



Mount Vernon Canyon

CLUB

Catering Menus



Venue Procedures

Catering Contract

A signed contract & deposit must be received to confirm your booking. Following your meeting with the Events & Catering Department to finalize event details such as menu selections & room setup, you will receive a details contract to be signed & returned to MVCC.

Event Details

The menu, final guest count & all other details of your event are to be finalized a minimum of 1 week prior to the date of your event. Increases in count will be accepted until three days prior to your function. Decreases in count will not be accepted. Your bill will reflect the guaranteed number or the actual number of guests in attendance, whichever is greater.

Food & Beverage

All food & beverage must be provided by Mount Vernon Canyon Club. Colorado liquor laws require that the club sell & serve only beer, wine, & liquor purchased by the club from a licensed distributor. This includes any alcoholic beverages brought in during setup and tear down times or in the bridal suites. Members & guests will not be allowed to bring their own alcoholic beverages onto MVCC premises for consumption. MVCC reserves the right to not open or to close down the bar at anytime if any outside alcohol is brought onto club property.

Tax & Service Charge

A 22% service charge & 6.5% tax will be added to all food & beverage. Additional gratuities for superior service are appreciated & at your discretion.

Wedding Ceremonies

A separate setup/rental fee of \$4.00 per wedding chair will be charged when a seated ceremony is held at The Club. Silk flower petals & lit candles will not be allowed for use at outdoor ceremonies or on outdoor tables. Walk through rehearsal times for wedding ceremonies are available at no additional charge & are based on other bookings. Limited to one hour please.

Décor

Mount Vernon Canyon Club does not assume the responsibility for providing, setting up or tearing down any & all decor such as centerpieces, aisle runners, arches/arbors, etc. Also, The Club does not assume the responsibility for the damage or loss of any merchandise or articles left on the premises prior to, during or following an event. All decor, floral & personal items must be removed from the clubhouse immediately following the conclusion of the function. Please, for safety & in consideration of our beautiful environment, no rice, birdseed, glitter, confetti or plastic gemstones on the clubhouse property. Candles must be completely enclosed with no wax dripping on tables or flooring. All decorations must be pre-approved by an Events and Catering Manager.

Pricing

Rental Times

9:00 AM-4:00 PM *November-April Pricing Applies*
5:30 PM-12:00 AM

Main Dining Room 220 Max (Main Level)

Room Rental/Deposit	May - October	November - April
Friday & Sunday	\$3,200 \$6,000 food minimum	\$1,300
Saturday & Sundays of holiday weekends	\$3,200 \$8,000 food minimum	\$1,600
Wednesday & Thursday	\$1,600	\$1,200

Canyon Room 152 Max (Lower Level)

Room Rental/Deposit	May - October	November - April
Friday & Sunday	\$2,700 \$5,000 food minimum	\$1,100
Saturday & Sundays of holiday weekends	\$2,700 \$7,000 food minimum	\$1,350
Wednesday & Thursday	\$1,350	\$1,100

Both Rooms— 240 capacity max (Only Wedding Scheduled)

Room Rental/Deposit	May - October	November - April
Friday & Sunday	\$5,000 \$8,000 food minimum	\$2,250 \$5,000 food minimum
Saturday & Sundays of holiday weekends	\$6,200 \$14,000 food minimum	\$3,000 \$8,000 food minimum
Wednesday & Thursday	\$2,800	\$1,100

Deposit-All events require a non-refundable deposit and no function will be considered definite until the deposit fee is received and contract is signed.

Reception Displays

Reception displays are served & continually refreshed up to 1 hour.
Prices are per person.

