



TABLE MOUNTAIN INN

Hotel @ Restaurant @ Catering @ Golden, CO

Wedding Menu | 2019





Table Mountain Inn

**WELCOME TO
TABLE MOUNTAIN INN,
WHERE THE SPIRIT OF THE WEST,
THE SPLENDOR OF THE MOUNTAINS
& OLD FASHIONED WARM HOSPITALITY
COMBINE TO FORM AN EXTRAORDINARY
BOUTIQUE HOTEL IN THE HEART
OF GOLDEN, COLORADO.**



Catering

GUIDELINES & RECOMMENDATIONS

ALLERGIES & DIETARY RESTRICTIONS

Please inform your Sales Manager of any known allergies or dietary restrictions. Table Mountain Inn can accommodate most special requests. If you are not aware of all allergies or dietary restrictions prior to the event, Table Mountain Inn will accommodate any last minute requests as best we can. In the rare case that requests cannot be executed due to the severity of the restriction, your Sales Manager will work with you to offer an alternative food & beverage option for your guest(s).

FOOD & BEVERAGE MINIMUMS

The food & beverage minimum at Table Mountain Inn varies based on event site, number of people and seasonality. The minimum requirements indicated in your contract do not include a 23% taxable service fee for onsite events and a 24% taxable service fee for offsite events. When guest counts do not exceed 20 people, an additional service charge may apply for buffet meals.

FOOD & BEVERAGE POLICIES

Table Mountain Inn is the sole provider of all food & beverage served in the banquet facilities. No outside food is allowed with the exception of professional wedding cakes. Leftover food & beverage cannot be removed from the premises. Currently a 23% service charge plus applicable sales tax is required for all food & beverage functions held on property. A 24% service charge plus applicable taxes is required for all off-site catered functions. The State of Colorado regulates the sale & service of alcoholic beverages. Table Mountain Inn is responsible for the administration of these regulations. It is Table Mountain Inn's policy to serve alcoholic beverages only to those patrons 21 years of age & older. We will refuse service to any guest without proper identification. We reserve the right to refuse service of alcoholic beverages to anyone. Food purchased may not be removed from the premises as per Colorado Health Department regulations.

GUARANTEED COUNT

Please inform your Sales Manager of the number of guests attending your event no later than seventy-two (72) hours prior to the event. After that time, the guest count may increase, but it cannot decrease. If the guaranteed number is not provided, the estimated attendance on the contract will become the guarantee.



Wedding Packages

ALL WEDDING PACKAGES INCLUDE:

- Certified Wedding Planner
- Event Space & Basic Audio Visual
- Dance Floor, Bartender, Chairs, Tables, China, Stemware, Silverware
- Standard Centerpieces & House Linen Colors of Your Choice
- 2 Butler Passed or Stationed Bites During Cocktail Hour
- 3 Course Plated Dinner OR Dinner Buffet OR 3 Stations
- Complimentary Champagne Toast
- Waived Bartender Fee
- Complementary Honeymoon Suite

WEDDING PACKAGES

PLATINUM \$99/PERSON

4 HOURS HOSTED BAR (SELECT)
+\$10 FOR PREMIUM BAR

GOLD \$89/PERSON

4 HOURS HOSTED BAR (SELECT)
+\$10 FOR PREMIUM BAR

SILVER \$74/PERSON

4 HOURS CASH BAR (SELECT)
\$72 (NO BAR)

ENHANCEMENTS

- Tableside Wine Pour at Dinner \$7/person
- Late Night Sliders Set-up "To Go" \$7/person
- Dessert Station - From Our Signature Stations Menu \$12/person
- Upgraded Centerpieces with Floating Candles on Gold or Silver Charger Plate \$15/table
- Chocolate-Dipped Strawberries \$30/dozen
- Specialty Up Lighting - Various Color Options \$35/fixture



Platters & Displays

ALL PLATTERS SERVE 20 GUESTS

CHIPS, GUACAMOLE & SALSA - \$90^{GF}

Raquelitas Yellow Corn Tortilla Chips, House Made Guacamole, House Made Salsa

SLICED SEASONAL FRUIT DISPLAY - \$80^{GF}

Assortment of Sliced Seasonal Fruits and Berries, Honey Yogurt Dipping Sauce

VEGETABLE CRUDITE DISPLAY - \$80^{GF}

Mixed Seasonal Vegetables, Avacado Ranch, Chipotle Bleu Cheese

QUESO FUNDIDO, CHIPS & SALSA - \$90

Warm Queso, Yellow Corn Tortilla Chips

CHEESE & ANTIPASTO BOARD - \$140

Assorted Domestic & Imported Cheeses, Cured Meats, Pickled Vegetables, Water Crackers, House Made Grilled Flat Bread, Fresh Fruit, Whole Grain Mustard, Nuts & Dried Fruit

