



2020

BANQUET MENU

Breakfast | Breaks | Lunch | Receptions | Dinner | Bar and Wine

GARDEN OF THE GODS
RESORT • WELLNESS • CLUB

3.25.2020

Colorado Springs, CO
719.632.5541 | gardenofthegodsclub.com



2020

BREAKFAST

GARDEN OF THE GODS
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BREAKFAST

Garden of the Gods Breakfast

Freshly squeezed juices: orange, grapefruit, and juice of the day

Selection of seasonal fresh fruit and berries GF VG

Assortment of freshly baked breakfast breads, muffins and Danish V

Fresh fruit preserves, local honey, and sweet cream butter GF V

Garden of the Gods granola, Greek yogurt, assortment of dried fruit, and roasted walnuts GF V

Scrambled eggs topped with scallions and housemade salsa fresca GF V

Applewood smoked bacon and maple sausage links GF

Homestyle skillet potatoes GF V

Whole grain blueberry pancakes, Vermont maple syrup, and sweet cream butter V

\$44 per person

"Hill" Country Breakfast

Freshly squeezed juices: orange, grapefruit, and juice of the day

Selection of seasonal fresh fruit and berries GF VG

Assortment of freshly baked breakfast breads, muffins and Danish V

Fresh fruit preserves, local honey, and sweet cream butter GF V

Garden of the Gods granola, Greek yogurt, assortment of dried fruit, and roasted walnuts GF V

Scrambled eggs topped with scallions and Texas salsa GF V

Brisket hash skillet GF

Applewood smoked bacon GF

Fresh baked biscuits and housemade sausage gravy

\$39 per person

GF Gluten Free | V Vegetarian | VG Vegan

BUFFETS

Southwestern Breakfast

Freshly squeezed juices: orange, grapefruit, and juice of the day

Selection of seasonal fresh fruit and berries GF V

Assortment of freshly baked breakfast breads, muffins and Danish V

Fresh fruit preserves, local honey, and sweet cream butter GF V

Garden of the Gods granola, Greek yogurt, assortment of dried fruit, and roasted walnuts GF V

Scrambled eggs topped with scallions GF V

Chilaquiles topped with Colorado cheddar cheese GF V

Pulled pork with hatch green chile GF

Warm flour tortillas V

Applewood smoked bacon and Maple sausage links GF

\$39 per person

Served with freshly brewed coffee and tea. 20 guest minimum required, buffets with less than 20 guests will be charged an extra \$125.



BREAKFAST

Mesa Ridge Breakfast

Freshly squeezed juices: orange, grapefruit, and juice of the day

Selection of seasonal fresh fruit and berries **GF VG**

Assortment of freshly baked breakfast breads, muffins and Danish **V**

Fresh fruit preserves, local honey, and sweet cream butter **GF V**

Garden of the Gods granola, Greek yogurt, assortment of dried fruit, and roasted walnuts **GF V**

Scrambled eggs topped with scallions and housemade salsa fresca **GF V**

Applewood smoked bacon **GF**

Homestyle skillet potatoes **GF VG**

\$36 per person

Continental Breakfast

Freshly squeezed juices: orange, grapefruit, and juice of the day

Selection of seasonal fresh fruit and berries **GF VG**

Assortment of freshly baked breakfast breads, muffins and Danish **V**

Fresh fruit preserves, local honey, and sweet cream butter **GF V**

\$26 per person

Brunch Buffet

Freshly squeezed juices: orange, grapefruit, and juice of the day

Selection of seasonal fresh fruit and berries **GF VG**

Assortment of freshly baked breakfast breads, muffins and Danish **V**

Selection of fruit & berry yogurts **GF**

Scrambled eggs with cheddar-jack cheese with house made green chili on side **GF**

Home-fried potatoes **GF**

Applewood smoked bacon and maple link sausage **GF**

Field greens salad with shredded carrots, cherry tomatoes, radish, berries, parsley, champagne vinaigrette and ranch dressing **GF**

Grilled beef tender steaks with mushroom sauce **GF**

Wild rice pilaf, pecans and cranberries **GF**

Sautéed green beans with roasted cipollini onions and bell peppers **GF**

\$48 per person

BUFFETS (CONTINUED)

GF Gluten Free | **V** Vegetarian | **VG** Vegan

Breakfast Enhancements

Cereal with whole milk, 2%, and skim milk **V**
\$5 per person

Yogurt **GF V**
\$5 per person

Individual yogurt and granola parfaits **GF V**
\$7 each

Smoked salmon and bagels with cream cheese, onions, chopped eggs, and capers
\$9 per person

Breakfast burrito with potatoes, eggs, bacon, cheddar cheese, and mild green chile
\$8 each

Scrambled eggs topped with scallions **GF V**
\$6 per person

Served with freshly brewed coffee and tea. 20 guest minimum required, buffets with less than 20 guests will be charged an extra \$125.



BREAKFAST

Breakfast Enhancements (continued)

Biscuits and housemade sausage gravy
\$8 per person

Seasonal fruit kabobs GF VG
\$5 each

Whole grain blueberry pancakes
with Vermont maple syrup V
\$8 per person

Applewood smoked bacon GF
\$5 per person

Sausage links GF
\$5 per person

Cinnamon scented brioche French
toast with Vermont maple syrup V
\$8 per person

Steel-cut oatmeal and quinoa porridge
with assorted toppings GF V
\$8 per person

BUFFETS (CONTINUED)

GF Gluten Free | V Vegetarian | VG Vegan

Breakfast Action Stations

Stations are available for a one-hour period and require one chef attendant per 75 guests with an attendant fee of \$150.

Omelet Station

Farm fresh eggs or egg whites, tomatoes, onion, peppers, mushrooms, bacon, sausage, ham, shredded cheddar, and hatch green chile GF

\$12 per person

French Toast Station

Brioche French toast, choice of caramelized cinnamon apples, bananas foster, or warm strawberry compote, with whipped Chantilly cream, and Vermont maple syrup V

\$9 per person

Fresh Juice Station

Carrots, apples, ginger, kale, beets, turmeric, cucumbers, Honeydew, pineapples, and celery GF V

\$10 per person

Build-Your-Own Bloody Mary Bar

Regular, citrus, and pepper-infused vodka with housemade Bloody Mary mix

Variety of hot and savory sauces, flavor-infused salt bar, assorted pickled vegetables and olives, candied Applewood smoked bacon, poached shrimp, assortment of fresh vegetables, and grated horseradish GF

\$20 per person

Hold Fast Espresso Cart

Assorted gourmet coffee and espresso handcrafted by local Hold Fast Coffee, and attended by a world-class barista GF V

\$12 per person

Served with freshly brewed coffee and tea. 20 guest minimum required, buffets with less than 20 guests will be charged an extra \$125.



BREAKFAST

Pikes Peak Breakfast

Scrambled eggs, cheddar cheese, chopped scallions, and fresh fruit garnish GF

Choice of: maple sausage links, sliced grilled ham, and Applewood smoked bacon

Choice of: hash browns or Potatoes O'Brien

\$26 per person

Quiche Lorraine

Bacon, onion, and Swiss cheese quiche, served with hollandaise and fresh fruit garnish

Choice of: hash browns or Potatoes O'Brien

\$27 per person

PLATED BREAKFAST

GF Gluten Free | V Vegetarian | VG Vegan

Corned Beef Hash

House-braised corned beef, red bliss potatoes, scrambled eggs, and grilled zucchini GF

\$28 per person

Steak and Eggs

Breakfast-sized grilled beef tender, scrambled eggs and hollandaise, and fresh fruit garnish GF

Choice of: hash browns or Potatoes O'Brien

\$32 per person

All Plated Breakfast entrées include: orange juice, breakfast pastries, and freshly brewed coffee and tea. Plated menu selections of less than 15 guests will be charged a \$125 fee.



