

SWITCHBACKS ENTERTAINMENT AT
WEIDNER FIELD

2021

Wedding Guide



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Our Love is Loud Photography

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Introduction

Thank you for considering Switchbacks Entertainment at Weidner Field to host your special day.

We are honored and we hold our service to the highest standards.

With creative and mouthwatering custom menus provided by Levy Restaurants, set inside a brand new stadium with unparalleled views, our event spaces and services will provide a unique opportunity to create your one of a kind event.

Our promise to you is to make your wedding day astounding

- from sampling our chef's creations at tastings
- sharing our preferred partners
- to fine-tuning the wedding details

Our team is here for you every step of the way.

Whether we're hosting your wedding ceremony, reception, rehearsal dinner or celebratory brunch, we'll ensure that your special day will be enjoyed by many!

Please sit back, relax and get ready to; Eat, Drink and Be Married.

Welcome to Weidner Field!

Lee Reijgers
Director of Sales Catering & Events
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Levy

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Venue Details

Switchbacks Entertainment at Weidner Field offers the following indoor and outdoor function space options. Site fees are seasonal and specific to each space and separate from the menu price. For a custom quote, please contact the Sales & Catering department.

SKY CLUB

Appropriately named as the premier event space sitting on the top level overlooking the stadium, full field, and downtown Colorado Springs. Floor to ceiling windows with mountain views on the West side and seven, 12 ft. high rolling overhead glass doors on the East side allowing for the perfect spring, summer and fall natural experience.

Ideal for hosting special events from 100-300 attendees.

The space measures 55' x 130' for 4,324 sq/ft.

Please see the diagram for layout and measurements.

FOUNDERS CLUB

Located in the main field house and on the main concourse level with direct connection to the outdoor concourse and the Northwest Amenity Deck. The West side of the room offers 3, 12 ft. high rolling overhead glass doors to enjoy the fresh mountain air and mountain views. The East side walks out to the Cabanas and stadium seats.

Ideal for 100-275 attendees.

The space measures 48' x 94' for 4,512 sq/ft.

Please see the diagram for layout and measurements.

FIELD CLUB

Located on the ground level inside the main field house with direct access to the get ready rooms and the stadium field. A full bar with TV's is built-in. Ideal for groups of 50-150. The space measures 57' x 26' for 1,682 sq/ft. Please see the diagram for layout and measurements.

NORTHWEST AMENITY DECK

Connecting to Founders Club event space creating a perfect flow for weddings needing indoor and outdoor combined spaces. The main deck offers panoramic views of Pikes Peak, the stadium field and downtown Colorado Springs.

Ideal for groups 50-300.

The total space is 6,475 sq/ft.

Please see the diagram for layout and measurements.

STADIUM FIELD

The field measures 254' x 386' and offers more than 98,000 s/ft of turf to incorporate into your special day.

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Easily Build Your Event With Our Wedding Packages

Our culinary options elevate weddings to a class all their own.

Ask your wedding specialist about our customized menus personalized to suit your style, taste and budget.

All Wedding Packages Include:

- 5 Hour Event Time
- Stadium Electronic Boards
- House Tables and Chairs
- Guest Book Table
- Cake Table
- Selection of House Black or Ivory Table Linen and Linen Napkins
- China, Flatware and Glassware
- 4 Clear Votive Candle Holders per Dinner Table
- Event Staff – Basic Event Set Up & Breakdown, Day of Event Servers
- Get Ready Room for both Bride and Groom
- Wedding Cake Cutting and Service and or Station
- Coffee, Decaf Coffee and Assorted Tea Service



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2021 Wedding Packages

PACKAGES	<i>Build Your Own</i>	<i>Black Tie Optional</i>	<i>Golden Hour</i>
PRICING PER PERSON **			
	65.00	85.00	100.00
TIME			
Event Time	5 Hours	5 Hours	5 Hours
FOOD & BEVERAGE			
Appetizers	Choice of 1 Item	Choice of 2 Items	Choice of 4 Items
Dinner Service	2 Entrée Chef's Table	1 Entrée Plated OR 2 Entrée Chef's Table	1 Entrée Plated OR 2 Entrée Chef's Table
Wine Service with Meal	Priced Per Bottle On Consumption	Priced Per Bottle On Consumption	Priced Per Bottle On Consumption
Bar Service	Soft Drinks	3 Hour Hosted Bar with Beer & Wine	3 Hour Hosted Bar with Beer, Wine & Premium Spirits
ROOM SET UP			
Tables & Chairs	Included	Included	Included
Table Linens & Napkins (Black & Ivory)	Included	Included	Upgraded Fabrics & Range of Colors
China, Flatware, Glassware	Included	Included	Included
House Centerpieces (4 Clear Votive Candle Holders per Dinner Table)	Included	Included	Included
Event Staff – Basic Event Set Up & Breakdown, Day of Event Service Staff	Included	Included	Included
ADDED VALUE			
Get-Ready- Room for Bride & Groom	Included	Included	Included
OPTIONAL UPGRADES			
Champagne Toast	5.00 pp		
20 x 20 Dance Floor	750.00		
Microphone and Speaker Sound System	300.00		
LED Uplighting	50.00 per light		
6 x 8 Riser and Stage Set Up	225.00		