SMOKED SALMON & CURED GRAY LOX DISPLAY - \$220

Pickled Red Onion, Capers, Hardboiled Egg, Grilled House Made Flat Bread, Dill Sour Cream

CHILLED SHRIMP DISPLAY - \$280

Cocktail Shrimp, Horseradish Cocktail Sauce

ASADERO EN CROUTE - \$160

Creamy Asadero Cheese Baked in Puff Pastry
Served with Jalapeño Jam, Water Crackers and Fresh Fruit

BLACK EYE PEA HUMMUS - \$80

Pickled Red Onions, Black Eye Peas, Queso Fresco and Grilled House Made Flatbread, Cornbread Crisps

SOUTHWESTERN PIMENTO CHEESE PLATTER - \$80

House Made Pimento Cheese, Carrots, Celery, Jimica, Bacon Jam, Crackers, Grilled Flat Bread



Appetizers & Hors D'oeuvres

BY THE DOZEN

GOAT CHEESE BRUSCHETTA - \$24

Tomato, Honey, Cracked Black Pepper

MEZCAL CURED GRAVLOX - \$30

House Grilled Flat Bread, Pickled Red Onion, Cilantro, Roasted Chile Cream Cheese

SEARED BEEF & PEPPER CROSTINI - \$35

Goat Cheese, Red Onion Jam

TOMATO AND MOZZARELLA CAPRESE SKEWER - \$27

Fresh Basil, Balsamic Reduction

HOT SMOKED SALMON MOUSSE CANAPE - \$27

Navajo Flatbread, Pickled Red Onions, Chives

MINI CORN BREAD CRISPS - \$24

Black Eye Pea Hummus, Pickled Red Onions

PIMENTO CHEESE & BACON BITES - \$25

House Made Southwestern Pimento Cheese, Candied Bacon, Water Crackers, White Bread

FRESH FRUIT SKEWERS - \$24

Yogurt Dipping Sauce

SOUTHWEST DEVILED EGGS - \$22

Traditional Stuffing Topped with Candied Bacon

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Appetizers & Hors D'oeuvres

BY THE DOZEN

SNAKE BITES - \$26

Roasted Lime Cilantro Cream Cheese Stuffed Jalapeños,
Applewood Smoked Bacon, Blackberry Dipping Sauce

CHICKEN SATAY - \$24

Spicy Peanut Drizzle, Fresh Basil

JUMBO COCONUT SHRIMP - \$36

Spicy Mango Salsa

BEEF OR PORK MEATBALLS - \$24

Ancho Chile Adobo Glaze

GRILLED MARGARITA SHRIMP - \$35

Grilled House Made Flatbread, Roasted Pineapple Mango Salsa

ROASTED MUSHROOMS - \$24

Stuffed With Chile Grilled Vegetables, Pickled Red Onion, Cotija Cheese

PORK CARNITAS EMPANADAS - \$27

Goat Cheese, Black Beans, Roasted Corn, Roasted Red Pepper Puree, Lime Crema

MINI PORK GYRO BITES - \$26

Sliced Greek Seasoned Pork With Red Onion, Tomato and Tzatziki On Navajo Flatbread

CHILE RELLENO WONTONS - \$28

Green Chillies, Monterey Jack Cheese, Crispy Wonton

TACO CRISPS - \$28

Chicken, Jicama Slaw, Cotija Cheese, Fresno Aioli



Stations

APPETIZER STATIONS **SOUTHWEST STREET TACOS** **\$14 PER PERSON**

Asada Steak, Pork Carnitas, Roasted Shredded Chicken, Shredded Lettuce, Shredded Cheese, Pico De Gallo, Cilantro, Corn Tortillas

FAJITA STATION **\$19 PER PERSON**

Beef and Chicken Fajita Strips, Sauteed Onions and Peppers, Mashed Guacamole, Pico De Gallo, Diced Fresh Jalapeños, Sour Cream, Cotija Cheese, Warm Flour Tortillas

CARVING STATIONS

Carving Stations serve up to 35 people and include carving attendant.

