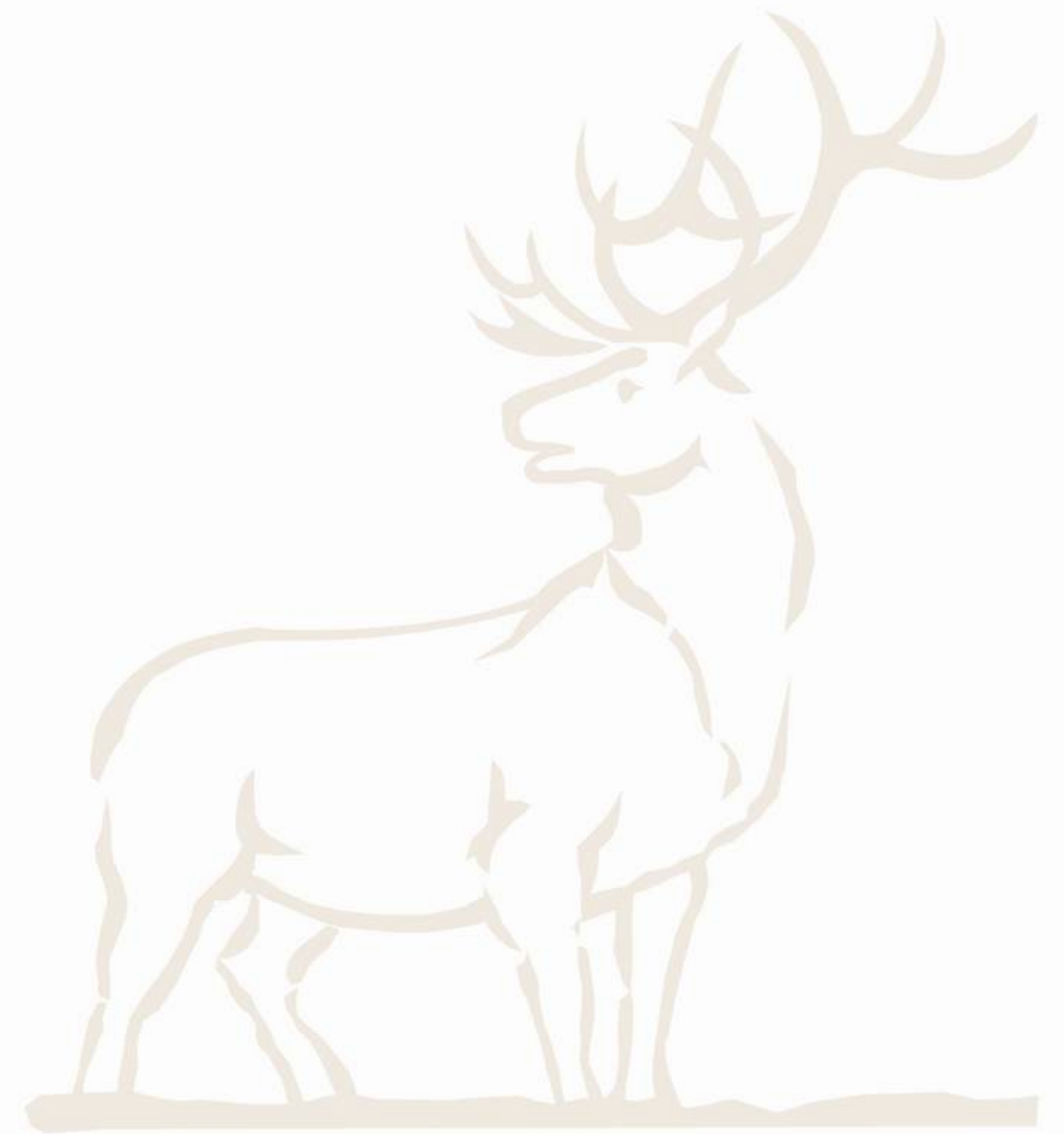


# SANCTUARY



7549 Daniels Park Road

Sedalia, Co 80135

720.259.0971

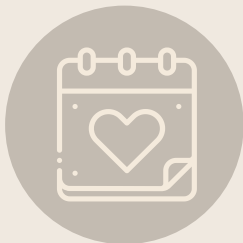
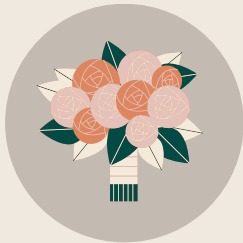
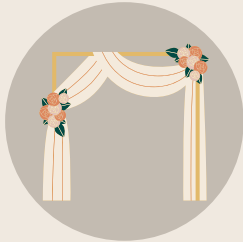
[sanctuarygolfcourse.com](http://sanctuarygolfcourse.com)

[events@sanctuarygolfcourse.com](mailto:events@sanctuarygolfcourse.com)

[instagram.com/sanctuarygolfcourse](https://www.instagram.com/sanctuarygolfcourse)

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# ABOUT SANCTUARY

**Sanctuary Golf Course is a wedding venue located in Sedalia, CO.**

Surrounded by captivating views of the Rocky Mountains, this idyllic venue offers a remarkable backdrop for couples to host the wedding event of their dreams. The property's dedicated team of event staff will work diligently to ensure that every element of the celebration is carefully considered and expertly executed.