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Wedding Menu

APPETIZERS

HOT SELECTIONS

BEEF WELLINGTON BITES
horseradish cream

GRILLED CHICKEN KABOBS
spicy barbecue sauce

GRILLED BEEF KABOBS
Thai Chile sauce

SIGNATURE CRAB CAKES
topped with lemon aioli


STUFFED BABY PORTABELLA MUSHROOMS 

SPRING ROLLS 
sweet chili garlic sauce

POTSTICKERS
chicken or pork with a ponzu sauce




COLD SELECTIONS

CAPRESE SKEWERS 
drizzled with balsamic vinegar

PROSCIUTTO WRAPPED MELON
balsamic glaze

WATERMELON, MINT, GOAT CHEESE SKEWER 
with a balsamic glaze

PROSCIUTTO, BRIE AND FIG JAM CROSTINI

COLORADO FARMER'S MARKET TABLE 
Chefs selection of Colorado cheeses with fruit chutneys, local honey,
crackers and Farmers' market crudités with red pepper hummus, garlic parmesan and French onion dips

FRESH FRUIT DISPLAY   
A display of fresh fruits and berries served with honey lime dip

 **VEGETARIAN**  **VEGAN**  **AVOIDING GLUTEN**

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DESIGN YOUR OWN

PLATED OR CHEF'S TABLE

Let your taste buds decide! Create a personalized menu by selecting your favorite from each course.
Served with warm artisan rolls and sweet butter, water, iced tea & coffee service

Crisp SALADS

SELECT A SALAD: CHOOSE ONE FOR PACKAGE PRICING
Additional can be added for 3.00 per person

ICEBERG WEDGE

grape tomatoes, red onion, blue cheese,
and crisp bacon with creamy blue cheese dressing

CLASSIC CAESAR

crisp Romaine, Parmesan, and garlic croutons
with Caesar dressing

FIELD GREENS SALAD

grape tomatoes, red onion, and cucumbers
with balsamic vinaigrette

SHAVED BRUSSEL SPROUT & KALE SALAD

with parmesan, walnuts in a lemon mustard vinaigrette

SPINACH AND APPLE SALAD

toasted walnuts, chevre cheese, and red onions
with French vinaigrette

CAPRESE SALAD

Fresh mozzarella, tomatoes, sweet basil with olive oil and
balsamic drizzle

Fresh SIDES

SELECT ONE STARCH & ONE VEGETABLE
CAULIFLOWER

ROASTED SEASONAL VEGETABLES

BROCCOLINI

GREEN BEANS

POTATOES YOUR WAY choose one

LOADED MASHED, SWEET POTATO MASHED
ROASTED RED POTATOES, AU GRATIN

CREAMY POLENTA

WHITE CHEDDAR MAC

 **VEGETARIAN**  **VEGAN**  **AVOIDING GLUTEN**

Choice ENTREES

SELECT AN ENTREE: SELECT BASED ON PACKAGE

LEMON & HERB CHICKEN BREAST

lemon garlic sauce

SEARED SALMON

lemon garlic sauce Maple-glazed Turkey with cranberry
apricot chutney and sage gravy

APPLEWOOD SMOKED TURKEY

with roasted apples

STRIP STEAK

with rosemary demi and horseradish cream

MUSTARD-GLAZED PORK LOIN

with spicy fruit chutney and bourbon jus

Vegetarian ENTREES

GRILLED PORTABELLA MUSHROOM

red pepper coulis

EGGPLANT PARMESAN

housemade marinara sauce

WILD MUSHROOM RISOTTO

fresh herbs and parmesan garlic broth

Duet ENTREES

BRAISED SHORT RIB

Additional 10.00 per person

GRILLED PETITE FILET MIGNON

Additional 10.00 per person

DOUBLE COLORADO LAMB CHOP AND GULF SHRIMP

Additional 15.00 per person

HERB-CRUSTED BEEF TENDERLOIN AND SEA SCALLOPS

Additional 15.00 per person

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ADD ONS

Carving STATIONS

CHEF'S ATTENDANT FEE WILL BE APPLIED 150.00
[40 guest minimum]