***FRUIT & CHEESE MONTAGE \$8**

Assorted imported & domestic cheeses served with crackers, arranged sliced melon, & seasonal berries

***FRESH VEGETABLE CRUDITÉ \$6**

Fresh vegetables with creamy ranch for dipping

***FRESH FRUIT DISPLAY \$7**

Sliced melons, seasonal berries, & grapes

***CHARCUTERIE BOARD \$9**

Pickled vegetables, cured meats, compotes, assorted cheeses, breads, crackers, oil & vinegars

***SMOKED ATLANTIC SALMON FILET \$10**

Served with capers, thinly sliced red onions, chopped egg, lemon wedges, toast points, & crackers

***ANTIPASTO DISPLAY \$9**

Prosciutto, Genoa salami, Capicola, Kalamata & oil cured olives, marinated grilled artichoke hearts, marinated mushrooms, roasted red peppers, lemon rosemary grilled zucchini, fresh baby mozzarella, shaved parmesan served with assorted crackers & baguettes

***BRUSCHETTA BAR \$6**

Assorted wafers, toasts, & baguettes served with a variety of colorful bruschetta toppings: caprese bruschetta, roasted red pepper & Kalamata olive tapenade, sundried tomato & artichoke relish

***CALIFORNIA ROLL PRESENTATION \$9**

Served with wasabi, pickled ginger & soy sauce

***CHIP & DIP PRESENTATION \$6**

Guacamole, pico de gallo, French onion & queso dips, tortilla, potato chips

***Denotes item is Gluten Free**

Prices are subject to 22% service charge & 6.5% sales tax.

Menu items & prices are subject to change.

Hors D'Oeuvres

COLD HORS D'OEUVRES

\$200 per 50 piece order

*Gazpacho Shrimp "Shooters"

*Proscuitto Wrapped Melon

*Grand Marnier Cream Cheese Stuffed Strawberries

Shaved Beef Tenderloin served on garlic crostini with horseradish cream

*Caprese Pipette with buffalo mozzarella, roma tomato & fresh basil

*Assorted Deviled Eggs: southwestern, elegant, benedict

*Fruit and Cheese Skewers

*Mini Ahi Tuna Tacos with avocado, fresno chili, micro basil

*Iced Large Shrimp

Goat Cheese Crostini with humbolt fog, pear & fig compote

HOT HORS D'OEUVRES

\$250 per 50 piece order

Kobe Chuck Sliders with aged cheddar & tomato bacon jam

Tomato Soup With Mini Grilled Cheese

Aroncini & Smoked Gouda Croquette

Petite Chili Rellenos

*Bacon Wrapped Scallops

Coconut Fried Shrimp served with papaya chutney

Fig Tartlet with caramelized onion, goat cheese, & toasted pecan

Dungeness Crab Cake with corn aioli, & pea tendrils

*Thai Shrimp with red curry, peanuts, & green onion

Thai Chicken with red curry, peanuts, & green onion

Mini Fish and Chips

Available buffet style or butler passed. No additional labor fees apply.

50 pieces per order required.

*Denotes item is Gluten Free

Prices are subject to 22% service charge & 6.5% sales tax.

Menu items & prices are subject to change.

Brunch Buffet

Pricing includes: A choice of two salads (or one served salad), choice of two breakfast meats, freshly baked rolls, coffee, decaffeinated coffee, hot tea, & iced tea

SALADS (CHOICE OF 2)

\$38

- *House Salad carrots, tomatoes & cucumbers with choice of two dressings
- *Loaded Fingerling Potato Salad
- *Watermelon Salad feta, tomatoes, shaved red onion and mint vinaigrette
- Caesar Salad
- Tri-Color Rotini Salad

INCLUSIONS

- Chilled Orange & Cranberry Juices
- *Fresh Fruit
- Assorted Croissants & Sweet Rolls
- *Maple cured bacon & sausage
- *Home Fried Potatoes
- *Seasonal Fresh Vegetable Selection
- *Rice Pilaf
- *Scrambled Eggs with Cheddar Cheese and Chives

BREAKFAST MEATS (CHOICE OF 2)

- *Carved Roast Round of Beef -OR- Baked Ham
- *Chicken Oscar -OR- Seared Chicken with Sundried Tomato Cream

BREAKFAST ENHANCEMENTS PRICED PER PERSON

- | | | | |
|-------------------|-----|--|--------------------------|
| Quiche Lorraine | \$3 | Waffle Station | \$5 |
| Sub Eggs Benedict | \$4 | *Omelet Station | \$5 + \$75 Attendant fee |
| Add Eggs Benedict | \$5 | *Carved Roast Round of Beef -OR- Baked Ham | \$5 + \$75 Attendant fee |

Buffets are served to parties of 50 people or more.
An additional fee of \$150 will apply to buffets with less than 50 people.

