



The Vista
at
Applewood Golf Course

2022 Event
Menus



Private Events & Sales Director: Mackenzie Rodriguez



303-278-6637
mrodriguez@applewoodgc.com



www.vistaapplewood.com



Venue Options

The Vista - Capacity 240

Includes the Adjacent Terrace

Allowing for Indoor & Outdoor Event Space

Bunker's Tap Room & Patio - Capacity 140

Garage Doors Open for Indoor & Outdoor seating
with a More Relaxed Atmosphere

*Food & Beverage Minimums & Room Rental fee Apply
Menu Prices Are Per Guest & Subject to a 21% Service
Charge & Current State Sales Tax.

Room Rental Includes

Four hours of Event Time

Up to Two Hours of Additional Time to Decorate
Prior to the Event

All Banquet Tables & Chairs*

Choice of Linen & Napkin Color*

Elegant China, Flatware, & Glassware

Serving Staff

Beverage Station

Hosted & Cash Bar Options

Set-up & Clean-Up Service

*Upgrades & Additional Rentals Available at an Additional
Cost

Breakfast & Brunch

The Lighter Side | \$16

Beverage Station of Freshly Brewed Coffee,
Decaf, Water, & Orange Juice

Seasonal Fresh Fruit Display
Assorted Muffins, Pastries, & Bagels
Served with Cream Cheese, Preserves & Butter

Add: Breakfast Burritos \$10.00

Sides (Choose 3)

Cheesy Scrambled Eggs
Breakfast Potatoes
Bacon & Sausage
Fresh Fruit
Superfood Salad

Add Carving Station | \$10*

Fine Herbes Garlic Roasted Prime
Rib served
with Au Jus & Creamy Horseradish

Add Waffle Station | \$8*

Made to Order by Chef Attendant*
Choice of Toppings:
Assorted Fresh Berries, Strawberry
Compote, Chocolate Chips, Sliced
Almonds, Candied Walnuts &
Whipped Cream. Served with Warm
Maple Syrup

***Add Fried Chicken +\$6**

*Requires a Chef Attendant - \$75
Each Station

Brunch Buffet | \$27

Beverage Station of freshly brewed coffee,
decaf, water, & orange juice

Entree (Choose 2)

Potatoes O'Brien
French Toast Casserole
Corned Beef & Hash
Florentine Benedict
House-Made Biscuits with Sausage Gravy
Mushroom Marsala Seared Chicken Breast

Sides (Choose 3)

Cheesy Scrambled Eggs
Breakfast Potatoes
Bacon & Sausage
Fresh Fruit
Superfood Salad

Additions | \$5

Assorted Muffins, Danishes, & Bagels
Served with Cream Cheese, Butter, &
Preserves

Omelette Station | \$10*

Made to Order by Chef Attendant*
Choice of Mix-Ins:
Spinach, Bell Peppers, Mushrooms,
Diced Tomatoes, Applewood Bacon
Crumbles, Chicken, Sausage
Crumbles, & Cheddar Jack

Mimosa or Bloody Mary Bar | \$12**

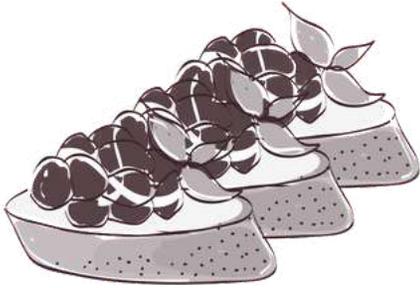
Champagne with an Assortment of
Juices: Orange, Cranberry, Grapefruit, &
Pineapple
or

Bloody Marys or Bloody Marias
with All The Toppings: Celery Sticks,
Olives, Hot Sauce, Jalapeños, & Pickles

