



TABLE MOUNTAIN INN

Hotel @ Restaurant @ Catering @ Golden, CO



OFFSITE WEDDING CATERING GUIDE

1310 Washington Avenue, Golden, CO 80401 - TableMountainInn.com - 303.277.9898



WEDDING PACKAGE & CATERING MENUS

Welcome to Table Mountain Inn, where the spirit of the West, the splendor of the mountains & old fashioned warm hospitality combine to form an extraordinary Golden, Colorado boutique hotel. In the following pages, you will find information about the following...

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Food & Beverage Minimums

The food & beverage minimum at Table Mountain Inn varies due to event site & number of people attending the event. The minimum requirements do not include a 22% taxable service fee & applicable tax. When guest counts do not exceed 20 people, an additional service charge may apply for buffet meals.

Guaranteed Count

Please inform your Sales Manager of the number of guests attending your event no later than seventy-two (72) hours prior to the event. After that time, the guest count may increase, but it cannot decrease. If the guaranteed number is not provided, the estimated attendance on the contract will become the guarantee.

Food & Beverage Policies

Currently a 22% service charge plus applicable sales tax is required for all room, food & beverage functions. The State of Colorado regulates the sale & service of alcoholic beverages. Table Mountain Inn is responsible for the administration of these regulations. It is Table Mountain Inn's policy to serve alcoholic beverages only to those patrons 21 years of age & older. We will refuse service to any guest without proper identification. We reserve the right to refuse service of alcoholic beverages to anyone.

Allergies and Dietary Restrictions

Please inform your Sales Manager of any known allergies or dietary restrictions that you are aware of. Table Mountain Inn can accommodate most special requests. If you are not aware of all allergies or dietary restrictions prior to the event, Table Mountain Inn will accommodate any last minute requests as best they can. In the rare case that requests cannot be executed due to the severity of the restriction, your Sales Manager will work with you to offer an alternative food & beverage option for your guest(s).

HAVE QUESTIONS?

CONTACT ASHLEY VESS-ZIMMERMAN

CERTIFIED WEDDING PLANNER + DIRECTOR OF SALES AND CATERING

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APPETIZERS

APPETIZER STATIONS

SOUTHWESTERN STREET TACO STATION - \$11 PER PERSON *(minimum of 20 people)*

Served With Beef Barbacoa, Pork Carnitas, Roasted Shredded Chicken, Shredded Lettuce, Diced Tomatoes, Shredded Cheese, Pico De Gallo, Cilantro, Diced Onions, Diced Fresh Jalapeños & Corn Tortillas

FAJITA STATION - \$18 PER PERSON *(minimum of 20 People)*

Beef & Chicken Fajita Strips, Grilled Onions & Peppers, Hand Mashed Guacamole, Pico De Gallo, Cilantro, Diced Onions, Diced Fresh Jalapeños, Sour Cream, Shredded Cheese, Salsa & Warm Flour Tortillas

CARVED ROASTED PRIME RIB - \$350

Served with Rolls and Horseradish Sauce (serves up to 35 people, includes carving attendant)

CARVED BROWN SUGAR GLAZED HAM - \$250

Served with Rolls & Honey Mustard (serves up to 35 people, includes carving attendant)

CARVED TURKEY BREAST WITH ROLLS & ORANGE MARMALADE - \$250

Served with Rolls & Cranberry Relish (serves up to 35 people, includes carving attendant)

CARVED CERTIFIED ANGUS TOP ROUND - \$300

Served with Rolls, Caramelized Onion Au-Jus & Horseradish Sauce (serves up to 35 people, includes carving attendant)

DISPLAY TRAYS

VEGETABLE CRUDITÉS - \$4 PER PERSON

Assortment of Fresh Vegetables, Chipotle Ranch Dipping Sauce, Indian Flat Bread & Gourmet Cracker Display

SEASONAL FRUIT DISPLAY - \$4 PER PERSON

WARM ROASTED PEPPER QUESO - \$5 PER PERSON

Served with Fresh Baguette Bread, Indian Flat Bread, Tri-Colored Chips & House Made Salsa
Add on Guacamole- \$4 per person

DOMESTIC & IMPORTED CHEESE DISPLAY - \$7 PER PERSON

Assortment of Imported & Domestic Cheeses served with Indian Flatbread & Gourmet Cracker Display

BAKED BRIE - \$8 PER PERSON

Baked Brie in a Puff Pastry topped with Jalapeno Pepper Jelly & Slivered Almonds served with a Cracker Display

ANTIPASTO PLATTER - \$9 PER PERSON

Assortment of Cured Meats, Domestic & Imported Cheeses & Pickled Vegetables, Indian Flat Bread & Gourmet Cracker Display

SMOKED SALMON DISPLAY - \$11 PER PERSON

Smoked Salmon with Roasted Corn Relish, Pico De Gallo, Chipotle Cream Cheese, Indian Flat Bread & Cracker Display

