



Wedding Lunch Packages 2010

Thank you for choosing Garden of the Gods Club for your special day. Our expert staff has created a selection of wedding packages that are designed to provide for all of your needs and assist you in planning your wedding.

The Gold Wedding Package

A three course dinner including the following:

- Your choice of one cold and one hot butler-passed hors d'oeuvres
- Soup or salad
- Entrée
- Wedding cake
- Four-hour host bar with house liquor, imported, and domestic beer
- Red and white wine with dinner
- Sparkling wine for toasting

The Platinum Wedding Package

A four course dinner including the following:

- Your choice of one cold and one hot butler-passed hors d'oeuvres
- Plated appetizer or dessert
- Soup or salad
- Entrée
- Wedding cake
- Four-hour host bar with premium liquor, imported and domestic beer, and signature drink
- Red and white wine with dinner
- Sparkling wine for toasting

The Diamond Wedding Package

A four or five course dinner including the following:

- Your choice of two cold and two hot butler-passed hors d'oeuvres
- Plated appetizer
- Soup or salad
- Entrée
- Choice of plated dessert, pastry display, or chef-attended dessert station
- Wedding cake
- Four-hour host bar with ultra premium liquor, imported, and domestic beer
- A specialty cocktail of your choice
- Red and white wine with dinner
- Champagne for toasting

The Gold Wedding Package

\$110 per person

Choice of two cold and two hot butler-passed hors d'oeuvres

Cold Hors d'oeuvres

Blue Cheese Tartlets
Candied pecans *

Smoked Colorado Trout Mousse
Rye toast point

Norwegian Smoked Salmon
Toasted petite bagel, caper cream cheese

Camembert and Raspberry Canapé *

Proscuitto d'Parma and Gruyère
Pinwheels

Norwegian Smoked Salmon Canapé
Caper lemon cream cheese

Petite Shrimp Louis Boucheés

Curried Chicken Salad Puffs

Fresh Mozzarella
Tomato basil crostini *

Hot Hors d'oeuvres

Warm Brie and Pear in Crispy Phyllo *

Wild Mushroom Risotto Fritters *

Butternut Squash Fritters
Apple cider aioli *

Chorizo Tomato Empanadas
Cilantro pesto

Forest Mushroom and Asiago
Cheese strudel *

Petite Bacon and Tomato Quiche

Petite Vanilla French Toast
Strawberry compote *

Vegetable Egg Rolls
Spicy mustard sauce *

Thai Chicken Satay
Peanut orange sesame sauce

Petite Pecan Sticky Buns *

The Gold Wedding Package (cont.)

Choice of First Course, Soup, or Salad

Soups

Smoked Chicken and Corn Chowder
Crispy tortilla strips

Roasted Butternut Squash Soup
Crisp pancetta and sage

Carrot Ginger Soup
Cilantro *

Cherry Cream Cheese Stuffed French Toast
Sweet cream butter, maple syrup

Cheese Blintzes
Mountain berry sauce

Petite Blueberry Waffles
Sweet cream, maple syrup

Salads

Caesar Salad
Fresh Parmesan, croutons, garlic dressing

Salad of D'Anjou Pears and Spinach
Toasted Brie crouton, candied walnuts,
port wine dressing *

Colorado Field Greens Salad
Maple poached apples, blue cheese, toasted
pecans, Marsala vinaigrette *

Salad of Mixed Baby Greens
Pistachio crusted goat cheese, carrots, cherry
tomatoes, cucumbers, basil balsamic dressing *

Salad of Spinach and Applewood Smoked Bacon,
Roasted tomato and portobello mushrooms,
grilled French bread

The Gold Wedding Package (cont.)