Prices are subject to 22% service charge & 6.5% sales tax.
Menu items & prices are subject to change.

Lunch Buffet

Pricing includes: A choice of two salads (or one served salad), one starch, one vegetable, two entree choices, freshly baked rolls, coffee, decaffeinated coffee, hot tea, & iced tea

SALADS (CHOICE OF 2)

\$40

- *House Salad carrots, tomatoes & cucumbers with choice of two dressings
- *Loaded Fingerling Potato Salad
- *Watermelon Salad feta, tomatoes, shaved red onion and mint vinaigrette
- Tri-Color Rotini Salad
- Udon Noodle Salad- scallions, julienne carrots, shitake mushroom, Napa cabbage & spicy sesame vinaigrette

STARCH (CHOOSE 1)

- *Rice pilaf
- Adult macaroni and cheese
- *Rosemary roasted red bliss potatoes
- *Roasted garlic mashed potatoes

VEGETABLE

- *Chef's seasonal Bistro vegetable medley

ENTRÉE (CHOICE OF 2)

- *Grilled Chicken with citrus "salad" beurre blanc
- *Lemon-Garlic & Rosemary Frenched Chicken Breast with saffron jus lie, roasted olive, tomato, & mushrooms
- *Grilled Sirloin of Beef port wine demi, gorgonzola, & mushrooms
- *Atlantic Salmon with roasted tomato and fennel "relish"
- *Roasted Pork Loin with Dijon mustard cream sauce with fried Brussels and mustard seed caviar

Buffets are served to parties of 50 people or more.
An additional fee of \$150 will apply to buffets with less than 50 people.

*Denotes item is Gluten Free

Prices are subject to 22% service charge & 6.5% sales tax.
Menu items & prices are subject to change.

Plated Dinner

Pricing includes one salad, two meat entrée choices, one vegetarian option, freshly baked rolls with butter, coffee, decaffeinated coffee, hot tea, & iced tea

SALADS (CHOOSE 1)

- ***House Salad** field greens topped with shredded carrots, sliced radishes, cucumbers & cherry tomatoes. Choice of two dressings: creamy ranch, bleu cheese, balsamic vinaigrette, raspberry vinaigrette, or Italian
- ***Strawberry Spinach** baby spinach, candied pecans, strawberries, raisins, & shaved red onion served with raspberry vinaigrette
- Classic Cobb** romaine lettuce, pomodoraccio tomatoes, bleu cheese, red onion, olives, avocado, torn croutons served with buttermilk ranch dressing
- ***Mixed Greens Salad** mixed greens, bleu cheese crumbles, granny smith apples, pecans & maple vinaigrette dressing
- ***'Wedge' Salad** bibb lettuce, heirloom cherry tomatoes, pancetta, chives, served with buttermilk ranch dressing

ENTRÉE SELECTION (CHOICE OF 2 MEAT & 1 VEGETARIAN OPTION)

- ***Roasted Vegetable Risotto** fennel, carrots, parsnip & cremini mushrooms **\$38**
- Sesame Crusted Tofu** jasmine rice, stir fry vegetables, sweet chili sauce **\$38**
- ***Ratatouille** stewed vegetables, soft polenta, dressed arugula, 15 yr balsamic **\$38**
- ***Pan Seared Chicken** chipotle goat cheese whipped potatoes, poblano cream sauce, corn relish **\$42**
- ***Chicken Marengo** frenched chicken breast with a mushroom, tomato demi glace, served with parmesan peppercorn mashed potatoes **\$44**
- ***Grilled Pork Chop** grilled pork chop, calvados demi glace, cider braised greens with bacon & apple, served with mashed potatoes **\$42**
- Pistachio Crusted Salmon** pan seared Atlantic salmon, pistachio compound butter served with warm orzo salad **\$50**
- ***Baked Alaskan Halibut** served over pomme puree with sauce choron and grilled asparagus **\$50**
- ***Braised Beef Short Rib** boneless short rib, aged white cheddar grits, blackberry demi, baby carrots, & asparagus **\$50**
- ***Bacon Wrapped Filet** bacon wrapped 8 oz. Filet Mignon, with demi glace, bleu cheese brulee, mashed potatoes & carrot wrapped asparagus **\$55**
- Duet Plate Chicken Saltimbocca & Beef Tenderloin** served with mushroom ravioli & asparagus **\$60**

