



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

Rehearsal Dinner Packages

Photo: Stephanie Mathena Photography





Rehearsal Packages

ALL PACKAGES INCLUDE:

Choice of Dinner Buffet or Plated Dinner

Event Space Rental Included

Chairs & Tables

Centerpieces

Linens & Napkins

Champagne Toast

Waived Bartender Fee

Clear Creek

\$79 PER PERSON

Choice of Dinner Buffet

Includes One Alcoholic Beverage per Person

\$10 for Each Additional Drink (Host)

or Cash bar Available

Lookout Mountain

\$99 PER PERSON

Choice of Plated or Buffet Dinner

Includes a 2-Hour Essential Open Bar

Upgrade to our Local Bar at

+\$4 Per Person



Appetizers & Hors D'oeuvres

[CHOOSE TWO]

CHIPOTLE HONEY CHICKEN GF/DF

Pineapple Salsa and Sweet BBQ Sauce

ELOTE STYLE QUESO DIP GF

Crispy Tortillas and Flatbread

LUMP CRAB CAKE DF

Sauce Louis

ROCK SHRIMP CEVICHE GF/DF

Fresno Chilis, Charred Corn, Cucumbers, Cilantro

SNAKE BITES GF

Roasted Jalapeños, Lime Cream Cheese, Bacon, Red Pepper Ranch

BEEF EMPANADAS

Caramelized Onions, Mushrooms, Potatoes Served with Red Pepper Puree

BURRATA

Mango Mostarda, Prosciutto, Baguette

SWEET CORN EMPANADAS

Red Bell Pepper, Goat Cheese, Cilantro, Lime Crema

CHICKEN DRUMS GF/DF

Red Pepper Jam



Plated Starters

[CHOOSE TWO]

CAESAR SALAD

Romaine, House-Made Crouton, Parmesan Cheese, Cilantro, Charred Corn

CHARRED CORN AND ARUGULA SALAD GF/DF

Red Bell Peppers, Red Onions, Black Beans, Jalapeño Vinaigrette

KALE SALAD GF

Chili Honey Glaze, Cilantro Vinaigrette, Roasted Red Bell Peppers, Mango,
Goat Cheese, Cherry Tomatoes, Candied Pecans

PORK GREEN CHILI GF

Lime Crema

CHICKEN TORTILLA SOUP GF

Crispy Tortilla Strips, Avocado, Charred Corn

VEGETARIAN POZOLE GF

Cilantro, Radish, Jalapeño



Plated Entrées

[CHOOSE TWO]

ALL DINNERS INCLUDE COFFEE,
ICED OR HOT TEA AND SOFT DRINKS

GRILLED 14OZ RIBEYE GF

Whipped Potatoes, Asparagus, Chipotle Butter, Sherry Wine Root Vegetables

ROASTED MUSHROOM AND KALE RELLENOS GF

Vegan Red Sauce, Cilantro Lime Rice, Ranch-Style Beans, Crema, Pico de Gallo

VERLASSO SALMON GF

Chipotle Glaze, Quelites, Borracho Beans, Smoked Bacon

CHIPOTLE ROASTED CAULIFLOWER GF/VG

Garbanzo Bean, Tomato Coconut Stew, Bell Peppers, Kale, Golden Beet Slaw,
Spiced Pepitas, Lime Crema

PORK ADOVADO GF

Butternut Squash Aprepas, Cabbage, Pineapple Salsa, Lime



Buffet Selections

**ALL BUFFETS INCLUDE COFFEE,
ICED OR HOT TEA AND SOFT DRINKS**

SOUP AND SALAD (CHOOSE TWO)

Chicken Tortilla Soup GF

Pork Green Chili GF

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

Baby Chard and Kale Salad GF | Heirloom Tomatoes, Charred Radicchio, Stone Fruit,
Goat Cheese, Candied Pecan, Chipotle Honey Vinaigrette

ENTRÉES (CHOOSE TWO)

Barbacoa Braised Short Ribs GF | Seared Greens, Parsnip Puree

Birria Chicken GF/DF | Pan Jus, Roasted Pearl Onions and Radish

Chipotle Glazed Salmon GF | Quelites, Green Lentils

Al Pastor Marinated Pork Loin GF | Grilled Pineapple, Carmelized Onions

STARCH AND VEGETABLE (CHOOSE TWO)

