



*Wedding Dinner Packages 2011*

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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 two cold and two 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 two cold and two 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*

\$135 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

Smoked Scallop Canapé  
Julienne cucumber

Camembert and Raspberry Canapé

Artichoke and White Bean Crostini  
Boursin cheese

Norwegian Smoked Salmon Canapé  
Caper lemon cream cheese

Petite Shrimp Louis Boucheés

Curried Chicken Salad Puffs

Fresh Mozzarella  
Tomato basil crostini

Proscuitto d' Parma and Gruyère  
Pinwheels

Petite Ham and Green Onion Wraps  
Herb cream cheese

## *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

Feta Tomato Baklava

Petite Vanilla French Toast  
Strawberry compote

Vegetable Egg Rolls  
Spicy mustard sauce

Thai Chicken Satay  
Peanut orange sesame sauce

Petite Bacon and Tomato Quiche

Shrimp Purses  
Sauce Louis

# *The Gold Wedding Package (cont.)*

## *Choice of Soup or Salad*

### *Soups*

Wild Mushroom Champagne Soup  
Garden chive cream

Smoked Chicken and Corn Chowder  
Crispy tortilla strips

Roasted Butternut Squash Soup  
Crisp pancetta and sage

Carrot Ginger Soup  
Cilantro

Cream of Asparagus Soup  
Parmesan cream

### *Salads*

Salad of Colorado Field Greens  
Parmesan lace, English cucumbers,  
tomatoes, white balsamic vinaigrette

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, white balsamic dressing

# *The Gold Wedding Package (cont.)*

## *Entrées*

### **Herb Roasted Suprême of Natural Chicken**

Sweet potato hash, wilted spinach, apple brandy jus

### **Grilled Atlantic Salmon**

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

### **Grilled New York Strip Loin**

Rosemary Parmesan mashed potatoes, French green beans,  
green peppercorn sauce

### **Bacon Wrapped Pork Tenderloin**

Garlic mashed potatoes, julienne vegetables, roasted shallot apple purée

### **Sun-Dried Tomato, Spinach, and Parmesan-Stuffed Chicken Breast**

Lemon scented rice pilaf, French green beans, white wine 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

### **Half Semi-Boneless Roasted Chicken**

Roasted garlic mashed potatoes, French green beans,  
Chardonnay jus

### **Rosemary and Garlic Studded Roasted Prime Rib**

Boursin cheese mashed potatoes, baby carrots, French green beans,  
horseradish cream, Cabernet Sauvignon jus

### **Roasted Eggplant, Tomato and Fresh Mozzarella Napoleon**

Garden basil, balsamic reduction

### **Butternut Squash Gnocchi**

Toasted walnuts, Brussels sprouts, Parmesan cheese,  
brown butter

## *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

Kenwood "Yalupa" 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 Wedding Package*

\$165 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

Virginia Ham on Cheddar Biscuits  
Honey mustard

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

Apple and Aged Cheddar Pies

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 (cont.)*

## *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

#### **Cannellini Bean and Tomato Soup**

Crisp pancetta, provolone cheese,  
lemon gremolatta

#### **Chilled Tomato Gazpacho**

English cucumber relish

### *Salads*

#### **Shaved Fennel and Asian Pear Salad**

Mixed baby greens toasted almonds, tear drop  
tomatoes, Whole grain 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, toasted crostini white  
balsamic vinaigrette

#### **Salad of Mixed Baby Greens**

Fried Colorado goat cheese, cucumbers, carrots,  
Roma tomatoes, basil balsamic dressing