SMOKED TURKEY

Served with seasonal fruit chutney, herb aioli, and artisan rolls

15.00 / person

SUGAR-CURED SPIRAL HAM

Served with bourbon aioli, grain mustard

country biscuits and artisan rolls

15.00 / person

ROASTED PORK LOIN

Served with stone ground mustard, apricot chutney, and

artisan rolls

20.00 / person

GARLIC-ROASTED BEEF STRIP SIRLOIN

Served with wild mushroom demi, creamy

horseradish sauce, and artisan rolls

24.00 / person

CHEF ATTENDED PASTA STATION

Alfredo, pesto cream and Pomodoro sauce diced chicken, bacon, Italian sausage, grilled
onions, broccoli, peppers, olives, chile flakes, Parmesan cheese, garlic breadsticks

23.00 / person

ADD ON & LATE NIGHT SNACKS

MINI SLIDER STATION

Choose Three 15.00 / person Choose Four 20.00/ person

SPICY CHICKEN SLIDER with provolone, lettuce, tomato, and garlic aioli

TAVERN STYLE BURGER with American cheese and our secret sauce

PULLED PORK SLIDER with creamy coleslaw

BUFFALO CHICKEN SLIDER with bleu cheese coleslaw




HOT STATIONS

MEATBALL BAR 17.00 / person

Traditional Beef - with marinara sauce

Chicken - with green chile verde sauce

Thai Pork - with ginger-soy barbeque sauce

Add the **IMPOSSIBLE** meat ball"(Vegan) 4.00pp   

GOURMET MAC-N-CHEESE TABLE Choose Three 15.00 / person Choose Four 20.00/ person

Buffalo chicken with jack cheese

Smoked pork green chile and Cheddar

Chorizo and jack cheese with tortilla chips

White cheese mac with spinach and artichokes

Smoked Cheddar with BBQ potato chip

YUKON GOLD MASHED POTATO BAR 13.00/ person

Mashed Potatoes accompanied by roasted corn, caramelized onions, smoked bacon, shredded sharp Cheddar cheese, green onions, whipped butter, sour cream, chives, cracked black pepper

COLD STATIONS

ANTIPASTI 18.00 / person

A selection of hot and cold Italian specialties perfect for any party! Imported cured meats, cheeses, local seasonal vegetables, marinated olives with warm spinach and artichoke fondue. Served with a variety of flatbreads, crostini and lavash.

COLORADO FARMER'S MARKET TABLE 16.00 / person

Chefs selection of Colorado cheeses with fruit chutneys, local honey, crackers and Farmers' market crudités with red pepper hummus, garlic parmesan and French onion dips

COLORADO DIPS AND SPREADS 17.00 / person

Green Chili Humus, roasted pepper hummus, roasted garlic hummus, green chili cheddar dip, whipped herb goat cheese dip, served with pickled vegetables, artichoke hearts, marinated olives crostinis & warm pita bread

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DESSERT ADD ONS

SIGNATURE DESSERT SHOTS

Chef's assortment of cake shots

110.00 / dozen

THE CUPCAKE BAR

A variety of delicious flavors from local bakeries.

120.00 / dozen

COLORADO DESSERT BAR

Chocolate truffles, mini apple chimichangas drizzled with cinnamon sugar and assorted mini cupcakes.

15.00 / person

CANDY APPLE STATION

Grab an apple and deck it out however you see fit! Chocolate sauce, caramel sauce, marshmallows, peanuts, coconut, M&Ms and toffee; the possibilities are endless!

12.00 / person

CHEF'S ATTENDANT FEE WILL BE APPLIED 150.00

BROWNIE SUNDAE BAR

Our signature triple chocolate chunk brownie and blondie bars. Served warm with vanilla bean ice cream, chocolate and caramel sauce, toasted peanuts, fresh whipped cream, and assorted toppings

13.00 / person

CHEF'S ATTENDANT FEE WILL BE APPLIED 150.00

COUNTRY STYLE FRUIT COBBLER

Choice of fresh seasonal fruit cobbler with oatmeal crust. Served warm with vanilla bean ice cream

10.00 / person



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BAR SERVICE

BAR

SELECT BAR: BASED ON PACKAGE

BARTENDER FEE WILL BE APPLIED 175.00 PER BARTENDER

FOR THE FIRST TWO HOURS;

40.00 FOR EACH ADDITIONAL HOUR. ONE BARTENDER PER 50 GUESTS

LOCAL & DELUXE LIQUOR

10.00 / drink

WINES BY THE GLASS

10.00 / glass

CRAFT BEER

9.00 / each

PREMIUM BEER

8.00 / each

DOMESTIC BEER

7.00 / each

NON ALCOHOLIC DRINKS

4.00 / each

Pepsi Brand Soft Drinks & Bottled Aquafina Water



Beverages are billed on consumption unless otherwise noted. WE ARE A CASHLESS FACILITY

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BAR SERVICE

COCKTAIL HOUR

BARTENDER FEE WILL BE APPLIED 175.00 PER BARTENDER FOR THE FIRST TWO HOURS;
40.00 FOR EACH ADDITIONAL HOUR. ONE BARTENDER PER 50 GUESTS



BLOODY MARY BAR

A fabulous starting point! Vodka, zesty bloody Mary mix, bacon syrup and smorgasbord of garnishes including celery, pepperoncini, cheeses and a variety of special sauces.

