

Special Events

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
2700 Vista Parkway
Erie, Colorado 80516303.926.1723
www.coloradonationalgolfclub.com
(303) 926-1723 x 214

jpoursadigh@heritagegolfgroup.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 will 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 75 guests, furniture can be rented to accommodate up to 130 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, mountain view windows and trophy cases filled with University of Colorado memorabilia. It is perfect for intimate gatherings from seated dinners, business meetings/trainings, social mixers, retirement or graduation parties and more. The room accommodates up to 40 guests and is adjacent to the patio for additional entertaining.

Outdoor Wrap Around Patio

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



Sunrise Selections

Minimum of & Based on 20 guests

Colorado National Breakfast Burrito | 6

Scrambled Eggs, Sausage, Our Chef's own Green Chili, Breakfast Potatoes and Cheese, nestled in a Warm Tortilla Individually Wrapped

Continental Breakfast | 7

An Assortment of Muffins, Croissants & Danishes with a fresh fruit display

Early Riser | 12

An Assortment of Pastries, Yogurt Parfait, Hard Boiled Eggs, Mini Quiches & Fresh Fruit

Bagel Bar | 4

Assorted toasted Bagels & cream cheese

BYO Breakfast Burrito Bowls | 15

Scrambled Eggs, Flour Tortillas, Tater Tots, Shredded Cheese, Salsa, Sour Cream, Chorizo, and Masters Green Chili
Add Guacamole for | 2 per person

Country Style | 15

Scrambled Eggs, Applewood Smoked Bacon, Breakfast Potatoes, a Display of Fresh Fruit and Assorted Pastries

Master's Breakfast | 18

Scrambled Eggs, Master's Green Chili, Sausage Links, Honey Cured Bacon, Potatoes O'Brien, Biscuits & Gravy, Pastries & Fresh Fruit

Breakfast À La Carte

Coffee Bar | 3.5

Regular, Decaf, Cream & Sugar

Coffee, Hot Tea and Juice Bar | 5

Regular and Decaf Coffee, Assorted Herbal Teas, Apple, Cranberry, Pineapple and Orange Juice



Displayed Presentations

Minimum of & Based on 20 guests



Charcuterie Board | 90

Artisan Meats & Cheese, Marinated Olives, Sun Dried Tomatoes, Artichoke Hearts, Whole Grain Mustard, House made Fruit Jam, Cornichons, Pepperoncini, and Rustic Crackers

Buffalo Chicken Dip | 80

Cream Cheese, Buffalo Shredded Chicken, Blue Cheese, Mozzarella, Crostini & Celery

Bruschetta Bar | 70

Toasted Crostini's, Basil Tomato, Goat Cheese, Olive Tapenade, Wild Mushroom Mix, Pesto Spread

Assorted Tea Sandwiches | 70

Cucumber Cream Cheese, Egg Salad, Tuna Salad, & Pimento

Hummus Spread | 60

Classic Style Hummus or Edamame Hummus, Olive Tapenade, Grilled Flatbread, and Fresh Vegetables

Pretzel Bites | 70

Pretzel Bites, Stout Grain Mustard, Beer Cheese

Slider Station | 100

Choice of

Pulled Pork: Brioche Bun, BBQ Sauce, Fried Onion Straws, Coleslaw, Pickles

Nashville Hot Chicken Sliders:

Brioche Bun, Fried Chicken, Nashville Hot Sauce, Pickle, Lettuce, Mayo

Beef Patty: Brioche Bun, Cheese, Lettuce Tomato, Onion, Pickle, Ketchup, Mustard

Vegetable Tray | 60

Assortment of Fresh Vegetables, Avocado Garden Ranch or Bleu Cheese

Citrus Shrimp Ceviche | 90

Rock Shrimp, Lime, Cilantro, Mango Pineapple Salsa, Blue Corn Tortilla Chips

Fruit Platter | 60

Assorted Fruit, Seasonal Melons, Wild Berries, Light House Cream

Hors D'oeuvres

Tray Passed or Displayed Station
Priced Per Guest | Based on 1.5 per person

Cold Hors d'oeuvres

- ∂ Classic Bruschetta, choice of topping | 3
- ∂ Shrimp Cocktail, Lemon | 4
- ∂ Caprese Skewer, Tomato, Mozzarella, Basil, Balsamic, Olive Oil | 3
- ∂ Tuna Poke, Nori Cracker, Avocado, Spicy aioli, Scallions | 5
- ∂ Prosciutto Berry Skewers, seasonal berries, Mozzarella, prosciutto | 3.5
- ∂ Maple Bacon Deviled Eggs | 3
- ∂ Cucumber Melon shooters | 3
- ∂ California Roll | 5
- ∂ Curry Chicken Salad, Puff pastry | 3
- ∂ Crab Salad, Lettuce Cups, Lemon | 5
- ∂ Tea Sandwich (Choice of) | 2.5

