



Special Event Information

Thank you for selecting Todd Creek Golf Club to host your special event. We are honored to have the opportunity to be a part of your event.

At Todd Creek Golf Club, the majestic Rocky Mountain landscape provides a naturally breathtaking backdrop for your event. The elegantly adorned Alpine Meadow ballroom can easily accommodate as many as 230 guests, and our multi-leveled terrace offers a wonderful outdoor setting for your guests to enjoy.

We would like to take this opportunity to provide some information that will help you with planning your event and to ensure that you receive an exceptional and memorable experience.

Food and Beverage

Todd Creek Golf Club maintains the exclusive rights to provide any and all food and beverage at its facility. Any food and/or beverages brought into the facility by event organizers or their guests must be approved by the Food and Beverage Manager. Additionally, the State of Colorado's Health, Liquor, and Insurance Regulations prohibit any leftover food or beverages to be taken from the premises.

Alcohol

No outside beverages of any kind are allowed on the premises. Todd Creek Golf Club reserves the right to refuse alcohol service to all minors. Please inform your guests under the age of 35 that they may be asked for their identification.

Menu Selection

We are here to help ensure that your experience at Todd Creek is a memorable one. The Food and Beverage Director is here to assist you with your event, menu selections, and any questions you may have. Our banquet menu offers a variety of items to choose from, however, we are happy to customize any menu for your occasion.

Gratuity and Tax

Every event is subject to applicable state and local taxes of 8.5% and a 20% gratuity on all food, beverage, services and rentals.

Decorations

*Please inform the Food and Beverage Director to arrange a time to decorate for your function. **No confetti, glitter, rice, birdseed, or artificial flowers (outside) are permitted.** We do not allow you to nail, staple, or glue any decorations to the walls, floors or tables.*

Attire

Please inform your guests that proper attire is required. Please no ripped clothing or muscle shirts. Shoes are required.

Deposits and Billing

A signed contract and deposit of 20% of your estimate is required to secure a date. The balance of the account is due ten days prior to the event (except for on consumption beverages). Payments can be made with any major credit card, check or cash. The amount of your deposit will be deducted on your final bill. A credit card authorization form is required to be filled out and kept on file for any incidentals or payments not made.

Guarantees

A final count of guests must be submitted 10 days prior to the event date along with your menu selections.

Liability

Todd Creek Golf Club is not responsible for any personal property, belongings, or equipment brought onto the property. We reserve the right to monitor and control all private parties, meetings and receptions held on our premises.

Todd Creek Golf Club has the right to refuse or discontinue sale or distribution of alcohol to anyone at any time.

Operating Hours

Specific beginning and ending times will be determined for every event at the time of planning. Events will end no later than 10:00pm for outdoor events and 12:00am for indoor events.



Buffets

SOUP AND SALAD BUFFET

Selection of Two Soups
Mixed Greens with Tomatoes, Cucumbers, Shaved Parmesan, Garlic Croutons,
Ranch and Balsamic Vinaigrette
Diced Chicken
Rolls and Butter
Fresh Baked Cookies and Brownies

\$17.00

DELI BUFFET

Hickory Smoked Honey Ham
Oven Roasted Turkey
Fresh Whole Wheat, Sourdough and Rye Bread
Cheddar, Swiss and Pepper Jack Cheese, Lettuce, Tomatoes, Sliced Onions,
Dill Pickle Spears, Mayonnaise and Mustard
House Made Potato Chips
Fresh Baked Cookies and Brownies

\$17.00

AMERICAN GRILL

Grilled Hamburgers and Bratwurst with Sauerkraut
Potato Salad
Lettuce, Tomato, Onion, Pickle
Display of Cheese and Condiments
House Made Chips
Fresh Baked Cookies and Brownies

\$18.00

ITALIAN BUFFET

Traditional Caesar Salad with Parmesan and Croutons
Penne Pasta with Italian Sausage, Onions, Peppers in a Tomato Alfredo Sauce
Lasagna with Meat Sauce
Garlic Toast
Cannoli with Ricotta Cream

\$19.00



SOUTHWEST BUFFET

Mixed Greens with Roasted Corn, Black Beans, Cilantro, Tomatoes, Shredded Cheddar, Ranch and Chipotle Ranch Dressing

