



The Vista at Applewood Golf Course

2023 Wedding Guide



Private Events & Sales Director: Mackenzie Rodriguez



303.278.6637
mrodriguez@applewoodgc.com



www.vistaapplewood.com



Congratulations!

Please allow us a moment to introduce you to The Vista at Applewood Golf Course. The Vista at Applewood Golf Course is the premier wedding venue in Denver, Colorado. Conveniently located in the stunning foothills of Golden, you and your guests will be captivated by the stunning backdrop of the Table Mountains as you say "I Do" in front of family and friends in the beautifully landscaped Ceremony Garden with a custom arch. Afterward, celebrate your marital bliss in the contemporary Vista room, which features panoramic floor-to-ceiling windows, an outdoor patio, and seating for up to 220 guests. The Vista's catering professionals will make your planning process seamless with the utmost attention to detail from start to finish. Enclosed you will find our ceremony & wedding packages, all of which are 100% customizable. We would like to personally invite you to visit The Vista at Applewood Golf Course. Please contact the Private Events office to schedule an appointment to tour the venue and build a custom proposal for your dream wedding.

We look forward to creating a memorable day for you and your guests!

The Ceremony



Private use of our Tranquil Ceremony Garden

200 White Garden Chairs

Access to (One) six Passenger & (One) Two

Passenger Golf Cart

One Hour Rehearsal

Use of Bridal Suite & Groom Room

Citrus Infused Ice Water Station

A Professional Wedding Coordinator to Assist with
Rehearsal & Day of Ceremony

Add on: All Day Wedding Coordination | \$750

Coordinator to assist with reception setup
including client decorations, place cards (need to be
delivered in alphabetical order), centerpieces, guest
book, etc.

Saturday

Prices range from \$800 to \$2,500
Dependent on date & seasonality

Friday & Sunday

Prices range from \$500 to \$2,000
Dependent on date & seasonality

Weekday

Prices range from \$250 to \$2,000
Dependent on date & seasonality

Ceremony Only

Prices range from \$1,500 to \$3,500
Dependent on date & seasonality



Reception Packages

Silver

5 Hours of Event Time
Selection of One Hors D'oeuvres
Plated or Buffet Dinner Service
Unlimited Beverage Station
Custom Designed Wedding Cake with
Cake Cutting Services
Private Bartender & Bar Setup
Vista Ivory or White 8 Point Linen
Dance Floor (16' x 16')
Complimentary Tasting For Two
Complimentary Self-Parking



Gold

5 Hours of Event Time
Selection of Two Hors D'oeuvres
Plated or Buffet Dinner Service
Unlimited Beverage Station
Custom Designed Wedding Cake with
Cake Cutting Services
Private Bartender & Bar Setup
Champagne or Sparkling Cider Toast
One Hour of a Hosted House Bar
Your Choice of Floor-Length Linen
Your Choice of Napkin Color in Poly
Ivory or White Spandex Chair Covers
Dance Floor (16' x 16')
Complimentary Tasting for Two
Complimentary Self-Parking



Platinum

6 Hours of Event Time
Selection of Four Hors D'oeuvres
Plated or Buffet Dinner Service
Unlimited Beverage Station
Custom Designed Wedding Cake with
Cake Cutting Services
Private Bartender & Bar Setup
Champagne or Sparkling Cider Toast
Champagne Greeting
Wine Service with Dinner
Three Hours of Hosted House Bar
Your Choice of Floor-Length Linen
Your Choice of Napkin Color in Lamour
Chiavari Chairs with Seat Pad
Dance Floor (16' x 16')
Complimentary Tasting for Two
Complimentary Self-Parking
Sparkler Send-off



Plated Dinner

All entrees include warm rolls & butter, one salad selection, one starch selection, & chef's seasonal vegetables.
Choice of two proteins plus one vegetarian entree. The highest-priced entree chosen will prevail as per-person cost.
Place cards denoting entree selection must be provided.

