



**Grand Junction Convention Center
&
Avalon Theatre**

970-263-5700

| 159 Main Street

| LWilson@GrandJunctionEvents.com

Congratulations on your engagement!

We would love the opportunity to help you plan this special day! Wedding planning can be stressful, but choosing a great reception location can truly make all the difference!

At Avalon Theatre you can treat your guests to a relaxing cocktail reception on our Roof Top Terrace with a breath taking view of the downtown and surrounding mountains. Followed by an elegant reception on our Mezzanine Level complete with a stunning panoramic view of the downtown!

Or venture over to Two Rivers Convention Center for your larger reception needs. With 20 foot high ceilings and elegant chandelier lighting your guests will be more than impressed. The opportunity for pictures in our stunning courtyard and around downtown will create the perfect memories.

Both locations are conveniently located downtown near shopping, hotels and restaurants which makes our location extremely fitting for your guests. Our attentive and excellent staff would be pleased to host your event and help make it a success.

Included you will find our wedding package. If there is something you do not see or if you have any questions, please feel free to inquire.

Congratulations again and happy planning!

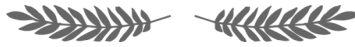
Leslie Wilson

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Packages Include:



Ceremony space at the Historic Avalon Theater* or Two Rivers Convention Center complete with guest seating, sound, and lighting (when applicable)

Reception space with banquet seating, cloth table cloths and napkins, classic table setting, head table, cake table, gift table, Guest Book table, Memory Table, dance floor (size determined by number of guests), and house sound

Mountain Town Coffee TRCC signature coffee and decaf service

Water and Iced Tea Service

Fresh Sliced Fruit Display

Gourmet Cheese Display

Fresh Baked Dinner Rolls and Butter

Chef's Seasonal Vegetable Medley

All food and beverage specified from each package

Standard Centerpiece

Complimentary Cake Cutting

Complimentary bottle of Champagne for the Bride and Groom

Bar set up and service

Security

On site Venue Manager

Emerald Wedding Reception

\$51 inclusive per person

(inclusive of tax and service fee)

All Emerald Wedding Buffet Receptions comes with:

Fresh Sliced Fruit Display
Gourmet Cheese Display
Beverage Service

DINNER BUFFET

All Dinner Buffets come with freshly baked dinner rolls and butter.

Salad Selection (choice of one):

GJCC House Salad

Mixed Greens, Tomato, Cucumber, Pickled Red Onion and Croutons served with GJCC House Vinaigrette and Ranch Dressing

Strawberry Fields Salad (gf)

Mixed Greens, Fresh Strawberries, Pickled Red Onion, Candied Walnuts and Gorgonzola Cheese served with Berry Good Vinaigrette

Cranberry Delight Salad

Mixed Greens, Dried Cranberries, Julienne Carrots, Pickled Red Onion, Asiago Cheese and Croutons served with Honey Mustard Dressing

Entrée Selections (choice of one):

Additional Entrée Selection + \$2 per person

TUSCAN ROASTED PORK LOIN (gf)

Garlic and Herb Roasted Pork Loin medallions topped with Tomato-Basil Bruschetta drizzled with Balsamic Glaze and garnished with Micro Greens

HORSERADISH AND PARMESAN CRUSTED TILAPIA

Tilapia Filet crusted with Horseradish, Parmesan and Panko Breading served over Dijon Cream Sauce

CHICKEN MILANO (gf)

Italian grilled Chicken Breast topped with Roasted Garlic Cream Sauce, Sautéed Cremini Mushrooms and Sun-Dried Tomato

WILD MUSHROOM MARSALA CHICKEN

Lightly dredged sautéed six (6) ounce Chicken Breast topped with Sweet Marsala Sauce filled with assortment of Wild Mushrooms

BEEF BOURGUINON

Red Wine and Mirepoix braised Beef Chuck topped with Rosemary Pan Sauce with roasted Cremini Mushrooms, Pearl Onion and Baby Carrots

Starch Selections (choice of one):

Additional Starch Selection + \$1 per person

Roasted Garlic Mashed Potatoes (v & gf)

Smoked Cheddar Mashed Potatoes (v & gf)

Garlic and Herb Roasted Baby Potatoes (v & gf)

Wild Rice Pilaf (v & gf)

Parmesan Potatoes Au Gratin (v & gf)

