

COLORADO'S PREMIER CHOICE FOR

WEDDINGS



At Heritage Eagle Bend Golf Club, couples will be surrounded by the beautiful 18-hole championship golf course and the elegant clubhouse. With the course's rolling hills and surrounding views, you will be exchanging your vows in a fabulous setting



What sets us apart is our ability to provide our guests with unique options to make their events engaging and memorable

The remodeled clubhouse is perfect for your wedding and reception



GETTING READY

Order refreshments for the wedding party while you are getting ready.

Minimum of 6 people.

Includes 1 bottle of champagne & orange juice

BEVERAGES

Room is stocked with water, coffee, and hot tea.

Bar services are available and drinks are charged by consumption (per drink)

SOMETHING LIGHT

MUNCHIES

Fresh vegetable tray, ranch dip, hummus, fresh fruit, artisanal cheeses

FRESH FRUIT DISPLAY

LUNCH STATIONS

*You are welcome to select a different lunch station for each wedding party,
but not more than one lunch station per party.*

BAR FOOD

Hot wings with buffalo sauce & ranch

*Nacho bar with ground beef, pico de gallo, sour cream, guacamole
pretzel bites with beer cheese*

SALAD BAR

Grilled chicken

Pasta salad

*Lettuce, tomato, onion, olives, cucumber, carrot, shredded cheese, goat cheese,
ranch dressing, white balsamic dressing*

TACO STATION

*Marinated grilled chicken, seasoned ground beef, tortillas chips, guacamole,
sour cream, pico de gallo, shredded cheese, lettuce*

DELI STATION

*Turkey, ham, wheat bread, sliced cheese, lettuce, tomato, onion, mayo, mustard,
pasta salad, potato chips, tortilla chips, ranch dip, salsa, guacamole*

*All food & beverage is subject to Colorado sales tax at a rate of 8.15%
and a service charge of 23%*



SOUPS & SALADS

All entrées include choice of soup or salad

Soups

PORK GREEN CHILI
NEW ENGLAND CLAM CHOWDER
ROASTED BUTTERNUT SQUASH
LOADED BAKED POTATO
FRENCH ONION

Salads

HEB SALAD

*Mixed greens, roasted grapes, crumbled goat cheese, candied pecans
carrot, radish, white balsamic vinaigrette*

CLASSIC CAESAR SALAD

*Crisp romaine lettuce, herb croutons, shaved Parmesan cheese,
fried capers, creamy garlic dressing*

BABY WEDGE SALAD

*Iceberg lettuce, cherry tomato, crispy onion straws, candied bacon,
smoked bleu cheese, bleu cheese dressing*

FIELD GREENS SALAD

*Romaine lettuce, spinach, strawberries, mandarin oranges, candied pecans,
goat cheese, prickly pear vinaigrette*

CHOP HOUSE SALAD

*Mixed greens, bacon lardons, cucumber, hard boiled eggs,
cheddar jack cheese, BBQ ranch dressing*

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HORS D'OEUVRES

All hors d'oeuvres need to be ordered in increments of 25 pieces

Vegetarian

Caprese Skewer

Heirloom tomatoes, marinated mozzarella ball, basil, balsamic gastrique

Butternut Bruschetta

Roasted squash, candied pepitas

Stuffed Mushrooms

Garlic, herb cream cheese, panko topping

Watermelon Gazpacho

Tomato, basil, watermelon shooter

Edamame Potsticker

with Yuzu soy

Beef

Tenderloin Canapé

Bleu cheese mousse, horseradish, toasted crostini

Mini Beef Wellington

Puff pastry, mushroom duxelles, truffle aioli

Seafood

Smoked Lox

Rye toast points, caper-lemon cream cheese

Ahi Poke

Sushi grade tuna, pineapple, avocado, jalapeño, tossed in sweet chili sauce

Stuffed Shrimp

Gouda, bacon, sriracha glaze

Petite Crab Cake

Lump crab, bell peppers, panko crusted

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HORS D'OEUVRES

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Poultry

Chicken Empanada

Corn, black bean, braised chicken thigh, fried golden pastry

Teriyaki Chicken

Glazed chicken skewer

Other

Charcuterie Skewer

Cured salami & soppressata, grilled artichoke, tomato, olive

Bacon Wrapped Date

Goat cheese & cashew filling

Crispy Pork Belly

Green chili jam

Lamb Lollipops

New Zealand lamb chop, mint jelly

Displays

Imported & Domestic Cheese

Cheeses, crackers, dried fruit, jams, mixed nuts, grapes, assorted berries

Vegetable Crudité

Variety of garden fresh vegetables, peppercorn ranch, roasted tomato hummus, fried pita bread

Antipasto

Assorted cured meats, marinated vegetables, olives, roasted tomatoes, toasted crostinis

