



*Wedding Package
Enhancements 2013*

Wedding Package Enhancements

Pre-Ceremony Snacks

The Bride's Room

Cream Cheese, Dill and Cucumber on Rye and Prosciutto and Brie on Focaccia Tea Sandwiches,
Presentation of Fresh Fruits, Vegetable Cruité, Strawberry Smoothies,
Selection of Bottled Water and Soft Drinks.
\$90 Prepared for six guests

Supplements

Schramsberg Blanc de Blanc Sparkling Wine, 750ml - \$65 per bottle
Moët & Chandon "Imperial" Brut, 750ml - \$100 per bottle

The Groom's Room

Roast Beef, Cheddar, Lettuce, Tomato and Onion on Mini Croissant and
Salami and Provolone on Focaccia Sandwiches,
Homemade Potato Chips with Sour Cream and Onion Dip,
Assortment of Fresh Fruit and Cheese with Assorted Crackers, Cashew Stuffed Dates,
Bottled Water and Soft Drinks
\$90 Prepared for six guests

Supplements

Selection of Domestic Beer
\$6 each

Wedding Package Enhancements (cont'd.)

Receptions

Vegetable Crudité (GF)

Crisp carrots, celery, broccoli, radishes, cauliflower and seasonal vegetables,
Ranch peppercorn, honey mustard and balsamic vinaigrette
\$6 per person

Presentation of Fresh Fruits and Berries (GF)

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

Presentation of Antipasto

Grilled vegetables and marinated olives, Italian meat and salami,
Roasted bell peppers, pepperoncini, artichoke hearts, fresh mozzarella, shaved Asiago cheese,
Basil pesto and sliced focaccia bread
\$8 per person

Presentation of Domestic and Imported Cheeses

Selection of imported and domestic cheeses, crackers, lavosh
\$7 per person

Presentation of Seafood (GF)

Chilled jumbo shrimp, snow crab claws, smoked mussels and smoked scallops, smoked trout mousse
Brandied cocktail sauce, rémoulade, sauce Louis
\$35 per person

Chilled House Smoked Salmon or Poached Salmon Presentation

Chopped egg, lemons, cucumbers, capers, red onions, dill-Dijon sauce, assorted crackers and lavosh
\$125 per presentation, serves 25

Classic Tomato Bruschetta and Homemade Sour Cream and Onion Dip

Crostini, home fried potato chips
\$4 per person

Edamame Dip and Roasted Garlic Hummus

Grilled pita triangles
\$4 per person

Brie en Croûte

Brie layered with lingonberries, covered in golden pastry, honey, fresh berries, sliced baguette
\$90, serves 25
\$175 serves 50
\$300 serves 100

Warm Spinach and Artichoke Dip

Served with sliced baguette, carrot and celery sticks
\$5 per person

(GF) - Gluten Free Items

*Gluten free bread and crackers available upon request

Wedding Package Enhancements (cont'd.)

Late Night Receptions

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

"The Candy Shop"

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

Twizzlers
Kit-Kat Minis
Charleston Chews
Peanut Brittle
Toffee

Milk Duds
Sugar Babies
Yogurt Covered Almonds
Gummy Bears
Peanut Butter Cup Minis

Tootsie Rolls
Peppermint Patties
Skittles
Jelly Beans
Peanut M & M's

Wedding Package Enhancements (cont'd.)

Late Night Receptions

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

Chef-Attended Sundae Bar

\$14 per person

Choose Three Ice Creams

Vanilla
Chocolate
Espresso Crunch
Cinnamon

French Silk
Blackberry Sorbet
Lemon Sorbet
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

*All chef-attended stations are \$75 per two hour block of time, per chef attendant
(includes setup and breakdown)*

Wedding Package Enhancements (cont'd.)

Late Night Snacks

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

Salty

- Freshly popped popcorn - \$3 per person
- Warm jumbo pretzels with mustard - \$24 per dozen
- Gourmet mixed nuts - \$18 per pound
- Warm salted cashews - \$25 per pound

Sweet

- Chocolate chip cookies - \$28 per dozen
- Oatmeal raisin cookies - \$28 per dozen
- Double fudge brownies - \$28 per dozen

Asiago and Clam Dip

- Served with sliced baguette and homemade potato chips
- \$4 per person

Oktoberfest

- Mini bratwursts, petite hot dog buns, sauerkraut
- Ketchup, mustard, pickle relish
- \$4 per person

Petite Reuben Paninis

- Corned beef, Swiss cheese, sauerkraut, and thousand island on rye
- \$4 per person

Pulled Pork BBQ Sliders

- Cheddar cheese and cole slaw
- \$5 per person

Cookies and Milk

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

Buffalo Wings

- Blue cheese and ranch dipping sauces, celery sticks
- \$7 per person

Wedding Package Enhancements (cont'd.)

Late Night Snacks

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

Nacho or Taco Bar

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

Southwestern Cheese and Chicken Quesadillas

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

Baked Potato Bar

Baked potatoes, cheddar cheese sauce, bacon crumbles,
sour cream, melted butter,
pepper mill, kosher salt,
Steamed broccoli and chopped green onions
\$6 per person

Sweet Dreams

Chocolate covered strawberries, toffee bars, truffles and grasshopper bars
\$9 per person

(GF) - Gluten Free Items

*Gluten free bread and crackers available upon request

Wedding Package Enhancements (cont'd.)

Beverage and Bar Enhancements

Fruit-Infused Water

Cantaloupe and Cucumber

Orange and Lime

Strawberry and Orange

\$25 per gallon

Mocktail Bar

Please contact your catering manager for additional choices

Please select 6 for your bar

Shirley Temple

Virgin Piña Coladas

Roy Rogers

Arnold Palmers

Virgin Margarita

Virgin Strawberry or Mango Daiquiri

Virgin Mimosa

\$4 per drink

Domestic keg of beer \$375 per keg
Imported and microbrew kegs of beer
pricing will depend on product

Ice Carvings and Additional Enhancements

Ice carvings to symbolically represent your special day

Created by our executive chefs

The National Ice Carving Association

Starting at \$350 each

Martini Luge

Created by our executive chefs

The National Ice Carving Association

Starting at \$350 each

Wedding Package Enhancements (cont'd.)

Welcome Bags

Prior to Your Guests' Arrival

Pikes Peak Welcome Gift Bag

- Trail mix and caramel popcorn
 - (6) Assorted Garden of the Gods Club house-made truffles
 - (2) Freshly baked jumbo cookies
 - GGC water and Gatorade
- \$40

Garden of the Gods Club Welcome Gift Bag

- Macadamia nut brittle
 - Granola bars
 - (2) house-made biscotti and (2) jumbo baked cookies
 - Selection of Colorado gourmet teas
 - Selection of Republic of Teas iced teas
 - Umpire Estates artisan roasted coffee
- \$75

*Wedding Package Enhancements
(cont'd.)*

Mini Dessert Station:

\$6.00 per person

Black Bottom Cheese Cakes
Chocolate Eclairs
Lemon Bars
Fruit Tarts

Wedding Package Enhancements (cont'd.)

Chocolate Truffles

Includes box

\$2.00 per truffle

Dark or white chocolate-filled with flavored ganache:

Alcohol based: Rum, Grand Marnier or Bourbon

Mint

Espresso

Caramel

Peanut Butter

Raspberry

Designs

Round

Dipped in chocolate

Rolled in chocolate shavings/ curls, dark or white chocolate

Molded Chocolate

Round

Squares