



Weddings at Sanctuary

The day has finally arrived that you have always dreamed 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 that enhances the ceremonial vows you share. With the Flagstone Paved 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 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
- All Tables, Chairs, Silverware, Glassware and China
- Floor Length Linens and Napkins in the Color of Your Choice
- Complimentary Cake Cutting and Coffee Service
- Complimentary Champagne Toast for You and Your Guests
- Complimentary Tasting for Two 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 planning ease and convenience. We would be glad to tailor a menu package to best suit your desires.

~Just South of Denver, yet a World Away~

Locker Room Menu

~ minimum order for six people ~

Snack Table

Tortilla Chips, Potato Chips, Cajun Snack Mix,
Guacamole, Queso, Salsa and House Made Dips

\$5.50 per person

Oktoberfest

Freshly Baked Pretzel Rolls, Beer Cheese Dip, Assorted Mustards
and White Cheddar Popcorn

\$5.50 per person

Cheese & Fruit

Artisanal Cheese and Seasonal Fruit Display
with Assorted Nuts and Crackers

\$7.25 per person

Lighter Fare

Vegetable Crudité, Peppercorn Ranch Dressing,
Roasted Tomato Hummus and Grilled Pita Bread

\$7.25 per person

Happy Hour

Hot Wings & Chicken Quesadillas with Sour Cream and Guacamole

\$7.25 per person



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*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Hors d'Oeuvre Displays

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

Spinach Artichoke Dip

House Made Spinach Artichoke Dip, Grilled Pita and Tortilla Chips

\$6 per person

Crudité Display

Garden Fresh Vegetables with Peppercorn Ranch Dressing and Roasted Tomato Hummus

\$7 per person

Fruit Display

Sliced Pineapple, Cantaloupe, Honeydew and Mixed Berries with Honey Yogurt Dip

\$7 per person

Artisanal Cheese Display

Variety of Gourmet Imported and Domestic Cheese
with Dried Fruits, Assorted Nuts and 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

Antipasto Display

Assorted Italian Cheese, Fire Roasted Tomato, Marinated Artichoke Hearts,
Variety of Grilled Vegetables and Olives with Assorted Crackers

\$7 per person

Add Cured Meats for \$6 per person

Seafood Bar

Jumbo Shrimp Cocktail, Clusters of Crab Legs and Claws,
Smoked Mussels, Lemons and Cocktail Sauce

\$13 per person

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Cold Passed Hors d'Oeuvres

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

Classic Tomato Bruschetta (V)

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

Bacon Wrapped Dates (GF)

Goat Cheese and Cashew Stuffed
\$3.25 per piece

Prosciutto Wrapped Asparagus (GF)

House Made Béarnaise Sauce
\$3.75 per piece

Scallop Ceviche* (GF)

Sea Scallops, Jalapeño, Red Onion
Tossed with Chili Lime Sauce
\$4.00 per piece

Truffled Beef Tenderloin Canapé*

Shaved Beef Tenderloin, Crisp Potato,
Truffle Aioli
\$3.50 per piece

Charcuterie Skewers (GF)

Mix of Cured Meats, Smoked Cheddar Cheese,
Marinated Artichoke Hearts and Tomatoes.
Topped with Balsamic Glaze
\$3.50 per piece

Caprese Skewers (V and GF)

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

Tuna Poke*

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

Poached Tiger Shrimp (GF)

Avocado & Citrus Salsa and Cocktail Sauce
\$3.50 per piece

Watermelon Gazpacho Sipper (V and GF)

\$3.00 per piece

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Hot Passed Hors d'Oeuvres

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

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

Boursin Stuffed Mushroom (V)

Broiled Button Mushroom, Garlic and Herb

Boursin Cheese

\$3.25 per piece

Coconut Shrimp

with Sweet Chili Glaze

\$3.50 per piece

Bacon Wrapped Sea Scallops* (GF)

with Balsamic Drizzle

\$3.50 per piece

Southwest Chicken Empanada

Chicken, Corn, Black Beans, Red Peppers,

Wrapped with Puff Pastry

\$3.75 per piece

Thai Chicken Satay

Crispy Chicken Satay Tossed in
House Made Thai Peanut Sauce

\$3.75 per piece

Petite Beef Wellingtons

Tenderloin Tips and Mushroom Duxelle,

Wrapped in Puff Pastry

\$3.75 per piece

Stuffed Shrimp (GF)

Bacon Wrapped Shrimp, Stuffed with Smoked
Gouda and Finished with Bourbon Sriracha Glaze

\$3.75 per piece

Petite Crab Cakes* (GF)

