

WEDDING CATERING PRICING

THE CLIFF HOUSE AT PIKES PEAK

GOLD PACKAGE

\$48.00/person

Includes Selection of Hors d'Oeuvres and Plated or Buffet Menu

PLATINUM PACKAGE

\$65.00/person

Includes Selection of Hors d'Oeuvres, Plated or Buffet Menu, and Basic Wedding Cake

DIAMOND PACKAGE

\$85.00/person

Includes Selection of Hors d'Oeuvres, Plated or Buffet Menu, Basic Wedding Cake, Champagne Toast with House Sparkling Wine, and House Wine Service with Dinner

	MINIMUM CATERING	GUEST MINIMUM	SUGGESTED CATERING OPTIONS
PRINCESS	\$50.00/person	30	Gold Catering Package Cake Service Fee
EMERALD	\$60.00/person	60	Gold Catering Package Basic Wedding Cake A La Carte
MARQUISE	\$75.00/person	75	Platinum Catering Package Champagne Toast A La Carte One Additional Hors d'Oeuvres Selection
DREAM WEDDING	\$95.00/person	100	Diamond Catering Package Approximately One Host Bar Item per Guest One Additional Hors d'Oeuvres Selection

A LA CARTE PRICING

PRICE

2-TIERED CAKE	30-Servings	\$225 per each
3-TIERED CAKE	65-Servings/105-Servings	\$500/\$800 per each
4-TIERED CAKE	125-Servings	\$875 per each
CHAMPAGNE TOAST	House Sparkling Wine (estimate one bottle per six guests)	\$39 per bottle
WINE SERVICE WITH DINNER	Vista Point Wines (estimate one bottle per four guests)	\$30 per bottle
HOST BAR	Charged per consumption (estimate one drink per guest per hour)	\$7 per drink
HORS D'OEUVRES SELECTION		\$3 per each/person

IF THE GUEST TOTAL FALLS BELOW THE REQUIRED MINIMUM, THE CATERING MINIMUM WILL BE BASED ON A TOTAL EQUAL TO THE GUEST MINIMUM MULTIPLIED BY THE CATERING MINIMUM. BAR ITEMS AND A LA CARTE FOOD ITEMS SUCH AS ADDITIONAL HORS D'OEUVRES, WEDDING CAKE (IF NOT INCLUDED IN THE PACKAGE), AND CHEF SPECIALTY STATION ARE APPLIED TOWARD THE MINIMUM.

CATERING PACKAGES INCLUDE ICED TEA, COFFEE, AND BREAD SERVICE.
MENU ITEMS ARE SUBJECT TO 20% SERVICE CHARGE AND APPLICABLE SALES TAX.
PRICING AND MENU ITEMS ARE GUARANTEED 30-DAYS PRIOR TO EVENT DATE.

BUFFET PACKAGE

THE CLIFF HOUSE AT PIKES PEAK

HORS D'OEUVRES

GOLD

Caramelized Apple and Brie Crostini

Smoked Salmon Moussiline with Cucumber Rounds

Shrimp Ceviche with Fresh Tomato Salsa and Spicy Avocado Mousse in Filo Cup

Forest Mushroom and Goat Cheese Ragout in Filo Cup

Asian Chicken Salad with Thai Peanut Dressing on Wonton Chip

Mini Duck Confit Salad in Filo Cups

Colorado Beer Braised Pulled Pork Potato Cups with Cilantro Cream

Vegetable Spring Rolls with Ponzu Dipping Sauce



PLATINUM

Colorado Lamb Loin Crostini with Blackberry Cream and Rosemary Honey

House Smoked Duck, Brie Cheese, and Raspberry Relish on Lavosh Chip

Mini Beef Wellington with Veal Jus

Shrimp and Scallop Stuffed Mushrooms



DIAMOND

Tuna Poke on Sesame Cracker with Wasabi and Sweet Soy

Coconut Crusted Prawns with Orange Marmalade

Mini Jumbo Lump Crab Cakes

Jerk Shrimp and Grilled Pineapple Brochettes



SIDE ITEMS (Choose 4 Total)

SALADS

Cliff House Salad

Insalada Caprese

Caesar Salad

STARCHES

Roasted Garlic Mashed Potatoes

Potato Dauphinoise

Herb Roasted Red Potatoes

Wild Rice Blend

Mac and Cheese

VEGETABLES

Green Beans Almandine

Asparagus with Baby Carrots

Truffle Creamed Spinach

Brussels Sprouts with Bacon

ENTREES

(Choose 4 Total)

