven Layer Salad

Dinner Buffets (cont.)

Traditional Salads

(Select One)

Penne Pasta Salad
Tomatoes, tomatoes, pesto dressing

Presentation of Freshly Sliced Fruit

Coleslaw

Applewood Smoked Potato Salad

Three Bean Salad
Lemon dill dressing

Entrées

(Select Two)

Beef Bourgiugnonne
Thyme jus

Roasted Turkey Breast
Peppercorn gravy, pesto aioli

Grilled Chicken Breast
Chardonnay jus

Cider-Glazed Roasted Pork Loin
Caramelized shallot applesauce

Grilled "Block Cut" Sirloin
Cabernet jus

Grilled Salmon
Lemon butter sauce

Country Fried Steak
Corn and sausage gravy

Brown Sugar-Glazed Ham
Calvados brown sugar sauce

Pasta

(Select Two)

Rigatoni Pasta
Roasted pumpkin, fried sage, Parmesan cheese

Cavatappi Bolognese
Fresh basil, Parmesan cheese

Traditional Lasagna
Seasoned ground beef, three cheeses, marinara,
fresh herbs

Grilled Chicken Breast on Farfalle Pasta
Pesto cream, roasted tomatoes, Parmesan cheese

Fried Ravioli
Tomato basil sauce

Three-Cheese Tortellini
Tomato basil sauce, fresh Parmesan cheese

Penne Pasta
Italian sausage and tomato cream sauce,
fresh basil

Gnocchi
Sun-dried tomatoes, roasted Bermuda onions,
kalamata olives, Parmesan cheese

Dinner Buffets (cont.)

Starches and Vegetables

(Select One Vegetable and One Starch)

Starch

Citrus couscous
Maple-glazed sweet potatoes
Rosemary Parmesan mashed potatoes
Roasted garlic mashed potatoes
Sage dressing
Lemon dill rice pilaf
Currant couscous
Scalloped potatoes

Vegetables

Peas and carrots
French green beans
Brussels sprouts
Roasted corn with peppers
Glazed carrots
Roasted mushrooms
Sautéed zucchini and squash
Creamed spinach

Carving Stations

*All carving stations are accompanied by silver dollar rolls

(Select One)

Clove-Studded Baked Ham
Brown sugar orange sauce

Rosemary Rubbed Roasted Sirloin
Green peppercorn jus

Garlic Roasted Bone-in Pork Roast
Maple Dijon sauce

Slow-Roasted Turkey Breast
Dijon honey mustard, herb aioli

Desserts

(Select Two)

Strawberry Cheesecake
Carrot Cake
Dutch Apple Pie
Mocha Almond Decadence Torte
Apple Cobbler
Chocolate Banana Bread Pudding
Vanilla whipped cream
Raspberry White Chocolate Bread Pudding

Colorado Peach Cobbler
Vanilla Crème Brûlée with Marinated Berries
Hazelnut Caramel Tart
Garden of the Gods Club Pie
Chocolate Peanut Butter Pie
Chocolate Ganache Cake
with Fresh strawberries

Verna's Cookies and Bars

(Select Two)

Rum Balls
Peanut Brittle
Macaroons

Rocky Road Fudge
Lemon Bars
Fruit Tartlets

Blondies
Mini Chocolate
Chip Cookies

Gingersnaps
Walnut Brownies
Florentines

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
Henneseey

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!!