Entrées

Herb Grilled Chicken

Sweet potato hash, wilted spinach, apple brandy jus

Grilled Atlantic Salmon

Roasted fingerling potatoes, pickled red onions,
watercress, lemon butter sauce

Grilled Beef Tenderloin

Buttermilk mashed potatoes, wilted spinach, roasted wild mushrooms,
Cabernet Sauvignon jus

Pan Roasted Colorado Trout

Herb and Parmesan risotto, asparagus, tomato orange butter

Crab Cake Benedict

Canadian bacon, Hollandaise, asparagus, grilled tomato,
roasted beef tenderloin and cremini mushroom skewer
Cabernet sauvignon jus, American fries, green beans

Roasted Eggplant, Tomato and Fresh Mozzarella Napoleon *

Garden basil, balsamic reduction

Butternut Squash Gnocchi

Toasted walnuts, Brussels sprouts, Parmesan Cheese *
brown butter

Brunch Entrées

“Steak and Eggs”

Petite Grilled Beef Tenderloin
Quiche Lorraine, asparagus, Cabernet Sauvignon jus

Salmon Cakes

Dill Mornay sauce, potato hash

The Gold Wedding Package (cont.)

Wedding Cake

Garden of the Gods Club will custom create a two or three tier wedding cake.

Cake Flavors

Choice of one: Carrot cake, chocolate sponge cake, traditional white cake, lemon sponge cake, almond – orange Grand Marnier cake

Fillings

Choice of one: Vanilla cream mousseline, dark chocolate mousse, lemon curd, vanilla cream cheese, or candied citrus patissier

Icings

Choice of one: Vanilla buttercream, Swiss chocolate buttercream, Grand Marnier buttercream, lemon buttercream

Wedding cake is served as dessert in the Gold Package and will be decorated to your specifications.

Garden of the Gods Club would be honored to create a custom cake for your special day.
Additional charges will apply.

*Or create a cinnamon roll or cookie display (guest to provide stand).

House Bar Package

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.
Wines are available on the bar and served with dinner.

Red Wines

Ravenswood Shiraz

Bealieu Vineyard 'Coastal Estates'
Pinot Noir

14 Hands Cabernet Sauvignon

Kendall Jackson 'Vintner's Reserve'
Merlot

White Wines

Geisen Sauvignon Blanc

Barone Fini
Pinot Grigio

Ravenswood Chardonnay

Leaping Horse
White Zinfandel

Sparkling Wine

Domaine St. Michelle Brut

Non-alcoholic events can be provided at the same package price.
After four hours, additional bar hours \$10/per guest, per hour.

The Platinum Wedding Package

\$130 per person

Choice of two cold and two hot butler-passed hors d'oeuvres

Cold Hors d'oeuvres

Norwegian Smoked Salmon
Crepe pinwheels, dill accent

Beef Sirloin Jardinière
Crisp vegetables, horseradish cream cheese

Smoked Cheddar and Sausage Biscuits

California Roll *
Wasabi and soy sauce

Artichoke and Dill Crostini
Sun-dried tomato cream cheese *

Marinated Fresh Mozzarella and
Grape tomato Skewers *

Petite Quiche Lorraine

Dried Apricot with Mascarpone Cheese
and Toasted Walnut *

Proscuitto d'Parma Wrapped Asparagus

Hot Hors d'oeuvres

Beef Sirloin Skewers
Scallion peanut sauce

Brie and Lingonberry
in Puff Pastry *

Pork and Scallion Pot Stickers
Noc Chum sauce

Crab Fritter
Dill Hollandaise

Petite Salmon Cakes
Herb mayonnaise

Caribbean Jerk Chicken or Pork on
Tostones *

Petite Aged Grilled Wisconsin Cheddar
Sandwich
Tomato chutney *

Crab Rangoon
Sesame soy reduction

Sausage and Provolone Cheese
Stuffed Mushrooms

Applewood Smoked Bacon-Wrapped
Scallops

The Platinum Wedding Package

Plated Appetizer

Choice of one or a plated dessert

Grilled Jumbo Scallops

Caramelized grapefruit, sorrel cream

Tomato Camembert Tart *

Arugula, basil pesto, olive tapenade

Forest Mushroom Strudel *

Watercress, Marsala jus

Pan Roasted Crab Cake

Shaved apple slaw, tobacco onions,
lemon butter sauce

Oysters Rockefeller

A pair of warm oysters with Applewood smoked
bacon, tomato, spinach and Hollandaise

