

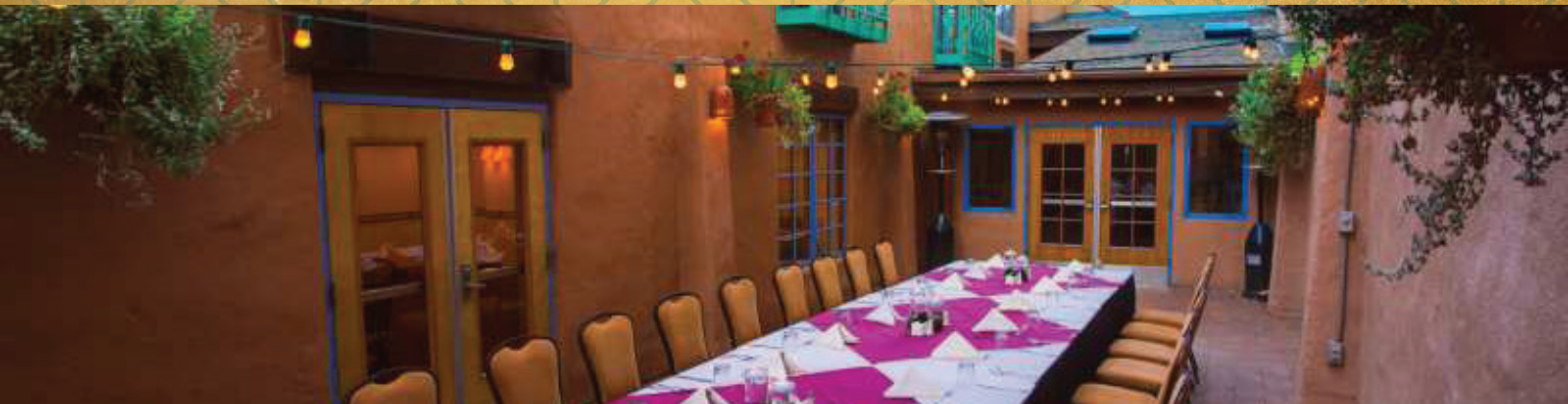


TABLE MOUNTAIN INN
Hotel @ Restaurant @ Catering @ Golden, CO

Wedding Packages

**CONTACT SALES: 303-216-8012
OR SALES@TABLEMOUNTAININN.COM**

TABLE MOUNTAIN INN



Weddings with Table Mountain Inn

**MAKE YOUR DREAMS COME TRUE WITH
SOUTHWESTERN HOSPITALITY & CHARM**

Say “I Do” on the sunny Kokopelli Patio and enjoy dinner and dancing in either of our two spacious ballrooms. Table Mountain Inn offers 5,000 square feet of flexible space for beautifully crafted weddings, rehearsals, receptions and more for your treasured family and friends, in charming historic Golden Colorado.

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CATERING GUIDELINES

ALLERGIES AND DIETARY RESTRICTIONS

Please inform your Sales Manager of any known allergies or dietary restrictions. 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 we 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 and beverage option for your guest(s).

FOOD AND BEVERAGE MINIMUMS

The food and beverage minimum at Table Mountain Inn varies based on event site, number of people and seasonality. The minimum requirements indicated in your contract do not include a 23% taxable service fee for onsite events. When guest counts do not exceed 20 people, an additional service charge may apply for buffet meals.

FOOD AND BEVERAGE POLICIES

We are committed to preparing our menus with the focus on environmental and socially-responsible grown products. To maintain this focus please note that some products on our sustainable menu offerings may change on short notice based on seasonal and regional availability.

To stay true to our collaborative efforts to be environmentally sustainable, we will substitute appropriate alternatives as necessary.

Table Mountain Inn is the sole provider of all food and beverage served in the banquet facilities.

There will be a two-hour time limit on all buffets to uphold our food safety guidelines. No outside food is allowed with the exception of professional wedding cakes. Leftover food and beverage cannot be removed from the premises. Currently a 23% service charge plus applicable sales tax is required for all food and beverage functions held on property. The State of Colorado regulates the sale and 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 and older. We will refuse service to any guest without proper identification. We reserve the right to refuse service of alcoholic beverages to anyone. Food purchased may not be removed from the premises as per Colorado Health Department regulations.

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.

