

2025



Mount Vernon Canyon

CLUB

Catering
Menus

Venue Procedures

Catering Contract

A signed contract & deposit must be received to confirm your booking. Following your meeting with the Events & Catering Department to finalize event details such as menu selections & room setup, you will receive a details contract to be signed & returned to MVCC.

Event Details

The menu, final guest count & all other details of your event are to be finalized a minimum of 1 week prior to the date of your event. Increases in count will be accepted until three days prior to your function. Decreases in count will not be accepted. Your bill will reflect the guaranteed number or the actual number of guests in attendance, whichever is greater.

Food & Beverage

All food & beverage must be provided by Mount Vernon Canyon Club. Colorado liquor laws require that the club sell & serve only beer, wine, & liquor purchased by the club from a licensed distributor. This includes any alcoholic beverages brought in during setup and tear down times or in the bridal suites. Members & guests will not be allowed to bring their own alcoholic beverages onto MVCC premises for consumption. MVCC reserves the right to not open or to close down the bar at anytime if any outside alcohol is brought onto club property.

Tax & Service Charge

A 24% service charge & 6.5% tax will be added to all food & beverage. Additional gratuities for superior service are appreciated & at your discretion.

Wedding Ceremonies

A separate setup/rental fee of \$5.00 per wedding chair will be charged when a seated ceremony is held at The Club. Silk flower petals & lit candles will not be allowed for use at outdoor ceremonies or on outdoor tables. Walk through rehearsal times for wedding ceremonies are available at no additional charge & are based on other bookings. Limited to one hour please.

Décor

Mount Vernon Canyon Club does not assume the responsibility for providing, setting up or tearing down any & all decor such as centerpieces, aisle runners, arches/arbors, etc. Also, The Club does not assume the responsibility for the damage or loss of any merchandise or articles left on the premises prior to, during or following an event. All decor, floral & personal items must be removed from the clubhouse immediately following the conclusion of the function. Please, for safety & in consideration of our beautiful environment, no rice, birdseed, glitter, confetti, sparklers, or plastic gemstones on the clubhouse property. Candles must be completely enclosed with no wax dripping on tables or flooring.

All decorations must be pre-approved by an Events and Catering Manager.

Bands

Mount Vernon Canyon Club requires the rental of both the Canyon Room and Main Dining Rooms due to potential noise carryover.

Pricing

Rental Times

9:00 AM-4:00 PM Half price rental

5:30 PM-12:00 AM (set up begins at 4:00pm)

Main Dining Room 220 Max (Main Level)

Evening Rentals

Room Rental/Deposit	May - October/NYE	November - April
Friday & Sunday	\$3,800 \$7000 food minimum	\$1,800
Saturday, Sundays of holiday weekends, & New Years Eve*	\$3,800* \$9000 food minimum	\$2,000
Wednesday & Thursday	\$1,800	\$1,600

Canyon Room 152 Max (Lower Level)

Evening Rentals

Room Rental/Deposit	May - October/NYE	November - April
Friday & Sunday	\$3,300 \$6000 food minimum	\$1,500
Saturday, Sundays of holiday weekends, & New Years Eve*	\$3,300* \$8000 food minimum	\$1,700
Wednesday & Thursday	\$1,600	\$1,400

Aspen Room \$1000
100 Max Capacity

Boardroom \$500
32 Max Capacity

Deposit-All events require a non-refundable deposit and no function will be considered definite until the deposit fee is received and contract is signed.

Pricing

Both Rooms

Rental Times

9:00 AM-4:00 PM Half price rental

5:30 PM-12:00 AM (set up begins at 4:00pm)

240 capacity max (Only Wedding Scheduled)

Evening Rentals

Room Rental/Deposit	May - October/NYE	November - April
Friday & Sunday	\$6,700 \$9,000 food minimum	\$3,300 \$7,000 food minimum
Saturday, Sundays of holiday weekends & New Years Eve *	\$7,100* \$15,000 food minimum	\$3,700 \$9,000 food minimum
Wednesday & Thursday	\$3,300	\$3,000

Deposit-All events require a non-refundable deposit and no function will be considered definite until the deposit fee is received and contract is signed.