At Sanctuary Golf Course, couples can enjoy the warmth of the sun while still covered under the outdoor Pavilion for a romantic ceremony service and dance reception.

The Great Room is a versatile open-plan space that can be transformed to suit your reception vision. For a sophisticated cocktail hour, you and your loved ones can gather along the Terrace at sunset.

Throughout the day, you and your wedding party will have access to the property's luxurious locker room suites. These secluded rooms provide you with ample space to prepare for your festivities.

The team at Sanctuary Golf Course will work with you to make your joyous day a success. Our event consultants will be on hand to answer questions and to provide you with a stress-free experience. Set-up and clean-up services will be provided, allowing you to relax without worrying about the smaller details.

Event items such as audio equipment, tables, chairs, linens, barware, china and flatware will be available for use on the day. Other elements such as complimentary champagne toast, valet, cake cutting, coffee service and event execution will be taken care of, ensuring a seamless experience.

**Book a private tour at [calendly.com/sanctuarygolfcourse](https://calendly.com/sanctuarygolfcourse)**

**We look forward to showing you the view!**





# WEDDINGS AT SANCTUARY

A true Colorado destination wedding that you and  
your guests will never forget!

Surrounded by mountain views and waterfalls, the moment has come.  
You stand hand in hand with a backdrop of Pikes Peak as you exchange  
your vows to one another.

With the covered flagstone paved Pavilion as your ceremony site,  
you are able to have the outdoor ceremony you've always wanted.

As your guests exit the Pavilion, they are greeted with sumptuous hors d'oeuvres and  
fine beverages on the Terrace. Anticipating your expertly prepared dinner in the Great Room.

## Included in your wedding package are the following:

Complimentary valet parking for your guests

Votive candles to enhance your centerpieces

All silver flatware, stemware and china

Standard floor length linens and napkins in the color of your choice

Complimentary cake cutting and coffee service

Complimentary champagne toast

Complimentary tasting for the couple

Professional Sanctuary event consultants to help lead you through the planning

and coordination of your perfect wedding day

Ceremony rehearsal with the assistance of our

Sanctuary event consultants



# LOCKER ROOM MENU

Minimum order for six guests

**SNACK TABLE - 7**

TURKEY WRAPS, AVOCADO AIOLI, KETTLE CHIPS AND CARMELIZED ONION DIP

**OKTOBERFEST - 7**

PRETZEL ROLLS, BEER CHEESE DIP, DIJON MUSTARD, WHITE CHEDDAR POPCORN

**CHEESE & FRUIT PLATTER - 9**

ARTISANAL CHEESE, BERRIES, ASSORTED NUTS, FRENCH BAGUETTE, ASSORTED CRACKERS

**LIGHTER FARE - 9**

SEASONAL GARDEN VEGETABLES WITH RANCH, ROASTED TOMATO HUMMUS AND GRILLED NAAN

**TEX-MEX - 9**

CHICKEN QUESADILLAS WITH GUACAMOLE, SOUR CREAM, PICO DE GALLO, TORTILLA CHIPS AND SALSA

# LATE NIGHT SNACKS

Minimum order of 50 pieces

**ASSORTED FLATBREAD PIZZA - 15**

PEPPERONI, CHEESE, VEGGIE

**POUTINE - 7**

FRENCH FRIES, CHEESES CURDS, BROWN GRAVY

**JUMBO PRETZEL BAR - 9**

JUMBO PRETZEL, BEER CHEESE DIP, GRAIN MUSTARD, CINNAMON CREAM CHEESE

**SLIDER BAR - 9**

GRILLED KOBE BEEF, AGED CHEDDAR, SHREDDED LETTUCE, TOMATO, GRIDDLED HAWAIIAN BUN

**MILK AND COOKIES - 5**

CHOCOLATE CHIP, MACADAMIA NUT, SNICKERDOODLE

**BUILD-YOUR-OWN S'MORES STATION - 5**

MARSHMALLOWS, GRAHAM CRACKERS AND HERSHEY CHOCOLATE

**TACO BAR - 16**

SEASONED GROUND BEEF AND CHIPOTLE SHREDDED CHICKEN, FIRE ROASTED SALSA, PICO DE GALLO, GUACAMOLE, SOUR CREAM, SHREDDED CHEDDAR, LETTUCE, GRILLED VEGGIES, SPANISH RICE AND BLACK BEANS WITH FLOUR TORTILLAS

\*Prices are subject to change





# HORS D'OEUVRES

A minimum order of 50 pieces, then ordered in increments of 25. Prices are per piece.

