



GARDEN ^{OF} THE GODS CLUB

*Wedding Lunch
Packages 2013*

Wedding Lunch Packages

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 Lunch Wedding Package

\$110 per person

A three-course plated lunch including the following:
Your choice of two butler-passed hors d'oeuvres
Soup or salad
Entrée
Four-hour host bar with house liquor, imported, and domestic beer
Red and white wine served with lunch
Sparkling wine for toasting
Cake cutting service

The Platinum Lunch Wedding Package

\$130 per person

A four-course plated lunch including the following:
Your choice of two butler-passed hors d'oeuvres
Plated appetizer, plated dessert or grooms cake
Soup or salad
Entrée
Four-hour host bar with premium liquor, imported and domestic beer, and signature drink
Red and white wine served with lunch
Sparkling wine for toasting
Cake cutting service

The Diamond Lunch Wedding Package

\$160 per person

A four- or five-course plated lunch including the following:
Your choice of two butler-passed hors d'oeuvres
Plated appetizer
Soup or salad
Entrée
Choice of plated dessert, dessert display, Viennese mini pastry table, European tortes and tarts, chef-attended dessert station, chef-attended sundae bar, fondue or candy shop
Four-hour host bar with ultra premium liquor, imported, and domestic beer
A specialty cocktail of your choice
Red and white wine served with lunch
Champagne for toasting
Cake cutting service

The Gold Lunch Wedding Package

\$110 per person

Hors D' Oeuvres

Choose Two

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 (GF)
Lettuce Parcels

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

The Gold Lunch Wedding Package *(cont'd.)*

Soups

Choice of soup or salad

Add a salad \$4 per person

Broccoli and Cheddar
Garlic croutons

Cream of Asparagus
Crispy leeks

Butternut Squash (GF)
Curry cream

Chicken and Vegetable with Rice (GF)

Chilled Cherry-Buttermilk Soup (GF)

Salads

Choice of soup or salad

Add a soup \$4 per person

Caesar Salad
Asiago cheese, croutons, garlic dressing

Salad Bouquet (GF)
Hearts of romaine, mixed greens,
Julienne carrots and cucumber,
Asiago lace and tomato-olive vinaigrette

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

Mixed Greens Salad (GF)
cucumber, tomato, Julienne apples and carrots,
Toasted walnuts and Dijon vinaigrette
in radicchio cups

(GF) - Gluten Free Items

*Gluten free bread and crackers available upon request

The Gold Lunch Wedding Package *(cont'd.)*

Entrées

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, wilted garlic spinach and
Pink peppercorn-citrus cream

Mushroom, Prosciutto di Parma and Fresh Sage Stuffed Breast of Chicken

Fettuccini 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 of Beef Tenderloin (GF)

Potatoes au gratin, sautéed mushrooms, fresh vegetables and
Port wine sauce

Marinated Grilled Vegetable Wellington

Marinara sauce

Sliced Spice Rubbed Beef Shoulder Tender and Grilled Atlantic Salmon Duet (GF)

Sautéed mushrooms, potatoes Anna, fresh vegetable melange and
Lemon-lime cream

(GF) - Gluten Free Items

*Gluten free bread and crackers available upon request

The Gold Lunch Wedding Package *(cont'd.)*

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 lunch.

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.