Hot Hors d'oeuvres

- ∂ Mini Maryland Crab Cakes, Spicy Aioli | 6
- ∂ Bacon Wrapped Sea Scallops, Balsamic Glaze | 5
- ∂ Coconut Shrimp, Sweet Thai Chili | 4
- ∂ Chicken Saté, Soy-Hoisin | 3
- ∂ Vegetable Spring Rolls, Spicy Mustard or Sweet Thai Chili | 3
- ∂ CU Buff Wings | 3
- ∂ Churrasco Style Steak Skewers, Chimichurri Sauce | 4
- ∂ Spanakopita, sauteed spinach, feta cheese, flakey phyllo dough | 3.5
- ∂ Italian Sausage Stuffed Mushrooms | 3
- ∂ Mini Baked Brie, Puff Pastry, House Made Fruit Compote | 3.5
- ∂ Mini Italian Style Meatballs | 3
- ∂ Sweet & Sour Style Meatballs | 3
- ∂ Cheese Pupusas, Pickled Slaw, Salsa | 3
- ∂ Mini Chicken Quesadillas | 3

Receptions

Choose from Columbine, Pike's Peak, Blue Spruce & CU "Buff"et packages.

All packages come with assorted bread rolls and butter.

Columbine | 30 per person

Choice of one entree, one salad, one vegetable & one starch

Pike's Peak | 38 per person

Choice of one entree and one signature entree, one salad, one vegetable & one starch

Blue Spruce | 42 per person

Choice of two signature entrées, one salad, one vegetable & one starch

CU "Buff"et | 47 per person

Choice of one chef attended carving entrée & one signature entree, one salad, one vegetable & one starch

Entrees

Bone-in Herb Roasted Chicken

Roasted Beef Sirloin, Red Wine Sauce

Pan Seared Salmon, Lemon Beurre Blanc

Garlic Roasted Pork Tenderloin, Creamy Mustard Sauce

Seasonal Vegetable Risotto, Parmesan Cheese

Signature Entrees

Miso Ginger Glazed Mahi

Beef Tenderloin Medallions, Mushroom Demi-Glace

Pan Seared Chicken Breast, Tuscan or Marsala Sauce

Oven Roasted Dijon Lamb Chops

Balsamic Marinated Stuffed Portabella Caps

Chef Attended Carving Station

Garlic & Herb Roasted Beef Tenderloin, Breckenridge Whiskey Bourbon Sauce

Slow Roasted Prime Rib, Creamy & Raw Horseradish, Beef Au Jus

Togarashi Seared Ahi Tuna, Avocado Wasabi Cream Sauce, Soy Glaze

Nueske's Smoked Slab Bacon with Maple Bourbon Glaze

Salads

Classic Caesar

Mixed Greens

Greek Orzo Pasta Salad

Caprese

Ginger, Carrot, Kale & Chickpea

Strawberry Fields

Green Goddess

Roasted Golden Beet & Arugula

Vegetables

Grilled Summer Squash

Oven Roasted Asparagus

Honey Jalapeno Glazed Carrots

Crispy Brussel Sprouts

Mandarin Oranges, & Sweet Soy

Roasted Root Vegetables

Green Bean Almondine

Broccoli Caper & Garlic

Roasted Honey & Herb

Tri-Colored Cauliflower

Starch

Garlic Whipped Potatoes

Tri-Colored Roasted Fingerlings

Candied Sweet Potatoes & Streusel

Smashed Baby Red Potatoes

Wild Mushroom Risotto

White Truffle Macaroni & Cheese

Au Gratin Potatoes

Wild Rice Pilaf

Sauteed Cannellini Beans, Spinach,

& Sundried Tomatoes

Custom Themed Buffets

The Patio Grill | 24

Charbroiled Burgers & Bratwursts, served with Potato Chips, Coleslaw, Baked Beans, Traditional Accompaniments, Sliced Cheeses & Chocolate Chip Cookies

Soup & Salad | 20

Choice of Soup, Mixed greens, Romaine, Bacon Bits, Hard Boiled Egg, Heirloom Tomatoes, Cucumber, Mandarin Oranges, Shredded Carrot, Croutons, Artichoke Hearts, Shredded Cheese, Red Onion, Balsamic, Ranch, Bread Rolls & Butter