## VEGETARIAN

### SERVED COLD

#### **ASPARAGUS TART - 4.5**

HERB RICOTTA, CHARD HEIRLOOM TOMATO

#### **CAPRESE CROSTINI (GF) - 4.5**

HEIRLOOM TOMATOES, BURRATA, BASIL, BALSAMIC

#### **ROASTED BUTTERNUT SQUASH - 5**

SAGE MASCARPONE, SPICED PEPITAS, FIG GASTRIQUE,  
TOASTED FRENCH BAGUETTE

#### **BRAISED BEET BRUSCHETTA - 4.5**

WHIPPED GOAT CHEESE, TOASTED HAZELNUTS, CROSTINI

#### **CARROT HUMMUS (GF, DF) - 4.5**

CUCUMBER, PICKLED ONION, TOASTED SESEME

### SERVED HOT

#### **EDAMAME DUMPLING (DF) - 5.5**

ROASTED EDAMAME PUREE, YUZU SOY

#### **STUFFED MUSHROOM (GF) - 5**

SPINACH, ARTICHOKE, GARLIC CREAM CHEESE,  
TOASTED PANKO

## FROM THE SEA

### SERVED COLD

#### **HAWAIIAN TUNA POKE\* (GF DF) - 6.5**

PINEAPPLE, JALAPEÑO, AVOCADO, SWEET CHILI, WON TON

#### **SCALLOP CEVICHE (GF DF) - 7**

JICAMA, FRESNO PEPPER, CUCUMBER, ORANGE

#### **TOMATO GAZPACHO (GF DF) - 6.5**

SHRIMP PICO DE GALLO, AVOCADO

#### **SMOKED SALMON CANAPE - 7**

DILL CREAM CHEESE, CAPERS, PICKLED RADISH, PUMPERNICKEL

#### **CRAB SALAD (DF) - 7**

AVOCADO, CUCUMBER, MINT, LEMON, LAVASH

### SERVED HOT

#### **STUFFED SHRIMP (GF) - 6**

BACON WRAPPED SHRIMP, GOUDA, SRIRACHA BBQ

#### **LOBSTER HUSHPUPPY (GF) - 7**

CORN, TARAGON, REMOULADE

## FROM THE LAND

### SERVED COLD

#### **STEAK CANAPE\* - 6.5**

WHIPPED BOURSIN, TRUFFLE VINAIGRETTE

### SERVED HOT

#### **FRIED PORK BELLY (DF) - 5.5**

GREEN CHILI JAM

#### **CROQUETAS DE JAMÓN - 5.5**

SERRANO HAM, MANCHEGO, CALABRIAN AIOLI

#### **VENISON PHYLLO - 6.5**

ELK SAUSAGE, ONION-BACON JAM, CRÈME FRAICHE

#### **BACON WRAPPED DATES (GF) - 6**

STUFFED WITH CASHEWS AND BLUE CHEESE

#### **CHICKEN EMPANADA - 6**

ROASTED CORN, GREEN CHILIES, BLACK BEANS,  
AVOCADO CREMA

#### **JERK CHICKEN SKEWER (GF DF) - 6.5**

CHARRED PEPPERS AND ONIONS, GRILLED PINEAPPLE

#### **SURF AND TURF SKEWER\* (GF DF) - 7**

SEARED SEA SCALLOP AND GRILLED TENDERLOIN

#### **DUCK CONFIT (DF) - 7**

CABBAGE, PICKLED CARROT, SESAME WONTON CHIP,  
CILANTRO AIOLI

#### **BRAISED LAMB SHANK\* (GF) - 6.5**

POLENTA CAKE, PICKLED PEPPER AND ONION RELISH

\*These items may be served raw or undercooked based on your specification or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

**\*Prices are subject to change**

## HORS D'OEUVRES DISPLAYS

### PRICED PER PERSON

#### **CRUDITÉ DISPLAY - 12**

SEASONAL VEGETABLES, RANCH DRESSING, ROASTED GARLIC HUMMUS

#### **ARTISANAL CHEESE & FRUIT DISPLAY - 12**

VARIETY OF GOURMET CHEESES, ASSORTED CRACKERS, MIXED BERRIES, GRAPES

#### **CHARCUTERIE BOARD - 12**

VARIETY OF CURED MEATS, ITALIAN CHEESES, GARLIC BREAD STICKS, MARINATED VEGETABLES

#### **BAKED BRIE DISPLAY - 12**

BAKED IN PUFF PASTRY, BRIE WHEEL, BERRY COMPOTE, MIXED BERRIES, ASSORTED CRACKERS



# FIRST COURSE SALADS

All entrees will be served with freshly baked rolls  
and trio of whipped butters

## **CHOP HOUSE SALAD (GF)**

SPRING GREENS, SHREDDED CARROTS, CUCUMBERS, BACON, HARD BOILED EGG,  
CHEDDAR CHEESE, BBQ RANCH

## **SPINACH SALAD (V AND GF)**

PICKLED ONIONS, MIXED BERRIES, MADARIN ORANGES, CANDIED WALNUTS, GOAT CHEESE  
PRICKLY PEAR VINAIGRETTE

## **SUMMER WATERMELON SALAD (GF)**

ARUGULA, FETA, MINT, CUCUMBER  
RED WINE VINAIGRETTE

## **APPLE SALAD (GF)**

RADICCHIO, BACON, MOODY BLUE CHEESE, CANDIED PECANS  
HONEY CHAMPAGNE VINAIGRETTE

## **HARVEST SALAD (V)**

SPRING GREENS, CUCUMBER, RED ONION, GRAPE TOMATOES, FETA CHEESE, CROUTONS  
WHITE BALSAMIC VINAIGRETTE

## **GRILLED CEASAR**

GRILLED ROMAINE, SHAVED PARMESAN, GARLIC CROUTONS  
CAESAR DRESSING

## **ROASTED BUTTERNUT SQUASH AND KALE SALAD (GF)**

CRANBERRIES, SHAVED BRUSSEL SPROUTS, SPICED WALNUTS, GOAT CHEESE  
MAPLE CIDER VINAIGRETTE



# PLATED ENTREES

Select two proteins and one vegetarian option for your menu. Pair each protein with a starch and vegetable to customize your plate.