Brunch Buffet

Pricing includes: A choice of two salads (or one served salad), choice of two breakfast meats, freshly baked rolls, coffee, decaffeinated coffee, hot tea, & iced tea

SALADS (CHOICE OF 2)

\$44

- *House Salad carrots, tomatoes & cucumbers with choice of two dressings
- *Loaded Fingerling Potato Salad
- *Watermelon Salad feta, tomatoes, shaved red onion and mint vinaigrette
- *Cous Cous Salad peas, roasted beets, Castelvetrano olives, feta, & chimichurri
- *Shaved Fennel Salad fennel, spinach, blueberries, pickled red onion with citrus vinaigrette dressing

INCLUSIONS

- Chilled Orange & Cranberry Juices
- *Fresh Fruit
- Assorted Croissants & Sweet Rolls
- *Maple Cured Bacon & Sausage
- *Home Fried Potatoes
- *Seasonal Fresh Vegetable Selection
- *Rice Pilaf
- *Scrambled Eggs with Cheddar Cheese and Chives
- *Chicken Oscar -OR- Seared Chicken with Sundried Tomato Cream

BREAKFAST ENHANCEMENTS

PRICED PER PERSON

Chorizo Frittata	\$5	Waffle Station	\$8
Sub Eggs Benedict	\$6	*Omelet Station	\$9 + \$75 Attendant fee
Add Eggs Benedict	\$56	*Carved Roast Round of Beef -OR- Baked Ham	\$7 + \$75 Attendant fee

Buffets are served to parties of 50 people or more.
An additional fee of \$150 will apply to buffets with less than 50 people.

*Denotes item is Gluten Free

Prices are subject to 24% service charge & 6.5% sales tax.
Menu items & prices are subject to change.

Reception Displays

Reception displays are served & continually refreshed up to 1 hour.
Prices are per person.

***FRUIT & CHEESE MONTAGE \$12**

Assorted imported & domestic cheeses served with crackers, arranged sliced melon, & seasonal berries

***FRESH VEGETABLE CRUDITÉ \$8**

Fresh vegetables with creamy ranch for dipping

***FRESH FRUIT DISPLAY \$9**

Sliced melons, seasonal berries, & grapes

***CHARCUTERIE BOARD \$18**

Pickled vegetables, cured meats, compotes, assorted cheeses, breads, crackers, oil & vinegars

***ANTIPASTO DISPLAY \$17**

Prosciutto, Genoa salami, Capicola, Kalamata & oil cured olives, marinated grilled artichoke hearts, marinated mushrooms, roasted red peppers, lemon rosemary grilled zucchini, fresh baby mozzarella, shaved parmesan served with assorted crackers & baguettes

***BRUSCHETTA BAR \$9**

Assorted wafers, toasts, & baguettes served with a variety of colorful bruschetta toppings: caprese bruschetta, roasted red pepper & Kalamata olive tapenade, sundried tomato & artichoke relish

PUFF PASTRY WRAPPED BRIE \$100/wheel

serves 20

Whole wheel of brie wrapped in puff pastry served with orange apple marmalade

***CHIP & DIP PRESENTATION \$9**

Guacamole, pico de gallo, French onion & queso dips, tortilla, & potato chips

***Denotes item is Gluten Free**

Prices are subject to 24% service charge & 6.5% sales tax.

Menu items & prices are subject to change.

Hors D'Oeuvres

COLD HORS D'OEUVRES

\$235 per 50 piece order

- *Tomato Gazpacho "Shooters" with goat cheese toast
- *Compressed Melon Skewer with lemon, orange, fennel, & chile de arbol
- *Grand Marnier Cream Cheese Stuffed Strawberries
- Shaved Beef Tenderloin served on garlic crostini with horseradish cream
- *Caprese Skewers with buffalo mozzarella, roma tomato & fresh basil
- *Assorted Deviled Eggs: 1. pickled celery fresno pepper, bacon
2. smoked salmon, caper, 3. Castelvetro olive, macerated apple
- *Fruit and Cheese Skewers
- *Mini Ahi Tuna Tacos with avocado, fresno chili, micro basil
- *Iced Large Shrimp cocktail sauce, lemon
- Brie, Olive Tapenade Crostini brie, olive tapenade, on baguette
- Crudo "Shooters" scallop, mango, lime, shallots, garlic, chile de arbol
- *Petite Vegetable Crudité Cup with ranch dip

