



Wedding Information

The Wedding Pavilion is ideally suited for groups up to 230 people with an expansive view of the Front Range. Our impressive foyer can host ceremonies for as many as 120 guests. Our staff is eager to assist you with the planning of every detail of your special event. We make it our business to ensure your wedding is memorable.

Deposits and Billing

A deposit of 20% of your estimate is required as well as the signed Contract in order to secure a date. This deposit is non-refundable. The balance of the account is due ten days prior to the event. 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 and is also due on the same day of the deposit and signed Contract.

Guarantees

A final count of guests must be submitted 10 days prior to the event date. Your final guest count is your guarantee. Should the number of guests increase within the final ten days, please contact the Food and Beverage Director immediately to ensure that enough food is ordered and prepared. Your final guest count guarantee cannot decrease within the 10 days before the event.

Food and Beverage

Todd Creek Golf Club maintains the exclusive rights to provide any and all food and beverage at its facility with exception of the wedding and/or ceremonial cake. Any food and/or beverages brought into the facility by event organizers or their guests must be approved by the Food and Beverage Director. Additionally, it is our policy to prohibit any leftover food or beverages to be taken from the premises after your event.

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 and adheres to all Colorado State Liquor Laws. Please inform your guests (Bridesmaids and Groomsmen included) under the age of 35 that they will be asked for their identification.

Photography

If you would like the majestic mountain views at Todd Creek as a back drop for your engagement or wedding photos, please inform the Food and Beverage Director to schedule a time when the area is available.

Decorations

Please contact the Food and Beverage Director to arrange a time to decorate for your event. Confetti, glitter, rice and birdseed are not permitted. Flowers are permitted outside at the pavilion and inside for your reception. Artificial flowers petals are not permitted to be scattered outside. Nailing, gluing or poking holes into walls, ceilings, tables, chairs, etc...is not permitted. Please discuss your decoration ideas with the Food and Beverage Director. All decorations must be approved by the Food and Beverage Director.

Attire

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

Bridal Suites

Bridal Suites are available for use before your ceremony. Times will be arranged with the Food and Beverage Director.

Vendor List

Please provide the Food and Beverage Director a list of your selected vendors prior to your event.

Operating Hours

Specific beginning and ending times will be determined for every event at the time of planning according to your needs. Event times are for up to 6 hours. You may add hour(s) for a fee. Inside events must conclude by 12:00am. Outside events must conclude by 10:00pm. If you have a bar for your event, last call will be given forty five minutes before the conclusion of the event.



Wedding Rental Rates

We include the following items in our Rental Rate: Bridal Suites, Champagne Toast, Cutting and Service of Cake, Standard Linen Tablecloths and Linen Napkins, Standard Chair Cover and Sash, China, Flatware, Glassware, Indoor Tables and Indoor Chairs, Room Set-Up and Break Down, Staff, Dance floor, Up to 6 hours Event Time, Tasting of your Menu, Event Coordination

<i>Room Rental</i>	<i>\$5,000 (May-October) \$4,200 (November-April)</i>
<i>Ceremony Site ONLY</i>	<i>\$2,000 with chairs and curtains</i>
<i>Ceremony Site (with Reception in Ballroom/Terrace)</i>	<i>\$1,600 with chairs and curtains</i>
<i>Terrace for Cocktail Hour (With Room Rental)</i>	<i>\$175</i>
<i>Draping in Ballroom</i>	<i>\$300</i>
<i>Bartender</i>	<i>\$100 per bartender</i>
<i>Carver/Pasta Chef</i>	<i>\$100 per chef</i>
<i>Audio Visual Package</i>	<i>\$75</i>
<i>Specialty Colored Linen, Tablecloths or Overlays</i>	<i>\$15 and Up for Each</i>
<i>Specialty Colored Napkins</i>	<i>\$.75 and Up for Each</i>
<i>Mirrors, Votive Candles (2 candles per table)</i>	<i>\$175 total for all tables</i>
<i>Black Lanterns with Candles</i>	<i>\$175 total for all tables</i>
<i>Added hour(s)</i>	<i>\$300</i>

*Prices subject to change at any time
You may get your own vendors for Overlays/Linens
8.5% tax and 20% Service charge added to all rentals*



Wedding Menus



Create Your Own Buffet

Each bride and groom is unique and special. I like to customize your wedding menu based on your wants, likes, needs and budget. Please review the menu suggestions and provide me with what interests you. I will then be able to present you with pricing based on your selections. If you have menu suggestions that are not listed, please let me know. These options are only the beginning of what we are able to do.

