



2020 - 2021

wedding menus



GARDEN OF THE GODS

RESORT • WELLNESS • CLUB



WEDDING *packages*

ALL WEDDING PACKAGES INCLUDE THE FOLLOWING:

Sparkling Wine Toast	Complimentary Cake Cutting	16' x 16' Dance Floor
Iced Tea, Hot Tea, Coffee and Dinner Rolls	White Linens and Napkins	China, Glassware, Silverware, Tables, Chairs and Chargers

Ceremony Site Fees and Food & Beverage Minimums may apply

PLATED

Mesa Plated Package

Three Passed Hors d'Oeuvres
Soup or Salad

Entrée (*selection of two entrées & a vegetarian option*)

\$145/PERSON++

Red Rocks Plated Package

Four Passed Hors d'Oeuvres
One Reception Display
Soup or Salad

Entrée (*selection of two entrées & a vegetarian option*)

Resort Level Wine Service with Dinner (*up to two hours*)

\$175/PERSON++

Pikes Peak Plated Package

Four Passed Hors d'Oeuvres
Two Reception Displays
Soup and Salad

Entrée (*selection of two entrées & a vegetarian option*)

Premium Level Wine Service with Dinner (*up to two hours*)

\$200/PERSON++

For a selection of Three Entrée choices plus a Vegetarian Entrée, add \$25 per person++

++All food and beverage is subject to a taxable service charge of 24% and applicable sales tax/PIF. Menu and pricing is subject to change.

passed HORS D'OEUVRES

Cocktail hour hors d'oeuvres are based on one hour of service. To add additional time, a \$15 per person, per half-hour surcharge will be applied.

From The Garden

Edamame & Corn Quesadilla

Asparagus and Mushroom Arancini with Roasted Garlic Aioli

Spinach and Feta Spanakopita and Tzatziki

Caprese Skewer with Tomato, Basil, Fresh Mozzarella and Aged Balsamic

Tomato, Mozzarella and Basil Bruschetta on Grilled Baguette

Roasted Red Pepper Hummus and Crudité Shooters

From The Farm

“Gyro” Style Lamb Meatball, Meyer Lemon Tzatziki

Mini Cubano Sandwich

Lemongrass Chicken Dumpling, Scallion-Infused Sesame Oil

Jamón Serrano-Wrapped Manchego Cheese

Curried Chicken Salad, Toasted Pumpernickel Crostini

Seared Beef Tender, Crostini, Roquefort Bleu Cheese

Baby New Zealand Lamb Lollipops, Mint Pesto (*add \$5/person++*)

Korean Pork Bao Bun, Ponzu Glaze (*add \$3/person++*)

Mini Beef Wellington, Horseradish Aioli (*add \$3/person++*)

From The Sea

Smoked Salmon Cucumber Canapes, Lemon Dill Crème Fraiche

Coconut Shrimp, Ginger Shoyu Sauce

Mini Maine Lobster Roll (*add \$5/person++*)

Mini Crab Louis, Butter Lettuce Cup, Avocado, Radish (*add \$3/person++*)

Togarashi Seared Ahi Tuna, Seaweed Salad, Crispy Wonton,
Wasabi Cream (*add \$3/person++*)

Jumbo Prawn Cocktail, Salted Rim, Cucumber Dill Gazpacho (*add \$3/person++*)

Maryland Crab Cakes, Smoked Red Pepper Aioli (*add \$3/person++*)



RECEPTION

displays



Market Fruit Display

Chef's selection of seasonal fruit and berries with a vanilla bean yogurt dip

Casablanca Display

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

Chips & Dips

Tortilla chips, pita chips, potato chips, salsa fresca, house-made guacamole roasted red pepper hummus, French onion dip

Garden Vegetable Display

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

Artisan Cheese Board

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, assorted flat breads, crackers and baguettes

Charcuterie Display

Italian prosciutto, Spanish dried chorizo, capicola, salami, truffle pate, olives mustards, assorted crackers and breads *(add \$5/person++)*

Raw Bar

Seasonal oysters, chilled crab claws, cocktail shrimp, mignonette remoulade, cocktail sauce, lemons, tabasco *(add \$30/person++ - based on 5 pieces per person)*

Japanese Sushi Display

Assorted Sashimi, Nigiri, Maki, specialty rolls, pickled ginger, soy sauce, wasabi *(add \$32/person++ - based on 5 pieces per person)*

