



GREELEY COUNTRY CLUB
EST. 1920

Wedding Book



(970) 353-0528

4500 West Tenth Street

Greeley, Colorado 80634

www.greeleycc.org



Table of Contents



Page 3.....Ceremonies

Page 4.....Package Inclusions

Page 5Plated Lunch

Page 6 Buffet Lunch

Page 7.....Hors D' oeuvres

Page 7..... Carvers & Stations

Page 8Plated Dinner

Page 9 Buffet Dinner

Page 10..... Buffet Dinner

Page 11.....The Bar



Veranda Ceremony \$1,000

One Hour Rehearsal the Night Before the Wedding

Rental of the Veranda For the Day of the Wedding

Ceremony Seating with White Chairs & Center Aisle

Setup & Teardown by the GCC Staff

Service Charge & Tax Included
(add wood chairs for \$1.50 extra)

Golf Course Ceremony \$1,500

One Hour Rehearsal the Night Before the Wedding

Rental of Staff Approved Location on the Golf Course

Ceremony Seating with White Chairs & Center Aisle

Setup & Teardown by the GCC Staff

Service Charge & Tax Included
(add wood chairs for \$1.50 extra)



Indoor Ceremony \$1,000

One Hour Rehearsal the Night Before the Wedding

Rental of Staff Approved Space the Day of the Wedding

Ceremony Seating with White Chairs & Center Aisle

Setup & Teardown by the GCC Staff

Service Charge & Tax Included
(add wood chairs for \$1.50 extra)

Bride & Groom Dressing Rooms

Included in our Wedding Packages are Bride & Groom Dressing Areas in our Wonderfully Appointed Locker Rooms.

Food & Beverage can be Provided for the Bridal Parties at an Additional Cost.

Please Speak with Eric Crawford to Discuss Options Available.
(Lockers are available upon request)

Package Inclusions



SILVER PACKAGE 5 Hour Wedding Reception (Add An Extra Hour For \$300)

Ballroom Rental for your Reception	Cake Cutting Service
Bride & Groom Dressing Rooms on the Day of the Event	Dance Floor
White Table Linens & Napkins	Coffee Service
Silver, Glass & China Wares	Chef's Wedding Tasting for 2
GCC Signature Center Pieces	Special Children's Menus At Discounted Rate (Age 12 & Under)
Head Table Or Sweetheart Table	Complimentary Parking for All Guests
Champagne &/or Sparkling Cider Toast	Your Choice of Meal (Price Dependent Upon Menu Selected)

GOLD PACKAGE 6 Hour Wedding Reception

All Items Listed Above Plus:	Bridal Parties
6 Hour Reception	Chair Covers & Sashes OR Table Runners
Champagne/Beer in Dressing Rooms for	Chef's Wedding Tasting for 4

PLATINUM PACKAGE 6 Hour Wedding Reception

All Items Listed Above Plus:	Custom Up-lighting Package
Table Runners	Custom Ice Sculpture
Table Overlays	Round of Golf for 8 with carts
Chavari Chairs	



**All Selections Include: Wedding Reception Package listed on page 4,
Warm rolls with butter, Iced tea, water, coffee, tea service**

Pikes Peak Plated Lunch

Choice of one soup, salad or appetizer (additional course may be added for \$4)
Chef's seasonal vegetable and starch of the day

Starters

Seasonal Soup

Maryland Cream of Crab | Roasted Onion Soup with Sherry | Country Tomato

Classic Caesar

Chopped Hearts of Romaine, Caesar Dressing, Shredded Parmesan, Garlic Croutons

Salad Maison

Organic Baby Lettuce with Carrot, Red Onion, Tomato, Cucumber and Balsamic Vinaigrette

Entrée Selection (choose up to 2):

Silver - \$25

Gold - \$32

Platinum - \$44

Silver - \$30

Gold - \$37

Platinum - \$49

Roasted All Natural Chicken

Broiled with Rosemary, Thyme, Lemon, Served
with a Garlic Jus Lie

NY Strip

Grilled Strip Steak with Sauce Diane

Broiled Duroc Pork Chop

With Gorgonzola Bleu Cheese Sauce

Pan Roasted Sea Scallops

Accented by a Light Citrus Basil Pesto

Charbroiled Scottish Salmon

with Maitre D' Butter

Silver - \$35

Gold - \$42

Platinum - \$54

Maryland Crab Cakes

Classic Chesapeake Recipe Served with
House Made Tartar

Vegetable Risotto Provencal

Parmesan-Truffle Risotto Sautéed with Spinach,
Roasted Peppers, Artichokes, Tomato, and Chives

Filet Mignon

Grilled Angus Beef Tenderloin
with Cabernet Sauce

Buffet Lunch

Available for events ending by 4pm



**All Selections Include: Wedding Reception Package listed on page 4,
Warm rolls with butter, Iced tea, water, coffee, tea service**

Mount Elbert Buffet

Select Two Salads

Salad Maison

Spring Lettuce, Grape Tomato, Cucumber,
Carrot, Red Onion, Balsamic Vinaigrette

Baby Spinach

Grape Tomato, Bleu Cheese Crumbles, Bacon
Bits, Toasted Walnuts, Bleu Cheese Dressing

