



GH

WEDDINGS

GH | THE GOLDEN HOTEL

WHERE FOREVER BEGINS

*Located on the breathtaking banks of Clear Creek
overlooking the Rocky Mountain Foothills.*

Creating memories that will last a lifetime.

WEDDING FEATURES

<i>Beautiful Reception Venue</i>	<i>Tableware and Glassware</i>
<i>Cake Cutting Service</i>	<i>Tables and Chairs</i>
<i>Select linens and napkins</i>	<i>House Music</i>
<i>Elegant Centerpieces</i>	<i>TV Monitor for Picture Slideshow</i>
<i>Discounted accommodations for your overnight guests - based on availability</i>	

CREEKSIDE COURTYARD

Outdoor picturesque setting featuring views of Clear Creek and the Foothills
\$2,500 - \$5,000 - Ceremony Site

CLEAR CREEK BALLROOM

Spacious event space with adjoining mountainside patio
\$2,000- \$3,500 - Wedding Reception
Accommodates up to 160 guests
Food and Beverage Minimums Apply

GOLDEN VISTA

Featuring floor to ceiling windows and views of downtown Golden and Table Mesa Mountain
\$1,200 - \$2,500 - Wedding Reception
Accommodates up to 60 guests
Food and Beverage Minimums Apply





THE MENUS



Displays | pricing is per display

Vegetable crudité with hummus, ranch and bleu cheese dipping sauces \$275 serves 50 guests

Baked brie wheel with fresh berries, toasted almonds and crackers \$150 serves 30 guests

Smoked trout dip with pita \$200 serves 50 guests

Sliced fresh seasonal fruit display \$230 serves 50 guests

Antipasto display with assorted meats, artisan chesses, berries, crackers \$325 serves 50 guests

Hot Specialties | served and priced by the dozen — minimum of two dozen

Choice of cheese or chicken and black bean quesadillas, roasted poblano crema \$45

Raspberry-rosemary glazed bison meatballs \$45

Baked goat cheese and spinach tart \$42

Vegetarian spring rolls with sweet chili dipping sauce \$48

Fried artichoke croquettes with lemon thyme aioli \$50

Indian satay skewers with spicy peanut sauce \$45 chicken \$50 beef

Mini crab cakes with spicy cilantro aioli \$65

Mini gruyere grilled cheese with fig jam \$38

HORS D'OEUVRES

Cold Selections | served and priced by the dozen — minimum of two dozen

Thyme roasted tomato crostini with shaved parmesan and balsamic reduction \$36

Seared beef tenderloin crostini with caramelized onions, arugula and crumbled bleu cheese \$55

Antipasto skewers with tomato, salami, cheese, artichoke \$48

Deviled eggs \$40

Add house-smoked salmon \$20

House-made hummus with roasted garlic on a crisp pita chip \$44

Mini ceviche tostada with house-made hot sauce, micro cilantro \$39

All stations offered with a 60 minute service time.

Carving Stations

Requires attendant \$125

House smoked prime rib with horseradish and spicy mustards \$400 serves 25 guests

Maple-honey rubbed turkey breast, artisan rolls with cranberry relish \$300 serves 30 guests

Sweet potato stuffed pork loin \$350 serves 25 guests

Leg of lamb with infused mint glaze and fresh herbs \$425 serves 25 guests

Pasta Station | \$18 per person

Requires attendant \$125

Cavatappi and penne pasta with marinara, alfredo, grilled chicken, bacon, ham, peas, mushrooms, parmesan, caramelized onions, roasted red peppers

Slider Station | \$18 person

Cheddar burger sliders, BBQ pork and slaw sliders, house-made pickles, onion, lettuce, tomatoes, BBQ bourbon sauce

Street Taco Station | \$18 per person

Seasoned beef carnitas, spicy chicken poblano with tortillas, citrus slaw, house-made salsa, house-made guacamole, shredded cheese, cotija cheese, sliced jalapenos, limes

