



**TABLE MOUNTAIN INN**  
Hotel • Restaurant • Catering • Golden, CO

# *Rehearsal Dinner Packages*



Photo: Stephanie Mathena Photography



## *Rehearsal Packages*

### **ALL PACKAGES INCLUDE:**

Choice of Dinner Buffet or Plated Dinner

Event Space Rental Included

Chairs & Tables

Centerpieces

Linens & Napkins

Champagne Toast

Waived Bartender Fee

### *Clear Creek*

**\$79 PER PERSON**

Choice of Dinner Buffet

Includes One Alcoholic Beverage per Person

\$10 for Each Additional Drink (Host)

or Cash bar Available

### *Lookout Mountain*

**\$99 PER PERSON**

Choice of Plated or Buffet Dinner

Includes a 2-Hour Essential Open Bar

Upgrade to our Local Bar at

+\$4 Per Person





# *Appetizers & Hors D'oeuvres*

[ CHOOSE TWO ]

## **CHIPOTLE HONEY CHICKEN GF/DF**

Pineapple Salsa and Sweet BBQ Sauce

## **ELOTE STYLE QUESO DIP GF**

Crispy Tortillas and Flatbread

## **LUMP CRAB CAKE DF**

Sauce Louis

## **ROCK SHRIMP CEVICHE GF/DF**

Fresno Chilis, Charred Corn, Cucumbers, Cilantro

## **SNAKE BITES GF**

Roasted Jalapeños, Lime Cream Cheese, Bacon, Red Pepper Ranch

## **BEEF EMPANADAS**

Caramelized Onions, Mushrooms, Potatoes Served with Red Pepper Puree

## **BURRATA**

Mango Mostarda, Prosciutto, Baguette

## **SWEET CORN EMPANADAS**

Red Bell Pepper, Goat Cheese, Cilantro, Lime Crema

## **CHICKEN DRUMS GF/DF**

Red Pepper Jam



## *Plated Starters*

[ CHOOSE TWO ]

### **CAESAR SALAD**

Romaine, House-Made Crouton, Parmesan Cheese, Cilantro, Charred Corn

### **CHARRED CORN AND ARUGULA SALAD GF/DF**

Red Bell Peppers, Red Onions, Black Beans, Jalapeño Vinaigrette

### **KALE SALAD GF**

Chili Honey Glaze, Cilantro Vinaigrette, Roasted Red Bell Peppers, Mango,  
Goat Cheese, Cherry Tomatoes, Candied Pecans

### **PORK GREEN CHILI GF**

Lime Crema

### **CHICKEN TORTILLA SOUP GF**

Crispy Tortilla Strips, Avocado, Charred Corn

### **VEGETARIAN POZOLE GF**

Cilantro, Radish, Jalapeño

## *Plated Entrées*

[ CHOOSE TWO ]

ALL DINNERS INCLUDE COFFEE,  
ICED OR HOT TEA

### **GRILLED 14OZ RIBEYE GF**

Whipped Potatoes, Asparagus, Chipotle Butter, Sherry Wine Root Vegetables

### **ROASTED MUSHROOM AND KALE RELLENOS GF**

Vegan Red Sauce, Cilantro Lime Rice, Ranch-Style Beans, Crema, Pico de Gallo

### **VERLASSO SALMON GF**

Chipotle Glaze, Quelites, Borracho Beans, Smoked Bacon

### **CHIPOTLE ROASTED CAULIFLOWER GF/VG**

Garbanzo Bean, Tomato Coconut Stew, Bell Peppers, Kale, Golden Beet Slaw,  
Spiced Pepitas, Lime Crema

