**2017**

**Pueblo Convention Center**

**Wedding Packages**

**All wedding packages are inclusively priced to include the following: Your choice of Dinner to be served on Chinaware with Glassware and Silverware provided, set up of tables, chairs and linen, clean up and breakdown of tables, chairs and linen, room rental, bar set up and bartenders for up to five (5) hours, security guards for up to five (5) hours, 16’x16’ dance floor, tables for: cake, gifts and guestbook, cake cutting and serving, electrical for DJ, your choice of linen colors (white, cream or black), event insurance, all serviced by our exceptional culinary team, and coordinated by your personal Event Manager**

**Congratulations!!!**

**We look forward to sharing this special day with you.**

**Silver Wedding Package**

**$34 per person\***

**Silver Package Dinner Buffets**

All Dinner Buffets include: Fresh Brewed Coffee, Iced Tea and Water Service **(0-50 cal)**

**The Veil Buffet (800-1415 cal)**

PCC House Salad: Mixed Greens, Tomato, Cucumber, Red Onion and Croutons served with PCC House Vinaigrette, Ranch Dressing and Blue Cheese Crumbles

Fresh Baked Dinner Rolls and Butter

Honey Chicken Marsala: Tender grilled four (4) ounce Chicken Breast topped with Honey and Sweet Marsala Sauce filled with Crimini Mushrooms

Lemon Pepper Tilapia: Lemon Pepper breaded four (4) ounce Tilapia Filet served over Citrus Buerre Blanc Sauce

Sautéed Green Beans with Bell Pepper, Onions and Herbs

Roasted Garlic Mashed Potatoes

**The Cabana Buffet (700-1315 cal)**

PCC House Salad: Mixed Greens, Tomato, Cucumber, Red Onion and Croutons served with PCC House Vinaigrette, Ranch Dressing and Blue Cheese Crumbles

Fresh Baked Dinner Rolls and Butter

Zesty Orange Chicken: Tender grilled four (4) ounce Chicken Breast glazed with Zesty Orange Sauce topped with Grilled Pineapple Salsa

Coconut Crusted Tilapia: Four (4) ounce Tilapia Filet breaded with Coconut and Breadcrumbs served topped with Mango Salsa

Olive Oil and Sea Salt roasted Broccoli

Wild Rice Pilaf

**Silver Package Plated Dinner**

All Plated Dinners include: PCC House Salad served with PCC House Vinaigrette, Ranch Dressing and Blue Cheese Crumbles **(75-250 cal)**, Fresh Baked Dinner Rolls & Butter **(150-220 cal)**, Fresh Brewed Coffee, Iced Tea and Water Service **(0-50 cal)**. Maximum of two (2) selections for Split Entrée Selections.

**Chicken Milano (GF) (645 cal)**

Tender grilled six (6) ounce Chicken Breast topped with Roasted Garlic Cream Sauce filled with Crimini Mushrooms and Sun Dried Tomatoes accompanied by Garlic & Herb Roasted Baby Potatoes and Sautéed Green Beans with Bell Pepper, Onion and Herbs

**Lemon Pepper Tilapia (815 cal)**

Lemon Pepper breaded six (6) ounce Tilapia Filet accompanied by Wild Rice Pilaf and Stir Fry Vegetable Medley

**Maple-Bourbon Glazed Pork Chop (GF) (790 cal)**

Grilled eight (8) ounce Maple-Bourbon glazed Pork Loin Chop topped with Caramelized Apple-Cranberry Salad served with Maple Roasted Sweet Potatoes and Sauteed Green Beans with Bell Pepper, Onion and Herbs

**“Flavor of Pueblo” Chicken (GF & S) (740 cal)**

Southwest Spice rubbed grilled six (6) ounce Chicken Breast topped with Chili con Queso Sauce and Pico de Gallo accompanied by Cilantro-Lime Rice Pilaf and Calabacitas Vegetable Blend