CARVED HOUSE SMOKED PRIME RIB - \$575 Dinner Rolls, Horseradish Cream Sauce

CARVED BROWN SUGAR GLAZED HAM - \$325 Dinner Rolls, Honey Mustard

CARVED SMOKED TURKEY BREAST - \$375 Dinner Rolls, Ginger Honey Glaze

CARVED ANGUS TOP ROUND - \$350 Dinner Rolls, Caramelized Onions, Au-Jus & Horseradish Sauce

STEAMSHIP ROAST PORK - \$440 Dinner Rolls, Tangy Apricot Demi Glace

STEAMSHIP ROAST BEEF - \$675 (Serves 60-90 people) Dinner Rolls, Horseradish Cream Sauce, Mushroom Demi Glace



Plated Dinners

ALL DINNERS INCLUDE:

**ICED TEA, COFFEE & HOT TEA
GREEN CHILE CORNBREAD MUFFINS & HONEY BUTTER**

The final count of each of the three entrees selected is due three days prior to the event. Place cards with each guest's name & entree selection are required for plated dinners. All guests will receive the same soup/salad and starter.

Sterling Service \$10 per person: order on site (minimum 15 people - max 50 people).

PLATED DINNER OPTIONS

SOUTH TABLE MOUNTAIN

\$41 PER PERSON

Choose 1 Soup or Salad & 3 Entrees

NORTH TABLE MOUNTAIN

\$48 PER PERSON

Choose 1 Soup or Salad & 3 Entrees

FLATIRONS

\$52 PER PERSON

Choose 1 Soup or Salad, 1 Starter & 3 Entrees



Plated Dinners

STARTERS

- Elote** - Grilled Corn On the Cob, Cotija Cheese, Dried Chilies, Pico De Gallo
- House Cured Mezcal Grav Lox** - Chile Cream Cheese, Vegetables, Flatbread
- Margarita Shrimp** - Two Grilled Margarita Marinated Shrimp, Pickled Vegetables, Pico De Gallo
- Snake Bites** - Two Roasted Lime Cilantro Cream Cheese Stuffed Jalapeños, Applewood Smoked Bacon, Blackberry Sauce Drizzle

SOUPS & SALADS

- Wedge** - Iceberg Lettuce, Housemade Blue Cheese Dressing, Red Onion, Diced Tomato, Bacon
- Mixed Greens** - Assorted Spring Greens, Cherry Tomatoes, House Vinaigrette, Croutons
- Spinach & Jicama** - Orange Vinaigrette, Citrus Segments
- Cucumber Tomato** - Diced Cucumber, Tomato, Greek Oregano Vinaigrette, Feta Cheese Crumbles
- Piñon Caesar** - Romaine Hearts Tossed With House Pine Nut Caesar Dressing, Croutons
- Pork Green Chili** - Cup
- Posole** - Cup

ENTREES

- Brasied Beef Short Rib** - Roasted Root Vegetables, Hericots Verts, Braise Reduction
- Herb Crusted Verlasso Salmon** - Israeli Couscous, Grilled Asparagus, Oven Roasted Tomatoes, Lemon Thyme Vinaigrette
- Grilled Beef Sirloin** - Garlic Mashed Potatoes, Hericots Verts, Smoked Tomato Sauce
- Spice Rubbed Sirloin** - Tri-Colored Mashed Potatoes, Seasonal Vegetables, Chipotle Demi-Glace
- Mustard Crusted Pork Tenderloin** - Roasted Cauliflower, Rice Pilaf, Stone Fruit Chutney
- Seafood Pasta** - Verlasso Salmon, Gulf Shrimp, Spinach, Olives, Spicy Tomato Cream Sauce, Shaved Asiago
- Coconut Crusted Mahi Mahi** - Cilantro Lime Rice, Ginger Glazed Carrots, Spicy Mango Salsa
- Piñon Cherry Chicken** - Tri-Colored Mashed Potatoes, Grilled Asparagus, Pine Nuts, Port Wine Cherry Reduction
- Southwestern Wedge** - Grape Tomatoes, Fried Carnitas, White Balsamic Vinaigrette, Crumbled Queso Fresco, Spiced Pepitas
- Honey Roasted Chicken Salad** - Cotija Cheese, Cucumber, Grape Tomatoes, Green Apple, Carrot, Jicama, Chile Lime Pumpkin Seeds, White Balsamic Vinaigrette
- Grilled Flank Steak Chimichurri** - Papas Bravas, Grilled Broccolini, Cilantro Chimichurri
- Grilled Rocky Mountain Trout** - Beurre Blanc
- Vegetarian Paella** - Saffron Rice, Tomatoes, Onions, Peppers, Sofritas



