

COLORADO'S PREMIER CHOICE FOR

CATERING



*Hundreds of reasons to host an event -
One unforgettable location!*

*Heritage Eagle Bend Golf Club offers flexible event space
and several outdoor venues to provide a variety of settings
for your special occasion.*



*What sets us apart is our ability to provide our guests with
unique options to make their events engaging and memorable*

*The remodeled clubhouse is perfect for your reception,
banquet, reunion and more!*



BREAKFAST & BRUNCH

BUFFETS

LIGHT CONTINENTAL - 22

Fruit salad, assorted pastries, mini muffins, yogurt, berries & granola

CONTINENTAL - 26

Fruit & berry display, scrambled eggs with shredded cheddar cheese, baby cake potatoes, honey cured bacon, assorted pastries, mini muffins

EAGLE'S NEST - 34

Fruit & berry display, scrambled eggs with shredded cheddar cheese, baby cake potatoes, honey cured bacon, classic eggs benedict with lemon hollandaise, smoked salmon display with hard boiled egg, capers, lemon, & mini bagels

UPGRADES

OMELET STATION - 15 PER PERSON

Fresh eggs, diced ham, bacon, sausage, green chili, diced tomato, diced peppers, onions jalapeños, spinach, mushrooms, shredded cheese

WAFFLE STATION - 10 PER PERSON

Belgian waffles, fresh whipped cream, strawberries, maple syrup, whipped butter

ASSORTED BREAKFAST PASTRIES & BREADS - 5 PER PERSON

SEASONAL FRUIT DISPLAY - 8 PER PERSON

BREAKFAST BURRITOS - 12 PER PERSON

SMOKED LOX DISPLAY - 15 PER PERSON

All food & beverage is subject to Colorado sales tax at a rate of 8.15% and a service charge of 23%



SOUPS & SALADS

All entrées include choice of soup or salad

Soups

PORK GREEN CHILI
NEW ENGLAND CLAM CHOWDER
ROASTED BUTTERNUT SQUASH
LOADED BAKED POTATO
FRENCH ONION

Salads

HEB SALAD

*Mixed greens, roasted grapes, crumbled goat cheese, candied pecans
carrot, radish, white balsamic vinaigrette*

CLASSIC CAESAR SALAD

*Crisp romaine lettuce, herb croutons, shaved Parmesan cheese,
fried capers, creamy garlic dressing*

BABY WEDGE SALAD

*Iceberg lettuce, cherry tomato, crispy onion straws, candied bacon,
smoked bleu cheese, bleu cheese dressing*

FIELD GREENS SALAD

*Romaine lettuce, spinach, strawberries, mandarin oranges, candied pecans,
goat cheese, prickly pear vinaigrette*

CHOP HOUSE SALAD

*Mixed greens, bacon lardons, cucumber, hard boiled eggs,
cheddar jack cheese, BBQ ranch dressing*

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LUNCH PLATED

All entrées include choice of soup or salad

CHICKEN PARMESAN - 28

*Panko crusted chicken breast, fresh mozzarella cheese,
fettuccini pasta tossed in house made marinara sauce*

STUFFED CHICKEN - 30

*Bone-in chicken breast, spinach, artichokes & cream cheese,
sautéed broccolini, roasted baby red potatoes, piquillo cream sauce*

TERIYAKI SALMON - 32

*Petite glazed salmon, pistachio-coconut rice pilaf
stir fry vegetables, sweet chili sauce*

GRILLED PETITE SHOULDER TENDER - 32

Garlic herb mashed potatoes, crispy Brussels sprouts, demi-glace

BACON WRAPPED PORK TENDERLOIN - 28

Roasted fingerling potatoes, bourbon glazed carrots, apple chutney

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LUNCH BUFFET

All entrées include choice of soup or salad

ITALIAN BUFFET - 35

Chicken Parmesan with lightly breaded chicken breast, pan-fried mozzarella cheese, house made marinara

Baked Vegetable Cavatappi Pasta with spinach, zucchini, portobello mushroom, basil pesto

