

# Weddings at Sanctuary

The day has finally arrived that you have dreamt about, envisioned, and have always wanted to experience with the one you love. A true Colorado destination wedding that you and your guests will never forget.

Surrounded by mountain views and waterfalls, the moment has come. You stand hand in hand with a backdrop of Pikes Peak and Mountain tops that enhance the ceremonial vows you share. With the Flagstone Covered Pavilion as your ceremony site, you are able to have the outdoor ceremony you've always wanted.

As your guests exit the Pavilion they are greeted with sumptuous hors d'oeuvres and fine beverages on the Terrace ~ the expertly prepared and served dinner is anticipated in the Great Room ~ the exquisite wedding cake awaits its ceremony ~ the champagne is ready to be poured.

Included in your wedding package are the following:

Complimentary Valet Parking for your Guests  
Votive Candles to enhance your Centerpieces  
Silver, Glass and China Service along with your choice of Floor Length Linens  
Cake Cutting and Service  
Complimentary Champagne Toast for you and your Guests  
Our Professional Wedding Consultants to help lead you through the planning  
and coordination of your perfect wedding day  
Pre Wedding Day Ceremony Rehearsal with the Assistance  
of our Wedding Consultants

The following suggested menus are for your ease and convenience in planning. We at Sanctuary would be glad to tailor a menu package to best suit your desires.

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~Just South of Denver yet a World Away~

# Hors d'oeuvres Displays

## **Crudite Display**

Seasonal Vegetables with Creamy Herb Dip  
\$4.00 per person

## **Fresh Seasonal Fruit Display**

\$4.25 per person

## **Domestic and Imported Cheese Display**

A collection of Domestic and Imported Cheese with Assorted Crackers  
\$4.50 per person

## **Antipasta Display**

Provolone Cheese, Genoa Salami and traditional accompaniments to include Fire Roasted Tomato, Marinated Artichoke Hearts, Roasted Peppers, Kalamata Olives and Balsamic Capollini Onions served with Sharp Cheddar Cheese Straws  
\$7.50 per person

## **Seafood Bar**

Old Bay Shrimp Cocktail, Oysters on the Half Shell and Clams Casino  
Served with Lemons and Cocktail Sauce ~ minimum of 25 people  
\$9.25 per person

## **Sushi Bar**

Assorted Fresh Sushi to include Shrimp Tempura, California, Spicy Tuna and Vegetable Rolls with Edamame Beans and Seaweed Salad  
\$9.50 per person

## **Chef Carvings**

All Carvings Accompanied with Assorted Silver Dollar Rolls and Appropriate Condiments

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### **Roasted Turkey**

\$4.75 per person

### **Herb Roasted Pork Loin**

\$5.00 per person

### **Honey Roasted Ham**

\$5.75 per person

### **Peppered Beef Tenderloin**

\$13.75 per person

# Stations

## **Italian Pasta**

Tortellini with Alfredo and Bowtie Pasta with Marinara sauce served with Mushrooms, Sun Dried Tomatoes, Garlic, Herbs and Parmesan Cheese and Garlic Bread Sticks  
\$8.75 per Person

## **Traditional Paella**

Seafood, Shrimp, Chicken and Spicy Sausage Cooked with Saffron Rice  
Served from our Large Paella Skillet with Diablo Coulis Sauce  
\$9.00 per person

## **Shrimp Scampi**

Shrimp Sautéed in Olive Oil and Garlic finished with White Wine and Basil Butter  
Served over Sautéed Julienne Vegetables and Saffron Rice  
\$10.50 per person

## **Colorado Shish Kabobs**

Choose two of the following: Buffalo Steak, Marinated Chicken Breast, Grilled Sirloin or Sautéed Shrimp with Fresh Skewered Vegetables and appropriate Dipping Sauces  
\$11.00 per person

## **Mediterranean**

Penne Pomodoro, Grilled Chicken with Artichoke Hearts, Mushrooms, Sun Dried Tomatoes, Prosciutto Wrapped Shrimp, Haricot Verts with Pancetta, Pine Nuts and Lemon Butter  
\$15.00 per person