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BREAKS

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BREAKS

SPECIALTY BREAKS

GF Gluten Free | **V** Vegetarian | **VG** Vegan

Morning Breaks

The Café Du Monde

Trio of beignets, donut holes, and assortment of scones with coffee and tea service **V**

\$18 per person

Morning Kickstart

Assortment of fresh pressed vegetable juices, superfood smoothies, seasonal fruit skewers, local honey, and Greek yogurt **GF V**

\$20 per person

Coco to Cacao

Coconut macaroons, dark chocolate covered almonds, coconut chocolate chip cookies, macadamia coconut bar, and coconut water **V**

\$18 per person

Afternoon Breaks

The Bar Trail

"Build-your-own" trail mix, dried fruit, mixed nuts, M&M's, white and dark chocolate, yogurt covered pretzels, toasted pumpkin seeds, and sunflower seeds **V**

\$13 per person

Dippity Doo

Assorted crudité vegetables, tortilla chips, and pita chips served with housemade guacamole, red pepper hummus, and French onion dip **V**

\$17 per person

The Ball Park

Mini all-beef Nathan's hot dogs served with onions, relish, mustard, ketchup, freshly popped popcorn, and Cracker Jacks

\$19 per person

The Hiker

Cliff Bars, protein bars, individual trail mix, granola bars, and assortment of vitamin water **V**

\$17 per person

Southwestern Trio

Hatch green chile con queso, housemade guacamole, and salsa fresca served with warm tortilla chips **GF V**

\$16 per person

Tea Time

Finger sandwiches to include, egg, smoked salmon, and chicken salad, as well as dip with cucumber chips, scones, macarons, and assorted gourmet teas

\$29 per person

Break Pricing is based on 45 minutes of continuous service for a minimum of 20 guests for each break. Stations under 20 guests will be charged a \$125 fee.



BREAKS

BREAK ENHANCEMENTS

Gluten Free | Vegetarian | Vegan

Food Enhancements

Assorted Granola Bars
\$5 each

Candy Bars
\$5 each

Whole Fresh Fruit
\$3 each

Cliff Bars and Power Bars
\$6 each

Individual Bags of Trail Mix
\$5 each

Assorted Individual Bags of
Gourmet Potato Chips
\$5 each

Variety of Freshly Baked Cookies
\$50 per dozen

Cheese and Charcuterie Display
\$17 per person

Double Chocolate Fudge Brownies
\$60 per dozen

Lemon Shortbread Bars
\$60 per dozen

Assorted Ice Cream Bars
\$5 each

Fruit and Berry Kabobs
\$4 each

Assortment of Pumpkin, Carrot, and
Cranberry Walnut Quick Breads
\$50 per dozen

Vegetable Crudité, Hummus, and
Buttermilk Ranch
\$12 per person

Chocolate and Yogurt Covered Pretzels
\$6 per person

Break Pricing is based on 45 minutes of continuous service for a minimum of 20 guests
for each break. Stations under 20 guests will be charged a \$125 fee.



BREAKS

BREAK ENHANCEMENTS (CONTINUED)

GF Gluten Free | V Vegetarian | VG Vegan

Beverage Breaks

Belgian Hot Chocolate Station

Whole milk, hot chocolate, marshmallows, whipped cream, cinnamon sticks, and chocolate covered English toffee

\$80 per gallon

Fruit Infused Waters

Cucumber lime, strawberry orange and rosewater, lemon thyme, and rosemary

\$45 per gallon

Hand Pressed Juices

Carrot and apple, celery kale carrot ginger, and pineapple orange

\$85 per gallon

Hold Fast Espresso Mobile Bar

Cappuccino, Espresso, Lattes, Mocha, Macchiato – all made to order by professional barista

Barista Fee \$100 per hour

Beverage Enhancements

Individual Orange, Cranberry, or Apple Juice
\$5 per beverage

Soft Drinks
\$3.50 per beverage

Bottled Water
\$4.50 per beverage

Perrier
\$4.50 per beverage

Freshly Brewed Iced Tea
\$55 per gallon

Red Bull
\$8 per beverage

Coconut Water
\$6 per beverage

Two Leaves Organic Iced Tea with Lemons

Simple syrup and assorted sweeteners

\$65 per gallon

Hold Fast Freshly Brewed Coffee

Half and half, skim milk, almond milk, and assorted sweeteners

\$76 per gallon



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LUNCH



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LUNCH

Kissing Camels Delicatessen

Soup Du Jour

Heirloom garden salad, shaved tri-color carrots, baby tomatoes, radish, cucumbers, champagne vinaigrette, and ranch dressing **GF V**

Tomato, cucumber and feta cheese salad with oregano vinaigrette **GF V**

Red bliss potato salad, shaved red onion, diced egg, chopped herbs, and stone ground mustard **GF V**

Butter lettuce, tomatoes, onion, pickles, creamy horseradish, mayonnaise, and whole grain mustard **GF V**

Sliced top round beef, light smoked ham, natural breast turkey, and hard Genoa salami **GF**

Tuna salad or chicken salad (add \$4 per person) **GF**

Sliced cheddar, swiss, and pepper jack cheese **GF V**

Housemade assorted cookies and brownies **V**

Gluten-free cookies (add \$3 per person) **GF**

\$42 per person

Express Delicatessen

Individual bags of gourmet chips **GF V**

Red bliss potato salad, scallions, chopped herbs, and stone ground mustard **GF V**

Freshly made wraps:

Albacore tuna salad, Bibb lettuce, and tomato Caprese wrap with fresh mozzarella, tomato, lettuce, and basil pesto

Thinly sliced top round of beef, cheddar, horseradish cream, romaine, and red onion

Turkey B.L.T. wrap with avocado mayonnaise

Housemade brownies and blondies **V**

\$39 per person

BUFFETS

GF Gluten Free | **V** Vegetarian | **VG** Vegan

19th Hole Picnic

Shaved cabbage coleslaw, julienne carrots, and pineapple cider vinaigrette **GF VG**

Cavatappi pasta salad, grilled vegetables, sundried tomatoes, olives, and basil pesto vinaigrette **GF VG**

Red bliss potato salad, shaved red onion, diced egg, chopped herbs, and stone ground mustard **GF V**

Assorted bags of gourmet chips **GF V**

Nathan's all-beef hot dogs, grilled Angus burgers, and marinated grilled chicken breast **GF**

Brioche hamburger and hot dog buns **V**

Lettuce, tomato, onion, relish, pickles, mustard, ketchup, mayonnaise, and stone ground mustard **GF VG**

Sliced watermelon **GF VG**

Pineapple upside down cupcakes and strawberry shortcake cupcakes **V**

\$48 per person

All lunch buffets include bakery fresh assorted rolls, sweet cream butter, regular and decaf coffee, and iced tea service. Buffets of less than 20 guests will be charged a \$125 fee.



LUNCH

Hill Country BBQ Buffet

Shaved cabbage coleslaw, julienne carrots, and pineapple cider vinaigrette GF V

Red bliss potato salad, scallions, chopped herbs, and stone ground mustard GF V

Jalapeño corn bread V

Smoky baked beans GF

White cheddar mac n' cheese

Southwestern roasted corn GF V

Tender slow-cooked hickory smoked brisket GF

Smoked shoulder of pork GF

Smoked chicken quarters GF

Trio of BBQ sauces—black pepper spicy, brown sugar sweet, and hickory smoked GF

Add smoked pork spare ribs or BBQ shrimp (\$6 per person)

Caramel pecan sandies, mini seasonal fruit tarts, tres leches cupcakes V

\$57 per person

BUFFETS (CONTINUED)

GF Gluten Free | V Vegetarian | VG Vegan

“Build-Your-Own Salad” and Soup Lunch Buffet

Baby field greens, hearts of romaine, and organic baby spinach GF VG

Grilled chicken breast, cast iron-seared tender of beef, and marinated baby shrimp Louis GF

Organic Heirloom cherry tomatoes, diced cucumbers, julienne carrots, shredded crimson beets, garbanzo beans, Kalamata olives, sliced red onion, sunflower seeds, herbed croutons, crumbled bacon, toasted walnuts, bleu cheese crumbles, and dried fruit GF

Ranch, balsamic vinaigrette, and champagne vinaigrette GF V

Assorted flatbreads and crackers V

Choice of two soups:

Butternut squash bisque GF V

Creamy tomato and gorgonzola GF V

New England style clam chowder

Curried lentil soup GF V

Hatch green chile stew GF V

Housemade assorted cookies and brownies V

\$45 per person

All lunch buffets include bakery fresh assorted rolls, sweet cream butter, regular and decaf coffee, and iced tea service. Buffets of less than 20 guests will be charged a \$125 fee.



