



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

All Flatware, 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 guests~

Snack Table

Turkey Wraps with Avocado Aioli,
Kettle Chips and Caramelized Onion Dip

\$5.50 per person

Oktoberfest

Freshly Baked Pretzel Roll, Beer Cheese Dip,
Whole Grain Mustard and White Cheddar Popcorn

\$5.50 per person

Cheese & Fruit Platter

Artisanal Cheese, Fruit and Berries,
Assorted Nuts and Crackers

\$7.25 per person

Lighter Fare

Seasonal Garden Fresh Vegetables with Ranch Dressing,
Roasted Tomato Hummus and Grilled Naan Bread

\$7.25 per person

Tex-Mex

Chicken Quesadillas with Fresh Guacamole,
Sour Cream & Pico De Gallo,
Tortilla Chips and Salsa

\$7.25 per person

*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 for 50 people and must be ordered in increments of 25 ~

Crudité Display

Seasonal Garden Fresh Vegetables with Ranch Dressing
and Roasted Tomato Hummus

\$7 per person

Artisanal Cheese & Fruit Display

Variety of Gourmet Cheeses, Assorted Crackers,
Mixed Berries and Grapes

\$8 per person

Baked Brie Display

Brie Topped with Mixed Berry Compote, Wrapped in Puff Pastry,
Garnished with Berries and Assorted Crackers

\$8 per person

Charcuterie Board

Variety of Cured Meats and Cheeses, Grilled Artichokes,
Giardiniera and Assorted Crackers

\$9 per person



SANCTUARY

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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, Artichoke, Green Onions and Fresh Mozzarella on a Toasted Crostini

\$3.25 per piece

Charcuterie Skewers (gf)

Salami, Soppressata, Grilled Artichoke, Roasted Tomato, Olives

\$3.75 per piece

Caprese Skewers (v and gf)

Heirloom Tomato, Peppered Mozzarella, Basil and Balsamic Gastrique

\$3.25 per piece

Fig and Pig

Sweet Fig Jam, Stilton Bleu Cheese, Crisp Pancetta in a Filo Cup

\$3.50 per piece

Bacon Wrapped Dates (gf)

Stuffed with Cashews and Gorgonzola Cheese

\$3.50 per piece

Duck Canapé

Smoked Duck Breast, Manchego Cheese, Drunken Cherry on a Toasted Crostini

\$4.00 per piece

Smoked Salmon

Chive & Caper Cream Cheese on a Rye Toast Point

\$3.75 per piece

Hawaiian Tuna Poke* (gf)

Pineapple, Jalapeño, Red Onion Sweet Chili

\$4.00 per piece

Shrimp Cocktail (gf)

Poached Tiger Shrimp, Cocktail Sauce

\$4.00 per piece

Seared Tenderloin*

Blue Cheese Mousse on a Toasted Crostini

\$3.50 per piece

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Hot Passed Hors d'Oeuvres

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

Grilled Vegetable Panini (v)

Zucchini, Red Onion, Tomato, Mushroom,
Provolone Cheese and Basil Pesto
\$3.50 per piece

Stuffed Mushroom (v and gf)

Garlic and Herb Boursin Cheese
with Panko Topping
\$3.50 per piece

Fried Pork Belly

Green Chili Jam
\$3.50 per piece

Lamb Albondigas* (gf)

Achiote Glaze
\$3.50 per piece

Lobster Croquette

Goat Cheese with Mango Preserve
\$4.00 per piece

Pan Seared Pork Pot Stickers

Teriyaki Sauce
\$3.00 per piece

Asiago Arancini (v)

Tomato Chutney
\$3.25 per piece

Beef* or Chicken Satay (gf)

Crispy Chicken Satay or Marinated Beef
with Teriyaki Glaze
\$3.75 per piece

Petite Beef Wellingtons*

Tenderloin Tips and Mushroom Duxelle,
Wrapped in Puff Pastry
\$4.00 per piece

Stuffed Shrimp (gf)