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DINNER PLATED

All entrées include choice of two hors d'oeuvres & soup or salad

DUETS

Petite Filet Mignon & Chicken Saltimbocca

Petite Filet Mignon & Shrimp Scampi

Petite Filet Mignon & Lobster Tail

GRILLED 6OZ. FILET MIGNON

Garlic herb mashed potatoes, grilled asparagus, cabernet demi-glace

SLOW ROASTED PRIME RIB

Loaded baked potato, bourbon glazed baby carrots, horseradish cream, au jus

8OZ. FLAT IRON STEAK

Roasted fingerling potatoes, sautéed spinach, currant demi-glace

CHICKEN PICCATA

Lightly breaded chicken breast, linguini pasta, broccoli, lemon-caper sauce

CHICKEN SALTIMBOCCA

*Bone-in chicken breast, fontina cheese, prosciutto, baby red potatoes, chicken jus,
Parmesan crusted carrots*

TERIYAKI SALMON

Pistachio-coconut rice pilaf, stir fry vegetables, sweet chili sauce

PAN SEARED SALMON

Saffron risotto, asparagus, citrus beurre blanc

HERB PANKO CRUSTED HALIBUT

Blistered tomato, mushroom, cous cous, beurre rouge

GRILLED VEGETABLE WELLINGTON

*Zucchini, red onion, portobello mushroom, roasted tomato, spinach, puff pastry
Served with roasted new potatoes, house made marinara*

PASTA PRIMAVERA

Sautéed spinach, cherry tomatoes, garlic asparagus, vodka cream sauce, bucatini pasta

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DINNER BUFFET

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EAGLE'S NEST BUFFET

Chef Carved Prime Rib with au jus, horseradish cream

Chicken Saltimbocca with fontina, prosciutto, chicken demi

Roasted Atlantic Salmon with tomato, caper beurre blanc, rice pilaf

Garlic & Herb Mashed Potatoes

Carrots & Asparagus

Bread Service of Assorted Rolls

VENETIAN BUFFET

Italian Marinated Flat Iron Steak with basil chimichurri

Stuffed Chicken with artichokes, spinach, basil cream

Three Cheese Manicotti with house made marinara, blistered tomatoes, garlic, fresh rolled pasta

Roasted Baby Red Potatoes

Roasted Vegetables

Bread Service of Garlic Breadsticks

WESTERN BBQ BUFFET

Smoked Brisket with spiced au jus

Whiskey Glazed Chicken Breast & Thighs

Baby Back Ribs with house made BBQ sauce

Warm Potato Salad with bacon, onions, chives

Cavatappi Pasta with grilled vegetables, tossed in a creamy vinaigrette

Crispy Brussels Sprouts & Carrots

Bread Service of Garlic & Cheddar Biscuits

SOUTH OF THE BORDER BUFFET

Chicken Enchiladas with corn tortillas, smothered in guajillo sauce

Skirt Steak Carne Asada with onions, peppers, flour tortillas

Pork Carnitas with onions, cilantro, lime

Esquites Corn Salad with bell peppers, cotija, creamy dressing

Fried Sopapillas with honey

Sides - Spanish rice, refried beans, salsa, sour cream, shredded cheese

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CHILDREN'S MENU (12 & UNDER)

Choose one

6OZ ANGUS CHEESEBURGER

French fries, fruit

CRISPY CHICKEN TENDERS

French fries, fruit

BUTTERED CAVATAPPI

Parmesan cheese, fries

DESSERTS

Please select one to be served to all guests

CRÈME BRÛLÉ

VANILLA CHEESECAKE

TIRAMISU

STRAWBERRY SHORTCAKE

FUNNEL CAKE FRIES

CHOCOLATE CAKE

CARROT CAKE

COOKIES, BROWNIES, & LEMON BARS

CANNOLI

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BAR INFORMATION

**SODA, LEMONADE
ICED TEA, COFFEE**

LEMONADE, ICED TEA, COFFEE

BEER & WINE

Avalanche, Budweiser, Bud Light, Coors,
Coors Light, Corona, Michelob Ultra,
Stella Artois, Shocktop, Bud Zero (non-alcoholic)

Grand Cru Chardonnay, Pinot Grigio,
Merlot, Cabernet Sauvignon
Chateau Ste Michelle Riesling, Silver Gate Moscato,
Beringer White Zinfandel,
Maggio Pinot Noir, Reunion Malbec

CALL BRANDS

Deep Eddy, Tito's, Jose Cuervo Gold,
Tanqueray, Captain Morgan
Jack Daniels, Dewars, Fireball

WELL BRANDS

Mr. Boston Vodka, Mr. Boston Gin,
Montezuma Tequila, Mr. Boston Rum,
Benchmark Bourbon, Mr. Boston Mist Scotch

PREMIUM BRANDS

Ketel One, Grey Goose, Bombay Sapphire,
Patron Silver, Makers Mark
Crown Royal, Johnnie Walker Red,
Bailey's, Kahlua, Amaretto DiSaronno