Wild Mushroom Napoleon *

Potato Pancake, goat cheese, mixed baby greens

Ahi Tuna Summer Roll

Julienne vegetable salad, orange rice wine vinegar
dipping sauce

Smoked Pheasant Strudel

Watercress, whiskey cream sauce

Choice of Soup or Salad

Soups

Shrimp Bisque

Whiskey Chantilly, fresh chervil

Chilled Cucumber Soup *

Lemon oil, asparagus tips, crème fraîche

Roasted Acorn Squash Soup *

Toasted almonds, maple cream

Potato Watercress Soup

Blue cheese, crispy Applewood smoked
bacon, crème fraîche

Canellini Bean and Tomato Soup

Crisp pancetta, provolone cheese,
lemon gremolata

Chilled Tomato Gazpacho *

English cucumber relish

Salads

Shaved Fennel and Asian Pear Salad *

Toasted almonds, tear drop tomatoes,
mustard vinaigrette

Roasted Beet and Manchego Salad *

Colorado field greens, jicama,
toasted almond dressing

Belgian Endive and Watercress Salad *

Orange supremes, warm camembert crostini,
Champagne dressing

Pear, Radish and Orange Salad *

Arugula, tarragon Riesling dressing

Beefsteak Tomato and Blue Cheese Salad *

Colorado field greens, white balsamic
vinaigrette

Salad of Mixed Baby Greens *

Fried goat cheese, cucumbers, carrots, roma
tomatoes, basil balsamic dressing

The Platinum Wedding Package (cont.)

Entrées

Chicken Wellington Baked in Golden Pastry

Mushroom duxelles, asparagus, brandy jus

Roasted Mahi-Mahi

Jasmine tea scented rice croquettes, baby spinach, Champagne mussel sauce

Pan Roasted Natural Chicken Breast

Yukon gold potato hash, French green beans, brandy peppercorn sauce

Pan Roasted Atlantic Salmon

Saffron risotto, arugula, grilled lemon butter sauce

Grilled Beef Tenderloin

Potato pancake, asparagus, caramelized shallots, béarnaise sauce

Grilled Ten-Ounce New York Strip

Rosemary Parmesan mashed potatoes, baby carrots, Merlot jus

Grilled Striped Bass

Bok choy, roasted tomatoes, currant butter sauce

Grilled "Beet" Tenderloin *

Potato purée, wild mushrooms, spinach vegetable demi-glace

Roasted Red and Yellow Tomatoes *

Wilted arugula, Yukon gold potato puree, roasted shallot purée

Duets

Petite Beef Tenderloin and Jumbo Scallops

Potato gratin, wilted Swiss chard, Cabernet Sauvignon jus, lemon butter sauce

Petite Beef Tenderloin and Striped Bass

Rosemary polenta, baby spinach, baby carrots,
Port wine jus, orange butter sauce

Natural Chicken Breast and Petite Beef Tenderloin

Potato gratin, broccolini, tomato butter sauce, wild mushroom jus

Pan Roasted Natural Chicken Breast and Jumbo Shrimp

Tomato and scallion risotto, asparagus, lobster cream sauce

Seared Jumbo Crab Cake and Pan Roasted Natural Chicken Breast

Boursin mashed potatoes, French green beans,
white wine butter sauce, Chardonnay jus

Grilled New York Strip and Salmon Brochettes

Lyonnais potatoes, green beans, cabernet sauvignon jus, lemon butter sauce

Grilled Beef Tenderloin and Smoked Salmon Scrambled Egg Napoleon

Rösti potato, asparagus, red onion brunoise, cabernet sauvignon jus

* Denotes vegetarian cuisine.

