

COLORADO'S PREMIER CHOICE FOR

WEDDINGS



At Heritage Eagle Bend Golf Club, couples will be surrounded by the beautiful 18-hole championship golf course and the elegant clubhouse. With the course's rolling hills and surrounding views, you will be exchanging your vows in a fabulous setting



What sets us apart is our ability to provide our guests with unique options to make their events engaging and memorable

The remodeled clubhouse is perfect for your wedding and reception



GETTING READY

Order refreshments for the wedding party while you are getting ready.

Minimum of 6 people.

Pricing includes 1 bottle of champagne & orange juice

BEVERAGES

Room is stocked with water, coffee, and hot tea.

Bar services are available and drinks are charged by consumption (per drink)

SOMETHING LIGHT

MUNCHIES - 15 per person

Fresh vegetable tray, ranch dip, hummus, fresh fruit, artisanal cheeses

FRESH FRUIT DISPLAY - 6 per person

LUNCH STATIONS

*You are welcome to select a different lunch station for each wedding party,
but not more than one lunch station per party.*

20 per person

BAR FOOD

Hot wings with buffalo sauce & ranch

*Nacho bar with ground beef, pico de gallo, sour cream, guacamole
pretzel bites with beer cheese*

SALAD BAR

Grilled chicken

Pasta salad

*Lettuce, tomato, onion, olives, cucumber, carrot, shredded cheese, goat cheese,
ranch dressing, white balsamic dressing*

TACO STATION

*Marinated grilled chicken, seasoned ground beef, tortillas chips, guacamole,
sour cream, pico de gallo, shredded cheese, lettuce*

DELI STATION

*Turkey, ham, wheat bread, sliced cheese, lettuce, tomato, onion, mayo, mustard,
pasta salad, potato chips, tortilla chips, ranch dip, salsa, guacamole*

*All food & beverage is subject to Colorado sales tax at a rate of 8.15%
and a service charge of 23%*



HORS D'OEUVRES

All hors d'oeuvres need to be ordered in increments of 25 pieces and priced per person

Vegetarian - 4 per piece

Caprese Skewer

Heirloom tomatoes, marinated mozzarella ball, basil, balsamic gastrique

Butternut Bruschetta

Roasted squash, candied pepitas

Stuffed Mushrooms

Garlic, herb cream cheese

Cucumber Hummus Bite

Cucumber slice topped with hummus, tapenade

Three Cheese Relleno

Crispy breaded stuffed pepper

Beef - 5 per piece

Tenderloin Canapé

Bleu cheese mousse, horseradish, toasted crostini

Beef Empanada

Corn, black bean, ground beef, chimichurri, golden pastry

BBQ Cocktail Meatballs

Beef meatballs with house made BBQ sauce

Seafood - 5 per piece

Smoked Lox

Rye toast points, caper-lemon cream cheese

Ahi Poke

Sushi grade tuna, avocado, jalapeño, tossed in sweet chili sauce

Stuffed Shrimp

Gouda, bacon, sriracha BBQ glaze

Petite Crab Cake

Lump crab, bell peppers, panko crusted, remoulade

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HORS D'OEUVRES

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Poultry - 4.5 per piece

Chicken Empanada

Corn, black bean, braised chicken thigh, chimichurri, golden pastry

Teriyaki Chicken

Glazed chicken skewer

Crispy Chicken Sliders

Ranch dressing, lettuce, tomato, pickle

Other

Charcuterie Skewer - 4.5

Cured salami & soppressata, grilled artichoke, tomato, olive

Bacon Wrapped Date - 4.5

Goat cheese filling

Crispy Pork Belly - 4.5

Pineapple glaze

Lamb Lollipops - 5

Mint pesto

Displays

Imported & Domestic Cheese - 10 per person

Cheeses, crackers, dried fruit, jams, mixed nuts, grapes, assorted berries

Vegetable Crudit  - 8 per person

Variety of garden fresh vegetables, peppercorn ranch, roasted tomato hummus, fried pita bread