LUNCH

Chateau Bordeaux

Warm Brie en croute with raspberry preserves **V**

French cheese and charcuterie display with assorted baguettes and flatbreads

Salad Niçoise, marble potatoes, green beans, olives, flaky white tuna, chopped egg, lemon, and olive oil vinaigrette **GF**

Vichyssoise, a potato leek soup that can be served hot or cold **GF V**

Boeuf Bourguignon and braised beef stew with carrots and tomatoes served with a rich demi-glace **GF**

Coq au Vin and tender braised chicken in red wine **GF**

Salmon Basquaise seared Skuna bay salmon topped with tomato lemon ragout **GF**

Haricot Verts and roasted red peppers **GF V**

Pommes Rissolees and herb-roasted tri-color baby potatoes **GF V**

Chef's selection of mini desserts **V**

\$68 per person

BUFFETS (CONTINUED)

GF Gluten Free | **V** Vegetarian | **VG** Vegan

Southwestern Buffet

Shredded baby romaine salad, black beans, jicama, radish, scallions, del cabio tomatoes, crispy tortilla strips, and cilantro lime vinaigrette **GF V**

Chicken tortilla soup **GF**

New Mexico red chile butter spiked corn on the cob, and topped with lime juice and cotija **GF V**

Drunken charro beans **GF**

Calabacitas with hatch green chile and cheddar cheese **GF V**

Seared tender of beef with chimichurri sauce **GF**

Roasted pork carnitas **GF**

Tequila lime marinated shrimp with grilled onions and peppers **GF**

Assorted flour and corn tortillas **V**

Churro cupcakes and lime tarts **V**

\$63 per person

All lunch buffets include bakery fresh assorted rolls, sweet cream butter, regular and decaf coffee, and iced tea service. Buffets of less than 20 guests will be charged a \$125 fee.



LUNCH

Soups

San Marzano Tomato-Gorgonzola Bisque GF V

New England Style Clam Chowder

Andalusian Gazpacho V

Curried Lentil Soup GF V

Butternut Squash Bisque GF V

Salads

Classic Caesar Salad

Romaine, croutons, shaved asiago, and creamy garlic dressing V

Boutique Baby Greens Salad

Crumbled bacon, cucumber, shaved red onion, shredded Swiss cheese, grape tomatoes, toasted pecans, and balsamic vinaigrette or buttermilk and herb vinaigrette GF

Asian Kale Salad

Curly kale, shredded carrots, toasted almonds, scallion, and ginger tahini vinaigrette GF VG

Season Fruit Salad

Served with seasonal melons, berries, and specialty fruit with a honey yogurt dressing GF V

PLATED LUNCH

GF Gluten Free | V Vegetarian | VG Vegan

Chilled Entrées

Lobster Roll

Poached Maine lobster salad, dill aioli, celery, brioche hot dog bun, and apple cider coleslaw

\$45 per person

Marinated Grilled Vegetable Wrap

Seasonal grilled vegetables, spinach, red pepper hummus, Kalamata olives, crumbled feta cheese, spinach tortilla, and couscous salad V

\$41 per person

Garden of the Gods Club

Marinated roasted chicken, Applewood smoked bacon, Swiss cheese, romaine, vine-ripened tomato, pesto aioli, sourdough bread, and gourmet chips

\$42 per person

Turkey Avocado BLT

Oven roasted turkey, sliced avocado, Applewood smoked bacon, romaine, vine-ripened tomato, herbed aioli, whole wheat bread, and red bliss potato salad

\$42 per person

Cobb Salad

Boutique baby lettuces, heirloom cherry tomatoes, avocado, marinated red onions, hard-boiled egg, Maytag blue cheese, prosciutto, marinated grilled chicken breast, and champagne vinaigrette GF

\$44 per person

Price includes guest's selection of three courses: choice of soup or salad; choice between a chilled or hot entrée; and choice of dessert. Split menus will use the highest priced entrée for the group. Additional entrée choices will incur additional charges. For four courses, add \$8 per person. All plated lunches are served with bakery fresh rolls, sweet cream butter, regular and decaf coffee, and iced tea service.

Plated menu selections of less than 15 guests will be charged a \$125 fee.

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LUNCH



PLATED LUNCH (CONTINUED)

Gluten Free | Vegetarian | Vegan

Chilled Entrées (continued)

Superfood Salad

Organic baby spinach and kale, red quinoa, avocado, heirloom tomatoes, blueberries, toasted walnuts, and green goddess dressing

\$42 per person

Caesar Salad with Grilled Chicken Breast

Marinated grilled chicken breast, crisp romaine, house croutons, shaved asiago cheese, marinated white anchovies, and creamy garlic dressing

\$41 per person

Shrimp Louis Salad

Cold water poached prawns, boutique baby lettuce, artichoke hearts, hearts of palm, baby heirloom tomatoes, lemon, and Louis dressing

\$46 per person

Hot Entrées

Quinoa and Herb Stuffed Piquillo Peppers

Roasted tomato cream sauce, chopped almonds, and, lemon arugula salad

\$52 per person

Grilled Chicken Breast

Mango chutney, coconut jasmine rice, grilled pineapple, and vegetable sauté

\$54 per person

Pan Roasted Skuna Bay Fillet of Salmon

Roasted fingerling potatoes, haricot verts almandine, and lemon caper vinaigrette

\$59 per person

Citrus Poached Alaskan Cod

Sautéed Quinoa, garlic-flecked broccolini, sundried tomato, and pine nut ragout

\$57 per person

Whiskey Apple Braised Pork Loin

Creamy cheddar polenta, roasted green apple, and, honey carrots

\$54 per person

Pan-Seared Beef Tender Medallions

Potato hash, roasted onions, French green beans, and mushroom brandy sauce

\$58 per person

Shaved Prime Rib Sandwich

Seasoned prime rib of beef, grilled onions, melted Swiss cheese, hoagie roll, horseradish cream (on the side), and warm German potato salad

\$44 per person

Price includes guest's selection of three courses: choice of soup or salad; choice between a chilled or hot entrée; and choice of dessert. Split menus will use the highest priced entrée for the group. Additional entrée choices will incur additional charges. For four courses, add \$8 per person. All plated lunches are served with bakery fresh rolls, sweet cream butter, regular and decaf coffee, and iced tea service.

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LUNCH

PLATED LUNCH (CONTINUED)

Gluten Free | Vegetarian | Vegan

Lunch Desserts

Flourless Chocolate Decadence

Fresh berries and chantilly cream

Caramelia Mousse/Dark Chocolate Mousse Duo

Candied macadamias, macadamia shortbread

Lemon Blueberry Tart

Fresh blueberries

Peanut Butter Chocolate Cheesecake

Chocolate sauce

Red Velvet Cake

White chocolate sauce, mixed berries

Mixed Berry Tart

Fresh strawberries, coconut streusel

Chefs Mini Dessert Display (Choose Four)

Red Velvet Cupcakes, Devil's Food Cupcake, Lemon Tarts, Dark Chocolate Tarts, New York Cheesecake, Peanut Butter Chocolate Cheesecake, Milk Chocolate Mousse, Caramelia Mousse, Chef's Choice of Minis

Price includes guest's selection of three courses: choice of soup or salad; choice between a chilled or hot entrée; and choice of dessert. Split menus will use the highest priced entrée for the group. Additional entrée choices will incur additional charges. For four courses, add \$8 per person. All plated lunches are served with bakery fresh rolls, sweet cream butter, regular and decaf coffee, and iced tea service.