Chicken with Mushroom Cream Sauce

Colorado Lamb with Port Sauce

Bistro Tender with Au Poive Sauce

Blackened Pork Loin with Dijon Cream Sauce

Sterling Salmon with Buerre Blanc Sauce

Trout with Buerre Rouge Sauce

VEGETARIAN NAPOLEON

Roasted Squash, Zucchini, Peppers, Red Onion, and Portobello Mushroom Layered with Garden Red Sauce, Mozzarella, and Parmesan Cheese

SELF SERVE PASTA STATION

Fettuccini and Penne Pastas with Alfredo, Bolognese, and Ratatouille Sauces Served with Parmesan and Crusty Garlic Bread

WEDDING CAKE

Custom wedding cake created by the Cliff House Pastry Chef to include up to three unique flavors and fillings. Six designs available.

CHAMPAGNE TOAST

Freixenet Sparkling Wine. Premium sparkling wine or champagne available at an additional cost. One glass per guest.

WINE SERVICE

Choose from Vista Point Chardonnay, Merlot, or Cabernet Sauvignon. Premium wines available at an additional cost. One glass per guest served with the meal.

SPECIALTY STATION

Choose one from Carving Station, Pasta Station, Stir Fry Station, Mashed Potato Bar, or Gourmet Mac and Cheese Bar.

PACKAGE INCLUDES ICED TEA, COFFEE, AND BREAD SERVICE.
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PLATED PACKAGE

THE CLIFF HOUSE AT PIKES PEAK

HORS D'OEUVRES

GOLD

Caramelized Apple and Brie Crostini

Smoked Salmon Moussiline with Cucumber Rounds

Shrimp Ceviche with Fresh Tomato Salsa and Spicy Avocado Mousse in Filo Cup

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Vegetable Spring Rolls with Ponzu Dipping Sauce



PLATINUM

Colorado Lamb Loin Crostini with Blackberry Cream and Rosemary Honey

House Smoked Duck, Brie Cheese, and Raspberry Relish on Lavosh Chip

Mini Beef Wellington with Veal Jus

Shrimp and Scallop Stuffed Mushrooms



DIAMOND

Tuna Poke on Sesame Cracker with Wasabi and Sweet Soy

Coconut Crusted Prawns with Orange Marmalade

Mini Jumbo Lump Crab Cakes

Jerk Shrimp and Grilled Pineapple Brochettes



SALAD

(choose one)

Cliff House Salad

Caesar Salad

Wedge Salad

ENTRÉE *(choose one)*

GOLD

Chicken with Mushroom Cream Sauce

Sirloin Steak with Sauce Bordelaise

Pork Loin with Dijon Cream Sauce

Lamb T-Bone with Port Sauce

Sterling Salmon with Buerre Blanc Sauce

Chicken and Salmon Duet Plate

Trout with Buerre Rouge Sauce

Chicken and Shrimp Scampi Duet Plate



PLATINUM/ DIAMOND

Filet Mignon with Veal Jus

Filet and Chicken Duet Plate

Elk Chop with Balsamic Soubise

Filet and Shrimp Scampi Duet Plate

Filet and Salmon Duet Plate

SIDES

Garlic Mashed Potatoes

Wild Rice Blend

Roasted Herb Potatoes

INCLUDES SEASONAL VEGETABLE AND CHOICE OF SIDE. VEGETARIAN ENTRÉE IS AVAILABLE UPON REQUEST

WEDDING CAKE

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CHAMPAGNE TOAST

Freixenet Sparkling Wine. Premium sparkling wine or champagne available at an additional cost. One glass per guest.

WINE SERVICE

Choose from Vista Point Chardonnay, Merlot, or Cabernet Sauvignon. Premium wines available at an additional cost. One glass per guest served with the meal.