*The Platinum Lunch
Wedding Package*

\$130 per person

Hors D' Oeuvres

Choose Two

Cold Hors D' Oeuvres

Prosciutto e Melone (GF)
Cinnamon Stick

House Smoked Salmon Salad on
Olive Oil Croustade

Curry Chicken Cannoli

Chilled Poached Jumbo Shrimp (GF)
Orange, Onion and Avocado Relish

Smoked Duck, Dried Figs, Walnuts and
Honey on Toasted Pumpernickel

Mustard Seared Beef Tenderloin Canapé
Pink Peppercorn Aioli and Chopped Chive

Mascarpone and American Sturgeon Caviar
Toasted Brioche Rounds

Hot Hors D' Oeuvres

Grilled Chicken, Black Beans, Cheddar
Cheese and Green Chili in Puff Pastry

Crayfish Jambalaya Bouchée

Petit Crab Cake
Roasted Red Pepper Coulis

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

Pot Stickers
Ginger Dipping Sauce

Artichoke, Pear and Brie on
Toasted Brioche

Tempura Fried Smoked Ham Wrapped
Asparagus Spears

(GF) - Gluten Free Items

*Gluten free bread and crackers available upon request

*The Platinum Lunch
Wedding Package
(cont'd.)*

Plated Appetizer

Choice of one

Add a plated appetizer \$8 per person

Wild Caught Coho Salmon Cake

Cucumber, pear and red bell pepper salsa and
Scallion oil

Chicken and Mushroom, Vol au Vent

Chicken and sautéed mushrooms with
Sherry wine sauce in puff pastry

Ahi Tuna Tartare Napoleon

Spiced cream cheese and arugula

Braised Jumbo Shrimp

Garlic, vermouth, cream, cracked black pepper and
Asiago with brioche crouton

Chilled Seared Beef Tenderloin Croustade

Tomato bruschetta and pink peppercorn aioli

Soups

Choice of soup or salad

Add a salad \$4 per person

Shrimp Bisque

Sherry cream

New England Clam Chowder

Crumbled bacon

Cream of Asparagus

Herb crouton

Butternut Squash (GF)

Curry cream

Tomato Basil Bisque (GF)

Shredded mozzarella

Chilled Cherry and Buttermilk Soup (GF)

Dried cherries and pistachios

(GF) - Gluten Free Items

*Gluten free bread and crackers available upon request

*The Platinum Lunch
Wedding Package
(cont'd.)*

Salads

Choice of soup or salad

Add a soup \$4 per person

Caesar Salad

Asiago cheese, croutons, garlic dressing

Salad Bouquet (GF)

Hearts of romaine, mixed greens,

Julienne carrots and cucumber,

Asiago lace and

Tomato-olive vinaigrette

Hearts of Romaine (GF)

Romaine hearts, creamy bleu cheese dressing,

Bleu cheese crumbles, brandied cherries and

spicy toasted pecans

Bitter, Sweet and Spicy (GF)

Arugula, chicory and radicchio,

Shredded carrots and radish, orange sections,

Toasted pine nuts and honey mustard dressing

Caprese (GF)

Beefsteak tomatoes, fresh buffalo mozzarella,

Fresh basil and balsamic vinegar syrup

with olive oil

(GF) - Gluten Free Items

*Gluten free bread and crackers available upon request

*The Platinum Lunch
Wedding Package
(cont'd.)*

Entrées

Grilled Atlantic Salmon (GF)

Lemon-poppy seed rice pilaf, sautéed asparagus and
Orange-butter sauce

Cider, Apple and Brie Braised Jumbo Scallops

Saffron scented risotto and fresh vegetables

Pecan and Scallion Crusted Filet of Sole

Potatoes Anna, vegetable Julienne and
Roasted red pepper cream

Chicken Breast, Saltimbocca

Prosciutto di Parma, fresh sage, fettuccini, marsala-mushroom sauce and
Fresh vegetable sauté

Pan Seared Filet of Beef Tenderloin (GF)

Potatoes au gratin, sautéed mushrooms, fresh vegetables and
Port wine sauce

Marinated Grilled Vegetable Wellington

Marinara sauce

Petit Beef Tenderloin and Cider, Apple and Brie Braised Scallop Duet (GF)

