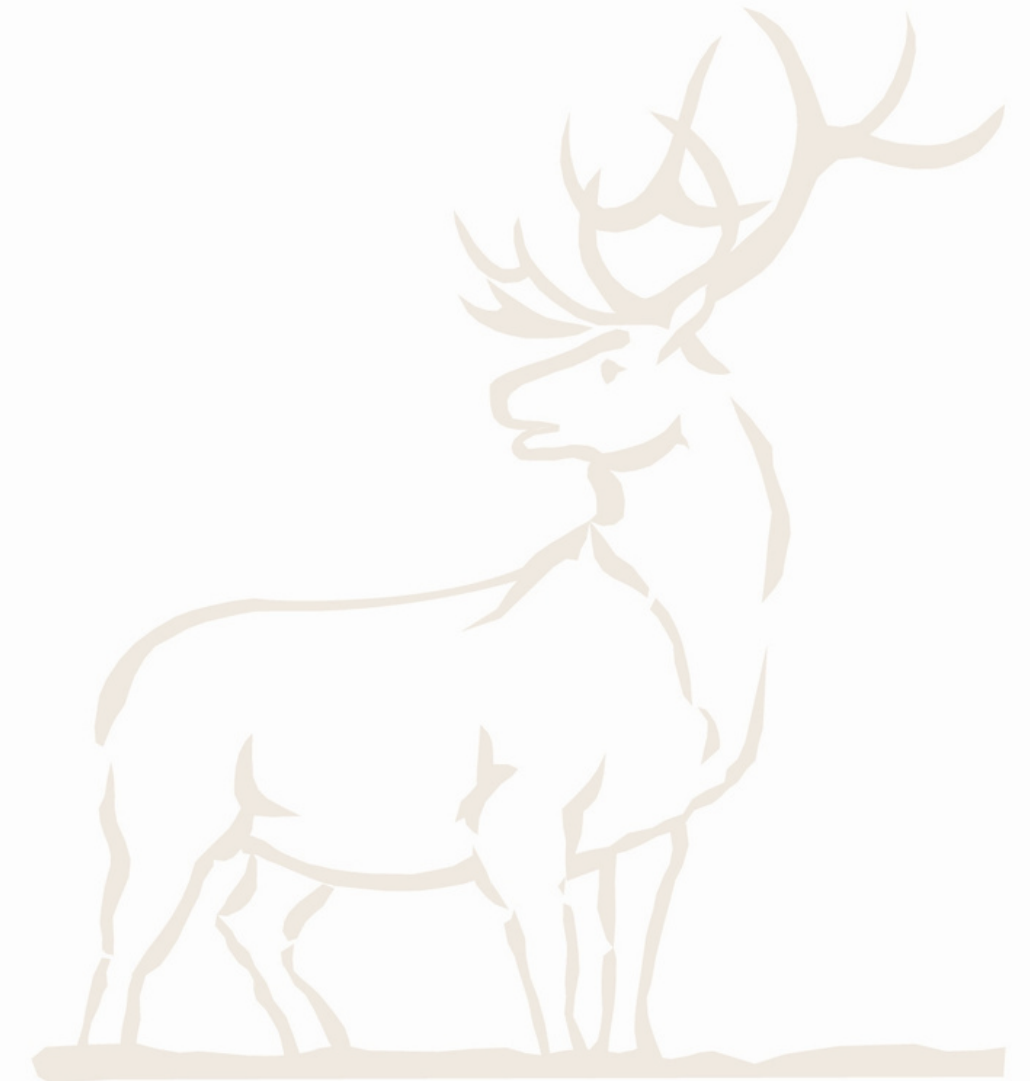




SANCTUARY



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Sedalia, Co 80135
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[instagram.com/sanctuarygolfcourse](https://www.instagram.com/sanctuarygolfcourse)

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About Sanctuary

Sanctuary Golf Course is a wedding venue located in Sedalia, CO.

Surrounded by captivating views of the Rocky Mountains, this idyllic venue offers a remarkable backdrop for couples to host the wedding event of their dreams. The property's dedicated team of event staff will work diligently to ensure that every element of the celebration is carefully considered and expertly executed.

At Sanctuary Golf Course, couples can enjoy the warmth of the sun while still covered under the outdoor Pavilion for a romantic ceremony service and dance reception.