VEGETARIAN

Stuffed Poblano Pepper

Quinoa, Black Beans, & Smoked
Cheddar with Slow-Roasted
Tomato Demi

Mushroom Ravioli

With Herb Garlic Cream Sauce

POULTRY

French Cut Chicken Breast

Choice of One Sauce:
Mushroom Marsala Cream

OR

Citrus Florentine

Chicken Saltimbocca

Sauteed Airline Chicken Breast with
Fontina Cheese Wrapped in Prosciutto
& a Chardonnay Chicken Demi

BEEF

Braised Boneless Beef Short Rib

With a Demi-Glace

Fine Herbes Garlic Roasted Prime Rib

NY Strip Au Poivre

Pepper Crusted with
Brandy Cream Sauce

Filet Mignon

8oz Grilled Filet with a Demi-Glace

PORK

Southwest Pork Loin

Center-Cut Pork Loin Seasoned with
Southwestern Herbs & Spices

FISH

Seared Salmon

Brown Sugar Soy Glaze

Jumbo Shrimp

Meyer lemon Preserve Beurre Blanc

DUET

Chicken & Shrimp

French Cut Chicken Breast
with Chardonnay Pan Jus &
3 Jumbo Shrimp

Filet & Shrimp

Grilled Filet with Mushroom Marsala
Cream Sauce & 3 Jumbo Shrimp

Chicken & Filet

French Cut Chicken Breast with
Mushroom Marsala Cream Sauce

Pricing subject to 21% surcharge & current sales tax

*Market price changes may occur

Build Your Own Buffet

Served with Warm Rolls & Butter

Salads

Choose 2

All salads come with Ranch & Raspberry White Balsamic Vinaigrette on the side

Baby Kale & Spinach

Baby Kale, Spinach, Arugula, Seasonal Berries, Candied Pecans & Feta

Watermelon & Feta

Baby Arugula, Red Onion, Cubed Watermelon, Feta Cheese, Kalamata Olives, & Oregano

Winter Greens

Winter Greens with Pickled Red Onion, Apples, Spiced Pecans & Goat Cheese

Caesar

Caesar Salad, House-Made Croutons, & Zesty Caesar Dressing

Entree

Choose 2

- Wild Mushroom Ravioli with Herb Garlic Cream Sauce
- Pan-Seared Chicken Mushroom Marsala or Citrus Florentine
- Braised Boneless Beef Short Ribs
with a Demi-Glace
- Seared Salmon with Sweet Soy Glaze
- Jumbo Shrimp with Meyer Lemon Preserve Beurre Blanc

Add A Carving Station

*Requires A Chef Attendant | \$75

- Fine Herbes Garlic Roasted Prime Rib | +\$10*
- Slow Roasted Beef Tri-Tip with Sweet Ancho Honey Butter | +\$9
- Pomegranate Molasses and Pecan Crusted Ham | +\$5
- Saffron & Tomato Braised Lamb Leg with Mint Pesto | +\$9
- Whole Roasted Salmon Filet, Pomelo & Basil Beurre Blanc | +\$8
- Herb Crusted Beef Tenderloin | +\$15

ACCOMPANIMENTS

Choose 3

- Hatch Green Chili Mac n' Cheese
- Mushroom Risotto
- Roasted Red Potatoes with Caramelized Onions
- Roasted Garlic Whipped Potatoes
- Sweet Potato Hash
- Orzo Farro Herbed Pilaf
- French Beans with Caramelized Onions & Almonds
- Sautéed Broccolini with Roasted Herb Butter
- Garlic Grilled Asparagus

Pricing subject to 21% surcharge & current sales tax

*Market prices subject to change

Dinner Inclusions & Additions

Salad Selections

Baby Kale & Spinach

Baby kale, Spinach, Arugula, Seasonal Berries, Candied Pecans & Feta. Your Choice of Ranch or Raspberry White Balsamic Vinaigrette Dressing.

Watermelon & Feta

Baby Arugula, Red Onion, Cubed Watermelon, Feta Cheese, Kalamata Olives, & Oregano. Your Choice of Ranch or Raspberry White Balsamic Vinaigrette Dressing.

Winter Greens

Winter Greens with Pickled Red Onion, Apples, Spiced Pecans & Goat Cheese. Your Choice of Ranch or Raspberry White Balsamic Vinaigrette Dressing.