HOT HORS D'OEUVRES

\$285 per 50 piece order

- Tomato Soup With Mini Grilled Cheese
- Aroncini & Smoked Gouda Croquette deep fried rice and gouda cheese
- Petite Chile Rellenos diced green chiles and cheddar cheese
- *Bacon Wrapped Scallops
- Coconut Fried Shrimp served with papaya chutney
- Dungeness Crab Cake with corn aioli, & pea tendrils
- *Thai Shrimp with red curry, peanuts, & green onion
- Thai Chicken with red curry, peanuts, & green onion
- Mini Fish and Chips
- Mushroom Crostini duxelles, juniper oil and radish
- \$450 per 50 pieces***
- Kobe Chuck Sliders with aged cheddar & tomato bacon jam

Available buffet style or butler passed. No additional labor fees apply.

50 pieces per order required.

Prices are subject to 24% service charge & 6.5% sales tax.

Menu items & prices are subject to change

Lunch Buffet

Pricing includes: A choice of two salads (or one served salad), one starch, one vegetable, two entree choices, freshly baked rolls, coffee, decaffeinated coffee, hot tea, & iced tea

\$47

SALADS (CHOICE OF 2)

- *House Salad carrots, tomatoes & cucumbers with choice of two dressings
 - *Cous Cous Salad peas, beets, olives, feta, and chimichurri
 - *Watermelon Salad feta, tomatoes, shaved red onion and mint vinaigrette
 - *Shaved Fennel Salad fennel, spinach, blueberries, pickled red onion with citrus vinaigrette dressing
 - Udon Noodle Salad- scallions, julienne carrots, shitake mushroom, Napa cabbage & spicy sesame vinaigrette
-

STARCH (CHOOSE 1)

- *Rice pilaf
 - Adult macaroni and cheese
 - *Rosemary roasted red bliss potatoes
 - *Roasted garlic mashed potatoes
-

VEGETABLE

- *Chef's seasonal Bistro vegetable medley
-

ENTRÉE (CHOICE OF 2)

- *Grilled Chicken with citrus "salad" & beurre blanc
- *Smoked Chicken with red potatoes, zucchini & citrus demi
- *Grilled Beef salsa verde confit garlic & rosé butter
- *Atlantic Salmon with roasted tomato and fennel "relish"
- *Roasted Pork Loin with Dijon mustard cream sauce with fried Brussels sprouts and mustard seed caviar

Buffets are served to parties of 50 people or more.
An additional fee of \$150 will apply to buffets with less than 50 people.

***Denotes item is Gluten Free**

Prices are subject to 24% service charge & 6.5% sales tax.

Menu items & prices are subject to change.

Plated Dinner

Pricing includes one salad, two meat entrée choices, one vegetarian option, freshly baked rolls with butter, coffee, decaffeinated coffee, hot tea, & iced tea

Entrée designation required per each guest and place setting

SALADS (CHOOSE 1)

- ***House Salad** field greens topped with shredded carrots, sliced radishes, cucumbers & cherry tomatoes. Choice of two dressings: creamy ranch, bleu cheese, balsamic vinaigrette, raspberry vinaigrette, or Italian
- ***Strawberry Spinach** baby spinach, candied pecans, strawberries, raisins, & shaved red onion served with raspberry vinaigrette
- ***Grilled Napa Cabbage Salad** arugula, pistachio, fresh raspberries & poppy seed vinaigrette
- ***Mixed Greens Salad** mixed greens, bleu cheese crumbles, granny smith apples, pecans & maple vinaigrette dressing
- ***Butter Lettuce Salad** butter lettuce, grilled squash, cucumber & bacon vinaigrette

ENTRÉE SELECTION (CHOICE OF 2 MEAT & 1 VEGETARIAN OPTION)