The Great Room is a versatile open-plan space that can be transformed to suit your reception vision. For a sophisticated cocktail hour, you and your loved ones can gather along the Terrace at sunset.

Throughout the day, you and your wedding party will have access to the property's luxurious locker room suites. These secluded rooms provide you with ample space to prepare for your festivities.

The team at Sanctuary Golf Course will work with you to make your joyous day a success. Our event consultants will be on hand to answer questions and to provide you with a stress-free experience. Set-up and clean-up services will be provided, allowing you to relax without worrying about the smaller details.

Event items such as audio equipment, tables, chairs, linens, barware, china and flatware will be available for use on the day. Other elements such as complimentary champagne toast, valet, cake cutting, coffee service and event execution will be taken care of, ensuring a seamless experience.

Book a private tour at calendly.com/sanctuarygolfcourse

We look forward to showing you the view!



Weddings at Sanctuary

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 as you exchange your vows to one another.

With the covered 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. Anticipating your expertly prepared dinner in the Great Room.

Included in your wedding package are the following:

- Complimentary valet parking for your guests
- Votive candles to enhance your centerpieces
- Gold flatware, glass stemware and bone china
- Standard floor length linens and napkins in four textures and the color of your choice
- Complimentary cake cutting and coffee & tea service
- Complimentary champagne toast
- Complimentary tasting for the couple (For Weddings booked before February 1st the same year of event)
- Professional Sanctuary event consultants to help lead you through the planning and coordination of your perfect wedding day
- Ceremony rehearsal with the assistance of our Sanctuary event consultants

2026 Wedding & Event Pricing Sheet

CLUBHOUSE

PAVILION

	MONDAY - THURSDAY	FRIDAY	SATURDAY	SUNDAY	MONDAY - SUNDAY
OFF PEAK SEASON NOVEMBER 1 - APRIL 30	\$6,000	\$10,000	\$11,000	\$9,000	Included - Ceremony Only
PEAK SEASON * MAY 1 - OCTOBER 31	\$12,500	\$16,500	\$20,500	\$14,500	Included - Ceremony and Dancing*
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. Weddings also include champagne toast, one hour rehearsal and a tasting for two (For weddings booked before February 1st, the same year of event).				INCLUDED: The Pavilion includes standard set-up and teardown. Tables, chairs, full length linens and market lights are all included. *Dancing is unavailable in the pavilion when evening temperatures are cast 45 degrees or lower.

* 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. HOLIDAY DECOR IS INSTALLED

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 ****

Locker Room Menu

Minimum order for six guests

Snack Table - 12

Turkey Wraps, Avocado Aioli, Kettle Chips and Carmelized Onion Dip

Oktoberfest - 8

Pretzel Rolls, Beer Cheese Dip, Dijon Mustard, White Cheddar Popcorn

Cheese & Fruit Platter - 12

Artisanal Cheese, Berries, Assorted Nuts, French Baguette, Assorted Crackers

Lighter fare - 11

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

Tex-Mex - 14

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

Late Night Snack

Minimum order of 50 pieces

Assorted Flatbread Pizza - 15

Pepperoni, Cheese, Veggie

Poutine - 8

French Fries, Cheeses Curds, Brown Gravy

Jumbo Pretzel Bar - 9

Jumbo Pretzel, Beer Cheese Dip, Grain Mustard, Cinnamon Cream Cheese

Slider Bar - 18

Grilled Kobe Beef, Aged Cheddar, Shredded Lettuce, Tomato, Grilled Hawaiian Bun

Milk and Cookies - 8

Chocolate Chip, Macadamia Nut, Snickerdoodle

Build-Your-Own S'mores station - 8

Marshmallows, Graham Crackers and Hershey Chocolate

Chips & Dips - 9

Assorted Chips, Salsa, Guacamole and Queso

Prices will be finalized September 1st 2025 for 2026 Weddings and Events



Hors d'ourves

A minimum order of 50 pieces, then ordered in increments of 25. Prices are per piece.