SALADS

Hearts of Baby Romaine Salad

Shaved Parmesan, herbed croutons, Spanish anchovies, creamy garlic Caesar dressing

Roasted Beet & Arugula Salad

Toasted hazelnuts, goat cheese, lemon-thyme vinaigrette

Organic Spinach With Crispy Pancetta

Roquefort bleu cheese, candied walnuts, Dijon vinaigrette

Salad of Petite Field Greens

Baby heirloom tomatoes, English cucumber ribbons, shaved carrots
aged balsamic vinaigrette

SOUPS

Wild Mushroom Bisque

Porcini oil, mushroom croquette

Butternut Squash Bisque

Toasted pumpkin seed oil and crispy leeks

Roasted Heirloom Tomato & Gorgonzola Bisque

Parmesan croutons

Roasted Corn Chowder

Smoked bacon jam crostini

Andalusian Gazpacho

Extra virgin olive oil, croutons

ENTRÉES
from the farm

Seared Beef Tenderloin

herb-roasted potatoes, grilled asparagus
red wine demi-glace

Braised Short Rib

creamy parmesan polenta
oven-roasted asparagus
natural braising jus

Angus Filet of Beef

roasted marble potatoes
grilled asparagus
oven-roasted tomatoes, bordelaise

*Beef Tenderloin
Medallions*

smashed marble potatoes
broccolini, caramelized onions
burgundy demi-glace

*Block-Cut
New York Strip*

roasted fingerling potatoes
roasted broccolini
port wine reduction

Rack of Elk

(add \$14/person++)
roasted garlic Yukon gold crème fraiche
mashed potatoes, grilled asparagus
mushroom ragout

Wagyu New York Strip

(add \$40/person++)
roasted garlic Yukon gold crème fraiche
mashed potatoes, grilled asparagus
mushroom cream sauce

*Apple & Whiskey
Pork Tenderloin Medallions*

roasted sweet potato puree, haricot verts

Double-Cut Duroc Pork Chop

oven-roasted potatoes
oven-roasted tomato, broccolini

Crispy Fried Chicken

roasted garlic Yukon gold mashed potatoes
crème fraiche, country gravy
roasted baby carrots

*Oven-Roasted
Herbed Chicken Breast*

white wine parmesan risotto
roasted asparagus

Coq Au Vin

wine braised chicken
herb-roasted baby potatoes, haricot verts

Roasted Turkey Breast

roasted mashed potatoes, sage gravy
haricot verts, Grand Marnier cranberry relish

from
the sea

Pan-Seared Striped Bass

red pepper polenta, roasted tomatoes
lemon caper beurre blanc

Oven-Roasted Skuna Bay Salmon

coconut-scented forbidden black rice
roasted baby bok choy, citrus butter

Pan-Seared Diver Scallops

Yukon gold mashed potato purée
roasted baby carrots, brown butter sauce

Crab-Stuffed Shrimp

red pepper polenta, roasted tomatoes
lemon caper beurre blanc

8 oz Lobster Tail (add \$14/person++)

King Crab Legs (add \$20 per lb/person++)

from
the garden

Mushroom Gnocchi

wild mushroom ragout
blistered tomatoes
corn cream broth

*Quinoa Stuffed Spanish
Piquillo Peppers*

roasted garlic romesco sauce

Butternut Squash Ravioli

sage brown butter, toasted pine nuts

Roasted Heirloom Cauliflower

sautéed spinach
sundried tomato
parmesan quinoa crisps
vegan

duet entrées (add \$15/person++)

Petite Tenderloin of Angus Beef & Maine Lobster Tail

roasted marble potatoes, grilled asparagus, oven-roasted tomatoes, bordelaise, drawn butter

Grilled Beef Tenderloin & Shrimp Scampi

roasted garlic Yukon gold crème fraîche mashed potatoes, grilled asparagus
red wine demi-glace, lemon butter sauce

New York Strip & Braised Scallops

roasted fingerling potatoes, roasted broccolini, brown butter, port wine reduction