- ***Roasted Vegetable Risotto** fennel, carrots, parsnip & cremini mushrooms **\$39**
- Israeli Cous Cous** confit pearl onion, red pepper, cremini mushrooms, & red wine gastrique **\$39**
- ***Smoked Seasonal Vegetables** mashed parsnip & poblano cream sauce **\$39**
- ***Chicken Scallopini** lemon beurre blanc, confit tomatoes, parmesan mashed potatoes & asparagus **\$44**
- Chicken Katsu** tomato concasse, jasmine rice, & tomato miso coulis **\$44**
- ***Chicken Vesuvio** Red bird chicken, peas, white wine lemon sauce & fingerling potatoes **\$44**
- ***Grilled Pork Chop** grilled pork chop, calvados demi glace, cider braised greens with bacon & apple, served with mashed potatoes **\$46**
- Pistachio Crusted Salmon** pan seared Atlantic salmon, pistachio compound butter served with warm orzo salad **\$52**
- ***Butter Poached Salmon** Atlantic salmon, cauliflower "risotto" & hazelnut cream sauce **\$54**
- ***Baked Alaskan Halibut** saffron risotto, confit tomatoes & basil oil **\$56**
- ***Braised Beef Short Rib** boneless short rib, aged white cheddar grits, blackberry demi, baby carrots, & asparagus **\$57**
- ***Bacon Wrapped Filet** bacon wrapped 8 oz. Filet Mignon, with demi glace, mashed potatoes & carrot wrapped asparagus **\$61**
- Duet Plate Beef Filet & Prawns** served with confit garlic fingerling potatoes & sauce nantua **\$67**

*Denotes item is Gluten Free

Kid's Menu - available upon request \$25 Dessert menu - available upon request

Colorado Inspired Plated Menu

Pricing includes one salad, two meat entrée choices, one vegetarian option, freshly baked rolls with butter, coffee, decaffeinated coffee, hot tea, & iced tea

Entrée designation required per each guest and place setting

SALADS (CHOOSE 1)

***Elotes Salad** grilled corn, chili lime mayo, arugula, cotija, jalapeno, red pepper, Bermuda onion

Grilled Peach Panzanella Palisade peaches, raspberries, grilled ciabatta, arugula, Bermuda onion & mascarpone cheese

***Rocky Ford Cantaloupe Salad** cucumber, cantaloupe, Bermuda onion, feta, pepitas, mizuna, & lime vinaigrette

ENTRÉE SELECTION (CHOICE OF 2, INQUIRE FOR VEGETARIAN OPTIONS)

***Colorado Red Bird Chicken** poblano sauce, Olathe corn relish, goat cheese
chipotle potatoes, micro greens **\$46**

***Bison Short Rib** griddled hatch green chili & corn cake, guajillo chili glaze,
fresno chili **\$58**

***Grilled Beef Tenderloin** salsa de chili rojo, three sisters- corn, beans, squash **\$58**

Pan Fried Rocky Mountain Trout rice pilaf, green been almondine, chipotle
raspberry jam, pinon nut **\$46**

***Alamosa Bass** tomato consume, Olathe corn relish, quinoa salad **\$48**

***Grilled Pork Chop** Palisade peach chutney, griddled hatch green chili,
corn cake, & arugula **\$48**

Seasonal items will be substituted with a similar product when not available

*Denotes item is Gluten Free

Prices are subject to 24% service charge & 6.5% sales tax.

Menu items & prices are subject to change.

Dinner Buffet

Pricing includes: freshly baked rolls with butter, two salads (or one served salad), one vegetable selection, one starch selection, two entrée selections, coffee, decaffeinated coffee, hot tea, & iced tea

\$60

SALADS (CHOICE OF 2)