14.00 / person



SANGRIA BAR

Featuring white and red sangrias made with real fruit and fresh spices.

15.00 / person



MIMOSA BAR

Great way to start off your day! Our finest bubbly paired with an assortment of fresh orange, cranberry, and grapefruit juice and a garnish of fresh berries.

14.00 / person

MULE BAR

Traditional mules that are jazzed up with whiskey, tequila and vodka served alongside our ginger beer and lime juice.

15.00 / person

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THE SCOOP

FOOD AND BEVERAGE POLICIES

Levy is the exclusive catering and concessions partner for all Switchbacks Entertainment at Weidner Field events. Outside food or beverage is not allowed, unless previously approved in writing. Levy will work to accommodate any special requests for your menu. If there is a food they are unable to accommodate for traditional or cultural reasons, they will work with clients directly to make outside arrangements. Possible liability consequences prohibit any food or beverages to be taken off the premises following an event. To-go boxes are not permitted.

Per the State of Colorado Hotel & Restaurant liquor license, owned and managed by Levy Restaurants, no alcohol may leave the premise with clients. Alcoholic beverages cannot be brought into or taken out of Weidner Field. It is the responsibility of the Host or their Representative to monitor and control alcohol consumption within the suite. Minors (those under the age of 21), by law, are not permitted to consume alcoholic beverages. It is unlawful to serve alcoholic beverages to an intoxicated person.

DEPOSITS/PAYMENT/DEADLINES

All payment is processed by the Catering Team. They can accept credit card or check, and a nonrefundable deposit is due upon contract signing. Please work with your catering contact for more information on payment due dates. Menus must be finalized 14 days prior to the event and final counts are due 10 days prior to the event, upcharges may be applied for late additions. In arranging for private functions, the final attendance must be specified and communicated in writing by 10:00 AM a minimum of TEN (10) business days prior to the event. This number will be considered a guarantee not subject to reduction and charges will be made accordingly. If a guarantee is not given by 10:00 AM on the date it is due, the expected number(s) indicated on the banquet event order will become the guarantee. The Stadium will not be responsible for identical service to more than 3% over the guarantee.

*PRICING INCLUDES

- Levy staffing • In-house tables and chairs for up to 200 guests • In-house tableware, flatware and glassware for up to 200
- Table linen and linen napkins (Black and Ivory) • Clear votives – please note no taper candles, confetti, glitter is allowed

* Capacities are reduced if space for a dance floor is required.

All events require a 50% deposit upon signing and must be paid in full seven days prior to the event. *Pricing and availability subject to change




*ADDITIONAL FEES

- Chef attended stations \$150.00 per chef/per station.
- Bartender fees \$175 per bartender for the first two hours; \$40 for each additional hour. One bartender per 50 guests
- Security fees - Per alcohol policies, security is required for all events serving alcohol the Switchbacks Entertainment at Weidner Field staff deems necessary and is at the cost of the client. Your event coordinator will help to determine the correct security coverage and will hire and manage the security staff on your behalf.

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SPECIALIZED ITEMS

Levy Restaurants will endeavor to fulfill special menu requests, including kosher and vegetarian meals, whenever possible. We appreciate ten business days' notice for this service. In addition to our food and beverage selections, our Catering Team can assist you with many other arrangements. It's really one-stop shopping balloons, floral arrangements, special occasion cakes—all designed to create a unique event for you and your guests.

If more than one entree is chosen, the host is responsible for providing an exact count of each selection and providing place card meal indicators for service. All menus can be customized to accommodate dietary restrictions  **VEGETARIAN**  **VEGAN**  **AVOIDING GLUTEN IMPOSSIBLE™**

Impossible™ plant-based meat is made from simple ingredients found in nature, including wheat protein

SET UP AND BREAKDOWN

The Catering Team will be as accommodating as possible with setup before an event and access will be dependent on other events and staffing. If you think you will have a lengthy setup, please let your event coordinator know when reserving a venue as there may be an additional hourly charge. Please provide a detailed list of all vendors and their setup/breakdown needs at least four days in advance of the event. An hour after an event will be provided for breakdown. This can be flexible depending on venue availability after the event, needs to be discussed in advance to avoid an additional charge. Please note storage of items is limited, please discuss with the Catering Team for space and drop off and pick up times.

We cannot wait to connect with you; Welcome to Switchbacks Entertainment at Weidner Field!

WEIDNER FIELD
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CONTACT
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