Orzo and Parmesan Pilaf (v & gf)

Vegetables Selections (choice of one):

Additional Vegetable Selection + \$1 per person

Sea Salt Roasted Broccoli (v & gf)

Garlic Sautéed Green Beans (v & gf)

Chef's Seasonal Vegetable Medley (v & gf)

Tuscan Squash Medley (v & gf)

Honey Roasted Baby Carrots (v & gf)

Sapphire Wedding Buffet Reception

\$61 inclusive per person

(inclusive of tax and service fee)

All Sapphire Wedding Buffet Reception comes with:

Fresh Sliced Fruit Display
Gourmet Cheese Display
Beverage Service

Cocktail Hour Hors d'oeuvres (choice of three)

One hour of butler passed service

FIRECRACKER CHICKEN MEATBALLS

Chicken Meatball tossed with Sweet, Spicy and Tangy Firecracker Sauce garnished with Sesame Seeds

CRAB STUFFED MUSHROOM (gf)

Cremini Mushroom stuffed with Crab and House Boursin Cheese

VEGETABLE SPRING ROLLS (v)

Vegetable Spring Rolls served with Sweet Chili Sauce

POLENTA SPOON (v & gf)

Creamy Parmesan Polenta served in disposable spoon topped with Goat Cheese, Sun-Dried Tomato and House Arugula Pesto

TOMATO AND BASIL BRUSCHETTA (v)

Tomato, Red Onion, Kalamata Olive, Garlic and Fresh Basil Salad served on top of Fresh Mozzarella Cheese and Garlic Crostini drizzled with Balsamic Glaze

SHRIMP COCKTAIL (gf)

Poached Argentinian Red Shrimp served with Grilled Citrus Cocktail Sauce

DINNER BUFFET

All Dinner Buffets come with freshly baked dinner rolls and butter.

Salad Selection (choice of one):

GJCC House Salad

Mixed Greens, Tomato, Cucumber, Pickled Red Onion and Croutons served with GJCC House Vinaigrette and Ranch Dressing

STRAWBERRY FIELDS SALAD (GF)

Mixed Greens, Fresh Strawberries, Pickled Red Onion, Candied Walnuts and Gorgonzola Cheese served with Berry Good Vinaigrette

CRANBERRY DELIGHT SALAD

Mixed Greens, Dried Cranberries, Julienne Carrots, Pickled Red Onion, Asiago Cheese and Croutons served with Honey Mustard Dressing

Entrée Selections (choice of one):

Additional Entrée Selection + \$3 per person

COLORADO TRI-TIP (gf)

Chef's southwest spin on Santa Maria style Tri-Tip meal southwest spice rubbed grill roasted Sirloin Tri-Tip topped with Pico de Gallo and Queso Fresco

BLACK AND BLEU SIRLOIN

Blackened rubbed grilled Sirloin Steak topped with Gorgonzola Cream Sauce and Crispy Onion Straws

STRAWBERRY SALMON (gf)

Strawberry-Honey glazed Fresh Salmon Filet topped with Strawberry Salsa

PALISADE PEACH PORK CHOP (gf)

Maple brined grilled Pork Chop topped with Palisade Peach Chutney

CHICKEN CORDON BLEU

Chicken Breast stuffed with Black Forest Ham and Gruyere Cheese coated in seasoned Panko Breadcrumbs, then baked to golden brown

Starch Selections (choice of one):

Additional Starch Selection + \$1 per person

Roasted Garlic Mashed Potatoes (v & gf)

Garlic and Herb Roasted Baby Potatoes (v & gf)

Parmesan Potatoes Au Gratin (v & gf)

Smoked Cheddar Mashed Potatoes (v & gf)

Wild Rice Pilaf (v & gf)

Orzo and Parmesan Pilaf (v & gf)

Vegetables Selections (choice of one):

Additional Vegetable Selection + \$1 per person

Sea Salt Roasted Broccoli (v & gf)

Chef's Seasonal Vegetable Medley (v & gf)

Garlic Sautéed Green Beans (v & gf)

Tuscan Squash Medley (v & gf)

Diamond Wedding Buffet Reception

\$66 inclusive per person
(inclusive of tax and service fee)

All Diamond Wedding Buffet Reception comes with:

Fresh Sliced Fruit Display
Farm Fresh Crudité Display
Charcuterie Platter
Beverage Service