**Gold Wedding Package**

**$40 per person\***

**The Gold Package comes with added amenities to include: Champagne Toast for all Adults, Head Tables on Risers, DJ Table on Risers and a Dance Floor tailored to your party size.**

**Gold Package Dinner Buffets**

All Dinner Buffets include: Fresh Brewed Coffee, Iced Tea and Water Service **(0-50 cal)**

**The Gazebo (1000-1695 cal)**

PCC House Salad: Mixed Greens, Tomato, Cucumber, Red Onion and Croutons served with PCC House Vinaigrette, Ranch Dressing and Blue Cheese Crumbles

Fresh Baked Dinner Rolls and Butter

Lemon-Tabasco Fried Chicken: Lemon, Tabasco and Buttermilk marinated Chicken Fried Chicken Breast served with Black Pepper Cream Gravy

Santa Maria Sirloin Tri-Tip: Santa Maria style rubbed grilled Sirloin Tri Tip sliced thinly served over Cabernet Sauvignon Barbeque Sauce topped with Pico de Gallo

Sautéed Green Beans with Bell Pepper, Onions and Herbs

Roasted Garlic Mashed Potatoes

**The Mountain View (1100-1775 cal)**

PCC House Salad: Mixed Greens, Tomato, Cucumber, Red Onion and Croutons served with PCC House Vinaigrette, Ranch Dressing and Blue Cheese Crumbles

Fresh Baked Dinner Rolls and Butter

“Flavor of Pueblo” Chicken: Southwest Spice rubbed grilled four (4) ounce Chicken Breast topped with Chili con Queso Sauce and Pico de Gallo

Tequila-Lime Flank Steak: Tequila and Lime marinated grilled Flank Steak sliced thinly topped with Pico de Gallo

Calabacitas Vegetable Medley

Cilantro-Lime Rice Pilaf

**Gold Package Plated Dinner**

All Plated Dinners include: PCC House Salad served with PCC House Vinaigrette, Ranch Dressing and Blue Cheese Crumbles **(75-250 cal)**, Fresh Baked Dinner Rolls & Butter **(150-220 cal)**, Fresh Brewed Coffee, Iced Tea and Water Service **(0-50 cal)**. Maximum of two (2) selections for Split Entrée Selections.

**Chicken Cordon Bleu (860 cal)**

Six (6) ounce Chicken Breast stuffed with Ham and Swiss Cheese breaded and baked to golden brown perfection served over Dijon Supreme Sauce accompanied by Roasted Garlic Mashed Potatoes and Oven Roasted Asparagus

**Steakhouse Sirloin (1140 cal)**

Eight (8) ounce grilled Certified Angus Beef Top Sirloin Steak served over PCC Steaksauce topped with Crispy Onion Straws accompanied by Roasted Garlic Mashed Potatoes and Sautéed Green Beans with Bell Pepper, Onion and Herbs

**Strawberry Delight Salmon (GF) (745 cal)**

Pan Seared six (6) ounce Strawberry Barbeque glazed Fresh Salmon Filet topped with Grilled Pineapple Salsa accompanied by Wild Rice Pilaf and Sautéed Green Beans with Bell Pepper, Onion and Herbs

**Zesty Orange Chicken (GF & S) (620 cal)**

Tender grilled six (6) ounce Zesty Orange Sauce glazed Chicken Breast topped with Grilled Pineapple Salsa served over Wild Rice Pilaf and Stir Fry Vegetable Medley

**Platinum Wedding Package**

**$46 per person\***

**The Platinum Package comes with added amenities to include: Champagne Toast for all Adults, Head Tables on Risers, DJ Table on Risers, a Dance Floor tailored to your party size and your choice of one of the following upgrades:**

**Menu Card**

**Up Lighting**

**In-house Gobo Display**

**Platinum Package Dinner Buffets**

All Dinner Buffets include: Fresh Brewed Coffee, Iced Tea and Water Service **(0-50 cal)**

