

Special Events

Dear Patron,

Thank-you for your interest in Master's Restaurant at Colorado National Golf Club as a potential location for your special event! The views of Long's Peak and the Rocky Mountain Range, along with our eighteen-hole golf course, create a perfect backdrop for any special occasion. We are equipped to handle wedding receptions, luncheons, dinners, business meetings, golf tournaments, and other special occasions for groups from twenty to two hundred.

The following packet outlines our catering menu, policies and pricing. Use this as a guideline to help you begin planning for your engagement. Please know that we are happy to work with you to design a custom menu and create an event that is unique to your specific needs.

Please take some time to look through the packet and explore the options we have available for you. As always, feel free to give us a call with any questions or requests you have with regards to your special day. Our professional staff is ready to handle all your needs!

Sincerely,

Colorado National Golf Club
2700 Vista Parkway
Erie, Colorado 80516303.926.1723
www.coloradongc.com
(303) 926-1723 x 214

events@coloradongc.com



Colorado National Golf Club & Master's Restaurant Policies

We provide a variety of complimentary enhancements including set up, break down, china, stemware, linens, and consulting with our Event Coordinator.

Menu Selection Our Menu has been designed to accommodate a wide variety of tastes and price points. Menu selections must be submitted a minimum of two weeks in advance of your event. Custom menus are available and should be discussed directly with your event coordinator. All food and beverage purchases are subject to a 20% service charge and 7.4% sales tax.

Food and Beverage Service It is our pleasure to provide you with our food and beverage services. Colorado National does not allow liquor, food, or beverage to be brought onto the property from outside sources. The State of Colorado's Health, Liquor, and Insurance Regulations prohibits any leftover food or beverage to be taken from the premises.

Liability Colorado National assumes no liability for the damage or loss of any article or merchandise before, during, or following any event at the club. Any damage to the premises resulting from your event or action by your guests will be the responsibility of the host. All needed repairs will be handled through club approved vendors and charged back to the host.

Deposits/Contracts An initial deposit of twenty percent (20%) of the estimated bill (which will be applied to your balance) is due with your signed contract and will outline your payment schedule. This deposit will also confirm the reservation of our facility for your event. Full payment of your estimated balance is due two days prior to your event. A credit card authorization form is required to be on file to guarantee any additional charges incurred. Functions will not be held without a deposit.

Cancellations Cancellation of your event any time after you have made your initial deposit will result in forfeiture of that payment. Cancellation of the contract less than thirty (30) days prior to the event date will result in the forfeiture of all payments made to us at the time of cancellation. In addition, cancellation of the contract less than thirty (30) days prior to the event date will result in a charge of fifty percent (50%) of all expected revenues as liquidated damages. A charge of one hundred percent (100%) of all expected revenues will be assessed as liquidated damage if the function is cancelled within one (1) week of the function date. If the contract is cancelled the payment outlined is due upon cancellation. However, if the event can be rescheduled within six months of cancellation, CNGC will credit one hundred percent of cancellations money toward the new event. It is in sole discretion of CNGC to cancel an event due to inclement weather (determined by CNGC staff). CNGC will attempt to reschedule such event within the next thirty (30) days.

Guarantee Policy An approximate guest count is required at the time of booking. Confirmation of the number of guests attending is required seven days prior to your event date. The guarantee is the minimum number for which you will be charged. If your attendance exceeds the guarantee, billing will be for the actual number of guests in attendance. Increase in guaranteed attendance is accepted up to 24 hours prior to your event. (Note: This exception does not apply to tournament participant numbers) If a meal guarantee is not given, the Club will prepare based on the last available written estimate. The final bill will be based on the guarantee or actual attendance whichever is greater.

Music and Entertainment Outdoor amplified music and entertainment must cease by 10:00 pm due to an ordinance by the City of Erie. Indoor amplified music and entertainment may continue until 12:00 am. Last song and Last call will be made at 11:30. If additional time is needed, the charge is \$100 per hour.

Banquet Settings

Venue Fees will apply and can be discussed with your Event Coordinator

Masters Restaurant

The main dining room in our Masters restaurant is a grand open room with 20 foot ceilings, clear story windows, exposed wood beams, chandeliers, massive stone fireplace and a bank of eight foot windows which invite sweeping views of the Rocky Mountains including Mount Meeker and Long's Peak. For parties larger than 75 guests, furniture can be rented to accommodate up to 130 people indoors with a full-service buffet. Plated events are available and will be custom priced.