Cocktail Hour Hors d'oeuvres (choice of three)

One hour of butler passed service

HONEY BBQ MEATBALLS

Beef and Pork Meatball tossed with Honey BBQ Sauce

MOROCCAN CHICKEN SATAY (gf)

Harissa marinated oven roasted Chicken Skewer served with Citrus and Herb Yogurt Sauce

DEVILS ON HORSEBACK (gf)

Date stuffed with Gorgonzola Cheese wrapped in Applewood Smoked Bacon and baked to perfection

BEEF BULGOGI

Korean marinated Beef Skewer with Bell Pepper and Red Onion garnished with Sesame Seeds and Scallions

CAPRESE BROCHETTE (gf & v)

Cherry Tomato, Fresh Mozzarella and Basil skewer drizzled with Balsamic Glaze

PIMENTO BRUSCHETTA

Housemade Pimento Cheese Spread served on Garlic Crostini topped with Black Pepper Bacon and Smoked Tomato Jam

TUNA POKE SPOON

Ahi Tuna tossed with Jalapeno, Green Onion and Cilantro in Soy and Rice Wine Dressing served in disposable spoon garnished with Sesame Seeds and Micro Greens

BUFFALO DEVEILED EGGS (gf & v)

Hard Boiled Egg filled with blend of Egg Yolk, Mayonnaise, Sour Cream, Hot Sauce and Celery garnished with Gorgonzola Cheese and Scallions

DINNER BUFFET

All Dinner Buffets come with freshly baked dinner rolls and butter.
Salad Selection (choice of one):

GJCC House Salad

Mixed Greens, Tomato, Cucumber, Pickled Red Onion and Croutons served with GJCC House Vinaigrette and Ranch Dressing

STRAWBERRY FIELDS SALAD (GF)

Mixed Greens, Fresh Strawberries, Pickled Red Onion, Candied Walnuts and Gorgonzola Cheese served with Berry Good Vinaigrette

CRANBERRY DELIGHT SALAD

Mixed Greens, Dried Cranberries, Julienne Carrots, Pickled Red Onion, Asiago Cheese and Croutons served with Honey Mustard Dressing

Entrée Selections (choice of one):

Additional Entrée Selection + \$4 per person

HORSERADISH CRUSTED PRIME RIB (gf)

Chef Attended Carving Station of Horseradish, Garlic, Herb and Salt crusted Beef Ribeye served with Rosemary Au Jus, Horsey Sauce and Prepared Horseradish

STEAKHOUSE SIRLOIN

Certified Angus Beef grilled Sirloin Steak served over House Steaksauce topped with Crispy Onion Straws

CHICKEN FLORENTINE (gf)

Pan roasted Airline Chicken Breast served with Spinach and White Wine Cream Sauce

MOZZARELLA STUFFED PORK TENDERLOIN (gf)

Pork Tenderloin stuffed with Fresh Mozzarella, Sun-Dried Tomato, Prosciutto and Garlic served with Arugula-Basil Pesto

TERIYAKI GLAZED SALMON

Pan seared Teriyaki glazed Fresh Salmon Filet topped with Sesame Seeds and Green Onions

Starch Selections (choice of one):

Additional Starch Selection + \$1 per person

Roasted Garlic Mashed Potatoes (v & gf)

Garlic and Herb Roasted Baby Potatoes (v & gf)

Parmesan Potatoes Au Gratin (v & gf)

Smoked Cheddar Mashed Potatoes (v & gf)

Wild Rice Pilaf (v & gf)

Orzo and Parmesan Pilaf (v & gf)

Vegetables Selections (choice of one):

Additional Vegetable Selection + \$1 per person

Sea Salt Roasted Broccoli (v & gf)

Chef's Seasonal Vegetable Medley (v & gf)

Honey Roasted Baby Carrots (v & gf)

Garlic Sautéed Green Beans (v & gf)

Tuscan Squash Medley (v & gf)

Roasted Asparagus (v & gf)

PLATINUM WEDDING PLATED RECEPTION

Platinum Wedding Plated Receptions are only available at Grand Junction Convention Center

All Platinum Plated Receptions come with:

Fresh Sliced Fruit Display

Anti-Pasto Display

Beverage Service

COCKTAIL HOUR HORS D'OEUVRES (CHOICE OF THREE)

