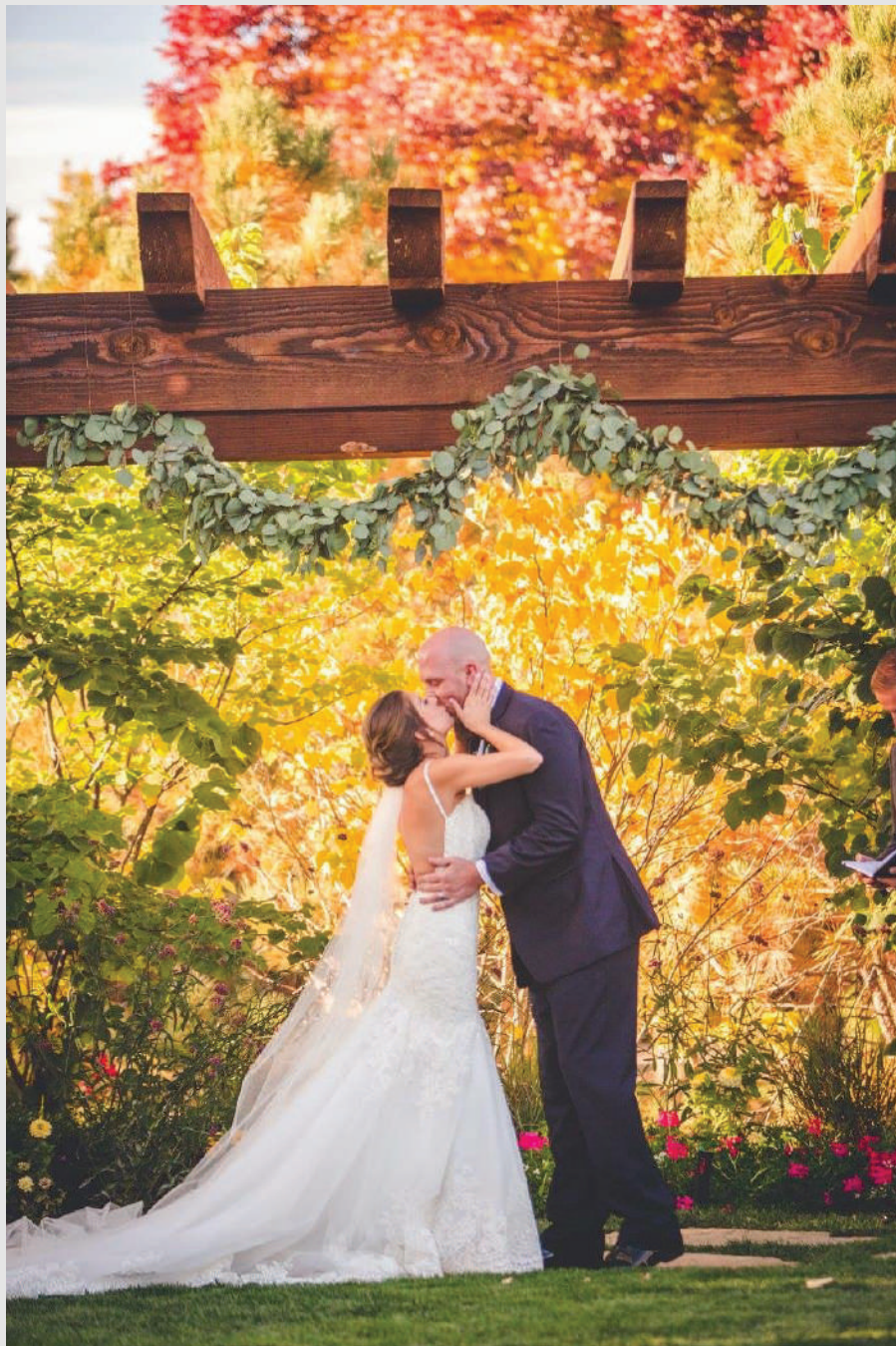


Glenmoor Country Club Wedding Information



Glenmoor Country Club
110 Glenmoor Drive, Cherry Hills Village, Colorado 80113

Venue Details

Glenmoor Country Club is in the heart of Cherry Hills Village, Colorado, the perfect place for your wedding. We are conveniently located within close proximity to The Denver Tech Center, which is home to several lodging options for guests. Our venue offers spacious patios that overlook our beautiful Pete Dye designed golf course. Our expert wedding team will assist you every step of the way to create your dream wedding.

Wedding Highlights

Event Spaces Glenmoor has seven indoor event spaces and five outdoor spaces. The Grand Lawn is the ideal space for an outdoor ceremony under the market lights.

Vendors Our preferred vendor list has trusted and talented vendors. The list is accessible to all clients upon signing. Outside vendors are also permitted.

