

# SANCTUARY GOLF COURSE EVENTS PACKET

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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

\$32 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

\$38 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

\$38 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

## **Artisanal Cheese & Fruit Display**

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

\$12 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'oeuvres

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

# *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 First 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  
\$46 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  
\$52 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  
\$62 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

\$67 per person

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

## Grilled Scottish Salmon\*

Mediterranean Couscous, Garlic Asparagus, Served with Vera Cruz Sauce

\$58 per person

## Halibut GF

Roasted Tomato Risotto, Charred Green Beans, Served with Ginger Lime Beurre Blanc

\$62 per person

## Chicken Fricassee GF

Seasonal Vegetables, Garlic Mash Potatoes, Served with Mushroom Chicken Volute

\$56 per person

## 12 oz. Bone-In Pork Chop\* GF

Yukon Potatoes, Caramelized Onion and Bacon Hash, Brussels Sprouts

Served with Apple Chutney

\$58 per person

## Pasta Primavera V

Charred Peppers, Broccolini, Roasted Tomato, Mushrooms, Garlic Pecorino, Creamy Pesto

\$40 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

\$44 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 - 44  
Three Hours - 55  
Four Hours - 66  
Five Hours - 77  
Six Hours - 88

### Premium Package

One Hour - 42  
Two Hours - 56  
Three Hours - 70  
Four Hours - 84  
Five Hours - 98  
Six Hours - 112

## Wines by the Glass

See Wine List for Selections

### Hosted on Consumption

CALL - 12 per glass  
Premium - 16 per glass

## Non-Alcoholic Beverages

Soft Drinks, Juices and Bottled Water

### Hosted Per Hour

One Hour - 4  
Two Hours - 8  
Three Hours - 10  
Four Hours - 15  
Five Hours - 20  
Six Hours - 24

## Call Liquor

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

### Hosted on Consumption

12 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

16 per drink

## Beer

Coors Original, Coors Light & Bud Light

### Hosted on Consumption

9 per drink

Colorado Micro Brews, Stella Artois  
Corona, White Claw

### Hosted on Consumption

11 per drink

## Signature Drinks

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

# Wine List

## CALL - \$36

BENVOLIO, PINOT GRIGIO	FRIULI, ITALY
PINE RIDGE, CHENIN BLANC VIOGNIER WHITE BLEND	LODI CALIFORNIA
OYSTER BAY, SAUVIGNON BLANC	MARLBOROUGH, NEW ZEALAND
FRANCIS COPPOLA DIAMOND, CHARDONNAY	CALIFORNIA
ONE HOPE, CHARDONNAY	SONOMA CALIFORNIA
BOGLE, MERLOT	CALIFORNIA
LINE 39, PINOT NOIR	MONTEREY, CALIFORNIA
EDUCATED GUESS	CALIFORNIA
THE SEEKER, RED BLEND	MENDOZA, ARGENTINA
PIATTELLI, MALBEC	MENDOZA, ARGENTINA
SHANNON RIDGE, CABERNET	LAKE COUNTY, CALIFORNIA
CARMEL ROAD, CABERNET	MONTEREY, CALIFORNIA

## PREMIUM - \$48

KING ESTATE, PINOT GRIS	WILLAMETTE VALLEY, OREGON
BEZEL BY CAKEBREAD, SAUVIGNON BLANC	PASO ROBLES, CALIFORNIA
KIM CRAWFORD, SAUVIGNON BLANC	MARTINBOROUGH, NEW ZEALAND
SIMI, CHARDONNAY	SONOMA, CALIFORNIA
FREEMARK ABBEY, CHARDONNAY	NAPA VALLEY, CALIFORNIA
LA CREMA, PINOT NOIR	SONOMA, CALIFORNIA
KINGS RIDGE, PINOT NOIR	WILLAMETTE VALLEY, OREGON
CLINE CASHMERE, RED BLEND	SONOMA, CALIFORNIA
SEGHEISIO, ZINFANDEL	SONOMA, CALIFORNIA
ALEXANDER VALLEY, MERLOT	ALEXANDER VALLEY, CALIFORNIA
DAOU, CABERNET	PASO ROBLES, CALIFORNIA
QUILT, CABERNET	NAPA VALLEY, CALIFORNIA
PARALLELE 45 COTES DU RHONE ROUGE	RHONE VALLEY, FRANCE

## SPARKLING - \$36

J.P. CHENET, BRUT ROSE	LANGUEDOC-ROUSSILLON, FRANCE
LUNETTA, PROSECCO	VENETO, ITALY
POEMA, BRUT CAVA	PENEDES, SPAIN

# 2026 Event Pricing

## CLUBHOUSE

	MONDAY - THURSDAY	FRIDAY	SATURDAY	SUNDAY
OFF PEAK SEASON NOVEMBER 1 - APRIL 30	\$6,000	\$10,000	\$11,000	\$9,000
PEAK SEASON MAY 1 - OCTOBER 31	\$12,500	\$16,500	\$20,500	\$14,500

### INCLUDED:

This fee includes six hours of event time in the Clubhouse and Terrace with extra set-up and teardown time. Along with access to two ready rooms, two hours prior to your event start time. Valet, tables, chairs, full length linens from four fabric choices, votives, china, flatware, stemware, a Sanctuary Event Manager, planning meeting, coffee and hot tea bar.

## PAVILION

### MONDAY - SUNDAY

OFF PEAK SEASON NOVEMBER 1 - APRIL 30	NOT INCLUDED	<b>INCLUDED:</b> The Pavilion includes standard set-up and teardown. Tables, chairs, full length linens and market lights are all included.
PEAK SEASON MAY 1 - OCTOBER 31	INCLUDED	Weather must be 45 degrees and above for Nov - April 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.

OFF PEAK Season (Refer to Dates Above).....\$6,000.00 plus 25% service charge and 4.0% tax

PEAK Season (Refer to Dates Above).....\$11,500.00 plus 25% 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 \*\***