Marinated Pan-Seared Chicken Breast & Roasted Cold-Water Shrimp

white wine parmesan risotto, roasted asparagus, chicken jus, garlic butter

Block-Cut New York Strip & Oven-Roasted Skuna Bay Salmon

lemon risotto, roasted baby carrots, orange cream, port reduction

s m a l l p l a t e COURSE

\$25/PERSON++

Fresh Burrata & Roasted Heirloom Tomatoes

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

Maryland-Style Blue Crab Cakes

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

Jumbo Shrimp Cocktail

Cocktail sauce, fresh Meyer lemon

Lobster Ravioli

Sweet pea cream

Seared Ahi Tuna

Wakame seaweed salad, soy glaze, orange Supremes
spiced togarashi

Pan-Seared Diver Scallops

With roasted corn succotash, caramelized onions
roasted scallion beurre blanc

Lamb Albondigas

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

Pan-Seared Potato Gnocchi

With sautéed forest mushrooms, shaved Romano cheese
extra virgin olive oil



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BUFFET

Option to substitute the soup for one additional starch

Mesa Buffet Package

- Three Passed Hors d'Oeuvres
- Two Salads
- One Soup
- Two Entrées
- One Starch
- Two Vegetables

\$145/PERSON++

Red Rocks Buffet Package

- Four Passed Hors d'Oeuvres
- One Reception Display
- One Soup
- Two Salads
- Two Entrées
- One Starch
- Two Vegetables

Resort Level Wine Service
with Dinner
(up to two hours)

\$175/PERSON++

Pikes Peak Buffet Package

- Four Passed Hors d'Oeuvres
- Two Reception Displays
- One Soup
- Three Salads
- Two Entrées
- Two Starches
- Two Vegetables

Reception Station
Premium Level Wine Service
with Dinner
(up to two hours)

\$200/PERSON++

BUFFET options

salads

Hearts of Baby Romaine Salad

Shaved Parmesan, herbed croutons, Spanish anchovies, creamy garlic Caesar dressing

Roasted Beet & Arugula Salad

Toasted hazelnuts, goat cheese
lemon-thyme vinaigrette

Organic Spinach Salad

Crispy Pancetta, Roquefort bleu cheese
candied walnuts, Dijon vinaigrette

Salad of Petite Field Greens

Baby heirloom tomatoes
English cucumber ribbons, shaved carrots
aged balsamic vinaigrette

soups

Wild Mushroom Bisque

Butternut Squash Bisque

Roasted Heirloom Tomato

Gorgonzola Bisque

Roasted Corn Chowder

Andalusian Gazpacho

entrées

Beef Tenderloin Medallions

with port wine reduction

Garlic-Braised Short Ribs

Oven-Roasted Herbed Chicken Breast

with natural jus

Coq Au Vin

Oven-Roasted Skuna Bay Salmon

with an orange butter sauce

Pan-Seared Striped Bass

with a lemon caper beurre blanc sauce

Pork Tenderloin Medallions

braised with applesauce and whiskey

Vegetable Lasagna Napoleon

Mushroom Gnocchi

wild mushroom ragout

Vegetables Haricot Verts, Grilled Asparagus, Broccolini

Seasonal Vegetable Medley, or Roasted Tri-Color Carrots

Starches Mashed Yukon Gold Potatoes, Marble Potatoes, Bacon & Cheddar Mashed Potatoes

Sharp Cheddar Truffle Mac 'n' Cheese, Parmesan White Wine Risotto, or Wild Rice Pilaf



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Ceremony Site Fees and Food & Beverage Minimums may apply

STATIONS

Minimum of 50 Guests, allocated time for a dinner station menu will be 90 minutes, and Chef Fees will apply

Mesa Station Package

Three Passed Hors d'Oeuvres
Selection of Three Dinner Stations

\$145/PERSON++

Red Rocks Station Package

Four Passed Hors d'Oeuvres
One Reception Display
Selection of Four Dinner Stations
Resort Level Wine Service with Dinner (*up to two hours*)

\$175/PERSON++

Pikes Peak Station Package

Four Passed Hors d'Oeuvres
Two Reception Displays
Selection of Five Dinner Stations
Premium Level Wine Service with Dinner (*up to two hours*)

\$200/PERSON++

STATION options

Minimum of 50 Guests, allocated time for a dinner station menu will be 90 minutes, and Chef Fees will apply

Peruvian-Style Ceviche Station

Seabass, shrimp, Ahi tuna
bay scallops, classic ceviche sauce
Nikkei-style ceviche sauce

\$150 CHEF FEE

Salad Bar

(Choose Three)

Baby romaine lettuce
creamy lemon anchovy vinaigrette,
house-made croutons
shaved asiago cheese

