

## ***Naturally Inspiring. . .***

### ***Weddings by Cheyenne Mountain Resort***

*Congratulations on your upcoming wedding!  
We are honored that you are considering Cheyenne Mountain Resort  
as the location for your celebration.*

*Cheyenne Mountain Resort offers beautifully appointed ballrooms, an outdoor lake with sandy beaches, an outdoor pavilion, terraces with mountain views and a majestic golf course.*

*Nestled in the shadows of the Rocky Mountains lies this naturally inspiring backdrop for your wedding day. Whether you dream of an intimate gathering of 50 or an elaborate affair of 500, you will find a setting that compliments the size and style of your wedding.*

## ***Naturally Accommodating . . .***

*It's the biggest day of your life. Make sure it's as unforgettable as you've always dreamed. From every detail of the ceremony, reception, and accommodations our catering event manager will help you create the perfect celebration for you and your guests.*

### ***Our Wedding Receptions include:***

- ◆ *Four Butler Passed Hors D Oeuvres with White Glove Service*
- ◆ *One Garden Vegetable Crudités & One Domestic and Imported Cheese Display*
  - ◆ *Champagne Toast for all Guests*
- ◆ *Four Course Dinner, Lavish Hors d Oeuvre Reception or Dinner Buffet*
  - ◆ *Cake Cutting Service*
  - ◆ *Hurricane Globe Centerpieces with White Candles*
    - ◆ *Ivory Linens and Napkins*
    - ◆ *Wooden Parquet Dance Floor*
  - ◆ *Deluxe Sleeping Room for the Bride & Groom*
    - ◆ *Breakfast Room Service for Bride & Groom*
    - ◆ *Preferred Guest Room Rates for your Guests*
  - ◆ *Complimentary Valet & Self Parking for all Guests*

***. . Ask us about Naturally Green Weddings, Bridal Showers,  
Rehearsal Dinners, Wedding Ceremonies and Day after Brunches. . .***

*Wedding Packages are designed for a minimum of 50 or more guests.  
Applicable service charges and sales tax will be added to all items.  
All prices are subject to change.*

## ***Wedding Reception Hour***

***Garden Vegetable Crudité***  
*Poblano Ranch and Bleu Cheese Dips*

***Domestic and Imported Cheese Display***  
*Lavosh and Fruit Garnish*

## ***Butler Passed Hors d Oeuvres***

*Please Select Four*

### ***Cold Hors D Oeuvres***

*Rare Seared Ahi Tuna on Wonton Crisp, Wasabi Mayo*  
*Poached Asparagus & Boursin Wrapped in Smoked Salmon*  
*Brie with Toasted Walnuts and Seasonal Berries*  
*Smoked Duck Tartlet, Golden Barbecue Sauce*  
*Marinated Artichoke Caprese Skewers*  
*Shrimp and Bay Scallop Canapé*  
*Rare Seared Beef on Crostini, Horseradish Aioli*

### ***Hot Hors D Oeuvres***

*Mikado Shrimp Spring Roll, Hot Sweet Chili Sauce*  
*Chicken Tika Skewer, Raita*  
*Petite Beef Wellington, Peppercorn Demi*  
*Petite Chicken Cordon Bleu, White Wine Cream*  
*Greek Spanakopita, Sweet Cucumber Dill Sauce*  
*Indian Vegetable Samosa*  
*Wild Mushroom Phyllo Triangle*  
*Petite Lump Crab Cake, Creole Remoulade*  
*Vegetable Spring Roll, Soy Scallion Sauce*

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## ***Plated Wedding Dinners***

*Enjoy a selection of one small plate, one soup or salad and one dinner entrée.*

*All include Artisan baked rolls with herb butter, freshly brewed coffee, decaffeinated coffee, ice tea and a selection of herbal teas.*