House Made Lasagna Bolognese with fresh rolled pasta layers, Parmesan cheese

Roasted Italian Vegetables

Garlic Breadsticks

Chocolate Chip Cannoli

BBQ BUFFET - 38

Pulled Pork with house made BBQ sauce, sliced Hawaiian buns

Sliced Brisket with spiced au jus

Roasted Red Potatoes

Baby Corn on the Cob

Honey Corn Bread

Blondies

HEB BACKYARD BUFFET - 34

Angus Beef Burgers with assorted cheeses & condiments

Grilled Brats with sauerkraut & relish

Kettle Chips

Loaded Potato Salad

Brioche Buns

Assorted Cookies

FROM THE DELI BUFFET - 32

Loaded Potato Soup

Parmesan Crusted Avocado, Bacon, Tomato Sandwich

Turkey Club Sandwich with lettuce, tomato, mayo, ham, turkey, bacon

Italian Hoagie with salami, olive tapenade, romaine slaw, provolone cheese

Amorosa Rolls

Brownies

SOUTH OF THE BORDER BUFFET - 35

Chicken Enchiladas with corn tortillas, smothered in guajillo sauce

Skirt Steak Carne Asada with onions, peppers, flour tortillas

Esquites Corn Salad with bell peppers, cotija, creamy dressing

Fried Sopapillas with honey

Sides - Spanish rice, refried beans, salsa, sour cream, shredded cheese

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NEW ENGLAND CLAM CHOWDER
ROASTED BUTTERNUT SQUASH
LOADED BAKED POTATO
FRENCH ONION

Salads

HEB SALAD

*Mixed greens, roasted grapes, crumbled goat cheese, candied pecans
carrot, radish, white balsamic vinaigrette*

CLASSIC CAESAR SALAD

*Crisp romaine lettuce, herb croutons, shaved Parmesan cheese,
fried capers, creamy garlic dressing*

BABY WEDGE SALAD

*Iceberg lettuce, cherry tomato, crispy onion straws, candied bacon,
smoked bleu cheese, bleu cheese dressing*

FIELD GREENS SALAD

*Romaine lettuce, spinach, strawberries, mandarin oranges, candied pecans,
goat cheese, prickly pear vinaigrette*

CHOP HOUSE SALAD

*Mixed greens, bacon lardons, cucumber, hard boiled eggs,
cheddar jack cheese, BBQ ranch dressing*

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DINNER PLATED

All entrées include choice of soup or salad

GRILLED 6OZ. FILET MIGNON - 48

Garlic herb mashed potatoes, grilled asparagus, cabernet demi-glace

SLOW ROASTED PRIME RIB - 52

Loaded baked potato, bourbon glazed baby carrots, horseradish cream, au jus

8OZ. FLAT IRON STEAK - 42

Roasted fingerling potatoes, sautéed spinach, currant demi-glace

CHICKEN PICCATA - 38

Lightly breaded chicken breast, linguini pasta, broccoli, lemon-caper sauce

CHICKEN SALTIMBOCCA - 38

*Bone-in chicken breast, fontina cheese, prosciutto, baby red potatoes, chicken jus,
Parmesan crusted carrots*

TERIYAKI SALMON - 42

Pistachio-coconut rice pilaf, stir fry vegetables, sweet chili sauce

PAN SEARED SALMON - 42

Saffron risotto, asparagus, citrus beurre blanc

HERB PANKO CRUSTED HALIBUT - 50

Blistered tomato, mushroom, cous cous, beurre rouge

GRILLED VEGETABLE WELLINGTON - 32

*Zucchini, red onion, portobello mushroom, roasted tomato, spinach, puff pastry
Served with roasted new potatoes, house made marinara*

PASTA PRIMAVERA - 32

Sautéed spinach, cherry tomatoes, garlic asparagus, vodka cream sauce, bucatini pasta