Roasted garlic mashed potatoes, sautéed asparagus and butter Maitre d' Hotel

Block-Cut Grilled New York Strip Steak and Wild Caught Coho Salmon Cake Duet

Duchess potatoes, roasted mushrooms and lemon cream sauce

(GF) - Gluten Free Items

*Gluten free bread and crackers available upon request

*The Platinum Lunch
Wedding Package
(cont'd.)*

Plated Desserts

Choice of plated appetizer, plated dessert or grooms cake

Add a plated dessert \$8 per person

Lemon Cream Timbale

Grand Marnier Madeline

Trio of Profiteroles

Gianduja milk chocolate, vanilla bean, French silk vanilla 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 Apple Raisin Strudel

Triple vanilla anglaise

Groom's Cake

Add a groom's cake \$8 per person

One tier, one flavor cake, decorated

(GF) - Gluten Free Items

*The Platinum Lunch
Wedding Package
(cont'd.)*

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, Tanqueray Gin, Captain Morgain 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 lunch.

Red Wines

Cline "Cool Climate" Pinot Noir

Buena Vista Sonoma Merlot

Louis Martini Sonoma Cabernet Sauvignon

Brazin "Old Vine" Zinfandel

White Wines

Firestone Chardonnay

Borgo Magredo Pinot Grigio

Benzinger Sauvignon Blanc

Sparkling Wine

La Marca Prosecco

Non-alcoholic events can be provided at the same package price.

After four hours, additional bar hours \$12 per guest, per hour.

*The Diamond Lunch
Wedding Package*

\$160 per person

Hors D' Oeuvres

Choose Two

Cold Hors D' Oeuvres

Ahi Tuna Poke on
Sesame Wonton

Mustard Seared Beef Tenderloin Canapé
Pink Peppercorn Aioli and Chopped Chive

Jumbo Shrimp, Escabèche (GF)
Lime, Cilantro, Cracked Pepper and Onion

Smoked Duck, Dried Figs, Walnuts and
Honey Canapé on Toasted Pumpkinseed

Savory Onion Cheesecake with
Jumbo Lump Crab Salad

Prosciutto e Melone (GF)
Cinnamon Stick

Cherry and Buttermilk Soup Shooters (GF)

Toasted Brioche Rounds with
American Sturgeon Caviar and Mascarpone
Cheese

Tomato, Olive, Scallion and Garlic Bruschet-
ta on Olive Oil Crostini

Hot Hors D' Oeuvres

Chicken, Pear and Camembert Turnovers

Petit Crab Cakes
Roasted Red Pepper Coulis

Jumbo Shrimp Scampi
Garlic-Vermouth Cream

Petit Beef Wellingtons
Tarragon Aioli

Crab and Cream Cheese Wontons
Sweet Chili Sauce

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

Crayfish Jambalaya Bouchée

Prosciutto, Brie and Fresh Basil Paninis

Tempura Fried Smoked Ham Wrapped
Asparagus Spears

(GF) - Gluten Free Items

*Gluten free bread and crackers available upon request

*The Diamond Lunch
Wedding Package
(cont'd.)*

Plated Appetizers

Choice of One

Chilled House Smoked Salmon (GF)

Pear and daikon radish salad with
Dill and cracked pepper aioli

Mushroom Mélange, Vol au Vent

Sautéed mixed mushrooms and onions with garlic
cream Sauce in puff pastry

Chilled Olive Oil Poached Lobster Tail (GF)

Arugula-citrus salad and roasted pepper coulis

Jumbo Shrimp, Scampi

Garlic, vermouth, cream, shallots, black pepper
and Asiago cheese with brioche crouton

Filet of Beef Tartare

Capers, Worcestershire, Dijon mustard, parsley and
Red onion with brioche toast

Mussels Provençal (GF)

Garlic, tomato, white wine, thyme, shallots, parsley
and olive oil

Sesame Seared Ahi Tuna (GF)

Avocado, mango, macadamia nut and
Dried currant relish with soy syrup

Cider, Apple and Brie Braised Jumbo Scallops

Saffron scented risotto

Soups

Choice of soup or salad

Add a salad \$6 per person

Lobster Bisque

Sherry cream

Pheasant Consommé (GF)