The Platinum Wedding Package (cont.)

Plated Desserts

Choice of plated dessert, display or plated appetizer

Lemon Cream Timbale

Grand Marnier Madeline

Trio of Profiteroles

Pistachio orange, Gianduja milk chocolate, vanilla bean, raspberry anglaise

Dark Chocolate Mousse

Crispy florentine cookies, hazelnut Chantilly

Mocha Pot au Crème

Cinnamon tuile spoon, chocolate covered espresso beans

Chocolate Vanilla Swirl Cheesecake

Champagne marinated strawberries

Crisp Strawberry Rhubarb Strudel

Triple vanilla anglaise, mint strudel

White Chocolate Mousse Filled Swan Lake

Raspberry coulis, pate au choux swan

Display

Crouque en Bouche Tower

Filled with vanilla bean cream or dark chocolate cream,
decorated with spun sugar

Coconut Macaroon Tower

Dipped in chocolate

Dark Chocolate Rum Truffle Tower

Groom's Cake

One tier, one flavor cake decorated

The Platinum Wedding Package (cont.)

Wedding Cake

Garden of the Gods Club will custom create a two or three tier wedding cake.
Choose any selection from Gold or Platinum Package selections.

Cake Flavors

Choice of two cakes with accompanied fillings

Traditional Chocolate
Dark chocolate mousse

Almond Orange Grand Marnier
Candied citrus crème patissier

Pistachio Frangipane
Wild berry filling

Chocolate Espresso Crunch Cake
Cappuccino cream filling

Blueberry and Cream Chiffon Cake
Lavender white chocolate buttercream

Carrot Cake
Vanilla cream cheese icing

Traditional wedding cake with vanilla cream and fresh strawberries

Icings

(Choice of One)

All wedding cakes in the Platinum Package are iced in vanilla or chocolate Swiss buttercream
and decorated with fondant accents.

Wedding cakes will be decorated to your specifications.

Garden of the Gods Club would be honored to create a custom cake for your special day.
Additional charges may apply.

The Platinum Wedding Package (cont.)

Premium Bar Package

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. Wines are available on the bar and served with dinner.

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

Non-alcoholic events can be provided at the same package price.
After four hours, additional bar hours \$12/per guest, per hour.

The Diamond Wedding Package

\$160 per person

Choice of two cold and two hot butler-passed hors d'oeuvres

Cold Hors d'oeuvres

Tropical Crab Salad Tartlets

Marinated Fresh Mozzarella and *
Grape tomato skewers

Beef Tenderloin Carpaccio
Truffle oil, rye toast

Oysters on the Half Shell
Champagne mingonette

Tuna Tartar
Wasabi, wonton crisp

Prociutto d'Parma Wrapped
Melon Batons

Tomato Avocado Crostini *
Boursin cheese

Roasted Garlic Hummus *
Grilled pita, tomato, cucumber,
red onion accents

Cilantro and Lime Shrimp Crostini

Deep Fried Peanut Butter and
Banana Sandwich

Hot Hors d'oeuvres

Caramelized Onion and Gruyère *
Cheese crostini

Petite Crab Cakes
Whole grain mustard aioli

Maple Sausage in Golden Pastry

Tempura Fried Oysters
Chili dipping sauce

Twice Baked Truffle Potatoes *

Blue Cheese Stuffed Mushrooms *

Petite Chicken Cordon Bleu

Petite Beef Wellingtons
Béarnaise sauce

Grilled Vegetable Brochettes
Sun-dried tomato tapenade

Barbecue Shrimp Skewers

The Diamond Wedding Package (cont.)