Charcuterie - 14

*Assorted cured meats, marinated vegetables, roasted tomatoes,
berries & dried fruit, fig jam, assorted crackers*

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SOUPS & SALADS

All entrées include choice of soup or salad

Soups

PORK GREEN CHILI
NEW ENGLAND CLAM CHOWDER
ROASTED BUTTERNUT SQUASH
LOADED BAKED POTATO
TOMATO BASIL BISQUE

Salads

HEB SALAD

*Mixed greens, cherry tomatoes, crumbled goat cheese, candied pecans
carrot, radish, white balsamic vinaigrette*

CLASSIC CAESAR SALAD

*Crisp romaine lettuce, herb croutons, shaved kale,
shaved Parmesan cheese, creamy garlic dressing*

BABY WEDGE SALAD

*Iceberg lettuce, cherry tomatoes, crispy onion straws, candied bacon,
smoked bleu cheese, bleu cheese dressing*

FIELD GREENS SALAD

*Romaine lettuce, spinach, strawberries, mandarin oranges, candied pecans,
goat cheese, lemon honey vinaigrette*

CHOP HOUSE SALAD

*Mixed greens, bacon lardons, cucumber, hard boiled eggs,
cheddar jack cheese, ranch dressing*

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DINNER PLATED

All entrées include choice of two hors d'oeuvres & soup or salad

GRILLED 6OZ. FILET MIGNON - 60

Garlic herb mashed potatoes, grilled asparagus, cabernet demi-glace

SLOW ROASTED PRIME RIB - 60

Garlic mashed potatoes, bourbon glazed baby carrots, horseradish cream, au jus

CHICKEN PICCATA - 48

Pan roasted airline chicken, capers, lemon butter, wild rice pilaf, grilled asparagus

CHICKEN SALTIMBOCCA - 48

*Bone-in chicken breast, fontina cheese, prosciutto, baby red potatoes, chicken jus,
Parmesan crusted carrots*

CHICKEN MARSALA - 48

Garlic mashed potatoes, grilled asparagus

TERIYAKI SALMON - 52

Pistachio-coconut rice pilaf, stir fry vegetables, sweet chili sauce

PAN SEARED SALMON - 52

Saffron risotto, grilled asparagus, citrus beurre blanc

CHEF SEASONAL RISOTTO - 45

With Chef's choice seasonal vegetable

PASTA PRIMAVERA - 45

Sautéed spinach, cherry tomatoes, garlic, asparagus, vodka cream sauce, penne pasta

DUETS

Petite Filet Mignon & Chicken Saltimbocca - 64

Petite Filet Mignon & Shrimp Scampi - 68

Petite Filet Mignon & Lobster Tail - 75

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DINNER BUFFET

All entrées include choice of two hors d'oeuvres & soup or salad

EAGLE'S NEST BUFFET - 70

Herb Crusted Prime Rib with au jus, horseradish cream

Chicken Saltimbocca with fontina, prosciutto, chicken demi

Roasted Atlantic Salmon with tomato, caper beurre blanc, rice pilaf

Garlic & Herb Mashed Potatoes

Carrots & Asparagus

Warm Rolls & Butter

VENETIAN BUFFET - 65

Italian Marinated Flank Steak with basil chimichurri

Chicken Picatta

Pasta Primavera

Herb Roasted Potatoes

Roasted Vegetables

Garlic Breadsticks

WESTERN BBQ BUFFET - 68

Smoked Brisket with spiced au jus

Smoked Blackened Chicken with house made BBQ sauce

Baby Back Ribs with house made BBQ sauce

Penne Pasta Salad with grilled vegetables, tossed in a creamy vinaigrette

Crispy Brussels Sprouts & Carrots

Garlic & Cheddar Biscuits

SOUTH OF THE BORDER BUFFET - 62

Chicken Enchiladas with corn tortillas, smothered in guajillo sauce

Skirt Steak Carne Asada with onions, peppers, flour tortillas

Pork Carnitas with onions, cilantro, lime, soft corn tortillas

Esquites Corn Salad with bell peppers, cotija, creamy dressing

Sides - Spanish rice, refried beans, salsa, sour cream, shredded cheese

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CHILDREN'S MENU (12 & UNDER)

