

2015 Wedding Packages



7350 Clubhouse Road
Boulder, CO 80301
(303) 530-4600

Welcome to Boulder Country Club

(303) 530-2720
(303) 530-4603 (fax)

Enjoy impeccable personal service and world-class culinary creations with timeless architecture in an enchanted setting. Let your mind wander into the endless possibilities and allow us to handle the details.

At Boulder Country Club, professional planning services are included for your wedding ceremony and reception at no additional charge. Couples have the option to choose from one of four different wedding packages or customize their wedding to their specific requests.

Here you will enjoy the friendly warmth and elegance of a courteous private club.

We pride ourselves on our thoughtful attention to every detail that makes your special event truly memorable. We provide individualized synchronized table service, private club touches and amenities and a breathtaking mountain setting. Let our professionals assist you in planning and coordinating your event.

For more information please contact our Catering Director, Mallorie Pettigrew,
at (303) 530-2720 or mpettigrew@bouldercc.org



Bronze Wedding Package

\$50.00 per person

Ivory, White, Chocolate or Black Tablecloths & Napkins
Votive Candles and Accent Mirrors
Room & Dance Floor Set-Up
Bridal Attendant
Professional Planning Services of On-Site
Wedding Coordinator
Synchronized Dinner Service, Buffet Service or Family Style Service

Selection of 2 Tray Passed Hors D'oeuvres
Selection of Soup or Salad
Selection of up to 2 Entrees Plus a Vegetarian
Option
House Red and White Wine Served During Dinner
Champagne Toast
Soft Drinks, Tea & Coffee
Cake Cutting & Service





Per Person prices are subject to a 21% service charge and a Sales Tax of 4.985%

Packages are based on a minimum of 100 guests but can be altered for smaller parties

Bronze Package Tray Passed Hors D'oeuvres

Shrimp Dumplings
sweet asian dipping sauce


Beef Churrasco 
chimichurri sauce

Spinach and Parmesan Arancini 
charred tomato vinaigrette

Crispy Vegetable Spring Rolls
tamari dipping sauce

Peanut Chicken Satay Skewers 
sweet chili sauce


Bronze Package Soups

Charred Tomato Soup 
cheddar croutons, olive oil drizzle

Loaded Baked Potato Soup 
bacon, scallions, cheddar cheese, sour cream


French Onion Soup 
melted gruyère, french baguette crostini

Bronze Package Salads

Classic Caesar Salad 
basil infused croutons, shaved grana podano cheese,
creamy caesar dressing

Baby Mixed Greens Salad 
grape tomatoes, cucumber, julienned carrots,
italian vinaigrette

Bruschetta Salad 
mozzarella balls, chiffonade basil, grape tomato bruschetta,
focaccia crisp, balsamic vinaigrette

Spinach Salad 
sliced strawberries, spiced walnuts, goat cheese,
balsamic reduction, champagne vinaigrette

Gluten Free 

Gluten Free Optional 

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Bronze Package Entrees

Lemon Oregano Chicken 
warm tomato bruschetta

Orchard Apple Brined Pork Loin 
natural jus

Almond Crusted Chicken 
grilled peach butter sauce

Blackened Tilapia 
mango salsa

Eggplant Napoleon 
herb and garlic goat cheese, truffle ribbon vegetables,
roasted red pepper coulis, micro greens

Bronze Package Entrée Sides

please choose one starch and one vegetable selection for each protein based entrée dish

Green Beans and Carrot Flowers 

Buttered Broccoli Florets 

Sautéed Rainbow Swiss Chard 

Cheddar Mashed Potatoes 

Boulder Country Club Wild Grains 

Herb & Sherry Roasted Red Potatoes

Gluten Free 

Gluten Free Optional 

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Silver Wedding Package

\$75.00 per person

Ivory, White, Chocolate or Black Tablecloths
White, Black or Ivory Basic Chair Covers with Color Coordinated Sash
Votive Candles and Accent Mirrors
Room & Dance Floor Set-Up
Bridal Attendant
Professional Planning Services of On-Site
Wedding Coordinator
Synchronized Dinner Service, Buffet Service or Family Style Service

