



**COLORADO NATIONAL
GOLF CLUB**



*Weddings, Rehearsals &
Showers*

*2700 Vista Parkway
Erie, Colorado 80516
303.926.1723
www.coloradongc.com*

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,

*Colorado National Golf Club
(303) 926-1723 x 214
events@coloradongc.com
www.coloradongc.com*



Colorado National Golf Club & Master's Restaurant Policies

We provide a variety of complimentary enhancements including set up, break down, china, stemware, linens, and consulting with our 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.*

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. Functions will not be held without a deposit.*

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 cancellation, CNGC will credit one hundred percent of cancellations money toward the 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 seven 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 12:00 am. Last song and Last call will be made at 11:30. 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

Ceremony & Rehearsals

Colorado National offers the perfect setting for your special day. We offer both indoor and outdoor ceremony sites. Please contact the club for a tour of our facility. A one hour rehearsal may be held on our premises prior to your special event. Ceremonies will be held for half of an hour to one hour, fees will be charged based off of the size of your group and will cover set-up and tear-down. Our events specialist will provide you with this pricing.

Ceremony Site Fee: Start at \$400.00 + Rentals.

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, an ornate oriental rug, and trophy cases filled with University of Colorado memorabilia. It is perfect for intimate gatherings from seated gourmet rehearsal dinners to cute or casual showers. 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 umbrella draped iron tables we can create a formal or informal setting to accommodate any event. Outdoor heaters are available for cooler weather.

Displayed Presentations

Serves 20 People

Domestic Meats & Cheese Board \$75

*Aged Cheddar, Baby Swiss, Colby, Pepper Jack
Cheeses, Hard, Dried, Cotto Salami, Prosciutto,
Bresaola*

Season's Finest Crudités \$40

Assortment of Fresh Vegetables, Garden Ranch

Garden Fresh Grilled Vegetables \$80

Variety of Seasonal Grilled Vegetables

Fruit Platter \$60

Assortment of Seasonal Fruit w/ Yogurt Dip

Atlantic Smoked Salmon \$80

*Cream Cheese, Diced Tomato,
Hard-Boiled Eggs, Red Onions, Capers*

Antipasto Platter \$80

*Imported Italian Meats & Cheeses,
Olives, Fresh Veggies, Crostini*

Hors D'oeuvres

*Butler Passed or Displayed
Based on Per Guest*

Vegetarian Spring Rolls

2.00

Beef & Veg Kabobs

3.00

Sausage, Feta & Pine

Nut Phyllo

\$2.50

Classic Bruschetta

2.00

Mini Maryland Crab

Cakes

3.00

Mini Beef Wellington

2.00

Caprese Tuscan Pizza

2.00

Bacon Wrapped

Sea Scallops

3.00

Shrimp Cocktail

3.00

Crab Stuffed

Mushrooms

2.50

Smoked Salmon,

Toasted Rye, Caper

Crème Fraiche

3.00

Colorado Wild

Mushroom Phyllo

2.00

Beef Sliders

3.00

Chicken Saté

2.50

Receptions

*Choose from a variety of selections that fits your style.
Choose from Bronze, Silver, Gold & Platinum packages.*

Bronze

Choice of one entrée, one salad, one vegetable & one starch \$25 per person

Silver

Choice of two entrées, one salad, one vegetable & one starch \$30 per person

Gold

Choice of two signature entrées, one salad, one vegetable & one starch \$35 per person

Platinum

Choice of one action station/exclusive entree & one signature entrée, one salad, one vegetable & one starch \$40 per person

Entrees

Herb Roasted Breast of Chicken

Roasted Baron of Beef

Chicken Marsala

Chicken Piccata

Signature Entrees

Lemon Buerre Blanc Salmon

Beef Medallions, Merlot Reduction

Chicken Cordon Bleu

Herb Encrusted Pork Loin

Petite Bistro Steak, Mushroom Demi-Glace

Action Station/ Exclusive Entrees

Peppercorn Beef Tenderloin

Herb Rubbed Prime Rib

Citrus Grilled Shrimp Skewer

Seasoned Seared Scallop Skewers

Salads

Mixed Greens

Classic Caesar

Caprese

Valencia

Greek

Vegetables

Grilled Seasonal Medley

Grilled Asparagus

Green Bean Almandine

Garden Squash Blend

Broccolini

Starch

Garlic Mashed Potatoes

Roasted Baby Red Wild

Rice Pilaf

Cous-Cous

Potatoes

Risotto

Three Tiered Chocolate Fountain

*Displayed with Fresh Fruit Nuggets, brownie Bites, Rice Krispie Chunks, Marshmallows,
Lady Fingers & Cookies \$10 per person (20 person minimum)*

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 pending selection)

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 & up</i>
<i>House Wine</i>	<i>\$6.00</i>
<i>Premium Wine</i>	<i>\$7.00 & up</i>
<i>Champagne Toast</i>	<i>\$3.00</i>
<i>Non Alcoholic Beverages</i>	<i>\$3.00</i>

Wine, Beer, Premium & Top Shelf Liquor Selections are Available upon Request

Enhancements

<i>Dance Floor.....</i>	<i>Quote based on size</i>
<i>Additional bar.....</i>	<i>\$150.00</i>
<i>Microphone.....</i>	<i>\$40.00</i>
<i>Projector w/ Screen.....</i>	<i>75.00</i>
<i>Cake cutting.....</i>	<i>\$75.00</i>

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



Preferred Vendors

Officiants

Rev. Michael A. Woods
Non-Denominational Ordained Minister
303-490-0398
www.RevWoods.com

Photographers

Sandberg Photography
970.480.7468
info@sandbergphotography.net

Carl Bower Photographs
202.577.5288 www.carlbower.com

DJ's

DJ Maestro
Tony London
303-981-6890
DJMaest@gmail.com

Cakes

The Bagel Bakery Shoppe
Paul and Michelle Martinez
303-280-5050
www.thebagelbakery.net