### **PORK ADOVADO GF**

Butternut Squash Aprepas, Cabbage, Pineapple Salsa, Lime



## Buffet Selections

**ALL BUFFETS INCLUDE COFFEE,  
ICED OR HOT TEA**

### **SOUP AND SALAD (CHOOSE TWO)**

Chicken Tortilla Soup GF

Pork Green Chili GF

TMI Caesar Salad | Romaine, Parmesan, Charred Corn, Cilantro, Croutons

Baby Chard and Kale Salad GF | Heirloom Tomatoes, Charred Radicchio, Stone Fruit,

Goat Cheese, Candied Pecan, Chipotle Honey Vinaigrette

### **ENTRÉES (CHOOSE TWO)**

Barbacoa Braised Short Ribs GF | Seared Greens, Parsnip Puree

Birria Chicken GF/DF | Pan Jus, Roasted Pearl Onions and Radish

Chipotle Glazed Salmon GF | Quelites, Green Lentils

Al Pastor Marinated Pork Loin GF | Grilled Pineapple, Carmelized Onions

### **STARCH AND VEGETABLE (CHOOSE TWO)**

Cilantro, Lime and Charred Corn Rice GF/DF

Russet Mashed Potatoes with Sour Cream GF

Roasted Asparagus and Baby Carrots GF/DF

Roasted Brussel Sprouts, Golden Beets, Goat Cheese, Spiced Pecans, Smashed Fingerling with Garlic and Morata Chilies GF

### **VEGETARIAN ENTRÉE OPTIONS (CHOOSE ONE)**

Mushroom and Kale Rellenos GF | Vegan Red Sauce, Pico de Gallo

Stuffed Bell Peppers GF/DF | Quinoa, Butternut Squash, Braised Tomatoes





# Bar Packages

## HOSTED BAR PACKAGE WITH DEDICATED 2-HOUR BARTENDER

### WINES

Angeline Chardonnay  
Kim Crawford Sauvignon Blanc  
Folonari Pinot Grigio  
Stellina Prosecco  
Benziger Cab  
Murphy-Goode Pinot Noir  
Santa Julia Malbec

### BEERS

Coors Light  
Coors Banquet  
Dos Equis Lager  
Breckenridge Brewery Avalanche  
Lagunitas IPA  
Left Hand Brewing Colorful Colorado  
Onda Tequila Seltzer

### COCKTAILS

1800 Silver Tequila  
1800 Reposado Tequila  
Matsulam Rum  
Breckenridge Vodka  
Breckenridge Gin  
Jack Daniels Whiskey  
Tincup Whiskey

## LOCAL BAR PACKAGE (ADDITIONAL \$4 PER PERSON) WITH DEDICATED 2-HOUR BARTENDER

### WINES

Kim Crawford Sauvignon Blanc  
Folonari Pinot Grigio  
BR Cohn Cabernet Sauvignon  
Erath "Resplendent" Pinot Noir  
Aria Brut

### BEERS

Coors Light  
Coors Banquet  
Golden City Brewery, Clear Creek  
Gold  
Golden City Brewery, Evolution IPA  
New Terrain, Suntrip  
New Terrain, Pillow Drops  
Onda Tequila Seltzer

### COCKTAILS

Suerte Blanco Tequila  
Dano's Dangerous Tequila Reposado  
Montanya Rum  
Family Jones Vodka  
Tin Cup Whiskey  
Golden Moon Gin  
Gunfighter American Bourbon  
Double Cask