**Requires a Bartender- \$75

Appetizers & Small Bites

Tray Passed



Bruschetta Crostini with Kalamatta Olives & Mozzarella | \$4

Cranberry BBQ Meatballs | \$4

Firecracker Chicken Meatballs | \$4

Artichoke Fritter with Lemon Aioli, Goat Cheese & Pistachio | \$4

Spinach & Artichoke Parmesan-Herb Crusted Stuffed Mushroom | \$4

Pork Belly Wontons with Citrus Chili Aioli | \$4

Swedish Meatballs with Mushroom Ricotta Cream Sauce | \$4

Crab & Cream Cheese Rangoon with Sweet Chili | \$5

Beef Short Rib on a Phyllo Cup with Sun-Dried Tomato Aioli | \$5

Applewood Bacon-Wrapped Shrimp with Avocado Poblano Crema | \$5

Shredded Beef Barbacoa with Avocado Poblano Crema & Tostada Round | \$5

Pork Carnitas Tostada with Poblano Crema & Pickled Red Onion | \$5

Buffalo Chicken Salad Phyllo Cup with Blue Cheese & Pickled Slaw | \$5



Pricing subject to 21% service charge & current sales tax

*Market prices subject to change

Appetizers & Small Bites

Displayed

Fresh Market | \$6

Fresh Seasonal, Marinated & Grilled Vegetables Served with Tzatziki, Hummus, & Flatbread

The Mediterranean | \$7

Roasted Garlic Hummus, Diced Cucumber, Tzatziki, Ranch & House-Made Pita Chips

Cheese Monger | \$8

Assorted Cheeses with Whole Grain Mustard, Raspberry Rose Jam, Marinated Olive Medley, Red Grapes, Crackers, & Flatbread
*Add Charcuterie Assorted Meats +\$4

Baked Brie | \$6

Served with Gourmet Crackers, Crostini, & Raspberry Coulis

Fiesta | \$5

House-Made Tortilla Chips with a Trio of Salsas: Roasted tomato, Salsa Verde, & Pico de Gallo
*Add Queso +\$2

Crostini Bar | \$6

Traditional Tomato Basil Bruschetta, Olive Tapenade, & Strawberry Mint Bruschetta with Toasted French Bread Crostini

Fresh Fruit | \$7

Fresh Sliced Seasonal Fruit & Berries

Pricing subject to 21% service charge & current sales tax

*Market prices subject to change

Food Stations

Build Your Own Pasta Bar | \$10

Penne pasta with your choice of alfredo & tomato vodka sauce.

Assorted toppings to include: spicy Italian sausage, grilled chicken, mushrooms, spinach, tomatoes, artichokes, kalamata olives, & Parmigiano Reggiano cheese

Nacho Bar | \$7

or

Loaded Tots & Fries Bar | \$8

House-made tortilla chips or fries & tots

Assorted toppings to include:

Cheese sauce, jalapenos, diced tomatoes, black beans, shredded chicken, taco ground beef, salsa, & sour cream

Street Tacos | \$9

Pork carnitas & mojo marinated chicken

Assorted toppings to include: corn & black bean salad, salsa verde, shredded lettuce, diced tomato, Oaxaca cheese, avocado poblano crema, & your choice of warm tostadas or flour tortillas

Sliders | \$7

Sirloin Burger

Crispy applewood smoked bacon, cheddar cheese, lettuce, & horseradish mayo

Chicken Slider

Crispy buffalo hot chicken, garlic aioli & house fried pickles

Pretzel Bites | \$4

Served warm with Colorado native beer cheese

Mac n' Cheese | \$8

Traditional cheese sauce with radiatore pasta.

Assorted toppings to include: applewood smoked bacon crumbles, crumbled chorizo, grilled chicken, grilled shrimp, roasted corn, black beans, caramelized onions, diced tomatoes, & fried pickles

Pizza Bar | \$8

Fungus Among-Us

White pizza with mushrooms, black olives, caramelized onions, mozzarella, truffle oil & sea salt

Meatzza

Red pizza with sausage, pepperoni, grilled chicken, & bacon mozzarella

Athens

White pizza with artichokes, spinach, sun-dried tomatoes, & feta cheese

Plated Lunch

Pick 2 Entrees: All Entrees Include Warm Rolls & Butter, & Your Choice of One Starter.

The Highest-Priced Entree Chosen Will Prevail as Per-Person Cost.

Place Cards Denoting Entree Selection Must Be Provided.