CHILDREN'S MEAL

- Chicken tenders served with French fries & fresh fruit **\$20**
- Mac & Cheese served with fresh fruit **\$20**
- Cheeseburger served with French fries & fresh fruit **\$20**

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Dinner Buffet

Pricing includes: freshly baked rolls with butter, two salads (or one served salad), one vegetable selection, one starch selection, two entrée selections, coffee, decaffeinated coffee, hot tea, & iced tea

SALADS (CHOICE OF 2)

\$50

- ***House** field greens topped with shredded carrots, sliced radishes, cucumbers & cherry tomatoes. Choice of two dressings: creamy ranch, bleu cheese, balsamic vinaigrette, raspberry vinaigrette, or Italian
- ***Strawberry Spinach** baby spinach, candied pecans, strawberries, raisins, feta & shaved red onion served with raspberry vinaigrette
- ***Classic Cobb** romaine lettuce, pomodoraccio tomatoes, bleu cheese, red onion, olives, avocado, torn crouton served with buttermilk dressing
- ***Mixed Greens** mixed greens, bleu cheese crumbles, granny smith apples, pecans & maple vinaigrette dressing
- ***Citrus Bibb** bibb lettuce, orange, grapefruit, goat cheese, & sunflower seeds served with raspberry vinaigrette
- ***Italian** mixed greens, pepperoni, pepperoncini, black olives, & mozzarella cheese served with Italian vinaigrette
- Panzanella** sourdough bread pieces, tomato, red onion, capers, & basil tossed with a white balsamic vinaigrette
- ***Roasted Beet** red & golden beets, pepitas, goat cheese, spinach & arugula served with balsamic vinaigrette

STARCHES (CHOOSE 1)

- | | |
|-------------------------------------|-------------------------------------|
| *Oven Roasted Red Bliss Potatoes | *Garlic Mashed Potatoes |
| *Au Gratin Potatoes | *Rice Pilaf |
| Farfalle Pasta with Pancetta & Peas | *Butternut Squash & Arugula Risotto |
| *Parmesan Polenta | *Maple Roasted Sweet Potato Hash |
| Barley Pilaf | |

VEGETABLES (CHOOSE 1)

- *Spaghetti squash with fried Brussel sprout
- *Green Beans Almondine
- *Asparagus & Red Peppers
- *Haricot Vert, Pancetta, Candied Carrots, & Parsnips

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Dinner Buffet

Pricing includes: freshly baked rolls with butter, two salads (or one served salad), one vegetable selection, one starch selection, two entrée selections, coffee, decaffeinated coffee, hot tea, & iced tea

ENTRÉES

(CHOICE OF 2)

CHICKEN

- ***Chicken Marsala** sautéed chicken with wild mushroom marsala sauce
- Chicken Scalopini** tomato confit relish with lemon beurre blanc
- Thai Chicken** frenched chicken breast, sweet chili glaze, roasted peanuts & cilantro
- ***Chicken Oscar** seared marinated chicken, crab meat, asparagus with béarnaise

BEEF

- ***Steak Au Poivre** sliced beef medallions with brandy peppercorn sauce
- ***Braised Beef Short Rib** served with chipotle-blackberry demi glace
- ***Chili Rubbed Flat Iron** chimichurri sauce, pickled red onion & corn shoots

PORK

- Roasted Pork Loin** with Fat Tire whole grain mustard emulsion & fried brussel sprouts & mustard seed caviar
- Hoisin Pork Medallions** with mandarin oranges, green onion, & sesame seeds
- ***Figgy Piggy** grilled pork tenderloin, spiced fig glaze, & orange supremes
- ***Cuban Coffee Pork** coffee rubbed roasted pork loin with mango salsa

SEAFOOD

- ***Seared Salmon Filet** topped with a three olive tapenade & roasted red pepper coulis
- ***Pan Seared Halibut** with sauce choron
- ***Blackened Swai** served with rock shrimp cream OR tropical fruit salsa
- Pistachio Crusted Salmon** Atlantic salmon filet with pistachio compound butter
beurre blanc

Children ages 3-11 are half price

All buffets are served for a maximum of 2 hours. Per health code, any additional food cannot leave the premises.