Build Your Own Deli Bar | 18

Sliced Ham & Turkey, Whole Wheat, Sourdough, Cheddar, Swiss, Pepper Jack, Lettuce, Tomato, Sliced Red Onion, Pickles, Chips, Fresh Cut Fruit

Colorado National BBQ | 36

Baby Back Pork Ribs, Bone-in Chicken & Slow Roasted BBQ Pork Shoulder, Skin-on Mashed Potatoes, Country Gravy, Baked Beans, Cabbage Slaw, Corn Bread Muffins, Honey Butter

Classic Italian | 24

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

Emperor's Dish | 28

Mongolian Beef, Veggie Fried Rice, Soba Noodle Salad, Orange Chicken, Crispy Veggie Eggrolls, Spicy Mustard Sauce

Street Taco Buffet | 24

Chicken Tinga, Seasoned Ground Beef, Corn & Flour Tortillas, House Made Guacamole, Spanish Rice, Refried Beans, Sour Cream, Shredded Cheese, Diced Tomatoes, Shredded Lettuce, Jalapenos, Chips, Salsa

Sweet Treats

Three-Tiered Chocolate Fountain

Displayed with Strawberries, Pineapples, Donut Holes, Marshmallows, Graham Crackers & Cookies | 15 per person (30 person minimum)

∂ New York Cheesecake, Strawberry, Chocolate or Caramel Drizzle | 8

∂ Key Lime Tart, Sweet Cream, Berries | 7

∂ Italian Tiramisu | 9

∂ Chocolate Brownie Bites or Assorted Cookies | 4

∂ Assorted Macaroons | 4

∂ Assorted Mini Trifles | 8

∂ Coppa al Limone di Sorrento | 9

∂ Sweet Cream Cannoli | 5

∂ Angel Food Mini Bundts, Sweet Cream, Berries | 7

∂ Assorted Dessert Bars Lemon, Caramel Apple, Oreo, Turtle | 5



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: Domestic Beer | 450 Premium Beer | 550

Wine: Case of House Wine | 250 (Prices may vary pending selection)

Regular Beverage Pricing

Domestic Draft Beer	5.5
Micro / Import draft	6.5
Wells	8
Calls	10
Premium	12 & up
House Wine	8
Premium Wine	10 & up
Champagne Toast	4
Non-Alcoholic Bev	4

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

Enhancements

Dance Floor

12x12 (65 guests or less) | 400

15x15 (150 guests) | 600

18x18 (200 guests) | 800

Additional bar | 150

Microphone | 40

Projector w/ Screen | 75

Smart TV | 75

Draped Bistro Lights | 200

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

Preferred Vendors

Photography

Sandberg Photography
970.480.7468 | www.sandbergphotography.net

Carl Bower Photographs
202.577.5288 | www.carlbower.com

Silver Sparrow Photography
720.352.3128 | www.silversparrowphoto.com

Florist

Lafayette Florist
303.665.5552 | www.lafayetteflorist.com

Lucky Bee Flowers & Truck
303.883.5014 | www.luckybeecutflowers.com

Painted Primrose
720.280.8409 | www.paintedprimrose.co

Compass Rose Floral & Décor
303.263.9708 | www.compassrosefloral.com

Plume & Furrow
www.plumeandfurrow.com

Photobooth

Decoboath
720.432.2552 | www.decoboath.com

Fireworks

Tri-State Fireworks
720.685.9785 | www.tri-statefireworks.com

Hotels

Courtyard Denver North/Westminster
720.639.7701 | www.marriott.com/dennw

Lighting & Design

Lighting & Design by Scott
516.330.2002 | www.lightinganddesignbyscott.com

8Event Rents
303.972.0975 | www.eventrents.net

Allwell Rentals
303.935.7705 | www.allwellrents.com

Officiant

Pastor Scott McAnally
Email pscott@lchope.org
720.281.3628 | www.lchope.org

Cigars

Specialty Cigars
1.800.672.3116

DJ's and Music

DJ Maestro
303-981-6890 | www.djmaestro.com

Felicity Muench
303.530.4486 | www.felicityguitar.com

Desserts

Button Rock Bakery
303.926.1676 | www.buttonrockbakery.com

The Dessert Stand
303.550.9726 | www.thedessertstand.com

Nothing Bundt Cakes
720.638.3392 | www.nothingbundtcakes.com

Kim & Jakes (100% Gluten free cakes)
303.499.9126 | www.kimandjakes.com