### ***Small Plates***

#### ***Onion Confit and Goat Cheese Tart***

*Tawny Port Demi-Glace*

#### ***Trio of Seared Garlic Prawns***

*Roasted Tomato Compote*

#### ***Pistachio Crusted Terrine of Duck***

*Strawberry Balsamic Syrup*

### ***Soup or Salads***

*Select both a soup and salad for an additional \$5 per person*

#### ***Caramelized Onion Bisque with Asiago Crostini***

#### ***Mediterranean Wedding Soup***

*Israeli Couscous and Fresh Spinach*

#### ***Roasted Green Chile and Corn Chowder***

#### ***Mesclun Greens and Cucumber Salad***

*Baby Roma Tomato, Garlic Croutons, Creamy Herb Dressing*

#### ***Boston Bibb & Brie***

*Fresh Strawberries and Raspberry Vinaigrette*

#### ***Classic Caesar Salad***

*Fresh Parmesan and Garlic Croutons*

#### ***Roasted Chile Apple Bouquet***

*Candied Pecans and Gourmet Greens*

### ***Intermezzo***

*Please Select One*

*Pineapple Mojito Sorbet*

*Raspberry Sorbet, Splash of Chambord*

*Absolute Lemon Vodka Sorbet, Twist of Lemon, Fresh Mint*

*Valencia Orange Sorbet, Touch of Grand Mariner*

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## ***Wedding Dinner Entrees***

*All dinner entrees are escorted by Chef's selection of appropriate starch and vegetable.  
When two entrée selections are chosen, the highest entrée price will apply.*

### **Seared Fillet of Salmon**

*Mango Chipotle Relish \$63*

### **Gremolata Crusted Pacific Sea Bass**

*Pinot Grigio Reduction \$62*

### **Brie and Herb Stuffed Chicken**

*Raspberry Puree \$59*

### **Chicken Anglaise**

*Viognier Lemon Essence \$59*

### **Colorado Filet of Beef**

*Peppercorn Demi \$69*

### **Rocky Mountain Buffalo Strip Steak**

*Ancho Chile Emulsion \$62*

### **Charbroiled Apple Pork Loin**

*Calvados Jus \$60*

### **Grilled Vegetable Purse**

*Tomato Garlic Purée \$59*

### **Portobello and Buffalo Mozzarella Napoleon**

*Balsamic Drizzle \$59*

### **Beef Tenderloin and Fillet of Salmon**

*Tarragon Scented Hollandaise \$72*

### **Romano Crusted Breast of Chicken and Seared Prawns**

*Roasted Garlic Cream \$74*

### **Beef Tenderloin and Seared Breast of Chicken**

*Forest Mushroom Demi \$68*

### **Petite Filet and Garlic Prawns**

*Smoked Tomato Béarnaise \$79*

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## **Wedding Dinner Buffets**

*All wedding buffet dinners include Artisan baked rolls with herb butter, freshly brewed coffee, decaffeinated coffee, ice tea and a selection of herbal teas.*

### **The Terrace View Buffet**

*Enjoy a selection of one soup, two salads, two entrees, two vegetables and one starch  
\$65 per person*

### **The Pavilion Buffet**

*Enjoy a selection of one soup, two salads, two entrees, two vegetables, one starch  
and one action station*

*Includes a display of truffles and chocolate dipped strawberries*

*\$80 per person*

### **The Mountain View Wedding Buffet**

*Enjoy a selection of one soup, three salads, three entrees, two vegetables, one starch  
and one action station*

*Includes milk chocolate fountain with delectable dippers*

*\$95 per person*

### **Buffet Soups**

*Caramelized Onion Bisque, Asiago Crostini*

*Mediterranean Wedding Soup, Israeli Couscous & Fresh Spinach*

*Roasted Green Chile and Corn Chowder*

*Sherried Lobster Bisque (add \$2 per person)*

### **Buffet Salads**

*Classic Caesar Salad, Parmesan Croutons, Traditional Dressing*

*Mozzarella and Tomato Salad, Fresh Basil, Herb Vinaigrette*

*Tossed Field Greens, Garlic Croutons, Grape Tomatoes, Crumbled Gorgonzola*

*Balsamic Vinaigrette, Creamy Herb Dressing, Raspberry Vinaigrette*

*Carrot and Fennel Slaw*

*Orzo, Feta and Imported Olive Salad*

*Mosaic of Fresh Seasonal Fruits*

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## ***Buffet Dinner Entrées***

