



WEDDING GUIDE



Your wedding day ... a day you have been visualizing since you were a little girl. You've meticulously gone over each and every detail to ensure that your day is as spectacular for your guests as it is for you.

Well, so have we.

Amid uninhibited views of Wyoming's magnificent landscapes and the dramatic panoramas of the Big Horn Mountains lies the lush, green oasis that is The Powder Horn Golf Club.

The rustic elegance of our clubhouse will leave a lasting impression and deliver wonderful memories.

Allow our experienced Special Events Team and innovative Executive Chef guide you as you plan the most magnificent day of your life.



BANQUET COORDINATOR





WEDDING GUIDE

WEDDING INCLUSIONS & ENHANCEMENTS



WEDDING SITE FEES

- cascade room, cascade patio, and wedding lawn 1000
 - patio includes tent from Memorial Day - Labor Day

PRE-CEREMONY INCLUSIONS

- complimentary menu tasting for the bride & groom
- one hour wedding ceremony rehearsal

PRE-CEREMONY ENHANCEMENTS

- champagne inquire for selections and pricing
- mimosas or bloody marys 7pp
- bottled water 2pp
- non-alcoholic beverages 2pp
- finger sandwiches 5pp
- fruit and domestic cheese platter 5pp
- danishes and muffins 5pp
- see guide for additional selections price varies



CEREMONY & RECEPTION INCLUSIONS

- white ceremony chairs (up to 275 guests)
- full set-up and take down of ceremony and reception tables for unity ceremony, dj, gifts, wedding cake, and guest book
- cutting and plating of wedding cake
- basic white linens, china, glassware, flatware, tables, and chairs (up to 275 guests)
- use of the Powder Horn grounds, golf course, and clubhouse for photographs
- microphone, speakers, projector, and projection screen

CEREMONY & RECEPTION ENHANCEMENTS

- custom linens price varies
- cornhole boards (up to 2 sets available) 25/set
- satellite bar 150
- luxury logo printed fruit and garnishes price varies
- ceremony located on the golf course price varies by location





BREAKFAST & LUNCH BUFFETS

BREAKFAST



BREAKFAST BURRITOS 9 each
with potatoes, scrambled eggs, pepperjack cheese, and coffee and iced tea

choice of (up to 2): ham, sausage, bacon, chorizo, and vegetarian

TRADITIONAL BREAKFAST BUFFET
sliced seasonal fruit display, assorted muffins, scrambled eggs, potatoes o'brien, coffee and choice of (up to 2) fruit juices (apple, cranberry, orange, pineapple)

choice of 1: applewood smoked bacon or pork sausages 14pp

both: applewood smoked bacon, and pork sausages 15pp

add-on: oatmeal with raisins and brown sugar 2pp

CONTINENTAL BREAKFAST BUFFET 9pp

individual fruit yogurts, assorted muffins, croissants, seasonal whole fruits, coffee and choice of (up to 2) fruit juices (apple, cranberry, orange, pineapple)

add-on: oatmeal with raisins and brown sugar 2pp

SPECIAL EXTRAS (\$100 setup fee for each) 8pp

- eggs to order station
- omelet station
- mimosa bar
- bloody mary bar

LUNCH

LUNCH BUFFET 15pp

caesar salad or soup, assorted deli platter, sliced breads, assorted condiments, assorted chips, cookies, and brownies, coffee and iced tea

SALAD BAR 15pp

mixed greens, grilled chicken, shredded cheese, assorted toppings, choice of (up to 2) house-made dressings: ranch, bleu cheese, french, italian, balsamic and raspberry vinaigrettes, coffee and iced tea

TACO BAR 19pp

chicken fajita, ground beef, flour and corn tortillas, toppings, rice and beans, chips and salsa, coffee and iced tea

GRILL STATION
buns with assorted condiments, assorted chips and cookies, coffee and iced tea

choice of 2: grilled burgers, hot dogs, and beer brats 15pp

all 3: grilled burgers, hot dogs, and beer brats 18pp

TO-GO BOXED LUNCH 15 each

whole fruit, bag of chips & cookie
choice of wrap (up to 2): ham and swiss, roast turkey and cheddar, roast beef and pepperjack, vegetarian

add-on: bottle of water 2pp

PERSONALIZED LUNCH BUFFET PRICE VARIES

work directly with our banquet coordinator and chef to create a buffet designed to fit your personal tastes, needs, and budget.

Prices as listed, plus additional 6% sales tax and 20% service charge.





