



## Events at Sanctuary

Surrounded by exquisite golf course and mountain views, Sanctuary is the perfect setting for any social or corporate event. With room for up to 200 guests for lunch, dinner or an all-day meeting, the space boasts large windows in the Great Room which allows your guests to enjoy those views in any season from spring to winter.

Included in the facility rental fee, you and your guests can enjoy a flawless event accompanied with our award-winning culinary creations and staff as well as the following:

- All Silverware, Glass and China
- Classic Floor-Length Linen and Napkins in the Color of your Choice
- Votive Candles to Enhance your Centerpieces
- Wireless Microphone and Background Music
- Set-Up and Tear-Down of Event
- Professional On-Site Meeting Planner

The following items are also available for an additional fee:

- Valet Parking for your Guests
- Audio Visual Equipment
- Access to Outdoor Pavilion

We would love to be a part of your next occasion; whether it is a corporate meeting, working lunch, holiday or retirement party.

Contact us today for availability!

~Just South of Denver, yet a World Away~

# Breakfast Buffets

All Breakfast Buffets include Orange Juice, Hot Tea, Coffee and Decaffeinated Coffee  
~ buffet minimum of 18 people ~

## Continental

Fruit and Berry Salad  
Assorted Mini Pastries and Croissants  
Cold Cereals and Milk  
\$18 per person

## Southwest

Fruit and Berry Salad  
Pork Green Chili  
Cheesy Scrambled Eggs  
Crisp Potatoes  
Chorizo and Bacon Bits  
Flour Tortillas  
Tomatillo Salsa and Sour Cream  
Huevos Rancheros with Black Bean Puree, Pork Carnitas, Eggs and Corn Tortillas  
\$25 per person

## Sanctuary

Sliced Fruit Display with Berries, Granola and Honey Yogurt  
Banana Nut, Blueberry and Chocolate Chip Muffins  
Potato O'Brien  
Bacon and Maple Sausage Links  
Eggs Benedict  
Smoked Salmon Display with Capers, Cucumber and Tomatoes  
Bagels and Cream Cheese  
\$29 per person

## Rocky Mountain Sunrise

Sliced Fruit Display  
Old-Fashioned Oatmeal with Brown Sugar  
Belgium Waffles with Chocolate Chips, Whipped Cream, Fresh Berries and Maple Syrup  
Crisp Baby Potato Cakes  
Jumbo Shrimp Cocktail  
Honey Cured Bacon  
Chef Carved Prime Rib with Au Jus and Horseradish Cream  
Omelet Bar with Ham, Bacon, Sausage, Mushrooms, Spinach  
Tomatoes, Jalapeno and Onion  
\$44 per person

# Lunch Buffets

All Lunch Buffets include Iced Tea, Lemonade, Hot Tea, Coffee and Decaffeinated Coffee  
~ buffet minimum of 18 people ~

## Deli Sandwich

Fresh Fruit  
Cavatappi Pasta Salad  
Chicken Salad  
Tuna Salad  
Oven Roasted Turkey Breast, Black Forest Ham and Roast Beef  
Assorted Cheeses and Breads  
Lettuce, Tomato, Onion and Pickles  
Garlic Aioli and Dijon Mustard  
Fresh Baked Brownies and Cookies  
\$28 per person

## Street Tacos

Fiesta Queso Dip with Tortilla Chips  
Sautéed Shrimp, Seasoned Beef and Chicken  
Pico De Gallo, House-Made Guacamole  
Sautéed Peppers and Onions  
Flour Tortillas, Taco Shells and Mini Taco Bowls  
Pork Enchiladas  
Mexican Style Rice and Black Beans  
Sopapillas  
\$32 per person

## All American

Sanctuary Salad Bar  
House-Made Potato Salad  
Kettle Chips  
Half Pound Angus Burgers, 100% Beef Hot Dogs and Railyard Beer Brats  
Assorted Gourmet Toppings: Sautéed Onions and Mushrooms  
Sauerkraut, Sweet Pickle and Pepper Relish  
Apple Cobbler  
\$32 per person

# Hors d'Oeuvre Displays

~ minimum order of 50 people and must be ordered in increments of 25 ~

## **Crudité Display**

Garden Fresh Vegetables  
with Peppercorn Ranch Dressing and Roasted Tomato Hummus  
\$7 per person