Plated menu selections of less than 15 guests will be charged a \$125 fee.



LUNCH

Lobster Roll

Poached Maine lobster salad, dill aioli, celery, and brioche hot dog bun

\$38 per person

Deli Turkey Wrap

Roasted sliced turkey breast, romaine, tomato, spinach, herbed lemon aioli, and spinach wrap

\$32 per person

Shaved Roast Beef

Tender roasted beef top round, caramelized onion, sharp cheddar, roasted red pepper, romaine, horseradish cream, and French baguette

\$32 per person

Muffuletta

Italian salami, capicola, provolone, shredded lettuce, olive tapenade, mayonnaise, and focaccia

\$34 per person

GRAB AND GO

Gluten Free | Vegetarian | Vegan

Curried Chicken Salad

Roasted diced chicken, celery, red onion, romaine, tomato, curried aioli, and croissant

\$32 per person

All boxed lunches may be prepared gluten-free upon request, and are served with bottled water, seasonal fresh fruit, coleslaw or potato salad, bag of chips, jumbo chocolate chip cookie, condiments, and cutlery.



2020

RECEPTIONS

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RECEPTIONS

HORS D'OEUVRES

GF Gluten Free | **V** Vegetarian | **VG** Vegan

Chilled Hors D'oeuvres

Mini Maine Lobster Roll
\$9

Mini Crab Louis in Butter Lettuce Cup
with Avocado and Radish **GF**
\$8

Togarashi Seared Ahi Tuna, Seaweed Salad,
Crispy Wonton, and Wasabi Cream
\$8

Jumbo Prawn Cocktail "Shooter" with Salted
Rim and Cucumber Dill Gazpacho **GF**
\$7

Smoked Salmon and Cucumber Canapes
with Lemon Dill Crème Fraîche
\$6

Aged Manchego Wrapped in Jamon Serrano **GF**
\$6

Curried Chicken Salad on Toasted
Pumpernickel Crostini
\$5

Crostini of Seared Beef Tender Topped
with Roquefort Bleu Cheese
\$5

Caprese Skewer with Tomato, Basil, Fresh
Mozzarella, and Aged Balsamic **GF V**
\$4

Tomato, Mozzarella, and Basil
Bruschetta on Grilled Baguette **V**
\$4

Roasted Red Pepper Hummus
and Crudite Shooters **GF VG**
\$4

Minimum of two dozen pieces ordered for Hors D'oeuvres. Pricing is per piece.



RECEPTIONS

HORS D'OEUVRES (CONTINUED)

GF Gluten Free | V Vegetarian | VG Vegan

Hot Hors D'oeuvres

Baby New Zealand Lamb Lollipops
and Mint Pesto GF
\$8

Maryland Crab Cakes and Smoked
Red Pepper Aioli
\$7

Korean Pork Bao Bun and Asian Slaw
\$7

Coconut Shrimp and Ginger Shoyu Sauce GF
\$7

Mini Beef Wellington and Horseradish Aioli
\$7

Edamame and Corn Quesadilla V
\$6

“Gyro” Style Lamb Meatball and
Meyer Lemon Tzatziki GF
\$6

Vegetarian Potato Samosa and
Cilantro Mint Yogurt V
\$5

Curried Beef Samosa and Pear Ginger Chutney
\$5

Mini Cubano Sandwich
\$5

Asparagus and Mushroom Arancini
and Roasted Garlic Aioli V
\$4

Spinach and Feta Spanakopita and
Tzatziki Dipping Sauce V
\$4

Chicken with Lemongrass Dumpling
and Scallion-Infused Sesame Oil
\$4

Minimum of two dozen pieces ordered for Hors D'oeuvres. Pricing is per piece.



RECEPTIONS

Market Fruit Display

Chef's selection of seasonal fruit and berries, and vanilla bean yogurt dip GF

\$13 per person

Casablanca Display

Baba Ganoush, Tabbouleh, roasted red pepper hummus, fire roasted red peppers, marinated olives, stuffed grape leaves, and assorted flat breads and pita chips V

\$16 per person

Chips and Dips

Tortilla chips, pita chips, potato chips, salsa fresca, housemade guacamole, roasted red pepper hummus, and French onion dip V

\$15 per person

Garden Vegetable Display

Fresh and blanched asparagus, broccoli, cucumber, celery, carrots, cauliflower, boutique cherry tomatoes, buttermilk ranch dressing, and hummus GF V

\$12 per person

DISPLAYS

GF Gluten Free | V Vegetarian | VG Vegan

Japanese Sushi Display

Assorted Sashimi, Nigiri, Maki, and specialty rolls, pickled ginger, soy sauce, and wasabi GF

\$32 per person (five pieces per person)

Tuscan Harvest Display

A selection of marinated and grilled artichokes, zucchini, eggplant, red peppers, asparagus, yellow squash, and an assortment of pickled peppers and cornichon, basil pesto, olive oil, and aged balsamic vinegar served with housemade focaccia GF

\$16 per person

Raw Bar

Seasonal oysters, chilled crab claws, cocktail shrimp, mignonette, remoulade, cocktail sauce, lemons, and tabasco GF

\$30 per person (five pieces per person)

S'mores, S'mores, and S'mores!

Build-your-own s'mores, marshmallows, graham crackers, Hershey chocolate bars, peanut butter, toasted coconut, pecans, and caramel sauce V

\$18 per person

Artisan Cheese Board

A selection of hard and soft ripened boutique Colorado, Vermont, and California cheese, along with assortments of Italian, French, and Spanish cheese, served with dried fruits, membrillo, assortment flatbreads, crackers, and baguettes V

\$16 per person

Charcuterie Display

A beautiful selection of Italian prosciutto, Spanish dried chorizo, capicola, salami, and truffle pâté served with olives, mustards, and assorted crackers and breads

\$18 per person

Charcuterie & Artisan Cheese Display

A savory selection of Italian prosciutto, Spanish dried chorizo, capicola, salami, and hard and soft ripened boutique Colorado, Vermont, and California cheese, along with assortments of Italian, French, and Spanish cheese, and assorted flatbreads and crackers

\$22 per person

To be purchased only as an addition to a buffet, plated lunch or dinner, or three chef action stations.



RECEPTIONS

Slow-Roasted Prime Rib of Beef

Horseradish cream, au jus, mustard, and assorted dinner rolls **GF**

\$525 each (serves 40)

Marinated Angus Tenderloin of Beef

Forest mushroom demi-glace, horseradish cream, and assorted dinner rolls **GF**

\$425 each (serves 25)

Brined Herb-Scented Turkey Breast

Cranberry orange chutney, sage turkey gravy, herb aioli, and Hawaiian rolls **GF**

\$325 each (serves 25)

Semi-Cured Roasted Skuna Bay Salmon

Lemon dill yogurt, tomato, and caper and olive ragout **GF**

\$300 each (serves 25)

Steamship of Angus Beef

Creamy horseradish, au jus, stone ground mustard, garlic aioli, and assorted dinner rolls **GF**

\$1,000 each (serves 100)

CARVING STATIONS

GF Gluten Free | **V** Vegetarian | **VG** Vegan

Bone-in Cured Southern Ham

Whole grain mustard, cinnamon pineapple chutney, and Hawaiian rolls **GF**

\$375 each (serves 40)

Colorado Leg of Lamb

Juniper-infused demi-glace, olive tapenade, and mint infused aioli **GF**

\$325 each (serves 25)

Chef attended fee for 90 minutes of service, \$75 per hour for each additional hour.