## STARCHES

GARLIC MASHED POTATOES (GF,V)  
AU GRATIN POTATOES (GF,V)  
HERB ROASTED NEW POTATOES (GF,DF,V)  
BACON & ONION POTATO HASH (GF,DF)  
ROASTED SWEET POTATOES (GF,DF,V)  
MEDITERRANEAN COUSCOUS (DF,V)  
ROASTED TOMATO RISOTTO(GF,V)  
HERB BASMATI RICE PILAF (GF,DF,V)  
CREAMY POLENTA (GF,V)  
WILTED KALE QUINOA (GF,DF,V)

## VEGETABLES

GRILLED JUMBO ASPARAGUS  
GARLIC BROCCOLINI  
ROASTED BABY CARROTS  
CREAMED SPINACH  
CRISPY BRUSSEL SPROUTS  
ROASTED CAULIFLOWER  
CHARRED GREEN BEANS  
GRILLED SUMMER SQUASH

\*These items may be served raw or undercooked based on your specification or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

**\*Prices are subject to change**

## PROTEINS

**8OZ FILET MIGNON - 64\***  
DEMI-GLACE

**12OZ RIBEYE - 68\***  
CABERNET DEMI-GLACE

**14OZ NEW YORK STRIP - 62\***  
AU POIVRE

**SCOTTISH SALMON - 58\***  
LEMON-DILL BEURRE BLANC

**HALIBUT - 62\***  
GINGER LIME BEURRE BLANC

**RED SNAPPER - 60\***  
ETOUFFEE ~

**CHICKEN FRICASSEE - 56**  
MUSHROOM CHICKEN VOLOUTE ~

**HERB CHICKEN BREAST - 56**  
BACON AGRODOLCE

**12OZ PORK CHOP - 58\***  
ROASTED APPLE CHUTNEY

**RACK OF LAMB - 68\***  
ROMESCO ~

**~CAN BE MADE GLUTEN FREE UPON REQUEST**

## ADD ON'S

BLUE CHEESE CRUST - 5  
4OZ LOBSTER TAIL - 25\*  
4OZ GRILLED SHRIMP - 15\*  
4OZ ROASTED WILD MUSHROOMS - 7  
OSCAR - 25

## VEGETARIAN

**GRILLED VEGETABLE WELLINGTON - 44**  
ZUCCHINI, PORTABELLA, ONION, TOMATO,  
SPINACH, FONTINA, PUFF PASTRY, MARINARA,  
COUS COUS

**PASTA PRIMAVERA -40**  
CHARRED PEPPERS, BROCCOLINI, ROASTED  
TOMATO, MUSHROOMS, GARLIC, PECORINO,  
CREAMY PESTO

## KIDS MENU

CHICKEN TENDERS, MAC & CHEESE, FRENCH FRIES.  
SERVED WITH FRUIT AND BERRIES - 22

CAN BE MADE VEGAN AND/OR  
GLUTEN FREE UPON REQUEST



# SANCTUARY BUFFET

Pair two proteins with TWO starches and two vegetables to customize your buffet - 62  
Each additional protein, starch, vegetable - 16/12/10

## PROTEINS & SAUCES

**CHEF CARVED PRIME RIB (GF)\***  
HORSERADISH, AU JUS

**CHEF CARVED TENDERLOIN OF BEEF (GF,DF)\***  
HUNTER SAUCE

**ONION CRUSTED NEW YORK STRIP (GF)\***  
AU POIVRE

**BEEF BOURGUIGNON (GF)**  
STEWED VEGETABLE RED WINE JUS

**12-HOUR SMOKED BRISKET (GF,DF)**  
BRAISED BEEF AU-JUS

**SCOTTISH SALMON (GF)\***  
LEMON-DILL BEURRE BLANC

**GRILLED MAHI (GF,DF)**  
VERACRUZ

**SEARED HALIBUT (GF)**  
CRAB SPINACH CREAM

**CHICKEN COQ AU VIN (GF,DF)**  
RED WINE MUSHROOM CHICKEN JUS

**CHICKEN PICCATA (GF)**  
SHALLOT CAPER BEURRE BLANC

**GRILLED PORK CHOPS (GF)\***  
ROASTED APPLE CHUTNEY

**SMOKED BABY BACK RIBS (GF,DF)**  
WHISKEY BBQ

**BBQ GLAZED CHICKEN BREAST (GF,DF)**  
CAROLINA GOLD BBQ

## STARCHES

GARLIC MASHED POTATOES  
AU GRATIN POTATOES  
HERB ROASTED NEW POTATOES  
BACON & ONION POTATO HASH  
ROASTED SWEET POTATOES  
ROASTED TOMATO RISOTTO  
MEDITERRANEAN COUS COUS  
HERB BASMATI RICE PILAF  
WHITE CHEDDAR MAC

## VEGETABLES

GRILLED JUMBO ASPARAGUS  
CHARRED GREEN BEANS  
GARLIC BROCCOLINI  
CORN SUCCOTASH  
ROASTED BABY CARROTS  
CAULIFLOWER AU GRATIN  
FRIED BRUSSEL SPROUTS  
GRILLED SUMMER SQUASH