## **Fruit Display**

Sliced Pineapple, Cantaloupe, Honeydew, Mixed Berries  
with Honey Yogurt Dip  
\$7 per person

## **Artisanal Cheese Display**

A Variety of Gourmet Imported and Domestic Cheeses  
with Dried Fruits, Assorted Nuts and Crackers  
\$7 per person

## **Antipasto Display**

Assorted Italian Cheese, Fire Roasted Tomato, Marinated Artichoke Hearts,  
Variety of Grilled Vegetables and Olives served with Assorted Crackers  
\$7 per person  
Add Cured Meats for \$6 per person

## **Baked Brie Display**

Brie Topped with Mixed Berry Compote Wrapped in Puff Pastry  
Garnished with Fresh Berries and Assorted Crackers  
\$8 per person

## Passed Hors d'Oeuvres

~ minimum order of 50 people and must be ordered in increments of 25 ~

(V) Vegetarian (GF) Gluten Free

### **Bacon Wrapped Dates (GF)**

Goat Cheese and Cashew Stuffed  
\$3.25 per piece

### **Caprese Skewers (V and GF)**

Cherry Tomato, Fresh Mozzarella, Basil  
and Balsamic Glaze  
\$3.00 per piece

### **Stuffed Shrimp (GF)**

Bacon Wrapped Shrimp, Stuffed with Smoked  
Gouda and Finished with Bourbon Sriracha Glaze  
\$3.75 per piece

### **Classic Tomato Bruschetta (V)**

Tomato, Kalamata Olives, Fresh Mozzarella Cheese  
and Green Onion  
\$3.00 per piece

### **Boursin Stuffed Mushroom (V)**

Broiled Button Mushroom, Garlic and Herb  
Boursin Cheese  
\$3.25 per piece

### **Pan Seared Pork Pot Stickers**

with Teriyaki Sauce  
\$2.75 per piece

### **Loaded Potato Bites**

Bacon, Cheddar Cheese, Green Onions  
and Sriracha Sour Cream  
\$3.25 per piece

### **Grilled Vegetable Panini (V)**

Zucchini, Red Onion, Tomato, Provolone  
Cheese and Basil Pesto  
\$3.25 per piece

### **Petite Beef Wellingtons**

Tenderloin Tips and Mushroom Duxelle  
Wrapped in Puff Pastry  
\$3.75 per piece

### **Petite Crab Cakes (GF)**

Lump Crab, Red Onion, Jalapeño, Red Pepper  
with Piquillo Pepper Aioli  
\$4.00 per piece

### **Tuna Poke**

Finely Chopped Ahi Tuna Marinated  
with a Sesame and Ginger Sauce  
Served on a Wonton Chip  
\$3.75 per piece

## Dinner Buffets

All Dinner Buffets include Hot Tea, Coffee and Decaffeinated Coffee,  
Assorted Rolls and Butter and a Salad Bar:  
Crisp Romaine, Harvest Greens, Cherry Tomatoes, Cucumbers, Carrots,  
Hard Boiled Eggs, Bacon Bits, Cheddar-Jack Cheese and Croutons,  
with Balsamic, Ranch and Blue Cheese Dressing  
~ buffet minimum of 18 people ~

### Italian Night

Antipasto Display with Marinated Grilled Vegetables, Cured Meats and Breads  
Homemade Meatballs with Marinara Sauce over Spaghetti  
Baked Penne with Vegetables in a Rosé Sauce  
Grilled Chicken with Alfredo Sauce over Fettuccini  
Vegetable Medley  
\$38 per person

### BBQ at Sanctuary

Smoked BBQ Pork Ribs  
Grilled Marinated Chicken  
Beef Tenderloin Skewers  
Mac and Cheese  
Country Style Baked Beans  
Rosemary Roasted Potatoes  
Green Bean Casserole  
\$40 per person