Bridal Punch Served During Cocktail Hour
Selection of 4 Tray Passed Hors D'oeuvres
Selection of Soup or Salad
Selection of up to 2 Entrees Plus a Vegetarian
Option
House Red and White Wine Served During
Dinner
Champagne Toast
Soft Drinks, Tea & Coffee



Per Person prices are subject to a 21% service charge and a Sales Tax of 4.985%


Packages are based on a minimum of 100 guests but can be altered for smaller parties

Silver Package Tray Passed Hors D'oeuvres

Bronze Package hors d'oeuvres options also available

Melted Brie & Crispy Bacon Crostini 

Crispy Jalapeño Popper Stuffed Mushrooms 

Herb & Garlic Goat Cheese Peppadew Peppers 
in a phyllo cup

BBQ Bacon Wrapped Shrimp

Seared Bistro Steak & Vegetable Wrap 
roasted garlic aioli

Baked Zucchini & Sweet Potato Fritters 
honey mustard

Silver Package Soups

Bronze Package soups options also available


Carrot Ginger Soup 
crisp carrot strings, crème fraîche

Minestrone Soup


Curried Lentil Soup 

Silver Package Salads

Bronze Package salads options also available

Baby Arugula Salad 
grape tomatoes, roasted red onions, fresh avocado,
lemon basil vinaigrette

Tomato Panzanella Salad
herbed focaccia, balsamic vinaigrette

Butter Lettuce Wedge Salad 
roasted apples, goat cheese, almond slivers,
tarragon shallot vinaigrette

Gluten Free 

Gluten Free Option 

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Silver Package Entrees

Bronze Package entrees options also available

Pan Seared Salmon 
smoked apple glaze, spinach tomato salad

Chicken Saltimbocca 
lemon infused au jus

Coffee Rubbed Bistro Steak 
caramelized onion & pepper relish

Dijon Glazed Pork Loin 
herbed au jus

Shrimp Scampi

Garden Vegetable Tamales
cumin swiss chard, cilantro black bean relish, cojita cheese,
roasted red pepper butter sauce

Silver Package Entrée Sides

please choose one starch and one vegetable
selection for each protein based entrée dish

Yellow Curry Roasted Cauliflower 

Marinated Grilled Asparagus 

Seasonal Grilled Vegetable Medley 

Roasted Garlic Bistro Potato Wedges 

Steamed Red Bliss Potatoes 

Roasted Brussel Sprouts and Bacon 

Gluten Free 

Gluten Free Option 

Per Person prices are subject to a 21% service charge and a Sales Tax of 4.985%

Gold Wedding Package

\$100.00 per person

Floor Length Choice Color Satin Tablecloths
Choice Color Satin Napkins
White, Black or Ivory Basic Chair Covers with Color Coordinated Sash
Votive Candles and Accent Mirrors
Room & Dance Floor Set-Up
Bridal Attendant
Professional Planning Services of On-Site Wedding Coordinator
Synchronized Dinner Service, Buffet Service or Family Style Service

Bridal Punch Served During Cocktail Hour
Selection of 6 Passed Hors D'oeuvres
or Selection of 3 Passed Hors D'oeuvres Plus a Platter Presentation
Selection of Plated Appetizer
Selection of Soup or Salad
Selection of up to 2 Entrees Plus a Vegetarian Option
Choice Selection of Red and White Wine for Dinner Service
Upgraded Champagne for Toast
Hosted Soft Drinks, Tea & Coffee
Cake Cutting & Service



Per Person prices are subject to a 21% service charge and a Sales Tax of 4.985%

Packages are based on a minimum of 100 guests but can be altered for smaller parties