RECEPTIONS

Peruvian Style Ceviche Station*

Seabass, prawns, Ahi tuna, bay scallops, classic ceviche sauce, and Nikkei style ceviche sauce made to order

\$35 per person

Salad Bar (Pick Three)

Baby romaine lettuce, creamy lemon-anchovy vinaigrette, housemade croutons, and shaved asiago cheese

Mixed garden green salad, English cucumbers, heirloom tomatoes, radish, and Meyer lemon vinaigrette

Caprese with buffalo mozzarella, tomatoes, balsamic, and extra virgin olive oil

Wild arugula with walnuts, dried cranberries, haystack goat cheese, and creamy balsamic vinaigrette

Iceberg wedge with Applewood smoked bacon, tomato, scallion, and bleu cheese dressing

\$18 per person

Pasta Station*

Penne pasta, linguine, Italian sausage, roasted chicken, shrimp with selection of black olives, artichokes, mushrooms, peppers, onion, spinach served with parmesan cream sauce, marinara, and pesto

\$28 per person

Shrimp Primavera Station*

Sautéed garlic shrimp, white wine, butter, and parsley, served over yellow squash and zucchini noodles, and housemade Foccacia

\$24 per person

ACTION STATIONS

Gluten Free | Vegetarian | Vegan

Street Taco Station*

Shredded pork carnitas, barbacoa of beef, cilantro lime-marinated chicken, cotija, housemade salsa fresca and salsa verde, guacamole, lime crema, pickled red onions, lime, and fresh griddle corn tortillas

\$25 per person

Frito Pie Station*

Chef-inspired Texas beef chili, New Mexico pork green chile, and New Mexico vegetarian red chile with beans. Toppings to include shredded cheddar cheese, sour cream, diced red onion, shredded lettuce, and diced vine ripened tomatoes

\$18 per person

For clients hosting a reception, exclusively without meal service, a minimum of three stations is required. Action stations are prepared for a minimum of 20 guests, stations of less than 20 people will be charged a \$125 fee. Station pricing is based on a period of 90 minutes of service.

To add a chef attendant to the station, an additional \$150 service fee applies.



RECEPTIONS

CHEF ATTENDED ACTION STATIONS (CONTINUED)

Gluten Free | Vegetarian | Vegan

“Ball Park” Station*

Nathan's all-beef mini hot dogs, beef sliders, warm Velveeta cheese, served with relish, diced red onion, shredded lettuce, tomato slices, mustard, mayonnaise, diced bacon, and chopped hatch green chile with kettle chips on the side

\$22 per person

Texas BBQ Station*

Tender smoked brisket, pork shoulder, and hot link sausage, served with assorted BBQ sauces, coleslaw, and pickled jalapeño cornbread and rolls

\$30 per person

Sweet Tooth*

Build-your-own ice cream sundae

Vanilla bean, chocolate, and strawberry ice cream, hot fudge, strawberry sauce, caramel sauce, chocolate chips, chopped nuts, crushed Oreos, fresh berries, M&M's, Reese's pieces, brownie bits, whipped cream, and maraschino cherries

\$18 per person



2020

DINNER



GARDEN OF THE GODS
RESORT • WELLNESS • CLUB

3.25.2020

Colorado Springs, CO
719.632.5541 | gardenofthegodsclub.com



DINNER

Hill Country BBQ Buffet

Shaved cabbage coleslaw, julienne carrots, and pineapple cider vinaigrette GF V

Red bliss potato salad, scallions, chopped herbs, and stone ground mustard GF V

Jalapeño corn bread V

Smoky baked beans GF

White cheddar mac n' cheese V

Southwestern roasted corn GF V

Tender slow-cooked hickory smoked brisket GF

Smoked shoulder of pork GF

Smoked chicken quarters GF

Trio of BBQ sauces—black pepper spicy, brown sugar sweet, and hickory smoked GF V

Add smoked pork spare ribs or smoked salmon (\$6 per person) GF

Caramel pecans, tres leches cupcakes, and seasonal fruit tart V

\$80 per person

BUFFETS

GF Gluten Free | V Vegetarian | VG Vegan

The Sunset Steakhouse (Chef attendant needed)

Lobster bisque GF

Jumbo shrimp cocktail, cocktail sauce, spiced remoulade, and lemons GF

Hearts of Romaine Salad, garlic crouton, shaved parmesan, and creamy garlic Caesar dressing V

Garden of the Gods Wedge, baby iceberg wedge, Applewood smoked bacon, Roquefort Blue Cheese, cherry tomatoes, crispy red onions, and blue cheese dressing

Filets of Tenderloin Medallions, caramelized onions, and burgundy demi-glace GF

Carved Herb-Roasted Prime Rib, au jus, and horseradish cream GF

Skuna Bay Seared Salmon and Meyer lemon dill beurre blanc GF

Mini Gold Baked Potatoes, sour cream, bacon, scallions, and cheddar cheese GF

Roasted Asparagus and red pepper coulis GF V

Sharp Cheddar Truffle Mac n' Cheese and garlic toasted breadcrumbs V

Red Velvet Cupcakes V

New York Cheesecake V

\$125 per person

To add a chef attendant to the buffet, an additional \$150 service fee applies. All dinner buffets include assorted dinner rolls, sweet cream butter, regular and decaf coffee and tea. Buffets of less than 20 guests will be charged a \$125 fee.



DINNER

Martha's Vineyard Bake

New England Style Clam Chowder

Classic Caesar Salad, garlic crouton, shaved parmesan, and creamy garlic Caesar dressing

Chilled broccoli and cabbage salad, dried fruit, shaved carrots, and creamy bacon dressing **GF**

Steamed Whole Maine Lobster, and drawn butter **GF**

Cast Iron Roasted Clams and Mussels **GF**

Marinated Sliced Tender of Beef, and mushroom demi-glace **GF**

Georges Bank Poached Cod, and lemon butter **GF**

Roasted Parsley New Potatoes **GF V**

Boiled Corn on the Cob **GF V**

Butter Poached Broccolini Spears **GF V**

Boston Cream Pie Cupcakes and Whoopie Pies **V**

\$120 per person

BUFFETS (CONTINUED)

GF Gluten Free | **V** Vegetarian | **VG** Vegan

Chateau Bordeaux

Warm Brie en croute with raspberry preserves

French cheese and charcuterie display with assorted baguettes and flatbreads

Salad Niçoise, marble potatoes, green beans, olives, flaky white tuna, chopped egg, and lemon and olive oil vinaigrette **GF**

Vichyssoise, a potato leek soup that can be served hot or cold **GF**

Boeuf Bourguignon and braised beef stew with carrots and tomatoes, served with a rich demi-glace **GF**

Coq au Vin and tender braised chicken in red wine **GF**

Salmon Basquaise, seared Skuna bay salmon topped with tomato lemon ragout **GF**

Haricot Verts with roasted red peppers **GF V**

Pommes Rissolées and herb-roasted tri-color baby potatoes **GF V**

Viennese Dessert Display: Chef's selection of minis
\$97 per person

To add a chef attendant to the buffet, an additional \$150 service fee applies. All dinner buffets include assorted dinner rolls, sweet cream butter, regular and decaf coffee and tea. Buffets of less than 20 guests will be charged a \$125 fee.



