

SANCTUARY

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
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~

*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.

All prices are subject to a 24% service charge and 4% sales tax.

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Breakfast Buffets

All Breakfasts Include Orange Juice, Cranberry Juice, Hot Tea, Coffee and Decaffeinated Coffee

Continental

Fruit and Berry Salad
Assorted Mini Pastries and Breakfast Breads
Yogurt and Granola Parfaits
\$18 per person

Southwest

Agave Fruit Salad
Build Your Own Burrito Station with Scrambled Eggs, Queso Fresco, Crispy Potatoes Cilantro Black Beans, Mild Chorizo, Bacon Bits, Pico de Gallo, Hatch Green Chilies Flour Tortillas
Pork Frittata with Avocado
Dolce de Leche Cinnamon Rolls
\$29 per person

Sanctuary Brunch*

Chef Attended Omelet Bar
Country Ham Benedict on a Biscuit with Pimento Hollandaise
Scrambled Eggs, Honey Cured Bacon
Lox and Bagel Sandwich with Cream Cheese, Capers, Tomatoes, and Onion
Baby Cake Potatoes
Fruit and Berry Display, Yogurt and Granola
Assorted Stuffed Breakfast Muffin
\$30 per person

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The Executive*

Chef Attended Omelet Bar, Shrimp Cocktail

Chef Carved Prime Rib

Honey Smoked Salmon Display with Capers, Tomatoes

Pickled Onion, Egg Yolks

Classic Eggs Benedict, Crème Brûlée French Toast

Maple Sausage Links and Applewood Bacon

Hash Browns Fruit and Berry Display

Assorted Breakfast Breads

\$46 per person

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Lunch Buffets

All Luncheons Include Soft Drinks, Tea, Coffee and Decaffeinated Coffee

From the Deli

Club Sandwich with Oven Roasted Turkey Breast, Black Forest Ham
Cheddar Cheese, Bacon, Lettuce, Tomato, Avocado and Mayo
Grilled Chicken Caesar Wrap
Chicken Salad Served on Avocado with Crackers
Fruit and Berry Cup
Cavatappi Pasta Salad
Spiced Kettle Chips
Chocolate Chip Brownies and Cookies
\$28 per person

Tex-Mex

Tequila-Lime Shrimp, Carne Asada and Braised Chicken Thighs
Pico De Gallo, House Made Guacamole, Sour Cream
Sautéed Peppers and Onions
Mexican Style Rice and Black Beans
Queso Fundido with Tortilla Chips
Flour Tortillas, Taco Shells
Sopapillas and Cinnamon Churros
\$34 per person

All American*

Grilled Angus Beef Burger, Chipotle Marinated Chicken and Jalapeño-Cheddar Elk Brats
Assorted Toppings; Tomato-Bacon Jam, Jalapenos, Guacamole, Dijonaise
Variety of Sliced Cheese, Lettuce, Tomato and Pickles
Onion Rings, Roasted Sweet Potatoes and Brussels with Honey Pepitas
Vegetable Pasta Salad Tossed with Charred Tomato Vinaigrette, Sanctuary Salad Bar
Assorted Beignets and Cookies
\$34 per person

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Hors d'Oeuvre Displays

Crudité Display

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

Fruit Display

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

Charcuterie Display

A Variety of Imported and Domestic Cheeses with Cured Meats
Dried Fruits, Assorted Nuts and Crackers, and Grilled Vegetables
Variety of Olives
\$13 per person

Smoked Salmon Display

Honey Smoked Salmon, Capers, Tomatoes
Pickled Onion, Egg Yolks
\$12 per person

Cold Seafood Bar*

Tiger Shrimp Cocktail, Poached Lobster Salad
Smoked Scallops, Split Crab Legs and Claws
Assorted Sauces
\$26 per person

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Passed Hors d'Oeuvres

~ Minimum order of 25 pieces ~
V - Vegetarian GF - Gluten Free

Classic Tomato Bruschetta V

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

\$3.75 per piece

Pan Seared Pork Pot Stickers

With Teriyaki Sauce
Green Onions

\$ 3.75 per piece

Charcuterie Skewer GF

Salami, Soppressata, Grilled Artichoke,
Roasted Tomato, Olives

\$4.00 per piece

Stuffed Mushroom V, GF

Garlic and Herb Boursin Cheese
Panko Topping

\$ 3.75

Shrimp Cocktail GF

Poached Tiger Shrimp,
Cocktail Sauce

\$4.25 per piece

Grilled Vegetable Panini V

Zucchini, Red Onion, Tomato, Provolone
Cheese and Basil Pesto

\$3.75 per piece

Hawaiian Tuna Poke* GF

Pineapple, Jalapeño, Red Onion, Avocado
Sweet Chili

\$ 4.25 per piece

Petite Beef Wellingtons*

Tenderloin Tips and Mushroom Duxelle
Wrapped in Puff Pastry

\$4.25 per piece

Stuffed Shrimp GF

Bacon Wrapped Shrimp, Stuffed with Gouda,
Topped with Sriracha BBQ

\$4.25 per piece

Fried Pork Belly

Slow Braised and Breaded
Green Chili Jam

\$3.75 per piece

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Buffet Dinners

BBQ at Sanctuary*

Smoked Beef Brisket with Spiced Au Jus, Smoked Chicken Breasts and Thighs with Chipotle Glaze

Carolina BBQ Surf and Turf Kabobs; Tenderloin Tips, Shrimp, Peppers, Onions, and Corn
Roasted Rosemary Red Potatoes, Charred Broccoli and Cauliflower