Gold Package Tray Passed Hors D'oeuvres

Bronze and Silver Package hors d'oeuvres options also available

Asian Marinated Beef Skewer 
ginger tamari dipping sauce

Saffron Poached Pear & Goat Cheese Crostini 

Seared Pork Tenderloin Crostini 
chipotle-cherry compote

Vegetarian Samosas
madras curry aioli

Sesame Fried Apple Chip with Crab Salad 

Coconut Tempura Shrimp 
sweet thai chili dipping sauce

Gold Package Plated Appetizer

Pan Seared Crab Cake 
baby arugula, lemon aioli, olive oil drizzle

Butternut Squash Ravioli
sage brown butter, shaved grana podano

Ratatouille and Roasted Shrimp Tart
spinach, sundried tomato cream, oregano pesto

Wild Mushroom Napoleon
sesame puff, garlic & herb boursin cheese, sweet potato strings, balsamic drizzle

Gold Package Soups

Bronze and Silver Package soup options also available


Tuscan White Bean and Garlic Soup

Mushroom Florentine Soup 


Garden Vegetable and Cheese Tortellini Soup 

Gold Package Salads

Bronze and Silver Package salad options also available

Cherry Walnut Salad 
mixed greens, sundried cherries, crumbled bleu cheese, walnuts,
champagne vinaigrette

Mozzarella and Heirloom Tomato 
Timbale Salad
crispy basil, fresh mozzarella, balsamic reduction, olive oil drizzle

Roasted Butternut Squash Salad 
spinach, red onion, wild mushrooms, shaved grana
podano cheese, warm bacon dressing

Gluten Free 

Gluten Free Option 

Per Person prices are subject to a 21% service charge and a Sales Tax of 4.985%

Gold Package Entrees

Bronze and Silver Package entrees options also available

Braised Short Ribs

red wine demi glaze

Blackened Airline Chicken Breast

tender shrimp gazpacho salsa

Grilled Filet Mignon

creamy demi glaze

Pan Seared Scottish Salmon

lemon brown butter sauce

Seared Colorado Striped Bass

chive infused olive oil

Seared Manhattan New York Strip

bourbon and brown sugar demi glaze

Mushroom Ragout

seared roasted garlic polenta cake,
sautéed spinach, garden herb mascarpone crème

Gold Package Entrée Sides

please choose one starch and one vegetable
selection for each protein based entrée dish

Parmesan Potato Risotto

Roasted Baby Root Vegetables

Maple Glazed Carrots

Horseradish Mashed Potatoes

White Wine and Garlic Sautéed Spinach

Toasted Almond Wild Grain Pilaf

Gluten Free 

Gluten Free Option 

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Platinum Wedding Package

\$150.00 per person

Complimentary Foursome Round of Golf on Championship Course
Floor Length Choice Color Satin Tablecloths
Choice Color Satin Napkins
White, Black or Ivory Basic Chair Covers with Color Coordinated Sash
Votive Candles and Accent Mirrors
Room & Dance Floor Set-Up
Bridal Attendant
Professional Planning Services of On-Site Wedding Coordinator
Synchronized Dinner Service, Buffet Service or Family Style Service
Bridal Punch Served During Cocktail Hour
Selection of 6 Passed Hors D'oeuvres
or Selection of 4 Passed Hors D'oeuvres Plus a Platter Presentation
Selection of Plated Appetizer
Selection of Soup or Salad
Selection of up to 2 Entrees Plus a Vegetarian Option
Choice Selection of Red and White Wine for Dinner Service
Upgraded Champagne for Toast
4 Hour Deluxe Level Bar Package with Specialty Tray Passed Cocktail
Hosted Soft Drinks, Juices, Tea & Coffee
Custom Wedding Cake Served with Chocolate Cover Strawberries
Cake Cutting & Service
5 Hour Professional DJ Service