DUETS

Petite Filet Mignon & Chicken Saltimbocca - 48

Petite Filet Mignon & Shrimp Scampi - 52

Petite Filet Mignon & Lobster Tail - 56

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DINNER BUFFET

All entrées include choice of soup or salad

EAGLE'S NEST BUFFET - 56

Chef Carved Prime Rib with au jus, horseradish cream

Chicken Saltimbocca with fontina, prosciutto, chicken demi

Roasted Atlantic Salmon with tomato, caper beurre blanc, rice pilaf

Garlic & Herb Mashed Potatoes

Carrots & Asparagus

Bread Service of Assorted Rolls

VENETIAN BUFFET - 50

Italian Marinated Flat Iron Steak with basil chimichurri

Stuffed Chicken with artichokes, spinach, basil cream

Three Cheese Manicotti with house made marinara, blistered tomatoes, garlic, fresh rolled pasta

Roasted Baby Red Potatoes

Roasted Vegetables

Bread Service of Garlic Breadsticks

WESTERN BBQ BUFFET - 54

Smoked Brisket with spiced au jus

Whiskey Glazed Chicken Breast & Thighs

Baby Back Ribs with house made BBQ sauce

Warm Potato Salad with bacon, onions, chives

Cavatappi Pasta with grilled vegetables, tossed in a creamy vinaigrette

Crispy Brussels Sprouts & Carrots

Bread Service of Garlic & Cheddar Biscuits

SOUTH OF THE BORDER BUFFET - 52

Chicken Enchiladas with corn tortillas, smothered in guajillo sauce

Skirt Steak Carne Asada with onions, peppers, flour tortillas

Pork Carnitas with onions, cilantro, lime

Esquites Corn Salad with bell peppers, cotija, creamy dressing

Fried Sopapillas with honey

Sides - Spanish rice, refried beans, salsa, sour cream, shredded cheese

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CHILDREN'S MENU (12 & UNDER)

6OZ ANGUS CHEESEBURGER - 20

French fries, fruit

CRISPY CHICKEN TENDERS - 20

French fries, fruit

BUTTERED CAVATAPPI - 19

Parmesan cheese, fries

4OZ. NEW YORK STEAK - 25

Mashed potatoes, baby carrots, demi-glace

4OZ. SEARED SALMON - 25

Mashed potatoes, broccoli, beurre blanc

DESSERTS - 9

Please select one to be served to all guests

CRÈME BRÛLÉ

VANILLA CHEESECAKE

TIRAMISU

STRAWBERRY SHORTCAKE

ICE CREAM BAR WITH TOPPINGS

FUNNEL CAKE FRIES

CHOCOLATE CAKE

CARROT CAKE

COOKIES & BROWNIES

CANNOLI

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HORS D'OEUVRES

All hors d'oeuvres need to be ordered in increments of 25 pieces and priced per person

Vegetarian - 3.50 per piece

Caprese Skewer

Heirloom tomatoes, marinated mozzarella ball, basil, balsamic gastrique

Butternut Bruschetta

Roasted squash, candied pepitas

Stuffed Mushrooms

Garlic, herb cream cheese, panko topping

Watermelon Gazpacho

Tomato, basil, watermelon shooter

Edamame Potsticker

with Yuzu soy

Beef - 4.50 per piece

Tenderloin Canapé

Bleu cheese mousse, horseradish, toasted crostini

Mini Beef Wellington

Puff pastry, mushroom duxelles, truffle aioli

Seafood - 4.50 per piece

Smoked Lox

Rye toast points, caper-lemon cream cheese

Ahi Poke

Sushi grade tuna, pineapple, avocado, jalapeño, tossed in sweet chili sauce

Stuffed Shrimp

Gouda, bacon, sriracha glaze

Petite Crab Cake

Lump crab, bell peppers, panko crusted

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HORS D'OEUVRES

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Poultry - 4 per piece

Chicken Empanada

Corn, black bean, braised chicken thigh, fried golden pastry

Teriyaki Chicken

Glazed chicken skewer

Other

Charcuterie Skewer - 4 per piece

Cured salami & soppressata, grilled artichoke, tomato, olive

Bacon Wrapped Date - 3.5 per piece

Goat cheese & cashew filling

Crispy Pork Belly- 4 per piece

Green chili jam

Lamb Lollipops - 4.5 per piece

New Zealand lamb chop, mint jelly

Displays

Imported & Domestic Cheese - 9

Cheeses, crackers, dried fruit, jams, mixed nuts, grapes, assorted berries

Vegetable Crudit  - 8

Variety of garden fresh vegetables, peppercorn ranch, roasted tomato hummus, fried pita bread