Starter (Pick 1)

House Salad with Raspberry White Balsamic & Ranch Dressing

Caesar Salad

Chicken & Rice Soup

Vegetable Minestrone

Soup de Jour

Cold Entrees

BLT Blackened Chicken Caesar Salad | \$15

Grilled Chicken & Roasted Beet Salad | \$16

Marinated grilled chicken with roasted golden beets, hard-boiled egg, gorgonzola cheese, dried cranberries, & candied pecans

Chicken Super Food Salad | \$16

Spinach, kale, arugula, fresh strawberries, dried cranberries, feta, candied pecans, & three berry vinaigrette

Grilled Chicken Sandwich | \$17

Marinated grilled chicken with fontina cheese, roasted red pepper, arugula, pesto, pickled red onion & a balsamic glaze

Roast Beef Sandwich | \$17

Roast beef with provolone, arugula red onion confit, roasted red peppers & horse radish cream aioli

All sandwiches served with fries

Hot Entrees

French Dip | \$16

French dip with caramelized onions & horseradish Havarti cheese on a french baguette with au jus
Served with our famous sidewinder fries

Cajun Alfredo | \$16

Pasta with chicken & andouille sausage
Served with warm garlic bread

Sun-Dried Tomato & Spinach Chicken | \$19

Grilled chicken breast with sun-dried tomato & spinach cream sauce
Served with roasted red potatoes & chef's seasonal vegetables

Pork Loin | \$21

Maple-brined grilled pork loin with roasted apple pear & sage compote
Served with toasted orzo farro pilaf & chef's seasonal vegetables

Thai Sweet Salmon | \$21

Grilled salmon with Thai sweet chili glaze, rice, & stir-fried vegetables

Fine Herbes Garlic Roasted Prime Rib | \$32

Served with garlic mashed potatoes & chef's seasonal vegetables

Pricing subject to 21% service charge & current sales tax

Lunch Buffet Options

All buffets Served with Warm Rolls & Butter

Tuscan | \$26

House salad with Ranch & Raspberry White Balsamic Dressing

or

Caesar Salad with House-Made Croutons
Chicken Rigatoni with Caramelized Onions
& Vodka Cream Sauce

Center Cut Pork Loin with Roasted
Mushroom Marsala Cream Sauce
Truffle Garlic Whipped Potatoes
Sautéed Seasonal Vegetables

Espresso Dusted Cheesecake with Salted Caramel

Neopolitan | \$35

Roasted Heirloom Tomato Bisque
or

Mixed Greens with Tomato, Cucumber, Red Onion, Feta
& Pepperoncini with Raspberry White Balsamic
Vinaigrette

Pork Tenderloin with Maple-Bacon Bourbon Glaze
Chicken Pomodoro with Charred Grape Tomatoes,
Fresh Basil & Chardonnay Reduction

Whipped Yukon Gold Potatoes
Honey Sriracha Glazed Carrots
Garlic Grilled Asparagus
Wildberry Cobbler

Colorado Native | \$44

Spinach Salad & Baby Kale Dried Cranberries, Apples, Walnuts, & Raspberry White Balsamic Vinaigrette
or

Mixed Greens, Shaved Fennel, Goat Cheese, Sun-Dried Tomatoes, Pistachios, & Ranch
Garlic & Fine Herbes Prime Rib with Au Jus & Creamy Horseradish*

Grilled Salmon with Brown Sugar Soy Glaze

Hatch Green Chili Mac n' Cheese with Bread Crumb Topping
Roasted Garlic Whipped Potatoes

French Beans with Caramelized Onions & Almonds
Triple-layer Chocolate Cake with Raspberry Coulis

*Requires a chef attendant - \$75 each

Pricing subject to 21% service charge & current sales tax

Build Your Own Lunch Buffet | \$30

Buffet served with Warm Rolls & Butter

Salads

Choose 1

All salads come with Ranch & Raspberry White Balsamic Vinaigrette on the side

Baby Kale & Spinach

Baby Kale, Spinach, Arugula, Seasonal Berries, Candied Pecans & Feta

Watermelon & Feta

Baby Arugula, Red Onion, Cubed Watermelon, Feta Cheese, Kalamata Olives, & Oregano

Winter Greens

Winter Greens with Pickled Red Onion, Apples, Spiced Pecans & Goat Cheese

Caesar

Caesar Salad, House-Made Croutons, & Zesty Caesar Dressing

Entree

Choose 2

- Wild Mushroom Ravioli with Herb Garlic Cream Sauce
- Pan-Seared Chicken Mushroom Marsala or Citrus Florentine
- Braised Boneless Beef Short Ribs
with a Demi-Glace
- Seared Salmon with Sweet Soy Glaze
- Jumbo Shrimp with Meyer Lemon Preserve Beurre Blanc

