

# WEDDING CATERING PRICING

## THE CLIFF HOUSE AT PIKES PEAK

### GOLD PACKAGE

**\$68.00/person**

*Includes Two Display Platters and Plated or Buffet Menu*

### PLATINUM PACKAGE

**\$94.00/person**

*Includes Selection of Four Hors d'Oeuvres, Plated or Buffet Menu, and Champagne Toast with House Sparkling Wine*

### DIAMOND PACKAGE

**\$110.00/person**

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

	MINIMUM CATERING	GUEST MINIMUM	SUGGESTED CATERING OPTIONS
PRINCESS	\$72.00/person	30	Gold Catering Package Cake Service Fee
EMERALD	\$82.00/person	60	Gold Catering Package Approximately One Host Bar Item per Guest Cake Service Fee
MARQUISE	\$98.00/person	75	Platinum Catering Package One Additional Hors d'Oeuvres Selection
DREAM WEDDING	\$120.00/person	100	Diamond Catering Package Approximately One Host Bar Item per Guest

### A LA CARTE PRICING

### PRICE

CHAMPAGNE TOAST	House Sparkling Wine (estimate one bottle per six guests)	\$40 per bottle
WINE SERVICE WITH DINNER	Vista Point Wines (estimate one bottle per four guests)	\$36 per bottle
HOST BAR	Charged per consumption (estimate one drink per guest per hour)	\$9 per drink
HORS D'OEUVRES SELECTION		\$4 per each/person
DISPLAY PLATTER		\$4 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.

# HORS D'OEUVRES

## THE CLIFF HOUSE AT PIKES PEAK

HORS D'OEUVRES	GOLD (CHOOSE TWO)	PLATINUM (CHOOSE FOUR)	DIAMOND (CHOOSE FOUR)
<i>Vegetable Crudites (GF)</i>	X	X	X
<i>Sliced Fruit Platter (GF)</i>	X	X	X
<i>Artisan Cheese Display</i>	X	X	X
<i>Tavern Meat and Cheese Display</i>	+\$2.00	X	X
<i>Baby Mushrooms with Andouille Chorizo and Caramelized Apple Crust (GF)</i>	+\$1.00	X	X
<i>Pork and Vegetable Egg Roll with Ponzu Sauce</i>	+\$1.50	X	X
<i>Chicken Pot Stickers with Dim Sum Sauce</i>	+\$1.50	X	X
<i>Mini Pork Chimichangas with Guacamole and Pickled Onions</i>	+\$1.50	X	X
<i>Asparagus and Prosciutto di Parma Bouquet (GF)</i>	+\$1.50	X	X
<i>Smoked Salmon Mousse Au Citron and Pressed Cucumbers (GF)</i>	+\$1.50	X	X
<i>Caramelized Onion Mini Quiche</i>	+\$1.50	X	X
<i>Goat Cheese and Black Olive Tapenade Crostini</i>	+\$1.50	X	X
<i>Tortilla Espanola Pave and Salsa Brava</i>	+\$1.50	X	X
<i>Chicken Breast Bonbons with Sesame Seeds and Asian Peanut Sauce (GF)</i>	+\$2.00	X	X
<i>Crab Soufflee with Grilled Red Peppers (GF)</i>	+\$2.00	X	X
<i>Confit Chicken Tartlet with Madras Curry</i>	+\$2.00	X	X
<i>Four Cheese and Spinach Samosa with Creamy Basil Sauce</i>	+\$2.00	X	X
<i>Forest Mushroom and Goat Cheese Ragout in Filo Cup</i>	+\$2.00	X	X
<i>Smoked Salmon Mini Quiche</i>	+\$2.50	X	X
<i>Spiced Apple Cornetto with Smoked Almonds</i>	+\$2.50	X	X
<i>Sweet Soy Glazed Coconut Shrimp with Seagrass Salad</i>	+\$3.00	+\$1.00	X
<i>Mini Beef Wellington with Truffle Sauce</i>	+\$3.00	+\$1.00	X
<i>Bacon Wrapped Shrimp with Mango BBQ Sauce (GF)</i>	+\$3.00	+\$1.00	X
<i>Korean Beef Satay (GF)</i>	+\$3.00	+\$1.00	X
<i>Red Tuna Tartar with Crispy Wonton</i>	+\$3.00	+\$1.00	X
<i>Kioto Shrimp with Creamy Soy Peanut Sauce (GF)</i>	+\$3.00	+\$1.00	X
<i>Gravelox Salmon and Olive Canape</i>	+\$3.00	+\$1.00	X
<i>Shrimp Ceviche, Fresh Tomato Salsa, and Spicy Avocado Mousse in Filo Cup</i>	+\$3.00	+\$1.00	X
<i>Duck and Bacon Wonton with Orange Sauce</i>	+\$3.00	+\$1.00	X
<i>Chicken Empanadas with Spanish Diabla Sauce</i>	+\$3.00	+\$1.00	X
<i>Pear and Brie Phyllo Crisp Purse</i>	+\$3.50	+\$1.50	X
<i>Smoked Duck Crostini with Brie Cheese and Lingonberry Chutney</i>	+\$3.50	+\$1.00	X

PACKAGE INCLUDES ICED TEA, COFFEE, AND BREAD SERVICE.  
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# BUFFET PACKAGE

## THE CLIFF HOUSE AT PIKES PEAK

### SIDES

(CHOOSE 4 TOTAL)

#### MIXED GREEN SALAD (GF)

*Arcadian Harvest Spring Greens, Red Wine Poached Apples, Grapes, Cherry Tomatoes, Crispy Corn, Goat Cheese Dressing*

