

SANCTUARY GOLF COURSE

EVENTS PACKET



7549 Daniels Park Road Sedalia, Co 80135
Sanctuarygolfcourse.com
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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
- Poly 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
- Valet Parking for your Guests

The following items are also available for an additional fee:

- 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!

EVENTS AT SANCTUARY

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 Bar
\$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
Dolce de Leche Cinnamon Rolls
\$29 per person

Sanctuary Brunch*

Chef Attended Omelet Bar
Breakfast Sausage on a Biscuit with Roasted Pepper Hollandaise
Scrambled Eggs, Honey Cured Bacon
Smoked Salmon-Cream Cheese, Cucumber, Tomato, Caper, Pickled Onion, Focaccia
Baby Cake Potatoes
Fruit and Berry Display, Yogurt and Granola
Assorted Stuffed Breakfast Muffin
\$30 per person

The Executive*

Chef Attended Omelet Bar, Shrimp Cocktail
Chef Carved Prime Rib
Honey Smoked Salmon Display with Capers, Tomatoes
Pickled Onion, Cucumber
Classic Eggs Benedict, Croissant French Toast
Maple Sausage Links and Applewood Bacon
Hash Browns Fruit and Berry Display
Assorted Breakfast Breads
\$46 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.**

All prices are subject to a 25% service charge and 4% sales tax.

LUNCH BUFFETS

All Luncheons Include 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, Carnitas and Braised Chicken Thighs

Pico De Gallo, House Made Guacamole, Sour Cream

Mexican Style Rice and charro's frijoles

Southwest Salad

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 Peppitas

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

\$10 per person

Fruit Display

Sliced Pineapple, Cantaloupe, Honeydew, Mixed Berries

Honey Yogurt Dip

\$10 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

\$12 per person

Smoked Salmon Display

Honey Smoked Salmon, Capers, Tomatoes

Pickled Onion, Cucumber

\$12 per person

Cold Seafood Bar*

Tiger Shrimp Cocktail, Poached Lobster Salad

Smoked Scallops, Split Crab Legs and Claws

Assorted Sauces

\$24 per person

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PASSED HORS D'EUUVRES

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

Caprese Crostini (V)

Heirloom Tomatoes, Burrata, Basil
Balsamic
\$4.5 per piece

Steak Canape*

Whipped Boursin, Truffle Vinaigrette
6.50 per piece

Shrimp Cocktail (GF)

Poached Tiger Shrimp
Cocktail Sauce
\$5.50 per piece

Hawaiian Tuna Poke*

Pineapple, Jalapeño, Red Onion
Avocado, Won Ton, Sweet Chili
\$ 6.50 per piece

Stuffed Shrimp (GF)

Bacon Wrapped Shrimp, Stuffed with
Gouda, Topped with Sriracha BBQ
\$6.00 per piece

Pan Seared Pork Pot Stickers

With Teriyaki Sauce
Green Onions
\$ 5.00 per piece

Stuffed Mushroom (V, GF)

Spinach, Artichoke, Garlic Cream Cheese
Toasted Panko
\$ 5.00 per piece

Braised Beet Bruschetta (V)

Whipped Goat Cheese, Toasted Hazelnuts
Crostini
\$ 4.50 per piece

Petite Beef Wellingtons*

Tenderloin Tips and Mushroom Duxelle
Wrapped in Puff Pastry
\$6.00 per piece

Fried Pork Belly

Slow Braised and Breaded
Green Chili Jam
\$5.50 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

Roasted Butternut Squash and Kale Salad

Cranberries, Pomegranate, Spiced Walnuts, Goat Cheese
Served with Maple Cider Vinaigrette and White Balsamic Vinaigrette

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 GF V

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

Harvest Salad V

Spring Greens, Onion, Cucumber, Grape Tomatoes
Feta Cheese, Croutons
Served with Ranch and White Balsamic Vinaigrette Dressings

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BUFFET DINNERS

~Choose one Frist Course item to be served to all Guests~

BBQ at Sanctuary

Texas Style Smoked Brisket, St. Louis BBQ Pork Ribs
Glazed BBQ Chicken-Honey Chipotle BBQ Sauce
Warm Potato Salad with Bacon, Cheddar, Green Chilis
Creamed Corn with Roasted Peppers, Pepperjack
Fried Okra
Sanctuary Desserts
\$40 per person

