



**COLORADO NATIONAL
GOLF CLUB**

Special Events Package

2700 Vista Parkway

Erie, CO 80516

303.926.1723 x214

www.coloradongc.com



**COLORADO NATIONAL
GOLF CLUB**

Dear Patron,

Thank-you for your interest in Master's Restaurant at Colorado National Golf Club as a potential location for your special event!

The views of Long's Peak and the Rocky Mountain Range, along with our eighteen hole golf course, create a perfect backdrop for any special occasion. We are equipped to handle wedding receptions, luncheons, dinners, business meetings, golf tournaments, and other special occasions for groups from twenty to two hundred.

The following packet outlines our catering menu, policies and pricing. Use this as a guideline to help you begin planning for your engagement. Please know that we are happy to work with you to design a custom menu and create an event that is unique to your specific needs.

Please take some time to look through the packet and explore the options we have available for you. As always, feel free to give us a call with any questions or requests you have with regards to your special day.

Our professional staff is ready to handle all your needs!

Sincerely,

*Masters Restaurant
events@coloradongc.com
(303) 926-1723 x 214*

Colorado National Golf Club and Master's Restaurant

Banquet Policies

Colorado National Golf Club provides a variety of complimentary enhancements including set up and break down of the venue, glassware, stemware, linens, and consulting with our on-site Event Coordinator.

Menu Selection

Our Menu has been designed to accommodate a wide variety of tastes and price points. Menu selections must be submitted a minimum of two weeks in advance of your event. Custom menus are available and should be discussed directly with your event coordinator. All food and beverage purchases are subject to a 20% service charge and 7.4% sales tax. If your event is tax exempt you must supply your Event Coordinator with a tax exemption form 14 days prior to the day of the event.

Food and Beverage Service

It is our pleasure to provide you with our food and beverage services. Colorado National does not allow liquor, food, or beverage to be brought onto the property from outside sources. The State of Colorado's Health, Liquor, and Insurance Regulations prohibits any leftover food or beverage to be taken from the premises.

Liability

Colorado National assumes no liability for the damage or loss of any article or merchandise before, during, or following any event at the club. Any damage to the premises resulting from your event or action by your guests will be the responsibility of the host. All needed repairs will be handled through Club approved vendors and charged back to the host.

Deposits/Contracts

An initial deposit of twenty percent (20%) of the estimated bill (which will be applied to your balance) is due with your signed contract and will outline your payment schedule. This deposit will also confirm the reservation of our facility for your event. Full payment of your estimated balance is due two days prior to your event. A credit card authorization form is required to be on file to guarantee any additional charges incurred

No functions will be held without a deposit or a signed contract

Cancellations

Cancellation of your event any time after you have made your initial deposit will result in forfeiture of that payment. Cancellation of the contract less than thirty (30) days prior to the event date will result in the forfeiture of all payments made to us at the time of cancellation. In addition, cancellation of the contract less than thirty (30) days prior to the event date will result in a charge of fifty percent (50%) of all expected revenues as liquidated damages. A charge of one hundred percent (100%) of all expected revenues will be assessed as liquidated damage if the function is cancelled within one (1) week of the function date. If the contract is cancelled the payment outlined is due upon cancellation, however if the event can be rescheduled within six months of the cancellation, CNGC will credit one hundred percent of cancellation money towards new event. It is in sole discretion of CNGC to cancel an event due to inclement weather (determined by CNGC staff). CNGC will attempt to reschedule such event within the next thirty (30) days.

Guarantee Policy

An approximate guest count is required at the time of booking. Confirmation of the number of guests attending is required 14 days prior to your event date. The guarantee is the minimum number for which you will be charged. If your attendance exceeds the guarantee, billing will be for the actual number of guests in attendance. Increase in guaranteed attendance is accepted up to 24 hours prior to your event. (Note: This exception does not apply to tournament participant numbers) If a meal guarantee is not given, the Club will prepare based on the last available written estimate. The final bill will be based on the guarantee or actual attendance whichever is greater.

Music and Entertainment

Outdoor amplified music and entertainment must cease by 10:00 pm due to an ordinance by the City of Erie. Indoor amplified music and entertainment may continue until 11:30 pm. Last song and Last call will be made at 11:30pm. If additional time is needed, the charge is \$100 per hour.

BANQUET SETTINGS

Venue Fees may apply and can be discussed with your Event Coordinator

Masters Restaurant

The main dining room in our Masters restaurant is a grand open room with 20 foot ceilings, clear story windows, exposed wood beams, chandeliers, massive stone fireplace and a bank of eight foot windows which invite sweeping views of the Rocky Mountains including Mount Meeker and Long's Peak. For parties larger than 100 guests furniture can be rented to accommodate up to 150 people indoors with a full service buffet. Plated events are available and will be custom priced.