Build Your Own Tacos

Warm Flour Tortillas and Hard Shell Corn Tortillas

Seasoned Taco Beef and Shredded Chicken

Pico de Gallo, Sour Cream, Salsa, Diced Tomatoes and Shredded Cheese

Spanish Rice

Refried Beans

Basket of Sopapillas

\$21.00

Add Fresh Guacamole for \$2.00

BAKED POTATO BAR

Baked Potatoes

Cheese, Green Onions, Bacon, Sour Cream, Butter

Mixed Green Salad with Ranch and Balsamic

Diced Grilled Chicken

Red Chili

Rolls and Butter

Assorted Dessert Bars

\$21.00

BACKYARD BBQ BUFFET

Grilled BBQ Chicken Breasts

BBQ Pulled Pork

Coleslaw

House Made Macaroni and Cheese

Sandwich Rolls

Watermelon and Brownies

\$23.00



COWBOY COOKOUT BUFFET

Mixed Greens with Tomatoes, Cucumbers Shaved Parmesan, Croutons with Golden Italian and Buttermilk Ranch

BBQ Pork Ribs

BBQ Beef Brisket

Baked Beans

Green Chile Cornbread

Apple Cobbler

\$26.00

UNDER THE TUSCAN SUN BUFFET

Classic Caesar Salad- Seasoned Croutons, Parmesan Cheese, Creamy Caesar Dressing

Chicken Picatta

Italian Seasoned Pork Loin with Roasted Tomato Relish

Pesto Cream Gnocchi

Fresh Seasonal Vegetables

Fresh Rolls and Butter

Tiramisu Torte

\$28.00

FRONT RANGE STEAK BUFFET

Mixed Greens with Tomatoes, Cucumbers Shaved Parmesan, Croutons with Balsamic Vinaigrette and Buttermilk Ranch

6oz Flatiron Steak

Baked Potato Bar with Butter, Sour Cream, Shredded Cheese, Bacon Bits, Green Onions

Corn on the Cobb

Rolls and Butter

Peach Cobbler

\$30.00



PIKE'S PEAK BUFFET

Classic Caesar Salad- Seasoned Croutons, Parmesan Cheese, Creamy Caesar Dressing

Grilled Chicken Cordon Bleu

Beef Medallions with a Mushroom Demi Glaze

Wild Rice Pilaf

French Onion Flavored Green Beans

Fresh Rolls and Butter

Triple Chocolate Cake

\$33.00

LAND AND SEA BUFFET

Mixed Greens with Tomatoes, Cucumbers Shaved Parmesan, Croutons with Balsamic Vinaigrette and Buttermilk Ranch

Lemon Zest Grilled Salmon

Garlic and Herb Rubbed Beef Tenderloin Medallions

Roasted Baby Red Potatoes

Mixed Seasonal Vegetables

Fresh Rolls and Butter

Lemon Cake

\$35.00

*Add 8.5% tax and 20% Gratuity
Menu and prices subject to change at any time*



Plated Selections

Each Entrée comes with a Mixed Green Salad, Rolls and Butter

CHICKEN AND CHEESE TORTELLINI

Grilled Chicken, Pesto Cream Sauce, Garlic Toast

\$20.00

FOUR LAYER VEGETABLE LASAGNA

Spinach, Sundried Tomato, Caramelized Onions, Squash, Zucchini, Blend of Ricotta, Mozzarella and Parmesan, Marinara, Garlic Toast

\$20.00

TRADITIONAL FOUR LAYER LASAGNA

Ground Beef, Italian Sausage, Marinara, Blend of Ricotta, Mozzarella and Parmesan, Garlic Toast

\$22.00

CHICKEN FLORENTINE

Seasoned and Grilled Chicken Breast on a Bed of Sautéed Spinach finished with a White Wine Cream Sauce, Wild Rice Pilaf

\$24.00

CHICKEN MARSALA

Pan Seared Chicken Breast, Mushrooms finished with Marsala Wine Sauce, Buttered Mashed Potatoes, Green Beans

\$26.00

CHICKEN CORDON BLEU

Breaded or Grilled Chicken, Grilled Ham, Swiss Cheese Sauce, Garlic Mashed Potatoes, Steamed Broccoli