DINNER

Southwestern Buffet

Shredded baby romaine salad, black beans, jicama, radish, scallions, del cabo tomatoes, crispy tortilla strips, and cilantro lime vinaigrette **GF V**

Chicken tortilla soup **GF**

New Mexico red chile butter spiked corn on the cob, and topped with lime juice and cotija **GF**

Drunken charro beans **GF**

Calabacitas with hatch green chile and cheddar cheese **GF**

Seared tender of beef with chimichurri sauce **GF**

Roasted pork carnitas **GF**

Tequila lime-marinated shrimp with grilled onions and peppers **GF**

Assorted flour and corn tortillas **V**

Churro cupcakes and lime tarts **V**

\$78 per person

BUFFETS (CONTINUED)

GF Gluten Free | **V** Vegetarian | **VG** Vegan

Seven Falls Buffet

Roasted carrot and butternut squash soup **GF V**

Mixed baby greens salad, grape tomatoes, asiago, toasted walnuts, sliced figs, and balsamic dressing **GF V**

Chilled pasta salad, cucumbers, sun-dried tomatoes, vegetable julienne, and dill sour cream dressing **V**

Sliced grilled beef tender wild mushroom demi-glace **GF**

Za'atar spiced salmon medallions and orange cream sauce **GF**

Roasted airline chicken breast and sage and apple jus **GF**

Lemon parmesan roasted broccolini **GF V**

Saffron-scented rice pilaf **GF V**

Garlic mashed potatoes **GF**

French green beans and carrots julienne **GF VG**

Devil's food cupcakes **V**

Lemon blueberry tarts **V**

\$87 per person

To add a chef attendant to the buffet, an additional \$150 service fee applies. All dinner buffets include assorted dinner rolls, sweet cream butter, Hold Fast Regular and Decaf Coffee and Tea. Buffets of less than 20 guests will be charged a \$125 fee.



DINNER

Soups

Wild Mushroom Bisque, Porcini Oil and Mushroom Croquette GF V

Butternut Squash with Seed Oil and Crispy Leeks GF VG

Roasted Heirloom Tomato and Gorgonzola Bisque and Parmesan Croutons GF V

Roasted Corn Chowder and Smoked Bacon Jam Crostini

Andalusian Gazpacho and Extra Virgin Olive Oil Croutons

Salads

Hearts of Baby Romaine Salad
Shaved Parmesan, herbed croutons, Spanish anchovies, and creamy garlic Caesar dressing

Roasted Beets and Arugula
Toasted hazelnut, goat cheese fondue, and lemon-thyme vinaigrette GF V

Organic Spinach with Crispy Pancetta
Roquefort Blue Cheese, candied walnuts, and Dijon vinaigrette GF

Salad of Petite Field Greens
Baby heirloom tomatoes, English cucumber ribbons, shaved carrots, and aged balsamic vinaigrette GF VG

PLATED DINNER

GF Gluten Free | V Vegetarian | VG Vegan

Entrees from the Sea

Pan-Seared Colorado Striped Bass

Red pepper polenta, roasted tomatoes, and lemon caper beurre blanc GF

\$78 per person

Roasted Skuna Bay Salmon

Red quinoa with pine nuts and raisins, blanched broccolini, and ginger pear chutney GF

\$80 per person

Prosciutto Wrapped Alaskan Cod

Yukon gold potato pave, asparagus tips, and English pea puree GF

\$80 per person

Pan-Seared Day Boat Scallops

Yukon gold vanilla bean potato puree, roasted carrots and caramelized fennel, and brown butter sauce GF

\$85 per person

Price includes guest's selection of three courses: choice of soup or salad; choice of entrée; and choice of dessert. Split menus will use the highest priced entrée for the group. Additional entrée choices will incur additional charges. All plated dinners are served with bakery fresh rolls, sweet cream butter, regular and decaf coffee, and iced tea service. Plated menu selections of less than 15 guests will be charged a \$125 fee.



DINNER

PLATED DINNER (CONTINUED)

GF Gluten Free | V Vegetarian | VG Vegan

Entrees from the Land and Forest

Roasted Rack of Baby Lamb

Manchego creamy polenta, ratatouille, and lamb jus GF

\$85 per person

Braised Short Rib of Angus Beef

Yukon gold potato puree, broccolini, and mushroom braisage GF

\$78 per person

Angus Tenderloin Filet of Beef

Yukon gold potato pave, roasted asparagus, and bordelaise GF

\$83 per person

Herbed Crusted Red Bird Chicken Breast

Creamy manchego polenta, roasted lemon asparagus, and sun-dried tomato pesto GF

\$76 per person

Double Cut Duroc Pork Chop

Mashed potatoes, haricot verts, oven-roasted tomato, and Colorado peach chutney GF

\$75 per person

14 oz. Angus NY Strip

Loaded baked potato, broccolini, and Garden of the Gods steak sauce GF

\$86 per person

Crispy Skin Red Bird Chicken Breast

Roasted fingerling potato coins, charred cauliflower, golden raisins, and chopped almond and caper chicken jus GF

\$72 per person

Ricotta Gnocchi with Wild Mushrooms

Roasted tomatoes, pea sprouts, and roasted corn sauce V

\$64 per person

Duet

Petite Tenderloin of Angus Beef with Maine Lobster Tail

Potato puree, roasted asparagus, and sauce Béarnaise GF

\$98 per person

Grilled Beef Tender and Shrimp Scampi

Bleu cheese mashed potatoes, asparagus, and port wine demi-glace GF

\$89 per person

New York Strip and Braised Scallops

Seasoned baby baked potatoes, haricot verts, and garlic butter GF

\$90 per person

Marinated Pan-Seared Chicken Breast and Cold-Water Prawns

Carrot and saffron rice, grilled asparagus, and garlic and herb butter GF

\$82 per person

Price includes guest's selection of three courses: choice of soup or salad; choice of entrée; and choice of dessert. Split menus will use the highest priced entrée for the group. Additional entrée choices will incur additional charges. All plated dinners are served with bakery fresh rolls, sweet cream butter, regular and decaf coffee, and iced tea service. Plated menu selections of less than 15 guests will be charged a \$125 fee.



DINNER

PLATED DINNER (CONTINUED)

GF Gluten Free | V Vegetarian | VG Vegan

Small Plate Appetizers

Enhance your dinner with a choice of an elegant small plate appetizer.

Fresh Burrata and Roasted Heirloom Tomatoes

Basil oil, pine nut pesto, grilled baguette, and aged balsamic V

\$20 per person

Maryland Style Blue Crab Cakes

Petite arugula, red pepper remoulade, Meyer lemon zest, and extra virgin olive oil

\$22 per person

Jumbo Shrimp Cocktail

Cocktail sauce and fresh Meyer lemon GF

\$26 per person

Lobster Ravioli

Butternut squash sauce, and finished with apple cider and shaved parmesan

\$25 per person

Seared Ahi Tuna

Wakame seaweed salad, soy glaze, orange Supremes, and, spiced togarashi GF

\$26 per person

Pan-Seared Diver Scallops

Roasted corn succotash, caramelized onions, and roasted scallion beurre blanc GF

\$26 per person

Lamb Albondigas

Meyer lemon tzatziki, extra virgin olive oil, and grilled baguette

\$23 per person

Pan-Seared Potato Gnocchi

Sautéed forest mushrooms, shaved Romano cheese, and extra virgin olive oil V

\$20 per person

Desserts

Flourless Chocolate Decadence

Fresh berries and chantilly cream V

Caramelia Mousse/Dark Chocolate Mousse Duo

Candied macadamias, macadamia shortbread V

Lemon Blueberry Tart

Fresh blueberries V

Peanut Butter Chocolate Cheesecake

Chocolate sauce V

Red Velvet Cake

White chocolate sauce, mixed berries V

Mixed Berry Tart

Fresh strawberries, coconut streusel V

Chef's Mini Dessert Station (Choose Four)

Red Velvet Cupcakes, Devil's Food Cupcake, Lemon Tarts, Dark Chocolate Tarts, New York Cheesecake, Peanut Butter Chocolate Cheesecake, Milk Chocolate Mousse, Caramelia Mousse, Chef's Choice of Minis

Price includes guest's selection of three courses: choice of soup or salad; choice of entrée; and choice of dessert. Split menus will use the highest priced entrée for the group. Additional entrée choices will incur additional charges. All plated dinners are served with bakery fresh rolls, sweet cream butter, regular and decaf coffee, and iced tea service. Plated menu selections of less than 15 guests will be charged a \$125 fee.