Antipasto - 12

Assorted cured meats, marinated vegetables, olives, roasted tomatoes, toasted crostinis

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BAR PACKAGES

Priced at a minimum of 20 people per event.

These packages allow your guests to enjoy an open bar featuring microbrew, imported & domestic beer selection, liquor brands and assorted soft drinks and juices



BEVERAGE SERVICES

all room rentals include a water station

COFFEE

4 per person

ORANGE JUICE

4 per person

ICED TEA & LEMONADE

5 per person

ICED TEA, LEMONADE & COFFEE

7 per person

CHAMPAGNE & SPARKLING CIDER TOAST

5 per person

MIMOSA PACKAGES - SERVES 2-4 GUESTS

Orange Juice & 750ml Bottle of William Wycliffe - 22

*Orange Juice, Blueberries, Raspberries, Strawberries
& 750ml Bottle of William Wycliffe - 35*

Upgrade Your Bottle

Chandon Brut, California - 55 / Tribaut Schloesser, France - 90

BEER KEGS

Domestic beer \$350

Import/Microbrew beer \$440

In order to ensure availability, all beer keg orders require two weeks' notice.

Keg of beer holds (165) 12 oz. pours or (120) 16oz. pours.

Bartender fee of \$75 will be waived when bar revenue exceeds \$450 per bar.

We are able to accommodate special requests for beer, wine & liquor. 14 day notice required

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BAR PACKAGES

Priced at a minimum of 20 people per event.

*These packages allow your guests to enjoy an open bar
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liquor brands and assorted soft drinks and juices*

BEER & WINE

\$33 per person (four hours)

\$4 per person (each additional hour)

Avalanche, Budweiser, Bud Light, Coors,
Coors Light, Corona, Michelob Ultra,
Stella Artois, Shocktop, Bud Zero (non-alcoholic)

Grand Cru Chardonnay, Pinot Noir,
Merlot, Cabernet Sauvignon
Chateau Ste Michelle Riesling, Silver Gate Moscato,
Beringer White Zinfandel,
Maggio Pinot Noir, Reunion Malbec

WELL BRANDS

\$36 per person (four hours)

\$4 per person (each additional hour)

All of the Beer & Wine Plus

Mr. Boston Vodka, Mr. Boston Gin,
Montezuma Tequila, Mr. Boston Rum,
Benchmark Bourbon, Mr. Boston Scotch

CALL BRANDS

\$39 per person (four hours)

\$4 per person (each additional hour)

All of the Beer & Wine, Well Brands Plus

Deep Eddy, Tito's, Jose Cuervo Gold,
Tanqueray, Captain Morgan
Jack Daniels, Dewars, Fireball

PREMIUM BRANDS

\$49 per person (four hours)

\$4 per person (each additional hour)

All of the Beer & Wine, Call Brands Plus

Ketel One, Grey Goose, Bombay Sapphire,
Patron Silver, Makers Mark
Crown Royal, Johnnie Walker Red,
Bailey's, Kahlua, Amaretto DiSaronno

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PRIVATE EVENTS

Heritage Eagle Bend Golf Club offers a beautiful, newly renovated 37,000 square foot Clubhouse. The Clubhouse features a spacious ballroom and rooms of all sizes for hosting any occasion from weddings and receptions, to banquets and parties, to corporate meetings and seminars. We are here to serve you and your guests and want to leave you with the highest satisfaction possible.

EVENT SPACES

ANTERO BALLROOM (3,866 SQ. FT.)