#### CHOPPED CAESAR SALAD

*Romaine, Anchovy Parmesan Dressing, Garlic Croutons*

#### PATATAS BRAVAS (GF)

*Grilled Red Potatoes with Spanish and Hungarian Paprika and Roasted Garlic*

GARLIC CONFIT HERB MASHED POTATOES (GF)

GREEN BEANS ALMANDINE (GF)

ASPARAGUS WITH BABY CARROTS (GF)

BROCCOLINI WITH YELLOW PEPPERS (GF)

#### WALDORF SALAD (GF)

*Julienne of White Cabbage, Chopped Apples, Dried Fruits, Walnuts, Blue Cheese, Basil Mayonnaise Dressing*

#### CHILLED PASTA SALAD

*Penne Pasta, Apples, Strawberries, Smoked Pineapple, Candied Pecans, Creamy Herb Dressing*

#### MIDDLE EAST RICE (GF)

*Pine Nuts, Sesame Seeds, Parsley, Rosemary, and Thyme*

MAC AND CHEESE

TRUFFLE CREAM SPINACH (GF)

BRUSSEL SPROUTS WITH BACON (GF)

### ENTREES

(CHOOSE 3 TOTAL)

#### GOLD

##### CHICKEN BREAST (GF)

*Garlic and Blue Cheese Cream Sauce*

##### SALMON (GF)

*Cilantro Buerre Blanc Sauce*

##### SELF-SERVE PASTA

*Fettuccine and Penne Pastas  
Bolognese, Ratatouille and Alfredo Sauces  
Garlic Bread and Parmesan*

##### VEGETARIAN NAPOLEON (GF)

*Squash, Zucchini, Peppers, Red Onion,  
Portobello Mushrooms, Baked with  
Garden Fresh Red Sauce, Parmesan, and Mozzarella*

#### PLATINUM/DIAMOND

##### TROUT (GF)

*Roasted Red Pepper and Shrimp Sauce*

##### PORK LOIN (GF)

*Blackened Pork Loin with Dark Pineapple Sauce*

##### TURKEY BREAST (GF)

*Roasted Turkey with Fresh Herbs and Au Jus*

##### BISTRO TENDER (GF)

*Bacon Lardons, Oporto Wine and  
Rosemary Sauce*

### SPECIALTY STATIONS

(\$21.00/PERSON/EACH ADDITIONAL)

#### \*CARVING STATION (Choose Maximum of Two)

*Virginia Ham with Smoked Pineapple Sauce  
Turkey Breast with Apricot and Orange Sauce  
Roast Beef with Shallot and Garlic Sauce  
Prime Rib with Creamy Horseradish Sauce  
Black Angus Tenderloin with Red Wine and Rosemary Sauce*

#### \*RISOTTO STATION

*Wild Mushroom Risotto with Fresh Herbs, Gruyere, and Parmesan Cheese  
Mesculin Four-Cheese Truffle Risotto with Gruyere, Brie, Parmesan, and Blue Cheeses*

*\*ADDITIONAL \$50 CHEF ATTENDANT FEE WILL APPLY FOR EACH CHEF-ATTENDED STATION (MAXIMUM 2)*

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# PLATED PACKAGE

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	GOLD	PLATINUM	DIAMOND
<b>SALADS</b> <i>CHOOSE ONE</i>			
<b>MIXED GREEN SALAD</b> (GF) <i>Harvest Spring Greens, Tomatoes, Blue Cheese, Balsamic Vinaigrette</i>	X	X	X
<b>SPINACH SALAD</b> ( GF) <i>Baby Spinach, Mandarin Oranges, Pickled Onions, Feta Cheese, Herb Vinaigrette</i>	X	X	X
<b>CHOPPED CAESAR SALAD</b> <i>Hearts of Romaine, Parmesan Crisp, White Anchovy Parmesan Dressing</i>	X	X	X
<b>ENTREES</b> <i>CHOOSE ONE SET ENTRÉE (VEGETARIAN ALTERNATIVE AVAILABLE UPON REQUEST)</i>			
<b>CHICKEN BREAST</b> (GF) <i>Blue Cheese Sauce or Mushroom Cream Sauce</i>	X	X	X
<b>PANKO CHICKEN CORDON BLEU</b> <i>Creamy Mustard Sauce</i>	X	X	X
<b>SHRIMP SCAMPI</b> (GF) <i>Garlic Buerre Blanc</i>	X	X	X
<b>SALMON</b> (GF) <i>Passion Fruit Buerre Blanc</i>	X	X	X
<b>FILET MIGNON</b> (GF) <i>Red Wine Rosemary Sauce and Bacon Lardons</i>	+\$4.00	+\$2.00	X
<b>DUET COMBINATION PLATE</b> <i>Choose Two Entrees (Excludes Chicken Cordon Bleu)</i>	+\$8.00	+\$6.00	X
<b>SIDES</b> <i>CHOOSE ONE</i>			
<b>HERB GARLIC MASHED POTATES</b> (GF)	X	X	X
<b>FINGERLING POTATO CONFIT WITH BACON</b> (GF)	X	X	X
<b>CREAMY PARMESAN POLENTA CAKE</b> (GF)	X	X	X
<b>LEMON PEARL COUS COUS</b>	X	X	X

### VEGETARIAN ALTERNATIVES

#### 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*

### CHILD MENU

#### CHICKEN FINGERS

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

#### 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*

#### GRILLED CHEESE

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

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