



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 \$59 BUFFET

APPETIZERS \$199 per 50 pieces

Smoked Chicken Quesadilla
Honey Lime Chicken Skewers

Ceviche Shrimp Crostini
Local Wild Mushroom, Spinach & Cheese Quiche
Imported & Domestic Cheese Display \$8 per person

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 **add \$5**

Carved Leg of Locally Pastured Grass Fed Lamb** from JH Farms in Cave Creek with organic apple and serrano chile chutney **add \$13**

**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



comfort **\$52** BUFFET (Plated Available)

HORS D'OEUVRES choice of two

Imported & Domestic Cheese Display \$8 per person

Sliced Seasonal Fresh Fruit Display with honey lime dipping sauce \$8 per person

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

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

Trail Mix Bar m&ms, white chocolate chips, mixed nuts, pretzels, pepitas, sesame sticks, granola, dried fruit, yogurt raisins **add \$6**

Ballpark Snacks warm salted pretzels with mustard and cheddar cheese, buttered popcorn, licorice, cracker jacks **add \$10**

Flavored Popcorn Bar chili cheese, garlic parmesan, crunchy caramel, white chocolate, butter **add \$5**

CupCake Tower red velvet with cream cheese, chocolate with chocolate-caramel, white chocolate with buttercream and fresh berries **add \$5**

**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 \$199 per 50 pieces

- Southwestern Eggroll**
 - California Roll**
 - Coconut Shrimp**, raspberry coulis
 - Antipasto Skewer**
 - Pear & Goat Cheese in Phyllo**
 - Imported & Domestic Cheese Display**
- \$8 per person

foodie \$68
PLATED

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 **add \$7**
- S'mores Bar** **add \$10**
- Soda/Champagne Float Station** **add \$14**
- Pie Pops** **add \$30/dozen**
- Add Prawns** to gnocchi sautee **add \$10**

*Includes bread service, coffee, hot tea and water
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Appetizers \$199 per 50 pieces

Mini Beef Wellington
Petit Crab Cake chili aioli
Bacon Wrapped Scallop
Assorted Mini Quiche

Spanakopita
Imported & Domestic Cheese Display
\$8 per person

gourmet \$50
PLATED

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 \$72
Gourmet Coffee Bar cinnamon sticks, vanilla and hazelnut syrup, chocolate shavings, nutmeg \$10
Lemon or Champagne Sorbetto as intermezzo \$4
Venetian Pastry Table assorted italian cookies, tiramisu, petite napoleons, cannolis \$14

SIDES choice of two

Potatoes Anna
Dauphinos Potatoes
Truffle & Porcini Mushroom Risotto
Confit Tri-Colored Fingerling Potatoes
Seared Polenta Cakes
Carmelized Brussel Sprouts with pancetta
Sauteed Spinach & Mushrooms with shallots and white wine
Butternut Squash kissed with roasted sage
Baby Carrots with stems

Dessert enhancements require a minimum of 50 guests.

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