Plated Appetizers

(Choice of One)

Grilled Yellowfin Tuna

Sweet corn relish, avocado purée,
cilantro vinaigrette

Truffled tomato salad, tomato basil water

Lump Crab Salad

Belgian endive, lemon shallot dressing

Peppercorn Crusted Beef Tenderloin Carpaccio

Herb lahvosh, tomato watercress salad, shaved
Parmesan cheese

Lobster Spring Roll

Pea shoots, diced avocado, Thai chile dressing

Sweet Corn and Chervil Ravioli *

Manchego cheese, julienne carrot,
Chardonnay butter

Duck, and Pancetta Strudel

Potato puree, Zinfandel jus

Sesame Marinated Tuna Tartare

Cucumber salad, gaufrette potatoes,
orange-soy dressing

Potato and Aged Cheddar Croquettes *

Applewood smoked bacon sour cream,
snipped chives

Grilled Spring Vegetable and Goat Cheese

Terrine *

Pan Roasted Scallops

Ginger scallion orzo pasta, tomato cream

Choice of Soup or Salad

Soups

Maine Lobster Bisque
Lemon crema

Pheasant Consommé
Fine herb pheasant quenelle

Roasted Cauliflower Soup *
Fresh garden herb croutons

Champagne Oyster Soup
Bay scallop garniture

White Asparagus Soup *
Truffle scented julienne radish salad

Salads

Brie and Shiitake Mushroom Salad *
Colorado field greens, French green beans,
sherry dressing

Salad of Mixed Baby Greens *
Crispy pancetta, oranges,
apple cider vinaigrette

Salad of Baby Spinach *
Goat cheese fritters, roasted Bermuda
onions, mulled cider dressing

Frissé and Dried Currant Salad *
Parmesan cheese, roasted pears,
Champagne vinaigrette

Colorado Field Greens *
Golden baked pastry wrapped Brie,
strawberries, apples,
white balsamic vinaigrette

* Denotes vegetarian cuisine.

The Diamond Wedding Package (cont.)

Entrées

Potato Wrapped Halibut

Asiago polenta, asparagus, leek cream

Honey Glazed Duck Breast

Darjeeling rice pilaf, pear currant relish, Pinot Noir jus

Pancetta Wrapped Diver Scallops

Morel mushroom risotto, asparagus, Champagne butter sauce

Lobster Stuffed Roulade of Chicken

Truffle scented Yukon potatoes, asparagus, rock shrimp cream sauce

Grilled Twelve-Ounce Prime Ribeye

Buttermilk mashed potatoes, French green beans, horseradish cream, Cabernet Sauvignon jus

Honey Dijon Glazed Bone-in Rack of Pork

Sour cream and chive mashed potatoes, honey glazed carrots, maple roasted apples, brandy apple jus

Grilled Swordfish

Braised lentils, tomato artichoke ragoût, olive tapenade, orange butter sauce

Crab Stuffed Roasted Natural Chicken Breast

Butternut squash risotto, French green beans, roasted cremini mushrooms, Calvados jus

Deconstructed Beef Wellington

Wild mushroom duxelle, rosemary scented duchess potatoes, sauce Perigoudiné

Celery Root Cakes *

Wild mushrooms, braised endive, orange lentil purée

Carr Valley 10 Year Aged Baked “Mac and Cheese” *

Artisan-aged cheddar, penne pasta, truffle oil and roasted tomatoes

Duet Entrées

Grilled Petite Beef Tenderloin and Butter Poached Lobster

Asparagus, potato purée, Cabernet Sauvignon jus, lemon butter

Pan Roasted Atlantic Salmon and Petite Beef Tenderloin

Duchess potatoes, haricots verts, grilled orange butter, Cabernet Sauvignon jus

Grilled Petite Beef Tenderloin and Butter Braised Jumbo Shrimp

Wild mushroom ragoût, garlic sautéed spinach, buttermilk mashed potatoes, Marsala jus, white wine butter

Crab Cake Benedict

Poached egg, Canadian bacon, Lyonnaise potatoes, beef tenderloin, cremini mushroom, Hollandaise

Grilled Petite Beef Tenderloin Artichoke Strata

Caramelized shallots, broccolini, Beaujolais jus, tomato butter

Natural Supreme of Chicken Breast and Jumbo Shrimp

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

* Denotes vegetarian cuisine.