Vegetarian

Served Cold

Avocado Toast (V, DF) - 5

Pickled Onion Bruschetta, Crostini

Caprese Crostini (V) - 4.5

Heirloom Tomatoes, Burrata, Basil, Balsamic

Brussels and Apple Canape (V) - 4.5

Endive, Walnut, Pomegranate

Balsamic Blueberry Crostini (V, DF) - 4.5

Goat Cheese, Mint, Candied Walnuts

Artichoke Pepper Relish (V) - 5

Ricotta, Sundried Tomato Pesto, Pine Nut, Pita Chip

Goat Cheese Stuffed Peppadew (V, GF) - 4.5

Salsa Verde

Served Hot

Edamame Dumpling (V, DF) - 5.5

Roasted Edamame Puree, Yuzu Soy

French Onion Stuffed Mushroom (V, GF) - 5

Gruyere, Panko

From the Sea

Served Cold

Seared Tuna (GF,DF) - 7

Cabbage, Pickled Radish, Cucumber, Wasabi Aioli, Sesame

Shrimp Ceviche (GF, DF) - 6

Cucumber, Lime, Jalapeno, Tomatillo, Tostada

Fried Oyster - 6

Pico, Chipotle Aioli

Smoked Salmon Canape - 7

Dill Cream Cheese, Capers, Pickled Radish, Pumpernickel

Snow Crab (GF, DF) - 7

Avocado, Preserved Lemon, Chili Flake

Lobster Deviled Eggs (GF, DF) - 7.5

Crispy Panchetta

Served Hot

Stuffed Shrimp (GF) - 6

Bacon Wrapped Shrimp, Gouda, Sriracha BBQ

Lobster Mac and Cheese Bites - 7

From the Land

Served Cold

Peppered Steak Canape* - 6.5

Smoked Onion Jam, Horseradish Cream, Crostini

Balsamic Fig Jam Crostini - 6

Humboldt Fog, Basil, Crispy Prosciutto

Served Hot

Crispy Pork Belly (GF, DF)- 5.5

Gochujang, Kimchi

Croquetas de Jamón - 5.5

Serrano Ham, Manchego, Calabrian Aioli

Smoked Pork (GF) - 5.5

Polenta Cake, Jalapeno Jam

Short Rib Empanada - 6.5

Charred Red Pepper Chimichurri

Jerk Chicken Skewer (GF, DF) - 6.5

Charred Peppers and Onions, Grilled Pineapple

Surf and Turf* (GF, DF) - 7

Grilled Tenderloin, Seared Scallop, Harissa

Prime Rib Slider - 7

Apple Slaw, Honey BBQ

Lamb Lollipop* (GF)- 8

Lemon, Garlic, Green Goddess

Hors d'ourves Displays

Crudit  Display - 12

Seasonal Vegetables, Ranch Dressing, Roasted Garlic Hummus

Artisanal Cheese & Fruit Display - 12

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

Charcuterie Board - 12

Variety of Cured Meats, Italian Cheeses, Garlic Bread Sticks, Marinated Vegetables

Baked Brie Display - 12

Baked In Puff Pastry, Brie Wheel, Berry Compote, Mixed Berries, Assorted Crackers

*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.

Prices will be finalized September 1st 2025 for 2026 Weddings and Events



First Course Salads

All entrees will be served with freshly baked rolls and trio of whipped butters.
Please select one salad to offer your guests and two dressing options.

Chop House Salad (GF)

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

Spinach Salad (V, GF)

Pickled Onions, Mixed Berries, Madarin Oranges, Candied Walnuts, Goat Cheese
Prickly Pear Vinaigrette

Arugula and Roasted Grape Salad (V, GF)

Endive, Pickled Fennel, Manchego, Almond, Pomegranate Reduction
Honey Champagne Vinaigrette

Apple Salad (V, GF)

Kale, Quinoa, Brussels, Dried Cherry, Pecan, Feta
Lemon Poppyseed Dressing

Harvest Salad (V)

Spring Greens, Cucumber, Red Onion, Grape Tomatoes, Feta, Croutons
White Balsamic Vinaigrette

Little Gem Salad

Pancetta, Humboldt Fog, Charred Tomatoes, Fried Onion
Avocado Dressing

Greek Salad (GF)

Romaine, Banana Peppers, Tomato, Olive, Chickpea, Salami, Feta
Red Wine Vinaigrette

Plated Entrée

Select two proteins and one vegetarian option for your menu.