### Royal Gorge

Chicken Florentine Topped with Pernod Scented Creamed Spinach, Finished with  
A Piquillo Pepper and Boursin Cream Sauce  
Scottish Salmon with Cranberry Beurre Blanc Sauce  
Chef Carved Roasted Prime Rib of Beef Served with Creamy Horseradish and Au Jus  
Wild Rice Pilaf  
Roasted Garlic and Parmesan Mashed Yukon Potatoes  
Steamed Broccolini, Baby Carrots and Garlic Asparagus  
\$45 per person

# Plated First Course Options

~ please choose one item to be served to all of your guests ~

## **Caesar Salad**

Chopped Romaine, Croutons, Parmesan Cheese  
Tossed In Caesar Dressing

## **Wedge Salad**

Quartered Baby Iceberg, Candied Bacon, Roasted Tomatoes,  
Blue Cheese Crumbles, Balsamic Drizzle and Crispy Onions Straws  
Served with Ranch and Blue Cheese Dressings

## **Chophouse Salad**

Chopped Romaine, Shredded Carrots, Cucumbers, Bacon  
Hard Boiled Egg, Mixed Cheese and Croutons  
Served with BBQ Ranch and Balsamic Dressings

## **Caprese Salad (V and GF)**

Cherry Tomatoes with Fresh Mozzarella and a Chiffonade of Basil  
Drizzled with Virgin Olive Oil and Balsamic Vinegar  
Topped with Fresh Cracked Pepper

## **Harvest Salad (V)**

Baby Spring Greens with Sun-Dried Cranberries, Grape Tomatoes,  
Feta Cheese and Crispy Onion Straws  
Served with Ranch and Balsamic Dressings

## **Baby Spinach Salad (V and GF)**

Baby Spinach Pickled Red Onions, Strawberries, Mandarin Oranges,  
Candied Pecans and Goat Cheese  
Served with Prickly Pear Vinaigrette Dressing

## Plated Entrees

All Dinner Entrees include Hot Tea, Coffee and Decaffeinated Coffee,  
(1) Plated First Course, Freshly Baked Assortment of Rolls  
and Trio of Whipped Flavored Butters

### **Grilled Vegetable Wellington (V)**

Marinated Zucchini, Yellow Squash, Portobello Mushroom, Tomato and Roasted Pepper  
Wrapped in Puff Pastry, Served with Marinara and Israeli Cous Cous

\$28 per person

~ can be made Vegan and/or Gluten Free upon request ~

### **Boursin Cheese Stuffed Airline Chicken Breast (GF)**

Au Gratin Potatoes, Sautéed Broccolini, Served with a Red Pepper Cream Sauce

\$33 per person

### **Scottish Salmon (GF)**

Coconut Rice Pilaf, Grilled Garlic Asparagus,  
Topped with a Cranberry Beurre Blanc Sauce

\$35 per person

### **Pan Seared Halibut (GF)**

Saffron Risotto, Haricot Vert, Topped with a Citrus Beurre Blanc Sauce

\$35 per person

### **12oz. Grilled Bone-in Pork Chop (GF)**

Rosemary Roasted Red Potatoes, Bourbon Glazed Carrots,  
Served with an Apple Demi-Glace

\$38 per person

### **Jumbo Crab Cake (GF)**

Saffron Risotto, Grilled Garlic Asparagus, Roasted Tomato,  
Served with Béarnaise Sauce

\$39 per person

### **7oz Filet Mignon (GF)**

Boursin Cheese Mashed Potatoes, Sautéed Broccolini  
Served with a Roasted Mushroom Demi-Glace

\$40 per person

### **10oz Buffalo Ribeye**

Au Gratin Potatoes, Grilled Garlic Asparagus  
Crusted with a Panko-Blue Cheese Crumble

\$46 per person



# Desserts

All Desserts are \$6 per person  
~ available for plated service or served on a station ~

## **Tiramisu**

with Coffee Sauce

## **Chocolate Chip Cookie Skillet**

Served with Vanilla Ice Cream

## **Turtle Cheesecake**

Caramel and Chocolate Sauce with Candied Walnuts

## **Vanilla Crème Brûlée**

Topped with Fresh Berries and Whipped Cream

## **Triple Chocolate Flourless Cake (GF)**

with Chocolate Sauce

## **Bourbon Chocolate Pecan Pie**

## **Mixed Berry Panna Cotta (GF)**

# Bar Options

## Call Liquor

Vanjak Vodka  
Tanqueray Gin  
Bacardi Silver Rum  
Dewar's Scotch  
Jack Daniel's Bourbon  
Seagram's 7 Whiskey  
Lunazul Tequila Blanco