Bacon Wrapped Shrimp, Stuffed with Gouda,
Topped with Sriracha BBQ
\$4.00 per piece

Petite Crab Cakes (gf)

Piquillo Pepper Aioli
\$4.00 per piece

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First Course Options

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

Tossed Caesar*

Crisp Romaine, Croutons, Parmesan Cheese
Tossed with Caesar Dressing

Greek Salad (v and gf)

Romaine, Feta Cheese, Red Onion, Kalamata Olives, Tomato, Grilled Artichoke
Served with Red Wine Vinaigrette and White Balsamic Vinaigrette Dressings

Baby Iceberg Wedge

Candied Bacon, Roasted Tomato, Moody Bleu Cheese Crumbles, Crispy Onion Straws
Served with Ranch and Bleu Cheese Dressings

Chop House Salad

Spring Greens, Shredded Carrots, Cucumbers, Bacon,
Hard Boiled Egg, Cheddar Cheese
Served with BBQ Ranch and White Balsamic Vinaigrette Dressings

Spinach Salad (v and gf)

Pickled Onion, Strawberries, Mandarin Oranges,
Candied Pecans, Goat Cheese
Served with Prickly Pear Vinaigrette and White Balsamic Vinaigrette Dressings

Harvest Salad (v)

Spring Greens, Sun-dried Cranberries, Grape Tomatoes,
Feta Cheese, Crispy Onion Straws
Served with Ranch and White Balsamic Vinaigrette Dressings

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Plated Entrees

~ all entrees will be served with freshly baked rolls and a trio of whipped butters ~

7 oz. Filet Mignon* (gf)

Garlic and Herb Mashed Potatoes, Seasonal Vegetables,
Served with a Cabernet Demi-Glace

\$43 per person

Additions: Lobster Tail (\$8) or Tiger Shrimp (\$6)

Grilled Scottish Salmon*

Truffled Gnocchi, Asparagus Tips, Roasted Tomatoes and Snap Peas,
Topped with a Garlic and Shallot Dill Butter

\$38 per person

Seared Mahi Mahi* (gf)

Parmesan Risotto, Grilled Garlic Asparagus,
Topped with a Citrus Beurre Blanc

\$38 per person

Crab Cake (gf)

Lump Crab, Fried Risotto, Roasted Tomato, Shallot and Arugula Salad,
Served with a Remoulade Sauce

\$40 per person

Grilled Airline Chicken Breast (gf)

Sautéed Broccolini, Dauphinoise Potatoes,
Served with Chimichurri

\$35 per person

Chicken Saltimbocca (gf)

Sage and Fontina Cheese, Wrapped with Prosciutto,
Seasonal Vegetables, Roasted New Potatoes,
Served with a Chicken Demi-Glace

\$36 per person

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12 oz. Bone-In Pork Chop* (gf)

Yukon Mashed Potatoes, Caramelized Onion and Bacon Hash, Brussels Sprouts,
Served with Apple Chutney

\$38 per person

Colorado Lamb* (gf)

Roasted New Potatoes, Seasonal Vegetables,
Served with Mint Chimichurri

\$45 per person

12 oz. Buffalo Ribeye* (gf)

Garlic and Herb Mashed Potatoes, Seasonal Vegetables,
Served with a Cabernet Demi-Glace

\$48 per person

Grilled Vegetable Wellington (v)

Marinated Zucchini, Yellow Squash, Portobello Mushroom and Tomato,
All Wrapped in Puff Pastry, with Israeli Couscous,
Served with Marinara

\$30 per person

~can be made vegan and/or gluten free upon request~

Pasta Primavera (v)