## **Caribbean**

Petit Crab Cakes with Red Pepper Drizzle and Mango Salsa, Black Beans and Rice with Cilantro Pesto, Carved Jerk Pork Loin with Coconut Rum and Roasted Pineapple Sauce, Yucatan Marinated Chicken Skewers with Peanut Red Chili Glaze  
\$15.00 per person

## **Asian**

Assorted Sushi, Ponzu and Mirin Marinated Filet over Vegetable Fried Rice, Stir Fried Vegetables, Hoisin and Lime Duck with Plum Chutney and Fried Leeks in Pastry Cup  
\$15.00 per person

# Passed Hors d'oeuvres

(Minimum order of 50 pieces)

## Cold

**Assorted Bruschetta**  
\$2.50 per piece

**Herb Hummus on Toasted Sesame Pita**  
\$2.50 per piece

**Brie and Fresh Raspberry Tartlet**  
\$3.00 per piece

**Oriental Chicken Salad in a Crisp Wonton Shell**  
\$2.75 per piece

**Yucatan Poached Chicken Canapé with Peanut Red Chili Glaze**  
\$2.50 per piece

**Seared Tenderloin with Tomato and Capers Relish**  
\$2.25 per piece

**Smoked Pork and Pancetta on a Wild Rice Risotto Cake**  
\$3.00 per piece

**Smoked Salmon Rosette**  
\$3.00 per piece

**Prosciutto Wrapped Shrimp**  
\$3.00 per piece

**Jumbo Shrimp with Cocktail Sauce**  
\$3.25 per piece

**Lobster with Crème Fraîche and Caviar**  
\$3.50 per piece

**Tuna Seviche in Spoon**  
\$3.50 per piece

**Honey Chipotle Duck in Pastry Shell**  
\$3.00 per piece

**Turkey, Sun Dried Tomato and Boursin Roulade**  
\$2.50 per piece

## Hot

**Artichoke Hearts in Parmesan**  
\$3.00 per piece

**Black Bean Spring Rolls with Salsa**  
\$2.50 per piece

**Wild Mushroom and Brie Tart**  
\$2.75 per piece

**Chevre Creamed Spinach in Pastry Cup**  
\$2.50 per piece

**Risotto and Fontina Cheese Ball**  
\$2.75 per piece

**White Cheddar Bacon Mac and Cheese in Spoon**  
\$3.00 per piece

**Ancho Chicken Filet Strips with Honey Mustard Sauce**  
\$2.75 per piece

**Mole Chicken and Avocado Tostadas**  
\$3.00 per piece

**Pot Stickers with Teriyaki Sauce**  
\$2.50 per piece

**Smoked Chicken Tortilla Cup**  
\$2.75 per piece

**Mediterranean Chicken Sate with Marinara Glaze**  
\$2.50 per piece

**Petite Crab Cakes with Old Bay Cream**  
\$3.25 per piece

**Coconut Shrimp**  
\$3.00 per piece

**Sea Scallops Wrapped in Bacon**  
\$3.00 per piece

**Teriyaki Beef Brochettes**  
\$3.00 per piece

**Petite Beef Wellingtons**  
\$2.75 per piece

# Buffet Dinners

## Colorado Barbeque

Fresh Coleslaw  
Marinated Tomato, Onion and Cucumber Salad  
Grilled Chicken with Sun Dried Tomatoes, Olives and Shallots in a Balsamic Glaze  
Baby Back Pork Ribs  
Three Chili Rubbed Beef Brisket  
Garlic Mashed Potatoes  
Baked Beans with Onions and Bacon  
Jumbo Asparagus in Cayenne Butter  
Garlic and Cheddar Biscuits  
Cornbread Muffins  
\$36.50 per person