The President's Room

The Presidents Room, our Private Dining Room, is beautifully appointed with three separate entrances, hard wood flooring, a modern rug, beautiful red wood trim, and trophy cases filled with University of Colorado memorabilia. It is perfect for intimate gatherings from sit down gourmet dinners to corporate business meetings. The room accommodates up to 40 people.

Outdoor Wrap Around Patio

Our partially covered wrap-around outdoor patio is breathtaking, with picturesque views of the Rocky Mountains. It is equipped with a Barbeque Grill and a separate fire pit. With seating for up to 100 guests in comfortable, cushioned, metal arm chairs around tables we can create a formal or informal setting to accommodate any event. Outdoor heaters are available for cooler weather.

MASTER'S GRILLE

Sunrise Selections

Colorado National Breakfast Burrito

*Scrambled Eggs, Sausage, Our Chef's own
Green Chili and Cheese, Nestled in a
Warm Tortilla Individually Foil Wrapped
\$5 per guest*

Continental Breakfast

*An Assortment of Muffins and Danishes
And an array of the freshest fruit we can find!
\$6 per guest*

Boulder Breakfast

*Yogurt and Granola, Fresh Fruit, Assortment of
Danishes, Muffins, Bagels and Cream Cheese
\$8 per guest*

Country Style

*Scrambled Eggs, Apple Wood Bacon,
Breakfast Potatoes, a Display of
Fresh Fruit and Assorted Pastries
\$12 per guest*

Master's Breakfast

*Scrambled Eggs, Master's Green Chili,
Sausage Links, Apple Wood Smoked Bacon,
Home Fries, Biscuits & Gravy, Pastries, & a
Fresh Fruit Display
\$14 per guest*

*Add a Chef Manned Omelet Station to any Breakfast Buffet
for an Additional \$5 per guest*

Breakfast À La Carte

Coffee Bar

*Regular and Decaf
\$2 per guest*

Coffee and Juice Bar

*Regular and Decaf Coffee, Apple Juice and Orange Juice
\$3 per guest*

Displayed Presentations

Serves 20 People

Hand Cut Potato Chips \$35
French Onion Dip

Fresh Tortilla Chips \$35
House Made Salsa

Domestic Meats & Cheese Board \$75
*Aged Cheddar,
Baby Swiss, Colby, Pepper Jack Cheeses
Hard, Salami, Prosciutto*

Garden Fresh Grilled Vegetables \$80
Variety of Seasonal Grilled Vegetables

Atlantic Smoked Salmon \$80
*Cream Cheese, Diced Tomato, Table Rye Toast
Hard-Boiled Eggs, Red Onions, Capers*

Season's Finest Crudités \$40
*Assortment of Fresh Vegetables, Hummus,
Garden Ranch*

Fruit Platter \$60
Assortment of Seasonal Fruit w/ Yogurt Dip

Antipasto Platter \$80
*Imported Italian Meats & Cheeses,
Olives, Fresh Veggies, Crostini*

Warm Artichoke-Spinach Dip \$60
Toasted Breads, Crackers

Hors D'oeuvres

Butler Passed or Displayed

Based on Per Guest

Mini Chicken Cordon Bleu Bites
2.50

C U Buffalo Hot Wings
2.50

Swedish/Marinara Meatballs
2.50

Vegetarian Spring Rolls
2.50

Classic Bruschetta
2.50

Tuscan Pizza
2.50

Beef Sliders
3.00

Chicken Saté
2.50

Mini Chicken Quesadillas
2.50

***Beef & Vegetable Kabobs w/ Taziki
Sauce***
3.00

Mini Maryland Crab Cakes
3.00

***Apple Wood Bacon Wrapped
Sea Scallops***
3.00

Crab Stuffed Mushrooms
2.50

Wild Mushroom Tartlet
2.00

Shrimp Cocktail
3.00

Mini Beef Wellington
3.00

Customize Your Event

Buffet Style or Custom Pricing Plated Options

Custom Pricing Available, Minimum 20pp for Buffet

\$25 per person

Each Selection includes:

(1) Salad (1) Vegetable, (1) Starch

Choose (2)

*Herb Roasted Turkey Breast
Spiral Sliced Pit Ham
Roast Beef
Pork Loin*

*Herb Roasted Chicken
Chicken Parmesan
Chicken Cacciatore*

Substitute from one of the following options for an additional \$2pp

*Citrus Basted Grilled Shrimp Skewer
Herb Encrusted Pork Medallions
7 oz Grilled Salmon Filet
8oz. Bistro Steak*