Entrees

8oz Filet (GF) - 67*

Boursin Mashed Potatos, Broccolini
Cabernet Demi-Glace

14oz NY Strip (GF) - 72*

Truffle Scallop Potatoes, Grilled Asparagus
Au Poivre

Red Snapper (DF) - 60*

Sweet Pepper and Olive Orzo, Grilled Summer Squash
Puttanesca

Grilled Salmon (GF) - 58*

Roasted Tomato Risotto, Charred Green Beans
Lemon Dill Beurre Blanc

Herb Chicken Breast (GF, DF) - 56*

Roasted Sweet Potatoes, Charred Green Beans
Bacon Agrodolce

Sear Halibut (GF) - 62*

Kale Quinoa, Roasted Baby Carrot
Saffron Beurre Blanc

Grilled Mahi-Mahi (GF, DF) - 58*

Charred Scallion, Lemon Basmati, Grilled Asparagus
Vera Cruz

Chicken Marsala (GF) - 56*

Roasted Red Potatoes, Broccolini, Mushroom, Caper

Cajun Spiced Chicken Breast (GF) - 56*

Crispy Sweet Potato, Chipotle Butter, Roasted Corn
Shishito, Tomatillo

Bone-In Grilled Pork Chop (GF) - 58*

Polenta, Fried Brussels
Balsamic Apple Glaze

Add Ons

Blue Cheese Crust (GF) - 5

4oz Lobster Tail (GF)- 25*

4oz Grilled Shrimp (GF) - 18*

4oz Roasted Wild Mushrooms (GF) - 7

Oscar (GF) - 25

Vegetarian

Grilled Vegetable Wellington (V) - 44

Zucchini, Portabella, Onion, Tomato, Spinach, Fontina

Puff Pastry, Marinara, Cous Cous

Pasta Primavera (V) -40

Charred Peppers, Broccolini, Roasted Tomato,

Mushrooms, Garlic, Pecorino, Creamy Pesto

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

Kid's Menu

Chicken Tenders, Mac & Cheese, French Fries

Served with Fruit and Berries - 22

Can be made vegan and/or 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.

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Sanctuary Buffet

Pair two proteins with two starches and two vegetables to customize your buffet - 64
Each additional protein, starch, vegetable - 16/12/10

Proteins & Sauces

Chef Carved Prime Rib (GF)*
Horseradish, Au Jus

Chef Carved Tenderloin of Beef (GF)*
Hunter Sauce

Onion Crusted New York Strip (GF)*
Au Poivre

Beef Bourguignon (GF)
Stewed Vegetable Red Wine Jus

12-Hour Smoked Brisket (GF, DF)
Braised Beef Au Jus

Scottish Salmon (GF)*
Lemon-Dill Beurre Blanc

Grilled Mahi-Mahi (GF, DF)
Veracruz

Seared Halibut (GF)
Crab Spinach Cream

Chicken Coq Au Vin (GF, DF)
Red Wine Mushroom Chicken Jus

Chicken Piccata (GF)
Shallot Caper Beurre Blanc

Grilled Pork Chops (GF, DF)*
Roasted Apple Chutney

Smoked Baby Back Ribs (GF, DF)
Whiskey BBQ

BBQ Glazed Chicken Breast (GF, DF)
Carolina Gold BBQ

Starches

Garlic Mashed Potatoes (GF)
Au Gratin Potatoes (GF)
Herb Roasted New Potatoes (GF, DF)
Bacon & Onion Potato Hash (GF, DF)
Roasted Sweet Potatoes (GF, DF)
Roasted Tomato Risotto (GF)
Mediterranean Cous cous (DF)
Herb Basmati Rice Pilaf (GF, DF)
White Cheddar Mac

Vegetables

Grilled Jumbo Asparagus (GF, DF)
Charred Green Beans (GF, DF)
Garlic Broccolini (GF, DF)
Corn Succotash (GF)
Roasted Baby Carrots (GF, DF)
Cauliflower Au Gratin (GF)
Fried Brussel Sprouts (GF, DF)
Grilled Summer Squash (GF, DF)

*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.
Prices will be finalized September 1st 2025 for 2026 Weddings and Events



