

# WEDDING CATERING PRICING

## THE CLIFF HOUSE AT PIKES PEAK

### GOLD PACKAGE

**\$58.00/person**

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

### PLATINUM PACKAGE

**\$74.00/person**

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

### DIAMOND PACKAGE

**\$98.00/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	\$60.00/person	30	Gold Catering Package Cake Service Fee
EMERALD	\$68.00/person	60	Gold Catering Package Basic Wedding Cake A La Carte
MARQUISE	\$84.00/person	75	Platinum Catering Package Champagne Toast A La Carte One Additional Hors d'Oeuvres Selection
DREAM WEDDING	\$110.00/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 Mousseline 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*

*Fried Raviolis with Garden Fresh Marinara*

*Spanakopita*

*Pigs in a Blanket with Honey Mustard*

*Vegetable Spring Rolls with Ponzu Sauce*



#### PLATINUM

*House Smoked Barbeque Pulled Pork Potato Cups with Cilantro Cream*

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

*Chicken Pot Stickers with Ponzu Sauce*

*Vegetable Samosas with Curry Aioli*



#### DIAMOND

*Mini Beef Wellington with Veal Jus*

*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 Poivre 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*

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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*

*Fried Raviolis with Garden Fresh Marinara*

*Spanakopita*

*Pigs in a Blanket with Honey Mustard*

*Vegetable Spring Rolls with Ponzu Dipping Sauce*



#### PLATINUM

*House Smoked Barbeque Pulled Pork Potato Cups with Cilantro Cream*

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

*Chicken Pot Stickers with Ponzu Sauce*

*Vegetable Samosas with Curry Aioli*



#### DIAMOND

*Mini Beef Wellington with Veal Jus*

*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*

*Spinach Salad*

### ENTRÉE *(choose one)*

#### GOLD

*Chicken with Mushroom Cream Sauce*

*Trout with Buerre Rouge Sauce*

*Pork Loin with Dijon Cream Sauce*

*Chicken and Shrimp Scampi Duet Plate*

*Sterling Salmon with Buerre Blanc Sauce*

*Chicken and Salmon 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

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# SPECIALTY STATIONS

THE CLIFF HOUSE AT PIKES PEAK

\$18.00/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</i>	<i>Chocolate</i>	<i>Carrot Spice</i>
	<i>Lemon</i>	<i>Red Velvet</i>	<i>Yellow</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>German Chocolate</i>
		<i>Raspberry Preserves</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>	<i>Cream Cheese Frosting</i>

### SAMPLE CAKES



### SIGNATURE COMBINATIONS *(Additional Charge May Apply)*

<b>TRIPLE CHOCOLATE</b>	<i>Chocolate Cake, Dark and White Chocolate Mousse, Chocolate Buttercream</i>
<b>TRADITIONAL VANILLA</b>	<i>Vanilla Bean Cake, Vanilla Bavarian, Swiss Buttercream</i>
<b>SUMMER CHANTILLY</b>	<i>Vanilla Bean Cake, Fresh Berries, Chantilly Frosting</i>
<b>LEMON BERRY</b>	<i>Lemon Cake, Lemon Curd, Fresh Berries, Swiss Buttercream</i>
<b>GERMAN CHOCOLATE</b>	<i>Chocolate Cake, Coconut Pecan Filling, Chocolate 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.

LIQOUR	VODKA	GIN	RUM	BOURBON	TEQUILA
<b>WELL</b> (\$7.00 per each)	<i>Finlandia</i>	<i>New Amsterdam</i>	<i>Castillo "Silver"</i>	<i>Old Forrester</i>	<i>Conquistador</i>
<b>CALL</b> (\$7.50 per each)	<i>Absolut Stoli</i>	<i>Bombay Tanqueray Beefeater</i>	<i>Bacardi Silver Captain Morgan Malibu</i>	<i>Jack Daniels Makers Mark Jim Beam Southern Comfort Bulleit</i>	<i>Jose Cuervo</i>
<b>PREMIUM</b> (\$8.00 per each)	<i>Belvedere Chopin Grey Goose Ketel One</i>	<i>Bombay Sapphire Van Gogh Tanqueray 10 Botanist</i>	<i>Meyers Mount Gay</i>	<i>Gentleman Jack Knob Creek Wild Turkey</i>	<i>Sauza Hornitos Patron Silver (\$13.00)</i>

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)
	<i>Budweiser Bud Light Coors Coors Light</i>	<i>Sam Smith Cider Sam Smith Lager Ayinger BrauWeiss Hefeweizen Heineken Lager Stella Artois</i>	<i>Fat Tire Laughing Lab Beehive Honey Wheat Bristol Compass IPA Denver Beer Co Pretzel Assassin</i>

WINE	WHITE	RED	GLASS	BOTTLE
<b>HOUSE</b>	<i>Vista Point Chardonnay Vista Point White Zinfandel Oxford Landing Sauvignon Blanc</i>	<i>Vista Point Merlot Vista Point Cabernet Sauvignon</i>	\$7.50	\$30.00
<b>PREMIUM</b>	<i>Kendall Jackson Vintners Reserve Chardonnay</i>	<i>Kendall Jackson Vintners Reserve Merlot</i>	N/A	\$35.00
	<i>Beringer Sauvignon Blanc Beringer Pinot Grigio</i>	<i>Beringer Stone Cellars Merlot Beringer Tunnels of Elm Cabernet Sauvignon</i>	N/A	\$33.00
	<i>Robert Mondavi Chardonnay</i>	<i>Beringer "Founders Estate" Pinot Noir Robert Mondavi Merlot Robert Mondavi Cabernet Sauvignon</i>	N/A	\$35.00
	<i>The Seeker Riesling</i>		\$9.50	\$38.00
		<i>14-Hands Cabernet Sauvignon</i>	\$10.50	\$42.00

ESTIMATE ONE BOTTLE PER FOUR GUESTS

SPARKLING WINE	BOTTLE
<i>Piper Sonoma, Select Cuvee</i>	\$39.00
<i>Mumms Brut Prestige</i>	\$52.00
<i>Cinzano Asti Supmanit</i>	\$40.00
<i>Martinellis Sparkling Cider</i>	\$20.00

ESTIMATE ONE BOTTLE PER SIX GUESTS

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