



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

Wedding and Rehearsal Packages

Photo: Stephanie Mathena Photography





Packages

ALL PACKAGES INCLUDE:

Event Space Rental Included
Chairs & Tables
Centerpieces
Table Linens, Glassware & Napkins
Champagne Toast
Waived Bartender Fee

Clear Creek

\$79 PER PERSON

2 Stationed Hors D'oeuvres
Dinner Buffet
One Alcoholic Beverage Per Person
\$10 for Each Additional Drink (Host)
or Cash Bar Available

Lookout Mountain

\$99 PER PERSON

2 Stationed Hors D'oeuvres
2 Course Plated Dinner OR Dinner Buffet
2-Hour Essential Open Bar
\$10 for Each Additional Drink (Host)
or Cash bar Available

Eldorado

\$139 PER PERSON

3 Stationed Hors d'Oeuvres
2 Course Plated Dinner OR Dinner Buffet
Chef's Mini Dessert Display
4 Hours Essential Open Bar (Select Bar Package)



Appetizers & Hors D'oeuvres

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

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

**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

ROASTED SALMON GF

Adobo Marinade, Young Garbanzo Beans, Snap Peas, Polenta, Plantain Butter, Pineapple Salsa

AL PASTOR ROASTED CAULIFLOWER GF/VG

Aji Verde, Jalapeno Pineapple Jam, Queso Fresco, Pickled Red Onions, Jalapenos

PORK SHANK ADOVADO GF

Butternut Squash Aprepas, Caramelized Mushrooms, 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 with Golden Beets, Goat Cheese and Spiced Pecans GF

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
Naonis Prosecco
Substance Cabernet Sauvignon
Murphy-Goode Pinot Noir
Santa Julia Malbec

BEERS

Coors Light
Coors Banquet
Dos Equis Lager
Breckenridge Brewery Avalanche
Lagunitas IPA
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 \$750

Choice of Dinner Buffet or Plated Dinner

Ceremony Chairs

Ceremony Arch

Reset Fee Included

One Night Complimentary Suite

DESSERT STATION CHOICE OF FOUR | \$10 PER GUEST

GREEK YOGURT CHEESECAKE

FLOURLESS CHILI CHOCOLATE TORTE

KEY LIME PIE

TIRAMISU

CHURROS AND HORCHATA

VEGAN AVOCADO MOUSSE



Post Wedding Brunch

CONTINENTAL | \$14

Whole Fruits, Mini Danish, Breakfast Bread, Butters and Jams

CLEAR CREEK BUFFET | \$24

CHOICE OF STYLE OF EGGS (1)

Cheddar Scramble* | Cheddar and Monterey Jack Cheese, Chives

Denver Scramble* | Diced Ham, Onions, Peppers, Cheddar and Monterey Jack Cheese

Golden Scramble* | Roasted Mushrooms, Spinach, Swiss Cheese

CHOICE OF BREAKFAST PROTEINS (2)

Applewood Smoked Bacon, Breakfast Links, Chorizo Patties,

Grilled Black Forest Ham, Chicken Apple Sausage

INCLUDES:

Breakfast Breads, Mini Danish, Sliced Fruits, Santa Fe Potatoes,

Butter and Jams, House-Made Granola

ADD-ON: BRUNCH BAR

2 HOUR OPEN BAR | \$35 PER PERSON

4 HOUR OPEN BAR | \$55 PER PERSON

BAR INCLUDES:

Bloody Marys, Bloody Marias, Mimosas and House Margaritas

MIMOSA AND MARGARITA FLAVORS:

Mango, Peach and Orange

BLOODY GARNISHES:

Pepperoncini, Olives, Celery Hearts, Shrimp Ceviche, Lemon and Limes Wedges,

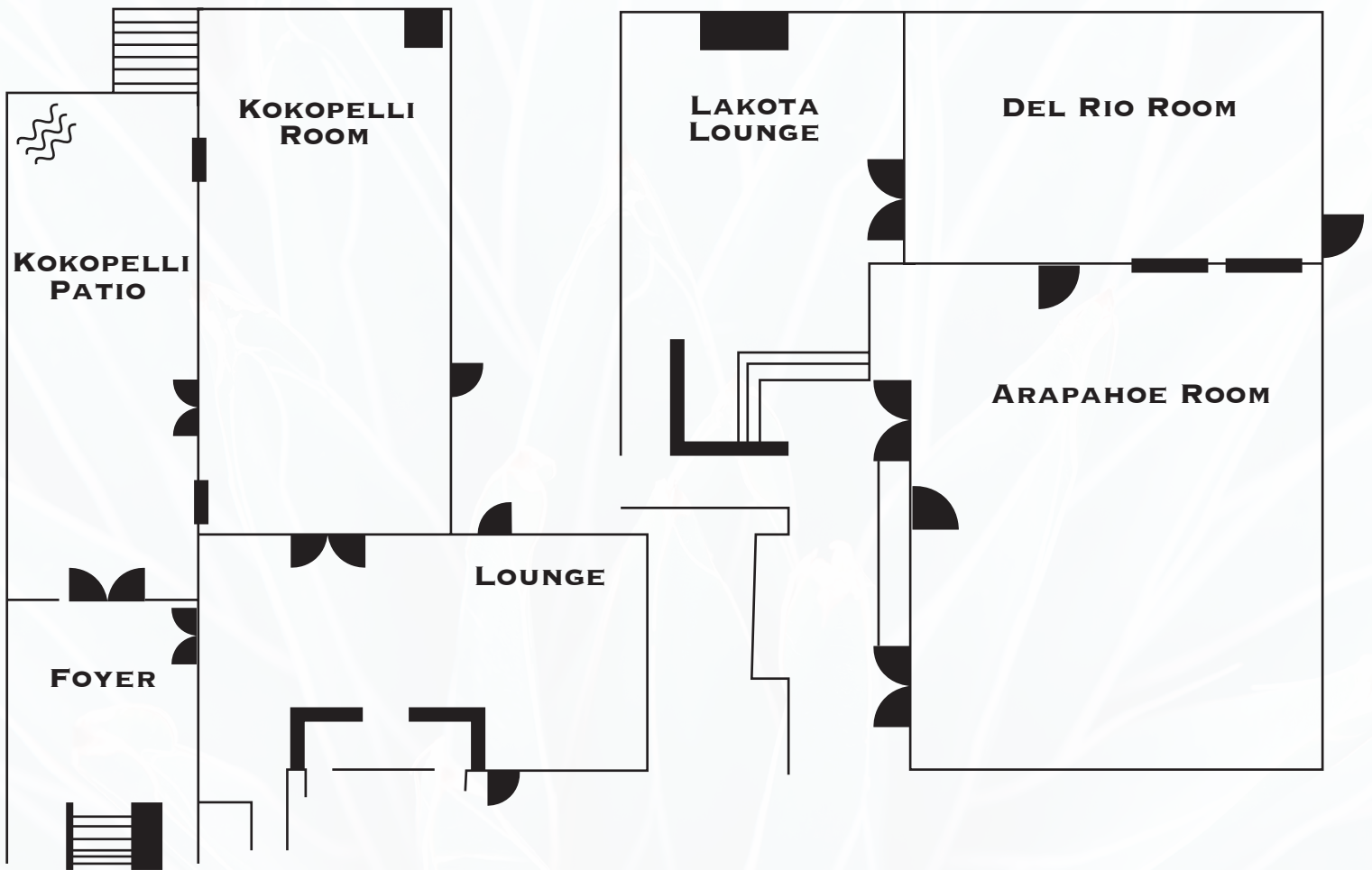
House-Made Pickles, Snake Bites, Sweet and Spicy Bacon



Event Space

KOKOPELLI ROOM

ARAPAHOE & DEL RIO ROOMS



ROOM	WXH (FEET)	SQUARE FEET	CONFERENCE	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

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.

If the guaranteed number is not provided, the estimated attendance on the contract will become the guarantee.