The Sanctuary Classic*

Roasted New York Strip with Au Poivre
Blackened Salmon-Spanish Rice, Saffron Beurre Blanc
Creamy Tuscan Chicken-Garlic, Spinach, Tomato
Garlic Mashed Potatoes, Parmesan Roasted Brussel Sprouts
Sanctuary Desserts
\$44 per person

Royal Gorge*

Chef Carved Prime Rib with Au Jus and Creamy Horseradish
Grilled Scottish Salmon with Lemon Beurre Blanc
Chicken Fricassee with Mushroom Chicken Volute Sauce
Garlic and Herb Yukon Mashed Potatoes
Lemon Scented Basmati Rice, Fried Brussels Sprouts
Grilled Jumbo Asparagus with Roasted Garlic Oil
Limoncello Cake and Triple Chocolate Flourless Cake
\$50 per person

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PLATED ENTREES

~Choose one First Course item to be served to all the Guests~

7 oz. Filet Mignon* GF

Garlic and Herb Mashed Potatoes, Seasonal Vegetables, Served with a Cabernet Demi-Glace
\$54 per person

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

Grilled Scottish Salmon*

Mediterranean Couscous, Garlic Asparagus, Served with Vera Cruz Sauce
\$48 per person

Seared Mahi Mahi* GF

Roasted Tomato Risotto, Charred Corn, Green Chili's, Served with Pimentón Beurre Blanc
\$50 per person

Chicken Fricassee GF

Seasonal Vegetables, Garlic Mash Potatoes, Served with Mushroom Chicken Volute
\$46 per person

12 oz. Bone-In Pork Chop* GF

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

\$48 per person

Colorado Lamb* GF

Roasted New Potatoes, Grilled Summer Squash, Served with Romesco
\$58 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

\$34 per person

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

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DESSERTS

All Desserts are \$8 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

Limoncello Cake

Topped with Fresh Berries

Triple Chocolate Flourless Cake GF

with Chocolate Sauce

Bourbon Chocolate Pecan Pie

Chantilly Cream

Chocolate Raspberry Cake GF DF

Macerated Berries

Cheesecake Bites

Assorted Beignets

BAR OPTIONS

Hosted Bar Packages

Per Person charge for Unlimited Drinks
Wine Service during Dinner is included with
a 4 Hour Package Minimum

Call Package

One Hour - 33
Two Hours - 38
Three Hours - 43
Four Hours - 54
Five Hours - 62
Six Hours - 79

Premium Package

One Hour - 37
Two Hours - 43
Three Hours - 49
Four Hours - 62
Five Hours - 72
Six Hours - 82

Wines by the Glass

See Wine List for Selections

Hosted on Consumption

CALL - 11 per glass
Premium - 14 per glass

Non-Alcoholic Beverages

Soft Drinks, Juices and Bottled Water

Hosted Per Hour

One Hour - 3
Two Hours - 6
Three Hours - 9
Four Hours - 12
Five Hours - 15
Six Hours - 18

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

11 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

14 per drink

Beer

Coors Original, Coors Light & Bud Light

Hosted on Consumption

8 per drink

Colorado Micro Brews, Stella Artois
Corona, White Claw

Hosted on Consumption

10 per drink

Signature Drinks

We do accommodate signature drinks and
special requests, ask your event manager for
more information.

WINE LIST

CALL WINE

STELLA ROSA
FOLONARI, PINOT GRIGIO
OYSTER BAY, SAUVIGNON BLANC
BUTTERFIELD STATION, CHARDONNAY
ONE HOPE, CHARDONNAY
MCMANIS, MERLOT
LINE 39, PINOT NOIR
MURPHY GOODE, RED BLEND
PIATTELLI, MALBEC
CARTLIDGE & BROWNE, MERLOT
AVALON, CABERNET
CARMEL ROAD, CABERNET
SIMI, CHARDONNAY

