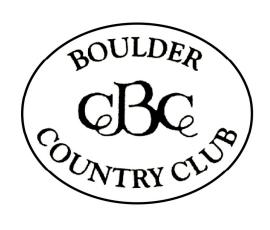
# 2015 Wedding Packages









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 (X) chimichurri sauce

Spinach and Parmesan Arancini 🕥

charred tomato vinaigrette

Crispy Vegetable Spring Rolls tamari dipping sauce

Peanut Chicken Satay Skewers 🚫

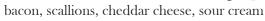
sweet chili sauce



Charred Tomato Soup (S)



Loaded Baked Potato Soup (N)



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

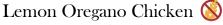
Gluten Free 🚫



Gluten Free Optional



## Bronze Package Entrees





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

## 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%

## 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 (N)

Herb & Garlic Goat Cheese Peppadew Peppers 🛇 in a phyllo cup

BBQ Bacon Wrapped Shrimp

Baked Zucchini & Sweet Potato Fritters 🚫 honey mustard



Seared Bistro Steak & Vegetable Wrap 🚫

roasted garlic aioli

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

## 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



## 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%

## 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 🚫

Vegetarian Samosas

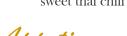
Seared Pork Tenderloin Crostini chipotle-cherry compote

Sesame Fried Apple Chip with Crab Salad 🔊

madras curry aioli

Coconut Tempura Shrimp (N)

sweet thai chili dipping sauce





Pan Seared Crab Cake (8)

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

## 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 glace

### 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 glace

### Mushroom Ragout (X)



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 (8)



Maple Glazed Carrots 🚫



Horseradish Mashed Potatoes 🔕

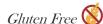


White Wine and Garlic Sautéed Spinach 🚫



Toasted Almond Wild Grain Pilaf 🚫









## 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



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

### 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

Beef Carpaccio 🚫



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

### Wonton Wrapped Shrimp

sweet and spicy asian dipping sauce

Bacon Wrapped Scallops (8) red pepper marmalade



Marinated Lamb Skewer 🚫

traditional tatziki sauce

## 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 (X)

crispy shitake mushrooms, chives



brandy crème

Roasted Parsnip Soup prosciutto crisps, carrot curls



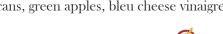
## Platinum Package Salads

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





## 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 & promegranate buerre rouge

### Baked Seasonal Vegetable Cannelloni

bed of arugula, fresh burratta, 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 Waxy & Great Northerns 🚫





### Stationary Platters

Fresh Seasonal Vegetable Crudité 🚫 \$5 per guest basil pesto

## Traditional Hummus Vegetable Crudité S \$6 per guest

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

Fresh Fruit Platter (S)
\$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



## 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 S \$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**

	Beer and Wine	Deluxe Brand	Premium Brand
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

## 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 Tanquerey

### 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 Liquor 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.