



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 Silver, Glass 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

Oktoberfest

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

Cheese & Fruit Platter

Artisanal Cheese, Fruit and Berries,
Assorted Nuts and Crackers

Lighter Fare

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

Tex-Mex

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

*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'Oeuvres Displays

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

Crudité Display

Garden Fresh Vegetables with Ranch Dressing
and Roasted Tomato Hummus

Artisanal Cheese & Fruit Display

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

Baked Brie Display

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

Charcuterie Board

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

Cold Seafood Bar*

Poached Shrimp, King Crab Legs, Smoked Scallops,
Oysters on the Half Shell,
Cajun Remoulade, Cocktail Sauce and Lemons

*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.

Cold Passed Hors d'Oeuvres

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

Roasted Butternut Bruschetta (v)

Chili Honey Pepitas with Sage
on a Toasted Crostini

Duck Canapé

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

Spanish Charcuterie Skewers (gf)

Serrano Ham, Spanish Chorizo, Gherkin,
Mahón Cheese

Smoked Salmon Lox*

Shallot Sour Cream and Caviar
on a Chive Latke

Caprese Skewers (v and gf)

Heirloom Tomato, Italian Mozzarella,
Basil and Balsamic Gastrique

Hawaiian Tuna Poke* (gf)

Pineapple, Jalapeño, Avocado,
Sweet Chili

Prosciutto Wrapped Melon (gf)

Cantaloupe and Watermelon
with Prosciutto and Fig Jam

Shrimp Ceviche* (gf)

Rock Shrimp, Tomato, Red Onion
and De Arbol Aioli on a Corn Tostada

Mediterranean Tapenade (v)

Olive, Artichoke, Zucchini
and Tahini on Crispy Naan

Steak Canapé*

Seared Tenderloin, Whipped Gorgonzola,
Fig Jam, Charred Pearl Onion
on a Toasted Crostini

*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.

Hot Passed Hors d'Oeuvres

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

Edamame Dumpling (v)

Roasted Edamame Puree,
Yuzu Soy

Bacon Wrapped Dates (gf)

Stuffed with Almonds and
Goat Cheese

Stuffed Mushroom (v and gf)

Spinach, Artichoke, Herb Cream Cheese and
Toasted Panko

Chicken and Waffles

Fried Chicken, Petite Waffle,
Maple Glaze

Crispy Pork Belly

Green Chili Jam

Surf and Turf Skewer* (gf)

Grilled Tenderloin and Scallop,
Chimichurri

Lamb Lollipop* (gf)

Grilled New Zealand Lamb,
Harissa

Stuffed Shrimp (gf)

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

Lobster Empanada

Caramelized Onion, Green Chili,
Goat Cheese, Mango Chutney

Petite Crab Cakes (gf)

Piquillo Pepper Aioli

*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.

First Course Options

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

Baby Kale and Brussels

Figs, Cashews, Shaved Red Onions, Honey Roasted Bacon, Crispy Chick Peas
Served with Lemon-Thyme Vinaigrette

Greek Salad (v and gf)

Romaine, Feta Cheese, Red Onions, Kalamata Olives, Tomatoes, Grilled Artichokes
Served with Red Wine Vinaigrette

Baby Iceberg Wedge

Candied Bacon, Roasted Tomatoes, Moody Bleu Cheese Crumbles, Crispy Onions Straws
Served with Bleu Cheese Dressing

Chop House Salad (gf)

Spring Greens, Shredded Carrots, Cucumbers, Bacon, Hard Boiled Egg, Cheddar Cheese
Served with BBQ Ranch

Spinach Salad (v and gf)

Pickled Onions, Mixed Berries, Candied Walnuts, Goat Cheese
Served with Prickly Pear Vinaigrette

Harvest Salad (v)

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

*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.

Plated Entrees

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

7 oz. Filet Mignon* (gf)

Garlic and Herb Mashed Potatoes, Grilled Jumbo Asparagus
Served with Cabernet Demi-Glace

12 oz. Ribeye Oscar* (gf)

Potatoes Au Gratin, Jumbo Blue Crab, Asparagus Tips
Served with Béarnaise

Scottish Salmon* (gf)

Risotto with Broccoli, Roasted Tomatoes, and Peas
Served with Piquillo Pepper Beurre Blanc

Red Snapper* (gf)

Grilled Pineapple and Coconut Rice Pilaf, Mango Glazed Green Beans
Served with Ginger Lime Beurre Blanc

Stuffed Chicken Breast (gf)

Charred Shallot, Boursin Cheese and Spinach Stuffed Chicken,
Garlic and Herb Mashed Potatoes, Broccolini
Served with Roasted Red Pepper Cream

*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.

