



THE
WEDDING
—CATALOG—

Heritage[™]
EAGLE BEND GOLF CLUB



Weddings

Beautiful Indoor/Outdoor Ceremony & Reception Space

Elegant Ballroom

Outdoor patio for cocktail hour with beautiful views of the mountains

Your choice of a variety of menus

White or Ivory table linens & your choice of napkin colors

Dance floor

Built-in stage & audio/visual equipment

Cake, gift & guest book tables - all set-up included

Tables, chairs, china, flatware, stemware, set-up & teardown

Bridal Suite

Complimentary champagne & sparkling cider toast

Complimentary round of golf

Magnificent grounds for wedding photography



23155 E. Heritage Pkwy, Aurora, CO 80016
303.693.7788 heritageeaglebend.com

FOOD

People who love food are always the best people

Julia Child

*Were
Hitched*



now
let's eat!

MENUS

Local seasonal, fresh pg 3

Comfort homestyle, rustic pg 4

Foodie modern, social pg 5

Gourmet classic, decadent pg 6



Local

BUFFET

APPETIZERS

Smoked Chicken Quesadilla
Honey Lime Chicken Skewers

Ceviche Shrimp Crostini
Local Wild Mushroom, Spinach & Cheese Quiche
Imported & Domestic Cheese Display

DINNER

SALAD choice of one

Classic Caesar crisp romaine, garlic croutons, shaved parmesan

Ultra Green fresh baby spinach, chopped egg, bacon, mushrooms, champagne vinaigrette

ENTRÉES choice of two

Braised Colorado Lamb Shanks served with a Lambrusco pan gravy

Colorado Raised Bison ribeye cut, poblano demi-glace

Organic Half-Roasted Chicken pearl onion demi-glace

Chicken Cordon Jack stuffed with hatch chiles, pepperjack cheese, ham, béchamel sauce

Flame-broiled Salmon poblano caper salsa, chef's pilaf

Roasted Elk Loin lavender cream

Ruby Red Trout parsley pesto

SIDES choice of two

Rosemary Red Potatoes

Roasted Garlic Mashed Potatoes

Rice Pilaf

Grilled Vegetables

Honey Glazed Baby Carrots

Green Beans Almondine

ENHANCEMENTS

Organic Hummus & Baba Ganoush Station organic vegetables and whole wheat pita for dipping

Carved Leg of Locally Pastured Grass Fed Lamb** from JH Farms in Cave Creek with organic apple and serrano chile chutney

**Enhancements require a minimum of 50 guests.*

Includes bread, coffee, hot tea and water

Prices are per person unless otherwise specified and do not include tax or service charge



HORS D'OEUVRES choice of two

Imported & Domestic Cheese Display

Sliced Seasonal Fresh Fruit Display with honey lime dipping sauce

DINNER

SALAD choice of two

House Salad diced pear, caramelized pecans, goat cheese, house balsamic

Fire & Ice assorted melons, red pepper kick, citrus

Romaine red onions, feta cheese, Kalamata olives, roasted red peppers

ENTRÉES choice of two

Limoncello Chicken, lemon caper wine reduction

Fennel Pollen Salmon, red wine butter sauce

Beef Short Ribs, Napa cabbage, hoisin glaze

Macadamia Chicken Breast, cranberry port sauce

Rosemary Garlic Roast Beef tender, peppercorn bordelaise

Blackened Pork Loin, mustard aioli

Chicken Roulade andouille sausage and cornbread stuffing, sage ragout

ENHANCEMENTS

Trail Mix Bar m&ms, white chocolate chips, mixed nuts, pretzels, pepitas, sesame sticks, granola, dried fruit, yogurt raisins

Ballpark Snacks warm salted pretzels with mustard and cheddar cheese, buttered popcorn, licorice, cracker jacks

Flavored Popcorn Bar chili cheese, garlic parmesan, crunchy caramel, white chocolate, butter