The President's Room

The Presidents Room, our Private Dining Room, is beautifully appointed with three separate entrances, hard wood flooring, mountain view windows and trophy cases filled with University of Colorado memorabilia. It is perfect for intimate gatherings from seated dinners, business meetings/trainings, social mixers, retirement or graduation parties and more. The room accommodates up to 40 guests and is adjacent to the patio for additional entertaining.

Outdoor Wrap Around Patio

Our partially covered wrap-around outdoor patio is breathtaking, with picturesque views of the Rocky Mountains. It is adjacent to the President's room for additional seating. It is equipped with a Barbeque Grill and a separate fire pit. With seating for up to 100 guests in comfortable, cushioned, metal armed chairs around umbrella draped iron tables we can create a formal or informal setting to accommodate any event. Outdoor heaters are available to rent for cooler weather.



Sunrise Selections

Minimum of & Based on 20 guests

Colorado National Breakfast Burrito | 5

Scrambled Eggs, Sausage, Our Chef's own Green Chili, Breakfast Potatoes and Cheese, nestled in a Warm Tortilla Individually Wrapped

Country Style | 14

Scrambled Eggs, Applewood Smoked Bacon, Breakfast Potatoes, a Display of Fresh Fruit and Assorted Pastries

Continental Breakfast | 6

An Assortment of Muffins, Croissants & Danishes with a fresh fruit display

Master's Breakfast | 16

Scrambled Eggs, Master's Green Chili, Sausage Links, Applewood Smoked Bacon, Breakfast Potatoes, Biscuits & Gravy, Pastries & Fresh Fruit

Add a Chef Manned Omelet Station to any Breakfast Buffet for an Additional | 5 per guest

Breakfast À La Carte

Coffee Bar | 3

Regular, Decaf, Cream & Sugar

Coffee, Hot Tea and Juice Bar | 4

Regular and Decaf Coffee, Assorted Herbal Teas, Apple, Cranberry, Pineapple and Orange Juice



Displayed Presentations

Minimum of & Based on 20 guests

Charcuterie Board | 90

Imported Italian Meats & Cheese,
Stout Grain Mustard, Marinated Olives,
Artichokes, Sun Dried Tomatoes,
Cornichons, Rustic Breads & Crackers

Crab, Spinach & Asiago Dip | 80

Pita Chips, Blue Corn Tortilla Chips,
Celery, Rustic Breads & Crackers

Atlantic Cold Smoked Salmon | 80

Dill Cream Cheese, Lemon,
Hard-Boiled Eggs, Red Onions,
Capers, Rustic Breads & Crackers

Fruit & Cheese | 80

Cheddar, Gorgonzola, Goat, Parmesan
Cheeses with Mixed Berries, Seasonal
Melon, Grapes, Honey, Toasted Almonds

Bruschetta Bar | 70

Toasted Crostini's, Basil Tomato, Goat
Cheese, Olive Tapenade, Wild
Mushroom Mix, Pesto Spread

Slider Station | 100

Choice of
Pulled Pork: Brioche Bun, BBQ Sauce,
Fried Onion Straws, Coleslaw, Pickles
Shaved Beef: Brioche Bun, Creamy
Horse Radish, Caramelized Onions,
Cheese Sauce,
Beef Patty: Brioche Bun, Cheese, Lettuce
Tomato, Onion, Pickle, Ketchup, Mustard

Pretzel Bites | 70

Soft Pretzel Bites, Stout Grain Mustard,
Dijon, Beer Cheese, Jalapeno Cream
Cheese

Vegetable Tray | 60

Assortment of Grilled or Fresh
Vegetables, Avocado Garden Ranch

Citrus Shrimp Ceviche | 80

Rock Shrimp, Lime, Cilantro, Mango
Pineapple Salsa, Blue Corn Tortilla Chips

Fruit Platter | 60

Assorted Fruit, Seasonal Melons, Wild
Berries, Light House Cream

Hors D'oeuvres

Tray Passed or Displayed Station
Priced Per Guest

Cold Hors d' oeuvres

- ∂ Shaved Peppered Beef Tenderloin
Crostitini, Horseradish Crème | 4
- ∂ Classic Bruschetta, choice of
topping | 3
- ∂ Shrimp Cocktail, Lemon | 3.5
- ∂ Crab Wonton, Sweet & Sour |
3.5
- ∂ Caprese Skewer, Tomato,
Mozzarella, Basil, Balsamic,
Olive Oil | 3
- ∂ Prosciutto Roulade,
Cream Cheese, Parmesan,
Basil, Garlic | 3
- ∂ Lobster Salad, Toasted
Sourdough, Dill, Lemon | 5
- ∂ Southwest Chicken Salad, Puff
Pastry | 3