The Diamond Wedding Package (cont.)

Choice of a plated dessert , display, Viennese pastry table, of chef-attended station

Plated Desserts

Lemon Cream Timbale

Grand Marnier Madeline

Trio of Profiteroles,

Pistachio orange, Gianduja milk chocolate, vanilla bean, raspberry anglaise

Dark Chocolate Mousse

Crispy Florentine cookies, hazelnut Chantilly

Mocha Pot au Crème

Cinnamon tuile spoon, chocolate covered espresso beans

Chocolate Vanilla Swirl Cheesecake

Champagne marinated strawberries

Crisp Strawberry Rhubarb Strudel

Triple vanilla anglaise, mint strudel

White Chocolate Mousse Filled Swan Lake

Raspberry coulis, pate au choux swan

Centerpieces

Crouque en Bouche Tower

Filled with vanilla bean cream or dark chocolate cream, decorated with spun sugar

Coconut Macaroon Tower

Dipped in chocolate and prepared to match your wedding colors.

Dark Chocolate Rum Truffle Tower

Groom's Cake

The Diamond Wedding Package (cont.)

Viennese Pastry Table

To include six of the following petite pastries and the following selection of European tortes and tarts

Chocolate Dipped Éclairs
Lemon Cream Roulade
Opera Torte
Almond Macaroons
Coconut Congalaise
Pecan Diamonds
Chocolate Meringue Whispers
Swiss Chocolate Mousse Timbales

Vanilla Cream Napoleon
Petite Four Glacé
Fruit Fours
Milk Chocolate Dipped Strawberries
Five-Nut Tart
Frazier
Sugar Palmiers

European Tortes and Tarts

Black Forest Torte
Gâteau Saint-Honoré
Lemon Bavarian Cream Torte
Fresh Fruit Frangipane Tart
Linzer Tart
Banana Rum Savarin

or

Chef-attended Stations

Choice of one

Bananas Foster

Chef-prepared flambéed bananas with brown sugar and Grand Manier
Served with vanilla bean ice cream

Cherries Jubilee

Cherries flambéed with brandy and oranges
Served with vanilla bean ice cream

Chef-attended Sundae Bar

Choose three ice creams

Vanilla
Chocolate
Strawberry
Espresso Crunch
Cinnamon

French Silk
Chunky Monkey
Moose Tracks
Raspberry Sorbet

Choose four sauces

Strawberry
Caramel
Chocolate
Butterscotch

Pineapple
Fudge
Maple Walnut

Choose eight toppings

Rainbow sprinkles
Honey roasted peanuts
Marshmallow
Oreo cookies
Toffee
Strawberries
Whipped cream
M & M's

Kit Kat
Peanut Butter Cups
Snickers
Butterfinger
Chocolate chips
Maraschino cherries
Shaved white chocolate
Bananas

Cheese cake bits
Chocolate chip cookie dough
Butterscotch chips
Peanut butter chips
Ice cream cones
Gummi Bears
Raspberries

Fondue

Choose two of the following selections

White Chocolate
Swiss Milk Chocolate
Dark Chocolate

Hazlenut Fudge
Caramel
Butterscotch

Cheesecake Squares, Bananas, Strawberries, Angel Food Cake,
Macaroons, Brownies, Pineapple and Marshmallows

“The Candy Shop”

Please choose five of the following

Milk Duds
Sugar Babies
Jordan Almonds
Gummy Worms
Sweedish Fish
Jawbreakers

Twizzlers
Boston Baked Beans
Charleston Chews
Peanut brittle
Toffee
Peanut M & M's

Tootsie Rolls
Ju Ji Fruits
Peppermint Patties
Skittles
Jelly Beans

The Diamond Wedding Package (cont.)