Bar Packages

Hosted Bar

Per Person Charge for Unlimited Drinks

Includes: Liquors from Call or Premium Package, Two Red Wines and Two White Wines, Beers, and Non-Alcoholic Beverages

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

Wine Service During Dinner is Included
with a Four Hour Package Minimum

Non-Alcoholic

Soft Drinks, Juices and Bottled Water

One Hour - 4
Two Hours - 8
Three Hours - 12

Four Hours - 16
Five Hours - 20
Six Hours - 24

Available Liquor

Call

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

Premium

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

Cash & Consumption

Beer

Coors Original, Coors Light & Bud Light
Hosted on Consumption
9 per drink

Colorado Micro Brews, Stella Artois & Corona
Topo Chico
Hosted on Consumption
11 per drink

Wines by the Glass

Hosted on Consumption
Call - 12 per glass
Premium - 16 per glass

Call Liquor

Hosted on Consumption
12 per drink

Premium Liquor

Hosted on Consumption
16 per drink

Wine List

Call - Bottle Price \$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, Pinot Noir	Napa Carneros, North Coast, California
The Seeker, Red Blend	Mendoza, Argentina
Piattelli, Malbec	Mendoza, Argentina
Joel Gott, Cabernet	Lake County, California
Carmel Road, Cabernet	Monterey, California

Premium - Bottle Price \$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
Seghesio, 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 - Bottle Price \$36

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

Creative Partners

In order to serve our clients and guests with the best service, Sanctuary has created a supplier list for your additional event needs based on recommendations from our clients and past experience. Each supplier offers a high level of service and guarantees customer satisfaction. Clients are not required to use the vendors on this list; however, all vendors must be approved by Sanctuary prior to booking.

DJ'S

Seamless Entertainment - seamlessentertainment.com
TH Entertainment - th-entertainment.com
Elite Entertainment - myelitedj.com
EC Entertainment - ecentertainment-events.com
The Jason Gregory - thejasongregory.com
Dancing Shoes - dancinshoesdj.com
The Get Down (DJ) - thegetdownco.com
Ignight Entertainment - ignightentertainment.com

LIVE MUSIC & ENTERTAINMENT

Hipster Mama Productions - hipstermamaproductions.com

BAKERIES & DESSERTS

The Makery - themakery.com
Gateaux - gateauxpastries.com
Intricate Icings - intricateicings.com
Elegant Bakery - 303-322-7708
Treatery- treaterydenver.com
HipPOPs - hippops.com
Yours Truly Cupcake - yourstrulycupcake.com
Gelato & Co - gelatoeco.com

FLORIST

Fairytale Floral - fairytalefloralco.com
Simply Petals - simplypetals.flowers
Perfect Petal - theprecfectpetal.com
Statice Floral - staticefloral.com
Newberry Brothers - newberrybrothers.com
Fearless Florals - fearlessfloralsco.com
Studio Prive - priveeventdesign.com/petals
The Flower Shop - theflowershopco.com

PHOTOGRAPHERS

Hey Love Photography - heylovephotos.com
Golden Moments - goldenmomentsco.com
Danna Frost - dannafrostophotography.com
Mallory Munson Photography - mallorymunson.com
Elevate Photography- elevatephotography.com
David Lynn Photography - davidlynnphoto.com
Hannah Quintana - hannahquintana.com
Simone Schiess Photography - simoneschiess.com
Studio JK Photography- studiojk.com
Blue Orchid Photography - bop-stacyfirkus.com
White Buffalo Photography - whitebuffalophoto.com

VIDEOGRAPHERS

Autumn Leaves - autumnleavesvideo.com
Majestik Films - majestikfilms.com
Chris Daley - denverweddingfilms.com
Chris Rassmussen - chrisrasmussenfilms.com
Foster Creative - wearefostercreative.com

DECOR, DANCEFLOORS, PHOTOBOOTH

Bear Aesthetics - bearaestheticevents.com
Elite Entertainment - myelitedj.com
MiHi Entertainment - mihiphotobooth.com
Design Works - designworksevents.com
Ignite Entertainment - ignightentertainment.com
Rythm EFX - rythmefx.com
Newberry Brothers - newberrybrothers.com
Studio Prive - priveeventdesign.com/petals

