



Wedding Dinner Packages 2009

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, import 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, import and domestic beer
- 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
- Plated dessert or mini pastry display
- 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

\$130 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

Blue Cheese on Belgian Endive
Toasted Walnuts

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 Mozzaarella
Tomato basil crostini

Proscuitto d'Parma and Gruyère
Pinwheels

Petite Ham and Green Onion Wraps
Herb cream cheese

Hot Hors d'oeuvres

Warm Puff Pastry Cheese Straws

Wild Mushroom Risotto Fritters

Butternut Squash Fritters
Apple cider aioli

Chorizo Tomato Empanadas
Cilantro pesto

Forest Mushroom and Asiago
Cheese Strudel

Feta Tomato Baklava

Spinach and Sun-dried Tomato Crostini
Goat cheese

Vegetable Egg Rolls
Spicy mustard sauce

Thai Chicken Satay
Peanut orange sesame sauce

Petite Bacon and Tomato Quiche

The Gold Wedding Package

Choice of Soup or Salad

Soups

Wild Mushroom Champagne Soup
Garden chive cream

Provençal Vegetable Soup
Basil pesto

Roasted Butternut Squash Soup
Crisp pancetta and sage

Carrot Ginger Soup
Cilantro

Chilled Curry Apple Soup
Shaved roasted beet

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

The Gold Wedding Package

Entrées

Herb Roasted Suprême of Natural Chicken

Sweet potato hash, wilted spinach, apple brandy jus

Grilled Atlantic Salmon

Roasted fingerling potatoes, pickled red onions, shaved fennel,
watercress butter sauce

New York Strip Loin

Rosemary Parmesan mashed potatoes, haricots verts,
green peppercorn sauce

Bacon Wrapped Pork Loin

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, honey glazed carrots,
Chardonnay jus

The Gold Wedding Package

Wedding Cake

Executive Pastry Chef Richard Carpenter will custom create your wedding cake from the following:

Cake Flavors

Choice of one

Carrot cake, chocolate sponge cake, traditional white cake, lemon sponge cake

Fillings

Choice of one

Vanilla cream mousseline, dark chocolate mousse, Amaretto buttercream, vanilla cream cheese

Icings

Choice of one

Vanilla buttercream, Swiss chocolate buttercream, Grand Marnier buttercream, lemon buttercream

Wedding cake is served as dessert in the Gold Package and will be decorated to your specifications.

Chef Richard Carpenter would be honored to create a custom cake for your special day.

Additional charges will apply.

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

Ravenswood Chardonnay

Leaping Horse

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/hour.

The Platinum Wedding Package

\$160 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

Roast Beef and Arugula Crostini
Olive tapenade, blue cheese

Roquefort and Bacon Quiche

Toasted Goat Cheese and Shredded Beet
Crostini

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 Port on Tostones

Petite Aged Wisconsin Cheddar
Tomato chutney

Individual Clams Casino

Sausage and Provolone Cheese
Stuffed mushrooms

Applewood-Smoked Bacon Wrapped
Scallops

The Platinum 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

Oyster Rockefeller

A pair of warm oysters with applewood-smoked
bacon, tomato, spinach and Hollandaise

Medallion of Pan Roasted Atlantic Salmon

Wild mushroom risotto, Dijon butter sauce

Ahi Tuna Summer Roll

Julienne vegetable salad, orange rice wine vinegar
dipping sauce

Pan Roasted Mushroom Stuffed Quail

Potato purée, Calvados jus

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

Canellini Bean and Tomato Soup

Crisp pancetta, provolone cheese,
lemon gremolata

Chilled Tomato Gazpacho

English cucumber relish

Salads

Shaved Fennel and Asian Pear Salad

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 Tangerine Salad

Arugula, tarragon Riesling dressing

Beef Tomato and Blue Cheese Salad

Colorado field greens, white balsamic
vinaigrette

The Platinum Wedding Package

Entrées

Rosemary and Garlic Studded Prime Rib

Yorkshire pudding, potato gratin, French green beans, horseradish cream Cabernet Sauvignon jus