Chicken Saltimbocca (gf)

Wrapped with Prosciutto, Sage and Fontina, Roasted New Potatoes, Baby Carrots
Served with Chicken Demi-Glace

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

Yukon Potatoes, Caramelized Onion and Bacon Hash, Brussels Sprouts
Served with Balsamic Apricot Reduction

Pistachio Crusted Lamb* (gf)

Roasted New Potatoes, Creamed Garlic Spinach
Served with Bordelaise

Grilled Vegetable Wellington (v)

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

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

Vegetable Bucatini (v)

Zucchini, Squash, Red Onion and Spinach with Bucatini Noodles
Tossed with a Fire Roasted Tomato and Fennel Sauce

~can be made gluten free upon request~

*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.

Buffet Dinners

Pikes Peak*

Grand Mere Chicken with Porcini Mushrooms, Haricot Vert, and Chicken Jus

Grilled Flat Iron Steak with Currant Demi-Glace

Scalloped Potatoes

Pearl Pasta with Roasted Tomatoes and Asparagus Tips

Baby Carrots, Asparagus, Broccolini

Freshly Baked Rolls and Whipped Butter

Colorado Barbeque*

Baby Back Pork Ribs

Petite Whiskey Glazed Chicken Breasts

12-Hour Braised Beef Brisket with Spiced Au Jus

White Cheddar Mac and Cheese Topped with Toasted Bread Crumbs

Roasted Rosemary Red Potatoes

Grilled Vegetables; Zucchini, Squash, Portabello Mushrooms, Tomatoes and Onions

Garlic & Cheddar Biscuits and Whipped Butter

Royal Gorge*

Chef Carved Prime Rib with Au Jus and Creamy Horseradish

Grilled Scottish Salmon with Roasted Tomatoes and Caper Beurre Blanc

Chicken Saltimbocca wrapped with Prosciutto, Sage and Fontina

Garlic and Herb Yukon Mashed Potatoes

Wild Rice Pilaf

Fried Brussels Sprouts

Grilled Jumbo Asparagus with Roasted Garlic Oil

Freshly Baked Rolls and Whipped Butter

*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.

Late Night Snacks

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

Assorted Flatbread Pizza

Pepperoni, Cheese and Veggie

Chicken and Waffles

Crispy Chicken Tenders, Fresh Belgian Waffles
with Assorted Dipping Sauces

BBQ Beef Sliders* with French Fries

Lettuce, Tomato, and Cheddar
with Assorted Condiments

Milk and Cookies

An Assortment of Cookies
Served with Milk

Build-Your-Own S'mores

Marshmallows, Graham Crackers and a Variety of Candy Bars

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

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

Domestic Beer

Coors Original, Coors Light & Bud Light

Premium Beer

Colorado Micro Brews, Stella Artois & Corona

Wines by the Glass

See Wine List for Selections

Non-Alcoholic Beverages

Soft Drinks, Juices and Bottled Water

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 to Six Hour Packages

Premium Package

Premium Liquors, Call & Premium Wines, Domestic & Premium Beers and Non-Alcoholic Beverages
One Hour to Six Hour Packages

Wine List

Premium

King Estate
Capture
Kim Crawford
Chalk Hill
Freemark Abbey
Rodney Strong
La Crema
Montinore
Cline Cashmere
Mauritson
Alexander Valley
Smith & Hook
Sebastiani

Pinot Gris
Sauvignon Blanc
Sauvignon Blanc
Chardonnay
Chardonnay
Rose
Pinot Noir
Pinot Noir
Red Blend
Zinfandel
Merlot
Cabernet
Cabernet

Willamette Valley, Oregon
Santa Rosa, California
Marlborough, New Zealand
Sonoma, California
Napa Valley, California
Sonoma, California
Sonoma, California
Willamette Valley, Oregon
Sonoma, California
Dry Creek, California
Alexander Valley, California
Central Coast, California
Sonoma, California

Call

Stella Rosa
Folonari
Clifford Bay
Butterfield Station
Simi
Hahn
Line 39
Murphy Goode
Piattelli
Cartlidge & Browne
Avalon
Carmel Road

Moscato
Pinot Grigio
Sauvignon Blanc
Chardonnay
Chardonnay
Rose
Pinot Noir
Red Blend
Malbec
Merlot
Cabernet
Cabernet

Asti, Italy
Delle Venezie, Italy
Marlborough, New Zealand
Sonoma, California
Sonoma, California
Monterey, California
Monterey, California
Sonoma, California
Mendoza, Argentina
Sonoma, California
Napa Valley, California
Monterey, California

Sparkling

J.P. Chenet
Lunetta
Poema

Brut Rose
Prosecco
Brut Cava

Languedoc-Roussillon, France
Veneto, Italy
Penedes, Spain