LODGING/TRANSPORTATION CONSULTANT

Engaged Sourcing - Kye Lyles - 720-935-7686

HOTEL ACCOMODATIONS

Kimpton Claret Hotel - 983-999-0415
Hilton Garden Inn Park Meadows - 303-824-1556
Marriott South at Park Meadows - 303-925-0004
Tru By Hilton - 303-799-1800
Hyatt Regency Denver Tech Center - 303-714-4637

TRANSPORTATION

Arrow Stage Lines - arrowstagelines.com
Jay's Valet - jaysvalet.com
Hermes Worldwide - hermesworldwide.com

OFFICIANTS

(Colorado does not require an officiant to sign marriage license)

Matt Morgan - 720-466-7613
Reverend Kim Tavendale - 720-432-1650
Elevate Wedding Officiant - 720-819-5118

PET SERVICES

Plus the Pups - pupplusone.com

2026 Sanctuary Cost Estimate

Wedding, Ceremony and Reception with Plated Dinner

Peak Season

Saturday Evening 5:00pm-11:00pm

100 Guests

Cocktail Hour with Hot and Cold Butler- Passed Hors d'Oeuvres

4 Hors d'Oeuvres per Person

\$25 per Person*

Two Course Plated Dinner

\$67 per Person*

Hosted Bar Package for 5 Hours (Post Ceremony)

Call Cocktails, Domestic and Premium Beers, and Wine

Wine Service during Dinner

\$77 per Person*

Estimated Food and Beverage	\$16,900
25% Service Charge	\$4,225
4% Sales Tax	\$676
Facility Rental	\$20,500
Estimated Sanctuary Total	\$42,301

*Estimate based on average menu costs. Estimate can be customized upon request.

Service Charge May Increase.

Gratuity not included, yet appreciated



Frequently Asked Questions

Booking & Payment Schedule

I'm not ready to book but can I hold an event date? Yes, we may hold a date for 7 days without a deposit.

How do I book my event date? To officially book your date we will send you a contract which is due 1 week from the date sent along with the initial deposit.

What is the payment schedule? The \$2,500 deposit is due with the signed contract; deposit is nonrefundable and non-transferable to another date. 3 months prior to your event the balance of the facility rental is due. 2 weeks prior to your event the estimated catering total is due.

Décor/Vendors

Can I use candles to decorate the room? Colorado law requires that all candles must be in votive candleholders, hurricane lamps, or vases. Only LED Candles are permitted in the ceremony/pavilion area.

When can my florist arrive to decorate? The clubhouse will be available for your vendors to arrive and set up five hours prior to your ceremony or event start time on the day of the wedding.

Which complimentary linens can I choose from? All linen is rented from Colorado Party Rentals. You may choose from a select number of napkins and floor length linens in a variety of color. Please speak with your Event Manager about which linens are available to you complimentary. Upgraded chargers linens, overlays, chair covers, chair rentals, etc. are available at an additional cost.

Is there someone available to help put out place cards, favors, etc.? Your Event Manager is available to assist putting out place cards, favors, candles or signage. Centerpieces, heavy decor and light decor should be handled by your florist.

Are we required to use vendors on the list? You are not required to use the recommended vendors; however, all vendors must be approved by Sanctuary.

Rehearsal / Locker Rooms

What day/time will the rehearsal be? Please plan on attending the rehearsal the day before your wedding from 2:00-3:00pm. Times are subject to change up until one week prior to event. Wedding party and family should be advised to arrive 15 minutes prior to the rehearsal.

Who attends the rehearsal? The officiant, wedding party, readers, parents and any family part of the processional.

When are locker rooms available for the Wedding Party to arrive? The locker rooms are utilized during the daytime by our golfing guests. They are available to the wedding party two hours prior to the ceremony start time in Peak Season and five hours prior in the Off Peak Season.

Can we have food in the locker rooms while we are getting ready? The Chefs at Sanctuary are happy to provide snacks and beverages in the locker rooms while the wedding party is getting ready. Please speak to your Event Manager about a specific menu. Sanctuary does not allow any outside food or beverage to be brought on – site.

Food and Beverage

When do I schedule my tasting? All wedding tastings will take place in our off-season, while the golf course is closed (November – April). Once Sanctuary finalizes the tasting schedule, an Event Manager will reach out to you with specific dates to choose from. In addition, because our tastings are private events, Sanctuary asks for your flexibility during the scheduling process!