Hot Hors d' oeuvres

- ∂ Flank Steak Skewers, Soy,
Hoisin, Green Onions, Sesame
Seeds | 3
- ∂ Mini Maryland Crab Cakes, Spicy
Aioli | 5
- ∂ Bacon Wrapped Sea Scallops,
Balsamic Glaze | 4.5
- ∂ Fried Mozzarella Balls,
Marinara | 3.5
- ∂ Crab Stuffed Mushrooms | 3
- ∂ Coconut Shrimp, Sweet & Sour,
Coconut Creme | 3.5
- ∂ Pork Dumpling, Soy-Hoisin | 3
- ∂ Chicken Saté, Peanut Drizzle | 3
- ∂ Vegetable Spring Rolls,
Soy-Hoisin | 3
- ∂ Mini Chicken Cordon Bleu | 3
- ∂ CU Buff Wings | 3
- ∂ Mini Chicken Quesadillas | 3



Receptions

Choose from Columbine, Pike's Peak, Blue Spruce & CU "Buff"et packages. All packages come with assorted bread rolls and butter

Columbine

Choice of one entrée, one salad, one vegetable & one starch | 27 per person

Pike's Peak

Choice of two entrées, one salad, one vegetable & one starch | 32 per person

Blue Spruce

Choice of two signature entrées, one salad, one vegetable & one starch | 37 per person

CU "Buff"et

Choice of one action station/carving chef manned & one signature entrée, one salad, one vegetable & one starch | 42 per person

Entrees

Roasted Breast of Chicken, Herb Cream Sauce

Roasted Beef Sirloin, Red Wine Sauce

Pan Seared Salmon, Lemon Tomato Caper Picatta Sauce

Cajun Rubbed Pork Loin, Peppers & Onion, Creole Sauce

Seasonal Vegetable Risotto, Parmesan Cheese

Signature Entrees

Pan Seared Salmon & Sautéed Shrimp, Lemon Beurre Blanc Sauce

Beef Tenderloin Medallions, Mushroom, Bacon, Cipollini Bourguignon

Chicken Saltimbocca, Prosciutto, Sage, Tomato Basil Jus

Roasted Pork Tenderloin, Seasonal Fruit Chutney

Grilled Portabella Stack

Action Station/ Carving Chef Manned

Peppercorn Beef Tenderloin, Red Wine Sauce

New York Strip, Garlic Herb Butter, Creamy Mustard

Herb Rubbed Prime Rib, Creamy & Raw Horseradish, Beef Jus

Salmon Wellington, Dill Hollandaise Sauce

Sriracha Rubber Turkey Breast, Avocado Cream

Salads

Mixed Greens

Classic Caesar

Kale, Almond & Cherries

Spinach & Strawberry

Peach & Arugula

Caprese

Valencia

Panzanella

Vegetables

Grilled Summer Vegetables

Grilled Asparagus

Vegetable Ratatouille

Garden Squash Blend

Broccoli Caper and Garlic

Brown Sugar Glazed Carrots

Brussel Sprouts & Bacon Bits

Sweet Corn Succotash

Starch

Garlic Mashed Potatoes

Rosemary Mashed Potatoes

Roasted Yukon Gold Potatoes

Smashed Baby Red Potatoes

Mushroom Risotto

Scalloped Potatoes

Au Gratin Potatoes

Wild Rice Pilaf

Custom Themed Buffets

The Patio Barbeque |17

Charbroiled Burgers & Bratwursts, served with Potato Chips, Coleslaw, Baked Beans, Traditional Accompaniments, Sliced Cheeses & Chocolate Chip Cookies.