\*These items may be served raw or undercooked based on your specification or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.  
Prices are subject to change





# BAR OPTIONS

## CALL LIQUOR

ELEVATE VODKA  
TANQUERAY GIN  
BACARDI SILVER RUM  
DEWAR'S SCOTCH  
JACK DANIEL'S BOURBON  
SEAGRAM'S 7 WHISKEY  
LUNAZUL BLANCO TEQUILA

HOSTED ON CONSUMPTION  
12 PER DRINK

## PREMIUM LIQUOR

KETEL ONE VODKA  
HENDRICK'S GIN  
MYERS'S PLATINUM WHITE RUM  
JOHNNIE WALKER RED LABEL SCOTCH  
BULLEIT BOURBON  
CROWN ROYAL WHISKEY  
DON JULIO BLANCO TEQUILA

HOSTED ON CONSUMPTION  
16 PER DRINK

## HOSTED BAR PACKAGES

Per Person charge for Unlimited Drinks

Wine Service during Dinner is included  
with a 4 Hour Package Minimum

### CALL PACKAGE

ONE HOUR - 33  
TWO HOURS - 40  
THREE HOURS - 45  
FOUR HOURS - 56  
FIVE HOURS - 64  
SIX HOURS - 81

### PREMIUM PACKAGE

ONE HOUR - 37  
TWO HOURS - 45  
THREE HOURS - 51  
FOUR HOURS - 64  
FIVE HOURS - 74  
SIX HOURS - 84

## DOMESTIC BEER

COORS ORIGINAL, COORS LIGHT & BUD LIGHT

HOSTED ON CONSUMPTION  
9 PER DRINK

## WINES BY THE GLASS

SEE WINE LIST FOR SELECTIONS

HOSTED ON CONSUMPTION  
CALL - 12 PER GLASS  
PREMIUM - 16 PER GLASS

## PREMIUM BEER

COLORADO MICRO BREWS, DOMESTIC, STELLA  
ARTOIS & CORONA

HOSTED ON CONSUMPTION  
11 PER DRINK

## SIGNATURE DRINKS

We do accommodate signature drinks and  
special requests, ask your event manager for  
more information.

## NON-ALCOHOLIC BEVERAGES

SOFT DRINKS, JUICES AND BOTTLED WATER

HOSTED ON CONSUMPTION  
3 PER DRINK

**\*Prices are subject to change**



# WINE LIST

## CALL WINE

STELLA ROSA	MOSCATO ASTI, ITALY - 36
FOLONARI, PINOT GRIGIO	DELLE VENEZIE, ITALY - 36
CLIFFORD BAY, SAUVIGNON BLANC	MARLBOROUGH, NEW ZEALAND - 36
BUTTERFIELD STATION, CHARDONNAY	SONOMA, CALIFORNIA - 36
ONE HOPE, CHARDONNAY	CALIFORNIA - 36
MCMANIS, MERLOT	LODI, CALIFORNIA - 36
LINE 39, PINOT NOIR	MONTEREY, CALIFORNIA - 36
MURPHY GOODE, RED BLEND	SONOMA, CALIFORNIA - 36
PIATTELLI, MALBEC	MENDOZA, ARGENTINA - 36
CARTLIDGE & BROWNE, MERLOT	SONOMA, CALIFORNIA - 36
AVALON CABERNET	NAPA VALLEY, CALIFORNIA - 36
CARMEL ROAD CABERNET	MONTEREY, CALIFORNIA - 36

## PREMIUM WINE

KING ESTATE, PINOT GRIS	WILLAMETTE VALLEY, OREGON - 46
CHARLES KRUG, SAUVIGNON BLANC	NAPA VALLEY, CALIFORNIA - 50
KIM CRAWFORD, SAUVIGNON BLANC	MARLBOROUGH, NEW ZEALAND - 46
CHALK HILL, CHARDONNAY	SONOMA, CALIFORNIA - 46
FREEMARK ABBEY, CHARDONNAY	NAPA VALLEY, CALIFORNIA - 50
SIMI,CHARDONNAY	SONOMA, CALIFORNIA - 48
7CELLARS, CHARDONNAY	ARROYO, CALIFORNIA - 48
LA CREMA, PINOT NOIR	SONOMA, CALIFORNIA - 46
MONTINORE, PINOT NOIR	WILLAMETTE VALLEY, OREGON - 46
CLINE CASHMERE, RED BLEND	SONOMA, CALIFORNIA - 48
MAURITSON, ZINFANDEL	DRY CREEK, CALIFORNIA - 50
ALEXANDER VALLEY, MERLOT	ALEXANDER VALLEY, CALIFORNIA - 46
SMITH & HOOK, CABERNET	CENTRAL COAST, CALIFORNIA - 46
SEBASTIANI, CABERNET	SONOMA, CALIFORNIA - 46

## SPARKLING

J.P. CHENET, BRUT ROSE  
LUNETTA, PROSECCO  
POEMA, BRUT CAVA

LANGUEDOC-ROUSSILLON, FRANCE - 36  
VENETO, ITALY - 36  
PENEDES, SPAIN - 36

\*Prices are subject to change



# 2025 WEDDING & EVENT PRICING SHEET

## CLUBHOUSE

	MONDAY - THURSDAY	FRIDAY	SATURDAY	SUNDAY
PEAK SEASON MAY 1 - OCTOBER 31	\$9,000	\$12,000	\$14,000	\$11,000
OFF PEAK SEASON** JAN 2 - APRIL 30 NOV 1 - DEC 30	\$7,000	\$11,000	\$13,000	\$10,000

**INCLUDED:**

This charge covers six hours of the Clubhouse and Terrace with standard set-up and teardown. Along with access to two ready rooms, two hours prior to your event start time. Tables, chairs, full length linens, votives, card boxes, easels, table numbers, china, flatware, stemware, Champagne toast, event manager, tasting for two, planning meeting and a rehearsal are all included.