*Seared Fillet of Salmon, Chardonnay Caper Cream*

*Grilled Tuna Steak, Pacific Island Salsa*

*Chicken Anglaise, Lemon Pepper Butter*

*Seared Breast of Chicken, Cabernet-Mushroom Reduction*

*Grilled Chicken Achiote, Tamarind-Honey Mustard*

*Smoked Pork Tenderloin, Mission Fig Compote*

*Roast New York Sirloin, Cipolini Onion Jus*

*Grilled Flat Iron Steak, Gorgonzola Scallion Butter*

*Vegetable Lasagna Napoleon*

## ***Buffet Vegetables***

*Haricot Verts and Julienne Carrots*

*Ratatouille*

*Lemon Garlic Asparagus*

*Roasted Root Vegetables*

*Medley of Seasonal Vegetables*

## ***Buffet Starches***

*Potato Dauphinoise*

*Roasted Red Bliss Potatoes with Herbs*

*Yukon Gold Garlic Mashed Potatoes*

*Creamy Mushroom Polenta*

*Sun-Dried Tomato Risotto*

*White & Wild Rice Medley*

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## ***Buffet Action Stations***

### ***Raw Bar***

*Iced Gulf Shrimp  
Oysters on the Half Shell  
Blackened Crab Claws  
Lemon, Cocktail Sauce and Creole Remoulade*

### ***Pasta Sauté***

*Angel Hair, Penne and Tortellini  
Gulf Shrimp, Italian Sausage, Grilled Chicken Breast, Prosciutto  
Bocconcini Mozzarella, Assorted Vegetables  
Spicy Marinara and Alfredo Sauces  
Tomato Basil Garlic Bread*

### ***Wok***

*Pad Thai, Sticky Rice, Traditional Asian Vegetables  
Chicken Breast, Marinated Steak, Gulf Shrimp  
Thai Chili Sauce, Ginger Scallion Soy*

### ***Carving Station***

*Please Select One*

#### ***Roast Breast of Turkey***

*Orange-Cranberry Chutney*

#### ***Salmon Wellington***

*Smoked Tomato Béarnaise*

#### ***Honey Baked Virginia Ham***

*Spicy Brown Mustard*

#### ***Slow Roasted Prime Rib of Beef***

*Au Jus, Creamy Horseradish*

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## ***Wedding Hors d oeuvre Reception***

*All wedding receptions include freshly brewed coffee, decaffeinated coffee, ice tea and a selection of herbal teas.*

***Select Five Stations for \$75 per person***

***Select Six Stations for \$95 per person***

### ***Eden Station***

*Chef's Selection of Soup*

*Tossed Field Greens, Garlic Croutons, Grape Tomatoes, Crumbled Gorgonzola*

*Balsamic Vinaigrette, Creamy Herb Dressing, Raspberry Vinaigrette*

*Sweet and Hot Asian Cucumber Salad*

*Grilled Chicken Pasta Salad*

*Mozzarella and Tomato Salad, Fresh Basil, Herb Vinaigrette*

*Artisan Rolls and Herb Butter*

### ***Mumbai Station***

*Indian Vegetable Samosa*

*Chicken Tika Skewers, Raita*

*Garlic Naan and Hummus*

### ***Caribbean Station***

*Coconut Crusted Shrimp, Tropical Salsa*

*Jamaican Jerk Chicken, Mango Chutney*

*Charbroiled Island Steak Skewers, Caramelized Onion Rum Glaze*

### ***Kowloon Station***

*Thai Spring Rolls*

*Chicken Satay*

*Steamed Pork Dumplings*

*Traditional Asian Sauces*

### ***Lafayette Station***

*Iced Gulf Shrimp*

*Oysters on the Half Shell*

*Blackened Crab Claws*

*Lemon, Cocktail Sauce and Creole Remoulade*

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**Neuchâtel Fondue**

*Fondue of Asiago  
Fondue of Colorado Stout and Cheddar  
Rustic Bread Cubes and Pita  
Crudit  of Chilled Vegetables*