## *Enhancements & Upgrades*

### **WEDDING CEREMONY PACKAGE \$500**

Choice of Dinner Buffet or Plated Dinner

White Ceremony Chairs

Ceremony Arch

Reset Fee Included

Day of Coordinator

One Night Complimentary Suite

### **DESSERT STATION CHOICE OF FOUR | \$8 PER GUEST**

**GREEK YOGURT CHEESECAKE**

**FLOURLESS CHILI CHOCOLATE TORTE**

**KEY LIME PIE**

**TIRAMISU**

**CHURROS AND HORCHATA**

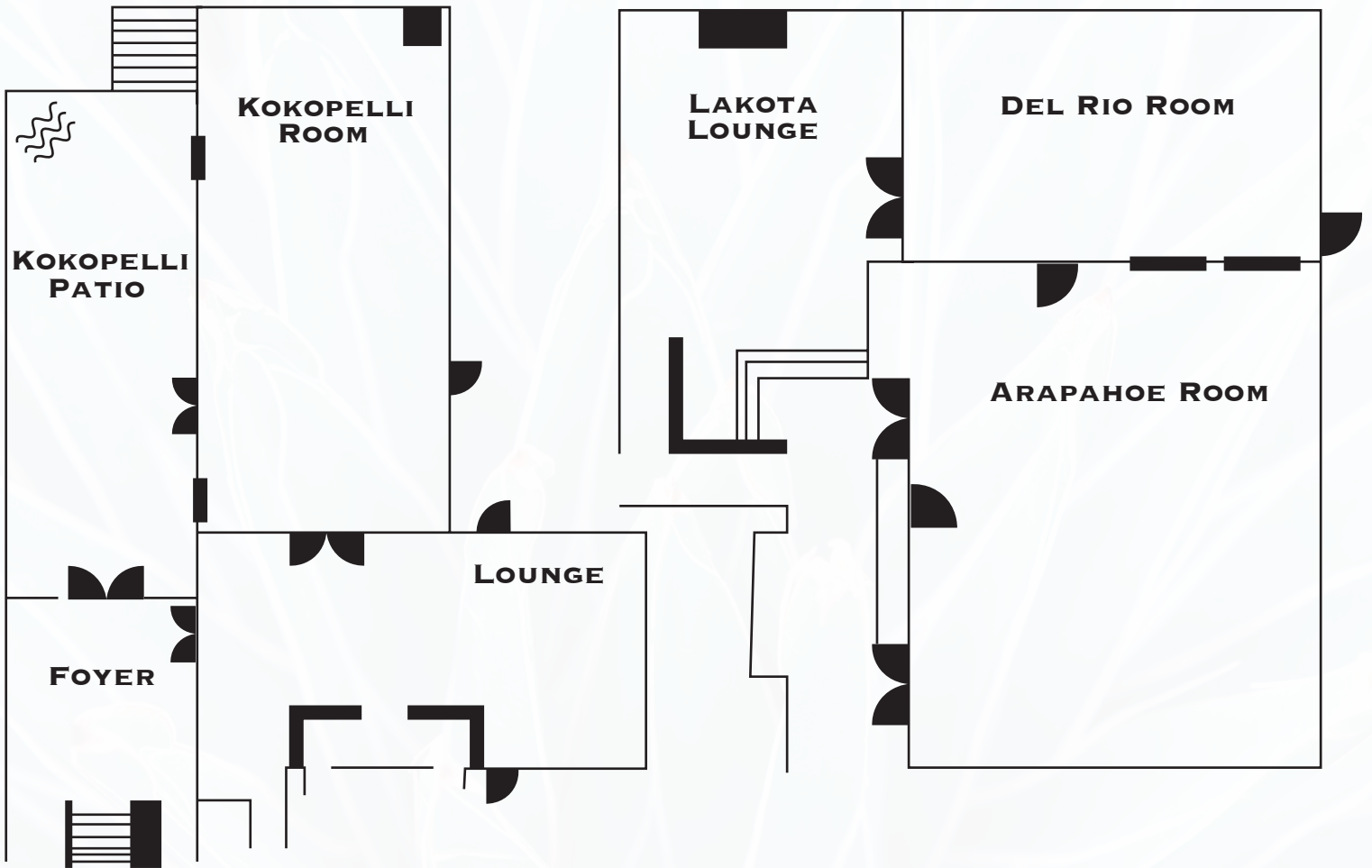
**VEGAN AVOCADO MOUSSE**



# Event Space

## KOKOPELLI ROOM

## ARAPAHOE & DEL RIO ROOMS



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