Caesar Salad

Hearts of Romaine, Garlic Croutons,
Parmesan, Caesar Dressing

Pasta Salad

Artichokes, Roasted Peppers, Olives, Red
Onion, Parmesan

Potato Salad

Dressing, Lemon, Parsley

Cole Slaw

Dijon Dressed, Shredded Carrot, Red Onion

Two Entrée	Silver – \$24	Gold - \$31	Platinum - \$43
Three Entrée	Silver – \$27	Gold - \$34	Platinum - \$46

Includes Dinner Rolls, Whipped Butter, Chef's Choice of Seasonal Starch and Vegetable

Teriyaki Beef

Beef Strips Simmered in Soy Sauce,
Mirin Garlic, Ginger, Sriracha

Herb Grilled Chicken Breast

Roasted Garlic Jus

Roasted Cod

Lemon-Caper Sauce, Red Onion

Broiled Pork Loin

Creamy Bleu Cheese Sauce, Wild
Mushroom Ragout

Cinnamon-Chili Roasted Pork Loin

Chorizo, White Beans, Roasted Peppers

Pesto Penne Pasta

Vine Ripe Tomatoes, Sautéed Spinach,
Garlic, Parmesan

Pasta Primavera

Farfalle, Zucchini, Squash, Peas,
Marinara, Parmesan

Linguini Romano

Seasoned Meatballs, Italian Sausage, Peppers &
Onions, Marinara, Parmesan

Shrimp Scampi

Butter, Garlic, Lemon, Parsley, White Wine

Hors D'oeuvres



Hot (Per 50 Pieces)

Jerked Chicken Skewers with
Honey-Lime Yogurt 125

Meatballs either BBQ, Marinara
or Swedish 100

Chicken Wings with BBQ, Sweet & Sour,
or Hot Sauce 100

Mini Beef Wellington 150

Chesapeake Crab Cake Miniatures 165

Spinach Artichoke Dip with Baguette
Display for 50ppl 120

Chesapeake Crab Dip with Baguette
Display for 50ppl 175

Displays (Serves 50)

Garden Fresh Crudite Tray 150

Crudité with Assorted Crackers, Caesar &
Ranch Dips

Crudites & Cheese Display 200

Served with Assorted Crackers,
Caesar & Ranch Dips

Fresh Fruit Display with

Grapes & Berries 175

Cold (Per 50 Pieces)

Cucumber Dill Crostini with Chive-Cream
Cheese Spread 75

Artichoke, Pepperoni, and Roasted
Pepper Crostini 75

Bruschetta with Tomato, Basil, Red Onion,
Garlic, Kalamata, and Parmesan 75

Sesame Seared Ahi Tuna Wonton Crisp with
Scallion and Srirachi Aioli 110

Shrimp Cocktail 110

Carvers & Stations

Pasta Station 9

Cooked to Order Pastas with Choices of Italian Sausage, Ham, Rock Shrimp,
Marinara, Alfredo, Peppers, Onions and Parmesan

GCC Carving Stations

Beef Tenderloin 200 per tenderloin | Serves 10-15ppl

Prime Rib 320 per rib | Serves 20-28ppl

Beef Stations Include: Mini Baguette-Style Rolls, Horseradish Sauce, Aus Jus
Honey Glazed Ham | Dinner Rolls, Mustard Remoulade Sauce | 8 pp

Lemon-Herb Turkey Breast | Pan-Gravy, Stuffing | 8 pp



All Selections Include: Wedding Reception Package listed on page 4
Warm rolls with butter, Iced tea, water, coffee, tea service

Longs Peak Package

Choice of one soup, salad or appetizer (additional course may be added for \$4)
Chef's seasonal vegetable and starch of the day

Starters

Seasonal Soup

Maryland Cream of Crab | Roasted Onion Soup with Sherry | Country Tomato

Classic Caesar

Chopped Hearts of Romaine, Caesar Dressing, Shredded Parmesan, Garlic Croutons

Salad Maison

Organic Baby Lettuce with Carrot, Red Onion, Tomato, Cucumber and Balsamic Vinaigrette

Silver - \$28 Gold - \$35 Platinum - \$47

Silver - \$33 Gold - \$40 Platinum - \$52

Roasted All Natural Chicken

Broiled with Rosemary, Thyme, Lemon, Served
with a Garlic Jus Lie

NY Strip

Grilled Strip Steak with Sauce Diane

Broiled Duroc Pork Chop

With Gorgonzola Bleu Cheese Sauce

Pan Roasted Sea Scallops

Accented by a Light Citrus Basil Pesto

Charbroiled Scottish Salmon

with Maitre D' Butter

Silver - \$38 Gold - \$45 Platinum - \$57

Maryland Crab Cakes

Classic Chesapeake Recipe Served with
House Made Tartar

Vegetable Risotto Provencal

Parmesan-Truffle Risotto Sautéed with Spinach,
Roasted Peppers, Artichokes, Tomato, and Chives