**Pasta Saut **

*Angel Hair, Penne and Tortellini  
Gulf Shrimp, Italian Sausage, Grilled Chicken Breast, Prosciutto  
Bocconcini Mozzarella, Assorted Vegetables  
Spicy Marinara and Alfredo Sauces  
Tomato Basil Garlic Bread*

**Wok Station**

*Pad Thai, Sticky Rice, Traditional Asian Vegetables  
Chicken Breast, Marinated Steak, Gulf Shrimp  
Thai Chili Sauce, Ginger Scallion Soy*

**Carving Station**

*Please Select One*

**Roast Breast of Turkey**  
*Orange-Cranberry Chutney*

**Salmon Wellington**  
*Smoked Tomato B arnaise*

**Honey Baked Virginia Ham**  
*Spicy Brown Mustard*

**Slow Roasted Prime Rib of Beef**  
*Au Jus, Creamy Horseradish*

*Wedding Packages are designed for a minimum of 50 or more guests.  
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All prices are subject to change.*

## ***Naturally Green Wedding . . .***

*When hosting a green, eco-friendly wedding at Cheyenne Mountain Resort, you can take pleasure in knowing that the Resort has been named an official Partner Member of the Green Hotels Association. Cheyenne Mountain Resort is committed to protecting the environment through a Resort wide program of water conservation, energy saving and waste reducing practices as well as other eco friendly actions.*

*Cheyenne Mountain Resort has partnered with vendors who provide many organic and sustainable products that are committed to operating in a manner which reduces their impact on the environment. In many cases, ingredients will be sourced as locally as seasons permit from farmers and manufacturers which maintain sustainable practices.*

### ***Wedding Reception Hour***

#### ***Garden Vegetable Crudité***

*Poblano Ranch Dip*

#### ***Colorado Specialty Cheese Display***

*Lavosh and Fruit Garnish*

#### ***Four Butler Passed Hors d'Oeuvres***

*Pueblo Mesa Onion Confit and Goat Cheese Tart, Tawny Port Demi-Glace  
Rare Seared Colorado Beef on Crostini, Horseradish Aioli  
Organic Bacon Wrapped Chicken, Apple Pico de Gallo  
Wild Mushroom Phyllo Triangle*

### ***Plated Wedding Dinners***

*All plated dinners are three courses which include artisan rolls and organic creamy butter. Our Executive Chef will pair organic vegetables and starch based on seasonal availability. When two entrée selections are chosen, the highest entrée price will apply.*

#### ***Soups***

*Creamy Carrot and Dill Crème Fraiche  
"San Luis Valley" Three Onion Gratinée  
Roasted Butternut Squash Bisque*

#### ***Salads***

*Heirloom Tomato Caprese Salad  
Organic Field Greens with Ruby Red Grapefruit and Colorado Goat Cheese  
Roasted Baby Beets and Spicy Chicory with Rustic Blue Cheese*

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## ***Green Wedding Dinner Entrees***

### ***Colorado Honey Glazed Salmon***

*Whole-Grain Mustard \$68*

### ***Pecan Crusted "Durango" Bass***

*Wildflower Butter \$68*

### ***Cornmeal Dusted Colorado Red Trout***

*Red Pepper Herb Butter \$67*

### ***Pine Nut Crusted Chicken Breast***

*Basil Pesto infused Basmati \$65*

### ***Free Range Chicken Breast***

*Glazed Front Range Peaches \$65*

### ***All Natural Filet Mignon***

*Goat Cheese/Béarnaise \$76*

### ***All Natural Rib-Eye***

*Balsamic Glazed Shallots \$72*

### ***Petite Filet and Salmon***

*Tarragon Scented Hollandaise \$86*

### ***Mushroom and Wild Rice Cake***

*Red Pepper Coulis \$65*

*Take a step towards environmental stewardship by hosting Trinity Oaks Wines, from Trinchero Family Estates, a 100% sustainable California Vineyard. For every bottle sold Trees for the Future plants a tree in a developing community around the world. One bottle, one tree program, one small step to a greener tomorrow...*

