



**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

Waived Bartender Fee

Valet Parking for Event Guests  
(Overnight parking fees still apply)

### *Clear Creek*

**\$89 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*

**\$109 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*

**\$149 PER PERSON**

3 Stationed Hors d'Oeuvres

2 Course Plated Dinner OR Dinner Buffet

Chef's Mini Dessert Display

4-Hour 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 Purée

### 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, Jalapeño Pineapple Jam, Queso Fresco, Pickled Red Onions, Jalapeño

### CHICKORY CURED CAB SHORT RIB

Masa & Sweet Potato Gnocchi, Spring Peas, Oyster Mushrooms,  
Olive & Mushroom Conserva



## 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 Purée

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  
Cara Mia Prosecco  
Substance Cabernet Sauvignon  
Murphy-Goode Pinot Noir  
Piattelli Vineyards Reserve 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  
TINCUP 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



## Post Wedding Brunch

### CONTINENTAL | \$16

Sliced Fruit, Yogurt and Granola, Mini Danish, Breakfast Bread, Butters and Jams

### CLEAR CREEK BUFFET | \$28

#### 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,

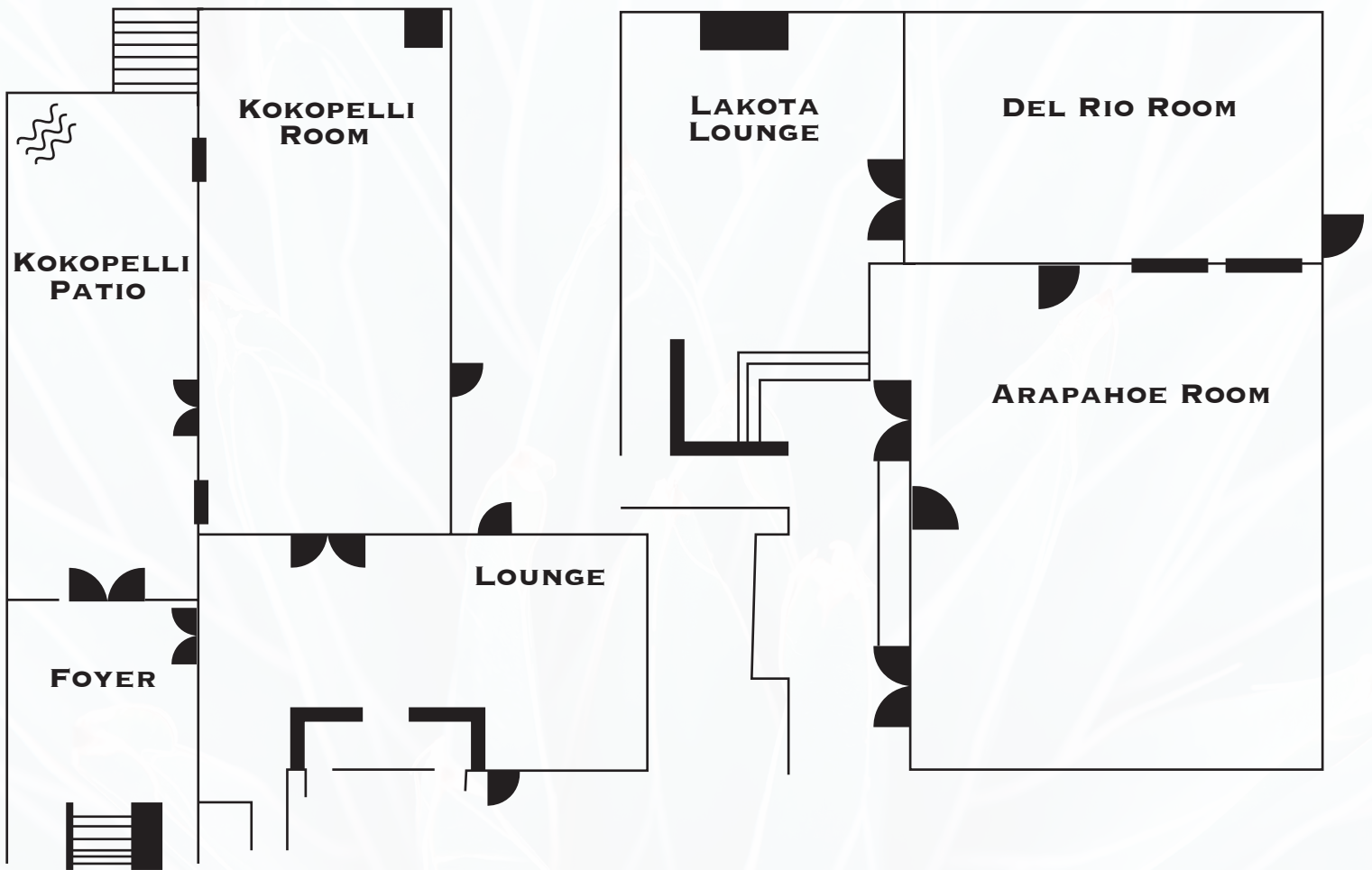
House-Made Pickles, Snake Bites, Sweet and Spicy Bacon



## 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.