Vegetable confetti

Bouillabaise (GF)

Bay Shrimp Chowder

Salmon roe

Watermelon Gazpacho (GF)

(GF) - Gluten Free Items

*Gluten free bread and crackers available upon request

*The Diamond Lunch
Wedding Package
(cont'd.)*

Salads

Choice of soup or salad

Add a soup \$6 per person

Caesar Salad

Asiago Cheese, croutons, garlic dressing

Salad Bouquet (GF)

Hearts of Romaine, Mixed Greens, Julienne Carrots Cucumber, Asiago lace and Tomato-olive vinaigrette

Hearts of Romaine (GF)

Romaine hearts, creamy bleu cheese dressing, Bleu cheese crumbles, brandied cherries and spicy toasted pecans

Bitter, Sweet and Spicy (GF)

Arugula, chicory and radicchio, shredded carrots and radish, orange sections, toasted pine nuts and honey mustard dressing

Caprese (GF)

Beefsteak tomatoes, fresh buffalo mozzarella, Fresh basil and balsamic vinegar syrup with olive oil

Arugula, Roma and Brie

Peppery arugula, warm puff pastry wrapped brie and Balsamic vinegar marinated Roma tomatoes

(GF) - Gluten Free Items

*Gluten free bread and crackers available upon request

*The Diamond Lunch
Wedding Package
(cont'd.)*

Entrées

Grilled Breast of Muscovy Duck (GF)

Pink peppercorn and Gruyère polenta, roasted pepper custard
and caramelized onion and port wine glace de viande

Oven-Roasted Loin of Colorado Lamb (GF)

Whole mustard mashed potatoes, sun dried tomato and green bean sauté, and
Brandied demi glace

Pan-Roasted Halibut Filet (GF)

Rosemary gnocchi, white beans, tomatoes, asparagus,
Mushrooms, garlic white wine and cream

Pecan and Herb-Crusted Colorado Striped Bass

Artichoke and roasted pepper rice pilaf, fresh vegetable sauté and
orange-butter sauce

Grilled Wild-Caught Coho Salmon (GF)

Cucumber, roasted pepper, citrus and red onion relish, saffron-Asiago risotto,
And vegetable Julienne

Garlic, Spinach and Sun-Dried, Tomato-Stuffed Prime Rib (GF)

Duchess potatoes, sautéed French green beans and
Red wine jus

Spice-Rubbed Sliced Filet of Beef Tenderloin (GF)

Potato gratin, wilted garlic spinach and burgundy jus

Sour Cherry and Brandy-Glazed Saddle of Veal (GF)

Garlic and buttermilk potato purée and roasted baby carrots

Marinated Grilled Vegetable Wellington

Layered grilled vegetables wrapped in puff pastry alla Marinara

(GF) - Gluten Free Items

*Gluten free bread and crackers available upon request

*The Diamond Lunch
Wedding Package
(cont'd.)*

Duet Entrées

Block Cut New York Strip and Garlic, Orange and Cream Braised Scallops
Fettuccini and fresh vegetable Julienne

Pan Roasted Supême of Chicken and Crab Stuffed Fried Shrimp
Lemon scented rice pilaf, sautéed French green beans and roasted pepper sauce

Petit Beef Tenderloin and Grilled Wild Caught Coho Salmon (GF)
Potato gratin, roasted mushrooms, mixed vegetables and lemon butter sauce

Sliced Roast Beef Tenderloin with Grilled Butterflied Lobster Tail (GF)
Potato-parsnip duchess, buttered asparagus, caramelized onion glace de viande and
Orange-butter sauce

(GF) - Gluten Free Items

*Gluten free bread and crackers available upon request

The Diamond Lunch Wedding Package (cont'd.)