*Our Catering Event Manager will guide you through maintaining a green, eco friendly ceremony and reception. We can recommend specialized vendors for stationary utilizing recycled paper and non toxic ink, hair and make-up artists using organic and natural products and florists using live plants or flowers with no pesticide or formaldehydes. Also naturally included are bakeries preparing cakes with organic products, linens and chair covers that are made with natural fibers and 100% cotton, suggestions for favors that are eco logically conscious, transportation in an eco-limousine, hybrid SUV or on a bicycle built for two. This will truly be a naturally inspiring celebration. . .*

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## ***The First Day Brunch***

*(50 person minimum)*

*Freshly Squeezed Orange, Cranberry & Apple Juices*  
*Seasonal Fresh Fruit and Berries*  
*Strawberry & Melon Parfait with Passion Fruit Cream*  
*Assorted Breakfast Bakeries and Bagels*  
*Baked Brie en Crôte, Fresh Berries*  
*Classic Caesar Salad*  
*Spinach and Pancetta Salad, Roasted Garlic Pasta Salad*  
*Traditional Eggs Benedict*  
*Cream Cheese Blintzes, Raspberry Coulis*  
*Macadamia Crusted Chicken, Mango Chipotle Relish*  
*Champagne Poached Salmon Fillet, Grapefruit Béurre Blanc*  
*Scalloped Potatoes Gratinée*  
*Fresh Seasonal Vegetables*  
*Chef's Selection of Petite Desserts*  
*Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Herbal Teas*  
*\$35 per person*

### ***Buffet Enhancements***

*Chef Attendant fee of \$75.00 per chef to apply*

### ***Omelet Station***

*Farm Fresh Eggs, Egg Whites and Egg Beaters with Choice of Fillings:*  
*Mushrooms, Tomatoes, Onions, Bell Peppers, Cheddar and Swiss Cheese, Virginia Ham*  
*\$9.00 per person*

### ***Waffle Station***

*Fresh Berries, Chopped Pecans, Vermont Maple Syrup, Whipped Cream and Butter*  
*\$8.00 per person*

### ***Carving Stations***

#### ***Roast Breast of Turkey (Serves 50)***

*Orange-Cranberry Chutney, Artisan Rolls \$225*

#### ***Salmon Wellington (Serves 30)***

*Smoked Tomato Béarnaise \$225*

#### ***Honey Baked Virginia Ham (Serves 50)***

*Spicy Brown Mustard, Artisan Rolls \$260*

#### ***Slow Roasted Prime Rib of Beef (Serves 40)***

*Au Jus, Creamy Horseradish, Silver Dollar Rolls \$350*

*Wedding Packages are designed for a minimum of 50 or more guests.*

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## ***Beverage Selections***

### ***Premium Brands Bar***

*Hosted Bar: \$7<sup>50</sup> per drink; Cash Bar: \$9<sup>00</sup> per drink*

*Ketel One Vodka  
Bombay Sapphire Gin  
Mount Gay Eclipse Rum  
1800 Reposado Tequila*

*Maker's Mark Bourbon  
Johnnie Walker Black Label Scotch  
Crown Royal Canadian Whiskey*

### ***Superior Brands Bar***

*Hosted Bar: \$6<sup>50</sup> per drink; Cash Bar: \$7<sup>75</sup> per drink*

*Stolichnaya Vodka  
Tanqueray Gin  
Captain Morgan Spiced Rum  
José Cuervo Especial Tequila*

*Jack Daniel's Tennessee Whiskey  
Johnnie Walker Red Label Scotch  
Seagram's V.O. Canadian Whiskey*