\$26.00

CHICKEN PICATTA

Pan Seared Chicken Breast, Lemon Caper Sauce, Rice Pilaf, Green Beans

\$26.00



LEMON HERB COD

Seared Filet with Lemon Herb Seasonings, Wild Rice Pilaf, Steamed Broccoli
\$26.00

LEMON CAPER COD

Seared Filet with Lemon Capers Sauce, Wild Rice Pilaf, Steamed Broccoli
\$26.00

LEMON ZEST SALMON

Grilled Salmon with a Lemon Zest Buerre Blanc, Wild Rice Pilaf, Steamed Broccoli
\$28.00

PORK LOIN WITH CRANBERRY APPLE CHUTNEY

Grilled Pork Loin with House Made Cranberry Apple Chutney, Sweet Mashed Potatoes, Steamed Broccoli
\$28.00

STEAK MEDALLIONS

Steak Medallions with a Mushroom Demi Glaze, Oven Roasted Red Potatoes, Steamed Broccoli
\$33.00

GARLIC HERB BEEF TENDER

6 oz Beef Tender with Garlic Herb Butter, Loaded Mashed Potatoes, Parmesan Broccoli
\$35.00



ENHANCEMENTS

Choice of Soup: Add \$4 per person

- Hearty Beef Vegetable
- Loaded Baked Potato-Scallions, Bacon, Shredded Cheese
- French Onion-Croutons, Swiss
- Cream of Mushroom
- Tomato Bisque

DESSERT OPTIONS

Add \$5.00 per person

- Triple Chocolate Cake
- Lemon Cake
- Carrot Cake
- NY Cheesecake
- Strawberry Shortcake with Whipped Cream
- Apple, Peach or Berry Cobbler
- Tiramisu Torte
- Chocolate Mousse with Mixed Berries

Add \$4.00 per person

- Cookies and Brownies
- Assorted Mini Cheesecakes
- Assorted Dessert Bars (S'mores, Lemon, Peanut Butter)

*Add 8.5% tax and 20% Gratuity
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Carving Stations

CARVED OVEN ROASTED TURKEY

Turkey gravy, rolls and butter

\$10.00 Per Person

CARVED HONEY GLAZED HAM

rolls and butter

\$10.00 Per Person

CARVED TOP ROUND ROAST

Au jus, horseradish cream, rolls and butter

\$15.00 Per Person

CARVED PRIME RIB ROAST

Au jus, horseradish cream, rolls and butter

\$22.00 Per Person

CARVED GRILLED BEEF TENDERLOIN

Au jus, horseradish cream, rolls and butter

\$26.00 Per Person

**Carving Attendant Fee: \$100.00*

*Add 8.5% tax and 20% Gratuity
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Hot Hors D' Oeuvres

\$80 PER 50 PIECES

- *Bacon and Scallion Potato Skins with Sour Cream and Salsa*
- *Swedish Meatballs*
- *BBQ Meatballs*
- *Risotto Fritters*
- *BBQ or Buffalo Wings with Ranch and Bleu Cheese*
- *Macaroni and Cheese Bites*

\$90 PER 50 PIECES

- *Caprese Flatbread Pizza-Roma Tomato, Basil, Mozzarella, Pesto Marinara Cream Cheese on Flatbread Points*
- *Mediterranean Flatbread Pizza-Roma Tomato, Kalamata Olive, Red Onion, Spinach, Mozzarella, Pesto Cream Cheese on Flatbread Points*
- *Vegetable Spring Rolls-Sweet Chili Sauce*
- *Pork Pot Stickers*
- *Deep Fried Crab Rangoon*
- *Southwest Chicken Egg Rolls*
- *Mini Chicken Cordon Bleu Bites*
- *Chicken Empanadas*

\$100 PER 50 PIECES

- *Beer Battered Tequila Lime Shrimp*
- *Bacon Wrapped Shrimp*
- *Italian Marinated Beef Medallions with Bleu Cheese Crumbles*



Cold Hors D' Oeuvres

\$80 PER 50 PIECES

- *Garden Vegetable Pinwheel-Mixed Vegetables, Cream Cheese, Rolled in a Tortilla*
- *Cranberry and Feta Cream Cheese Pinwheels with Scallions*
- *Assorted Tea Sandwiches-Chicken Salad, Egg Salad, Cucumber and Vegetable Cream Cheese on Wheat, Rye and Sourdough*
- *Asian Glazed Chicken Wontons with Scallions and Almonds*