Wedding Cake

Garden of the Gods Club will custom create your wedding cake from Gold, Platinum, or Diamond Selections:

Cake Flavors

(Choice of up to three cake flavors with accompanied fillings)

Almond Orange Grand Manier
Candied citrus crème patissier

Pistachio Frangipane
Wild berry filling

Chocolate Espresso Crunch Cake
Cappuccino cream filling

Blueberry and Cream Chiffon Cake
Lavender white chocolate buttercream

Traditional wedding cake with vanilla cream and fresh strawberries

Or suggest a flavor or filling that you would like to have created for your special day.

Icings

All wedding cakes in the Diamond Package are iced in vanilla or chocolate Swiss buttercream and enrobed in rolled fondant with elegant piping and custom designs.

Wedding cakes will be decorated to your specifications.

The Diamond Wedding Package (cont.)
Ultra Premium Bar Package

Our Ultra 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. Wines are available on the bar and served with dinner.

Red Wines

Acacia Pinot Noir

McDowel Syrah

Markham
Cabernet Sauvignon

Potel "Cuvee Gerard"
Burgundy

White Wines

Simi Chardonnay

Matanzas Creek
Sauvignon Blanc

Burklin Wolf
Riesling

Domaine Patient
Sancere

Sparkling Wine

Schramsberg Blanc de Blancs

Non-alcoholic events can be provided at the same package price.
After four hours, additional bar hours \$15/per guest, per hour.

Wedding Package Enhancements

Intermezzo to add to your dinner

(Choice of one)

Midori Melon Chardonnay Sorbet

Kaffir Lime Granite

Champagne Lemon Sorbet

Raspberry Mint Sorbet

\$3 per person

Pre-Ceremony Snacks

The Bride's Room

Selection watercress, cucumber and white cheddar tea sandwiches, presentation of fruit and berries, strawberry Champagne fruit smoothies, granola bars, choice of peach or raspberry bellinis, selection of bottled waters and soft drinks
\$90 Prepared for six guests.
(\$80 food, \$10 wine)

Supplements

Split Veuve Cliquot - \$68

750ml Moet Chandon White Star - \$100

750ml Pol Roger - \$98

750 ml 1998 Dom Perignon - \$312

The Groom's Room

Sliced ham, turkey, roast beef and salami, French bread, foccacia, croissants, herb aioli, honey mustard, lettuce, tomato and red onions, warm pretzels, peanuts, selection of gourmet mixed nuts, tortilla chips, guacamole, pico de gallo, selection of bottled waters and soft drinks
\$90 Prepared for six guests.

Supplements

Selection of Domestic Beer

\$6 each

Wedding Package Enhancements (cont.)

Receptions

(One hour)

Presentation of Seafood

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

Ice carvings to symbolically represent your special day.

Starting \$350

Artisan Cheese Display

Carr Valley, Hooks, Cypress Grove, Haystack Mountain Aged Gouda, Tom's Eye Swiss, Virgin Pines Native Sheep, Purple Haze, Humboldt Fog, Truffle Tremor, Four-, Six- and Eight-Year Cheddars;
French bread, lahvosh, house made crackers
\$12 per person

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 50 guests)

Chef Prepared Crab Cakes

Lump crab cakes, garden tomato salad, tobacco onions, Dijon aioli
\$17 per person

Chef Carved Rosemary and Garlic Studded Prime Rib

Merlot jus, fresh horseradish cream, Yorkshire puddings, pickled onions, whole grand mustard, basil aioli
\$15 per person

Domestic and Imported Cheese Display

Brie, goat cheese, Boursin, aged cheddar, Roquefort, house made crackers, lahvosh, breadsticks
\$9 per person

Sushi Display

California, spicy tuna and vegetable, pickled ginger, wasabi and soy sauce
\$18 per person

Presentation of Fresh Fruits

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

Vegetable Crudit 

Broccoli, carrots, celery, cauliflower, radishes, olives, herb buttermilk and blue cheese dip
\$5 per person

Wedding Package Enhancements (cont.)