2020

BAR AND WINE

GARDEN OF THE GODS
RESORT • WELLNESS • CLUB

3.25.2020

Colorado Springs, CO
719.632.5541 | gardenofthegodsclub.com



HOSTED BAR | PER DRINK PRICING

BEVERAGE SELECTIONS

Resort

Smirnoff
Gordon's
Ballantine's
Cruzan Silver
Jim Beam
Canadian Club
Sauza Tequila
\$9 per drink

Premium

Jack Daniels
Bacardi Silver
Dewar's White Label
Aberlour 12
Lee's Gin
Spring 44 Vodka
Captain Morgan
Spiced Hornitos Blanco
\$10 per drink

Ultra-Premium

Breckenridge Bourbon
Chivas Regal 18
Tanqueray
Captain Morgan Private Stock
Grey Goose
Patron Silver
Crown Royal
Glenlivet 12
\$11 per drink

Cordials and Cognacs

Disaronno Amaretto
Bailey's Irish Cream
Drambuie
Grand Marnier
Kahlúa
Courvoisier VSOP
Frangelico
Sambuca
Hennessy
\$11 per glass

Premium Beer

The resort is pleased to offer a selection of premium beers from Colorado's finest local breweries. As this selection is ever-changing, please consult your catering manager for details.

\$8 per bottle

Imported Beer

Stella Artois
Heineken
Amstel Light
Corona
\$8 per bottle

Domestic Beer

Domestic Beer
Budweiser
Budweiser Light
Coors
Coors Light
Miller Lite
Michelob Ultra
\$7 per bottle

Garden of the Gods Sparkling Wine
\$35 per bottle

Garden of the Gods Green Tea
\$3 per glass

Still and Sparkling Water
\$4.50 each

Soft Drinks
\$3.50 each

A \$75 bar setup fee applies to all bars. A dedicated Bartender may be requested for a fee of \$125 for two hours, additional time will be billed at \$75 per hour. A \$75 cocktail fee applies when drinks are served from an existing bar. A 23% service charge, 2.25% Property Improvement Fee (PIF) and 8.25% sales tax are added to your total.



CASH BAR | PER DRINK PRICING

Resort

Smirnoff
Gordon's
Ballantine's
Cruzan Silver
Jim Beam
Canadian Club
Sauza Tequila
\$12 per drink

Premium

Jack Daniels
Bacardi Silver
Dewar's White Label
Aberlour 12
Lee's Gin
Spring 44 Vodka
Captain Morgan
Spiced Hornitos Blanco
\$14 per drink

Ultra-Premium

Breckenridge Bourbon
Chivas Regal 18
Tanqueray
Captain Morgan Private Stock
Grey Goose
Patron Silver
Crown Royal
Glenlivet 12
\$15 per drink

Cordials and Cognacs

Disaronno Amaretto
Bailey's Irish Cream
Drambuie
Grand Marnier
Kahlúa
Courvoisier VSOP
Frangelico
Sambuca
Hennessy
\$15 per glass

BEVERAGE SELECTIONS

Premium Beer

The resort is pleased to offer a selection of premium beers from Colorado's finest local breweries. As this selection is ever-changing, please consult your catering manager for details.

\$11 per bottle

Imported Beer

Stella Artois
Heineken
Amstel Light
Corona
\$11 per bottle

Domestic Beer

Domestic Beer
Budweiser
Budweiser Light
Coors
Coors Light
Miller Lite
Michelob Ultra
\$10 per bottle

Wine

Resort
\$12 per glass

Premium
\$14 per glass

Ultra-premium
\$16 per glass

Garden of the Gods Sparkling Wine
\$49 per bottle

Garden of the Gods Green Tea
\$5 per glass

Still and Sparkling Water
\$6.00 each

Soft Drinks
\$4.50 each

A \$75 bar setup fee applies to all bars. A dedicated Bartender may be requested for a fee of \$125 for two hours, additional time will be billed at \$75 per hour. A \$75 cocktail fee applies when drinks are served from an existing bar. A 23% service charge, 2.25% Property Improvement Fee (PIF) and 8.25% sales tax are added to your total. Cash pricing includes service charge, taxes and fees.



BAR AND WINE

BEVERAGE SELECTIONS (CONTINUED)

Resort Wine Selection

Robert Mondavi Chardonnay
Matua Sauvignon Blanc
Danzante Pinot Grigio
Beringer Founder's Estate Pinot Noir
Robert Mondavi Cabernet Sauvignon
\$38 per bottle

Premium Wine Selection

Wente Chardonnay
Seeker Sauvignon Blanc
Ruffino Pinot Grigio
Murphy Goode Pinot Noir
Louis Martini Cabernet Sauvignon
\$48 per bottle

Ultra-Premium Wine Selection

Raeburn Chardonnay
White Haven Sauvignon Blanc
Tiefenbrunner Pinot Grigio
Lincourt Pinot Noir
Ramsay Cabernet Sauvignon
\$60 per bottle

A \$75 bar setup fee applies to all bars. A dedicated Bartender may be requested for a fee of \$125 for two hours, additional time will be billed at \$75 per hour. A \$75 cocktail fee applies when drinks are served from an existing bar. "A 23% taxable service charge, 2.25% Property Improvement Fee (PIF), and 8.25% sales tax will be added to all food and beverage charges (subject to change).

EVENT POLICIES & PROCEDURES

Garden of the Gods Resort and Club is a private facility that is unique in setting and ambiance. To assure mutual enjoyment of the Garden of the Gods facilities by all our guests and members, we have established the following Club rules and regulations. Please notify all of your group attendees of these policies.

Dress Code: The Resort's dress code applies for all Resort guests at all times. Cut-offs and short shorts are not considered appropriate attire. After 6:00 p.m., dressy denim attire is permitted only at Kissing Camels Outlets and the Rocks Lounge, where casual dress attire is permitted. Hats are not allowed in any outlet.

Grand View Dining Room – Ties are not required, but jackets are suggested for gentlemen weekend evenings in the dining room. In July and August, jackets are required for gentlemen on Friday and Saturday evenings after 6:00 p.m. in the dining room. Ladies and children are expected to dress accordingly.

Golf Course and Golf Practice Facilities - Players are required to wear appropriate golf shirts and slacks or golf shorts. Collared or mock golf shirts are required for men. Spikeless or soft spike golf shoes or tennis shoes are required. Short shorts, cut-offs, bib overalls, jean/denims, sleeveless shirts for men, T-shirts, swimsuits, tank tops, ladies dress shoes or spiked golf shoes are not considered appropriate attire and are not permitted.

Tennis Courts - Appropriate tennis attire is required.

Spa and Fitness Areas - pool sandals, T-shirts and tank tops are permitted only in these areas. Guests walking from other areas must wear a cover-up.

Cellular Phone: For the enjoyment of all guests at The Resort, cellular phone usage is limited to private meeting rooms, lobby and hallways, guest rooms, locker rooms and the outdoor areas. Cell phone conversations are discouraged in the dining room, lounge, and on the golf course. The Collection requests that all cell phones shall remain in the "off" or "silent/vibrate" mode at all times. Texting and emailing are permitted.

Smoking: For the comfort of our Members and guests, smoking is prohibited except on the Golf Course. The Resort reserves the right to change this policy at any time.

Conduct: The group is responsible for the conduct of all persons in attendance and for any damage incurred by individuals associated with or representing the group's organization. Children must be supervised at all times. Any group or private party reserving function space at the Garden of the Gods Collection / Kissing Camels Club agrees to carry adequate liability and other insurance protecting themselves against any claims arising from any activities conducted at the Collections.

Liability: The Resort will not assume liability for loss or damage of any items or equipment brought to the property. Any incoming shipments should not arrive more than a day in advance. The client also agrees to reimburse and hold harmless The Collection / Kissing Camels Collection for the fair value of any damages or losses caused to the property or to third persons or their property by the Client, its guests or invitees.