Lump Crab, Red Onion, Jalapeño, Red Pepper

with Piquillo Pepper Aioli

\$4.00 per piece

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Buffet Dinners

Pikes Peak*

Plated Caesar Salad; Chopped Romaine, Croutons, Parmesan Cheese, Tossed in Caesar Dressing
Pasta Salad with Cavatappi Noodles, Pepperoncini, Mozzarella, Kalamata Olives, Roasted Tomatoes,
Lite Italian Vinaigrette
Grilled Chicken Marsala Served in a Mushroom Marsala Cream Sauce
Grilled Flat Iron with Red Wine Demi-Glace
Roasted Red Potatoes
Squash Medley
Freshly Baked Rolls and Whipped Butter
\$35 per person

Colorado Barbeque

Plated Chophouse Salad; Chopped Romaine, Shredded Carrots, Cucumbers, Bacon, Hard Boiled Egg,
Mixed Cheese, Croutons, Served with BBQ Ranch and Balsamic Dressing
Heirloom Tomato and Avocado Salad
Grilled BBQ Chicken Breasts and Thighs
Baby Back Pork Ribs
Three Chili Rubbed Beef Brisket
Loaded Baked Beans
Mac and Cheese Bake Topped with Toasted Bread Crumbs
Rosemary Red Roasted Potatoes
Grilled Vegetable Skewers
Garlic & Cheddar Biscuits and Jalapeño Cornbread with Honey Butter
\$40 per person

Royal Gorge*

Plated Wedge Salad; Quartered Baby Iceberg, Candied Bacon, Roasted Tomatoes, Balsamic Drizzle,
Blue Cheese Crumbles, Crispy Onions, Served with Ranch and Blue Cheese Dressing
Chicken Florentine Topped with Pernod Scented Creamed Spinach,
Finished with a Piquillo Pepper and Boursin Cream Sauce
Cranberry-Chipotle Glazed Scottish Salmon
Chef Carved Roasted Prime Rib of Beef Served with Creamy Horseradish and Au Jus
Wild Rice Pilaf and Roasted Garlic and Parmesan Mashed Yukon Potatoes
Steamed Broccoli, Baby Carrots, and Garlic Asparagus
Freshly Baked Rolls and Whipped Butter
\$45 per person

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Plated Entrée 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 Vinaigrette 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

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Plated Entrees

*~ all entrees will be served with (1) first course selection along with freshly baked rolls
and trio of whipped butters ~*

Pasta Primavera (V)

Roasted Tomato, Red Onion, Spinach, Asparagus Tips with Fettucine Noodles
Tossed in a Vodka-Alfredo Sauce

\$27 per person

~can be made Gluten Free upon request~

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

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

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

\$38 per person

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Jumbo Crab Cake (GF)

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

\$39 per person

7 oz. Filet Mignon* (GF)

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

\$40 per person

Herb Crusted Rack of Lamb*

White Truffle Mashed Potatoes, Sautéed Spinach, Topped with a Mint Gastrique

\$42 per person

10 oz. Buffalo Ribeye*

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

\$46 per person

Main Entrée Additions

6 oz. Grilled Lobster Tail with Drawn Butter -- \$18 per person

Bacon Wrapped Scallops with Balsamic Glaze -- \$15 per person

5 oz. Pan Seared Halibut with Citrus Beurre Blanc -- \$15 per person

Tiger Shrimp Scampi with Traditional Lemon and White Wine Sauce -- \$13 per person

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Late Night Snacks

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

Assorted Flatbreads

Pepperoni, Cheese and Vegetable

\$3.50 per person

Chicken Fingers and French Fries

Served with Assorted Dipping Sauces

\$4.25 per person

BBQ Beef Sliders

Grilled Beef Sliders, with Bacon, Cheddar Cheese and BBQ Sauce

\$4.50 per person

Oktoberfest

Freshly Baked Pretzel Rolls, Beer Cheese Dip, Assorted Mustards,
and White Cheddar Popcorn

\$5.50 per person

Happy Hour

Hot Wings & Chicken Quesadillas with Sour Cream and Guacamole

\$7.25 per person

Milk & Cookies

Variety of Cookies Served with Ice Cold Milk

\$4.50 per person

S'mores

Build Your Own with Marshmallows, Graham Crackers and Milk Chocolate

\$4.50 per person

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Bar Options

Call Liquor

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

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

Wines by the Glass

See Wine List for Selections
Par Hosted on Consumption \$7.50 per glass
Par Cash \$8.00 per glass
Birdie Hosted on Consumption \$9.50 per glass
Birdie Cash \$10.00 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
Cartledge & Brown Merlot	Sonoma	\$30
Murphy Goode Red Blend	California	\$30
Stella Rosa Moscato	Italy	\$30

Sparkling Wines

Taittinger Brut La Française	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