**The Big Day (1000-1710 cal)**

PCC House Salad: Mixed Greens, Tomato, Cucumber, Red Onion and Croutons served with PCC House Vinaigrette, Ranch Dressing and Blue Cheese Crumbles

Fresh Baked Dinner Rolls and Butter

Honey Chicken Marsala: Tender grilled four (4) ounce Chicken Breast topped with Honey and Sweet Marsala Sauce filled with Crimini Mushrooms

Steakhouse Sirloin Tri-Tip: House Steak Seasoning rubbed grilled Certified Angus Beef Sirloin Tri-Tip sliced thinly topped with PCC Steaksauce and Crispy Onion Straws

Citrus Salmon: Lemon-Pepper seasoned pan seared Fresh Salmon Filet served over Citrus Buerre Blanc Sauce

Sautéed Green Beans with Bell Pepper, Onions and Herbs

Garlic and Herb Roasted Baby Potatoes

**Platinum Package Plated Dinner**

All Plated Dinners include: PCC House Salad served with PCC House Vinaigrette, Ranch Dressing and Blue Cheese Crumbles **(75-250 cal)**, Fresh Baked Dinner Rolls & Butter **(150-220 cal)**, Fresh Brewed Coffee, Iced Tea and Water Service **(0-50 cal)**. Maximum of two (2) selections for Split Entrée Selections.

**Surf and Turf Duet (580 cal)**

Four (4) ounce grilled Certified Angus Beef Tenderloin Steak served over Demi-Glace paired with Garlic Shrimp Skewer accompanied by Roasted Garlic Mashed Potatoes and Sautéed Green Beans with Bell Pepper, Onion and Herbs

**Fire and Ice Duet (980 cal)**

Four (4) ounce grilled Certified Angus Beef Top Sirloin Steak served over Gorgonzola Cream Sauce topped with Crispy Onion Straws paired with Chipotle-Honey glazed four(4) ounce Fresh Salmon Filet accompanied by Garlic and Herb Roasted Baby Potatoes and Sautéed Green Beans with Bell Pepper, Onion and Herbs

**Flat Iron Steak (GF) (815 cal)**

House Steak seasoning rubbed grilled eight (8) ounce Certified Angus Beef Flat Iron Steak served over PCC Steaksauce accompanied by Roasted Garlic Mashed Potatoes and Oven Roasted Asparagus

**Reception Hour**

**HORS D’ OUEVRES** (50 pieces per order)

**Chicken-Green Chili Quesadilla (S) (105 cal per serving)**

Southwestern Spice Rubbed Chicken, Pueblo Green Chilies, Cheddar-Jack Cheese and Chipotle Aioli in Flour Tortilla served w/ Pueblo Salsa 79.95/ per order

**Vegetable Spring Rolls (V) (80 cal per serving)**

Deep Fried Vegetable filled Spring Rolls served w/ Sweet Chili Sauce 70.95/ per order

**Italian Sausage Stuffed Mushrooms (GF) (65 cal per serving)**

Crimini Mushrooms filled with Hot Italian Sausage topped w/ Parmesan Cheese served over PCC Marinara Sauce 99.95/ per order

**Santa Maria Meatballs (80 cal per serving)**

Mini Beef and Pork Meatball tossed w/ Cabernet Sauvignon BBQ Sauce 65.95/ per person

**Mini Beef Wellingtons (70 cal per serving)**

Beef and Mushroom Duxelle wrapped in Puff Pastry 165.95/ per order

**Crab Stuffed Mushrooms (35 cal per serving)**

Crimini Mushrooms filled w/ Crab and Boursin Cheese Filling topped w/ Herb Breadcrumbs 190.95/ per order

**Mini Boston Crab Cakes (85 cal per serving)**

Pan Seared Housemade Mini Crab Cakes 295.95/ per order

**Beef Brochette (70 cal per serving)**

Sirloin Beef Skewers marinated in Soy Sauce, Sesame Oil, Garlic, Ginger and Sriracha 135.95/ per order