### ***Resort Brands Bar***

*Hosted Bar: \$5<sup>50</sup> per drink; Cash Bar: \$6<sup>50</sup> per drink*

*Smirnoff Vodka  
Bombay Gin  
Bacardi Light Rum  
Sauza Gold Tequila*

*Jim Beam Bourbon  
Dewars Scotch  
Canadian Club Whiskey*

*All bars include the following:*

*Cheyenne Mountain Resort Wines \$5<sup>50</sup> each (Hosted); \$6<sup>50</sup> each (Cash)  
\*Chardonnay, Pinot Grigio, White Zinfandel, Merlot and Cabernet Sauvignon  
Domestic Beer Selections \$4<sup>25</sup> each (Hosted); \$5<sup>00</sup> each (Cash)  
\*Coors Light, Budweiser, Miller Lite, Sharps (non-alcoholic)  
Premium Beer Selections \$5<sup>00</sup> each (Hosted); \$6<sup>00</sup> each (Cash)  
\*Fat Tire by New Belgium, Beehive by Bristol, Heineken, Amstel Light  
Soft Drinks, Juices, Mineral Water \$2<sup>75</sup> each (Hosted); \$3<sup>25</sup> each (Cash)*

### ***Hourly Hosted Bar Options (per person)***

	<i><b>Premium Brands</b></i>	<i><b>Superior Brands</b></i>	<i><b>Resort Brands</b></i>	<i><b>Beer, Wine &amp; Soda</b></i>
<i>First Hour</i>	<i>\$16<sup>00</sup></i>	<i>\$14<sup>00</sup></i>	<i>\$12<sup>00</sup></i>	<i>\$10<sup>00</sup></i>
<i>Second Hour</i>	<i>\$12<sup>00</sup></i>	<i>\$11<sup>00</sup></i>	<i>\$10<sup>00</sup></i>	<i>\$8<sup>00</sup></i>
<i>Third Hour</i>	<i>\$10<sup>00</sup></i>	<i>\$9<sup>00</sup></i>	<i>\$8<sup>00</sup></i>	<i>\$7<sup>00</sup></i>
<i>Fourth Hour</i>	<i>\$8<sup>00</sup></i>	<i>\$7<sup>00</sup></i>	<i>\$6<sup>00</sup></i>	<i>\$6<sup>00</sup></i>
<i>Additional Hours</i>	<i>\$7<sup>00</sup></i>	<i>\$6<sup>00</sup></i>	<i>\$5<sup>00</sup></i>	<i>\$5<sup>00</sup></i>

*Each bar is subject to a \$10<sup>00</sup> Bartender Fee for the first four hours of service.  
Each additional hour is subject to a \$25<sup>00</sup> Bartender Fee.*

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## ***Additional Beverage Selections***

*Amaretto Di Saronno  
Bailey's Irish Cream*

*Grand Marnier  
Kahlua*

### ***Premium Wine Tier***

*Trinity Oaks, St. Helena, California*

*Substitute for Cheyenne Mountain Resort Wines for \$7<sup>50</sup> per glass*

*Chardonnay  
Pinot Grigio  
Riesling*

*Pinot Noir  
Cabernet Sauvignon*

### ***Premium Specialty Bars*** *\$9<sup>00</sup> per drink*

*Mochatini  
Key Lime Martini  
Tiramisu Martini*

*French Martini  
Cosmo a l'Orange  
Pomegranate Martini*

*Premium Vodka and Gin Martinis*

*Vodka Luges are available starting at \$375<sup>00</sup>*

*Mojito  
Caiparhiña  
Rum Runners*

*Margaritas  
Mai-Tais  
Hurricanes*

### ***Kegs of Beer***

*Domestic Keg Beer \$350.<sup>00</sup>*

*Premium Keg Beer \$375.<sup>00</sup>*

*Premium Specialty Bars require dedicated bartenders.  
Each bar is subject to a \$100<sup>00</sup> Bartender Fee for the first four hours of service.  
Each additional hour is subject to a \$25<sup>00</sup> Bartender Fee.*