PLATED LUNCHEON

All entrees include warm rolls and butter.
 Entree prices reflect choice of (1) per event.
 If additional choices are requested, there is an additional \$1/entree.



ENTREE SALADS

- | | |
|--|------|
| CAESAR SALAD | 10pp |
| chopped romaine lettuce tossed with house-made caesar dressing, shaved reggiano cheese, and topped with peppered croutons | |
| add grilled chicken | 4pp |
| add grilled salmon | 6pp |
| add grilled shrimp | 6pp |
| BEEF AND BLEU CHEESE SALAD | 14pp |
| grilled tenderloin served on a bed of romaine lettuce with Cave-Cured bleu cheese crumbles, tomato compote, and house-made bleu cheese dressing | |
| CHICKEN TACO SALAD | 14pp |
| tomato-basil taco shell, mixed field greens, seasoned grilled chicken, pepperjack cheese, onions, tomatoes, olives, tossed with a lime and tequila vinaigrette, and served with sour cream, guacamole, and salsa | |
| TUNA OR CHICKEN SALAD | 11pp |
| served on a bed of organic greens and fresh seasonal melon
choice of: traditional Albacore tuna salad or fresh chicken salad | |



ENTREES

- served with seasonal vegetable and starch
- | | |
|--|------|
| CHICKEN PICCATA | 15pp |
| lemon caper butter sauce | |
| GRILLED CHICKEN PENNE PASTA | 14pp |
| grilled chicken, rich Vermont cheddar sauce, and fresh herbs | |
| GRILLED 7oz NEW YORK STRIP | 17pp |
| vintage cabernet demi | |
| PISTACHIO BREADED CHICKEN BREAST | 17pp |
| with boursin cheese sauce | |
| MISO 6oz SALMON FILET | 17pp |
| grilled wild caught Atlantic salmon glazed with sweet red miso | |
| SEASONAL GRILLED VEGETABLES | 15pp |
| variety of grilled vegetables with fresh herbs and aged balsamic reduction | |



ADDITIONAL COURSES

- | | |
|---------------------------|---------|
| SOUP/SALAD | add 5pp |
| ICE CREAM | add 2pp |
| SPECIALTY PLATED DESSERTS | add 5pp |
| reference page 11 | |

PERSONALIZED PLATED LUNCH

PRICE VARIES

work directly with our banquet coordinator and chef to create a buffet designed to fit your personal tastes, needs, and budget.

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PLATED DINNERS

Entree prices reflect choice of (1) per event.
If additional choices are requested, there is an additional \$1/entree.

All entrees include: warm rolls, butter, one soup or salad, one entree, chef's choice of starch and vegetables, and vanilla bean ice cream.



SOUP & SALADS

CHEF'S SOUP

HOUSE SALAD

field greens, cherry tomatoes, carrots, cucumbers, onions, and choice of (up to 3) house-made dressings: ranch, bleu cheese, french, italian, balsamic and raspberry vinaigrettes

ENTREES

GRILLED 6oz FILET MIGNON 35pp
merlot veal jus

GRILLED 7oz MISO SALMON FILET 35pp
wild-caught Atlantic salmon glazed with sweet red miso

TEMPORA FRIED 7oz HALIBUT 35pp
fresh Alaskan halibut, tomato and tarragon coulis

COFFEE-CRUSTED 10oz PORK CHOP LOIN 27pp
crusted with coffee, cocoa, and brown sugar, served with apple-cherry chutney

PISTACHIO BREADED CHICKEN BREAST 27pp
boursin cheese sauce

SEASONAL GRILLED VEGETABLES 19pp
variety of grilled vegetables with fresh herbs and aged balsamic reduction



COMBINATION ENTREES

GRILLED 4oz FILET MIGNON & THREE SAUTEED SHRIMP 37pp
madeira veal jus and traditional scampi butter sauce

GRILLED 4oz FILET MIGNON & 5oz MISO SALMON FILET 37pp
madeira veal jus and sweet red miso

GRILLED 4oz FILET MIGNON & PISTACHIO BREADED CHICKEN BREAST 33pp
madeira veal jus and boursin cheese sauce

GRILLED 4oz FILET MIGNON & BROILED COLDWATER LOBSTER TAIL market price
madeira veal jus, drawn butter, and fresh lemon



SUBSTITUTE SPECIALTY SOUP OR DESSERT

FRENCH ONION SOUP add 2pp

SPECIALTY PLATED DESSERT add 5pp
reference page 11

PERSONALIZED PLATED DINNER

PRICE VARIES

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SIGNATURE BUFFETS

Minimum Number of Guests 25

27pp

Includes: warm rolls, butter, assorted cookies and brownies, and non-alcoholic beverages