**Coconut Chicken Skewers (220 cal per serving)**

Coconut Crusted Deep Fried Chicken Skewer served w/ Sweet Chili Sauce 115.95/ per order

**Mini Chicken Cordon Bleu (60 cal per serving)**

Breaded Chicken filled w/ Ham and Swiss Cheese 65.95/ per order

**Chicken Wings (150 cal per serving)**

Tossed w/ choice of: Spicy Buffalo or Bourbon BBQ 99.95/ per order

**Chicken Tender (120-165 cal per serving)**

Beer Battered Chicken Tender served w/ Ranch, Honey Mustard and Bourbon BBQ Sauce 95.95/ per order

**Pueblo Green Chili Pinwheels (V) (35 cal per serving)**

Red Chili Tortilla filled w/ Green Chili and Goat Cheese Filling 65.95/ per order

**Jumbo Shrimp Cocktail (GF) (20 cal per serving)**

Peel and Eat Poached Jumbo Shrimp served w/ Grilled Citrus Cocktail Sauce 175.95/ per order

**Caprese Brochette (V) (50 cal per serving)**

Grape Tomato and Fresh Mozzarella Skewers drizzled w/ Basil-Pesto and Balsamic Glaze 95.95/ per order

**Tomato-Basil Bruschetta (V) (95 cal per serving)**

Tomato and Basil Bruschetta drizzled w/ Balsamic Glaze served on Fresh Mozzarella on top of Artisan Crostini 75.95/ per order

**Shishito Poppers (V) (60 cal per serving)**

Blistered Shishito Peppers mixed w/ Crispy Fried Cheese Curds 65.95/ per person

**Spinach and Chevre Puffs (V) (100 cal per serving)**

Fresh Sautéed Spinach blended w/ Chevre Goat Cheese and warpped in Puff Pastry 79.95/ per order

**Prosciutto Pinwheels (150 cal per serving)**

Prosciutto, Ricotta, Parmesan and Baby Spinach wrapped in Tomato-Basil Tortilla 79.95/ per order

**DISPLAYS** (serves 50 people)

**Fresh Sliced Fruit Display (50-65 cal per serving)**

Seasonal Sliced Fresh Fruits, Seasonal Berries and Grapes served with Honey-Yogurt Sauce 200.95/ per order

**Farm Fresh Crudité Display (V) (100-235 cal per serving)**

An assortment of Seasonal Fresh Vegetables served with Ranch Dipping Sauce 200.95/ per order

**Chef’s Cheese Board (V) (150-360 cal per serving)**

Creamy Brie Cheese, Smoked Gouda, Manchego and Aged White Cheddar Cheese accompanied by Strawberries, Olives, Almonds and Entertainment Crackers 249.95/ per order

**Green Chili and Artichoke Heart Dip (V) (155-365 cal per serving)**

Artichoke Hearts and Pueblo Green Chilies in a Rich Cheese Sauce served with Tortilla Chips, Artisan Crostini and Fresh Vegetable Tray 149.95/ per order

**Italian Anti-Pasto Display (150-335 cal per serving)**

Italian Meats and Cheeses, Vegetables, Crackers, Artisan Crostini and Appropriate Condiments 249.95/ per order

***EVENT DETAILS:***

**Bars:**

**A minimum of $300 per bar must be met.**

**Deposit:**

**Your deposit will be 50% of your anticipated expenses and is due within 10 days of signing a contract. All deposits are non-refundable and are credited towards your final event balance.**

**Final Menu and Guarantees:**

**Your menu and guest guarantee is due no later than 5 days prior to your wedding date.**

**Final Payment:**

**Final payment is due no later than 3 days prior to your wedding date.**

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**320 Central Main Street**

**Pueblo, CO 81003**

**(719)542-1100**

**www.puebloconventioncenter.com**