Bridgewater Grill Mac-N-Cheese Station | \$18 per person

Creamy spiral macaroni and cheese, smoked bacon, grilled onions, pulled pork, chopped scallions, grilled chicken, house-made hot sauce

Salad and Baked Potato Station | \$16 per person

Mixed greens, cucumbers, tomatoes, carrots, pickled beets, parmesan, goat cheese, balsamic, ranch, raspberry vinaigrette, baked potatoes, cheddar, sour cream, green onions, diced bacon, butter

Dessert Station | \$12 per person

Flourless chocolate cake, apple pie with cinnamon caramel drizzle,

STATIONS



*Each option offers freshly brewed Lavazza coffees and are served with freshly baked artisan rolls, sweet creamery butter and chef's choice of seasonal starch and vegetables.
Please choose from the following to create your customized plated dinner.*

Starters | select one

Romaine, shaved parmesan, garlic croutons with passed Caesar dressing

Local field greens, tomato, cucumber, carrots with passed vinaigrette and ranch dressings

Wedge salad, onion strings, blue cheese crumbles, tomato, peppered bacon with bleu cheese dressing

Entrees | select up to three

Herb crusted beef tenderloin with pepper bordelaise \$57

Grilled sirloin with chimichurri sauce \$44

Wild mushroom risotto with parmesan and mushroom butter \$42

Grilled chicken breast with a red wine demi-glace \$42

Seared salmon fillet with a spicy lemon-caper butter sauce \$44

Roasted local vegetables in puff pastry, sauteed spinach with a sweet tomato chutney \$39

PLATED ENTREES

Children Selections | select one

available for children 11 years old and younger

Chicken nuggets, fries and a fruit cup \$15

Macaroni and cheese and a fruit cup \$15

Grilled chicken breast, fries and a fruit cup \$15



*Each buffet offers freshly brewed Lavazza coffees and are served with freshly baked artisan rolls, sweet creamery butter.
Each buffet offered with a 60 minute service time.
Minimum 20 guests required.*

Cherished Moments | \$54 per person

*Spinach leaves, fresh berries with poppy seed vinaigrette
Grilled chicken breast, angel hair pasta with a lemon caper sauce
Baked cod with lemon
Seasonal vegetables with garlic butter
Garlic mashed potatoes*

DINNER BUFFETS

Beautiful Beginnings | \$55 per person

*Mixed greens, goat cheese, cranberries, raspberry vinaigrette and balsamic dressing
Honey glazed pork loin
Grilled chicken breast, fire-roasted corn with a creamy mushroom sauce
Honey agave glazed baby carrots
Garlic mashed potatoes*

Forever and Always | \$62 per person

*Caesar salad with herb croutons, shaved parmesan
Grilled vegetables with balsamic drizzle
Olive oil marinated top sirloin steaks with house-made pesto
Seared salmon, sauteed spinach, artichokes with sun-dried tomato butter
Spiral macaroni, chopped tomatoes with asiago cream
Roasted fingerling potatoes with garlic, shallots and herbs*





Domestic Bottled Beer | \$5 per bottle

Coors, Coors Light, Coors Non-Alcoholic

Premium Bottled Beer | \$6 per bottle

Colorado Native, Blue Moon Belgian White, New Belgium Fat Tire, Odell IPA

Champagne | pricing per bottle

Champagne selections available 30 days prior to event

Specialty Wines | pricing per bottle

Wine selections available 30 days prior to event

House Wine | \$8 glass

Cabernet, Pinot Noir, Chardonnay, Pinot Grigio, Rose

Hand Crafted Deluxe Drinks | \$9 per drink

Jones Vodka
Seagrams Gin
Captain Morgan Rum
Jim Beam Whiskey
Lunazul Tequila

Hand Crafted Premium Drinks | \$11 per drink

Ketel One Vodka
Tanqueray Gin
Breckenridge Bourbon
Jameson Whiskey
Cazadores Tequila
Dewars Scotch
Kahlua
Baileys