Includes a large wall-to-wall built-in dance floor, stage, state of the art laser projector and screen. The ballroom accommodates up to 160 guests with dance floor open, up to 250 guests without the dance floor open and 300 guests audience style.

\$1000 room rental includes setup, tear-down, chairs, china, flatware, stemware and linens

HUMBOLDT ROOM (956 SQ. FT.)

Accommodates 50 guests with tables, 60 guests reception style and 70 guests audience style. The room also has an outdoor patio

\$300 room rental includes setup, tear-down, chairs, china, flatware, stemware and linens

PRINCETON ROOM (849 SQ. FT.)

Accommodates 40 guests with tables, 50 guests reception style and 50 guests audience style

\$300 room rental includes setup, tear-down, chairs, china, flatware, stemware and linens

PIKES PEAK ROOM (722 SQ. FT.)

Accommodates 40 guests with tables, 50 guests reception style and 60 guests audience style. The room also has an outdoor balcony overlooking the Rocky Mountains, swimming pool & 18th green.

\$300 room rental includes setup, tear-down, chairs, china, flatware, stemware and linens

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PRIVATE EVENTS

EVENT SPACES

WINDOM ROOM (622 SQ. FT.)

*Accommodates 40 guests with tables, 50 guests reception style and 50 guests audience style. The room also has an outdoor balcony overlooking the Rocky Mountains, swimming pool & 18th green.
\$300 room rental includes setup, tear-down, chairs, china, flatware, stemware and linens*

PIKES PEAK & WINDOM ROOM COMBINED (1344 SQ. FT.)

*Accommodates 70 guests with tables, 100 guests reception style and 120 guests audience style. The rooms have a large outdoor balcony overlooking the Rocky Mountains, swimming pool & 18th green.
\$600 room rental includes setup, tear-down, chairs, china, flatware, stemware and linens*

CRAFT ROOM (1072 SQ. FT.)

*Accommodates up to 40 guests with a variety of different setup types. The room has wood flooring, built-in counter with sink
\$150 room rental includes setup, tear-down, chairs, china, flatware, stemware and linens*

OUTDOOR CEREMONY SITE

*White wedding chairs, white wedding arch, water station
\$750 rental up to 175 guests*

All rooms include a water station



MISCELLANEOUS

ADDITIONAL ITEMS

AUDIO VISUAL PACKAGE - 100

*includes projector, screen, 1 microphone
\$25 per each additional microphone*

PODIUM - 25

PORTABLE SPEAKER & MICROPHONE - 50

PORTABLE BAR SETUP FEE + BARTENDER - 75

Additional bar is \$75. Complimentary after \$375 in sales

POLICIES & PROCEDURES

AVAILABILITY

Access to your event room for decorations and setup prior to the scheduled event is subject to availability and may incur an additional charge.

DEPOSITS, FINAL PAYMENT & CANCELLATIONS

The room rental will serve as the non-refundable deposit and will be required to hold reserved space.

50% of the estimated charges is due 30 days prior to the event. Guaranteed guests count and final payment are due 7 days prior to the event. Any event cancelled due to rain, snow or inclement weather are non-refundable but may be rescheduled based on room and date availability and the discretion of Heritage Eagle Bend Golf Club. If the event is not rescheduled, you will be responsible for estimated charges including food and beverage items, rentals if applicable and current sales tax and 23% service charge.



PROPERTY DAMAGE

Clients are responsible for any damage to Heritage Eagle Bend Golf Club property which occurs as a result of their event. Property will be inspected by HEBGC staff immediately following the event and if damage has occurred, the client is 100% responsible for any repair and/or replacement costs.

FOOD AND BEVERAGE

Under no circumstances will food and beverage will be allowed to be brought into Heritage Eagle Bend Golf Club. Wedding cakes and party favors are the only exception. No leftover food and beverage provided by Heritage Eagle Bend Golf Club may be taken out of the Clubhouse. If you or your guests fail to comply to the food and beverage policy, you may be asked to leave the premises immediately at the discretion of Heritage Eagle Bend Golf Club staff.