APPETIZERS

HOT APPETIZERS

BUFFALO CHICKEN SKEWERS - \$18 PER DOZEN

Chicken Breast Tossed in Table Mountain Inn's Own Wing Sauce & Grilled
Served with Chipotle Ranch Dipping Sauce

QUESADILLAS - \$18 PER DOZEN

Cheese **OR** Chicken Grilled Inside a Flour Tortilla with Monterey Jack & Queso Fresco Cheese

EMPANADAS - \$22 PER DOZEN

Puff Pastry with **Beef OR Chicken**, Chilies, Cheese, Black Beans & Corn
Served with Chipotle Ranch Dipping Sauce

CHILI RELLENO WONTONS - \$24 PER DOZEN

Green Chilies, Monterey Jack Cheese in a Crispy Wonton

CRAB STUFFED MUSHROOMS - \$27 PER DOZEN

Giant Mushrooms Stuffed with Crab Meat & Baked

JALAPENO POPPERS - \$22 PER DOZEN

Breaded Jalapenos Stuffed with Spicy Cheese
Served with Chipotle Ranch Dipping Sauce

COCONUT CRUSTED SHRIMP SKEWERS - \$40 PER DOZEN

Shrimp coated in Coconut & served Golden Brown

COLD APPETIZERS

HOMEMADE CHIMAYÓ CHIPS & FRESH SALSA - \$4 PER PERSON

Add on Table Mountain Inn's Famous Guacamole for \$4 Per Person

CHICKEN TORTILLA ROLLS - \$15 PER DOZEN

Sliced Tortilla Filled with Chicken, Avocado, Tomato, Lettuce & Herb Cream Cheese

SOUTHWESTERN DEVEILED EGGS - \$15 PER DOZEN

Eggs Stuffed with Herb Cream Cheese

FRUIT SKEWERS - \$18 PER DOZEN

Served with a Yogurt Dipping Sauce

SMOKED SALMON MOUSSE - \$22 PER DOZEN

Served on a Cucumber Round with Fresh Jalapeño

SHRIMP COCKTAIL - \$36 PER DOZEN

Jumbo Shrimp served with Traditional Cocktail Sauce

BUILD YOUR OWN DINNER BUFFET

BUILD YOUR OWN DINNER BUFFET - \$33 PER PERSON

SERVED WITH GREEN CHILI CORNBREAD MUFFINS, ICED TEA, COFFEE & HOT TEA

Minimum of 20 people for all dinner buffets

SALADS - CHOOSE TWO

(Add an additional salad for \$3 per person)

- ❖ Mixed Field Green Salad
- ❖ Spinach Salad with Goat Cheese Crumbles, Strawberries & Candied Nuts
- ❖ Southwestern Caesar Salad
- ❖ Iceberg with Sliced Fresh Tomatoes & Bleu Cheese Crumbles

ENTREES - CHOOSE TWO

(Add an additional entree for \$6 per person)

- ❖ Barbecue Chicken
- ❖ Herb Roasted Chicken
- ❖ Chicken Breast with a Beurre Blanc Sauce
- ❖ Sliced Sirloin with a Dried Cherry Sauce
- ❖ Vegetable Enchilada Casserole
- ❖ Spinach Mushroom & Tomato Lasagna
- ❖ Barbecue Pork Ribs
- ❖ Pork Carnitas Roulade
- ❖ Chicken Enchiladas

PREMIUM ENTREES – additional \$5 per person

- ❖ Grilled Flank Steak with a Dried Cherry Sauce
- ❖ Grilled Salmon with a Beurre Blanc Butter Sauce

SIDE DISHES - CHOOSE TWO

(Add an additional side dish for \$4 per person)

- ❖ Roasted Red Potatoes
- ❖ Sour Cream + Chive Mashed Potatoes
- ❖ Roasted Corn + Lime Rice
- ❖ Baked Mac 'n Cheese
- ❖ Refried Navajo Black Beans
- ❖ Cheese Enchiladas
- ❖ Grilled Seasonal Vegetables
- ❖ Brown Sugar Glazed Carrots

FOR THE KIDS

SPECIAL BUFFET PRICING IS OFFERED FOR CHILDREN: CHILDREN AGES 6 THROUGH 12 WILL BE CHARGED 50% OF THE BUFFET PRICE. CHILDREN AGES 5 & UNDER MAY VISIT THE BUFFET AT NO CHARGE.