Add A Carving Station

*Requires A Chef Attendant | \$75

- Fine Herbes Garlic Roasted Prime Rib | +\$10*
- Slow Roasted Beef Tri-Tip with Sweet Ancho Honey Butter | +\$9
- Pomegranate Molasses and Pecan Crusted Ham | +\$5
- Saffron & Tomato Braised Lamb Leg with Mint Pesto | +\$9
- Whole Roasted Salmon Filet, Pomelo & Basil Beurre Blanc | +\$8
- Herb Crusted Beef Tenderloin | +\$15

ACCOMPANIMENTS

Choose 2

- Hatch Green Chili Mac n' Cheese
- Mushroom Risotto
- Roasted Red Potatoes with Caramelized Onions
- Roasted Garlic Whipped Potatoes
- Sweet Potato Hash
- Orzo Farro Herbed Pilaf
- French Beans with Caramelized Onions & Almonds
- Sautéed Broccoli with Roasted Herb Butter
- Garlic Grilled Asparagus

Pricing subject to 21% service charge & current sales tax

Plated Dinner

All entrees include warm rolls & butter, one salad selection & two sides
Choice of two proteins plus one vegetarian entree. The highest-priced entree chosen will prevail as per-person cost.
Place cards denoting entree selection must be provided.

VEGETARIAN

Stuffed Poblano Pepper

Quinoa, Black Beans, & Smoked
Cheddar with Slow-Roasted
Tomato Demi
\$27

Mushroom Ravioli

With Herb Garlic Cream Sauce
\$27

POULTRY

French Cut Chicken Breast

Choice of One Sauce:
Mushroom Marsala Cream
OR
Citrus Florentine
\$30

Chicken Saltimbocca

Sauteed Airline Chicken Breast with
Fontina Cheese Wrapped in Prosciutto
& a Chardonnay Chicken Demi
\$35

BEEF

Braised Boneless Beef Short Rib

With a Demi-Glace
\$40

Fine Herbes Garlic Roasted Prime Rib

\$48

NY Strip Au Poivre

Pepper Crusted with
Brandy Cream Sauce
\$43

Filet Mignon

8oz Grilled Filet with a Demi-Glace
\$48

PORK

Southwest Pork Loin

Center-Cut Pork Loin Seasoned with
Southwestern Herbs & Spices
\$35

FISH

Seared Salmon

Brown Sugar Soy Glaze
\$35

Jumbo Shrimp

Meyer lemon Preserve Beurre Blanc
\$40

DUET

Chicken & Shrimp

French Cut Chicken Breast
with Chardonnay Pan Jus &
3 Jumbo Shrimp
\$46

Filet & Shrimp

Grilled Filet with Mushroom Marsala
Cream Sauce & 3 Jumbo Shrimp
\$50

Chicken & Filet

French Cut Chicken Breast with
Mushroom Marsala Cream Sauce
\$54

Plated Dinner Inclusions

Salad Selections

Baby Kale & Spinach

Baby kale, spinach, arugula, seasonal berries, candied pecans, feta, & raspberry white balsamic vinaigrette

Watermelon & Feta

Baby arugula, red onion, cubed watermelon, feta cheese, kalamata olives, & oregano & raspberry white balsamic vinaigrette

Winter Greens

Winter greens with pickled red onion, apples, spiced pecans, goat cheese, & raspberry white balsamic vinaigrette

Caesar

Caesar salad, house-made croutons, & zesty caesar dressing

Accompaniments

Hatch Green Chili Mac n' Cheese

Mushroom Risotto

Roasted Red Potatoes with Caramelized Onions

Roasted Garlic Whipped Potatoes

Sweet Potato Hash

Orzo Farro Herbed Pilaf

French Beans with Caramelized Onions & Almonds

Sautéed Broccoli with Roasted Herb Butter

Garlic Grilled Asparagus

Dinner Buffet Options

All buffets Served with Warm Rolls & Butter

Tuscan | \$26

House salad with Ranch & Raspberry White Balsamic Dressing

or

Caesar Salad with House-Made Croutons
Chicken Rigatoni with Caramelized Onions & Vodka Cream Sauce

Center Cut Pork Loin with Roasted Mushroom Marsala Cream Sauce

Truffle Garlic Whipped Potatoes
Sautéed Seasonal Vegetables

Espresso Dusted Cheesecake with Salted Caramel

Neopolitan | \$35

Roasted Heirloom Tomato Bisque
or

Mixed Greens with Tomato, Cucumber, Red Onion, Feta & Pepperoncini with Raspberry White Balsamic Vinaigrette