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

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

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

Iceberg wedge with
applewood smoked bacon
tomato, scallion
bleu cheese dressing

Pasta Station

Penne pasta, linguine
Italian sausage
roasted chicken, shrimp
black olives, artichokes, mushrooms
peppers, onions, spinach
parmesan cream sauce
marinara, pesto

\$150 CHEF FEE

Build-Your-Own Street Taco Station

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

Slow-Roasted Prime Rib of Beef Station

Horseradish cream, au jus, mustard
assorted dinner rolls

\$150 CHEF FEE

Build-Your-Own Smashed Potato Station

Sour cream, shredded cheese
scallions, bacon crumbles, butter

late night SNACKS

Colorado Nacho Bar

Warm tortilla chips, ground beef, refried beans, queso, pico de gallo
guacamole, salsa fresca, sour cream

\$20/PERSON++

Happy Hour

BBQ, buffalo, dry rub chicken wings with ranch, blue cheese, celery and carrots

\$20/PERSON++

Build-Your-Own Slider Bar

Green chile beef, pulled pork carnitas, crab cake, and southwest black bean sliders
caramelized onions, cheddar cheese, roasted green chile
lemon mayonnaise, guacamole, lettuce, tomato, ketchup and mustard

\$25/PERSON++

Breakfast Burritos

Scrambled eggs, cheddar-jack cheese, bacon or sausage, diced green chilies, potatoes
flour tortilla with sour cream, green chile

\$13/PERSON++

Build-Your-Own Street Taco Station

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

\$25/PERSON++

Pizza Station

Cheese, pepperoni, and veggie

\$18/PERSON ++

S'mores Station

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

\$18/PERSON ++

Donut Shop

Freshly baked donuts, assorted toppings

\$15/PERSON++

Ask your catering manager about a customized offering
to personalize your late night snack

send-off BREAKFAST

\$45/PERSON++, 25-PERSON MINIMUM

Seasonal Fruit & Fresh Berries
Freshly Baked Breakfast Breads and Danish
Fresh Fruit Preserves, Local Honey, Sweet Cream Butter
Garden of the Gods Granola, Greek Yogurt, Dried Fruit, Roasted Walnuts
Scrambled Eggs, Scallions, Salsa Fresca on side
Applewood Smoked Bacon & Maple Sausage Links
Homestyle Skillet Potatoes
Whole Grain Blueberry Pancakes, Vermont Maple Syrup and Sweet Cream Butter
Freshly Squeezed Juices: Orange, Grapefruit & Juice of the Day

Omelet Station

Farm fresh eggs or egg whites, tomatoes, onions, peppers, mushrooms, bacon
sausage, ham, shredded cheddar, hatch green chile
(add \$12/person++ and \$150 chef fee)

French Toast Station

Brioche french toast, choice of caramelized cinnamon apples, bananas foster
warm strawberry compote, whipped chantilly cream, Vermont maple syrup
(add \$9/person++)

Fresh Juice Station

Carrots, apples, ginger, kale, beets, turmeric, cucumbers, honeydew, pineapples, celery
(add \$10/person++)

Build-Your-Own Bloody Mary Bar

Regular, citrus & pepper-infused vodka, house-made bloody Mary mix, hot and savory sauces
flavor-infused salt bar, pickled garden vegetables & olives, candied Applewood-smoked bacon
poached shrimp, fresh vegetables, grated horseradish
(add \$18/person++ for the first hour, \$12/person++ each additional hour)

Bottomless Mimosa Bar

Sparkling wine with assorted freshly squeezed juices
(add \$16/person++ for the first hour, \$10/person++ each additional hour)

Espresso Cart

Gourmet espresso and local hand-crafted coffee, attended by a barista
(add \$12/person++)

send-off BRUNCH

\$80/PERSON++, 25-PERSON MINIMUM

Seasonal Fruit & Fresh Berries	Bagels & Lox
Freshly Baked Breakfast Breads and Danish	Sliced Ham
Fresh Fruit Preserves, Local Honey, Sweet Cream Butter	Chicken Forestiere over Mediterranean-style Cous Cous
Garden of the Gods Granola, Greek Yogurt, Dried Fruit, Roasted Walnuts	Seared Beef Tender with Cabernet Sauce
Scrambled Eggs, Scallions, Salsa Fresca on side	Chef's Selection of Seasonal Vegetables
Applewood Smoked Bacon & Maple Sausage Links	Mixed Baby Greens with Grape Tomatoes, Asiago, Toasted Walnuts, Sliced Figs, and Balsamic Dressing
Homestyle Skillet Potatoes	Freshly Squeezed Juices: Orange, Grapefruit, and Juice of the Day
Whole Grain Blueberry Pancakes, Vermont Maple Syrup and Sweet Cream Butter	