Dinner Buffets

ALL DINNER BUFFETS SERVED WITH:

ICED TEA, COFFEE, HOT TEA, CORNBREAD MUFFINS & HONEY BUTTER

SOUTHWEST GRILL - \$49 PER PERSON

Southwest Salad - Romaine, Corn, Red Onion, Tomato, Avocado, Tortilla Strips, Cotija Cheese, Ranch and Jalapeño Honey Vinaigrette

Adobo Rubbed Grilled Sirloin - Chimichurri Sauce

Chimayo Grilled Chicken Breast - Chipotle Cream Sauce

Grilled Zucchini, Squash, Peppers, Onions

Cilantro Lime Rice

FAJITA FIESTA - \$35 PER PERSON

Piñon Southwest Caesar

Beef & Chicken Fajita Strips - Caramelized Onions & Peppers

Cheese Enchiladas

Cilantro Lime Rice

Ranch Style Pinto Beans

Flour & Corn Tortillas

Accomplishments: Pico De Gallo, Guacamole, Cotija Cheese, Shredded Cheese, Lime Crema, Assorted Hot Sauces

THE MEDITERRANEAN - \$55 PER PERSON

Greek Cucumber, Tomato And Kale Salad With Red Onions, Feta Crumbles

Quinoa Salad With Fresh Spinach

Paella - Saffron Infused Rice, Tomatoes, Onions, Peppers, Chicken Thigh, Shrimp, Local Chorizo, Mussels

Porchetta - Pork Loin Roulade With Stuffed With Herbs & Spices, Wilted Spinach

Herb Roasted Mediterranean Vegetables with Balsamic Reduction

Build Your Own Dinner Buffet

\$39 PER PERSON

SALADS - CHOOSE ONE

(ADDITIONAL SALAD + \$4 PER PERSON)

- Piñon Caesar Salad** - Romaine Hearts Tossed With House Pine Nut Caesar Dressing, Croutons
- Mixed Field Green Salad** - Jalapeno Honey Vinaigrette & Chipotle Ranch
- Spinach Salad** - Cheese Crumbles, Berries & Candied Nuts & White Balsamic Dressing
- Iceberg** - Tomatoes, Bacon & Bleu Cheese Crumbles

ENTREES - CHOOSE TWO

(ADDITIONAL ENTREE + \$6 PER PERSON)

- Piñon Cherry Chicken**
- Herb Roasted Chicken Breast**
- Sliced Flank Steak** - Choice of Dried Cherry, Red Wine Demi, Chimichurri
- Barbecue Pork Ribs**
- Anaheim Pepper Pork Carnitas Roulade**
- Chicken or Cheese Enchiladas**
- Mushroom, Spinach & Tomato Baked Cavatappi**
- Short Rib**
- Vegetable Enchilada Casserole**

PREMIUM ENTREES

(ADDITIONAL ENTREE + \$4 PER PERSON)

- Grilled Salmon with a Lemon Garlic Butter Sauce**
- Rocky Mountain River Trout** - Beurre Blanc
- Bison Sirloin** - Chimichurri
- New England Style Baked Cod**
- Margarita Shimp**

SIDE DISHES - CHOOSE TWO

(ADDITIONAL SIDE DISH + \$4 PER PERSON)

- Roasted Red Potatoes**
- Mashed Potatoes**
- Cilantro Lime Rice**
- Baked Mac 'n Cheese**
- Ranch Style Beans**
- Grilled Asparagus**
- Grilled Seasonal Vegetables**
- Kale & Sweet Potato Saute**
- Cous Cous & Vegetable Bake**
- Southwest Squash & Corn Calabacitas**
- Roasted Mediterranean Vegetables**



For the Kids

SPECIAL BUFFET PRICING OFFERED FOR CHILDREN

**CHILDREN AGES 6 THROUGH 12
50% OFF SELECTED BUFFET PRICE**

**CHILDREN AGES 5 & UNDER
NO CHARGE**

INDIVIDUAL CHILDREN'S MEALS \$9 PER PERSON

SELECT ONE KID'S MEAL FOR ALL CHILDREN:

**CHICKEN TENDERS WITH FRENCH FRIES
& FRESH BAKED COOKIE**

**MACARONI & CHEESE WITH FRENCH FRIES
& FRESH BAKED COOKIE**

CHEESE QUESADILLA



Bar Options

PREMIUM BAR

WINES

\$40 Per Bottle (Host)

\$11 Per Glass (Cash)

Kim Crawford Sauvignon Blanc
 Ferrari-Carano Chardonnay
 Mumm Sparkling
 B.R. Cohn Cabernet Sauvignon
 Sean Minor "Four Bears" Pinot Noir

COCKTAILS

\$11 Per Drink (Host)

\$12 Per Drink (Cash)

Don Julio Blanco & Reposado, El Tesoro Blanco,
 Reposado & Añejo, Tito's Vodka, Effen Cucumber Vodka,
 Captain Morgan Rum, Hendrick's Gin, Jack Daniel's
 Whiskey, Tin Cup Whiskey, Knob Creek Rye,
 Johnnie Walker Black Label Scotch

SPECIALTY COCKTAILS

\$11 Per Drink (Host)

\$12 Per Drink (Cash)

TMI Coin Margarita- Don Julio Silver
 Golden Mule- Tin Cup Whiskey

SELECT BAR

WINES

\$32 Per Bottle (Host)

\$10 Per Glass (Cash)

Douglass Hill Cabernet
 Douglass Hill Chardonnay
 La Fiera Pinot Grigio
 Erath Pinot Noir
 Torres Tempranillo

COCKTAILS

\$9 Per Drink (Host)

\$10 Per Drink (Cash)

1800 Silver, Reposado & Añejo, Skyy Vodka,
 Bacardi Silver Rum, Tanqueray Gin, Jim Beam Whiskey,
 Johnnie Walker Red Label Scotch

SPECIALTY COCKTAILS

\$9 Per Drink (Host)

\$10 Per Drink (Cash)

Mesa Margarita- 1800 Silver
 Golden Mule- Jim Beam Whiskey

ADDITIONAL BEVERAGES

IMPORTED BEERS & MICRO BREW BEERS

\$7 Each (Host) | \$8 Per Drink (Cash)

DOMESTIC BEERS

\$5 Each (Host) | \$6 Per Drink (Cash)

BAR PACKAGES

FULL BAR (PREMIUM)

1st & 2nd Hours: \$34 Per Guest
 Additional Hours: \$18 Per Guest

BEER & WINE (PREMIUM)

1st & 2nd Hours: \$29 Per Guest
 3rd & 4th Hours: \$12 Per Guest

FULL BAR (SELECT)

1st & 2nd Hours: \$28 Per Guest
 3rd & 4th Hours: \$12 Per Guest

BEER & WINE (SELECT)

1st & 2nd Hours: \$23 Per Guest
 3rd & 4th Hours: \$8 Per Guest

FEES

Cash Bar Minimum: \$300 Per 100 Guest

Bartender Fee: \$50 Per Hour - One Bartender Per 100 Guests

Hosted or Cash Bar Service. Hosted Bar Charges Are Based on Actual Consumption. Food order must accompany beverage service. All beverages consumed on premise must be provided by Hotel Boulderado. Colorado Law prohibits the sale of alcohol to intoxicated persons or those under the age of 21. Guests may be asked to present valid identification. Please add a taxable 23% service charge & sales tax to prices. Menus & pricing are subject to change.



Audio Visuals

BASIC AV

Wireless Microphone

LCD Projector Package (includes LCD projector & 72" screen)