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BAR INFORMATION



BEVERAGE SERVICES

CHAMPAGNE AND APPLE CIDER TOAST

750ml Bottle of William Wycliffe

Complimentary with all 4 hour bar packages

Upgrade Your Bottle

Chandon Brut, California / Tribaut Schloesser, France

MIMOSA PACKAGES

Orange Juice & 750ml Bottle of William Wycliffe

Upgrade Your Bottle

Chandon Brut, California / Tribaut Schloesser, France

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WINE UPGRADE MENU

SPARKLING

Chandon Brut, California
Tribaut Schloesser, France

PINOT GRIGIO

Vireton, Willamette Valley, Oregon

CHARDONNAY

Daou Reserva, Paso Robles, California
Rombauer, Carneros, California

PINOT NOIR

Belle Glos Balade, Russian River Valley, California

MERLOT

Emmolo, Rutherford, California

CABERNET SAUVIGNON

Duckhorn, Napa Valley, California
Silver Oak, Napa Valley, California

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MISCELLANEOUS

AUDIO / VISUAL PACKAGE

includes projector, screen, 1 microphone

PODIUM

PORTABLE SPEAKER & MICROPHONE

POLICIES & PROCEDURES

AVAILABILITY

Access to your event room for decorations and setup prior to the scheduled event is subject to availability and may incur an additional charge.

DEPOSITS, FINAL PAYMENT, & CANCELLATIONS

The room rental will serve as the non-refundable deposit and will be required to hold reserved space. 50% of the estimated charges is due 30 days prior to the event. Guaranteed guest count and final payment are due 7 days in advance, but may be rescheduled based on room and date availability and the discretion of HEBGC. If the event is not rescheduled, you will be responsible for estimated charges including food and beverage items, rentals if applicable and current sales tax of 23% service charge

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PROPERTY DAMAGE

Clients are responsible for any damage to Heritage Eagle Bend Golf Club property which occurs as a result of their event. Property will be inspected by HEBGC staff immediately following the event and if damage has occurred, the client is 100% responsible for any repair and/or replacement costs.

FOOD AND BEVERAGE

Under no circumstances will food and beverage will be allowed to be brought into Heritage Eagle Bend Golf Club. Wedding cakes and party favors are the only exception. No leftover food and beverage provided by Heritage Eagle Bend Golf Club may be taken out of the Clubhouse. If you or your guests fail to comply to the food and beverage policy, you may be asked to leave the premises immediately at the discretion of Heritage Eagle Bend Golf Club staff.

GUARANTEE GUEST COUNT

A final number of guaranteed attendees must be received 7 days prior to the event date. If no guarantee is given, the expected estimated number will be charged for the guarantee, or actual number served, whichever is greater. If your guest count changes on the day of the event you will be charged for the guaranteed guest count and will incur additional per person charges if a greater number of guests attend.

DECORATIONS

*Candles are allowed on the premises as long as they are contained in glass
Hanging Decorations - Decor cannot be taped, nailed or affixed to any surface on the property*

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EVENT SPACES

*Heritage Eagle Bend Golf Club offers a beautiful, 37,000 square foot Clubhouse.
The Clubhouse features an outdoor ceremony site and multiple rooms to host your reception
We are here to serve you and your guests and want to leave you with the highest satisfaction possible.*

ANTERO BALLROOM (3,866 SQ. FT.)

*Includes a large wall-to-wall built-in dance floor, stage, state of the art laser projector and screen.
The ballroom accommodates up to 200 guests.
Room rental includes setup, tear-down, chairs, china, flatware, stemware and linens.*

HUMBOLDT ROOM (956 SQ. FT.)

*Accommodates 50 guests with tables and 60 guests reception style. The room also has an outdoor patio.
Room rental includes setup, tear-down, chairs, china, flatware, stemware and linens.*

WINDOM ROOM (622 SQ. FT.)

*Accommodates 40 guests with tables and 50 guests reception style.
The room also has an outdoor balcony overlooking the Rocky Mountains, swimming pool & 18th green.
Room rental includes setup, tear-down, chairs, china, flatware, stemware and linens*

PIKES PEAK & WINDOM ROOM COMBINED (1344 SQ. FT.)

*Accommodates 70 guests with tables and 100 guests reception style.
The rooms have a large outdoor balcony overlooking the Rocky Mountains, swimming pool & 18th green.
Room rental includes setup, tear-down, chairs, china, flatware, stemware and linens.*

OUTDOOR CEREMONY SITE

*White wedding chairs, wedding arch, water station.
Rental up to 200 guests.*

EAGLE'S NEST RESTAURANT & PATIO

Rental up to 200 guests.

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WE LOOK FORWARD TO WORKING WITH YOU ON
YOUR UPCOMING WEDDING

THANK YOU