Pork Tenderloin with Maple-Bacon Bourbon Glaze
Chicken Pomodoro with Charred Grape Tomatoes, Fresh Basil & Chardonnay Reduction

Whipped Yukon Gold Potatoes
Honey Sriracha Glazed Carrots

Garlic Grilled Asparagus
Wildberry Cobbler

Colorado Native | \$44

Spinach Salad & Baby Kale Dried Cranberries, Apples, Walnuts, & Raspberry White Balsamic Vinaigrette
or

Mixed Greens, Shaved Fennel, Goat Cheese, Sun-Dried Tomatoes, Pistachios, & Ranch
Garlic & Fine Herbes Prime Rib with Au Jus & Creamy Horseradish*

Grilled Salmon with Brown Sugar Soy Glaze

Hatch Green Chili Mac n' Cheese with Bread Crumb Topping
Roasted Garlic Whipped Potatoes

French Beans with Caramelized Onions & Almonds
Triple-layer Chocolate Cake with Raspberry Coulis

*Requires a chef attendant - \$75 each

Pricing subject to 21% service charge & current sales tax

Build Your Own Dinner Buffet | \$40

Buffet served with Warm Rolls & Butter

Salads

Choose 1

BABY KALE & SPINACH

Baby kale, spinach, arugula, seasonal berries, candied pecans, feta, & raspberry white balsamic vinaigrette

WATERMELON & FETA

Baby arugula, red onion, cubed watermelon, feta cheese, kalamata olives, & oregano with raspberry white balsamic vinaigrette

WINTER GREENS

Winter greens with pickled red onion, apples, spiced pecans, goat cheese, & raspberry white balsamic vinaigrette

CAESAR

Caesar salad, house-made croutons & zesty caesar dressing

Entree

Choose 2

- Wild Mushroom Ravioli with Herb Garlic Cream Sauce
- Pan-Seared Chicken Mushroom Marsala or Citrus Florentine
- Braised Boneless Beef Short Ribs
with a Demi-Glace
- Seared Salmon with Sweet Soy Glaze
- Jumbo Shrimp with Meyer Lemon Preserve Beurre Blanc

Add A Carving Station

*Requires A Chef Attendant | \$75

- Fine Herbes Garlic Roasted Prime Rib | +\$10*
- Slow Roasted Beef Tri-Tip with Sweet Ancho Honey Butter | +\$9
- Pomegranate Molasses and Pecan Crusted Ham | +\$5
- Saffron & Tomato Braised Lamb Leg with Mint Pesto | +\$9
- Whole Roasted Salmon Filet, Pomelo & Basil Beurre Blanc | +\$8
- Herb Crusted Beef Tenderloin | +\$15

ACCOMPANIMENTS

Choose 2

- Hatch Green Chili Mac n' Cheese
- Mushroom Risotto
- Roasted Red Potatoes with Caramelized Onions
- Roasted Garlic Whipped Potatoes
- Sweet Potato Hash
- Orzo-Farro Herbed Pilaf
- French Beans with Caramelized Onions & Almonds
- Sautéed Broccolini with Roasted Herb Butter
- Garlic Grilled Asparagus

Pricing subject to 21% service charge & current sales tax

Dessert Additions

Plated Dessert

Mexican Chocolate Brownie Sundae | \$5
With Ice Cream, Pecans, & Caramel

Cheesecake | \$5
Your Choice of Traditional, Oreo, or Raspberry Glazed

Mixed Berry Tart | \$5
With House Made Vanilla Whipped Cream

Bananas Foster | \$5
Bread Pudding with Creme Anglaise

Triple Layer Chocolate Cake | \$5
Served with Raspberry Coulis



Buffet Dessert

Assorted Cookies | \$3

Chocolate Brownies | \$4

Assorted Macarons | \$4

Cheesecake | \$4
Your Choice of Traditional, Oreo, or Guava Glazed

Cookies & Milk | \$3
Assortment of Cookies & Milk Shooters

Bar

host by the hour

<u>Hours</u>	<u>Soft</u>	<u>House</u>	<u>Call</u>	<u>Premium</u>
One	\$12	\$14	\$16	\$20
Two	\$16	\$20	\$23	\$25
Three	\$22	\$25	\$28	\$32
Four	\$25	\$31	\$34	\$38
Five	\$30	\$36	\$39	\$45