SOUTHERN BBQ

- BBQ PULLED PORK
- house made bbq sauce
- ROASTED CHICKEN
- SEASONAL VEGETABLE
- MEDLEY POTATO SALAD
- COLESLAW
- ROLLS

TASTE OF ITALY

- CAESAR SALAD
- BRAISED SICILIAN CHICKEN
- bone-in chicken, tomatoes, capers, tarragon, green olives, and a touch of honey
- TUSCAN STYLE LEG OF LAMB
- rosemary, balsamic, and garlic
- FETTUCCHINI ALFREDO
- baby heirloom tomatoes, roasted garlic, and asparagus
- SPAGHETTI & MEATBALLS
- garden fresh tomato sauce
- GARLIC BREAD



SOUTH OF THE BORDER

- SOUTHWEST BLACK BEAN SALAD
- mixed greens, roasted corn, black beans, tomatoes, tortilla strips, and house-made barbecue-ranch dressing
- BEEF & CHICKEN FAJITAS
- SHREDDED CHICKEN QUESADILLAS
- REFRIED BEANS
- SPANISH RICE
- CORN & FLOUR TORTILLAS
- GUACAMOLE, SOUR CREAM, AND SALSA



SUBSTITUTE SPECIALTY DESSERT

PRICE VARIES

SPECIALTY BUFFET DESSERT
reference page 11

PERSONALIZED DINNER BUFFET

PRICE VARIES

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DESIGNER BUFFET

Minimum Number of Guests 25

37pp

Includes: warm rolls, butter, assorted cookies and brownies, and non-alcoholic beverages



SOUPS

(choice of one)

- tomato-basil chicken noodle
- "loaded" baked potato
- clam chowder

SALADS

(choice of two)

TUSCAN PASTA

sundried tomatoes, kalamata olives, and artichoke hearts tossed in an herbed vinaigrette

SOUTHWEST BLACK BEAN SALAD

mixed greens, roasted corn, black beans, tomatoes, tortilla strips, and barbecue-ranch dressing

SPINACH SALAD

red onions, feta cheese, kalamata olives tossed in a balsamic vinaigrette

HOUSE SALAD

field greens, cherry tomatoes, carrots, cucumbers, onions, and choice of (up to 3) house-made dressings: ranch, bleu cheese, french, italian, balsamic and raspberry vinaigrettes

CAESAR SALAD

POTATO SALAD



ENTREES

(choice of three)

ENGLISH-CUT ROAST NEW YORK STRIP

thin-sliced, red wine and peppercorn reduction, and tobacco onions

CHICKEN MARSALA

marsala mushroom jus

SLOW ROASTED STRIP LOIN OF BEEF

bleu cheese crumble, rosemary au jus, tobacco onions

MISO SALMON FILET

wild-caught Atlantic salmon glazed with sweet red miso

CHICKEN PICATTA

lemon-caper cream sauce

TEMPORA FRIED 7oz HALIBUT

fresh Alaskan halibut, tomato and tarragon coulis

COFFEE-CRUSTED 10oz PORK CHOP LOIN

crusted with coffee, cocoa, and brown sugar, served with apple-cherry chutney

CHEF'S CHOICE OF STARCH

SEASONAL VEGETABLE MEDLEY



SUBSTITUTE SPECIALTY DESSERT

PRICE VARIES

SPECIALTY BUFFET DESSERT

reference page 11

PERSONALIZED DINNER BUFFET

PRICE VARIES

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RECEPTION ENHANCEMENTS

Minimum Number of Guests 25

The following selections are intended as reception enhancements only.



STATIONS

POTATO BAR 7pp
whipped potatoes, sweet potatoes, shredded cheese, blue cheese crumble, applewood smoke bacon bits, caramelized onions, broccoli florets, scallions, sour cream, and candied pecans

ITALIAN 8pp
two pastas, alfredo sauce, marinara sauce, roasted vegetable ratatouille, chicken vesuvio, assorted pizzas, garlic bread, parmesan-romano cheese blend, pesto, red pepper flakes, oregano

ASIAN 11pp
chicken stir-fry, vegetable tempura, fried rice, seared ahi tuna on soba noodle-seaweed salad, wasabi, pickled ginger, soy sauce



BUTCHERS BLOCK

Culinary professional provided at \$25 per hour.
Includes: assorted warm rolls and butter

ROASTED BEEF TENDERLION with madeira veal jus serves 10-15 people. 280

ROASTED STRIP LOIN OF BEEF with horseradish cream serves 20-25 people. 225

BAKED HONEY GLAZED HAM with whole grain mustard serves 15-20 people. 95

SLOW ROASTED TURKEY BREAST with cranberry sauce serves 15-20 people. 95



Prices as listed, plus additional 6% sales tax and 20% service charge.