Omelet Station

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

(add \$12/person++ and \$150 chef fee)

French Toast Station

Brioche french toast, choice of caramelized cinnamon apples, bananas foster
warm strawberry compote, whipped chantilly cream, Vermont maple syrup

(add \$9/person++)

Fresh Juice Station

Carrots, apples, ginger, kale, beets, turmeric, cucumbers, honeydew, pineapples, celery

(add \$10/person++)

Build-Your-Own Bloody Mary Bar

Regular, citrus & pepper-infused vodka, house-made bloody Mary mix, hot and savory sauces
flavor-infused salt bar, pickled garden vegetables & olives, candied Applewood-smoked bacon
poached shrimp, fresh vegetables, grated horseradish

(add \$18/person++ for the first hour, \$12/person++ each additional hour)

Bottomless Mimosa Bar

Sparkling wine with assorted freshly squeezed juices

(add \$16/person++ for the first hour, \$10/person++ each additional hour)

Espresso Cart

Gourmet espresso and local hand-crafted coffee, attended by a barista

(add \$12/person++)

READY ROOM

menu

Wedding Day Continental Breakfast

Freshly squeezed juices:
orange, grapefruit & juice of the day
seasonal fresh fruit & berries
freshly baked breakfast breads and
Danish, fresh fruit preserves
local honey, sweet cream butter

\$26/PERSON++

Morning Kickstart

Freshly pressed vegetable juices
superfood smoothies
seasonal fruit skewers
local honey, Greek yogurt

\$20/PERSON++

Sandwiches, Chips & Dip

Shaved ham and salami on fresh ciabatta
provolone, arugula
Kalamata olive tapenade
Italian dressing
homemade sour cream & onion dip
house-fried potato chips

\$19/PERSON++

The Ball Park

Mini all-beef Hebrew National hotdogs
onions, relish, mustard, ketchup
tortilla chips and queso, cracker jacks

\$21/PERSON++

Tea Time

Finger sandwiches: egg, smoked salmon
chicken salad, cucumber
chips, scones, macarons gourmet teas

\$24/PERSON++

The Wedding Bliss

Mixed green salad, roasted turkey and
Brie sandwiches, display of seasonal fruits,
tomato bruschetta, prosciutto wrapped melon

\$35/PERSON++

Bucket of Bubbles

Four Champagne splits with paper straws

\$30/BUCKET++

Bucket of Beer

Selection of five beers

\$28++ DOMESTIC

\$32++ CRAFT OR IMPORTED

a la carte menu

Breakfast Burritos

Potatoes, eggs, bacon
cheddar cheese
mild green chile

\$8 EACH++

Individual Yogurt & Granola Parfaits

\$7 EACH++

Market Fruit Display

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

\$13/PERSON++

Cheese & Charcuterie Display

\$22/PERSON++

Garden Vegetable Display

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

hummus
\$12/PERSON++



children's MENU

\$35/CHILD++

For ages 3-10 years old

First Course

(select one)

Fruit Cup

Fresh Carrot Sticks, Celery and Pepper Crudité
Ranch Dipping Sauce

Hummus and Pita Bread

Mini Garden Salad, Carrot, Cucumber, Tomato
Choice of Ranch or Balsamic Dressing

Entrée

(select one)

Three-Cheese Mac 'n' Cheese

Cheeseburger Sliders & French Fries
(two sliders)

Chicken Tenders with French Fries
Buttered Noodles

Grilled Cheese

Flatbread Pizza
(cheese or pepperoni)

RECEPTION BEVERAGES

bars by consumption & cash bar pricing

To relocate a bar or requests for an additional bar, a setup fee of \$75 will apply, along with a \$125 fee for each bartender. Bartenders are staffed at 1 per 50-100 guests.