WEDDING PLANNER PACKAGES



WEDDING PACKAGES

TURQUOISE \$149/GUEST

3 Butler Passed Hors d'Oeuvres
2-Course Plated Dinner OR Dinner Buffet
4 Hours Open Bar (Premium Bar Package)
Complimentary Champagne Toast



GOLD PACKAGE \$129/GUEST

3 Butler Passed Hors d'Oeuvres
2-Course Plated Dinner OR Dinner Buffet
2 Hours Open Bar (Select Bar Package)
Complimentary Champagne Toast



SILVER PACKAGE \$89/GUEST

3 Butler Passed Hors d'Oeuvres
2-Course Plated Dinner OR Dinner Buffet
Cash Bar

INCLUDED WITH ALL OF OUR WEDDING PACKAGES:

Waived Bartender Fee

Complimentary Champagne Toast

All banquet tables, chairs, tableware, glassware, barware, bars, and linens (basic colors/non specialty items)

All event staff

Set up, breakdown and clean-up of the event space (excluding décor)

Event timeline and floor plan

Priced per guest. Minimums may apply.

All food & beverage is subject to taxable service fee and sales tax. 50% discount for vendors and kids up to 10 years old.

Vendors must be included in the final guest count.

AUDIO VISUAL



BASIC AV PACKAGE

LCD Projector Package - \$200
(Includes LCD, 72" Screen and A/V Table with Power)

ADDITIONAL AV

72" Screen and A/V Table with Power - \$100
Flip Chart and Easel (standard paper) - \$50
 Additional Flip Chart Pad - \$35
Flip Chart with 3M Pre-Stick Pad - \$100
Additional Pre-Stick Flip Chart Pad - \$75
 Speakerphone - \$100
 Each Wireless Microphone - \$100
 Additional Microphone - \$50
 White Board and Markers - \$50
 PA Sound System - \$200
 Mixer and "Y" Cable - \$100
 Computer Speakers - \$25
 Flat Screen with DVD - \$100
 Wall Wash Lights (Set of 4)- \$150
 Extension Cords - \$10
Power Grid (Day 1) - 2-25 people: \$45
Power Grid (Day 1) - 26+ people: \$75
Power Grid Subsequent days - \$25
 Dance Floor - \$250
 Podium - No Charge
 Wireless Internet - No Charge
iPod/Audio Device Connection - No Charge

POST WEDDING BRUNCH



PER PERSON

Includes Coffee, Tea and Choice of Juices

BREAKFAST BURRITO* - \$25

Local Chorizo, Breakfast Potatoes, Scrambled Eggs, Cheddar Mix, Flour Tortilla, Pork Green Chili, Sour Cream

24HR FRENCH TOAST - \$25

Grand Marnier Soaked French Toast, Berry Compote, Seasonal Whipped Mascarpone, Candied Pecans

CATTLEMAN'S BREAKFAST* - \$25

Scrambled Cheddar Eggs, Santa Fe Potatoes, Applewood Smoked Bacon or Breakfast Links

FRITTATA* - \$25

Two Fresh-Baked Frittatas, Asparagus, Santa Fe Potatoes, Cholula Hollandaise
Choice of: Ham, Pepper, Cheddar Mix and Onions or Spinach, Mushrooms and Swiss Cheese

FOR THE GROUP

BREAKFAST BURRITOS* - \$20 PER PERSON

Includes: Non-Alcoholic Beverage

Chorizo, Breakfast Potatoes, Scrambled Eggs, Cheddar Jack Cheese, Flour Tortilla, Pork Green Chile, Sour Cream

ADD-ON

BRUNCH BAR - \$55 PER PERSON

2 Hour Open Bar | \$35 Per Person or 4 Hour Open Bar

Bar Includes: Bloody Marys, Bloody Marias, Mimosas and House Margaritas

Mimosa and Margarita Flavors: Mango | Peach | Orange

Bloody Garnishes: Pepperoncini, Olives, Celery Hearts, Shrimp Ceviche, Lemon and Limes Wedges, House-Made Pickles, Snake Bites, Sweet and Spicy Bacon

*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.

WEDDING DAY SNACK PACKS



Let our culinary team create a snack pack for your wedding party on your special day to help you stay nourished and energized to keep up with all the festivities!