- ***House** field greens topped with shredded carrots, sliced radishes, cucumbers & cherry tomatoes. Choice of two dressings: creamy ranch, balsamic vinaigrette, bleu cheese, raspberry vinaigrette, or Italian
- ***Strawberry Spinach** baby spinach, candied pecans, strawberries, raisins, feta & shaved red onion served with raspberry vinaigrette
- ***MVCC Cobb** romaine lettuce, pomodoraccio tomatoes, bleu cheese, red onion, olives, avocado, torn crouton served with buttermilk dressing
- ***Mixed Greens** mixed greens, bleu cheese crumbles, granny smith apples, pecans & maple vinaigrette dressing
- ***Rainbow Salad** Radicchio, spinach, blueberries, heirloom cherry tomato, served with strawberry vinaigrette
- ***Italian** mixed greens, pepperoni, pepperoncini, black olives, & mozzarella cheese served with Italian vinaigrette
- Panzanella** sourdough bread pieces, tomato, red onion, capers, & basil tossed with a white balsamic vinaigrette
- ***Roasted Beet** red & golden beets, pepitas, goat cheese, spinach & arugula served with balsamic vinaigrette

STARCHES (CHOOSE 1)

- | | |
|---|---------------------------|
| *Oven Roasted Red Bliss Potatoes | *Garlic Mashed Potatoes |
| *Au Gratin Potatoes | *Rice Pilaf |
| *Butternut Squash & Arugula Risotto | *Grilled Parmesan Polenta |
| *Maple Roasted Sweet Potato Hash | Israeli Cous Cous |
| Orecchiette Pasta with Sausage & Butternut Squash | |

VEGETABLES (CHOOSE 1)

- | | |
|--|-----------------------------|
| *Spaghetti Squash with Fried Brussels Sprout | *Green Beans Almondine |
| *Asparagus & Red Peppers | *Bistro Seasonal Vegetables |
| *Haricot Vert, Pancetta, Carrots, & Parsnips | |

Buffets are served to parties of 50 people or more.
An additional fee of \$150 will apply to buffets with less than 50 people.

*Denotes item is Gluten Free

Dinner Buffet

Pricing includes: freshly baked rolls with butter, two salads (or one served salad), one vegetable selection, one starch selection, two entrée selections, coffee, decaffeinated coffee, hot tea, & iced tea

ENTRÉES

(CHOICE OF 2)

CHICKEN

- Chicken Marsala sautéed chicken with wild mushroom marsala sauce
- *Chicken Picatta sautéed chicken with lemon caper sauce
- *Chicken Scallopini tomato confit relish with lemon beurre blanc
- *Thai Chicken frenched chicken breast, sweet chili glaze, roasted peanuts & cilantro
- *Poulet A L'Orange chicken thighs, orange segments, demi, & roasted shallots

BEEF

- *Steak Au Poivre sliced beef medallions with brandy peppercorn sauce
- *Braised Beef Short Rib served with chipotle-blackberry demi glaze
- *Chili Rubbed Flat Iron chimichurri sauce, pickled red onion & corn shoots
- *Grilled Beef Medallions served with salsa de chili rojo, corn, beans & squash

PORK

- Roasted Pork Loin with Fat Tire whole grain mustard emulsion & fried Brussels sprouts & mustard seed caviar
- *5 Spice Pork Loin with cabbage, soy reduction & schezwan peppercorns
- *Figgly Piggy grilled pork tenderloin, spiced fig glaze, & orange supreme
- *Grilled Pork Chop onion soubise & cocoa nibs

SEAFOOD

- *Salmon Filet topped with soffrito & vodka castlevetrano olive puree
- *Pan Seared Halibut with sauce choron
- *Salted Cod lightly cured cod, cucumber olive tapenade with spinach cream
- Pistachio Crusted Salmon Atlantic salmon filet with pistachio compound butter
beurre blanc

Children ages 3-11 are half price

All buffets are served for a maximum of 2 hours. Per health code, any additional food cannot leave the premises.

*Denotes item is Gluten Free

Chef's Action Stations

Action Stations can be added to your event in addition to a buffet.
Inquire about hosting only individual stations. Prices are per person

***CHEF'S SALAD BAR \$11**

Enjoy a classic Caesar, Chopped Salad or create your own.
Choose from an array of fresh ingredients & dressings.

***MASHED POTATO BAR \$11**

Select from Yukon Gold Mash Potatoes, Whipped Sweet Potatoes or
Gingered Sweet Potatoes. Then choose your toppings: bacon, roasted
garlic, blue cheese, green onion, marshmallow, coconut, & more.