Cilantro, Lime and Charred Corn Rice GF/DF

Russet Mashed Potatoes with Sour Cream GF

Roasted Asparagus and Baby Carrots GF/DF

Roasted Brussels Sprouts, Golden Beets, Goat Cheese, Spiced Pecans, Smashed Fingerling with Garlic and Morata Chilies GF

VEGETARIAN ENTRÉE OPTIONS (CHOOSE ONE)

Mushroom and Kale Rellenos GF | Vegan Red Sauce, Pico de Gallo

Stuffed Bell Peppers GF/DF | Quinoa, Butternut Squash, Braised Tomatoes



Bar Packages

HOSTED BAR PACKAGE WITH DEDICATED 2-HOUR BARTENDER

WINES

Angeline Chardonnay
Kim Crawford Sauvignon Blanc
Folonari Pinot Grigio
Stellina Prosecco
Benziger Cab
Murphy-Goode Pinot Noir
Santa Julia Malbec

BEERS

Coors Light
Coors Banquet
Dos Equis Lager
Breckenridge Brewery Avalanche
Lagunitas IPA
Left Hand Brewing Colorful Colorado
Onda Tequila Seltzer

COCKTAILS

1800 Silver Tequila
1800 Reposado Tequila
Matsulam Rum
Breckenridge Vodka
Breckenridge Gin
Jack Daniels Whiskey
Tincup Whiskey

LOCAL BAR PACKAGE (ADDITIONAL \$4 PER PERSON) WITH DEDICATED 2-HOUR BARTENDER

WINES

Kim Crawford Sauvignon Blanc
Folonari Pinot Grigio
BR Cohn Cabernet Sauvignon
Erath "Resplendent" Pinot Noir
Aria Brut

BEERS

Coors Light
Coors Banquet
Golden City Brewery, Clear Creek
Gold
Golden City Brewery, Evolution IPA
New Terrain, Suntrip
New Terrain, Pillow Drops
Onda Tequila Seltzer

COCKTAILS

Suerte Blanco Tequila
Dano's Dangerous Tequila Reposado
Montanya Rum
Family Jones Vodka
Tin Cup Whiskey
Golden Moon Gin
Gunfighter American Bourbon
Double Cask