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Packages are based on a minimum of 100 guests but can be altered for smaller parties

Platinum Package Tray Passed Hors D'oeuvres

Bronze, Silver and Gold Package hors d'oeuvres options also available

Duck Confit Spring Rolls
orange sesame chutney

Wonton Wrapped Shrimp
sweet and spicy asian dipping sauce

Marinated Lamb Skewer 
traditional tatziki sauce

Beef Carpaccio 
fresh cracked black pepper, chopped parsley, truffle brushed
french baguette

Bacon Wrapped Scallops 
red pepper marmalade


Platinum Package Plated Appetizer

Gold Package plated appetizers options also available

Wild Mushroom Ceviche
fresh diced avocado, chive salad

Mascarpone and Lemon Gnocchi
thyme butter sauce

Braised Shrimp and Chorizo 
spicy saffron broth, confetti vegetables


Spanish Risotto 
roasted fennel and asparagus, sundried tomatoes,
castlevetrano olives, manchego cheese, fresh rosemary

Platinum Package Soups

Bronze, Silver and Gold Package soup options also available


Green Pea and Celeriac Root Soup 
crispy shitake mushrooms, chives

Seafood Bisque 
brandy crème


Roasted Parsnip Soup 
prosciutto crisps, carrot curls

Platinum Package Salads

Bronze, Silver and Gold Package salad options also available

Baby Asian Greens Salad 
sesame tuille crisps, herbed goat cheese mousse,
vegetable strings, creamy lemon ginger dressing

Watercress and Baby Lola Rosa Salad 
candied pecans, green apples, bleu cheese vinaigrette

Sweet Summer Salad 
orange supremes, crispy shallots, toasted hazelnuts, red peppers,
honey balsamic dressing

Gluten Free 

Gluten Free Option 

Per Person prices are subject to a 21% service charge and a Sales Tax of 4.985%

Platinum Package Entrees

Bronze, Silver and Gold Package entrees options also available

Duo Filet of Beef and Lemon Herb Jumbo Prawns 
brandy peppercorn sauce

Scottish Salmon en Croûte
watercress mousse, champagne chive butter sauce

Roasted Colorado Rack of Lamb 
natural jus

Stuffed Karabuto Pork Chop 
Boulder Country Club wild grain, dried apricots & figs, garlic infused olive oil

Seared Chilean Sea Bass 
toasted rye crumbs & pomegranate beurre rouge

Baked Seasonal Vegetable Cannelloni
bed of arugula, fresh burrata, tomato saffron cream sauce

Platinum Package Entrée Sides

please choose one starch and one vegetable
selection for each protein based entrée dish

Steamed Broccolini Tossed in White Truffle Butter 

Grilled White Asparagus with Chives and Lemon Accents 

3 Cheese and Herbed Potato Gratin with Grana Podano, Sharp Cheddar & Bleu Cheese 

Local Organic Hazel Dell Wild Mushroom Barley Risotto 

Steamed Three Bean Medley with Red Onion, Haricot Vert, Yellow Wax & Great Northerns 

Gluten Free 

Gluten Free Option 

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Stationary Platters

Fresh Seasonal Vegetable Crudité 

\$5 per guest

basil pesto

Traditional Hummus Vegetable Crudité 

\$6 per guest

carrots, celery, cucumber, cherry tomatoes, crispy pita chips

Fresh Fruit Platter 

\$6 per guest

pineapple, cantaloupe, honeydew, vine ripe grapes, strawberries

Fire Toasted Baked Brie

\$7 per guest

golden puff pastry, cherry & thyme, sliced french bread

Artisan Cheese and Bread Display 

\$9 per guest

fresh fruit accent

Rustic Italian Antipasti 

\$11 per guest

sliced capicola, prosciutto, genoa salami, pepperocini, fresh pulled mozzarella, marinated olives, marinated artichoke hearts, spiced lavosh

Hot Smoked Salmon Platter 

\$14 per guest

diced red onion, avocado, fresh cilantro sprigs, lime wedges, toasted lavosh crackers

Gourmet Seafood Display 

\$25 per guest

chilled shrimp, snow crab legs, brandied cocktail sauce, lemon wedges

Wedding Add-On's

Table Overlays, Chair Covers, Sashes, and Specialty Napkins

These items come in a variety of colors and materials, helping to enhance the ambiance and theme of your reception. All of these can be added to any package for an upgraded cost. Please contact Catering Team for pricing.