Choose one

6OZ ANGUS CHEESEBURGER - 25

French fries, fruit

CRISPY CHICKEN TENDERS - 25

French fries, fruit

BUTTERED PENNE - 25

Parmesan cheese, French fries, fruit

DESSERTS

Please select one to be served to all guests

10 PER PERSON

CHOCOLATE LAVA CAKE
FLOURLESS CHOCOLATE TART
TIRAMISU
CARROT CAKE

9 PER PERSON

VANILLA CHEESECAKE
STRAWBERRY SHORTCAKE
LEMON BARS
KEY LIME TART

8 PER PERSON

FUNNEL CAKE FRIES
COOKIES & BROWNIES
CANNOLI

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BAR PACKAGES

*Priced at a minimum of 20 people per event.
These packages allow your guests to enjoy an open bar
featuring microbrew, imported & domestic beer selection,
liquor brands and assorted soft drinks and juices*

BEER & WINE

\$35 per person (four hours)

\$9 per person (each additional hour)

Avalanche, Budweiser, Bud Light, Coors Light,
Corona, Michelob Ultra, Stella Artois,
Shocktop, Michelob Ultra (non-alcoholic)

Grand Cru Chardonnay, Merlot, Cabernet Sauvignon
Chateau Ste Michelle Riesling, Silver Gate Moscato,
Beringer White Zinfandel, Altavilla Pinot Grigio
Reunion Malbec

WELL BRANDS

\$40 per person (four hours)

\$10 per person (each additional hour)

All of the Beer & Wine Plus

Concierge Vodka, Gin,
Tequila, Rum,
Bourbon, Scotch

CALL BRANDS

\$44 per person (four hours)

\$11 per person (each additional hour)

All of the Beer & Wine, Well Brands Plus

Deep Eddy, Tito's, El Mexicano Silver,
Tanqueray, Captain Morgan
Jack Daniels, Dewars

PREMIUM BRANDS

\$52 per person (four hours)

\$12 per person (each additional hour)

All of the Beer & Wine, Call Brands Plus

Ketel One, Grey Goose, Bombay Sapphire,
Axe & Oak Rye, Patron Silver, Makers Mark
Crown Royal, Johnnie Walker Red

LEMONADE, ICED TEA, COFFEE

*Included in all bar packages
\$10 per person without a bar package*

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BEVERAGE SERVICES

CHAMPAGNE & SPARKLING CIDER TOAST

6 per person

Complimentary with all 4 hour bar packages

MIMOSA PACKAGES - SERVES 2-4 GUESTS

750ml bottle of Grand Chateau & orange juice - 25

BEER KEGS

Domestic beer \$375

Import/Microbrew beer \$450

In order to ensure availability, all beer keg orders require two weeks' notice.

Keg of beer holds (165) 12 oz. pours or (120) 16oz. pours.

Bartender fee of \$75 will be waived when bar revenue exceeds \$450 per bar.

We are able to accommodate special requests for beer, wine & liquor. Additional charges may apply.

14 day notice required

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WINE UPGRADE MENU

SPARKLING

Chandon Brut, California - 55

Tribaut Schloesser, France - 90

PINOT GRIGIO

Vireton, Willamette Valley, Oregon - 35

CHARDONNAY

Daou Reserva, Paso Robles, California - 49

Rombauer, Carneros, California - 120

PINOT NOIR

Belle Glos Balade, Russian River Valley, California - 60

MERLOT

Sequentis, Paso Robles, California - 85

CABERNET SAUVIGNON

Duckhorn, Napa Valley, California - 90

Silver Oak, Alexander Valley, California - 180

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MISCELLANEOUS

AUDIO / VISUAL PACKAGE - 100

*includes projector, screen, 1 microphone
\$25 per each additional microphone*

PODIUM - 25

PORTABLE SPEAKER & MICROPHONE - 10

POLICIES & PROCEDURES

AVAILABILITY

Access to your event room for decorations and setup prior to the scheduled event is subject to availability and may incur an additional charge.

