



The Hunter

The Venue

Enjoy your 8-Hour Exclusive Venue Rental and Outdoor Market Lit Patio With Abundant Forest Views. Your 6-Hour Event Includes Cross Back Wooden Chairs & Tables For Up To 125 Guests & Your Choice Of Elevated Linen Colors & Textures. Two Flatscreen TVs Are Available For Presentations or Branding Purposes. Planning Is A Breeze With Your Professional Event Planner!

Culinary Experience

Choose From A Full Lunch or Dinner Menu From The Award-Winning Picnic Basket Family of Companies, All Dining Options Are Paired With Highend China | Flatware | & Glassware Rentals, in addition to Non-Alcoholic Beverages. Served By The Full Service Catering Staff.

Entertainment

State of the Art Sound Systems Paired with A Professional DJ Will Keep Your Event Running Smooth. Whether You Are In Need Of A Custom PlayList, Announcements, Mic for the Executives, or Someone To Pump Up The Dance Floor, You're Covered.

Floral & Decor

\$1500 Credit - Choose Your Color Palet or Brand Colors, and The Floral Team Will Bring Your Floral & Decor Vision To Life. Custom Designs Curated By You & Your Planner Will Enhance The Events Look & Feel.

Dessert

\$10 Per Person - Tiers of Cake or A Trendy Dessert Bar, You'll Have Your Mouthwatering Pick. The Talented Bakery Team Will Impress You & Your Guests With Presentation and Taste.

Elevate.



Optional Bar Enhancement

Bar Prices Beginning At:

\$16 per person
Beer and Wine Service

\$23 per person
Beer, Wine, & Full Liquor Bar

\$19.75 per person
Beer, Wine & 2 Signature Cocktails

To Add A Hosted Bar To Your Event:

Admin@firstclasslibations.com

719-352-9425

The Investment

May - October & December

GUESTS	50	75	100	125
Sunday - Thursday	\$15,145	\$17,385	\$19,625	\$21,865

January - April & November

GUESTS	50	75	100	125
Sunday - Thursday	\$14,370	\$16,610	\$18,850	\$21,090

Fun Facts:

\$4475 Due At Contract Signing - Reserves The Venue & Each All-Inclusive Vendor
Monthly Payments Are For Your Convenience & Interest-Free
The Cost To Add Any Additional Guests is \$87 Per Person

Your Elevated Buffet

Appetizers

Choose Three:

Almond Stuffed Dates Wrapped in Bacon

Deviled Eggs:

Classic, Bacon- Jalapeno, Fried Capers & Dill

Crisp Apple Crostini

Baked Brie & Candied Bacon Crostini

Spinach & Artichoke Dip

Mac & Cheese Bites

Cheese & Fruit

Miniature Meatballs

Swedish, Chipotle, Honey Garlic, Spicy Marinara, Sweet & Sour

Crudit e Vegetables with Ranch

Crispy Vegetable Spring Rolls

Salad

Choose One:

Brussels & Kale Salad

Shaved brussels sprouts, baby kale, red onion, carrots, candied walnuts, dried cranberries, goat cheese, apple crisps,

Apple Vinaigrette

*House Salad
with Vinaigrette & Ranch*

Classic Ceasar Salad

Accompaniments

Included:

Includes garlic butter baguettes, coffee, and iced tea or lemonade

Side Dishes

Choose Two:

Haricot Verts (French Green Beans)

Roasted Asparagus

Brussel Sprouts

Gouda Mac & Cheese

Roasted Garlic Mashed Potatoes

Baby Bakers

Wild Rice Pilaf

Seasonal Vegetable Medley

Entree

Choose Two:

Grilled Beef Tri-Tip

With Chimichurri Sauce

Roasted Pork Loin

With Mushroom Bordelaise

Chicken Saltimbocca

Ratatouille Stuffed Portobello Mushroom

Grilled Chicken Breast

With Peach Jalapeno Salsa

Lemon Basil Chicken Breast

Spinach Lasagna