CupCake Tower red velvet with cream cheese, chocolate with chocolate-caramel, white chocolate with buttercream and fresh berries

comfort
BUFFET (Plated Available)

SIDES choice of two

Roasted Garlic Mash

Saffron Whipped Potatoes

Herb Roasted Potatoes

Potato Gratin Casserole

Roast Fingerling Potatoes

Eggplant Caponata

Wild Mushroom Polenta

White & Wild Rice Pilaf

Steamed Brown Rice

Haricot Vert brown butter, toasted almonds

Roasted Root Vegetables

Seasonal Vegetables

**Enhancements require a minimum of 50 guests.*

***Requires \$100 chef attendant fee.*

Includes bread, coffee, hot tea and water

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PASSED HORS D'OEUVRES

Southwestern Eggroll

California Roll

Coconut Shrimp, raspberry coulis

Antipasto Skewer

Pear & Goat Cheese in Phyllo

Imported & Domestic Cheese Display

\$8 per person

DINNER action stations, heavy hors d'oeuvres

ENTRÉES

Pecan Encrusted Chicken with a Kentucky bourbon sauce

Polenta Encrusted Salmon with a sun dried tomato sauce

Pan Seared Lemon Fish tomato risotto, balsamic reduction

Porterhouse Pork Chop carbonara sauce, roast potatoes

Grilled Halibut Filet with a mango and red pepper salsa

Seared Chilean Seabass lemon risotto, herb butter

Osso Buco tomato risotto, tomato pan gravy

ENHANCEMENTS

Popcorn Bar assorted flavors

S'mores Bar

Soda/Champagne Float Station

Pie Pops

Add Prawns to gnocchi sautee

foodie
PLATED

*Includes bread service, coffee, hot tea and water
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Appetizers

Mini Beef Wellington

Petit Crab Cake chili aioli

Bacon Wrapped Scallop

Assorted Mini Quiche

Dinner

SALAD choice of one

Arugula & Frisee candied pecans, cambazola bleu cheese, julienne granny smith apple, balsamic vinaigrette

Bibb Lettuce & Arugula fresh strawberries, candied pecans, feta cheese, balsamic vinaigrette

ENTRÉES choice of two

Rosemary Rubbed Prime Rib yorkshire pudding, au jus and whipped horseradish

NY Steak grilled, maître's d butter, tobacco onions

Grilled Skin-on Atlantic Salmon Steak with matriced butter

Center-cut Pork Chop stuffed with mushrooms, prosciutto and parmesan cheese, port wine reduction

Veal Chop pan seared and served with a pancetta mushroom sauce

Airline Chicken Breast bone-in roasted with fresh rosemary, wild mushroom medley

Chicken Breast Wrapped in Puff Pastry with duxelle of mushrooms, Creole mustard demi-glace

Enhancements

Mesquite Beef & Pepita Crusted Salmon Duet Entrée

Gourmet Coffee Bar cinnamon sticks, vanilla and hazelnut syrup, chocolate shavings, nutmeg

Lemon or **Champagne Sorbetto** as intermezzo

Venetian Pastry Table assorted italian cookies, tiramisu, petite napoleons, cannolis

Dessert enhancements require a minimum of 50 guests.

Spanakopita

Imported & Domestic Cheese Display

gourmet

PLATED

SIDES choice of two

Potatoes Anna

Dauphinos Potatoes

Truffle & Porcini Mushroom Risotto

Confit Tri-Colored Fingerling Potatoes

Seared Polenta Cakes

Caramelized Brussel Sprouts with pancetta

Sauteed Spinach & Mushrooms with shallots and white wine

Butternut Squash kissed with roasted sage

Baby Carrots with stems

Includes bread service, coffee, hot tea and water

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A wedding reception scene featuring a large floral centerpiece of red and yellow flowers on a table. The table is covered with a pink and yellow floral tablecloth. Several yellow chairs with white seats are arranged around the table. A white circular sign with cursive text is attached to one of the chairs. The background shows a large tree and a green field.

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