GUARANTEE GUEST COUNT

A final number of guaranteed attendees must be received 7 days prior to the event date. If no guarantee is given, the expected estimated number will be charged for the guarantee, or actual number served, whichever is greater. If your guest count changes on the day of the event you will be charged for the guaranteed guest count and will incur additional per person charges if a greater number of guests attend.

DECORATIONS

*Candles are allowed on the premises as long as they are contained in glass
Hanging Decorations - Decor cannot be taped, nailed or affixed to any surface on the property
Confetti & Glitter is not allowed*



PREFERRED VENDORS

PHOTOGRAPHERS

Elevate Photography	303-744-6700	info@elevatephotography.com
Hayley Lev Photography	720-471-4084	hello@hayleylevphotography.com
K&B Photos	720-805-8131	kandbphotosKC@gmail.com
Wanderlight Weddings	816-223-3924	wanderlightweddings.com
Photography by Jewels	303-282-0600	info@jewelsgray.com
Seth James Photography	720-771-2200	hiseth@sethiphoto.com
Spawology Productions	720-507-1841	spawology@gmail.com
	720-209-2748	

VIDEOGRAPHERS

Candid Studios	970-481-1486	ryan@candidstudios.com
Denver Video Guy	303-746-6256	joel@denvervideoguy.com

FLORISTS

Mainstreet Flower Market	303-841-5866	info@mainstreetflower.com
Juniper & Honey Floral Design	858-754-7748	juniperandhoneydesigns.com
Abloom	303-470-1700	leah@abloomhr.net
Plum Sage Flowers	720-328-2190	plumsagelflowers.com

BAKERIES

Cakes U Crave	832-585-3160	cakesucraveco@gmail.com
Bird Bakery	720-379-7951	bird@bakery.com
Bred Rocks Bakery	435-640-5746	orders@bredrocksbakery.com
The Cake Company	720-502-6681	thecakecompanycastlerock.com
The Makery	720-270-4042	info@themakery.com
Yours Truly Cupcake	303-638-3528	yourstrulycupcake.com

DJ'S AND MUSIC

A Music Plus	303-426-9990	amusicplus.com
Amazeing Entertainment	720-308-8931	marty@amaezingentertainment.com
DJ Connection Entertainment	303-532-4074	info@djconnection.com
Final Eyes Band	303-618-4001	tpoortman@yahoo.com
Denver Sound & Color	720-798-8484	zack@denversoundandcolor.com



PREFERRED VENDORS

DECORATIONS & MAKEUP

Poppin Parties Parker Balloons	720-454-3191	knedeboer5@gmail.com
Seated Elegance	303-550-9007	seatedelegance@gmail.com
Blush	303-478-5903	nikita@blush-now.com

EVENT PLANNERS

Platinum Elegance	720-205-5051	tori4platinum@yahoo.com
Celebrations Event Planning	512-567-7875	planningcelebrations.com
Blush & Bay	720-480-1976	laura@blushandbay.com
Candlelight Events	512-574-4442	candlelightevents@outlook.com
Hand 2 Heart Event Planning	303-241-5772	hard2heartevents.com

OFFICIANTS

Colorado Wedding Ministers	720-621-2495	colowedmin@hotmail.com
Reverend Kelly Robbins	303-460-0285	revkellyrobbins@gmail.com

PHOTO BOOTHS

Rocky Mountain Photo Booth	303-979-5293	rockymtnpb@comcast.net
Spinn Vids	720-306-1636	info@spinnvids.com

LOCAL HOTELS

Hilton Inverness	303-799-5800	lbean@invernessdenver.com
Resident Inn Park Meadows	720-895-0148	mwatt@csmlcorp.net
Courtyard by Marriot	720-895-0148	mwatt@csmlcorp.net
The Gaylord of the Rockies	720-452-6900	marriot.com
Fairfield Inn by Marriot	303-928-7500	kurt@safarihospitality.com



WE LOOK FORWARD TO WORKING WITH YOU ON
YOUR UPCOMING EVENT

THANK YOU

