


Elevated Weddings

at Hiwan Golf Club



A white wooden frame with a distressed finish is centered on a white background. The frame contains text in a brown, serif font. The text is surrounded by several large, multi-petaled peonies in shades of pink and yellow, with green leaves. The flowers are positioned around the frame, with some partially overlapping it.

*Hiwan Golf Club
is a boutique
wedding venue,
nestled under the
evergreens,
existing amongst
nature...
the perfect place to
begin something
beautiful.*

Love at 7561 ft





Surrounded by the calming natural Rocky Mountains, Hiwan Golf Club offers the perfect venue for those looking to capture a moment that will last a lifetime. Whether you're looking to host a small intimate gathering or a large party with your family and friends, our team will bring your dreams to fruition. Hiwan Golf Club is the ideal destination for the couple that longs for a breathtaking occasion filled with everlasting memories.

We will custom-fit the venue to suit your vision and style, whether it is an elegant seated dinner or a sophisticated cocktail hour on the terrace with the evergreens above. Our ultimate in-service philosophy is why we continue to earn praise from brides and grooms who have chosen Hiwan Golf Club for their most momentous day.



Silver Package

Passed and Stationary Hors d'oeuvres

2 Course Plated Dinner

Professional Cake Cutting Service

4 Hour Open Beer & Wine Bar

Reception Venue

Dance Floor

Bridal Suite

Set-up and Breakdown

Cross-back Chairs

Floor Length Linens

Linen Napkins



Gold Package

Passed and Stationary Hors d'oeuvres

2 Course Plated Dinner

Professional Cake Cutting Service

4 Hour Open Premium Bar

Reception Venue

Dance Floor

Bridal Suite

Set-up and Breakdown

Cross-back Chairs

Floor Length Linens

Linen Napkins

COCKTAIL HOUR

Begin the evening with two butler-passed hors d'oeuvres and two display stations.
The welcoming cocktail hour is included with each of our reception packages.

WARM

Vegetable Spring Rolls with Sweet Chili Sauce
Samosas with Tzatziki Dip
Asparagus & Asiago Phyllo
Mini Chicken Cordon Bleu with Dijonnaise
Chicken Quesadilla Rolls with Ranch
Southwestern Chicken Eggrolls with Sour Cream
Baked Chicken Satay with Spicy Peanut Sauce

Swedish Meatballs
Beef Empanadas with Spicy Cream Sauce
Beef Wellington with Horseradish Sauce
Mini Pigs n'Blanket with Whiskey Apple BBQ
Maryland Crab Cakes with Remoulade
Crab Rangoon with Sweet Chili Aioli

CHILLED

Caprese Phyllo Cup
Deviled Eggs with English Peas and Crispy Prosciutto
Shrimp Cocktail
Cucumber Rounds with Olive Tapenade
Fried Avocado with Corn Salsa
Ahi Tuna Poke with Wasabi Cream in Phyllo Cup

STATIONARY

Vegetable Crudite with Ranch and Hummus
Balsamic Marinated Roasted Vegetables
Artisanal Cheeses with Honey and Crackers
Antipasto with Marinated Olives and Artichokes
Mediterranean Display with Tzatziki, Hummus, Olive Tapenade, with warm Naan Bread
Fiesta Board with Fresh Guacamole, Mild Salsa, Black Bean Pico De Gallo and Tortilla Chips
Spinach & Artichoke Dip with Tortilla Chips
Buffalo Chicken & Blue Cheese Dip with Chips
Old Bay Blue Crab Dip with Chips
Smoked Salmon with chopped Onions, Capers, Tomato, Cream Cheese, and Bagel Chips
Chilled Jumbo Shrimp with Cocktail Sauce, Lemon Wedges, and Horseradish

ELEGANT PLATED DINNER

INCLUDES

Garden Salad with Cucumbers, Tomatoes, Carrots and House Dressing OR Classic Caesar Salad
Warm Rolls & Butter

ENTREES

select up to two proteins & one vegetarian

Baked Chicken Breast with a Chardonnay-Tarragon Gravy
Tuscan Grilled Chicken with Chopped Sundried Tomato, Artichokes, and Parsley Beurre Blanc
Szechuan Peppercorn Salmon with Teriyaki Ginger Relish
Grilled Salmon with Citrus Horseradish Cream
Baked Cod with Tomato Pesto Butter
Stuffed Seafood Sole with Saffron Lemon Beurre Blanc
Chef's Seasonal Catch with Coconut-Lime Cilantro Creme
Red Wine Braised Boneless Short Rib in Cabernet Fig Reduction
Seared Ribeye with R-1 Sauce
Wild Mushroom Fettuccine
Stuffed Pepper with Romesco Sauce

STARCHES

select one

Herb Roasted Tri-Color Potatoes
Traditional Mashed Potatoes
Wild Rice
Candied Sweet Potato Rounds
Parmesan Risotto

VEGETABLES

select one

Crispy Brussels Sprouts with Bacon and Red Pepper Aioli
Steamed Vegetable Medley
Grilled Asparagus
Sautéed Green Beans with Roasted Garlic
Roasted Broccoli and Cauliflower



ENHANCEMENTS

CHEF-ATTENDED CARVING STATIONS

Herb Roasted Turkey Breast with Dijonaise, Pan Jus and Cranberry Jam

Roasted Pork Loin with Cherry Chutney

Blackened Ahi Tuna with Sriracha Aioli and Honey Soy-Glaze

Montreal Rub Striploin with Horseradish Cream

Salmon En Croute with Champagne Dill Creme

Angus Beef Tenderloin with Red Wine Demi and Blue Cheese Creme

Broiled Prime Rib with Au Jus and Horseradish Cream

Herb Roasted Lamb Rack with Rosemary-Wine Glaze and Mint Pesto

LATE NIGHT BITES

End your night with these sweet and savory options

PRETZEL BOARD

with Whole Grain Mustard and Beer Cheese Sauce

MASH TINI BAR

with Chopped Bacon, Scallions, Cheese, Sour Cream and Broccoli

GOURMET SUNDAE BAR

with Vanilla and Chocolate Ice Cream and Assorted Toppings



BEVERAGE SELECTIONS

SOFT BAR

Assortment of Domestic and Import Beers

White Zinfandel

Chardonnay

Pinot Grigio

Pinot Noir

Cabernet Sauvignon

PREMIUM BAR

includes all soft bar options above

Belevedere, Ketel One, Tito's, Bombay Sapphire, Tanqueray, Captain

Morgan, Bacardi, Don Juilo, Patron Silver, Jack Daniels, Jim Beam,
Jameson, Makers Mark, Crown Royal, Bulleit, Ameretto, Kahlua, Bailey's

ENHANCEMENTS

Champagne Toast

Top Shelf Selections

Signature His and Her Cocktail

Wine Pour with Dinner

Additional Bar Hours



Your happily ever after starts here



**CONTACT US TODAY
FOR YOUR PERSONALIZED TOUR**

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HIWAN GOLF CLUB
EVERGREEN, COLORADO