## PAVILION

MONDAY - SUNDAY
\$4,500
\$2,500

**INCLUDED:**

This charge covers the use of adding the Pavilion for ceremony and dancing. Along with standard set-up and teardown. Tables, chairs, full length linens and market lights are all included. 45 degrees dec - march dancing

*\*\* ALL HOLIDAYS, INCLUDING SUNDAYS ON HOLIDAY WEEKENDS, WILL BE CHARGED PEAK SEASON, SATURDAY EVENING PRICING \*\**

*\*\* CLOSED ON THANKSGIVING, FRIDAY & SATURDAY AFTER THANKSGIVING, CHRISTMAS EVE, CHRISTMAS DAY, BOXING DAY, NEW YEARS EVE & NEW YEARS DAY\*\**

## FOOD & BEVERAGE MINIMUMS

All Food & Beverage is provided through Sanctuary and the following minimums must be met for the event.

PEAK Season (Refer to Dates Above).....\$11,500.00 plus 25% service charge and 4.0% tax  
Off PEAK Season (Refer to Dates Above).....\$8,500.00 plus 25% service charge and 4.0% tax  
If Food and Beverage minimums are not met, the Client/Organization will be charged for any deficiency

**\*\* GRATUITY IS NOT INCLUDED, YET APPRECIATED \*\***



# 2025 SANCTUARY COST ESTIMATE

## Wedding, Ceremony and Reception with Plated Dinner

Peak Season

Saturday Evening 5:00pm-11:00pm

100 Guests

**Cocktail Hour with Hot and Cold Butler- Passed Hors d'Oeuvres**

4 Hors d'Oeuvres per Person                      \$25 per Person\*

**Two Course Plated Dinner**

\$60 per Person\*

**Hosted Bar Package for 5 Hours (Post Ceremony)**

Call Cocktails, Domestic and Premium Beers, and Wine

Wine Service during Dinner

\$64 per Person\*

Estimated Food and Beverage	\$14,900
25% Service Charge	\$3,725
4% Sales Tax	\$596
Facility Rental	\$18,500
Estimated Sanctuary Total	\$37,721

\*Estimate based on average menu costs. Estimate can be customized upon request.

Gratuity not included, yet appreciated





# RECOMMENDED VENDOR LIST

**In order to serve our clients and guests with the best service, Sanctuary has created a supplier list for your additional event needs based on recommendations from our clients and past experience. Each supplier offers a high level of service and guarantees customer satisfaction. Clients are not required to use the vendors on this list; however, all vendors must be approved by Sanctuary prior to booking.**

## DJ'S

SEAMLESS ENTERTAINMENT - SEAMLESSENTERTAINMENT.COM  
THE JASON GREGORY - THEJASONGREGORY.COM  
DANCING SHOES - DANCINSHOESDJ.COM  
TH ENTERTAINMENT - TH-ENTERTAINMENT.COM  
THE GET DOWN (DJ) - THEGETDOWNCO.COM

## LIVE MUSIC

HOWL2GO -DUELING PIANOS – HOWL2GO.COM  
IGNITE ENTERTAINMENT - IGNIGHTENTERTAINMENT.COM  
RAISING CANE BAND- RAISINGCAINBAND.COM  
SOULX - SOULXBAND.COM  
SPINPHONY - SPINPHONYSTRINGS.COM  
DIAMOND EMPIRE BAND - DIAMONDEMPIREBAND.COM  
WASH PARK BAND - WASHPARKBAND.COM  
TH ENTERTAINMENT - THENTERTAINMENT.COM

## PHOTOGRAPHERS

DAVID LYNN PHOTOGRAPHY – DAVIDLYNNPHOTO.COM  
ELEVATE PHOTOGRAPHY- ELEVATEPHOTOGRAPHY.COM  
FROM THE HIP PHOTOGRAPHY – FROMTHEHIPPHOTO.COM  
GOLDEN MOMENTS - GOLDENMOMENTSCO.COM  
HANNAH QUINTANA - HANNAHQUINTANA.COM  
HEY LOVE PHOTOGRAPHY - HEYLOVEPHOTOS.COM  
MALLORY MUNSON PHOTOGRAPHY - MALLORYMUNSON.COM  
SIMONE SCHIESS PHOTOGRAPHY - SIMONESCHIESS.COM  
STUDIO JK PHOTOGRAPHY- STUDIOJK.COM

## HAIR AND MAKEUP

BEAUTY ON LOCATION - BEAUTYONLOCATIONSTUDIO.COM  
MAKEUP BY HEATHER B - MAKEUPBYHEATHER.COM  
MUSE MODERN SALON - MUSEMODERNSALON.COM