MAC & CHEESE STATION \$14

Chef attendant required

Finished to order with your choice of rock shrimp, grilled chicken, bacon, broccoli, butter-
nut squash, zucchini, parmesan, mushrooms, onions, & spinach.

***CARVING STATIONS**

Carved by a chef and served with appropriate condiments and silver dollar rolls.

Roast Pork Loin serves 25 **\$225**

Honey Glazed Ham serves 25 **\$175**

Roasted Turkey Breast serves 25 **\$205**

Roasted Beef Top Round serves 50 **\$300**

Prime Rib serves 25 **\$575**

GOURMET DESSERT DISPLAY \$15

Gourmet display of cookies, petit fours, seasonal tarts and cakes.

Stations (except desserts) are chef attended for up to 2 hours. Minimum group size
of 25 required for all action stations. Prices based per person.

Chef attendant fee is \$100.00 per chef

***Denotes item is Gluten Free**

Prices are subject to 24% service charge & 6.5% sales tax.

Menu items & prices are subject to change.

Late Night Apps

Fried chicken Sliders	\$350 per 50 pieces
Cheeseburger Sliders	\$450 per 50 pieces
Puff Pastry Wrapped Brie	\$100 per wheel/serves 20
Jalapeno Poppers	\$285 per 50 pieces
Cheese stuffed Jumbo Pretzels	\$400 per 50 pieces
Chip & Dip Display	\$9 per person
Pizza (cheese or pepperoni)	\$40 per whole pizza
Gourmet Mac & Cheese	\$175 per full pan, serves 35
Brownies	\$30 per dozen
Cookies	\$30 per dozen

Non-Alcoholic Beverages

Apple Cider & Hot Chocolate Station served with cinnamon sticks, crushed peppermint, whipped cream, caramel, chocolate syrup, marshmallows, & chocolate shavings \$11

Lemonade & Tea Station served with a variety of fresh fruits, herbs & flavored syrups \$9

Mocktail Bar choice of 5 signature handmade mocktails, created with fresh juices, gourmet sodas, & elegant garnishes \$14 (\$200 bartender fee required)

All pricing is per person for the duration of the event.
Please inquire about any other specialty items or beverage stations.

Prices are subject to 24% service charge & 6.5% sales tax.
Menu items & prices are subject to change.

Bar Options

A bartender fee of \$400 will apply to all bars .

One bartender provided per every 80 guests. Bar service available for five hours maximum.

HOSTED BAR BASED ON CONSUMPTION

Premium Brand Mixed Drinks	\$11
Call Brand Mixed Drinks	\$10
House Wine	\$9
Seltzers	\$8
Imported Beer /Microbrew Beer	\$7
Domestic Beer	\$6
Soft Drinks	\$4

6.5% Tax & 24% Service Charge Apply

BAR PACKAGES PRICED PER PERSON 21 & UP

All packages include unlimited bottled beer, house wines, seltzers, sodas & juices.
Optional 1/2 glass champagne toast or wine pour with dinner include with all packages
hosted 3 hours or more, bartender fee also waived!
Minimum purchase of 3 hours is required for bar packages.

<u>CALL</u>	<u>PREMIUM</u>	<u>BEER&WINE</u>
First Hour \$25	First Hour \$27	First Hour \$23
Second Hour \$13	Second Hour \$14	Second Hour \$11
Third Hour \$12	Third Hour \$13	Third Hour \$10
Fourth Hour \$11	Fourth Hour \$12	Fourth Hour \$9
Fifth Hour \$10	Fifth Hour \$11	Fifth Hour \$8

Non-Alcoholic Package \$16
unlimited for guests ages 4-20

Prices inclusive of tax & service charge

As a house policy, for your protection and ours, we do not pour shots.

Per Colorado State Law no outside alcohol is allowed on premise.
MVCC reserves the right to not open or close down the bar at anytime if any outside alcohol
is brought onto club property.

Menu items & prices are subject to change.

House Brands

Specialty beer, wine, and liquor available upon request.