Resort

Smirnoff Vodka
Gordon's Gin
Ballantine's Blended Scotch
Cruzan Silver Rum
Jim Beam Bourbon
Canadian Club
Sauza Tequila

\$9/DRINK++ HOSTED
\$12/DRINK CASH BAR

Premium

Jack Daniel's
Bacardi Silver
Dewar's White Label
Abelour 12 yr
Lee Spirits Gin
Spring 44 Vodka
Spiced Captain Morgan Rum
Hornitos Blanco Tequila

\$10/DRINK++ HOSTED
\$14/DRINK CASH BAR

Ultra Premium

Breckenridge Bourbon
Crown Royal
Chivas Regal 18 yr. Scotch
Glenlivet 12 yr. Scotch
Tanqueray Gin
Captain Morgan Private
Stock Rum
Patron Silver Tequila
Grey Goose Vodka

\$12/DRINK++ HOSTED
\$16/DRINK CASH BAR

Craft & Imported Beer

Stella Artois
Heineken
Amstel Light
Corona
Selection of Local Craft
Beers (on rotation)

\$8/BOTTLE++ HOSTED
\$11/BOTTLE CASH

Domestic Beer

Budweiser
Bud Light
Coors Banquet
Coors Light
Miller Lite
Michelob Ultra

\$7/BOTTLE++ HOSTED
\$10/BOTTLE CASH

Still & Sparking Waters

\$4.50 EACH++ HOSTED
\$6 EACH CASH

Soft Drinks

\$3.50 EACH++ HOSTED
\$5 EACH CASH



WINE LIST

Resort Wine Selection

- Robert Mondavi Chardonnay
- Matua Sauvignon Blanc
- Danzante Pinot Grigio
- Beringer Founder's Estate Pinot Noir
- Robert Mondavi Cabernet Sauvignon

\$40/BOTTLE++

Premium Wine Selection

- Wente Chardonnay
- Seeker Sauvignon Blanc
- Ruffino Pinot Grigio
- Murphy Goode Pinot Noir
- Louis Martini Cabernet Sauvignon

\$48/BOTTLE++

Ultra-Premium Wine Selection

- Raeburn Chardonnay
- White Haven Sauvignon Blanc
- Tiefenbrunner Pinot Grigio
- Lincourt Pinot Noir
- Ramsay Cabernet Sauvignon

\$60/BOTTLE++

Wine by the Glass Cash Bar

Resort Wine Selection

\$12/GLASS

Premium Wine Selection

\$14/GLASS

Ultra-Premium Wine Selection

\$16/GLASS

Additional Wines available by request. Wines are subject to change.

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RECEPTION BEVERAGES

hosted hourly bar packages

Resort Bar Package

Resort Liquor

Selection of Four Resort Wines

Domestic, Imported and Craft Beer

**\$17/PERSON++ FOR THE FIRST HOUR, AND
\$11/PERSON++ FOR EACH ADDITIONAL HOUR**

Premium Bar Package

Premium Liquor

Selection of Four Premium Wines

Domestic, Imported and Craft Beer

**\$19/PERSON++ FOR THE FIRST HOUR, AND
\$13/PERSON++ FOR EACH ADDITIONAL HOUR**

Ultra Premium Bar Package

Ultra Premium Liquor

Selection of Four Ultra Premium Wines

Domestic, Imported and Craft Beer

**\$23/PERSON++ FOR THE FIRST HOUR, AND
\$15/PERSON++ FOR EACH ADDITIONAL HOUR**

Under 21 Package

Sodas, Juice, Sparkling & Still Waters

\$20/PERSON++

WEDDING POLICIES

FOOD & BEVERAGE Food & Beverage final guarantees are required 5 business days prior to your event. The master account will be billed for the guaranteed number or the actual number of attendees, whichever is greater. Signed Banquet Event Orders must be returned to your Catering Manager no less than five days prior to your event. Changes to menus are not allowed after the guarantee is received.

Plated entrees may be offered to your guests and are limited to (2) choices plus (1) vegetarian entree. If you would like to offer (3) entrée choices plus (1) vegetarian entree, a \$25.00 per person surcharge will be applied. Place cards are required to designate entrée selections and dietary restrictions to the banquet staff and must be provided by the client.

Outside food & beverage is not allowed on property, except for wedding cake or desserts. All providers must be approved by your Catering Manager. In accordance with El Paso County food & beverage regulations, no food may be taken from the property under any circumstances.

