



Wedding Lunch Packages 2011

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

A three-course lunch 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 lunch
- Sparkling wine for toasting

The Platinum Lunch Wedding Package

A four-course lunch including the following:

- Your choice of one hot and one cold 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 lunch
- Sparkling wine for toasting

The Diamond Lunch Wedding Package

A four- or five-course lunch including the following:

- Your choice of one hot and one cold 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 Lunch Wedding Package

\$110 per person

Choice of one cold and one hot butler-passed hors d'oeuvre

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

Prosciutto 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

Grilled Fruit Skewers
Honey yogurt dressing

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 Lunch 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 butter, 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, white balsamic vinaigrette

The Gold Lunch 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

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

Grilled Beef Tenderloin Skewer and Crab Cake Benedict

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

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 **or** 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 Lunch Wedding Package

\$130 per person

Choice of one cold and one hot butler-passed hors d'oeuvre

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 Lunch 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

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

White Bean and Tomato Soup

Crisp pancetta, provolone cheese,
lemon gremolata

Chilled Tomato Gazpacho

English cucumber relish

Salads

Shaved Fennel and Asian Pear Salad

Mixed baby greens, 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, 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

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 "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

Brunch Entrées

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

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 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

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 or 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

\$160 per person

Choice of one cold and one hot butler-passed hors d'oeuvre

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

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

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

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 cream 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

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

Natural Supreme of Chicken Breast and Jumbo Shrimp

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

Brunch Entrées

Grilled Beef Tenderloin Skewer and Crab Cake Benedict

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

Grilled Petite Beef Tenderloin Artichoke Strata

Caramelized shallots, broccolini, Beaujolais jus, tomato butter

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

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, 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
Pecan TartletsTartlets
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

Hazelnut 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
Jordan Almonds
Gummy Bears
Swedish 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

(Choice of 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 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
\$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

Wedding Package Enhancements (cont.)

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 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
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 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.

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
Miss Vickie's assorted 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”

Chocolate-covered strawberries, toffee bars, chocolate-covered oranges, 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
3.50 \$4 per person

Grilled Beef Sliders

Cheddar cheese, tomatoes, lettuce
\$45 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