BEER

Domestic Beers Coors Banquet • Coors Light • Bud Light • Budweiser • Coors Edge

Imported Beers/Microwbrews Dos Equis • Odell's IPA • Odell's 90 Schilling
• Blue Moon • Stella Artois • Fat Tire • Deschutes Fresh Squeezed IPA

Seltzers White Claw

WINE & CHAMPAGNE

House Wine Chardonnay • Sauvignon Blanc • Pinot Grigio •

Moscato • Merlot • Cabernet Sauvignon • Pinot Noir • **\$30** per bottle

Non-Alcoholic Sparkling Cider **\$17** per bottle

Champagne Punch **\$65** per gallon

Non-Alcoholic Punch **\$35** per gallon

House Champagne **\$30** per bottle

Domaine Ste. Michelle Brut **\$45** per bottle

La Marca Prosecco **\$50** per bottle

LIQUOR & SPIRITS

Call Tito's • Jack Daniels • Jameson • Seagram's 7 • Tanqueray • Bacardi •
Captain Morgan • Malibu • Cuervo Gold • Dewar's

Premium Grey Goose • Hendrix • Crown Royal • Makers Mark •
The Glenlivet • Don Julio • Baileys Irish Cream • Disaronno

CASH BAR

Premium Brand Mixed Drinks	\$12	Call Brand Mixed Drinks	\$11
House Wine	\$10	Imported Beer /Microbrew Beer	\$9
Domestic Beer	\$8	Soft Drinks	\$4

As a house policy, for your protection and ours, we do not pour shots.

Bar service available for 5 hours maximum.

Per Colorado State Law no outside alcohol is allowed on premise.

MVCC reserves the right to not open or close down the bar at anytime if any

Bar Options

A bartender fee of \$400 will apply to all bars .

One bartender provided per every 80 guests. Bar service available for five hours maximum.

PREMIUM BAR PACKAGE-UPGRADED WINE

PRICED PER PERSON 21 & UP

All packages include unlimited bottled beer, *upgraded wines*, sodas & juices. Optional 1/2 glass champagne toast or wine pour with dinner include with all packages hosted 3 hours or more, bartender fee also waived!

First Hour	\$29
Second Hour	\$15
Third Hour	\$14
Fourth Hour	\$13
Fifth Hour	\$12

Prices inclusive of tax & service charge

Upgraded wines:

*Included in upgraded premium package or available to purchase by the bottle

Wines are subject to change due to availability

Clos Du Bois Russian River, Chardonnay, California	\$45
White Haven Sauvignon Blanc, Marlborough, New Zealand	\$45
Silas Pinot Noir, Willamette Valley, Washington	\$50
The Daou Cabernet, Paso Robles, California	\$48
Terrazas Altos Malbec, Mendoza, Argentina	\$41

Prices are subject to 24% service charge & 6.5% sales tax

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Per Colorado State Law no outside alcohol is allowed on premise. MVCC reserves the right to not open or close down the bar at anytime if any outside alcohol is brought onto club property.

Menu items & prices are subject to change.

Cakes and Desserts

Wedding cakes, specialty cakes, cupcakes and specialty desserts can be brought in from a licensed bakery. We will charge a \$2.00 per person cake/dessert fee.

If you work with our preferred bakery, this fee is waived.

PREFERRED BAKERY

Elegant Bakery
3278 S. Wadsworth Blvd., Unit 3
Lakewood, CO 80227
303.322.7708
elegantbakery.com

AVAILABLE FROM MVCC:

GOURMET DESSERT DISPLAY \$15

Gourmet display of cookies, petit fours, seasonal tarts and mini desserts

CUPCAKES

minimum of 12 cupcakes per flavor

Regular \$4.50 each

Yellow, White, Chocolate, Marble, Almond, Lemon, and Confetti,

Filled \$5.00 each

Fillings:

Almond, Raspberry, Lemon, Chocolate Mousse, Strawberry, and Bavarian Cream

Icing:

White Buttercream, Ivory Buttercream, Chocolate Buttercream, and Non-Dairy Whipped

Gluten Free \$5.00 each

DIPPED STRAWBERRIES

Plain - \$4.50 each

Tuxedo- \$6.00 each

Bridal- \$6.00 each

Prices are subject to 24% service charge & 6.5% sales tax.

Menu items & prices are subject to change.