Lighting and Upgraded Décor

Incorporating colored wall wash lights into the reception, whether around the dance floor or simply to add more color, offer an easy way to bring together the colors of your wedding. Other upgraded décor such as colored paper lanterns, icicle lights and more are also available upon request.

Ice Sculptures

Customized ice sculptures can be created starting around \$350 depending on size and design.

Specialty Coffee Bar

\$6 per person

This specialty station offers a our delicious coffee and hot chocolate served with whipped cream, chocolate shavings, mint stirrers, cinnamon, nutmeg and marshmallows.

Candy Buffet

\$8 per person

A candy buffet, using the colors of your wedding, gives guests a sweet treat during and after your big day. We provide the containers, scoops and bags; all you have to do is choose your favorite candies!

Ice Cream Bar

\$9 per person

Perfect for those hot summer days! A variety of 2 ice creams, 4 sauces and 6 toppings will be sure to be an enjoyable add-on to your dessert station.

Chocolate Covered Strawberries

\$28 per dozen

Hand dipped chocolate covered strawberries gives guests something to indulge in along with wedding cake or other sweets. Our Chef's customize our strawberries with a colored icing drizzle to further tie together your weddings colors.

Late Night Appetizers

Prices vary on menu selection

Providing a small snack towards the end of your reception is just what your guests need after hours on the dance floor!

Boulder Country Club Bar Packages

Hosted Bar Prices

	<u>Beer and Wine</u>	<u>Deluxe Brand</u>	<u>Premium Brand</u>
One Hour	\$12.00	\$15.00	\$18.00
Three Hours	\$15.00	\$20.00	\$25.00
Five Hours	\$20.00	\$30.00	\$45.00

Cost is per person, based on guarantee or actual attendance; whichever is greatest.
 There will be a \$6.00 per person charge for each additional hour after 5 hours.
(Shots are not allowed)

Purchase a 3 hour or more hosted Deluxe or Premium Level Bar and receive a specialty tray passed cocktail during cocktail hour

Billed on Consumption		Cash Bar Prices	
Deluxe Well	\$5.00	Deluxe Well	\$6.25
Deluxe Rocks	\$6.50	Deluxe Rocks	\$8.00
Deluxe Martini	\$7.00	Deluxe Martini	\$8.75
Premium	\$6.50	Premium	\$8.00
Premium Rocks	\$8.50	Premium Rocks	\$10.50
Premium Martini	\$8.75	Premium Martini	\$11.75
Super Premium	\$8.50	Super Premium	\$10.50
Super Premium Rocks	\$10.75	Super Premium Rocks	\$13.50
Super Premium Martini	\$13.00	Super Martini	\$16.00
Draft Beer Domestic	\$4.00	Draft Beer Domestic	\$5.00
Draft Beer Import/Micro	\$5.00	Draft Beer Import/Micro	\$6.50
Bottled Domestic	\$3.75	Bottled Domestic	\$4.75
Bottled Import	\$4.75	Bottled Import	\$6.00
House Wine	\$6.00	House Wine	\$7.00
Soda	\$1.50	Soda	\$2.00
Bottled Water	\$2.00	Bottled Water	\$2.50

Cash Bar prices include tax and Service Charge

Per Person prices are subject to a 21% service charge and a Sales Tax of 4.985%

Boulder Country Club Spirits

Banquet Deluxe Brands

Crystal Palace Vodka
Conquistador Tequila
Crystal Palace Gin
Coral Bay Rum
Clan McGregor Scotch Whiskey
Kentucky Beau Whiskey