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Chef's Action Stations

Action Stations can be added to your event in addition to a buffet.
Inquire about hosting only individual stations.

***CHEF'S SALAD STATION \$10**

Enjoy a classic Caesar, Chopped Salad or create your own.
Choose from an array of fresh ingredients & homemade dressings.

***MASHED POTATO STATION \$10**

Select from Yukon Gold Mash Potatoes, Whipped Sweet Potatoes or
Gingered Purple Potatoes. Then choose your toppings: bacon, roasted
garlic, blue cheese, green onion, marshmallow, coconut, & more.

RISOTTO or MAC & CHEESE STATION \$12

Finished to order with your choice of rock shrimp, grilled chicken, bacon, broccoli, butter-
nut squash, zucchini, parmesan, mushrooms, onions, & spinach.

***CARVING STATIONS**

Carved by a chef and served with appropriate condiments and silver dollar rolls.

Roast Pork Loin serves 25 **\$225**

Honey Glazed Ham serves 25 **\$175**

Roasted Turkey Breast serves 25 **\$175**

Roasted Beef Top Round serves 50 **\$300**

Prime Rib serves 25 **\$450**

FONDUE STATION \$12

Gruyere and Emmenthaler cheese fondue served with baguettes, toasted pitas, pretzels,
carrots, celery, asparagus, broccoli, cauliflower, & apples.

GOURMET DESSERT DISPLAY \$8

Gourmet display of cookies, petit fours, seasonal tarts and cakes.

Stations (except desserts) are chef attended for up to 2 hours. Minimum group size
of 25 required for all action stations. Prices based per person.

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Prices are subject to 22% service charge & 6.5% sales tax.
Menu items & prices are subject to change.

Cakes

Our cakes are priced at \$4.50-\$6.00 per serving based on your design. Please choose your cake flavor and corresponding filling for each cake tier. Each cake tier is 4" high and each tier may be a different flavor and filling if desired.

Choose from one of our on-site baker's designs or create your own.

CAKE FLAVORS

Yellow	Orange Almond	Red Velvet	Baileys
White	Banana	Mocha	Chambord
Chocolate	Banana Chocolate Chip	Cappuccino	Grand Marnier
Marble	Lemon Strawberry	Spice	Tiramisu
Almond	Lemon Poppy Seed	Kahlua	Confetti Cake
Carrot	Pink Champagne	Amaretto	

CAKE FILLINGS

Cherry	Frazier (Fresh Strawberries & Whipped Cream)	Mocha
Raspberry	White Chocolate Mousse	German Chocolate
Lemon	Almond	Cheesecake
Apple	Strawberry Mousse	Chocolate Truffle
Apricot	Bavarian Cream	White Chocolate Truffle
Strawberry	Caramel	Peanut Butter

ICINGS

White or Ivory Buttercream	Chocolate Buttercream
White Chocolate Buttercream	Chocolate Ganache
Non-Dairy Whipped Icing	Fondant

ADDITIONAL ITEMS

Grooms Cake	Prices vary
Cupcakes/Gluten Free Cupcakes (minimum of 12)	\$3.50/\$4.50
Half Sheet Cake includes select fillings (serves 45)	\$65
Full Sheet Cake includes select fillings (serves 80)	\$120
Chocolate Dipped Strawberries	\$3
Tuxedo Dipped Strawberries	\$3.50
Chocolate Truffles assorted fillings	\$4

Gluten Free options available., please inquire for details.

If you choose to go with an outside baker we charge a \$75 cake cutting fee.