## BAKERIES

THE MAKERY - THEMAKERY.COM  
A CAKE COME TRUE- ACAKECOMETRUE.COM  
GATEAUX - GATEAUXPASTRIES.COM  
INTRICATE ICINGS - INTRICATEICINGS.COM  
THE BUNDT SHOPPE - THEBUNDTSHOPPE.COM

## DESSERT STATIONS

TREATERY- 303-946-3448  
CRUMBL COOKIES – 720-358-0860  
LITTLE MAN CREAMERY- 907-947-2685  
LUCKY MARY’S DESSERT FOOD TRUCK – 303-895-0343  
YOURS TRULY CUPCAKE – 303-638-3528  
NOTHING BUNDT CAKES – 719-220-5651

## FLORISTS

FAIRYTALE FLORAL - FAIRYTALEFLORALCO.COM  
THE FRESH FLOWER MARKET - THEFRESHFLOWERMARKET.COM  
STATICE FLORAL - STATICEFLORAL.COM  
NEWBERRY BROTHERS - NEWBERRYBROTHERS.COM  
PERFECT PETAL - THEPERFECTPETAL.COM  
RLY RLY STUDIO – RLYRLYSTUDIO.COM  
SIMPLY PETALS - SIMPLYPETALS.FLOWERS  
STUDIO PRIVE - PRIVEEVENTDESIGN.COM/PETALS  
THE FLOWER SHOP - THEFLOWERSHOPCO.COM

## LIGHTING AND DECORATION

COLORADO PARTY RENTAL - CPARTYRENTALS.COM  
COLORADO LIGHTING & DESIGN - COLIGHTINGANDEVENTS.COM  
AMORA EVENT GROUP - AMORAGROUPCO.COM  
BEAR AESTHETICS - BEARAESTHETICEVENTS.COM  
DESIGN WORKS - DESIGNWORKSEVENTS.COM

## TRANSPORTATION

ARROW STAGE LINES - ARROWSTAGELINES.COM  
JAY’S VALET - JAYSVALET.COM  
PRESIDENTIAL WORLDWIDE - PRESIDENTIALWORLDWIDE.COM

## OFFICIANTS

KEITH HORSTMAN - 303-717-5600  
MATT MORGAN - 720-466-7613  
REVEREND KIM TAVENDALE - 720-432-1650

## PHOTOBOOTH

MIHI PHOTOBOOTH – MIHIPHOTOBOOTH.COM  
A CUSTOM LOOK EVENTS - ACUSTOMLOOK.COM

## VIDEOGRAPHERS

AUTUMN LEAVES - AUTUMNLEAVESVIDEO.COM  
CHRIS DALEY – DENVERWEDDINGFILMS.COM  
CHRIS RASMUSSEN – CHRISRASMUSSENFILMS.COM  
FILMS ABOUT LOVE - FILMSABOUTLOVE.COM  
FOSTER CREATIVE - WEAREFOSTERCREATIVE.COM  
MAJESTIK FILMS - MAJESTIKFILMS.COM  
MARES VIDEO PRODUCTIONS- MARESVIDEOPRODUCTIONS.COM  
LUPHER ARTS - LUPHERARTS.COM

## HOTEL ACCOMMODATIONS

HILTON DENVER INVERNESS - 800-346-4891  
HOTEL CLIO CHERRY CREEK - 303-316-2700  
HILTON GARDEN INN PARK MEADOWS - 303-824-1556  
MARRIOTT SOUTH AT PARK MEADOWS - 303-925-0004

## PET SERVICES

PLUS THE PUPS – PUPPLUSONE.COM

## STATIONARY, INVITES AND MORE

PLATYPUS PAPERS - PLATYPUSPAPERS.COM



# FREQUENTLY ASKED QUESTIONS

## Booking & Payment Schedule

**I'm not ready to book but can I hold an event date?** Yes, we may hold a date for 7 days without a deposit.

**How do I book my event date?** To officially book your date we will send you a contract which is due 1 week from the date sent along with the initial deposit.

**What is the payment schedule?** The \$2,500 deposit is due with the signed contract; deposit is nonrefundable and non-transferable to another date. 3 months prior to your event the balance of the facility rental is due. 2 weeks prior to your event the estimated catering total is due.

## Décor/Vendors

**Can I use candles to decorate the room?** Colorado law requires that all candles must be in votive candleholders, hurricane lamps, or vases. Real candles are not permitted in the ceremony/pavilion area.

**When can my florist arrive to decorate?** The clubhouse will be available for your vendors to arrive and set up five hours prior to your ceremony or event start time on the day of the wedding.

**Which complimentary linens can I choose from?** All linen is rented from Colorado Party Rentals. You may choose from a select number of napkins and floor length linens ranging in color and pattern. Please speak with your Event Manager about which linens are available to you complimentary. Sanctuary will provide all napkins and one table cloth per table needed for the event. Upgraded linens, overlays, chair covers, chair rentals, etc. are available at an additional cost.

**Is there someone available to help put out place cards, favors, etc.?** Your Event Manager is available to assist putting out place cards, favors, light candles or any other items that need to be displayed.

**Are we required to use vendors on the list?** You are not required to use the recommended vendors; however, all vendors must be approved by Sanctuary.

## Rehearsal / Locker Rooms

**What day/time will the rehearsal be?** Please plan on attending the rehearsal the day before your wedding from 2:00-3:00pm. Wedding party and family should be advised to arrive 15 minutes prior to the rehearsal.