MOSCATO ASTI, ITALY - 36
DELLE VENEZIE, ITALY - 36
MARLBOROUGH, NEW ZEALAND - 36
SONOMA, CALIFORNIA - 36
CALIFORNIA - 36
LODI, CALIFORNIA - 36
MONTEREY, CALIFORNIA - 36
SONOMA, CALIFORNIA - 36
MENDOZA, ARGENTINA - 36
SONOMA, CALIFORNIA - 36
NAPA VALLEY, CALIFORNIA - 36
MONTEREY, CALIFORNIA - 36
SONOMA, CALIFORNIA - 36

PREMIUM WINE

KING ESTATE, PINOT GRIS
CHARLES KRUG, SAUVIGNON BLANC
KIM CRAWFORD, SAUVIGNON BLANC
CHALK HILL, CHARDONNAY
FREEMARK ABBEY, CHARDONNAY
7 CELLARS, CHARDONNAY
LA CREMA, PINOT NOIR
MONTINORE, PINOT NOIR
CLINE CASHMERE, RED BLEND
MAURITSON, ZINFANDEL
ALEXANDER VALLEY, MERLOT
SMITH & HOOK, CABERNET
SEBASTIANI, CABERNET
BROWNE FAMILY VINYARDS, MALBEC

WILLAMETTE VALLEY, OREGON - 46
NAPA VALLEY, CALIFORNIA - 50
MARLBOROUGH, NEW ZEALAND - 46
SONOMA, CALIFORNIA - 46
NAPA VALLEY, CALIFORNIA - 50
ARROYO, CALIFORNIA - 48
SONOMA, CALIFORNIA - 46
WILLAMETTE VALLEY, OREGON - 46
SONOMA, CALIFORNIA - 48
DRY CREEK, CALIFORNIA - 50
ALEXANDER VALLEY, CALIFORNIA - 46
CENTRAL COAST, CALIFORNIA - 46
SONOMA, CALIFORNIA - 46
COLUMBIA VALLEY, WASHINGTON - 48

2024 EVENT PRICING SHEET

CLUBHOUSE

	MONDAY - THURSDAY	FRIDAY	SATURDAY	SUNDAY
PEAK SEASON MAY 1 - OCTOBER 31	\$9,000	\$12,000	\$14,000	\$11,000
OFF PEAK SEASON** JAN 2 - APRIL 30 NOV 1 - DEC 30	\$7,000	\$11,000	\$13,000	\$10,000

INCLUDED:

This charge covers six hours of the Clubhouse and Terrace with standard set-up and teardown. Along with access to two ready rooms, two hours prior to your event start time. Tables, chairs, full length linens, votives, card boxes, easels, table numbers, china, flatware, stemware, Champagne toast, event manager, tasting for two, planning meeting and a rehearsal are all included.

PAVILION

MONDAY - SUNDAY

PEAK SEASON MAY 1 - OCTOBER 31	\$4,500
OFF PEAK SEASON** JAN 2 - APRIL 30 NOV 1 - DEC 30	\$2,500

INCLUDED:

This charge covers the use of adding the Pavilion for ceremony and dancing. Along with standard set-up and teardown. Tables, chairs, full length linens and market lights are all included. 45 degrees dec - march dancing

**** ALL HOLIDAYS, INCLUDING SUNDAYS ON HOLIDAY WEEKENDS, WILL BE CHARGED PEAK SEASON, SATURDAY EVENING PRICING ****

**** CLOSED ON THANKSGIVING, FRIDAY & SATURDAY AFTER THANKSGIVING, CHRISTMAS EVE, CHRISTMAS DAY, BOXING DAY, NEW YEARS EVE & NEW YEARS DAY****

FOOD & BEVERAGE MINIMUMS

All Food & Beverage is provided through Sanctuary and the following minimums must be met for the event.

PEAK Season (Refer to Dates Above).....\$9,500.00 plus 24% service charge and 4.0% tax
 Off PEAK Season (Refer to Dates Above).....\$6,000.00 plus 24% service charge and 4.0% tax
 If Food and Beverage minimums are not met, the Client/Organization will be charged for any deficiency

**** GRATUITY IS NOT INCLUDED, YET APPRECIATED ****