Logo: The Group shall not use the name, trademark or logo or any other proprietary designation of the Hotel in any advertising or promotional material without the prior written permission of the Hotel. Group shall comply with the terms and conditions required by the Hotel for such use.

Signs and Banners: The Resort reserves the right to approve all signage. All signs must be professionally printed. Printed signs outside function rooms should be free standing or on an easel. The club will assist in placing all signs and banners. Signs, banners and registration tables are not permitted in main lobby area to include main entrance, valet area and Rocks Lounge. The resort will not permit any material or foreign object to be hung from the ceiling, walls, or light fixtures without the express written consent of the planning team and supervision by the resorts engineering staff at a rate of \$25.00 per hour, per staff member.

Promotional Materials: The Garden of the Gods Resort and Club/Kissing Camels Club requests that all promotional material and arrangements be presented to and approved in advance by Collection management. The media is not permitted on the premises as a consideration to our guests. No setup will take place in public areas at any time (lobby, galleries, porte cochère.)

EVENT POLICIES & PROCEDURES

Vendor Set-up: In the event the Group contracts third party vendors the following terms will apply: all vendors need to be approved by resort staff, all vendors will be required to show proof of liability insurance upon request, group understands that setup times are at the sole discretion of the Resort; the group further agrees to make all arrangements that materials be picked up at the end of the event, and group further agrees that resort staff will not place nor manipulate any items provided by a third party vendor. Deliveries made by third party contractors must enter through Garden Room entrance. No vans, trucks or trailers will be permitted to unload at the porte cochère. All vendors or those with event materials are not to use the Resort's bell carts unless approved by your Event Manager or the Front Office Manager/Supervisor.

Music & Entertainment: All entertainment for outdoor functions must conclude no later than 9:00 p.m. and is limited to acoustic music only. Noise level may not exceed 65 decibels at a distance of 100 feet from the function area. Live bands and DJ's must adhere to a 11:30 pm cutoff time with appropriate cocktail music allowed until last call. Music may not exceed 65 decibels 100 feet from the source. After 11:30 PM music may not exceed 35 decibels 100 feet from the source. All doors to outside locations must be closed at 11:30 PM. No warnings will be issued after the first. All electrical services and utilities, including phone and riggings, must be contracted for through the Hotel's Engineering Services Department.

Valet/ Coat Check: Valet attendants are required for functions over 50 guests, at a cost of \$75.00 per attendant, per every 50 guests. Valet attendants are required, regardless of transportation arrangements. Coat check services are available at a cost of \$75.00 per attendant. Per 100 guests.

Shipping and Receiving of Packages: A charge of \$10.00 per package will applied for all incoming and outgoing packages under 50 lbs. For each package above 50 lbs., a rate of \$.25 per pound will be applied. These charges will be billed to the Master Account. Please contact your Conference Services Manager for a quote on pallets or crates. Please speak with your Catering Manager regarding proper labeling and instructions for shipping. Due to limited storage space, please schedule your shipment(s) to arrive no more than 3 business days prior to the program start date to avoid a \$5.00 per package, per day, storage fee.

Meeting Rooms/Space: Garden of the Gods Resort and Club reserves the right to change the room or rooms assigned to your group if the number of guests should decrease, and/or if deemed necessary by the property. Should additional space be required, the property may charge additional room rental fees. Should functions exceed contracted time, additional charges will apply in half hour increments at \$250.00 for each additional half hour.

Meeting Room Set Up Changes: Please note changes in room set-ups made within 24 hours of the event may be subject to additional charges. Changes may only be made through the property catering office or the property staff member who is supervising the function. The premises will be vacated no later than date and time indicated on the catering confirmation. Based on time and labor, a group may incur additional charges for the removal of group's materials by property staff at the close of any event. Should all of the furniture from the Grand View Dining Room be required to be moved, a \$500.00 fee will be charged to the Master Account.

Outdoor Facilities: For any functions scheduled in outdoor facilities, the Garden of the Gods Resort and Club/Kissing Camels Club reserves the right of final decision to move the event to an indoor location based on weather forecast or conditions. This decision will be made no later than three hours prior to the starting time of the function.

F&B Service Times & Policies: To ensure food safety and quality, breakfast and lunch buffets are based on a 90-minute service time. Dinner buffets are based on a 120-minute service time. To extend service time, a \$10.00 per person, per 30-minutes surcharge fee will apply. In accordance with El Paso County food and beverage regulations, no food may be taken from the property under any circumstances.

Breakfast, Lunch, and Dinner Buffet Tables and Station pricing is based on 90 minutes of continuous service. To add a chef attendant to the buffet, an additional \$150 service fee applies for three hours of service, each additional hour is available for \$25/hour.

Buffets Tables and Stations are prepared for a minimum of 20 guests. Buffets Tables and Stations of less than 20 people will be charged a \$125 fee.

To add a chef attendant to the buffet, an additional \$150 service fee applies.

A 23% taxable service charge, 2.25% Property Improvement Fee (PIF), and 8.25% sales tax will be added to all food and beverage charges. These taxes and service fees are subject to change.

EVENT POLICIES & PROCEDURES

Breakfast:

All Breakfast Buffets are served with freshly brewed coffee and tea.

All Plated Breakfast entrées include: orange juice, breakfast pastries, and freshly brewed local coffee and tea. Plated menu selections of less than 15 guests will be charged a \$125 fee.

Lunch:

All lunch buffets include bakery fresh assorted rolls, sweet cream butter, regular and decaf coffee, and iced tea service.

Plated Lunch options include the guest's selection of three courses: choice of soup or salad; choice between a chilled or hot entrée; and choice of dessert. Split menus will use the highest priced entrée for the group. Additional entrée choices will incur additional charges. For four courses, add \$8 per person. Plated menu selections of less than 15 guests will be charged a \$125 fee.

All plated lunches are served with bakery fresh rolls, sweet cream butter, regular and decaf coffee, and iced tea service.

All boxed lunches may be prepared gluten-free upon request, and are served with bottled water, seasonal fresh fruit, coleslaw or potato salad, bag of chips, jumbo chocolate chip cookie, condiments, and cutlery.

Dinner:

All dinner buffets include assorted dinner rolls, sweet cream butter, regular and decaf coffee and tea. Buffets of less than 20 guests will be charged a \$125 fee.

Plated Dinner options include guest's selection of three courses: choice of soup or salad; choice of entrée; and choice of dessert. Split menus will use the highest priced entrée for the group. Additional entrée choices will incur additional charges. Plated menu selections of less than 15 guests will be charged a \$125 fee.

All plated dinners are served with bakery fresh rolls, sweet cream butter, regular and decaf coffee, and iced tea service.

Refreshment Breaks:

Morning and Afternoon Refreshment Break Pricing is based on 45 minutes of continuous service for a minimum of 20 guests for each break.

Receptions:

Hors d'oeuvres: Butler passed hors d'oeuvres may require an additional service fee of \$75.00 per hour, per server. One server for each 40 people is recommended.

Minimum order for per piece hors d'oeuvres is two dozen pieces per order. Pricing is per piece.

For clients hosting a reception, exclusively without meal service, a minimum of three stations is required. Action stations are prepared for a minimum of 20 guests, stations of less than 20 people will be charged a \$125 fee. Station pricing is based on a period of 90 minutes of service. To add a chef attendant to the station, an additional \$150 service fee applies.

Bar and Wine:

Bar & Bartender Fee: Bar Set-up or Bartender are required for all functions with alcohol. A \$75 bar setup fee applies to all bars. A dedicated Bartender may be requested for a fee of \$125 for two hours, additional time will be billed at \$25 per hour. A \$75 cocktail fee applies when drinks are served from an existing bar.

2020

BANQUET MENU

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3.25.2020

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