One hour of butler passed service

CAJUN SHRIMP AND SAUSAGE SKEWER (gf)

Blackened spice rubbed Shrimp and Andouille Sausage Skewer served with Sriracha Aioli

BACON WRAPPED JALAPENO POPPER

Smoked Cheddar and Cream Cheese stuffed Jalapeno wrapped with bacon and baked to perfection drizzled with Teriyaki Sauce

ITALIAN SAUSAGE STUFFED MUSHROOM (gf)

Cremini Mushroom stuffed with Spicy Italian Sausage topped with Parmesan Cheese

VEGETABLE SAMOSA (v)

Traditional Potato and Green Pea filling with Curry Spices wrapped in Samosa Dough and baked to crispy perfection

SMOKED PAPRIKA ROASTED SHRIMP

Smoked Paprika and Garlic roasted Jumbo Shrimp served with Grilled Citrus Tartar Sauce

PROSCIUTTO WRAPPED ASPARAGUS (gf)

Large Asparagus wrapped with Prosciutto drizzled with Citrus Vinaigrette

WILD MUSHROOM BRUSCHETTA (v)

Sautéed Wild Mushrooms with Thyme deglazed with Sherry Wine served on top of Goat and Cream Cheese Spread, and Garlic Crostini garnished with Micro Greens

POTATO LATKES (v)

Pan seared mini Potato Latkes topped with Crème Fraiche and Chives

PLATED DINNER

All Dinner Buffets come with freshly baked dinner rolls and butter.

SALAD SELECTION (CHOICE OF ONE):

GJCC HOUSE SALAD

Mixed Greens, Tomato, Cucumber, Pickled Red Onion and Croutons served with GJCC House Vinaigrette and Ranch Dressing

STRAWBERRY FIELDS SALAD (GF)

Mixed Greens, Fresh Strawberries, Pickled Red Onion, Candied Walnuts and Gorgonzola Cheese served with Berry Good Vinaigrette

CAESAR SALAD

Crisp Romaine Lettuce topped with shaved Parmesan Cheese and Garlic and Parmesan Croutons served with House Caesar Dressing

WEDGE SALAD

Wedge of crisp Iceberg Lettuce topped with Housemade Bleu Cheese Dressing, Diced Tomato, Bacon Bits and Scallions

PLATED MEAL SELECTIONS (CHOICE OF ONE):

FILET MIGNON

\$75 inclusive per person

Certified Angus Beef grilled six (6) ounce Tenderloin Steak wrapped with Bacon served over Peppercorn Demi-Glace accompanied by Roasted Garlic Mashed Potatoes and Roasted Asparagus

STEAKHOUSE SIRLOIN

\$55 inclusive per person

Certified Angus Beef grilled eight (8) ounce Sirloin Steak served over House Steaksauce topped with Crispy Onion Straws accompanied by Garlic and Herb Roasted Baby Potatoes and Garlic Sautéed Green Beans

PALISADE PEACH PORK CHOP (gf)

\$42 inclusive per person

Maple brined grilled eight (8) ounce Pork Chop topped with Palisade Peach Chutney served over Cranberry Wild Rice Pilaf and Olathe Sweet Corn O'Brien garnished with Micro Greens

HERB CRUSTED SALMON

\$60 inclusive per person

Horseradish, Parmesan and Panko crusted six (6) ounce Fresh Salmon Filet served over Beurre Blanc and Butternut Squash Puree accompanied by Roasted Asparagus garnished with Micro Greens

SURF AND TURF

\$80 inclusive per person

Certified Angus Beef petit four (4) ounce Tenderloin Steak stacked with Housemade pan seared Crab Cake served over Bordelaise Sauce and topped with Cajun Remoulade accompanied by Roasted Garlic Mashed Potatoes and Roasted Asparagus

WILD CHICKEN MARSALA

\$45 inclusive per person

Lightly dredged sautéed six (6) ounce Chicken Breast topped with Sweet Marsala Sauce filled with assortment of Wild Mushrooms served with Rosemary-Garlic Roasted Baby Potatoes and Tuscan Squash Medley

CHAMPAGNE CHICKEN (gf)

\$58 inclusive per person

Pan roasted Airline Chicken Breast served over Champagne Cream Sauce with Crimini Mushrooms, Shallots and Tarragon served over Roasted Garlic Mashed Potatoes and Garlic Sautéed Green Beans