DEPOSITS, FINAL PAYMENT, & CANCELLATIONS

The room rental will serve as the non-refundable deposit and will be required to hold reserved space. 50% of the estimated charges is due 30 days prior to the event. Guaranteed guest count and final payment are due 7 days in advance, but may be rescheduled based on room and date availability and the discretion of HEBGC. If the event is not rescheduled, you will be responsible for estimated charges including food and beverage items, rentals if applicable and current sales tax of 23% service charge

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PROPERTY DAMAGE

Clients are responsible for any damage to Heritage Eagle Bend Golf Club property which occurs as a result of their event. Property will be inspected by HEBGC staff immediately following the event and if damage has occurred, the client is 100% responsible for any repair and/or replacement costs.

FOOD AND BEVERAGE

Under no circumstances will food and beverage will be allowed to be brought into Heritage Eagle Bend Golf Club. Wedding cakes and party favors are the only exception. No leftover food and beverage provided by Heritage Eagle Bend Golf Club may be taken out of the Clubhouse. If you or your guests fail to comply to the food and beverage policy, you may be asked to leave the premises immediately at the discretion of Heritage Eagle Bend Golf Club staff.

GUARANTEE GUEST COUNT

A final number of guaranteed attendees must be received 7 days prior to the event date. If no guarantee is given, the expected estimated number will be charged for the guarantee, or actual number served, whichever is greater. If your guest count changes on the day of the event you will be charged for the guaranteed guest count and will incur additional per person charges if a greater number of guests attend.

DECORATIONS

*Candles are allowed on the premises as long as they are contained in glass
Hanging Decorations - Decor cannot be taped, nailed or affixed to any surface on the property*

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EVENT SPACES

*Heritage Eagle Bend Golf Club offers a beautiful, 37,000 square foot Clubhouse.
The Clubhouse features an outdoor ceremony site and multiple rooms to host your reception
We are here to serve you and your guests and want to leave you with the highest satisfaction possible.*

ANTERO BALLROOM (3,866 SQ. FT.)

*Includes a large wall-to-wall built-in dance floor, stage, state of the art laser projector and screen.
The ballroom accommodates up to 200 guests with tables and 300 guests audience style
\$1500 room rental includes setup, tear-down, chairs, china, flatware, stemware and linens.*

HUMBOLDT ROOM (956 SQ. FT.)

*Accommodates 50 guests with tables and 60 guests audience style. The room also has an outdoor patio.
\$400 room rental includes setup, tear-down, chairs, china, flatware, stemware and linens.*

WINDOM ROOM (622 SQ. FT.)

*Accommodates 40 guests with tables and 50 guests audience style.
The room also has an outdoor balcony overlooking the Rocky Mountains, swimming pool & 18th green.
\$400 room rental includes setup, tear-down, chairs, china, flatware, stemware and linens*

PIKES PEAK & WINDOM ROOM COMBINED (1344 SQ. FT.)

*Accommodates 70 guests with tables and 100 guests audience style.
The rooms have a large outdoor balcony overlooking the Rocky Mountains, swimming pool & 18th green.
\$800 room rental includes setup, tear-down, chairs, china, flatware, stemware and linens.*

OUTDOOR CEREMONY SITE

*White wedding chairs, wedding arch, water station.
\$750 rental up to 200 guests.*

EAGLE'S NEST RESTAURANT & PATIO

\$10,000 rental up to 200 guests.

CLUBHOUSE

\$15,000 for rental of entire Clubhouse.

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WE LOOK FORWARD TO WORKING WITH YOU ON
YOUR UPCOMING WEDDING

THANK YOU