Filet Mignon

Grilled Angus Beef Tenderloin
with Cabernet Sauce

Buffet Dinner



All menus include: **Wedding Reception Package listed on page 4**
Warm rolls with butter, Iced tea, water, coffee, tea service

Mount Bierstadt Package (Minimum of 30 guests)

Salad Selections

Salad Maison

Spring Lettuce, Grape Tomato, Cucumber, Carrot, Red Onion, Balsamic Vinaigrette

Baby Spinach

Grape Tomato, Blue Cheese Crumbles, Bacon Bits, Toasted Walnuts, Blue Cheese Dressing

Caesar Salad

Hearts of Romaine, Garlic Croutons, Parmesan, Caesar Dressing

Pasta Salad

Artichokes, Roasted Peppers, Olives, Red Onion, Parmesan

Potato Salad

Dressing, Lemon, Parsley

Cole Slaw

Dijon Dressed, Shredded Carrot, Red Onion

Choose Two Side Dishes:

Dijon Roasted Red Potatoes

Sour Cream Whipped Potatoes

Au Gratin Potatoes

Wild Rice Pilaf

Asparagus (Add \$1 Per Person)

Herbed Fragolia

Broccoli with Cheese Sauce & Smoked Bacon

Fresh Vegetable Medley

Haricot Vert

Green Beans Amandine

Two Entrée

Three Entrée

Silver – \$31

Silver – \$34

Gold - \$38

Gold - \$41

Platinum - \$50

Platinum - \$53

Beef Bordelaise

Tenderloin Tips Sautéed with Red Wine, Thyme, Shallots, Demi Glace, Cracked Pepper

Grilled Flank Steak

Argentinian Style with Chimichurri

Herb Grilled Chicken Breast

Roasted Garlic Jus

Chicken Marsala

Sautéed with Marsala Wine, Cremini Mushrooms, Demi Glace

Cajun Salmon

Grilled Corn, Andouille Sausage, Creole Sauce

Roasted Salmon

Lemon-Caper Sauce, Red Onion

Broiled Pork Loin

Creamy Bleu Cheese Sauce, Wild Mushroom Ragout

Cinnamon-Chili Roasted Pork Loin

Chorizo, White Beans, Roasted Peppers

Pesto Penne Pasta

Vine Ripe Tomatoes, Sautéed Spinach, Garlic, Parmesan

Pasta Primavera

Farfalle, Zucchini, Squash, Peas Marinara, Parmesan

Penne Romano

Seasoned Meatballs, Italian Sausage, Peppers & Onions, Marinara, Parmesan

Shrimp Scampi

Butter, Garlic, Lemon, Parsley, White Wine

Santa Fe Shrimp

Chili Seared, Chorizo, Bacon black beans/ green chili



**All menus include: Wedding Reception Package listed on page 4
Warm rolls with butter Iced tea, water, coffee, tea service**

Mount Evans Package

(Minimum of 30 guests)

Silver - \$30

Gold - \$37

Platinum - \$49

Caesar Salad - Crisp Romaine, Croutons, Tomatoes & Parmesan
Baked Garlic Bread & Rolls
Herbed Vegetable Medley



Select One Meat Item:

Baked Penne with Italian Sausage, Cheddar Cream, Breadcrumbs & Parmesan

Lasagna Rolls with Meat Sauce

Meatballs & Sausage with Peppers, Onions & Marinara Over Penne

Chicken Piccata (No Pasta)

Chicken Carbonara with Ham, Peas & Penne Pasta

Spaghetti & Meatballs with Marinara



Select Two Pasta Items:

Spaghetti with Alfredo Sauce

Spaghetti with Marinara Sauce

Spiral Fusilli with Artichokes, Basil Pesto, Dried Tomatoes & Broccoli

Lasagna Cheese Rolls with Marinara

Cheese Tortellini with Alfredo, Broccoli & Corn

Penne Pasta with Creamy Tomato-Basil Sauce & Parmesan Cheese



Open Host Bar Package

Open Bar Served within Hours Specified. The Number of Persons Charged is Based Upon the Guarantee for the Food Function or Actual Attendance, Whichever is Greater.

Premium Brands

1 Hour: 12/Person
2 Hour: 20/Person
3 Hour: 28/Person

Beer & Wine Host Bar

1 Hour: 9/Person
2 Hour: 15/Person
3 Hour: 21/Person

Host & Cash Bar

Please Ask About Combination Host/Cash Bar Options.

	Per Drink Price
Well Brand	5
Call Brand	6
Premium Brands	8
Domestic Beer	5
Import/Micro Beer	6
House Wine per Glass	6
Soda	3
House Wine/Bottle	22
Domestic Keg	350
Import/Micro Keg	425

All Guests Must Show Proof of Identification with a Valid Picture Driver's License to Receive Alcoholic Beverages. The Club Reserves the Right to Refuse Service to any Person it Deems to be Intoxicated. All Liquor, Beer & Wine Consumed and/or Sold on the Premises Must Be Purchased From & Served By the Club.