Banquet Premium Brands

Vodka
Snova
Absolute
Spring44
Stolichnaya

Gin
Bombay
Spring44
Pinnacle
Tanqueray

Whiskey & Bourbon
Bushmills
Bulleit Rye
Jack Daniels
Seagrams 7
Canadian Club
Jamison
Buffalo Trace

Scotch
Dewars White Label
J&B
JW Red

Rum
Bacardi
Malibu
Mt. Gay
Captain Morgan's
Meyer's Dark

Tequila
Suaza Gold
Herradura Silver
Herradura Reposado
Suerte Blanco

Miscellaneous
Disaronno Amaretto
Ricardo's Coffee Liqueur
Campari
Bailey's Irish Cream
Chambord
Frangelico
Sambuca
St. Remy Brandy VSOP

Boulder Country Club Beers

Draft Beer
Coors Light Draft
Stella Artois Draft
2 Rotating Seasonal Drafts

Bottled Beer
Corona
Guinness
Fat Tire
Sunshine Wheat
Ranger IPA
Bards 
And More...

Boulder Country Club Specialty Wine List

Bronze and Silver Dinner Wines

Reds
Pepperwood Grove Cabernet
Pepperwood Grove Merlot

Whites
Pepperwood Grove Chardonnay
Douglas Hill Sauvignon Blanc
Beringer White Zinfandel

Sparkling Wine
Freixenet Blanc de Blancs Brut

Gold and Platinum Dinner Wines

Reds
Bonterra Cabernet
Bonterra Merlot

Whites
Ruffino Lumina Pinot Grigio
Bonterra Chardonnay
Bonterra Sauvignon Blanc

Sparkling Wine
Adami Prosecco

Banquet Policies

Room Minimums

Boulder Country Club requires an \$8,500.00 food and beverage minimum for all Saturday events during peak season (May-September). Non-peak season and Sunday minimums are dependant on time and date of the event, please contact Mallorie Pettigrew for more information. If the total bill fails to meet these minimums, then the final bill will be adjusted accordingly.

Deposits/Payment

All deposits and payments are non-refundable and will be credited towards your event.

In the event of a cancellation, deposits may be applied towards cancellation fees.

Cancellations less than 30 days prior to the event will be charged 100% of estimated cost for original reservation. The Boulder Country Club accepts cash and check only as a form of payment.

Function Length & Space

All functions will be booked at a maximum of five hours.

If additional time is requested, the charge is \$2.00 per guest, per half hour (based on the guarantee or actual attendance, whichever is greater).

Reserved space is exclusive to the party contracted. It is the responsibility of the host/hostess to ensure that all guests remain in the reserved private areas.

Meal Guarantee

An approximate guest count is required at the time of booking. Confirmation of the number of guests attending & meal choices are required three business days prior to your function.

The Club will be pleased to set 5% over the guarantee for a function of less than 100 guests and 4% over the guarantee for functions of 100 guests or more. If a meal guarantee is not given, the Club will set based on the last available written estimate. The final bill will be based on the guarantee or actual attendance, whichever is greater.

Meals for children under the age of 12 years old are at a lower cost depending on menu selection.

All attendants under 21 years old are not charged for the alcohol included in our bar packages.

Beverage Service

Colorado State Law regulates the sale and service of all alcoholic beverages. Alcoholic beverages may not be brought onto or removed from Club property, Sale to alcohol to persons under 21 years of age is prohibited. Boulder Country Club reserves the right to refuse service to any guest without valid identification, to any guest supplying alcohol to minors, or to any guest who appears to be intoxicated.

On site Ceremonies

An on site wedding ceremony is available upon request.

The ceremony does not count against the 5 hour function length.

Rental charges may apply.