Caesar

Caesar Salad, House-Made Croutons, & Zesty Caesar Dressing

Accompaniments

- Hatch Green Chili Mac n' Cheese
- Mushroom Risotto
- Roasted Red Potatoes with Caramelized Onions
- Roasted Garlic Whipped Potatoes
- Sweet Potato Hash
- Orzo-Farro Herbed Pilaf
- French Beans with Caramelized Onions & Almonds
- Sautéed Broccolini with Roasted Herb Butter
- Garlic Grilled Asparagus

Vendor Meals

Chef's Choice



Children's Meals

Crispy chicken tenders, fries & fruit
50% of the wedding package price

Appetizers & Small Bites

Tray Passed

Bruschetta Crostini with Kalamatta Olives & Mozzarella

Cranberry BBQ Meatballs

Firecracker Chicken Meatballs

Artichoke Fritter with Lemon Aioli, Goat Cheese & Pistachio

Spinach & Artichoke Parmesan-Herb Crusted Stuffed Mushroom

Pork Belly Wontons with Citrus Chili Aioli

Swedish Meatballs with Mushroom Ricotta Cream Sauce

Crab & Cream Cheese Rangoon with Sweet Chili

Beef Short Rib on a Phyllo Cup with Sun-Dried Tomato Aioli

Applewood Bacon-Wrapped Shrimp with Avocado Poblano Crema

Shredded Beef Barbacoa with Avocado Poblano Crema & Tostada Round

Pork Carnitas Tostada with Poblano Crema & Pickled Red Onion

Buffalo Chicken Salad Phyllo Cup with Blue Cheese & Pickled Slaw

Appetizers \$5 and below included in Packages, additional cost for higher priced items.
All pricing is per person.

*Market prices subject to change

Appetizers & Small Bites

Displayed

Fresh Market

Fresh Seasonal, Marinated & Grilled Vegetables Served with Tzatziki, Hummus, & Flatbread

The Mediterranean

Roasted Garlic Hummus, Diced Cucumber, Tzatziki, Ranch & House-Made Pita Chips

Cheese Monger

Assorted Cheeses with Whole Grain Mustard, Marinated Olive Medley, Red Grapes, Crackers,
& Flatbread

***Add Charcuterie Assorted Meats**

Baked Brie

Served with Gourmet Crackers, Crostini, & Raspberry Coulis

Fiesta

House-Made Tortilla Chips with a Trio of Salsas: Roasted tomato, Salsa Verde, & Pico de Gallo

***Add Queso**

Crostini Bar

Traditional Tomato Basil Bruschetta, Olive Tapenade, & Strawberry Mint Bruschetta with
Toasted French Bread Crostini

Fresh Fruit

Fresh Sliced Seasonal Fruit & Berries

Appetizers \$5 and below included in Packages, additional cost for higher priced items.
All pricing is per person.

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Late Night Snacks

Build Your Own Pasta Bar

Penne pasta with your choice of alfredo & tomato vodka sauce.

Assorted toppings to include: spicy Italian sausage, grilled chicken, mushrooms, spinach, tomatoes, artichokes, kalamata olives, & Parmigiano Reggiano cheese

Street Tacos

Pork carnitas & mojo marinated chicken

Assorted toppings to include: corn & black bean salad, salsa verde, shredded lettuce, diced tomato, Oaxaca cheese, avocado poblano crema, & your choice of warm tostadas or flour tortillas

Mac n' Cheese

Traditional cheese sauce with radiatore pasta.

Assorted toppings to include: applewood smoked bacon crumbles, crumbled chorizo, grilled chicken, grilled shrimp, roasted corn, black beans, caramelized onions, diced tomatoes, & fried pickles

Nacho Bar

or

Loaded Tots & Fries Bar

House-made tortilla chips or fries & tots

Assorted toppings to include:

Cheese sauce, jalapenos, diced tomatoes, black beans, shredded chicken, taco ground beef, salsa, & sour cream

Sliders

Sirloin Burger

Crispy applewood smoked bacon, cheddar cheese, lettuce, & horseradish mayo

Chicken Slider

Crispy buffalo chicken, dijonnaise, & house fried pickles

Pretzel Bites

Served warm with Colorado native beer cheese

Pizza Bar

Fungus Among-Us

White pizza with mushrooms, black olives, caramelized onions, mozzarella, truffle oil & sea salt

Meatzza

Red pizza with sausage, pepperoni, grilled chicken, & bacon mozzarella

Athens

White pizza with artichokes, spinach, sun-dried tomatoes, & feta cheese



Pricing subject to 21% surcharge & current sales tax
All pricing is per person

Late Night Snacks

Cookies & Milk Shooters

Assortment of cookies
& milk shooters



S'mores Bar

Marshmallows, graham crackers
& assortment of chocolate bars

Mexican Chocolate Brownie Sundae

With ice cream, pecans, & caramel

Cheesecake

Your choice of traditional, oreo,
or raspberry glazed

Donuts Galore

Assortment of donuts to include
powered, sprinkles, cinnamon sugar,
chocolate, & glazed donuts