Beverages By The Glass

- Champagne | \$6
- House Wine | \$7
- Premium Wine | \$8
- House Cocktails | \$6
- Call Cocktails | \$6
- Premium Cocktails | \$9
- Extra Premium Cocktails | \$10-\$15
- Domestic Draft Beer | \$5
- Premium Draft Beer | \$6
- Domestic Bottled Beer | \$5.50
- Premium Bottled Beer | \$6
- Soft Drinks | \$2
- Red Bull | \$6

House

Elevate Vodka, Denver Dry Gin, Fireside Whiskey, Clan McGregor Scotch, Cuidado Blanco Tequila, Peg Leg Rum

Call

Titos Vodka, Tanqueray Gin, Jack Daniels, Seagram's 7, Jim Beam, Suerte Tequila, Captain Morgan, Crown Royal, Malibu Coconut Rum, Bacardi Rum

Premium

Reyka Vodka, Hendricks Gin, Laws Whiskey, Bulleit Whisky, Woodford Whiskey, Gentleman Jack, Dalmore Scotch, Balvenie Scotch, Don Julio Tequila

House Wine

Canyon Road: Pinot Grigio, Chardonnay, Moscato, Cabernet, Pinot Noir, and Merlot. Barefoot Bubbly: Champagne

Premium Wine

Talbott: Chardonnay, Santa Margherita: Pinot Grigio, Stags Leap: Cabernet Sauvignon, Etude: Pinot Noir

Specialty options available upon request



Pricing subject to 21% service charge & current sales tax

Preferred Vendors

DJ:

*Performance Entertainment
(DJ & Photo Booth)
303 - 246 - 2045
matt@topdenverdj.com
www.topdenverdj.com

DJ Davis
404 - 509 - 3612
DJDavisDoes@gmail.com
www.DJDavisDoes.com

A Music Plus
303 - 426 - 9990
events@amusicplus.com
www.amusicplus.com

DJ Vegas Klein
Nick- admin@vegasklein.com
vegasklein.com

Floral:

*Flower Bundles
303 - 335 - 7054
hello@flowerbundlesco.com
www.flowerbundlesco.com

Flowers Forever Design
303 - 507 - 5147
flowersforeverdesign@gmail.com
www.flowersforeverdesign.com

A Design Resource
303.284.3093
alli@adesignresourceco.com
ADesignResourceCo.com

Cake:

*Nothing Bundt Cakes
303 - 973 - 3435
littleton@nothingbundtcakes.com
https://www.nothingbundtcakes.com/bakery/co/Littleton

*Goldmine Cupcakes
Krista Lyons-
community@goldminecupcakes.com
720-328-9531
www.goldminecupcakes.com

Hotel:

*Denver Marriott West
Anne Linze- anne.k.linze@marriott.com
303 - 273 - 4030
www.marriott.com/denwe

The Eddy Taproom & Hotel
Jamie Pilar - jpilar@theeddygolden.com
510 - 600 - 7776
teeddygolden.com

*TownePlace Suites
Thuy Shipley-
tshipley@superhosthospitality.com
303-232-7790

Photo Booth

*Modern Focus Experience
970-364-6607
modernfocusexperience@gmail.com
www.modernfocusexperience.com

Photographer:

Nicole Henshaw Photography
805 - 433 - 4439
hello@nicolehenshaw.com
www.nicolehenshaw.com

Love & Lens
970 - 223 - 3522
info@love-and-lens.com
www.love-and-lens.com

*Chase & Ally Photography
321 - 370 - 5751
chase.ally.photo@gmail.com
www.chaseandally.com

*Berg Berg Photography
303.242.6803
bergbergphotography@gmail.com
bergbergphotography.com

Elevate Photography
720.471.4084
brooke@elevatephotography.com
elevatephotography.com

Makeup:

Brides by Rosanne
210 - 559 - 8943
bridesbyrosanne@gmail.com
www.bridesbyrosanne.com

Officiant:

Elevate Wedding Officiant
720 - 299 - 1872
elevateweddingofficiant.com

Reserve Your Date
Today!



14001 W 32nd Ave Golden, Colorado
80401



303.278.6637
mrodriguez@applewoodgc.com



www.vistaapplewood.com



[thevistaatapplewoodevents](https://www.instagram.com/thevistaatapplewoodevents)