

LUNCH & DINNER

FEES AND CHARGES

~ Please note: credit cards are not accepted for payment ~

1. USAGE FEE:

Includes use of the *Main Residence* or *Carriage House* and use of our glassware, dishware, Flatware, banquet tables & chairs, standard linen quantity, and an on-site event captain.

Non-profit Organizations & Government Agencies

(You must provide your non-profit tax identification number)

	Tuesday through mid-day Friday	Mid-day Friday through Saturday evening
0-50 guests	\$300	\$600
51 + guests	\$450	\$900

Corporate and Personal

	Tuesday through mid-day Friday	Mid-day Friday through Saturday evening
0-50 guests	\$600	\$1,200
51 + guests	\$900	\$1,800

2. LABOR, SERVICE, AND NON-ALCOHOLIC BEVERAGE, PER GUEST: **\$13.50**

3. LABOR: PRE-DINNER RECEPTION SERVING FOOD OR BEVERAGE, PER GUEST: **\$ 3.50**

4. SECURITY CHARGES:

- **Administrative Fee:** **\$50.83**
- **State Trooper hourly rate (two hour minimum):** **\$80.33**

5. PER GUEST FOOD PRICES ARE FOUND ON THE FOLLOWING PAGES.

- **PLEASE NOTE:** You will be billed directly by the caterer for the food and this payment is due the day of your event.

6. MISCELLANEOUS FEES AND CHARGES WHICH MAY APPLY:

Holiday and Holiday Weekend surcharge	\$500.00
Additional event time, per hour	\$125.00
Additional set-up time, per half hour	\$ 75.00
47" LCD TV	\$175.00
DVD Player	\$ 25.00
Multimedia Projector	\$ 75.00
Lectern, Microphone	\$ 50.00 - 150.00
Conference Phone	\$ 25.00
Piano Rental	\$125.00
Cake Cutting & Service Charge	\$100.00
Formal Coat Check	\$100.00
Tablecloths, beyond standard set-up	\$10.00 each

PLEASE ASK TO SEE OUR CURRENT SEASONAL MENUS

~ GF = GLUTEN FREE

~ V = VEGAN

SIDE SALADS

Market Garden Salad 6 GF V
mixed greens, seasonal vegetables, vinaigrette / creamy herb

Caesar Salad 6
romaine, garlic crouton, tomato, parmesan, lemon garlic dressing

Pacific Coast Salad 7 GF V
pea shoots, napa cabbage, carrots, radish, scallions,
ginger sesame dressing

Bistro Salad 8 GF
baby greens, candied walnuts, dried cherries, fig chevre,
champagne vinaigrette

~ Gratuity Not Included ~ Customized Menus Available ~

~ There may be a surcharge for groups of less than 30. ~

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ENTRÉES

----- Sea -----

Nicoise Salad	24	GF	Chardonnay
mixed greens, grilled fish, fingerling potatoes, haricot vert, tomato, olives, egg, caper vinaigrette			
Seared Salmon Fillet	26	GF	Chardonnay
tomato ginger sauce, scallions, jasmine rice, seasonal vegetable			
Alamosa Striped Bass	32		Riesling
lemon herb sauce, whole grain pilaf, seasonal vegetable			

----- Garden -----

Boulder Salad	20	GF V	Chardonnay
kale, spinach, quinoa, black beans, red peppers, avocado, pepitas, citrus vinaigrette			
Summer Squash Roll	18		Sauvignon Blanc
roasted veggies, boursin, white beans, whole grain pilaf			
Seasonal Pasta	18		Pinot Grigio
white wine herb sauce, white beans, pine nuts, vegetables, parmesan			

----- Air -----

Chicken Caesar Salad	17		Chardonnay
romaine, chicken breast, parmesan, tomato, crouton, caesar dressing			
BBQ Chicken	18	GF	Shiraz
smoked chicken thigh, potato salad, mixed baked beans, pickled vegetable			

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Chopped Chicken Salad 20 GF **Pinot Noir**
mixed greens, chicken, bacon, goat cheese, kalamata, avocado, tomato, red wine vinaigrette

Mediterranean Chicken 22 **Pinot Grigio**
tomato, farmers cheese, olive oil, couscous, seasonal vegetable

----- Land -----

Bacon Pork Tenderloin 24 GF **Pinot Noir**
mustard cream sauce, wilted greens, brown rice, seasonal vegetable

Smoked Pork Loin Chop 24 GF **Merlot**
apple horseradish slaw, herb roasted fingerlings, seasonal vegetable

Beef Brisket 24 GF **Zinfandel**
mushroom sauce, grilled scallion, roasted garlic mashed potatoes, seasonal vegetable

Roasted Beef Medallions 24 GF **Cabernet Sauvignon**
caramelized onions, whisky butter sauce, blue cheese polenta, seasonal vegetable

High Point Bison MP **Shiraz**
various cuts depending on availability
roasted sweet pepper sauce, toasted pepitas, sage polenta, seasonal vegetable

Colorado Lamb Chops 38 GF **Cabernet Sauvignon**
lemon garlic yogurt sauce, roasted fingerlings, seasonal vegetable

Beef Tenderloin 42 GF **Cabernet Sauvignon**
peppercorn crust, mushroom butter sauce, sweet potato mash, seasonal vegetable

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DESSERTS

Fresh Fruit	6	GF
seasonal fruit, greek yogurt, honey		
Fruit Cobbler Cake	6	
seasonal fruit, vanilla ice cream		
Chocolate Pecan Pie	7	
pecans, chocolate, crème anglaise		
Crostata	8	
seasonal fruit, orange cornmeal crust, pastry cream		
Flourless Chocolate Cake	8	GF
chocolate cake, fruit coulis, whipped cream		
Tropical Carrot Cake	8	GF
ginger, carrot, macadamia nut, coconut cream cheese frosting		

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