**Hosted on Consumption \$7.75 per drink**  
**Cash \$8.00 per drink**

## Domestic Beer

Coors Original, Coors Light & Bud Light

**Hosted on Consumption \$4.75 per drink**  
**Cash \$5.00 per drink**

## Premium Beer

Colorado Micro Brews,  
Stella Artois & Corona

**Hosted on Consumption \$5.75 per drink**  
**Cash \$6.00 per drink**

## Premium Liquor

Ketel One Vodka  
Tanqueray 10 Gin  
Myers's Platinum White Rum  
Johnnie Walker Red Label Scotch  
Bulleit Bourbon  
Crown Royal Whiskey  
Don Julio Blanco Tequila

**Hosted on Consumption \$8.75 per drink**  
**Cash \$9.00 per drink**

## Par Wines by the Glass

See Wine List for Selections

**Hosted on Consumption \$7.50 per glass**  
**Cash \$8.00 per glass**

## Non-Alcoholic Beverages

Soft Drinks, Juices and Bottled Water

**Hosted on Consumption \$2.50 per drink**  
**Cash \$3.00 per drink**

## Hosted Bar Packages

Per Person charge for unlimited drinks

Wine Service during Dinner is included with a 4 Hour Package Minimum

## Call Package

Call Liquors, Par Wine, Domestic & Premium Beer  
and Non-Alcoholic Beverages

**One Hour \$15.00**  
**Two Hours \$20.00**  
**Three Hours \$25.00**  
**Four Hours \$30.00**  
**Five Hours \$35.00**  
**Six Hours \$40.00**

## Premium Package

Premium Liquors, Par & Birdie Wines, Domestic &  
Premium Beers and Non-Alcoholic Beverages

**One Hour \$19.00**  
**Two Hours \$25.00**  
**Three Hours \$31.00**  
**Four Hours \$37.00**  
**Five Hours \$43.00**  
**Six Hours \$49.00**

## Wine List

### **Eagle**

Sequoia Grove Cabernet	Napa Valley	\$98
Emeritus Pinot Noir	Russian River Valley	\$94
Freemark Abbey Chardonnay	Napa Valley	\$66
Starry Nights Moonhead Red	Lodi	\$60
Lancaster Sauvignon Blanc	Sonoma	\$54
LaCrema Chardonnay	Sonoma	\$50
Ruby Trust "Bandit's Pass"	Grand Valley	\$48

### **Birdie**

Smith & Hook Cabernet	Central Coast	\$42
Chalk Hill Chardonnay	Sonoma	\$42
LaCrema Pinot Noir	Monterey	\$42
Kim Crawford Sauvignon Blanc	New Zealand	\$39
Kings Estate Pinot Gris	Oregon	\$39
Sebastiani Cabernet	Sonoma	\$37
Cline 'Cashmere' Red Blend	Central Coast	\$37
Rodney Strong Chardonnay	Sonoma	\$37
Alexander Valley Vineyards Merlot	Sonoma	\$37
1000 Stories Zinfandel	Mendocino	\$35

### **Par**

Avalon Chardonnay	North Coast	\$30
Butterfield Station Chardonnay	California	\$30
Caposaldo Pinot Grigio	Italy	\$30
Clifford Bay Sauvignon Blanc	New Zealand	\$30
Avalon Cabernet	North Coast	\$30
Maggio Cabernet	Lodi	\$30
Arido Malbec	Argentina	\$30
Line 39 Pinot Noir	California	\$30
Cartlidge & Brown Merlot	Sonoma	\$30
Murphy Goode Red Blend	California	\$30
Stella Rosa Moscato	Italy	\$30

### **Sparkling Wines**

Taittinger Brut La Francaise	Champagne, France	\$105
Gloria Ferrer Blanc De Noirs	Carneros	\$52
J. P. Chenet Brut Rose	France	\$30
Lunetta Prosecco	Italy	\$30
Freixenet Blanc de Blanc	Spain	\$30