## Royal Gorge

Shrimp Bisque  
Asparagus Nicoise with Sliced Beefsteak Tomatoes  
Spinach Leaves Topped with Walnuts, Mandarin Oranges, Strawberries  
and Bermuda Onions with Raspberry Vinaigrette  
Shrimp and Orzo Salad with Roasted Red Peppers, Artichoke Hearts and Olives  
Roasted Prime Rib of Beef Accompanied by Horseradish Cream and Au Jus Carved by  
our Chef  
Chicken Scaloppini Served with a Lime, Tomato and Caper Beurre Blanc Sauce  
Grilled Salmon with Dill Cream  
Leek and Shiitake Mushroom Wild Rice  
Garlic and Rosemary Roasted New Potatoes  
Chef's Selection of Vegetables  
Freshly Baked Rolls and Creamy Butter  
\$38.50 per person

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Freshly Brewed Coffee, Hot Tea, Iced Tea and Sodas Available Upon Request

# Plated Soup and Salads

## **Roasted Tomato Gazpacho**

Garnished with Brunoise Garden Vegetables and Crème Fraiche Swirl

## **Greek Spinach**

Crumbled Feta Cheese, Red Onion, Black Olives and Tomato with  
White Balsamic Vinaigrette Dressing

## **Wedge Salad**

Maytag Bleu Cheese, Cherry Tomatoes, Red Onions and Chopped Bacon with Creamy  
Cilantro Dressing

## **Field Greens**

Roma Tomatoes, Julienne Carrots and Cucumber with  
Balsamic Vinaigrette Dressing

## **Caprese Salad**

Beef Steak Tomatoes with Sliced Buffalo Mozzarella and Fresh Basil  
Drizzled with Virgin Olive Oil and Balsamic Vinegar  
Topped with Fresh Cracked Pepper

## **Spinach and Romaine**

Walnuts, Fresh Strawberries, Mandarin Oranges and Bermuda Onions with Raspberry  
Vinaigrette Dressing

## **Harvest Salad**

Baby Spring Greens with Sun Dried Cranberries, Haystack Mountain Goat Cheese,  
Grape Tomatoes and Crispy Onion Straws with  
Ranch and Balsamic Vinaigrette Dressings

## **Red, Yellow and Blue**

Field Greens topped with Red and Yellow Tomatoes, Radish, Toasted Pumpkin Seeds  
and Tortilla Strips served with Blue Cheese Vinaigrette

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# Plated Entrees

## **Chicken Wellington**

With Madeira Wild Mushroom Demi-Glace served with  
Roasted Garlic Mashed Potatoes  
\$31.00 per person

## **Grilled Snapper**

Topped with Sautéed Tomatoes and served with a Chimichuri  
White Bean Ragout  
\$30.00 per person

## **Grilled Arctic Char**

Topped with a Dill Cream Sauce served with Cous Cous  
\$28.00 per person

## **Grilled Pork Loin Chops**

Topped with Roasted Granny Smith Apples and Barbeque Au  
Jus served with Grilled Polenta  
\$32.00 per person

## **Filet Mignon**

Char-broiled with Sauce Au Poivre served with Roasted  
Garlic Mashed Potatoes  
\$36.00 per person

## **Duet of Baked Swordfish**

With a Roasted Red and Yellow Pepper Compote and

## **Grilled Chicken**

With a Lime, Tomato and Caper Beurre Blanc Sauce  
Served with Roasted Garlic Mashed Potatoes  
\$31.00 per person

## **Duet of Filet Mignon**

With Rosemary Demi-Glace and  
**Broiled Mahi**

With Red Pepper and Boursin Cream Sauce  
Served with Leek and Shiitake Mushroom Wild Rice  
\$33.00 per person

## **Duet of Filet Mignon and Chicken Wellington**

With Madeira Mushroom Demi-Glace served with Roasted  
Garlic Mashed Potatoes  
\$35.00 per person