Triple Layer Chocolate Cake

Served with raspberry coulis

Bananas Foster

Bread pudding with creme anglaise

Mixed Berry Tart

With house made vanilla
whipped cream

Getting Ready Snacks

Bridal Sweets

Champagne

Seasonal Fruit

Vegetable Crudites with Ranch, & Pita Wedges

Turkey Club Wraps

Groom's Grub

Domestic Beers

Chips & Salsa

Carrots & Celery with Ranch

Southwest Chicken Wraps

Pricing subject to 21% surcharge & current sales tax
All pricing is per person

Bar

We are happy to offer several options for the bar, including a hosted bar by the hour, a hosted bar by consumption, and cash bar options!

Beverages By The Glass

Champagne | \$6

House Wine | \$7

Premium Wine | \$8

House Cocktails | \$6

Call Cocktails | \$7

Premium Cocktails | \$9

Extra Premium Cocktails | \$10-\$15

Domestic Draft Beer | \$5

Premium Draft Beer | \$6

Domestic Bottled Beer | \$5.50

Premium Bottled Beer | \$6

Soft Drinks | \$2

Red Bull | \$6

House

Elevate Vodka, Denver Dry Gin, Fireside Whiskey, Clan McGregor Scotch, Cuidado Blanco Tequila, Peg Leg Rum

Call

Titos Vodka, Tanqueray Gin, Jack Daniels, Seagram's 7, Jim Beam, Suerte Tequila, Captain Morgan, Crown Royal, Malibu Coconut Rum, Bacardi Rum

Premium

Reyka Vodka, Hendricks Gin, Laws Whiskey, Bulleit Whisky, Woodford Whiskey, Gentleman Jack, Dalmore Scotch, Balvenie Scotch, Don Julio Tequila

House Wine

Canyon Road: Pinot Grigio, Chardonnay, Moscato, Cabernet, Pinot Noir, Merlot. Barefoot Bubbly: Champagne

Premium Wine

Talbott: Chardonnay, Santa Margherita: Pinot Grigio, Stags Leap: Cabernet Sauvignon, Etude: Pinot Noir

Specialty options available upon request



General & Contract Information

Deposits & Policies

A signed contract and non-refundable deposit, which is applied to your invoice total, are required to reserve your event date. The amount of the deposit is equal to at least 25% of the food & beverage minimum expenditure. An additional deposit of 50% will also be due 6 months before your event date. The remaining final balance will be due fourteen (14) days before your event date along with a confirmed guest count. The attendance figure you provide by that date will not be subject to reduction, Personal checks will not be accepted as final payment or if your event is within thirty (30) days. The Vista at Applewood Golf Course reserves the right to host multiple events on any given day.

Pricing, Surcharge & Tax

Prices are subject to a 21% surcharge and Golden, Colorado Sales Tax at the current rate at the time of your event. The surcharge is to be paid directly to and retained by Applewood Golf Course for the additional administrative and overhead cost of hosting your event.

Menu prices cannot be guaranteed until 90 days before your event. Prices and packages are subject to change without notice.

Food & Beverage

Enclosed is a list of possible menu selections. The listed menu items are by no means the limit of what our Executive Chef can create for your event. We also can accommodate vegetarian, vegan, & gluten-free meals. We would be pleased to assist you in designing a menu to best accommodate your needs. Vendor meals are available at a discounted package price.

All displayed food items can be made available for up to two (2) hours during your event. After this time, the food must be pulled and disposed of for health safety. All food produced at The Vista must be consumed on the property and cannot be sent home.

Outside alcohol is not permitted. If alcohol, including but not limited to liquor, beer, wine, and/or champagne, is brought onto the premises, it will be confiscated and a fee of \$1000 may be applied to your final invoice.

Food Tastings

The Vista at Applewood Golf Course offers tastings for each of our weddings booked with a food & beverage minimum of \$5,000++ or higher. Tastings are complimentary for up to two (2) guests. Any additional guests will be charged an additional fee.