Specialty Drinks | \$12 per drink

Bloody Mary, Mimosa, Nutty Irishman with Frangelico, Cosmo, Moscow Mule

Bartender Fee: \$100 for two hours of service time; \$50 for each additional hour

BEER, WINE & SPIRITS



Hosted Beer & Wine Bar Package | \$25 per person

Two hours of service time; \$10 per person for each additional hour

Domestic, imported and craft bottled beer

Chardonnay, pinot grigio, cabernet, pinot noir

Assorted sodas

Hosted Well Bar Package | \$27 per person

Two hours of service time; \$12 per person for each additional hour

Domestic, imported and craft bottled beer

Chardonnay, pinot grigio, cabernet, pinot noir

Hand crafted deluxe drinks

Assorted sodas

BAR PACKAGES

Hosted Premium Bar Package | \$30 per person

Two hours of service time; \$13 per person for each additional hour

Domestic, imported and craft bottled beer

Chardonnay, pinot grigio, cabernet, pinot noir

Hand crafted premium drinks

Assorted sodas

Bartender Fee: \$100 for two hours of service time; \$50 for each additional hour



Each option offered with freshly brewed Lavazza coffees and Botanical Organic hot tea. 60 minutes of service time.

Lookout Mountain | \$22 per person

Buttermilk pancakes or cinnamon French toast

Smoked pepper bacon, local sausage links

Whipped butter, organic warm syrup

Minimum 15 guests required

Table Mesa | \$24 per person

Fresh seasonal fruits

Organic scrambled eggs, pepper jack cheese, green onions, tomatoes

Rosemary roasted breakfast potatoes

Smoked pepper bacon, local sausage links

Assorted breakfast pastries, fruit preserves

Minimum 15 guests required

Enhancements

Only available as an addition to a buffet

Steel-cut oatmeal, brown sugar, raisins, milk \$4 per person

Award-winning pork green chili \$4 per person

Biscuits and gravy \$6 per person

Belgian waffles \$6 per person

Fresh bagels with assorted cream cheese \$45 per dozen

Add lox \$8 per person

Omelet Station | \$16 per person

Requires attendant \$125

Offered with a 60 minute service time

Organic eggs with choice of cheddar, pepper jack, goat cheese, red onions, bell peppers, mushrooms, spinach, poblano chilies, diced ham, bacon, sausage, breakfast potatoes

BRUNCH



Food and Beverage

All food and beverage must be provided by The Golden Hotel.

Banquet food must be consumed on property and not taken off premise per health code.

Beer, Wine and Liquor

All alcoholic beverages must be provided by The Golden Hotel. Colorado liquor laws require that the hotel sell and serve only beer, wine and liquor purchased by the hotel from a licensed distributor. The Golden Hotel serves alcohol responsibly; all guests must be 21 years of age or older to consume alcohol. All patrons must present a valid photo ID or they will be refused service.

Plated Dinners

Groups of all sizes with multiple entrée selections, require meal cards with name and symbol to indicate meal selection.

Dietary Requests

Please let us know of any allergies or special requests prior to detailing.

Music

The hotel reserves the right to insist on the limitation of volume and content.

Outdoor music must be turned off by 10:00 p.m.; indoor music must be turned off by 11:00 p.m.

Smoke and fog machines are prohibited.

Service Charge

All catered food and beverage, room rentals, attendant charges, audio visual and any other equipment is subject to 23% service charge and applicable taxes, currently at 7.5%

Payment Information and Guarantees

The hotel catering department is to be notified a minimum of 7 days in advance to your function of your guaranteed number of guests for all meetings and social events.

Total charges are due and payable the day of your guarantee based on the guarantees provided. Credit card on file will be used for payment.

CATERING GUIDELINES



WEDDINGS

 **THE GOLDEN HOTEL**

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