Presentation of Antipasto

Sliced Italian meats and cheeses, grilled vegetables and marinated olives
\$8 per person

Chef Carved Roasted Beef Tenderloin

Horseradish cream, béarnaise, Cabernet Sauvignon jus, silver dollar rolls
\$19 per person

Chocolate Fondue

Cheesecake Squares, Bananas, Strawberries, Angel Food Cake,
Macaroons, Brownies, Pineapple and Marshmallows

All chef and attended stations \$75 per hour for a minimum of two hours.

Wedding Package Enhancements (cont.)

Late Night Receptions

All post wedding late night receptions last one hour and conclude by 12:00 midnight.

“The Candy Shop”

Please choose five of the following:

Milk Duds
Sugar Babies
Jordan Almonds
Gummy Worms
Sweedish Fish
Jawbreakers

Twizzlers
Boston Baked Beans
Charleston Chews
Peanut brittle
Toffee
Peanut M & M's

Toosie Rolls
Ju Ju Fruits
Peppermint Patties
Skittles
Jelly Beans

Choose seven for \$9 per person or choose 10 for \$11 per person.

Chef-attended Sundae Bar

Choose Three Ice Creams

Vanilla
Chocolate
Strawberry
Espresso Crunch
Cinnamon

French Silk
Chunky Monkey
Moose Tracks
Raspberry Sorbet

Choose Four Sauces

Strawberry
Caramel
Chocolate
Butterscotch

Pineapple
Fudge
Maple Walnut

Choose Eight Toppings

Rainbow sprinkles
Honey roasted peanuts
Marshmallow
Oreo cookies
Toffee
Strawberries
Whipped cream

M & M's
Kit Kat
Peanut Butter Cups
Snickers
Butterfinger
Chocolate chips
Maraschino cherries

Shaved white chocolate
Bananas
Cheese cake bits
Chocolate chip cookie dough
Butterscotch chips
Peanut butter chips
Ice cream cones

\$14 per person

All chef and attended stations \$75 per hour for a minimum of two hours.

* Denotes vegetarian cuisine.

Wedding Package Enhancements (cont.)

Late Night Snacks

Beverages

Assorted soft drinks - \$3 each
Garden of the Gods bottled spring water - \$3 each
Perrier - \$3.50 each

Salty

Freshly popped popcorn - \$3 per person
Assorted Miss Vickie's chips - \$3 each
Warm jumbo pretzels with mustard - \$40 per dozen
Gourmet mixed nuts - \$18 per pound
Warm salted cashews - \$25 per pound

Sweet

Chocolate chip cookies - \$28 per dozen
Double fudge brownies - \$28 per dozen
Cheesecake bars - \$25 per dozen
Caramel corn - \$4 per person

“Cookies and Milk”

Warm freshly baked chocolate chip cookies and milk
\$6 per person

“Sweet Dreams”

Peanut butter kisses, chocolate covered oranges, strawberry-banana hugs,
vanilla swans with pink Chantilly cream
\$7

“Late Night Nachos”

Ground beef, refried beans, cheddar cheese, shredded lettuce, sour cream, tomatoes,
black olives, salsa, guacamole
\$8 per person

“Who Wants a Hot Dog”

All beef quarter pound hot dogs, ketchup, mustard, pickle relish, warm hot dog buns
\$3 each

Grilled Beef Sliders

Cheddar cheese, tomatoes, lettuce
\$3.50 each

Wedding Package Enhancements (cont.)

Prior to your Guests' arrival

Garden of the Gods Club Welcome Gift Bag

Umpire Estates artisan roasted coffee
Macadamia nut brittle
Granola bars
Assorted house made biscotti and jumbo baked cookies
Selection of Colorado gourmet teas
Selection of Republic of Teas iced teas
\$75