ADDITIONAL AV

72" Screen & A/V Table with Power - \$100

Flip Chart & Easel (standard paper) - \$50

Additional Flip Chart Pad - \$35

Flip Chart with 3M Pre-Stick Pad - \$100

Additional Pre-Stick Flip Chart Pad - \$75

Speakerphone - \$100

Additional Microphone - \$50

White Board & Markers - \$50

PA Sound System - \$200

Mixer & "Y" Cable - \$100

Computer Speakers - \$25

Flat Screen with DVD - \$100

Wall Wash Lights (Set of 4)- \$150

Extension Cords - \$10

Power Grid (Day 1) - 2-25 people: \$45

Power Grid (Day 1) - 26+ people: \$75

Power Grid Subsequent days - \$25

Dance Floor - \$250

Podium - No Charge

Wireless Internet - No Charge

Rockbot Radio - No Charge

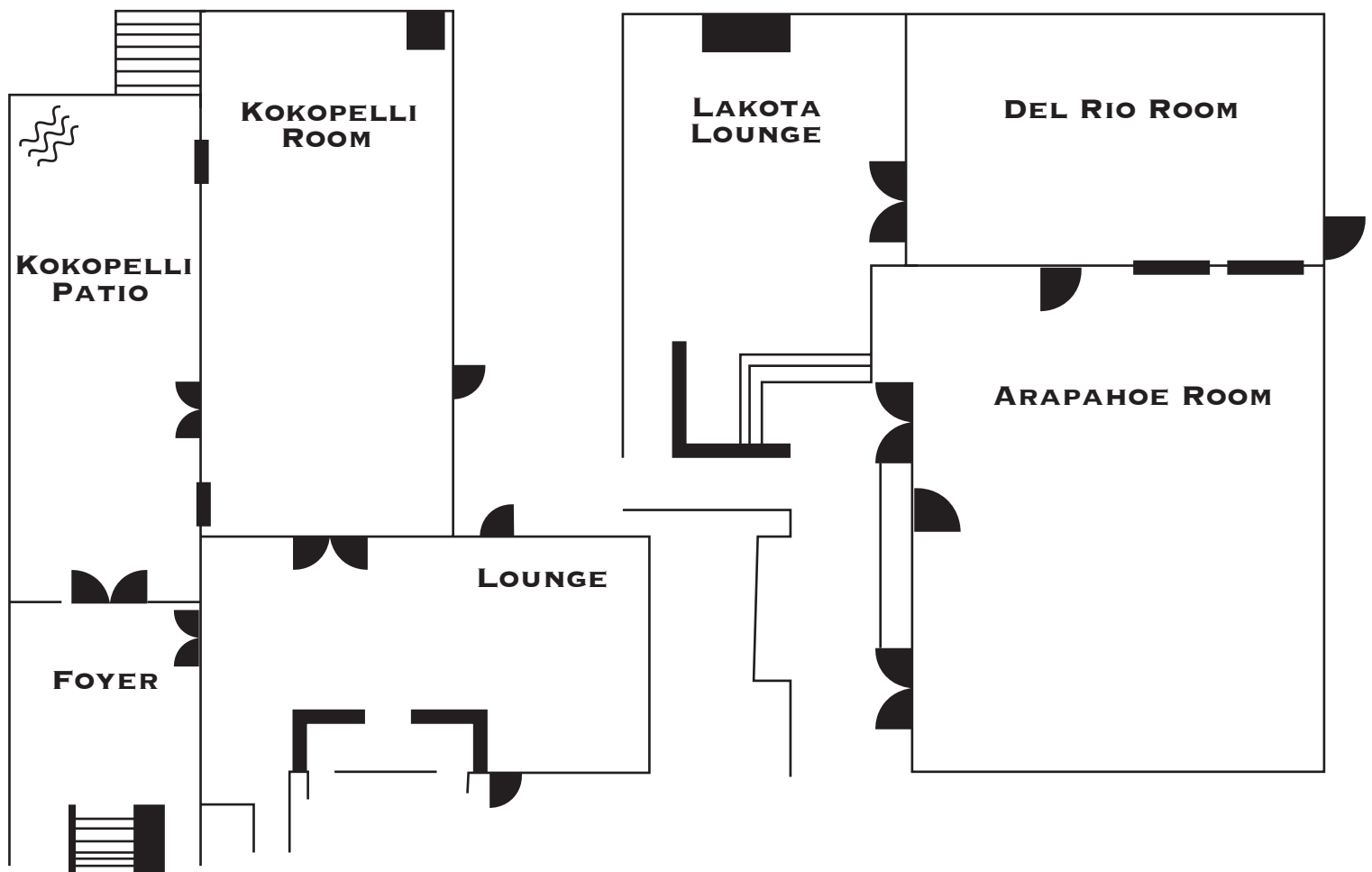
iPod/Audio Device Connection - No Charge



Event Spaces

KOKOPELLI ROOM

ARAPAHOE & DEL RIO ROOMS



ROOM	WXH (FEET)	SQUARE FEET	CONFRENCE	U-SHAPE	HOLLOW SHAPE	CLASSROOM	THEATRE	ROUNDS
KOKOPELLI	21 x 54	1134	30	32	40	40	120	80
ARAPAHOE	25 x 38	950	30	40	48	60	120	80
DEL RIO	32 x 12	384	25	20	25	20	60	48
DEL RIO & ARAPAHOE	32 x 57	1518						150