## **Duet of Filet Mignon**

With Red Wine Demi-Glace and  
**Maryland Style Crab Cake**

With Choron Sauce Drizzle served with Israeli Cous Cous  
\$34.50 per person

## **Duet of Smoked Paprika Crusted Filet Mignon and Broiled Arctic Char**

With Pineapple Mustard Glaze served with Grilled Polenta  
\$33.00 per person

## **Triumvirate of Filet Mignon and Grilled Chicken**

With a Shiitake Mushroom Marsala Sauce and

## **Jumbo Shrimp**

Sautéed in Cilantro Lime Butter served with Leek and Shiitake  
Mushroom Wild Rice  
\$38.25 per person

# Plated Desserts

**Tiramisu**

Coffee Sponge Cake with Espresso Mousse  
\$2.50 per person

**Apple Pie**

Tart Apples topped with Streusel  
\$2.50 per person

**Chocolate Toffee Mousse**

Chocolate Kahlua Mousse with Crumbled Toffee  
\$2.50 per person

**Assorted Cheesecakes**

Passion Mango, Orange Creamsicle, White Chocolate Raspberry or Triple Chocolate  
\$2.50 per person

**Ultimate Chocolate Cake**

Layers of Chocolate Cake and Pudding with Chocolate Ganache  
\$2.50 per person

**Individual Chocolate Raspberry Torte**

\$5.00 per person

**Individual Cheesecake**

\$5.00 per person

**Individual Fruit Tart**

Mixed Berries and Cream  
\$5.00 per person

**Chocolate Gift Box**

Choice of Cake and Filling covered in Chocolate Ganache and Chocolate Bow  
\$5.00 per person

**Red Velvet Cake**

Traditional Red Velvet layered with Chocolate Ganache  
\$5.00 per person

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**Locker Room Menu**

**The Theatre**

Hot Buttered Popcorn and Assorted Candy Bars  
\$3.50 per person

**Snack Table**

Tortilla and Potato Chips, Snack Mix,  
Warm Soft Pretzels, Salsa and House Made Dips  
\$4.00 per person

**Sweet Treats**

Chocolate Chip, Oatmeal Raisin, Peanut Butter  
and White Chocolate Macadamia Nut Jumbo Cookies  
Chocolate Fudge Brownies  
\$4.00 per person

**Fiesta**

Tri Color Tortilla Chips with Guacamole, Salsa and Queso  
Chicken Quesadillas served with Sour Cream  
\$5.00 per person

**Pre – Wedding Lunch**

Assorted Wraps or Mini Croissant Sandwiches  
Fresh Fruit and Cheese Display  
Chocolate Dipped Strawberries  
\$6.00 per person

**Lite Munchies**

Garden Fresh Vegetable Crudite  
Imported and Domestic Cheese Display  
Seasonal Fresh Fruit Display  
\$6.50 per person

**Happy Hour**

Hot Wings, Potato Skins and Nachos  
\$6.50 per person

## Event Enhancements

**Gourmet Coffee Station**

Freshly Brewed Coffees and a Selection of Teas with Shaved Chocolate, Whipped Cream, Cubed Sugar, Cinnamon Sticks, Lemon Peels, Lemon Wedges, Honey and Raw Sugar  
\$6.25 per person

**Cordials**

Amaretto di Saronno, Grand Marnier, Bailey's Irish Cream and Kahlua  
\$6.00 per drink