Chicken Wellington Baked in Golden Pastry

Mushroom duxelles, asparagus, brandy jus

Roasted Mahi-Mahi

Jasmine tea scented rice croquettes, baby spinach, Champagne mussel sauce

Honey Glazed Cornish Game Hen

Yukon Gold potato hash, roasted root vegetables, brandy peppercorn sauce

Pan Roasted Atlantic Salmon

Saffron risotto, arugula, grilled lemon butter

Grilled Beef Tenderloin

Potato pancake, asparagus, caramelized shallot, béarnaise sauce

Grilled Ten-Ounce New York Strip

Rosemary Parmesan mashed potatoes, baby carrots, Merlot jus

Grilled Striped Bass

Bok choy, roasted tomatoes, currant butter

Duets

Petite Beef Tenderloin and Jumbo Scallops

Potato gratin, wilted Swiss chard, Cabernet Sauvignon jus, lemon butter

Petite Beef Tenderloin and Striped Bass

Rosemary polenta, baby spinach, baby carrots,
port wine jus, orange butter

Natural Chicken Breast and Petite Beef Tenderloin

Potato galette, 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

Plated Desserts

Choice of one or plated appetizer

Lemon Cream Timbale

Grand Marnier Madelines

Black and White Chocolate Pot au Crème

Cinnamon macaroon, Cocoa Nib Crispella

Trio of Profiteroles

Vanilla bean brulée, Gianduja milk chocolate, Pear
William raspberry rose petal anglaise

Chocolate Vanilla Swirl Cheesecake

Champagne marinated strawberries

Dark Chocolate Mousse

Crispy Florentine cookies, hazelnut chantilly

Crisp Strawberry Rhubarb Strudel

Triple vanilla anglaise, mint strudel

White Chocolate Mousse Filled Swan Lake

Raspberry coulis, crispy meringue swans

Wedding Cake

Executive Pastry Chef Richard Carpenter will custom create your wedding cake from the following:

Cake Flavors

Choice of two cakes with accompanied fillings

Almond Orange Grand Marnier

Candied citrus crème patissier

Pistachio Frangipane

Wild berry filling

Chocolate Espresso Crunch Cake

Cappuccino cream filling

Blueberry and Cream Chiffon Cake

Lavender white chocolate buttercream

Traditional wedding cake with vanilla cream and fresh strawberries

Icings

Choice of One

All wedding cakes in the Platinum Package are iced in vanilla or chocolate Swiss buttercream and decorated with fondant accents.

Wedding cakes will be decorated to your specifications.

Chef Richard Carpenter would be honored to create a custom cake for your special day.

Additional charges will apply.

The Platinum Wedding Package

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

Sterling Pinot Noir

Benzinger Merlot

Chateau Souverain Cabernet Sauvignon

Hayman and Hill "Reserve Selection"
Meritage

White Wines

Sterling Chardonnay

Bottega Vinaia Trentino
Pinot Grigio

Torbreck Semillon

Raymond Reserve
Sauvignon Blanc

Sparkling Wine

Piper Sonoma

Non-alcoholic events can be provided at the same package price.
After four hours, additional bar hours \$12/hour.

The Diamond Wedding Package

\$185 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
Cherry Tomato Skewers

Beef Tenderloin Carpaccio
Truffle oil, rye toast

Smoked Chicken Breast on
Ginger rice cakes, lemon aioli

Tuna Tartar
Wasabi, wonton crisp

Prociutto 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

White Cheddar and Granny Smith
Apple Canapé

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
in Golden Pastry

Petite Beef Wellingtons

Duck Confit and Cassoulet Croustades

Barbecue Shrimp Skewers

The Diamond Wedding Package

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 and 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

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 beignets, roasted Bermuda
onions, mulled cider dressing

Frisée 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

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

Pan Roasted Pheasant Breast

Butternut squash risotto, roasted cremini mushrooms, Calvados jus

Lamb Loin Wellington

Wild mushroom duxelle, rosemary scented duchess potatoes, sauce perigoudiné

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

Choice of a plated dessert or Viennese Pastry Table

Plated Desserts

Lemon Cream Timbale

Grand Marnier madelines

Trio of Profiteroles

Vanilla bean brulée, Gianduja milk chocolate, Pear William raspberry rose petal anglaise

Dark Chocolate Mousse

Crispy Florentine cookies, hazelnut Chantilly

Black and White Chocolate Pot au Crème

Cinnamon macaroon, Cocoa Nib Crispella

Chocolate Vanilla Swirl Cheesecake

Champagne marinated strawberries

Crisp Strawberry Rhubarb Strudel

Triple vanilla anglaise, mint strudel

White Chocolate Mousse Filled Swan Lake

Raspberry coulis, crispy meringue swans

Viennese Pastry Table

To include six of the following petite pastries and the following selection of European tortes and tarts