Choice of a plated dessert, dessert display, Viennese mini pastry table, European torts and tarts, chef-attended dessert station, chef-attended sundae bar, fondue or candy shop

Plated Desserts

Add a plated dessert \$8 per person

Lemon Cream Timbale

Grand Marnier Madeline

Trio of Profiteroles

Gianduja milk chocolate, vanilla bean, French silk vanilla 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 Apple Raisin Strudel

Triple vanilla anglaise

Dessert Display

Add a dessert display \$8 per person

Almond Macaroon Tower

Dipped in chocolate

Dark Chocolate Rum Truffle Tower

Groom's Cake

One tier, one flavor cake, decorated

(GF) - Gluten Free Items

The Diamond Lunch Wedding Package (cont'd.)

Choice of a plated dessert, dessert display, Viennese mini pastry table, European torts and tarts, chef-attended dessert station, chef-attended sundae bar, fondue or candy shop

Viennese Pastry Table

Choice of six

Add a Viennese Mini Pastry Table \$12 per person

Chocolate-Dipped Éclairs	Swiss Chocolate Mousse Timbales
Lemon Cream Roulade	Mini Fruit Tarts
Pecan Tartlets	Milk Chocolate-Dipped Strawberries
Almond Macaroons	Five-Nut Tart
Pecan Diamonds	Linzer Bars
Chocolate Meringue Whispers	Sugar Palmiers

European Tortes and Tarts

Choice of four

Add European Tortes and Tarts \$9 per person

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

Chef-Attended Dessert Station

Choice of one

Add a chef-attended dessert station \$11 per person

Bananas Foster

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

Cherries Jubilee

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

(GF) - Gluten Free Items

*The Diamond Lunch
Wedding Package
(cont'd.)*

Choice of a plated dessert, dessert display, Viennese mini pastry table, European torts and tarts, chef-attended dessert station, chef-attended sundae bar, fondue or candy shop

Chef-Attended Sundae Bar

Choose three ice creams

Add a Sundae Bar \$14 per person

Vanilla
Chocolate
Strawberry
Espresso Crunch
Cinnamon

French Silk
Blackberry Sorbet
Mango 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
Whipped cream
M & M's

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

Cheese cake bits
Peanut butter chips
Ice cream cones
Gummi Bears
Raspberries
Strawberries
Bananas

(GF) - Gluten Free Items

The Diamond Lunch Wedding Package (cont'd.)

Choice of a plated dessert, dessert display, Viennese mini pastry table, European torts and tarts, chef-attended dessert station, chef-attended sundae bar, fondue or candy shop

Fondue

Choice of two

Add a Fondue \$12 per person

White Chocolate
Swiss Milk Chocolate
Dark Chocolate

Hazelnut Fudge
Caramel
Butterscotch

Choose two of the following selections

Rice Crispy Treats
Angel Food Cake
Macaroons
Brownies

Bananas
Strawberries
Pineapple
Marshmallows

The Candy Shop

Choice of seven or choice of 10

Add The Candy Shop \$9 per person or \$11 per person

Twizzlers
Charleston Chews
Peanut Brittle
Toffee
Peanut M&Ms

Kit-Kat Minis
Milk Duds
Sugar Babies
Gummy Bears
Yogurt Covered Almonds

Peanut Butter Cup Minis
Tootsie Rolls
Peppermint Patties
Skittles
Jelly Beans

(GF) - Gluten Free Items

*The Diamond Lunch
Wedding Package
(cont'd.)*

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 10 Gin, Captain Morgan "Private Stock" Rum,
Basil Hayden Bourbon, Chivas Regal 18 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

Garnet Carnaros Pinot Noir

Oberon Napa Valley Merlot

Franciscan Napa Valley
Cabernet Sauvignon

Seghesio Sonoma Zinfandel

White Wines

Saintsbury Carnaros Chardonnay

White Haven Marlborough
Sauvignon Blanc

Willamette Valley Pinot Grigio

Champagne

Nicolas Feuillatte Brute Reserve

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