HORS D'OEUVRES (passed or stationary)

Chef recommends:

4-5 hors d'oeuvres per guest, if dinner follows
10 hors d'oeuvres per guest for a cocktail party



COLD HORS D'OEUVRES

CALIFORNIA VEGETABLE SUSHI ROLLS carrots, cucumbers, and avocado served with pickled ginger and wasabi	24/dozen
STUFFED CUCUMBERS boursin cheese and kalamata relish	24/dozen
FRUIT KEBABS pineapple, honeydew, cantaloupe, strawberries	24/dozen
DRIED CRANBERRY CHICKEN SALAD CONES on grilled Tuscan toast	24/dozen
TUSCAN BRUSCHETTA Mediterranean tomato relish on a grilled garlic crostini	24/dozen
SMOKED SALMON AND DILL PINWHEEL tomato-basil wrap	24/dozen
HONEY POACHED SHRIMP CANAPE sweet and spicy butter on a water cracker	32/dozen
MELON WITH PROSCIUTTO wrapped cantaloupe and honeydew	36/dozen
COCKTAIL SHRIMP cocktail sauce and lemon wedges	42/dozen
OYSTERS ON THE HALF SHELL cocktail sauce, lemon wedges, horseradish, tabasco and cholula sauces *inquire about seasonal availability	42/dozen



HOT HORS D'OEUVRES

CRISPY FRIED PORK & VEGETABLE EGG ROLLS sweet and sour sauce	24/dozen
SPANAKOPITA spinach and feta in crisp phyllo dough	24/dozen
CHICKEN QUESADILLAS fire-roasted red salsa	24/dozen
MEATBALLS ITALIAN: traditional Sicilian tomato sauce SWEDISH: mushroom sour cream gravy	24/dozen
SWEET SOY MARINATED CHICKEN SKEWER Thai peanut sauce	26/dozen
GOLDEN FRIED COCONUT SHRIMP sweet chili sauce	36/dozen
MARYLAND STYLE CRAB CAKES cajun remoulade sauce	36/dozen
MINI BEEF WELLINGTONS bleu cheese remoulade	36/dozen
BACON WRAPPED SCALLOPS applewood smoked bacon	36/dozen
CARPACCIO WRAPPED ASPARAGUS seared strip loin of beef and peppercorn aioli	36/dozen



Prices as listed, plus additional 6% sales tax and 20% service charge.





HORS D'OEUVRE SHOWPIECES

Chef recommends:

4-5 hors d'oeuvres per guest, if dinner follows
 10 hors d'oeuvres per guest for a cocktail party



SHOWPIECES

TORTILLA CHIPS AND DIP STATION 3pp
 red and green salsas
 add on: guacamole add 2pp

FRESH VEGETABLE CRUDITE 4pp
 crisp colorful selection of fresh garden vegetables and
 assorted dipping sauces

SEASONAL FRUIT DISPLAY 4pp

GRILLED & CHILLED ASPARAGUS AND BABY CARROTS 5pp
 chestnut-honey vinaigrette

BRIE CHEESE EN CROUTE 6pp
 almonds and raspberry coulis
 *min. 12 people



DOMESTIC CHEESE & MEAT DISPLAY 5pp
 smoked cheddar, swiss, provolone, harvarti, and bleu
 cheeses, assorted domestic meats, red seedless grapes,
 dried fruits, nuts, and assorted crackers

WYOMING MEAT & IMPORTED CHEESE DISPLAY 9pp
 ground buffalo summer sausage, Wyoming High Mountain
 American elk summer sausage, assorted imported cheeses,
 red seedless grapes, dried fruits, nuts, and assorted
 crackers

ANTIPASTO 9pp
 thinly sliced prosciutto ham, genoa salami, spanish chorizo,
 roasted pepronata, grilled ciabetta bread, aged provolone,
 manchego, gorgonzola cheeses

APPLEWOOD HOT SMOKED SALMON FILET 9pp
 marinated in brown sugar, salt, chili powder, and cumin
 served with sweetened spicy cream cheese and water
 crackers
 *min. 10 people



TUSCAN STYLE ARTISAN PIZZA
 minimum 36 slices per pizza
 size: 24"x18"
 assorted vegetarian pizza 24 per pizza
 assorted meats pizza 36 per pizza