Linzer Tart
Chocolate Dipped Éclairs
Lemon Cream Roulade
Opera Torte
Almond Macaroons
Coconut Congalaise
Pecan Diamonds
Chocolate Meringue Whispers

Swiss Chocolate Mousse Timbales
Vanilla Cream Napoleon
Petite Four Glacé
Fruit Fours
Milk Chocolate Dipped Strawberries
Five-Nut Tart
Frazier
Sugar Palmiers

European Tortes and Tarts

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

The Diamond Wedding Package

Wedding Cake

Executive Pastry Chef Richard Carpenter will custom create your wedding cake from the following:

Cake Flavors

Choice of up to three cake flavors with accompanied fillings

Almond Orange Grand Manier
Candied citrus crème patissier

Pistachio Frangipane
Wild berry filling

Chocolate Espresso Crunch Cake
Cappuccino cream filling

Blueberry and Cream Chiffon Cake
Lavender white chocolate buttercream

Traditional wedding cake with vanilla cream and fresh strawberries

Or suggest a flavor or filling that you would like to have created for your special day.

Icings

All wedding cakes in the Diamond Package are iced in vanilla or chocolate Swiss buttercream and enrobed in rolled fondant with elegant piping and custom designs.

Wedding cakes will be decorated to your specifications.

The Diamond Wedding Package

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

McDowell 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/hour.

Wedding Package Enhancements

Pre-Ceremony Snacks

The Bride's Room

Selection watercress, cucumber and white cheddar tea sandwiches, presentation of fruit and berries, strawberry champagne fruit smoothies, house made granola bars, choice of peach or raspberry bellinis, selection of bottled waters and soft drinks

Serves 6 - \$90
(\$80 food, \$10 wine)

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

Serves 6 - \$90

Supplements

Selection of Domestic Beer

Miller Light
Coors
Budweiser
Miller Genuine Draft
Michelob

\$6 each

Wedding Package Enhancements

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
\$30 per person

Ice carvings to symbolically represent your special day.
\$350

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 Atlanta 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

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 Crudit 

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

Wedding Package Enhancements (cont.)

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

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 most conclude by 12:00 midnight.

“The Candy Shop”

Please choose five of the following:

Milk Duds	Twizzlers	Toosie Rolls
Sugar Babies	Boston Baked Beans	Ju Ji Fruits
Jordan Almonds	Charleston Chews	Peppermint Patties
Gummy Worms	Peanut brittle	Skittles
Sweedish Fish	Toffee	Jelly Beans
Jawbreakers	Peanut M & M's	

Choose five for \$7 per person, choose seven for \$9 per person or choose 10 for \$11 per person.

Chef Attended Sundae Bar

Choose Three Ice Creams

Vanilla	French Silk
Chocolate	Chunky Monkey
Strawberry	Moose Tracks
Espresso Crunch	Raspberry Sorbet
Cinnamon	

Choose Four Sauces

Strawberry	Pineapple
Caramel	Fudge
Chocolate	Maple Walnut
Butterscotch	

Choose Eight Toppings

Rainbow sprinkles	M & M's	Shaved white chocolate
Honey roasted peanuts	Kit Kat	Bananas
Marshmallow	Peanut Butter Cups	Cheese cake bits
Oreo cookies	Snickers	Chocolate chip cookie dough
Toffee	Butterfinger	Butterscotch chips
Strawberries	Chocolate chips	Peanut butter chips
Whipped cream	Maraschino cherries	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
Assorted Miss Vickie's chips - \$3 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

“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 each

Grilled Beef Sliders

Cheddar cheese, tomatoes, lettuce
\$4.50 each

Wedding Package Enhancements (cont.)

Prior to your Guests' arrival

The Garden of the Gods Club Welcome Gift Bag

Umpire Estates artisan roasted coffee
Macadamia nut brittle
Freshly baked banana bread and cranberry
Assorted house made biscotti and jumbo baked cookies
Selection of Colorado gourmet teas
Selection of Republic of Teas iced teas
\$75

Intermezzo to add to your dinner

Choose one

Midori Melon Chardonnay Shooters
Kaffir Lime Granite
Champagne Lemon Sorbet
Raspberry Mint Sorbet
\$3 per person