Can I offer my guests more than one entrée for dinner? You may offer your guests three entrée choices, with one of those choices being a vegetarian option. Please include the menu options on the response cards that are sent with your invitations. Please note your Event Manager will need to know in advance exactly how many of each entrée was ordered. The escort cards you create will need to clearly identify what menu option each guest will have.

How many butler passed hors d'oeuvres do I need for a cocktail hour? Our Chef suggests 3 – 5 pieces per person for a one-hour cocktail hour.

How do you accommodate food allergies and special meal requests? We take allergies very serious. Please speak to your Event Manager about adjustments to your specific menu.

Do you offer a children's meal? If you are offering your guests a plated entrée, Sanctuary will provide a children's menu (for your guests under 12 years of age) of a Fruit Cup, Chicken Fingers, French Fries, and Macaroni and Cheese.

Do I need to provide meals for our vendors (photographer, videographer, band, or DJ)? Most vendors would like to have dinner available during the event. Please double check your vendor contracts to verify their expectations.

Is there a cake cutting fee? No, our staff will cut and serve the cake at no additional cost.

Can wine be served at the table during dinner? Yes, wine can be served tableside in addition to being offered at the bar. The wine served tableside is available when the four hour hosted package is purchased or when priced by the bottle from our wine list.

Can we bring in our own alcohol? No, our liquor licensed prohibits any outside alcohol on property. All of the alcohol Sanctuary brings in must be purchased through us from a licensed distributor.

Are we able to take shots? No, Sanctuary has a no shot policy. All liquor must be served on the rocks.

When do you need our final count of guests? The final count is required 1 week prior to the event.

Pictures

Can I take pictures on the golf course? Pictures can be taken in all areas close to the clubhouse. However, high-heeled shoes may NOT be worn on the greens or tees and carts are not available.

Can I bring my photographer to see the site before the wedding? Yes, but please make an appointment with your Event Manager before coming out to the course.

Payment & Details Schedule

1 Week After the Contract Has Been Sent

\$2,500.00 deposit due with signed copy of contract.

6 Months Prior To Your Event

Schedule a time to choose linens with Colorado Party Rentals, preferably before your food tasting so you can have them delivered for your tasting and see them in our space.

303.781.1111, or you can schedule an appointment on Calendly at <https://cpartyrentals.com/contact-us/>

3-6 Months Prior To Your Event

Your private planning meeting should be scheduled. During this private meeting we will go over all your details including your diagram and Banquet Event Order.

90 Days Prior To Your Event

First installment due- this is the remaining balance of your facility rental.

5-6 Weeks Prior To Your Event

All details in RED on Banquet Event Order and diagram to be determined PRIOR to final details meeting.

4 Weeks Prior To Your Event - Final Details Meeting

Menu finalized, including: bar, hors d'oeuvres, first course, entrée or buffet choice, vendor meals and late night snacks.

Estimated head count for all food/beverage options listed above.

Final diagram adjustments due along with any linen order changes.

Complete list of vendors, contact information and set-up/arrival times.

Arrival/ departure times of any scheduled outside transportation.

Final timeline of reception: welcome, toasts, cake cutting, dances, etc.

2 Weeks Prior To Your Event

Second installment due- this is your full food and beverage cost and must be paid in full.

10 Days Prior To Your Event

Seating chart document (provided by Sanctuary) due, to include:

- number of seats needed at each guest table
- meal choice selection of each guest, including all special meals—vegetarian, gluten free,
- all underage/non-drinking guests noted with (*) next to name
- any highchair and booster seat locations noted with (HC) next to name

5 Days Prior To Your Event

Guaranteed number of guests with all final food and beverage counts by 12 PM.

The Day Before Your Event

Drop off; guest book, programs, decorations and escort cards (make sure meal choices are indicated by a letter, stamp, etc.; also make sure escort cards are in alphabetical order by last name—not in table order) All items need to be unwrapped from their container/packaging.

After Your Event

We will send you a final bill with either the final balance due or a refund check for any overpayment. This will depend on any changes/additions made after you paid your second installment. We will let you know if there are any items left behind. Please pick these items up in a timely manner! Unless we make other arrangements with you, any items left over will be donated after 2 weeks.