Substitute from one of the following for an additional \$4pp

*Chef Manned Carving Stations (multiple options)
Shrimp & Scallop Skewer, Saffron Sauce
Shrimp Scampi*

Salads

*Tossed Mixed Greens
Italian Caprese
Creamy Cabbage Slaw
Classic Caesar
Fresh Fruit
Pesto Pasta Salad
Red Skin Potato*

Vegetables

*Grilled Seasonal Medley
Grilled Asparagus
Summer Ratatouille
Honey Glazed Carrots
Broccolini
Garden Squash Blend*

Starch

*Garlic Mashed Potatoes
White Cheddar Mashed
Potatoes
Yukon Gold Potatoes
Baby Red Potatoes
Rice Pilaf
Cous-Cous
Quinoa*

Custom Designed Buffets

The Patio Barbeque \$17

Charbroiled Burgers and Bratwursts Served with Potato Chips, Coleslaw, Baked Beans, Traditional Accompaniments, Sliced Cheeses and Assorted Cookies.

Colorado National BBQ \$30

Baby Back Pork Ribs, Chicken ¼'s, & Slow Roasted BBQ Pork Shoulder Served with Skin-on Mashed Potatoes, Country Gravy, Corn Cobbettes, Cabbage Slaw, Corn Bread Muffins & Honey Butter

Mediterranean Buffet \$27

Lamb Kabobs, Green Salad, Cous Cous, Panzanella, Pasta Salad, Yogurt Tzatziki Sauce, Pita Bread, Parsley Leafs

Classico Italian \$20

*Baked Meat Lasagna & Grilled Chicken Alfredo w/ Pasta, Meatballs or Spicy Italian Sausage in Grilled Peppers & Onions
Fresh Garlic Bread, Caesar Salad*

Asian Buffet \$27

Mongolian Beef, Handmade Veggie Wontons, Fried Rice, Soba Noodle Salad, Sweet and Sour Chicken, Chicken Curry Soup

Tex-Mex Buffet \$23

*Marinated Chicken & Seasoned Ground Beef Served with Crispy Taco Shells & Soft Tortillas, House Made Guacamole, Refried Beans, Spanish Rice, Sour Cream, Shredded Cheese, Jalapenos, Diced Tomatoes, Shredded Lettuce
Chips and House Made Salsa*

Desserts

Guinness Cheesecake \$4.00

Fruit Cobbler \$4.00

Chocolate Mousse \$4.00

Brownie/ Cookie Assortment \$2.00

Cannoli \$2.50

Panna Cotta \$4.00

Specialty Cake Variety (request pricing)

Three Tiered Chocolate Fountain

*Displayed with Fresh Fruit Nuggets, Brownie Bites, Rice Krispie Chunks, Marshmallows, Lady Fingers & Cookies
\$8 per person, Minimum 30pp*

Beverage Service

The CNGC bar is fully stocked

Beverage Options

Hosted Bar: *Host Pays For All Beverages*

(Host may choose to set a limit in which the bar staff will notify the host should the tab reach the limit)

Cash Bar: *Guests Pay For All Beverages*

Kegs: *\$350 for Domestic Beer; \$425 for Premium Beer*

Wine: *Case of House Wine \$220.00 (Prices may vary depending on selection)*

Drink Tickets: *\$5.00ea Include Non Alcoholic, House Wine, Well Liquors & Draft Beer*

Regular Beverage Pricing

<i>Domestic Draft Beer</i>	<i>\$3.75</i>
<i>Micro / Import draft</i>	<i>\$4.25</i>
<i>Wells</i>	<i>\$5.00</i>
<i>Premium</i>	<i>\$7.00</i>
<i>Top Shelf</i>	<i>\$8.00 to \$10.00</i>
<i>House Wine</i>	<i>\$6.00</i>
<i>Premium Wine</i>	<i>\$7.00 to \$10.00</i>
<i>Champagne Toast</i>	<i>\$2.00</i>
<i>Non Alcoholic Beverages</i>	<i>\$2.00</i>

Premium Liquors

Absolute, Jack Daniels, Tanqueray, Bacardi, Cuervo Gold, Dewars White Label

Top Shelf

Grey Goose, Kettle One, Bombay Sapphire, Oban, Crown XR

Enhancements

<i>Dance Floor.....</i>	<i>12X12 \$500</i>
<i>Additional bar.....</i>	<i>\$150.00</i>
<i>Microphone.....</i>	<i>\$40.00</i>
<i>Projector w/ Screen.....</i>	<i>\$40.00</i>
<i>Cake cutting.....</i>	<i>\$75.00</i>
<i>Security.....</i>	<i>\$75 per hour</i>

*Additional Tables, Chairs, Custom Linens, Flowers, Centerpieces, and
Decorating services can all be arranged by our Event Coordinator*