







The Sage

The Venue

Enjoy your 8-Hour Exclusive Venue Rental and Outdoor Market Lit Patio With Abundant Forest Views. Your 6-Hour Event Includes Cross Back Wooden Chairs & Tables For Up To 120 Guests & Your Choice Of Basic Linen Colors. Two Flatscreen TVs Are Available For Presentations or Branding Purposes. Planning Is A Breeze With Your Assigned Event Planner!

Culinary Experience

Choose From A Full Lunch or Dinner Menu or Variety Of Hors d' Oeuvres, All Dining Options Are Paired With Highend Disposables and Non-Alcoholic Beverage. Served By The Full Service Catering Staff.

Entertainment

Bring Your Own Playlist Or Choose From One Of Our Event Playlists, Your Event Planner Will Help You Connect The Music Of Your Choice Over Our In House Sound System.

Optional Bar Enhancement

Bar Prices Beginning At:

\$16 per person Beer and Wine Service \$23 per person Beer, Wine, & Full Liquor Bar

\$19.75 per person Beer, Wine & 2 Signature Cocktails

To Add A Hosted Bar To Your Event:
Admin@firstclasslibations.com
719-352-9425



May - October & December

GUESTS 50 75 100 125 Monday - Thursday \$7,525 \$8,295 \$9,065 \$9,840

January - April & November

GUESTS 50 75 100 125 Monday - Thursday \$6,750 \$7,520 \$8,295 \$9,065

Fun Facts:

\$2975 Due At Contract Signing - Reserves The Venue & Each All-Inclusive Vendor

Monthly Payments Are For Your Convenience & Interest-Free

The Cost To Add Any Additional Guests is \$38 Per Person



Your Classic Buffet

Choose One Of The Five Listed Buffet Menus

Chicken & Brisket

Appetizer

Cheese Crackers

Fruit Tray

Buffet

Beef Brisket Roasted Chicken BBQ Sauces Original, Honey, & Inferno

Sides

Gouda Mac & Cheese Side Salad Rolls & Butter Beef Jips & Chicken

Appetizer

Cheese Crackers

Fruit Tray

Buffet

Beef Tips
Rosemary Chicken
Mashed Potatoes with Roasted Garlic
White Roasted Mushroom Gravy

Sides

Broccoli Rolls with Butter The Fiestar

Appetizer

Chips Queso

Salsa

Buffet

Steak & Chicken Fajita Meat Flour Tortillas Griled Veggies

Sides

Mexi Rice/Black Beans
Pico de Gallo/Sour Cream
Guacamole/Salsa
Lettuce

The Happy Hour Buffet.

Option 1

Feta Canapé
Caprese Salad
Buffalo Chicken Wraps
Swedish Meatballs
Bacon Wrapped Little Smokies

Option 2

Beer-Braised Beef Sliders | Cheese Fondue
Buffalo Chicken Sliders | Blue Cheese | Ranch Dressing
Pulled Pork Sliders | Honey BBQ Sauce
Fruit Tray
Veggie Tray

Option 3

Fruit Tray
Pesto Bruschetta
Cheese Fondue with Dippers
Bacon-Wrapped Chicken | Bourbon Sauce
Roast Beef Rolls with Cheese | Roasted Red Peppers
Smoked Salmon Rolls

Option 4

Fruit Kabobs with Raspberry Lime Sauce
Honey Walnut Crostini
Assorted Cheese Truffles
Cream Cheese Chicken Rolls with Mushroom Gravy
French Dip Sliders
Bacon Wrapped Stuffed Date