### ***Cheyenne Mountain Resort Liquor Policy***

*The sale and service of alcoholic beverages are regulated by the state of Colorado. As a licensee, Cheyenne Mountain Resort is accountable for the administration of these regulations. Therefore, as the sole licensed purveyor for the property, all liquor must be purchased from Cheyenne Mountain Resort.*

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## *Additional Beverage Selections*

<b>White Wine</b>		<b>Red Wine</b>	
<b><i>White Zinfandel</i></b>			
Sycamore Lane	\$25.00	<b><i>Pinot Noir</i></b>	
		Mondavi Private Select	\$30.00
		Robert Mondavi Reserve	\$49.00
		Kendall-Jackson	\$38.00
		Irony Pinot Noir	\$46.00
<b><i>Gewurztraminer/Riesling</i></b>			
Chateau St Michelle Riesling	\$30.00		
Jekel Gewurztraminer	\$32.00		
<b><i>Fumé/Sauvignon Blanc</i></b>			
Geysler Peak Sauvignon Blanc	\$31.00	<b><i>Imported Reds</i></b>	
Chateau St Jean Fumé Blanc	\$34.00	Mouton Cadet Bordeaux Rouge, France	\$29.00
White Haven Sauvignon Blanc	\$42.00	Monte Antico Sangiovese, Italy	\$31.00
		Monsanto Chianti Classico Riserva	\$62.00
<b><i>Pinot Grigio</i></b>			
Sycamore Lane	\$25.00	<b><i>Merlot</i></b>	
Ruffino Lumina	\$34.00	Sycamore Lane	\$25.00
		Sterling Vintner's Collection	\$34.00
		Clos du Bois	\$45.00
		Carmen Reserve	\$36.00
		Sterling Napa Valley	\$52.00
		Frei Brothers Merlot	\$47.00
<b><i>Imported Whites</i></b>			
Mouton Cadet Blanc	\$29.00	<b><i>Shiraz/Syrah</i></b>	
Picard Vouvray	\$35.00	Red Knot Shiraz	\$37.00
Louis Jadot Pouilly Fuissé	\$58.00	Jade Mountain Syrah	\$41.00
<b><i>Chardonnay</i></b>			
Sycamore Lane	\$25.00	<b><i>Zinfandel</i></b>	
Sterling Vintner's Collection	\$33.00	Rosenblum	\$36.00
Frei Brothers	\$32.00		
Kendall-Jackson	\$35.00	<b><i>Cabernet Sauvignon</i></b>	
Sonoma Cutrer Russian River	\$51.00	Sycamore Lane	\$25.00
Jordan	\$68.00	Rutherford Ranch	\$39.00
Grgich Hills	\$85.00	Louis Martini	\$36.00
		Estancia	\$38.00
		Kendall Jackson	\$42.00
		Robert Mondavi	\$59.00
		Jordan Alexander Valley	\$90.00
		Stags Leap	\$85.00
		Silver Oak Alexander Valley	\$115.00
<b><i>Champagne &amp; Sparkling Wine</i></b>			
Private Cuvée	\$25.00		
Korbel Brut, California	\$33.00		
Schramsberg Blanc de Noir, California	\$62.00		
Moet & Chandon White Star, France	\$80.00		
Taittinger, France 375ml	\$39.00		
Moet & Chandon Nectar Rose, France	\$95.00		

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All prices are subject to change.*



## ***Cheyenne Mountain Resort Wedding Policies***

**BANQUET MENUS:** Menu selections are requested 30 days prior to your scheduled event. Our Catering Staff will assist you in customizing a menu for your special needs.

**OVERSET:** The Resort will set 5% over the guarantee for private dining groups up to 250 guests.

**PRICES:** Prices quoted may be subject to change, given market fluctuations. Patron grants the right to the Resort to raise prices accordingly or to make reasonable substitutions on the menu and agrees to pay such increased prices and to accept substitutions.