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

\$30 per person

~can be made gluten free upon request~

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Buffet Dinners

Pikes Peak*

Grilled Chicken Marsala Served in a Mushroom Marsala Cream Sauce
Grilled Flat Iron with Red Wine Demi-Glace
Scalloped Potatoes
Couscous with Sundried Tomatoes and Asparagus Tips
Baby Carrots and Broccoli
Freshly Baked Rolls and a Trio of Whipped Butters
\$38 per person

Colorado Barbeque*

Smoked Airline Chicken Breasts with Jack Daniels BBQ Sauce
Baby Back Pork Ribs
12-Hour Braised Beef Brisket with Spiced Au Jus
White Cheddar Mac and Cheese Topped with Toasted Bread Crumbs
Rosemary Red Roasted Potatoes
Grilled Vegetables; Zucchini, Squash, Portobello Mushrooms, Tomatoes and Onions
Garlic & Cheddar Biscuits and Classic Whipped Butter
\$43 per person

Royal Gorge*

Chef Carved Prime Rib with Au Jus and Creamy Horseradish
Grilled Scottish Salmon with Lemon Beurre Blanc
Chicken Saltimbocca with Sage and Fontina Cheese, Wrapped with Prosciutto
Garlic and Herb Mashed Potatoes
Lemon Scented Basmati Rice
Fried Brussels Sprouts
Grilled Jumbo Asparagus with Roasted Garlic Oil
Freshly Baked Rolls and a Trio of Whipped Butters
\$48 per person

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Late Night Snacks

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

Assorted Flatbread Pizza

Pepperoni, Cheese and Veggie

\$4.50 per person

Chicken and Waffles

Crispy Chicken Tenders, Fresh Belgian Waffles,
with Assorted Dipping Sauces

\$7.00 per person

BBQ Beef Sliders* with French Fries

Cheddar, Lettuce, Tomato, Cheese and Assorted Condiments

\$7.00 per person

Milk and Cookies

An Assortment of Cookies, Served with Milk

\$4.50 per person

S'mores

Build-Your-Own with Assorted Marshmallows,
Graham Crackers and a Variety of Candy Bars

\$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, Call 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, Call & Premium 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

Premium

King Estate	Pinot Gris	Willamette Valley, Oregon	\$40
Capture	Sauvignon Blanc	Santa Rosa, California	\$48
Kim Crawford	Sauvignon Blanc	Marlborough, New Zealand	\$40
Chalk Hill	Chardonnay	Sonoma, California	\$42
Freemark Abbey	Chardonnay	Napa Valley, California	\$48
Rodney Strong	Rose	Sonoma, California	\$40
La Crema	Pinot Noir	Sonoma, California	\$40
Montinore	Pinot Noir	Willamette Valley, Oregon	\$42
Cline Cashmere	Red Blend	Sonoma, California	\$40
Mauritson	Zinfandel	Dry Creek, California	\$48
Alexander Valley	Merlot	Alexander Valley, California	\$42
Smith & Hook	Cabernet	Central Coast, California	\$42
Sebastiani	Cabernet	Sonoma, California	\$42

Call

Stella Rosa	Moscato	Asti, Italy	\$32
Benvolio	Pinot Grigio	Friuli, Italy	\$32
Clifford Bay	Sauvignon Blanc	Marlborough, New Zealand	\$32
Butterfield Station	Chardonnay	Sonoma, California	\$32
Simi	Chardonnay	Sonoma, California	\$32
Hahn	Rose	Monterey, California	\$32
Line 39	Pinot Noir	Monterey, California	\$32
Murphy Goode	Red Blend	Sonoma, California	\$32
Piattelli	Malbec	Mendoza, Argentina	\$32
Cartlidge & Browne	Merlot	Sonoma, California	\$32
Avalon	Cabernet	Napa Valley, California	\$32
Ravage	Cabernet	Acampo, California	\$32

Sparkling

J.P. Chenet	Brut Rose	Languedoc-Roussillon, France	\$32
Lunetta	Prosecco	Veneto, Italy	\$32
Poema	Brut Cava	Penedes, Spain	\$32