Wedding Catering Pricing

The Cliff House at Pikes Peak

GOLD PACKAGE — ***$48.00/person***

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

PLATINUM PACKAGE — ***$65.00/person***

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

DIAMOND PACKAGE — ***$85.00/person***

Includes Selection of Four 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 3 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.*

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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

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

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 *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.*

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

GRILLED CHICKEN ALFREDO
Grilled Chicken with Pasta, Parmesan Cheese, Creamy Alfredo Sauce, and Fresh Fruit

MAC AND CHEESE
House Made Mac and Cheese with Fresh Fruit

HOT DOG
All Beef Hot Dog, Fresh Fruit, and House Made Fries

CHICKEN FINGERS
Chicken Tenders, House Made Fries, and Fresh Fruit

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

Vanilla Bean | *Lemon* | *White*
Chocolate | *Rec Velvet* | *Yellow*
Spice | *Almond Poppyseed* | *Coconut*

CAKE INFUSIONS
(Additional Charge Will Apply)

Rose Water | *Espresso* | *Orange Blossom Water*
Gran Marnier | *Amaretto* | *Baileys Irish Cream*

CAKE FILLINGS

Vanilla Bavarian | *Chocolate Mousse* | *White Chocolate Mousse*
Lemon Curd | *Cream Cheese Mousse* | *Dark Chocolate Ganache*
German Chocolate | *Passion Fruit Curd* | *Raspberry Mousse*
Caramel Mousse

FILLING INCLUSIONS
(Additional Charge Will Apply)

Fresh Berries | *Chocolate Chunks* | *Strawberry Jam*
Raspberry Jam | *Orange Marmalade* | *Toasted Nuts*

ICING FLAVORS

Swiss Buttercream | *Chocolate Buttercream*

SAMPLE CAKES

SIGNATURE COMBINATIONS *(Additional Charge May Apply)*

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

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.

LIQOUR

	VODKA	GIN	RUM	BOURBON	TEQUILA
WELL *($7.00 per each)*	*New Amsterdam*	*Gordon*	*Castillo "Silver"*	*Old Forrester*	*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)*	IMPORT *($6.50)*	MICROBREW *($6.50)*
Budweiser	*Amstel Light*	*Fat Tire*
Bud Light	*Heineken Lager*	*Laughing Lab*
Coors	*Stella Artois*	*Beehive Honey Wheat*
Coors Light		*Sierra Nevada Pale Ale*
Miller Genuine Draft		*Blue Moon*
Miller Lite		

WINE

	WHITE	RED	GLASS	BOTTLE
HOUSE	*Vista Point Chardonnay* *Vista Point White Zinfandel* *Oxford Landing Sauvignon Blanc*	*Vista Point Merlot* *Vista Point Cabernet Sauvignon*	*$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

	BOTTLE
Piper Sonoma, Select Cuvee	*$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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