

# 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.

~Just South of Denver yet a World Away~

# Hors d'oeuvres

## 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

### 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 Caper 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

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 Fraîche Swirl

## Greek Spinach

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

## Quartered Bibb

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

# 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

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## 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

# 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

Stolichnaya Vodka

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

### 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

### Domestic Beer

Coors Original

Coors Light

Hosted \$4.50 per drink

Cash \$4.75 per drink

### Premium Beer

Heineken

Amstel Light

Fat Tire

Corona

Colorado Microbrews

Hosted \$5.00 per drink

Cash \$5.50 per drink

### House Wines by the Glass

Chardonnay

Cabernet Sauvignon

Merlot

White Zinfandel

Hosted \$6.00 per glass

Cash \$6.50 per glass

### 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 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
Monterrey 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	Marlborough, New Zealand	\$32
Edna Valley Chardonnay	San Luis Obispo	\$31
Rosemount Shiraz	Australia	\$30

## Par

Dynamite Cabernet	N. Coast California	\$29
Calina Reserva Carmenera	Chile	\$29
Navarro Correas Malbec	Argentina	\$29
14 Hands Merlot	Washington	\$29
Insatiable Pinot Noir	France	\$29
Cara Mia "My Beloved" Pinot Grigio	Italy	\$29
New Harbor Sauvignon Blanc	Marlborough, 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 Ferrar Blanc de Noirs	Sonoma	\$48
Moet and Chandon Nectar Imperial	France	\$75
Moet and Chandon White Star	France	\$86
Riunarte Blanc de Blanc	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 46 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.



Best new private golf course 1997- Golf Digest  
America's 100 Greatest Golf Courses, Sanctuary ranked 73rd- Golf Digest  
"There's no better friend to Flight For Life Colorado than  
Dave and Gail Liniger"  
"Simply the most spectacular golf course I have ever seen!"- Gary McCord CBS  
Golf Analyst