Vendors

The Vista at Applewood Golf Course does require that all vendors be licensed and insured. Please verify with all of your vendors that they meet these requirements. Proof of insurance may be required if they are not Vista's preferred vendor list. We do not allow outside linen, chair covers, chair rentals or food or beverage to be brought in. Vendors are guaranteed admittance to set up one (1) hour prior to the start of the event.

Decorations

We ask that you not affix anything to the walls, floors, ceilings, or furnishings without prior approval from the Private Events Office. All signs and decorations must be of professional quality. Glitter, confetti, rice, and birdseed are not permitted. All candles must be contained in a glass enclosure. The client must take all decorations and client property brought to the venue away at the conclusion of the event. The Vista will not store any left items and is not responsible for items left at the venue.

Rentals

Event rentals must go through The Vista's Private Event Office. In the case that The Vista makes the allowance for an outside company to source goods for the venue, The Vista reserves the right to obtain proper licensing. All rentals must be of professional quality and must receive prior approval from the Private Events Office.

Liability

The Vista is not responsible for any damage or loss to any merchandise, articles, or valuables belonging to the host or their guests located on the venue property prior to, during, or subsequent to any function. The host is responsible for any damages incurred to the venue, including those involving the use of any independent contractor arranged by the host or their representative.

Preferred Vendors

DJ:

*Performance Entertainment
(DJ & Photo Booth)
303 - 246 - 2045
matt@topdenverdj.com
www.topdenverdj.com

DJ Davis
404 - 509 - 3612
DJDavisDoes@gmail.com
www.DJDavisDoes.com

A Music Plus
303 - 426 - 9990
events@amusicplus.com
www.amusicplus.com

DJ Vegas Klein
Nick- admin@vegasklein.com
vegasklein.com

Floral:

*Flower Bundles
303 - 335 - 7054
hello@flowerbundlesco.com
www.flowerbundlesco.com

Emma Lea Floral
720 - 275 - 6062
hello@emmaleafloral.com
https://www.emmaleafloral.com/

A Design Resource
303 - 284 - 3093
alli@adesignresourceco.com
ADesignResourceCo.com

Balloons:

Festive Floaters
720 - 260 - 4645
festivefloatersllc@gmail.com
festivefloaters.com
Instagram: festivefloatersllc

Cake:

*Nothing Bundt Cakes
702 - 413 - 8383
lauren.robidek@nothingbundtcakes.com
https://www.nothingbundtcakes.com/

*Goldmine Cupcakes
Krista Lyons- community@goldminecupcakes.com
720 - 328 - 9531
www.goldminecupcakes.com

Desserts:

SJ Cookie Shop
Shelby- sjcookieshop@gmail.com
Instagram: sj.cookieshop

Gingerly Baked
Amanda- amanda@gingerlybaked.com
720 - 583 - 5598
http://www.gingerlybaked.com/

Hotel:

*Denver Marriott West
Anne Linze- anne.k.linze@marriott.com
303 - 273 - 4030
www.marriott.com/denwe

The Eddy Taproom & Hotel
Jamie Pilar - jpilar@theeddygolden.com
510 - 600 - 7776
teeddygolden.com

*TownePlace Suites
Thuy Shipley- tshipley@superhosthospitality.com
303 - 232 - 7790

Photo Booth

*Modern Focus Experience
970-364-6607
modernfocusexperience@gmail.com
www.modernfocusexperience.com

Photographer:

Nicole Henshaw Photography
805 - 433 - 4439
hello@nicolehenshaw.com
www.nicolehenshaw.com

Love & Lens
970 - 223 - 3522
info@love-and-lens.com
www.love-and-lens.com

*Chase & Ally Photography
321 - 370 - 5751
chase.ally.photo@gmail.com
www.chaseandally.com

*Berg Berg Photography
303 - 242 - 6803
bergbergphotography@gmail.com
bergbergphotography.com

Elevate Photography
720 - 471 - 4084
brooke@elevatephotography.com
elevatephotography.com

Makeup:

Brides by Rosanne
210 - 559 - 8943
bridesbyrosanne@gmail.com
www.bridesbyrosanne.com

Officiant:

Elevate Wedding Officiant
720 - 299 - 1872
elevateweddingofficiant.com

Transportation:

*Peak 1 Express
970 - 423 - 5349
blacklabel@peak1express.com

Your dream
wedding awaits!



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