Garlic and Cheddar Biscuits, Sanctuary Salad Bar

Strawberry Layered Cake and Pecan Bars

\$40 per person

The Sanctuary Classic*

Grilled Flat Iron Steaks with Wild Mushroom Ragout

Crab Stuffed Salmon Piccata

Mediterranean Chicken with Tomatoes, Artichokes, Olives and Garlic over Fettuccini Pasta

Potatoes Dauphinoise, Roasted Summer Squash

Silver Dollar Rolls, Sanctuary Salad Bar

Peach Melba Strip Cake and Gianduja Chocolate Tart

\$44 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 Yukon Mashed Potatoes

Lemon Scented Basmati Rice, Fried Brussels Sprouts

Grilled Jumbo Asparagus with Roasted Garlic Oil

Vanilla Crème Brûlée and Triple Chocolate Flourless Cake

\$50 per person

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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 GFV

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 GF

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

Spinach Salad GFV

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

7 oz. Filet Mignon* GF

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

\$48 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

\$40 per person

Seared Mahi Mahi* GF

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

\$40 per person

Chicken Saltimbocca GF

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

\$38 per person

12 oz. Bone-In Pork Chop* GF

Yukon 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

\$45.00 per person

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12 oz. Buffalo Ribeye* GF

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

\$48.00 per person

Grilled Vegetable Wellington V

Marinated Zucchini, Yellow Squash, Portobello Mushroom and Tomato

All Wrapped in Puff Pastry, with Israeli Cous Cous,

Served with Marinara

\$30 per person

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

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Desserts

All Desserts are \$6 per person

~ Available for plated service or served on a station ~

Tiramisu

with Coffee Sauce

Assorted Truffles and Bon Bons

Turtle Cheesecake

Caramel and Chocolate Sauce with Candied Walnuts

Vanilla Crème Brûlée GF

Topped with Fresh Berries and Whipped Cream

Triple Chocolate Flourless Cake GF

with Chocolate Sauce

Bourbon Chocolate Pecan Pie

Chantilly Cream

Mixed Berry Panna Cotta GF

Berry Coulis

Mocha Pots de Crème GF

Chocolate Pearls

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Bar Options Bar Options

Call Liquor

Elevate Vodka

Tanqueray Gin

Bacardi Silver Rum

Dewar's Scotch

Jack Daniel's Bourbon

Seagram's 7 Whiskey

Lunazul Blanco Tequila

Hosted on Consumption \$9 per drink

Premium Liquor

Ketel One Vodka

Hendrick's Gin

Myers's Platinum White Rum

Johnnie Walker Red Label Scotch

Bulleit Bourbon

Crown Royal Whiskey

Don Julio Blanco Tequila

Hosted on Consumption \$11 per drink

Domestic Beer

Coors Original, Coors Light & Bud Light

Hosted on Consumption \$6 per drink

Wines by the Glass

See Wine List for Selections

Call Hosted on Consumption \$9 per glass

Premium Hosted on Consumption \$11 per glass

Premium Beer

Colorado Micro Brews, Domestic, Stella

Artois & Corona

Non-Alcoholic Beverages

Soft Drinks, Juices and Bottled Water

Hosted on Consumption \$3

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Hosted Bar Packages Bar

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 \$23

Two Hours \$28

Three Hours \$33

Four Hours \$38

Five Hours \$43

Six Hours \$48

Premium Package

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

One Hour \$27

Two Hours \$33

Three Hours \$39

Four Hours \$44

Five Hours \$48

Six Hours \$57

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Premium

King Estate	Pinot Gris	Willamette Valley, Oregon	\$42
Capture	Sauvignon Blanc	Santa Rosa, California	\$48
Kim Crawford	Sauvignon Blanc	Marlborough, New Zealand	\$42
Chalk Hill	Chardonnay	Sonoma, California	\$44
Freemark Abbey	Chardonnay	Napa Valley, California	\$48
Rodney Strong	Rose	Sonoma, California	\$44
La Crema	Pinot Noir	Sonoma, California	\$42
Montinore	Pinot Noir	Willamette Valley, Oregon	\$44
Cline Cashmere	Red Blend	Sonoma, California	\$42
Mauritson	Zinfandel	Dry Creek, California	\$48
Alexander Valley	Merlot	Alexander Valley, California	\$44
Smith & Hook	Cabernet	Central Coast, California	\$44
Sebastiani	Cabernet	Sonoma, California	\$44

Call

Stella Rosa	Moscato	Asti, Italy	\$34
Folonari	Pinot Grigio	Delle Venezie, Italy	\$34
Clifford Bay	Sauvignon Blanc	Marlborough, New Zealand	\$34
Butterfield Station	Chardonnay	Sonoma, California	\$34
Simi	Chardonnay	Sonoma, California	\$34
Hahn	Rose	Monterey, California	\$34
Line 39	Pinot Noir	Monterey, California	\$34
Murphy Goode	Red Blend	Sonoma, California	\$34
Piattelli	Malbec	Mendoza, Argentina	\$34
Cartlidge & Browne	Merlot	Sonoma, California	\$34
Avalon	Cabernet	Napa Valley, California	\$34
Carmel Road	Cabernet	Monterey, California	\$34

Sparkling

J.P. Chenet	Brut Rose	Languedoc-Roussillon, France	\$34
Lunetta	Prosecco	Veneto, Italy	\$34
Poema	Brut Cava	Penedes, Spain	\$34

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