Late Night Apps

Fried chicken or cheeseburger sliders	\$250 per 50 pieces
Petite Chili Rellenos	\$250 per 50 pieces
Jalapeno Poppers	\$250 per 50 pieces
Cheese stuffed Jumbo Pretzels	\$400 per 50 pieces
Chip & Dip Display	\$5 per person
Pizza (cheese or pepperoni)	\$38 per whole pizza
Gourmet Mac & Cheese	\$150 per full pan, feeds 35
Brownies	\$30 per dozen
Cookies	\$30 per dozen

Non-Alcoholic Beverages

Apple Cider & Hot Chocolate Station served with cinnamon sticks, crushed peppermint, whipped cream, caramel, chocolate syrup, marshmallows, & chocolate shavings \$7

Lemonade & Tea Station served with a variety of fresh fruits, herbs & flavored syrups \$5

Mocktail Bar choice of 5 signature handmade mocktails, created with fresh juices, gourmet sodas, & elegant garnishes \$12 (\$200 bartender fee required)

All pricing is per person for the duration of the event.
Please inquire about any other specialty items or beverage stations.

Prices are subject to 22% service charge & 6.5% sales tax.
Menu items & prices are subject to change.

Bar Options

A bartender fee of \$400 will apply to all bars .

One bartender provided per every 100 guests. Bar service available for five hours maximum.

CASH BARS AVAILABLE

HOSTED BAR BASED ON CONSUMPTION

Call Brand Mixed Drinks	\$9
Premium Brand Mixed Drinks	\$10
House Wine	\$8
Imported Beer /Microbrew Beer	\$6
Domestic Beer	\$5
Soft Drinks	\$3

6.5% Tax & 22% Service Charge Apply

BAR PACKAGES PRICED PER PERSON 21 & UP

All packages include unlimited bottled beer, house wines, sodas & juices.
Optional 1/2 glass champagne toast or wine pour with dinner include with all packages
hosted 3 hours or more, bartender fee also waived!

<u>CALL</u>	<u>PREMIUM</u>	<u>BEER&WINE</u>
First Hour \$23	First Hour \$25	First Hour \$21
Second Hour \$11	Second Hour \$12	Second Hour \$9
Third Hour \$10	Third Hour \$11	Third Hour \$8
Fourth Hour \$10	Fourth Hour \$11	Fourth Hour \$8
Fifth Hour \$9	Fifth Hour \$10	Fifth Hour \$7

Prices inclusive of tax & service charge

As a house policy, for your protection and ours, we do not pour shots.

Per Colorado State Law no outside alcohol is allowed on premise.
MVCC reserves the right to not open or close down the bar at anytime if any
outside alcohol is brought onto club property.

Menu items & prices are subject to change.

House Brands

Specialty beer, wine, and liquor available upon request.

BEER

Domestic Beers Coors Banquet • Coors Light • Bud Light • Budweiser

Imported Beers/Microwbrews Corona • Odell's IPA • Odell's 90 Schilling •
Blue Moon • Stella Artois • Stella Cider • Angry Orchard • Dos Equis •
Fat Tire • Deschutes Fresh Squeezed IPA • St. Pauli Girl

WINE & CHAMPAGNE

Canyon Road –House Wine Chardonnay • Sauvignon Blanc • Pinot Grigio •
Moscato • Merlot • Cabernet Sauvignon • Pinot Noir • **\$25** per bottle
Chateau Souverain Chardonnay • Sauvignon Blanc • Merlot • Cabernet Sauvignon •
Pinot Noir • **\$35** per bottle

Champagne Punch **\$65** per gallon

Non-Alcoholic Punch **\$35** per gallon

Wycliffe Brut- House Champagne **\$25** per bottle

Domaine Ste. Michelle Brut **\$30** per bottle

La Marca Prosecco **\$32** per bottle

LIQUOR & SPIRITS

Call Tito's • Jack Daniels • Jameson • Seagram's 7 • Tanqueray • Bacardi •
Captain Morgan • Malibu • Cuervo Gold • Dewar's

Premium Grey Goose • Hendrix • Crown Royal • Makers Mark •
The Glenlivet • Don Julio • Baileys Irish Cream • Disaronno

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Bar service available for 5 hours maximum.

**Per Colorado State Law no outside alcohol is allowed on premise.
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outside alcohol is brought onto club property.**