*Menus begin at \$28.00 per person for
One Salad, One Starch, One Vegetable, One Entrée, Rolls and Butter.
The price increases if you would like additional selections from any
category.*

*I look forward to customizing a menu that will be perfect for your
wedding day!*



Create Your Own Dinner Buffet

All Dinner Buffets include Fresh Rolls and Butter

Salad Selections

Choice of two dressings-Buttermilk Ranch, Thousand Island, Honey Mustard, Italian, Bleu Cheese, Balsamic Vinaigrette, Raspberry Vinaigrette

Mixed Green Salad with Roma Tomato, Cucumber, Parmesan Cheese and Croutons

Baby Spinach Salad with Chopped Bacon, Red Onion, Bleu Cheese Crumbles and Croutons

Starburst Salad with Mixed Greens with Mandarin Oranges, Cucumber, Strawberries and Toasted Almonds

Classic Caesar Salad with Romaine, Shaved Parmesan and Garlic Croutons

Starch Selections

Buttered Mashed Potatoes with Smoked Gouda and Scallions

Buttered Mashed Potatoes

Roasted Rosemary Red Skin Potatoes

Butter, Garlic, Parmesan Roasted Potatoes

Sweet Potatoes with Cinnamon/Sugar and Marshmallow

Parmesan Risotto

AuGratin Potatoes

Vegetable Selections

Green Bean Almandine

French Onion Flavored Green Beans

Steamed Vegetable Medley

Steamed Broccoli

Roasted Parmesan Broccoli

Grilled Asparagus

Entrée Selections

Chicken Piccata with a Lemon Caper Sauce
Chicken Marsala with Mushrooms and Marsala Wine Sauce
Grilled Chicken Cordon Bleu with Sliced Ham and Melted Swiss Cheese Sauce
Lemon Garlic Chicken
Beef Tender Medallions with a Mushroom Demi Glaze
Beef Tender with Herb Butter
Pork Medallions with Sundried Tomato, Spinach & Caramelized Onion Demi Glaze
Oven Roasted Pork Tips with Apple Onion Brandy Sauce
Brown Sugar Glazed Salmon
Lemon Zest Grilled Salmon
Roasted Salmon with a Strawberry Balsamic Reduction
Lemon Caper Cod
Vegetarian Pasta Alfredo with Fresh Vegetables
Eggplant Parmesan

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



Plated Dinner Selections

Each Dinner Entrée accompanied with a Mixed Green Salad

Rolls and Butter

Chicken Florentine

Pan Seared Chicken Breast on a Bed of Roasted Garlic Sautéed Spinach with White Wine Cream Sauce, Mushroom Risotto and Grilled Asparagus

\$36.00 Per Person

Roasted Vegetable and Eggplant Parmesan Towers

Roasted Squash and Zucchini Stacked between Fried Eggplant, Marinara Sauce, Mozzarella and topped with melted Provolone served with Red Skin Potatoes and Green Beans

\$36.00 Per Person

Grilled Chicken Cordon Bleu

Grilled Chicken Breast with Sliced Ham and Melted Swiss served with Buttered Mashed Potatoes and Grilled Asparagus

\$38.00 Per Person

Lemon Zest Salmon

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

\$40.00 Per Person

Pork Loin with Cranberry Apple Chutney

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

\$40.00 Per Person

Grilled Salmon Oscar

Grilled Salmon, Asparagus Spears and Crab Meat with Hollandaise Sauce served with Lemon Thyme Risotto

\$42.00 Per Person

Steak Medallions

Beef Tender Medallions, Mushroom Demi Glaze, Oven Roasted Potatoes, Steamed Broccoli

\$44.00 Per Person

Steak and Shrimp

Beef Tender with Shrimp Scampi served with Buttered Mashed Potatoes, Green Beans and Pearl Onions

\$46.00 Per Person



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*
- *Spicy Chicken Empanadas*
- *Mini Chicken Cordon Bleu Bites*

\$100 PER 50 PIECES

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

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



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*
- *Tortilla Chips with Homemade 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 Seasonal Vegetable Crudité

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

\$9.00 Per Person

Bridal Suite Lunch/Snacks

Ham and Turkey Sandwiches

\$5.00 Per Person

Fresh Seasonal Fruit and Berries

\$6.00 Per Person

House Made Potato Chips

\$2.00 Per Person

****Please remember you are not permitted to bring in outside food and beverages into the clubhouse. We are happy to customize any snacks, food and/or beverages you would like to have in the bridal suites prior to the ceremony. You are also welcome to dine in the restaurant at any time.***

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



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, Stella Artois

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 \$400

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

Premium Keg \$450 and up depending on the flavor

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

Non-Alcoholic Beverages

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

Unlimited Pepsi Products \$3.00 per person

Cranberry, Orange, 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