**Signature Drink Bar**

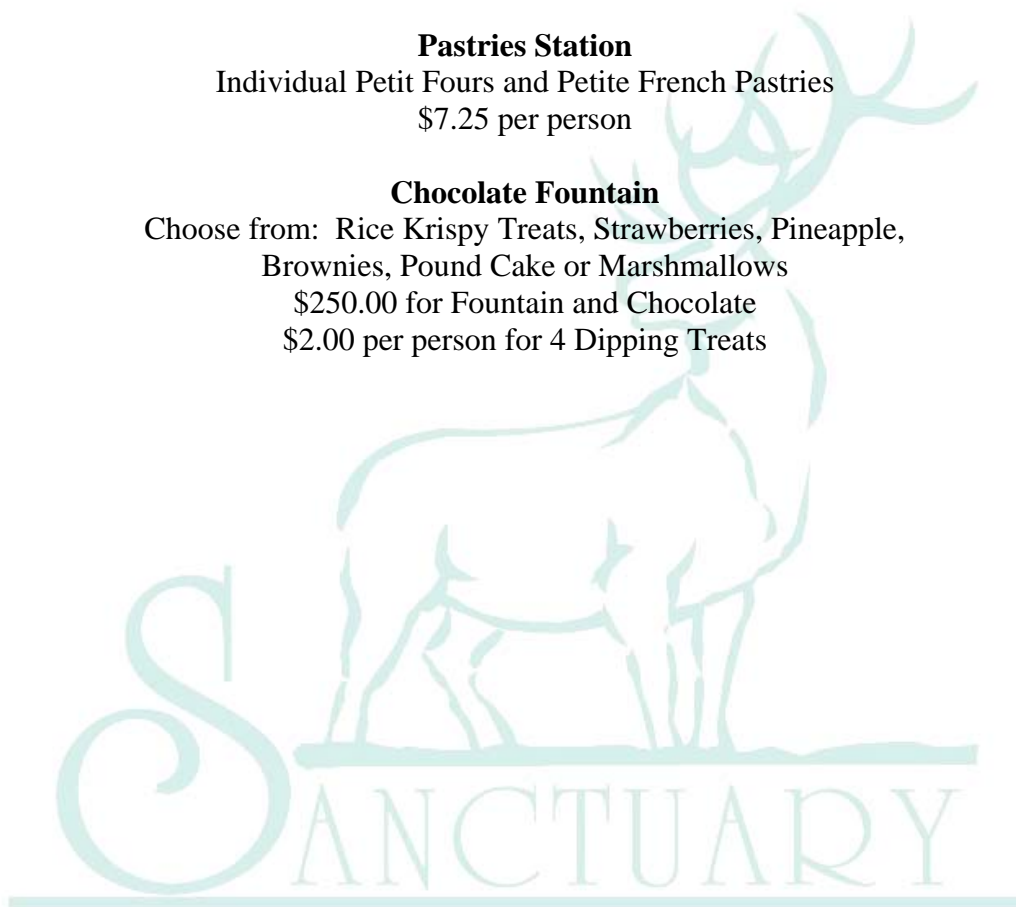
Premium Vodkas and Gin including Citron, Cranberry, Orange, Raspberry and Vanilla.  
Garnished with Fresh Fruit, Jumbo Olives or Cocktail Onions  
\$7.00 per drink

**Pastries Station**

Individual Petit Fours and Petite French Pastries  
\$7.25 per person

**Chocolate Fountain**

Choose from: Rice Krispy Treats, Strawberries, Pineapple, Brownies, Pound Cake or Marshmallows  
\$250.00 for Fountain and Chocolate  
\$2.00 per person for 4 Dipping Treats



**Bar**

**Bar Payment Options**

Hosted and charged on consumption (per drink)  
Hosted and charged per guest/ per hour (package)  
Cash Bar (guests pay for drinks)

### Call Bar

Smirnoff Red Label  
Tanqueray Gin  
Bacardi Silver Rum  
Dewar's Scotch  
Jack Daniel's Bourbon  
Seagram's 7 Whiskey  
Jose Cuervo Gold Tequila  
**Hosted \$6.00 per drink**  
**Cash \$6.25 per drink**

### Domestic Beer

Coors Original  
Coors Light  
**Hosted \$4.50 per drink**  
**Cash \$4.75 per drink**

### House Wines by the Glass

Chardonnay  
Cabernet Sauvignon  
Merlot  
White Zinfandel  
**Hosted \$6.00 per glass**  
**Cash \$6.50 per glass**

### Premium Bar

Ketel One Vodka  
Tanqueray 10 Gin  
Bacardi Select Rum  
Johnnie Walker Red Label Scotch  
Bulleit Bourbon  
Crown Royal Whiskey  
Jose Cuervo Traditional  
**Hosted \$6.50 per drink**  
**Cash \$6.75 per drink**