PACKAGE INCLUDES ICED TEA, COFFEE, AND BREAD SERVICE.
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SPECIALTY STATIONS

THE CLIFF HOUSE AT PIKES PEAK

\$15.00/PERSON

CARVING STATION*

(CHOOSE ONE)

*Roast Beef
Prime Rib
Black Angus Tenderloin*

*Spiral Ham
Turkey Breast*

PASTA STATION*

(50-GUEST MINIMUM)

*Linguine and Ziti Pastas
Marinara Sauce and Alfredo Sauce
Shrimp, Pancetta, and Chicken
Roma Tomatoes, Mushrooms, Squash, and Zucchini
Mozzarella and Parmesan Cheeses, Fresh Basil*

STIR FRY STATION*

(50-GUEST MINIMUM)

*Fried Rice and Pan Fried Noodles
Teriyaki Chicken, Beef and Broccoli, Thai Chili Shrimp
Assorted Asian Vegetables*

MASHED POTATO BAR

*Skin-on Yukon Gold Potatoes with Assorted Toppings
Apple Wood Smoked Bacon, Sharp Cheddar, Scallions, Sautéed Mushrooms,
Sour Cream*

GOURMET MAC AND CHEESE

*Elbow Macaroni with Three Cheese Sauce
Penne with Brie Mornay Sauce
Bacon, Bay Shrimp, Grilled Chicken,
Caramelized Onions, Scallions, Grilled Artichoke Hearts, Sautéed Mushrooms*

Add Lobster \$6/person

*ADDITIONAL \$50.00/ATTENDANT FEE WILL APPLY FOR EACH CHEF ATTENDED STATION (MAXIMUM 2)

CHILD MEALS

CHILDREN 12 YEARS AND UNDER

\$10.00/PERSON

CHILD'S MEALS

GRILLED CHEESE

*Cheddar Cheese, Sourdough
Bread, Fresh Fruit, and House
Made Fries*

MAC AND CHEESE

*House Made Mac and Cheese
with Fresh Fruit*

CHICKEN FINGERS

*Chicken Tenders,
House Made Fries, and Fresh Fruit*

GRILLED CHICKEN ALFREDO

*Grilled Chicken with Pasta, Par-
mesan Cheese, Creamy Alfredo
Sauce, and Fresh Fruit*

HOT DOG

*All Beef Hot Dog, Fresh Fruit,
and House Made Fries*

VEGETARIAN OPTIONS

VEGETARIAN MEALS

PASTA PRIMAVERA

*Angel Hair Pasta, Asparagus Tips, Baby Carrots,
Cherry Tomatoes, Red Peppers, Artichoke Hearts,
Garlic, Fresh Herbs, Buerre Blanc*

VEGETARIAN NAPOLEON

*Zucchini, Summer Squash, Portabella
Mushroom, Asparagus, Grilled Onion, Tomato,
Roasted Bell Pepper, Balsamic Marinade,
Roasted Garlic Oil , Parmesan Cheese,
Emperor's Black Rice*

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WEDDING CAKE MENU

THE CLIFF HOUSE AT PIKES PEAK

IF YOU WOULD LIKE SOMETHING THAT YOU DON'T SEE ON THE LIST, PLEASE FEEL FREE TO ASK. CAKE CONSULTATIONS WITH THE PASTRY CHEF ARE AVAILABLE UPON REQUEST. PLEASE SPECIFY ANY ALLERGIES AT THE TIME OF CONSULTATION.

CAKE FLAVORS	<i>Vanilla Bean</i>	<i>Lemon</i>	<i>White</i>
	<i>Chocolate</i>	<i>Rec Velvet</i>	<i>Yellow</i>
	<i>Spice</i>	<i>Almond Poppyseed</i>	<i>Coconut</i>
CAKE INFUSIONS (Additional Charge Will Apply)	<i>Rose Water</i>	<i>Espresso</i>	<i>Orange Blossom Water</i>
	<i>Gran Marnier</i>	<i>Amaretto</i>	<i>Baileys Irish Cream</i>
CAKE FILLINGS	<i>Vanilla Bavarian</i>	<i>Chocolate Mousse</i>	<i>White Chocolate Mousse</i>
	<i>Lemon Curd</i>	<i>Cream Cheese Mousse</i>	<i>Dark Chocolate Ganache</i>
	<i>German Chocolate</i>	<i>Passion Fruit Curd</i>	<i>Raspberry Mousse</i>
		<i>Caramel Mousse</i>	
FILLING INCLUSIONS (Additional Charge Will Apply)	<i>Fresh Berries</i>	<i>Chocolate Chunks</i>	<i>Strawberry Jam</i>
	<i>Raspberry Jam</i>	<i>Orange Marmalade</i>	<i>Toasted Nuts</i>
ICING FLAVORS	<i>Swiss Buttercream</i>	<i>Chocolate Buttercream</i>	