PERSONALIZED SHOWPIECES

PRICE VARIES

work directly with our banquet coordinator and chef to create a
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DESSERTS

INDIVIDUALLY PLATED

5pp



TIRAMISU

espresso infused white cake, cocoa powder, and sweet mascarpone cheese

STRAWBERRY SHORT CAKE

sugared biscuit, strawberry coulis, and whipped cream

WARM CHOCOLATE VOLCANO CAKE

with vanilla bean gelato

CARROT CAKE

bourbon pecan caramel sauce

VANILLA BEAN CHEESECAKE

cream cheese, graham cracker crust, cherry reduction, vanilla-curry pecans, and fresh berries

CHOCOLATE FLOURLESS CAKE (gf)

rich dark chocolate, chocolate ganache, strawberry coulis, whipped cream and fresh berries

WARM BUTTERSCOTCH BREAD PUDDING

butterscotch custard, brioche bread, and hazelnut-chocolate gelato

*min. (3) days notice

CARAMEL APPLE GRANNY

caramel-toffee custard, Granny Smith apples, and shortbread crust



SWEETS TABLES

*25 person minimum

SWEET DREAMS

8pp

macaroons, assorted petit fours, miniature cheesecakes, chocolate dipped strawberries, freshly baked cookies and brownies, sliced fruit and berries display

ICE CREAM SUNDAE BAR

5pp

vanilla ice cream; chocolate, caramel & strawberry sauces; crushed m&m's, oreos, snickers, and walnuts; sprinkles, whipped cream, maraschino cherries

STRAWBERRY SHORTCAKE BAR

5pp

COFFEE AND SPECIALTY TEAS STATION

3pp

shaved chocolate, sugar swizzle sticks, whipped cream, orange zest, lemon zest, cinnamon sticks, assorted hot teas



Prices as listed, plus additional 6% sales tax and 20% service charge.





ALCOHOLIC BEVERAGE SERVICE

PACKAGE COCKTAIL SERVICE

- your choice of signature, premium, ultra premium, or top brand liquors; domestic, craft, and imported beers; wine; soft drinks; bottled water; and a complimentary bartender
- for events that do not wish to host cocktail service, the bar can also be available on a cash-only basis to your guests



BAR

(hosted beverages based on consumption)

SIGNATURE	5.5 each *
PREMIUM BRANDS	7 each **
ULTRA PREMIUM BRANDS	9 each ***
TOP SHELF BRANDS	price varies****
WINE	prices varies
CHAMPAGNE	prices varies
DOMESTIC DRAFT BEER	3 each
IMPORT DRAFT BEER	4 each
DOMESTIC BOTTLE BEER	5 each
CRAFT/IMPORT BOTTLE	3.5 each
BEER BOTTLED SOFT	4.75 each
N/A DRINKS	2.50 each
BOTTLED WATER	2 each



*SIGNATURE BRANDS

- domestic bottled beer
- Line 39 Wines (\$7 per glass, \$26 per bottle)
- Smirnoff Vodka, Gordons Gin, Bacardi Rum, Black Velvet Canadian Whiskey, Dewars Scotch, Jose Cuervo Gold Tequila, Jim Beam Bourbon

**PREMIUM BRANDS

- all draft, can and bottled beer
- premium brand wines
- Absolut Vodka, Bombay Dry Gin, Captain Morgan Rum, Pendleton Whiskey, Johnny Walker Red Scotch, Makers Mark Bourbon, Cazadores Blanco Tequila

***ULTRA PREMIUM BRANDS

- ultra premium brand wines
- Titos Vodka, Bombay Sapphire Gin, Mount Gay Rum, Crown Royal Whiskey, Woodford Reserve Bourbon, Johnny Black Scotch, Patron Silver Tequila

****TOP SHELF BRANDS

- scotch: Balvenie single malt, Glenlivet 12-year single malt, Laphroaig, Macallan, Talisker
- whiskey/bourbon: Tullamore Dew, Jack Daniels single barrel, Pendleton 1910, Bulleit, Jim Bean Rye, Blantons
- other: Hendricks Gin, Grey Goose Vodka, Herrudura Tequila



KEGS

DOMESTIC KEG (1/2 barrel)	300
DOMESTIC KEG (1/4 barrel)	175
CRAFT/IMPORT KEG (1/2 barrel)	400
CRAFT/IMPORT KEG (1/6 barrel)	150

Prices as listed, plus additional 6% sales tax and 20% service charge.