INDIVIDUAL KIDS MEALS - \$8 PER PERSON

Select one kid's meal for all children

- ❖ Chicken Tenders with French Fries & a Fresh Baked Cookie
- ❖ Macaroni & Cheese with French Fries & a Fresh Baked Cookie

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DINNER BUFFETS

SERVED WITH GREEN CHILI CORNBREAD MUFFINS, ICED TEA, COFFEE & HOT TEA

Minimum of 20 people for all dinner buffets

BREAKFAST AFTER SUNDOWN - \$30 PER PERSON

Crispy Fried Chicken, Golden Brown Waffles served with Honey butter + Maple Syrup, Scrambled Eggs topped with Cheddar Cheese, Santa Fe Potatoes, Sliced Seasonal Fruit & your choice of **Oatmeal OR Grits**

Add cheese to your grits for an additional \$1 per person

VERACRUZ - \$33 PER PERSON

Mixed Field Green Salad served with Jalapeño Honey Vinaigrette & Chipotle Ranch Dressings, Gemelli Pasta Salad with Oven Dried Tomatoes, Black Olives and Cabernet Oregano Dressing, Sour Cream + Chive Mashed Potatoes, Grilled Seasonal Vegetables, Roasted Corn + Lime Rice, Grilled Chicken with a Buerre Blanc Sauce & Roasted Sirloin of Beef with Au Jus

RIO RANCHO BARBECUE - \$33 PER PERSON

Mixed Field Green Salad served with Jalapeño Honey Vinaigrette & Chipotle Ranch Dressings, Chicken Breasts with Chipotle Barbecue Sauce, Mesa Barbecue Pork Ribs, Spicy Smoked Sausage, Grilled Seasonal Vegetables & Sour Cream + Chive Mashed Potatoes

KACHINA FAJITA - \$34 PER PERSON

Chimayó Chips & Salsa, Southwestern Caesar Salad with Chimayó Croutons and Asiago Cheese, Beef & Chicken Fajita Strips, Cheese Enchiladas, Grilled Onions & Peppers, Warm Flour Tortillas, Refried Navajo Black Beans, Roasted Corn + Lime Rice & Fajita Condiments: Fresh Guacamole, Pico De Gallo, Sour Cream, Salsa, Shredded Cheese

SONORAN - \$38 PER PERSON

Mixed Field Green Salad served with Jalapeño Honey Vinaigrette & Chipotle Ranch Dressings, Grilled Seasonal Vegetables, Roasted Red Potatoes, Grilled Flank Steak with Dried Cherry Sauce & Grilled Salmon with Beurre Blanc Sauce

MOJAVE - \$40 PER PERSON

Mixed Field Green Salad served with Jalapeño Honey Vinaigrette & Chipotle Ranch Dressings, Southwestern Caesar Salad with Chimayó Croutons and Asiago Cheese, Chicken Tortilla Soup, Grilled Seasonal Vegetables, Roasted Corn + Lime Rice, Grilled Salmon in a Beurre Blanc Sauce, Brown Sugar Glazed Ham OR Carved Turkey Breast

✦ *Chef Carved Prime Rib may be substituted for Roasted Turkey for an additional \$6 per person*

✦ *Chef Carved Prime Rib may be added to any buffet for an additional \$9 per person*

JALISCO - \$42 PER PERSON

Mixed Field Green Salad served with Jalapeño Honey Vinaigrette & Chipotle Ranch Dressings, Southwestern Caesar Salad with Chimayó Croutons and Asiago Cheese, Fresh Melon and Prosciutto, Sour Cream + Chive Mashed Potatoes, Rice Pilaf, Grilled Seasonal Vegetables, Herb Roasted Chicken, Rocky Mountain River Trout with a Lemon Butter Sauce, Chef Carved Top Round of Beef with Horseradish Cream and Au Jus

DESSERTS BEVERAGES AUDIO VISUAL

DESSERTS

PRICED PER PERSON

- ❖ Carrot Cake with a Cream Cheese Frosting - \$6
- ❖ Seasonal Cheese Cake with Fresh Berries - \$6
- ❖ Warm Chocolate Bourbon Bread Pudding
Drizzled with Caramel Sauce - \$6
- ❖ Triple Chocolate Cake - \$6
- ❖ Chef's Assorted Dessert tray - \$7
- ❖ Cookie & Brownie Tray - \$4
- ❖ Sliced Seasonal Fruit - \$4
- ❖ Seasonal Whole Fruit - \$4
- ❖ Chocolate Strawberries (3 per order) - \$6

BEVERAGES A LA CARTE

- ❖ Silver Canyon Coffee - \$28 per gallon
- ❖ Silver Canyon Decaf Coffee - \$28 per gallon
- ❖ Assorted Hot Teas - \$15 per gallon
- ❖ Fresh Brewed Iced Tea - \$25 per gallon
- ❖ Iced Lemonade - \$25 per gallon
- ❖ Assortment of Juices - \$24 per ½ gallon
- ❖ Assorted Sodas - \$2 each
- ❖ Bottled Water - \$2 each
- ❖ Sparkling Water - \$4 each
- ❖ Energy Drinks - \$4 each

AUDIO VISUAL

- ❖ Wireless Microphone - \$100
Additional Microphone - \$50
- ❖ PA Sound System - \$200
- ❖ Mixer with "Y" Cable - \$50
- ❖ Computer Speakers - \$25
- ❖ Flat Screen with DVD - \$100
- ❖ Extension Cords - \$10
- ❖ Power Strips - \$15
- ❖ Dance Floor - \$250
- ❖ *Wireless Internet N/C*
- ❖ *Pandora One Radio N/C*
- ❖ *iPod Connection N/C*

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