### Premium Beer

Heineken  
Amstel Light  
Fat Tire  
Corona  
Colorado Microbrews  
**Hosted \$5.00 per drink**  
**Cash \$5.50 per drink**

### Non-Alcoholic Beverages

Soft Drinks, Juices and Bottled Water  
**Hosted \$1.50 per drink**  
**Cash \$1.75 per drink**

## Hosted Bar Packages

Each Package includes Call or Premium Liquors, Domestic and Imported Beer, Champagne and Non-Alcoholic Beverages  
Wine Service during Dinner is included with a 4 Hour Package Minimum

### Call Package

One Hour \$14.00  
Each Additional Hour \$4.00

### Premium Package

One Hour \$18.00  
Each Additional Hour \$5.00

## Wine List

### Double Eagles

|                               |                      |      |
|-------------------------------|----------------------|------|
| LaCrema Chardonnay            | Sonoma Coast         | \$50 |
| Cambria Chardonnay            | Katherine's Vineyard | \$48 |
| Newton Claret                 | Napa                 | \$47 |
| Sterling Napa Cabernet        | Napa                 | \$46 |
| Monterey Vineyards Pinot Noir | Santa Lucia High     | \$45 |
| Clos du Bois Merlot           | North Coast          | \$42 |

|                  |                     |      |
|------------------|---------------------|------|
| Neyers Zinfandel | Contra Costa County | \$39 |
|------------------|---------------------|------|

**Birdies**

|                             |                     |      |
|-----------------------------|---------------------|------|
| Magness Cabernet            | Napa                | \$32 |
| Avalon Cabernet             | Napa                | \$30 |
| Magness Pinot Noir          | Napa                | \$32 |
| Magness Merlot              | Napa                | \$32 |
| Magness Chardonnay          | Napa                | \$32 |
| White Haven Sauvignon Blanc | New Zealand         | \$32 |
| Edna Valley Chardonnay      | San Luis Obispo     | \$31 |
| Rosemount Shiraz            | Australia           | \$30 |
| Dynamite Cabernet           | N. Coast California | \$33 |

**Par**

|                                   |                    |      |
|-----------------------------------|--------------------|------|
| Rosenblum Cabernet                | Sonoma, California | \$29 |
| Calina Reserva Carmenere          | Chile              | \$29 |
| Navarro Correas Malbec            | Argentina          | \$29 |
| 14 Hands Merlot                   | Washington         | \$29 |
| Insatiable Pinot Noir             | France             | \$29 |
| Cara Mia "My Beloved" PinotGrigio | Italy              | \$29 |
| New Harbor Sauvignon Blanc        | New Zealand        | \$29 |
| A by Acacia Chardonnay            | Sonoma County      | \$29 |
| Sterling VC Riesling              | Central Coast      | \$29 |
| Beringer White Zinfandel          | Napa               | \$28 |

**Sparkling Wines**

|                                  |            |       |
|----------------------------------|------------|-------|
| Barefoot Bubbly Extra Dry        | California | \$28  |
| Chandon Riche                    | California | \$35  |
| Moscato d' Asti                  | France     | \$40  |
| Gloria Ferrer Blanc de Noirs     | Sonoma     | \$48  |
| Moet and Chandon Nectar Imperial | France     | \$75  |
| Moet and Chandon White Star      | France     | \$86  |
| Ruinarte Blanc de Blancs         | France     | \$125 |

## Golf at Sanctuary

Sanctuary was conceived as a golf experience that would gracefully balance exclusivity with accessibility. Play is limited not by membership, but by partnering with charitable organizations devoted to the arts, children, crisis management, education and health care.

Success of this concept has exceeded all expectations. With the generous support of individuals and corporations, over 51 million net dollars have been raised to benefit the many constituents served.

We are excited to offer an exclusive opportunity to those entrusting Sanctuary as their wedding venue.

**Foursomes available at \$1,600.00**

Foursomes must be purchased by the Bride and Groom or Parents of the Couple  
Contact your Catering Manager for further information.