Site Fee Inclusions Our site fee includes event set up and secures the banquet floor for the day. We only have 1 wedding per day.

Site Fee Specifics There is a \$2000 site fee for non-members. The site fee is waived for members. We require a minimum of 100 guests for all weddings. The venue is accessible starting at 9 am and staff is available four hours prior to your event.

Catering Packages All catering packages can be served plated or buffet for the same price and our chef can meet any special requests.

Included Complimentary

Table Details All tables, chairs, china, flatware, and glassware

Table Accents A choice of silver or gold chargers are available

Rentals A selection of basic linens and napkins

Cake Cutting After you cut the cake, our kitchen will cut the rest

Photography Two golf carts are provided to access our golf course; for the bride, groom, photographers and videographers

Catering Tasting A private tasting with our chef for four people

Getting Ready Bridal suite and groom's lounge are available for the wedding party

Pre-Event Food + Drink The wedding party will be served champagne and/or beer and hors d'oeuvres while getting ready

Décor Access to the décor closet that has a selection of vases, votives, table numbers, and other tabletop details



Event + Catering Director: Jessica Chavez-Boccia Phone: 303.339.3508 Email: jboccia@glenmoorcc.org

More information is available in our Wedding Guide

Catering + Bar Overview

On Saturdays from June through September, a \$7,500 food + beverage minimum must be met. No outside food or beverage is permitted; a wedding cake is the only exception. Our chef can accommodate any special requests or dietary restrictions. Additional entrees and custom menus are available upon request. Meals for children ages 4-10 are \$10 and children under 3 are free. There is a 22% service charge and 7.75% tax added to all food and beverage service. We provide all alcoholic beverages per Colorado Liquor License requirements. Availability and pricing is subject to change based on market conditions.

Catering Packages

Be sure to ask about the dessert options. Customization is always welcome.

The St. Andrews Package

2 passed hors d'oeuvres
1 salad
2 entrées
\$38 per guest

The Gleneagles Package

3 passed hors d'oeuvres
1 salad
2 entrées
\$48 per guest

The Highlander Package

4 passed hors d'oeuvres
1 salad
2 entrées
\$56 per guest

Bar Package Basics

Non-Alcoholic Options At least one package is required.

Wine + Beer Packages We have three levels of packages.

Spirits Packages Available in addition to any beer and wine package. Must select a mixer package.

Toasting Options Toasts include a non-alcoholic sparkling cider.

Signature Drink Available in addition to a wine and beer package.

Keg Beer Option Domestic, imported, or specialty craft beer

"Build Your Own Bar" Mix wine and beer packages with different levels of spirits packages.

Bar Set Up Fees There is a \$75 fee for a hosted bar and a \$150 fee for a cash bar. This includes a bartender.



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Catering Menu

All catering packages include fresh baked bread, fresh brewed coffee, and tea. The same options for hors d'oeuvres and salads are available for any catering package. Different entrees are available depending on your package selection.

Hors d'oeuvres

Tomato Basil Bruschetta with Romano Cheese
Seared Ahi Tuna, Cucumber, and Wakame
Boursin Stuffed Cherry Tomatoes
Sriracha Shrimp in Phyllo Cup
Mushroom Bouchee with Goat Cheese
BLT Canapé
Crab-Zucchini Fritter
Mini Beef Wellington

Salads

Power Greens, Baby Kale, Baby Chard, Spinach, Cranberries, Cinnamon Almonds, Feta, Drizzled with a Pomegranate Vinaigrette
Curly Kale, Quinoa, Fresh Strawberries, Hazelnuts, Candied Ginger, Drizzled with a Honey Ginger Vinaigrette
Glenmoor Caesar Salad with Signature Glenmoor Caesar Dressing

Entrees

The St. Andrews Package

Petit Shoulder Tender with Marsala Mushrooms, Cheddar-Horseradish Whipped Potato, and Seasonal Vegetables

Pan Roasted Chilean Salmon in Mushroom Tamarind Glaze, with Coconut Steamed Rice, and Baby Bok Choy

Boneless Pork Medallion with Honey Glazed Apple and Pan Jus Rosemary Roasted Red Potato, and Seasonal Vegetables

Basil Crusted Redbird Chicken with Beurre Blanc, Tomato Relish, Parmesan Smashed Potato and Roasted Brussels Sprouts

The Gleneagles Package

Dr. Pepper Braised Colorado Beef Short Rib, Cherry Jus, with Cheddar-Horseradish Whipped Potatoes and Glazed Carrots

Surf n' Turf: Petit Shoulder Tender and Bacon Wrapped Prawns, with Whipped Sweet Potato and Roasted Cauliflower