**EVENT SCHEDULING:** Daytime receptions are scheduled from 11:00AM and 4:30PM. Evening receptions are scheduled between 6:00PM and 12:00AM. Access to the ceremony and reception site for decoration prior to the scheduled starting time is subject to availability and may require an additional charge.

**FUNCTION ROOMS:** The Resort reserves the right to move an event to banquet/meeting rooms other than those appearing on the Event Orders should there be a significant increase or decrease in the number of guests. If a change from the original room set-up is requested on the day of the function, a labor charge will be added to the banquet check. Function guests will be admitted to the banquet room and expected to depart at the times stated on the Event Orders.

**WEATHER:** For functions scheduled outdoors, Cheyenne Mountain Resort will make a decision to relocate your function to an indoor location, based on weather forecast and conditions, three (3) hours prior to the start time.

**FOOD:** All food items must be supplied and prepared by the Resort. Due to current health regulations, food may not be brought in from outside the Resort nor taken from the Resort premises by the sponsor or any of the sponsor's guests, after it has been prepared and served.

**GUARANTEE:** A guarantee number of attendance is due for all events by 12:00pm, three (3) business days prior to the scheduled event. If a final guarantee is not provided, then the attendance listed on the contract will be used as the guarantee figure. All charges will be based upon the guarantees or the actual number of attendees served, whichever is larger. When two (2) entrée selections are chosen for a plated function, the highest entrée price will apply. Place cards are required to designate entrée selections to the banquet staff. Vegetarian and Kosher meals are available, with advance notice. An additional food surcharge of \$2.00 per person/ per half hour (plus applicable sales tax and taxable service charge), will apply when an hors d'oeuvres or buffet function surpasses 2 hours.

**BEVERAGE:** The Cheyenne Mountain Resort as a licensee and is the only authority licensed to sell and/or serve liquor for consumption on the premises. Therefore, no alcohol can be brought onto the licensed property. The Resort reserves the right to discontinue any and all service in the event of blatant or willful disregard for the law on the part of the event sponsor or guests in attendance. In addition we require cocktail servers for bars. Our standard is one bartender for every 75 guests and one cocktail server for every 50 guests.

**CENTERPIECES / DECORATIONS:** Floral arrangements and centerpieces may be brought in from an outside vendor. However, a cleaning fee of \$150.00 will apply if confetti, potpourri or glitter is used for decorating. No rice, bird seed or non soluble products can be thrown without authorization from Cheyenne Mountain Resort. Due to our environment and safety regulations no sparklers or open flamed candles are allowed within the Resort.

**LINEN, CHINA, DECORATIONS AND FAVORS:** Cheyenne Mountain Resort will provide ivory linens and napkins as well as our banquet china. Wedding favors, place cards and additional decorations are the responsibility of the guest and/or wedding planner to store, place and remove at the conclusion of the event. Cheyenne Mountain Resort staff will assist in placing these items on your behalf, labor fees start at \$50.00 per staff member, per hour. Arrangements will need to be made with your Catering Event Manager in advance.

**SEATING:** Seating is arranged in oval tables of 10 for all meal functions. Other seating arrangements are available where equipment and space permit. Setup fees for staging, dance floor, lighting, power and dressing rooms are assessed dependent on client needs and requirements. Labor charges may be assessed for additional staffing and extensive setup.

**SIGNS/DECORATIONS:** All signs, displays and decorations are subject to the approval of Cheyenne Mountain Resort and the Colorado Springs Fire Department. All signs must be printed in a professional manner. Cheyenne Mountain Resort will not permit the affixing of anything to the walls, floors, or ceilings with nails, staples, adhesives, or any other substance without specific permission and supervision from the Catering Event Manager. Any costs to repair or clean Resort property as a result of self installation will be added to the final bill.

**SHIPPING AND RECEIVING PACKAGES:** The customer is responsible for the arrangements and all expenses of shipping materials, merchandise, or any other items to and from the Resort. All boxes may be retrieved through our Business Service Center. We will accept packages up to one week in advance of the event. Handling Fees will apply for all packages shipped to and from the Resort through the Resort Shipping Department.