SAMPLE CAKES



SIGNATURE COMBINATIONS (Additional Charge May Apply)

CLASSIC CHOCOLATE	<i>Chocolate Cake, Dark Chocolate Mousse, Chocolate Buttercream</i>
TRADITIONAL VANILLA	<i>Vanilla Bean Cake, Vanilla Bavarian, Swiss Buttercream</i>
CHOCOLATE RASPBERRY	<i>Chambord Infused Chocolate Cake, Dark Chocolate Mousse, Fresh Raspberries, Chocolate Butter Cream</i>
TROPICAL PARADISE	<i>White Coconut Cake, Passion Fruit Curd, Fresh Raspberries, Swiss Buttercream</i>
SUMMER BERRIES	<i>Vanilla Bean Cake, Raspberry Mousse, Fresh Berries, Swiss Buttercream</i>
RASPBERRY LEMONADE	<i>Lemon Cake, Cream Cheese Mousse, Fresh Raspberries, Swiss Buttercream</i>

PRICING	TIER SIZE	SERVINGS	PRICE
	6"	10-15	\$75.00
	8"	20-25	\$150.00
	10"	35-40	\$275.00
	12"	50-55	\$375.00

BANQUET BAR MENU

THE CLIFF HOUSE AT PIKES PEAK

BAR ITEMS ARE CHARGED PER CONSUMPTION. ESTIMATE 1 DRINK PER GUEST PER HOUR AT AN AVERAGE COST OF \$7.00/DRINK. CLIENTS MAY LIMIT A HOST BAR VIA THE ITEMS SERVED, A DOLLAR AMOUNT CAP, AND/OR A TIME LIMIT.

LIQUOR

WELL
(\$7.00 per each)

VODKA

New Amsterdam

GIN

Gordon

RUM

Castillo "Silver"

BOURBON

Old Forrester

TEQUILA

Conquistador

CALL
(\$7.50 per each)

*Absolut
Ketel One
Stoli
Sky*

*Bombay
Tanqueray
Beefeater*

*Bacardi Silver
Captain Morgan
Malibou*

*Jack Daniels
Makers Mark
Jim Beam
Southern Comfort*

Jose Cuervo

PREMIUM
(\$8.00 per each)

*Belvedere
Chopin
Grey Goose
Vox*

*Bombay Sapphire
Van Gogh
Tanqueray 10
Citadelle*

Meyers

*Gentleman Jack
Knob Creek
Wild Turkey*

*Sauza Hornitos
Patron Silver (\$13.00)*

DRINKS SERVED UP OR ON THE ROCKS WILL BE SUBJECT TO \$1.00/EACH ADDITIONAL SURCHARGE

BEER

DOMESTIC (\$5.00)

*Budweiser
Bud Light
Coors
Coors Light
Miller Genuine Draft
Miller Lite*

IMPORT (\$6.50)

*Amstel Light
Heineken Lager
Stella Artois*

MICROBREW (\$6.50)

*Fat Tire
Laughing Lab
Beehive Honey Wheat
Sierra Nevada Pale Ale
Blue Moon*

WINE

HOUSE

WHITE

*Vista Point Chardonnay
Vista Point White Zinfandel
Oxford Landing Sauvignon Blanc*

RED

*Vista Point Merlot
Vista Point Cabernet Sauvignon*

GLASS BOTTLE

\$7.50 \$30.00

PREMIUM

*Kendall Jackson Vintners Reserve
Chardonnay*

*Kendall Jackson Vintners Reserve
Merlot*

N/A \$35.00

*Beringer Sauvignon Blanc
Beringer Pinot Grigio*

*Beringer Stone Cellars Merlot
Beringer Tunnels of Elm Cabernet Sauvignon*

N/A \$33.00

Robert Mondavi Chardonnay

*Beringer "Founders Estate" Pinot Noir
Robert Mondavi Merlot
Robert Mondavi Cabernet Sauvignon*

N/A \$35.00

St. M Riesling

\$8.00 \$32.00

14-Hands Cabernet Sauvignon

\$9.00 \$36.00

ESTIMATE ONE BOTTLE PER FOUR GUESTS

SPARKLING WINE

Piper Sonoma, Select Cuvee

BOTTLE

\$39.00

Mumms Brut Prestige

\$52.00

Cinzano Asti Supmanit

\$40.00

Martinellis Sparkling Cider

\$20.00

ESTIMATE ONE BOTTLE PER SIX GUESTS

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