Blackened Bluenose Grouper in Caper Beurre Blanc, with Confetti Wild Rice and Grilled Broccolini

Crab Crusted Redbird Chicken in Ginger-Lemongrass Beurre Blanc, Wasabi Whipped Potatoes, and Grilled Broccolini

The Highlander Package

King Crab Crusted Alaskan Halibut in Lemongrass Beurre Blanc, with Coconut Steamed Rice, and Grilled Broccolini

Pork Tenderloin Medallions in Cider Jus, Brown Buttered Shiitakes, with Garlic Smashed Potatoes and Glazed Carrots

Twin Tenderloin Medallions in Port Jus, Hazel Dell Mushrooms, with White Cheddar Potato Gratin, and Brussels Sprouts

5 oz. Tenderloin Medallions Paired with Grilled Prawns, Garlic Smashed Potatoes and Glazed Carrots



Bar and Beverage Details

Glenmoor offers non-alcoholic packages, beer and wine packages, spirits packages, signature drinks and champagne toasts. Packages include 5 hours of service. The package prices are per person, 21 and over, for the entire event, not per hour.

Non-Alcoholic Beverage Packages

Refresher Package

Iced tea, lemonade, and water
\$2.50 per person

Standard Mixer Package

Coke, Diet Coke, Sprite, ginger ale, club soda, tonic, cranberry juice, orange juice
Garnishes: lemons, limes, cherries, and olives
\$3.50 per person

Spiffy Mixer Package

The standard mixer package and sparkling waters, or pineapple & grapefruit juice, grenadine, simple syrup, sour mix
\$4.50 per person

Spirits Packages

Market Package

Svedka Vodka, Gordon's Gin, Jim Beam Bourbon, Cane Rum, Suaza Tequila
\$10 per person

Reserve Package

Tito's Vodka, Tanqueray Gin, Jack Daniels Whiskey, Dewar's 12 Year Scotch, Bacardi Rum, Milagro Silver Tequila
\$15 per person

Premium Package

Grey Goose Vodka, Bombay Sapphire Gin, Makers Mark Bourbon, Glenlivet Single Malt Scotch, Bacardi Reserve Rum, Don Julio Anejo Tequila
\$20 per person

Specialty Drinks

Signature Drinks

Available only with the selection of a wine and beer package.

Classic Toast

House champagne, house sparkling wine, house prosecco
\$2 per person

Jazzed Up Toast

Add a splash of liqueur or a colorful fruit liqueur
\$5 per person



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Beer + Wine Details

Market Package

3 beers, 2 white wines, 2 red wines from the market list
\$18 per person

Reserve Package

4 beers and 5 wines from the market list or reserve list
\$26 per person

Connoisseur Package

5 beers and 6 wines from any wine list
\$34 per person

Wine Lists

Market List

Proverb Cabernet, Proverb Merlot, Proverb Pinot Noir,
Proverb Chardonnay, Proverb Pinot Grigio

Reserve List

Mercer Canyons Cabernet, Paso Creek Merlot, Planet
Oregon Pinot Noir, Peachy Canyon Zinfandel, Raeburn
Chardonnay, Benvolio Pinot Grigio, Kim Crawford
Sauvignon Blanc

Premium List

Franciscan Cabernet, Routestock Cabernet, Decoy Merlot,
La Crema Pinot Noir, Sokol Blosser Pinot Noir, Beran
Zinfandel, Ruffino Modus Italian Super Tuscan IGT,
La Crema Chardonnay, Freemark Abbey Chardonnay,
Santa Margherita Pinot Grigio, White Haven
Sauvignon Blanc

Beer Lists

Market List

Coors, Coors Light, Budweiser, Bud light, Stella Artois

Reserve List

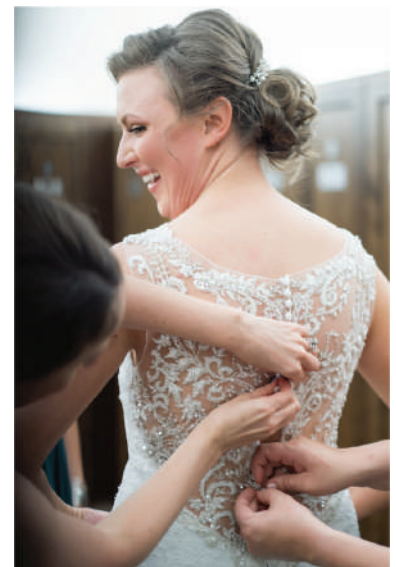
Choose from the beers on the market list, New Belgium
selections, and local craft beers

Connoisseur List

Choose from the beers on the market list and/or the
reserve list along with Guinness, specialty or premium
selections

Keg Beer

Domestic Keg \$325
Imported or Specialty Craft Keg \$425



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