SNACK PACKS - \$75

**Each Snack Pack feeds 5-7 people. We Recommend ordering one for each party.*

Each Snack Pack Includes

Kale and Quinoa Salad | Cucumbers, Carrots, Tomatoes, Mango,
Goat Cheese with House-Made Cilantro Vinaigrette

Choice of Sandwiches (2)

Jamón | Ham, Salami, Soppressata, Cheddar, Chipotle Crema, Avocado, Tomato, Ciabatta
Portobella | Red Lentil Hummus, Charred Red Pepper, Cotija, Spinach, Tomato,
Harvest Grain Turkey | Bacon, Avocado, Pear, Brie, Naan
Baja Chicken Salad Sandwich | Mango, Celery, Onion, Lettuce, Tomato, Croissant

SALTY, SWEET AND SUSTAINABLE

Included with every Pack

Soft Baked Cookies | Flourless Chocolate Torte | Warm Pretzels | Fruit Salad |
House-Made Granola | Protein Bars | Whole Wheat Toast with Smashed Avocado

Included Beverages

Water (Sparkling and Flavored upon request), Assorted Juices, Tea, Coffee

BRIDAL SUITE BOOZE ADD-ON - \$100

2 Bottles Aria Estate Brut Sparkling Wine | Half Gallon Orange Juice |
Choice of 1 Case Corona Seltzer or Coors Light

**Talk with your Sales Rep to gear these packs for a more breakfast-oriented display.*

HORS D'OEUVRES DISPLAY



CHOOSE THREE

Steak Tartar* | Grilled Flatbread, Creamy Horseradish

Chili Lime Lobster Salad | Avocado, Plantain Tostones*

Smoked Chicken Salad | Cucumber, Pineapple, Cilantro

Seared Sliced Flank Steak* | Heirloom Cherry Tomato, Chipotle Crema, Sweet Potato Chips

Chipotle Honey Chicken Satay | Pineapple Salsa and Sweet BBQ Sauce

Lump Crab Cake | Sauce Louis

Coconut Shrimp | Chili Lime Sauce

Sweet Corn Empanadas | Red Bell Pepper, Goat Cheese, Cilantro, Lime Crema

Beef and Pork Albondigas | Strawberry Chipotle Jam, Shaved Jalapeños

Crispy Pork Belly | Chili Watermelon Glaze, Pickled Watermelon Rind

Snake Bites | Lime Cream Cheese, Red Pepper Ranch

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PLATED DINNER



CHOICE OF SOUP OR SALAD (2)

TMI Caesar Salad | Romaine, Parmesan, Charred Corn, Cilantro, Crouton

Charred Corn Salad | Arugula, Frisée, Pepper, Onion, Cherry Tomato, Black Bean, Cilantro Vinaigrette

Pork Green Chili | Lime Crema

Vegan Tomato Soup | Extra Virgin Olive Oil, Basil

CHOICE OF ENTRÉES (3)

Pinion Half Chicken | Golden Beets, Oyster Mushrooms, Apples, Cherry Piñon Sauce, Mustard Crust

Grilled Ribeye* | Sour Cream Mashed Potatoes, Asparagus, Cilantro Lime Butter

Chicken Enchiladas | Vegan Red Sauce, Cilantro Lime Rice, Ranch-Style Beans, Crema, Pico

Blackened Rocky Mountain Trout | Esquite, Bacon, Asparagus

Mole Braised Pork Shank | Calabaza Puree, Shaved Brussels, Roasted Cauliflower

Stuffed Portobello | Quinoa, Roasted Squash, Shaved Brussels Sprouts, Carrot Puree