MENU TASTINGS Tastings are complimentary for weddings over a \$10,000.00 contracted food and beverage minimum, and are required to follow our menu tasting guidelines. If a client would like to taste additional food outside of our guidelines, additional fees may be applied. Tastings are scheduled between 1:00pm and 4:00pm Monday-Thursday. Tastings must be scheduled at least 21 days in advance and are based on the availability of our resort and staff. Tastings are limited to (4) people, with a limit of one tasting per wedding. Additional guests will be charged \$90.00 (plus tax and service) per person.

FOOD & BEVERAGE SERVICE TIMES Cocktail hour is based on a 60-minute timeframe, and buffets/stations are based on a 90-minute service time. To extend service time, a \$15.00 per person, per 30-minutes surcharge fee will apply; however, to ensure food quality & safety, no buffets will be serviced for longer than 120 minutes.

HORS D'OEUVRES & SPECIALTY COCKTAILS Butler-passers may require additional service fees.

VENDOR MEALS Must be prearranged in advance with your Catering Manager and will be part of your final guarantee with your guest count. \$50++/Chef's Choice Meal.

LAST CALL at the bars will be 15 minutes prior to the conclusion of the contracted event end time. There will be no exceptions of this, unless the client would like to extend the overall event time, which is not guaranteed and needs to be discussed with your onsite Banquet Manager, Additional costs will be incurred to extend the event.

ADDITIONAL BANQUET STAFF/CHEF FEES

Bartender Fee: \$125.00 for each bartender per (50-100) guests to service a 2-hour event, each additional hour is \$25.00 per staff. Bartenders are required for all functions with alcohol.

Cocktail Server Fee: \$75.00 for each cocktail server to pass beverages or service wine at dinner, if not already included in your menu package

Chef Attendant Fee: \$150.00 per chef, per station, for up to 90 minutes of service.

Coat Check Fee: Optional to add coat check staff for \$125.00 per attendant per (100) guests

Valet Fee: Valet attendants/Welcome Staff are required for all functions over 50 guests, regardless of transportation arrangements, at a cost of \$75.00 per attendant, per every 50 guests

WEDDING POLICIES

(continued)

EVENT SPACE The 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 or increase, and/or if deemed necessary by the Garden of the Gods Resort and Club. Should additional space be required, the Garden of the Gods Resort and Club may charge additional room rental fees. If the client changes the parameters of the event to incur a custom setup, fees may be applied and will be discussed with the Catering Manager.

CONTRACT EVENT TIME & SETUP TIME Should the client wish to schedule additional setup time outside of what was contracted, approval will be granted based on venue availability \$250 for each additional setup/breakdown hour and \$500 for each additional event 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 Garden of the Gods Resort and Club catering office or the Garden of the Gods Resort and Club 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 Club staff at the close of any event. Should all of the furniture from the Grandview Dining Room be required to be moved, a \$500.00 fee will be charged to the Master Account.

THE GARDEN OF THE GODS RESORT AND CLUB PROVIDES white folding chairs for ceremonies, tables and chairs for the reception (based on inventory), white table linens, white napkins, Garden of the Gods Resort and Club's in house white china, glassware and flatware, 16' x 16' dancefloor, cake cutting fee, and onsite parking. If clients are renting plates for the reception, the plate must accommodate our plate covers and will be approved with your Catering Manager; otherwise, plate covers to accommodate those plates will need to be rented at client's expense. If clients are using plates for chargers, a separate set will need to be provided for the plating of food. All rental orders for flatware and glassware must be approved by your Catering Manager to adequately service the meal.

VENDORS & VENDOR SET-UP In the event the client contracts a third-party vendor, the following terms will apply: all vendors need to be approved by your catering manager, and all vendors will be required to show proof of liability insurance no later than two weeks prior to the event date. Vendor setup must happen during the event setup time contracted. All vendor materials are required be picked up at the end of the event, and must be completed during the breakdown contracted timeframe. Group further agrees that resort staff will not place nor manipulate any items provided by a third-party vendor. Deliveries made by third-party vendors must use the south entrance of the Resort, and they cannot load or park at the main entrance. 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.

Clients are required to provide a list of all vendors with addresses, mobile numbers, contact person and email address at least two weeks prior to the event.

MUSIC & ENTERTAINMENT All entertainment for outdoor functions must conclude no later than 10:00pm and is limited to acoustic music only. For indoor events, the noise level may not exceed 65 decibels at a distance of 100 feet from the function area. Live bands and DJs must adhere to an 11:30pm cutoff time. All doors to outside locations must be closed at 10:00pm. No warnings will be issued after the first noise violation. All electrical services and utilities must be contracted for through the Hotel's Engineering Services Department. Approval of bands is required by your catering manager.