**Who attends the rehearsal?** The officiant, wedding party, readers, parents and any family part of the processional.

**When are locker rooms available for the Wedding Party to arrive?** The locker rooms are utilized during the daytime by our golfing guests. They are available to the wedding party two hours prior to the ceremony start time.

**Can we have food in the locker rooms while we are getting ready?** The Chefs at Sanctuary are happy to provide snacks and beverages in the locker rooms while the wedding party is getting ready. Please speak to your Event Manager about a specific menu. Sanctuary does not allow any outside food or beverage to be brought on – site.

## Food and Beverage

**When do I schedule my tasting?** All wedding tastings will take place in our off-season, while the golf course is closed (November – April). Once Sanctuary finalizes the tasting schedule, an Event Manager will reach out to you with specific dates to choose from. In addition, because our tastings are private events, Sanctuary asks for your flexibility during the scheduling process!

**Can I offer my guests more than one entrée for dinner?** You may offer your guests three entrée choices, with one of those choices being a vegetarian option. Please include the menu options on the response cards that are sent with your invitations. Please note your Event Manager will need to know in advance exactly how many of each entrée was ordered. The escort cards you create will need to clearly identify what menu option each guest will have.

**How many butler passed hors d'oeuvres do I need for a cocktail hour?** Our Chef suggests 3 – 5 pieces per person for a one-hour cocktail hour.

**How do you accommodate food allergies and special meal requests?** Yes, this is very important to us. Please speak to your Event Manager about specific menu options.

**Do you offer a children's meal?** If you are offering your guests a plated entrée, Sanctuary will provide a children's menu (for your guests under 12 years of age) of a Fruit Cup, Chicken Fingers, French Fries, and Macaroni and Cheese at \$22.00 per child. If you are offering a buffet dinner, children will be charged half of the buffet price per person.

**Do I need to provide meals for our vendors (photographer, videographer, band, or DJ)?** Most vendors would like to have dinner available during the event. Please double check your vendor contracts to verify their expectations.

**Is there a cake cutting fee?** No, our staff will cut and serve the cake at no additional cost.

**Can wine be served at the table during dinner?** Yes, wine can be served tableside in addition to being offered at the bar. The wine served tableside is available when the four hour hosted package is purchased or when priced by the bottle from our wine list.

**Can we bring in our own alcohol?** No, our liquor licensed prohibits any outside alcohol on property. All of the alcohol Sanctuary brings in must be purchased through us from a licensed distributor.

**Are we able to take shots?** No, Sanctuary has a no shot policy. All liquor must be served on the rocks.

**When do you need our final count of guests?** The final count is required 1 week prior to the event. Pictures

**Can I take pictures on the golf course?** Pictures can be taken in all areas close to the clubhouse. However, high-heeled shoes may NOT be worn on the greens or tees and carts are not available.

**Can I bring my photographer to see the site before the wedding?** Yes, but please make an appointment with your Event Manager before coming out to the course.

# PAYMENT & DETAILS SCHEDULE

## 1 Week After the Contract Has Been Sent

\$2,500.00 deposit due with signed copy of contract.

## 6 Months Prior To Your Event

Schedule a time to choose linens with Colorado Party Rentals, preferably before your food tasting so you can have them delivered for your tasting and see them in our space.

303.781.1111, or you can schedule an appointment on Calendly at <https://cpartyrentals.com/contact-us/>

## 3-6 Months Prior To Your Event

Your private planning meeting should be scheduled. During this private meeting we will go over all your details including your diagram and Banquet Event Order.

## 90 Days Prior To Your Event

First installment due- this is the remaining balance of your facility rental.

## 5-6 Weeks Prior To Your Event

All details in RED on Banquet Event Order and diagram to be determined PRIOR to final details meeting.

## 4 Weeks Prior To Your Event - Final Details Meeting

Menu finalized, including: bar, hors d'oeuvres, first course, entrée or buffet choice, vendor meals and late night snacks.

Estimated head count for all food/beverage options listed above.

Final diagram adjustments due along with any linen order changes.

Complete list of vendors, contact information and set-up/arrival times.

Arrival/ departure times of any scheduled outside transportation.

Final timeline of reception: welcome, toasts, cake cutting, dances, etc.

## 2 Weeks Prior To Your Event

Second installment due- this is the estimated total cost of your event.

## 10 Days Prior To Your Event

Seating chart document (provided by Sanctuary) due, to include:

- number of seats needed at each guest table
- meal choice selection of each guest, including all special meals—vegetarian, gluten free,
- all underage/non-drinking guests noted with (\*) next to name
- any highchair and booster seat locations noted with (HC) next to name

## 5 Days Prior To Your Event

Guaranteed number of guests with all final food and beverage counts by 12 PM Noon.

## The Day Before Your Event

Drop off; guest book, programs, decorations and escort cards (make sure meal choices are indicated by a letter, stamp, etc.; also make sure escort cards are in alphabetical order by last name—not in table order) All items need to be unwrapped from their container/packaging.

## After Your Event

We will send you a final bill with either the final balance due or a refund check for any overpayment. This will depend on any changes/additions made after you paid your second installment. We will let you know if there are any items left behind. Please pick these items up in a timely manner! Unless we make other arrangements with you, any items left over will be donated after 2 weeks.