\$90 PER 50 PIECES

- *Tomato Basil Bruschetta with Olive Oil Baguette-Tomato, Basil, Olive Oil, Salt and Pepper on Toasted Olive Oil Crostini*
- *Caprese Flatbread-Roma Tomato, Basil, Mozzarella, Pesto Marinara Cream Cheese on Flatbread Points*
- *Mediterranean Flatbread-Roma Tomato, Kalamata Olive, Red Onion, Spinach, Pesto Feta Cream Cheese on Flatbread Points*

\$100 PER 50 PIECES

- *Chilled Shrimp-Cocktail Sauce*

Dips

\$85 PER 50 PEOPLE

- *French Onion Dip with House Made Potato Chips*
- *Corn Tortilla Chips with House Made Salsa and Guacamole*
- *Roasted Red Pepper Hummus with Pita Points*
- *Spinach Artichoke Dip with Toasted Pita Points*
- *Pretzel Bites with House Made Cheese Sauce*

*Add 8.5% tax and 20% Gratuity
Menu and prices subject to change at any time*



Platter Presentations

FRESH VEGETABLE CRUDITE

with House Made Buttermilk Ranch

\$4.00 Per Person

FRESH SEASONAL FRUIT AND BERRIES

\$6.00 Per Person

IMPORTED AND DOMESTIC CHEESES

with Assorted Gourmet Crackers

\$7.00 Per Person

ITALIAN ANTIPASTI

Capicola, Salami, Prosciutto, Pepperoncini, Fresh Mozzarella, Marinated Olives, Cherry Tomatoes, Marinated Artichoke Hearts

\$10.00 Per Person

*Add 8.5% tax and 20% Gratuity
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Hosted Bar Package

(Beer, Wine, and Liquor)

Scotch, Gin, Bourbon, Vodka, Rum and Tequila

Bud, Bud Light, Coors, Coors Light, Miller Lite, Michelob Ultra, O'Douls, Corona, Blue Moon, 90 Shilling, Odell IPA, Angry Orchard

House Wine is C.K. Mondavi

Chardonnay, Merlot, Cabernet Sauvignon, Pinot Grigio, Moscato, Sauvignon Blanc and White Zinfandel

\$16.00 per Person (1 Hour)

\$21.00 per Person (2 Hours)

\$26.00 per Person (3 Hours)

\$31.00 per Person (4 Hours)

\$6.00 per Person for each Additional Hour

Hosted Bar Package

(Beer and Wine Only)

Bud, Bud Light, Coors, Coors Light, Miller Lite Michelob Ultra, O'Douls, Corona, Blue Moon, 90 Shilling, Odell IPA, Angry Orchard

House Wine is C.K. Mondavi

Chardonnay, Merlot, Cabernet Sauvignon, Pinot Grigio, Moscato, Sauvignon Blanc and White Zinfandel

\$11.00 per Person (1 Hour)

\$16.00 per Person (2 Hours)

\$21.00 per Person (3 Hours)

\$26.00 per Person (4 Hours)

\$5.00 per Person for each Additional Hour

Cash Bar Prices

Domestic Beer - \$4.00 Specialty Beer - \$5.00

Well Drinks - \$5.00 Call Drinks - \$6.00 Premium Drinks - \$7.00 and up

Soft Drinks and Juices - \$3.00

House Wine - \$20.00/Bottle \$5.00/Glass

Keg Beer Prices

Domestic Keg \$375

(Bud, Bud Light, Coors, Coors Light, Miller Lite, Michelob Ultra etc...)

Premium Keg \$450 and up depending on the flavor

(90 Shilling, IPA, Blue Moon, etc...)

Non-Alcoholic Beverages

Coffee, Iced Tea, Lemonade and Water Station \$2.00 per person

Pepsi Products \$3.00 per bottled soda

Orange Juice, Cranberry Juice or Apple Juice \$3.00 per person

\$100.00 Bartender fee per bartender

Add 8.5% tax and 20% gratuity

Menus and Pricing subject to change at any time