WEDDING POLICIES

(continued)

AUDIO VISUAL All audio-visual needs are an additional cost, and can be coordinated with your Catering Manager if not already contracted.

GIFT DELIVERIES To deliver gifts directly to your guest's sleeping rooms, there is a charge of \$6.00 per room delivery. Guest gifts left at the front desk for our staff to handout to your guests as they check-in will incur charges of \$3.00 per room.

FAVORS, DÉCOR & CLEANING FEE Wedding favors, place cards and additional table décor is the responsibility of the client/wedding coordinator. A Garden of the Gods team member can place these items starting at \$1.00 per item. All décor, props and rental items must be approved by your Catering Manager. Nothing may be affixed to walls, floors, ceilings, furniture, fixtures or other resort property without approval from the Resort's management via your Catering Manager.

All items must be removed from the property at the conclusion of the event, and the Resort will not be responsible for storage or any items left behind. Confetti, glitter, streamers, silk flower petals and birdseed/rice are not allowed. Real rose petals are allowed at your ceremony, but they must be cleaned up immediately following the ceremony. We do not allow the use of any fog machines, fireworks, sparklers or floating lanterns due to fire danger. Open flame is not allowed but candles, votives and hurricanes may be used if the flame is enclosed in a glass container to prevent a fire hazard and dripping wax.

A \$250.00 charge will be applied for clean-up of rose petals or any extra cleaning that is required due to not following the approval process, items left behind or not following our décor guidelines. You are responsible for the cost of any repairs or replacement of damaged property from vendors/guest negligence.

DRONE USE To ensure the privacy of our guests, drones are not permitted on resort property.

COMPLIMENTARY OVERNIGHT ACCOMMODATIONS Complimentary wedding night accommodations are provided for the wedding couple based upon availability, and if the contracted food & beverage revenue is at least \$10,000. Preferred rooms rates and room blocks can be reserved with your Catering Manager. Check-in time is 4:00pm and check-out is 12:00pm.

WEDDING REHEARSALS will be scheduled the day before your contracted event with Garden of the Gods Resort and Club. Based on availability, should your group require a specific time, the Resort will attempt to accommodate on a case-by-case basis.

WEATHER BACKUP PLAN When available, we will use our Garden Terrace as a weather backup plan for our scheduled outdoor ceremonies. If the Garden Terrace is not available, then we will plan to host the ceremony in your reception space. In the event of inclement weather, Garden of the Gods Resort and Club will do everything in its power to accommodate an event as originally planned. The Resort reserves the right to relocate any scheduled outdoor event to ensure the safety of your guests and our staff. All weather calls must be made at least 2 hours prior to the outdoor contracted event.

SMOKING For the comfort of our Members and guests, smoking is prohibited. Should attendees disregard the resort non-smoking policy, a \$300 fee will apply for event site cleanup and refresh.



Although Garden of the Gods Resort and Club does not require you to have a wedding planner, it is highly suggested that at least a day of wedding coordinator is hired for your Big Day!

Please see the descriptions below for what Garden of the Gods Resort and Club is responsible for and what your hired Wedding Coordinator would be responsible for:

your GARDEN OF THE GODS RESORT AND CLUB CATERING MANAGER *will:*

Act as your primary resort contact throughout the entire planning process

Work with you on all food & beverage selections

Detail your banquet event orders and outline specific event details pertaining to food and beverage

Oversee the setup of the event spaces for the rehearsal, ceremony and reception

Recommend preferred vendors

Recommend resort contacts to assist with golf, spa, amenities and transportation



your HIRED WEDDING COORDINATOR *will:*

Create a detailed wedding timeline for your wedding vendors

Organize and coordinate your ceremony rehearsal

Act as the liaison with your family, wedding party, all vendors and the Resort

Arrange and place personal items including programs, place cards, guest book and favors

Coordinate your ceremony, manage processional, recessional and cue music

Coordinate grand entrance, first dance, toasts, cake cutting and any other events during the reception

Collect and deliver cards and gifts to your designated location

Manage event strike and items left behind

gardenofthegodsresort.com

719.725.6600

weddings@gardendofthegodsresort.com

3320 Mesa Road

Colorado Springs, Colorado 80904

GARDEN OF THE GODS

RESORT ♦ WELLNESS ♦ CLUB