



*2013 Wedding Dinner
Buffet Package*

Wedding Dinner Buffet Package

\$120 per person

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 wedding dinner buffet package includes the following:

Your choice of four butler-passed hors d'oeuvres (1 hour during reception)

Dinner Buffet

Four hour host bar with house liquor, imported, and domestic beer

Red and white wine passed with dinner

Sparkling wine for toasting

Cake Cutting Service

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\$120 per person

Minimum of 30 guests
The wedding dinner buffet includes
Freshly baked artisan rolls and sweet cream butter
Umpire Estates freshly roasted artisan coffee and decaffeinated blend, and a selection of gourmet teas

Hors D' Oeuvres

Choose Four

Cold Hors D' oeuvres

Tomato, Olive, Scallion and Garlic
Bruschetta on Olive Oil Crostini

Dried Apricot, Pecan and
Bleu Cheese Tartlets

Prosciutto e Melone (GF)
Cinnamon Stick

Cucumber, Fresh Dill, Garlic and
Yogurt Bouchée

Chilled Vietnamese Beef in
Lettuce Parcels (GF)

Cashew Stuffed Dates in Bacon (GF)

Chilled Cherry-Buttermilk Soup Shooters
(GF)

Curry Chicken Cannolis

Hot Hors D' oeuvres

Chicken and Camembert Turnovers

Crab and Cream Cheese Wontons with
Sweet Chili Sauce

Tempura Fried Smoked Ham
Wrapped Asparagus

Artichoke Pear and Brie on
Toasted Brioche

Petit Beef Wellingtons with
Tarragon Aioli

Pot Stickers with
Ginger Dipping Sauce

Petit Chicken Cordon Bleu

Welsh Rarebit
(Fried Crouton with Cheddar, Whole Grain
Mustard and Beer)

(GF) - Gluten Free Items

*Gluten free bread and crackers available upon request

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Soups

Select One

Broccoli Cheddar Soup
with garlic crouton

Cream of Asparagus Soup
with crispy leek

Butternut Squash Soup (GF)
with curry cream

Chicken and Vegetable Soup (GF)
with rice

Chilled Cherry and Buttermilk Soup (GF)

Salad

Select Two

Caesar Salad
Asiago cheese, croutons and garlic dressing

Baby Spinach Salad (GF)
Shaved red onion, toasted pine nuts, Julienne carrots,
Orange sections, shredded Swiss cheese,
White balsamic vinaigrette

Mixed Green Salad (GF)
Cucumber, tomato, Julienne apples and carrots, toasted
walnuts and Dijon vinaigrette

(GF) - Gluten Free Items

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Entrées

Select Two

Add an additional entrée \$12

Grilled Atlantic Salmon (GF)
Lemon-poppy seed rice pilaf, sautéed asparagus and
Orange butter sauce

Herb and Cashew Crusted Colorado Striped Bass
Saffron-Asiago risotto, sautéed French green beans
Pink peppercorn-citrus cream

Mushroom, Prosciutto and Fresh Sage Stuffed Breast of Chicken
Penne pasta tossed with Masala wine sauce and fresh vegetables

Applesauce and Whiskey Braised Pork Tenderloin (GF)
Warm German potato salad and vegetable Julienne

Pan Seared Filet Beef of Tenderloin (GF)
Potatoes au gratin, sautéed mushrooms, fresh vegetables
Port wine sauce

Grilled Vegetable and Mozzarella Stuffed Portobello Mush-
rooms
Herb and butter orzo and Marinara sauce

(GF) - Gluten Free Items

*Gluten free bread and crackers available upon request

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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, Cruzan Silver & Spiced Rum, Jim Beam Whiskey, Ballantines 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

Queen of Hearts Pinot Noir

Queen of Hearts Merlot

Queen of Hearts Cabernet Sauvignon

Ravenswood Zinfandel

White Wines

Hess Sauvignon Blanc

Houge Pinot Grigio

Queen of Hearts Chardonnay

Sutter Home
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.