# *The Platinum Wedding Package (cont.)*

## *Entrées*

### **Chicken Wellington Baked in Golden Pastry**

Gruyère mashed potatoes, 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**

Butter-braised bok choy, roasted tomatoes, currant butter sauce

### **Grilled "Beet" Tenderloin**

Potato puree, 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

## *The Platinum Wedding Package (cont.)*

### *Plated Desserts*

*Choice of plated dessert, display, or plated appetizer*

#### **Lemon Cream Timbale**

Grand Marnier Madeline

#### **Trio of Profiteroles**

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

#### **Almond Macaroon Tower**

Dipped in chocolate

#### **Dark Chocolate Rum Truffle Tower**

#### **Groom's Cake**

One tier, one flavor cake decorated

# *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*

La Crema Pinot Noir

Benzinger Merlot

Chateau Souverain Cabernet Sauvignon

Hayman and Hill "Reserve Selection"  
Meritage

#### *White Wines*

Sterling Chardonnay

Bottega Vinaia Trentino  
Pinot Grigio

DeLoach Chardonnay

Crossings  
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*

\$190 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

Smoked Chicken Breast on  
Ginger rice cake, lemon aioli

Tuna Tartar  
Wasabi, wonton crisp

Prosciutto 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

## *Hot Hors d'oeuvres*

Caramelized Onion and Gruyère  
Cheese Crostini

Petite Crab Cakes  
Whole grain mustard aioli

Grilled Pork Skewers  
Mango chutney

Tempura Fried Oysters  
Chili dipping sauce

Twice Baked Truffle Potatoes

Blue Cheese Stuffed Mushrooms

Petite Chicken Cordon Bleu

Petite Beef Wellingtons  
Béarnaise Sauce

Cheddar and Granny Smith  
Turnovers

Barbecue Shrimp Skewers

## *The Diamond Wedding Package (cont.)*

### *Plated Appetizers*

#### *Choice of One*

##### **Grilled Yellowfin Tuna**

Sweet corn relish, avocado purée, cilantro vinaigrette

##### **Peppercorn Crusted Beef Tenderloin Carpaccio**

Herb lahvosh, tomato watercress salad, shaved Parmesan cheese

##### **Sweet Corn and Chervil Ravioli**

Manchego cheese, julienne carrot, Chardonnay butter

##### **Sesame Marinated Tuna Tartare**

Cucumber salad, gaufrette potatoes, orange-soy dressing

##### **Grilled Spring Vegetable & Goat Cheese Terrine**

Truffled tomato salad, tomato basil water

##### **Lump Crab Salad**

Belgian endive, lemon shallot dressing

##### **Lobster Spring Roll**

Pea shoots, diced avocado, Thai chile dressing

##### **Duck, and Pancetta Strudel**

Potato puree, Zinfandel jus

##### **Potato and Aged Cheddar Croquettes**

Applewood smoked bacon, sour cream, snipped chives

##### **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

## *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 Perigouliné

#### **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

#### **Seared Sea Bass and Grilled Petite Beef Tenderloin**

Rosemary and Parmesan mashed potatoes, baby carrots, shallot sabayon, Cabernet Sauvignon jus

#### **Grilled Petite Beef Tenderloin and Pan Roasted Suprême of Natural Chicken**

Wild mushroom risotto, caramelized shallots, broccolini, Beaujolais jus, sage butter

#### **Natural Supreme of Chicken Breast and Jumbo Shrimp**

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

## *The Diamond Wedding Package (cont.)*

*Choice of a plated dessert, display, Viennese pastry table, or 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

**Almond 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  
Chocolate Pecan Bars  
Almond Macaroons  
Verna's Magic Bars  
Pecan Diamonds  
Chocolate Meringue Whispers

Swiss Chocolate Mousse Timbales  
Vanilla Cream Phyllo Napoleon  
Mini Cakes  
Milk Chocolate Dipped Strawberries  
Five-Nut Tart  
Linzer Bars  
Sugar Palmiers

### **European Tortes and Tarts**

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

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

## *The Diamond Wedding Package (cont.)*

### *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

Cheesecake Squares  
Bananas  
Strawberries  
Angel Food Cake

Hazelnut Fudge  
Caramel  
Butterscotch

Macarons  
Brownies  
Pineapple  
Marshmallows

#### **“The Candy Shop”**

#### *Please choose five of the following*

Milk Duds  
Jordan Almonds  
Gummy Bears  
Sweedish Fish  
Twizzlers

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

Tootsie Rolls  
Peppermint Patties  
Skittles  
Jelly Beans

*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

Waters 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 Cakes for Gold, Platinum and Diamond Packages*

Your wedding cake will be custom created by our exclusive wedding cake designer.  
Please create a two- or three-tier wedding cake.

### ***Cake Flavors***

Choice per tier: carrot cake, chocolate sponge cake, traditional white cake,  
lemon poppy sponge cake, or red velvet cake

### ***Fillings***

Choice of one: vanilla, chocolate, mocha, cream cheese, lemon cream or fruit

### ***Icings***

Choice of one: vanilla buttercream, Swiss chocolate buttercream, or cream cheese icing,  
lemon buttercream

Wedding cake is served as dessert in the Gold Package and will be decorated to your specifications. All package pricing includes wedding cakes decorated in your choice of buttercream, fondant enrobing and fondant or buttercream accents.

Garden of the Gods Club would be honored to create a custom cake for your special day.  
Decorations above and beyond fondant enrobing and fondant accents will incur additional charges.

## *Wedding Package Enhancements*

### *Intermezzo to add to your dinner*

*Choose one*

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.

#### **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, 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

\$35 per person

#### **Ice carvings to symbolically represent your special day.**

Starting at \$350 each

#### **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

## *Wedding Package Enhancements (cont.)*

### **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 Crudité**

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

### **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  
\$9 per person

*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  
Jordan Almonds  
Gummy Bears  
Sweedish Fish  
Twizzlers

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

Tootsie Rolls  
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-attended stations \$75 per hour for a minimum of two hours.*

## *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 - \$3.50 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”**

Toffee bars, chocolate-covered oranges, chocolate-covered strawberries,,  
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  
\$4 per person

#### **Grilled Beef Sliders**

Cheddar cheese, tomatoes, lettuce  
\$5 per person

## *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