Enhancements & Upgrades

WEDDING CEREMONY PACKAGE \$500

TABLE BEVERAGE SERVICE \$7 PER GUEST

Choice of Dinner Buffet or Plated Dinner

White Ceremony Chairs

Ceremony Arch

Reset Fee Included

Day of Coordinator

One Night Complimentary Suite

DESSERT STATION CHOICE OF FOUR | \$8 PER GUEST

GREEK YOGURT CHEESECAKE

FLOURLESS CHILI CHOCOLATE TORTE

KEY LIME PIE

TIRAMISU

CHURROS AND HORCHATA

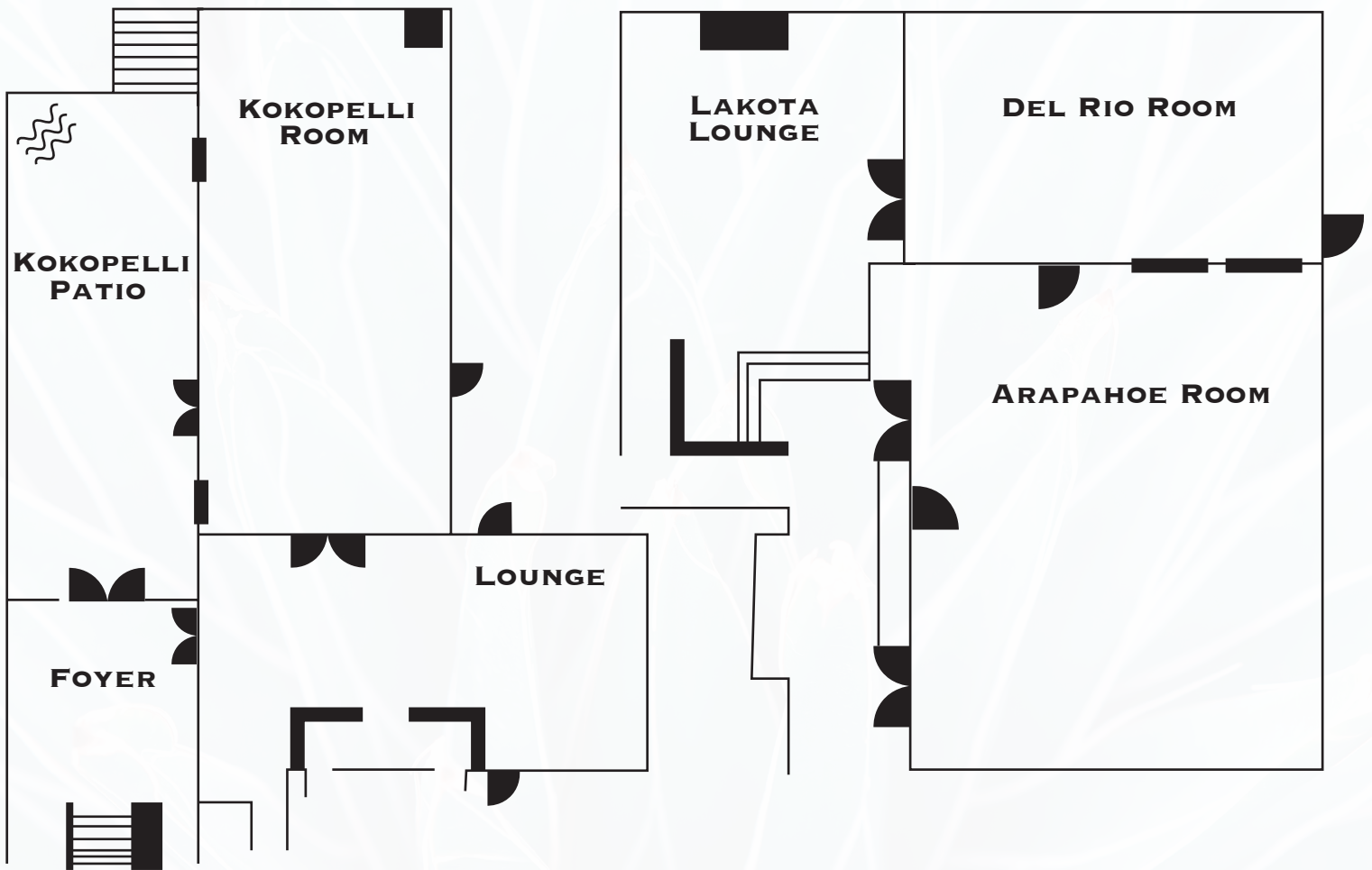
VEGAN AVOCADO MOUSSE



Event Space

KOPELLI ROOM

ARAPAHOE & DEL RIO ROOMS



ROOM	WXH (FEET)	SQUARE FEET	CONFERENCE	U-SHAPE	HOLLOW SHAPE	CLASSROOM	THEATRE	ROUNDS
KOPELLI	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



Guidelines & Recommendations

ALLERGIES & 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 & beverage option for your guest(s).

FOOD & BEVERAGE MINIMUMS

The food & 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 on-site events.

FOOD & BEVERAGE POLICIES

Table Mountain Inn is the sole provider of all food & beverage served in our banquet facilities. No outside food is allowed with the exception of professionally provided wedding cakes. Leftover food & beverage cannot be removed from the premises. A taxable 23% service charge is required for all food & beverage functions held on property. 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.

Food purchased may not be removed from the premises as per Colorado Health Department regulations.

Hosted or Cash Bar Service. Hosted Bar Charges are based on actual consumption. Food order must accompany beverage service. All beverages consumed on premise must be provided by Table Mountain Inn. Colorado Law prohibits the sale of alcohol to any intoxicated person or those under the age of 21. Guests may be asked to present valid identification.

Menu and pricing are subject to change. Please add a taxable 23% service charges and 7.5% sales tax to all prices.

MINIMUM/MAXIMUM ATTENDANCE & GUARANTEED COUNT

Table Mountain Inn has a minimum of 20 attendees and a maximum of 120 attendees and requires at least three weeks' notice to book any packages. Please inform your Sales Manager of the number of guests attending your event no later than seven (7) days prior to the event. After that time, the guest count may increase, but it cannot decrease.