

2024 Venue Rates

Friday / Saturday \$8000 Midweek \$6,000

Food & Beverage Minimums

Friday / Saturday \$8,000 Midweek \$5,000

Food & Beverage Options

Includes Open Bar

Baja Dinner: \$79 Colorado Dínner \$108

Rocky Mountain Dinner \$148 Nature Plate \$86 Kids pricing: \$25

Deposit

25% of the venue rental & 25% of Food & Beverage minimum due upon booking.

Payment Schedule 25% initial payment, an additional 25% due 60 days prior to the event, balance due 7 days prior to the event.

> Cancellation Policy: No refunds



Baja Dinner

Chips and Salsa, Guacamole, Pinto Queso Dip Blackened Mahi Fish Tacos "GF" available Served with Fresh Cabbage, Cilantro Creme, Mango Salsa Caribe Red Beans and Rice Fried Sopapillas Cinnamon-Citrus-Honey Drizzle

\$79

Colorado Dínner

Bacon Wrapped Scallops
Hickory Roasted Scanga Angus Flank Steak Port a Jus
Buttered Colorado Baby Potatoes
Crispy Fried Brussel Sprouts Lemon Vinegar Shaved Parmesan
Assorted Cheesecake Bites

\$108

## Beachside Deluxe Dinner

Pork Belly Tostones Sweet Pepper Relish Avocado Aíolí Sesame Seared Tuna on Crispy Wonton Wasabí Creme Spícy Honey Líme Drízzle

Filet Mignon Carpaccio Crostini Sweet Vidalia Bacon Jam

Smoky Blue Cheese

Diver Sea Scallops Or Catch of the Day Fish

Champagne Beurré Blanc

Grilled Artichoke Risotto

Mixed Roasted Seasonal Veggies

Assorted Desserts

Key Lime Tarts

Chocolate Beignets Strawberry Coulis Banana Fritters Coconut Creme Anglaise Nature Plate

Seasonal Veggie Platter Toasted Cashew Dip Zucchini Pasta Grilled Tomato Basil Sauce Ratatouille Vegan Mozzarella Honey Nut Baklava

\$86

\*Nature Plate can be added with any dinner option with a minimum quantity of 10.

Every Dinner Includes

Five hour open bar with three beers, three wines and two signature cocktails Wine service with dinner Champagne toast Complimentary non-alcoholic drinks After dinner coffee station

Food & beverage minimums apply. Kids 12 and under are discounted. Costs are per person. 20% gratuity/taxes added to the final bill.