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DESSERT



PLATED | \$8

GREEK YOGURT CHEESECAKE

Pistachio Strawberry Crumble

FLOURLESS CHILI CHOCOLATE TORTE

Mango, Ganache, Whipped Creme

CINNAMON ROLL BREAD PUDDING

Peach Compote, Bourbon Anglaise,
Whipped Creme

BUTTERMILK PIE

Strawberry Rhubarb Compote

KEY LIME PIE

Whipped Crème, Lime Zest

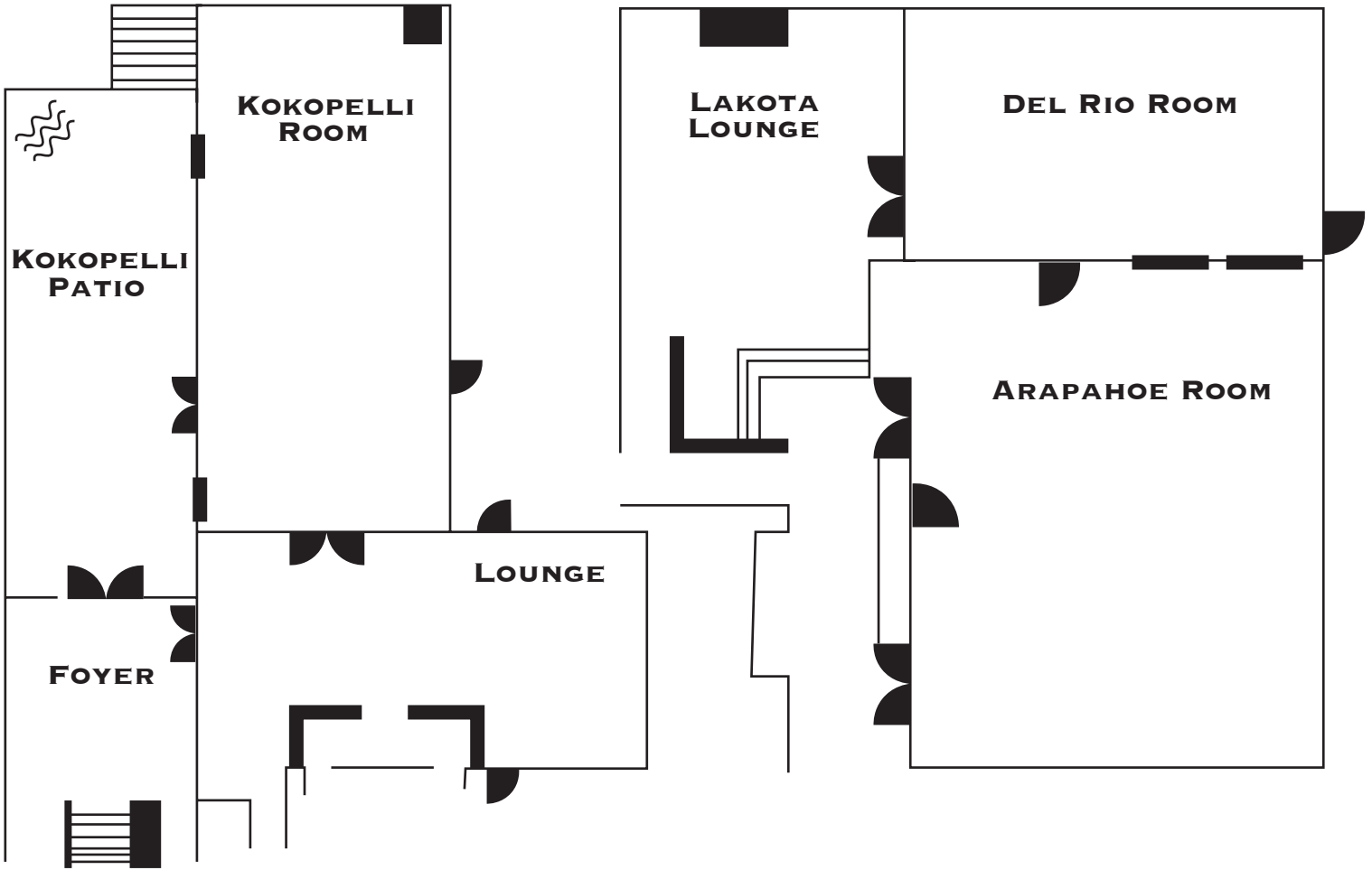
VEGAN AVOCADO MOUSSE

Pistachio, Strawberries

EVENT SPACE

KOKOPELLI ROOM

ARAPAHOE & DEL RIO ROOMS



ROOM	WXH (FEET)	SQUARE FEET	CONFRENCE	U-SHAPE	HOLLOW SHAPE	CLASSROOM	THEATRE	ROUNDS
KOKOPELLI	21 x 54	1134	30	32	40	40	120	80
ARAPAHOE	25 x 38	950	30	40	48	60	120	80
DEL RIO	32 x 12	384	25	20	25	20	60	48
DEL RIO & ARAPAHOE	32 x 57	1518						150