Colorado National BBQ |30

Baby Back Pork Ribs, Chicken ¼'s, & Slow Roasted BBQ Pork Shoulder
Served with Skin-on Mashed Potatoes, Country Gravy, Corn Cobettes, Cabbage Slaw,
Corn Bread Muffins & Honey Butter

Mediterranean Buffet |27

Lamb Kabobs, Green Salad, Cous Cous, Panzanella, Pasta Salad,
Yogurt Tzatziki Sauce, Pita Bread, Parsley Leaves

Classic Italian |23

Baked Meat Lasagna & Grilled Chicken Alfredo w/ Pasta,
Meatballs or Spicy Italian Sausage in Grilled Peppers & Onions
Fresh Garlic Bread, Caesar Salad

Asian Buffet |27

Mongolian Beef, Handmade Veggie Wontons, Fried Rice, Soba Noodle Salad,
Sweet and Sour Chicken, Chicken Curry Soup

Tex-Mex Buffet |23

Marinated Chicken & Seasoned Ground Beef Served with Crispy Taco Shells & Soft
Tortillas, House Made Guacamole, Refried Beans, Spanish Rice, Sour Cream,
Shredded Cheese, Jalapenos, Diced Tomatoes, Shredded Lettuce
Chips and House Made Salsa

Sweet Treats

Three-Tiered Chocolate Fountain

Displayed with Strawberries, Pineapples, Donut Holes, Marshmallows, Graham Crackers & Cookies | 10 per person (30 person minimum)

∂ Cheesecake, Strawberry, Chocolate or Caramel Drizzle | 5

∂ Chocolate Mousse Cups, Whipped Cream Shaved Chocolate | 4

∂ Chocolate Lava Cake, Vanilla Ice Cream | 5

∂ Chocolate Brownie Bites | 3

∂ Carrot Cake, Cream Cheese Frosting | 4

∂ Chocolate Chip, Sugar or Peanut Butter Cookies | 3

∂ Red Velvet Cake, Cream Cheese Frosting | 4

∂ Sweet Cream Cannoli | 3

∂ Apple, Peach or Mixed Berry Fruit Cobbler | 4

∂ Assorted Dessert Bars Lemon Blueberry, White Chocolate Raspberry, Oreo, Turtle | 4



Beverage Options

Hosted Bar: Host Pays For All Beverages

(Host may choose to set a limit in which the bar staff will notify the host should the tab reach the limit)

Cash Bar: Guests Pay For All Beverages

Kegs: Domestic Beer | 450 Premium Beer | 550

Wine: Case of House Wine | 250 (Prices may vary pending selection)

Regular Beverage Pricing

Domestic Draft Beer	4
Micro / Import draft	5
Wells	6
Calls	8
Premium	9 & up
House Wine	6
Premium Wine	8 & up
Champagne Toast	3
Non-Alcoholic Bev	3

Wine, Beer, Premium & Top Shelf Liquor Selections are Available upon Request

Enhancements

Dance Floor

12x12 (65 guests or less) | 400

15x15 (150 guests) | 600

18x18 (200 guests) | 800

Additional bar | 150

Microphone | 40

Projector w/ Screen | 75

Smart TV | 75

Linen & Draped Bistro Lights | 200

Additional Tables, Chairs, Custom Linens, Flowers, Centerpieces, Yard Games and Decorating services can all be arranged by our Event Coordinator

Preferred Vendors

Photography

Sandberg Photography
970.480.7468 | www.sandbergphotography.net

Carl Bower Photographs
202.577.5288 | www.carlbower.com

Silver Sparrow Photography
720.352.3128 | www.silversparrowphoto.com

Florist

Lafayette Florist
303.665.5552 | www.lafayetteflorist.com

Lucky Bee Flowers & Truck
303.883.5014 | www.luckybeecutflowers.com

Painted Primrose
720.280.8409 | www.paintedprimrose.co

Compass Rose Floral & Décor
303.263.9708 | www.compassrosefloral.com

Plume & Furrow
www.plumeandfurrow.com

Photobooth

Decobooth
720.432.2552 | www.decobooth.com

Fireworks

Tri-State Fireworks
720.685.9785 | www.tri-statefireworks.com

Hotels

Courtyard Denver North/Westminster
720.639.7701 | www.marriott.com/dennw

Lighting & Design

Lighting & Design by Scott
516.330.2002 | www.lightinganddesignbyscott.com

Event Rents
303.972.0975 | www.eventrents.net

Allwell Rentals
303.935.7705 | www.allwellrents.com

Valet

Empire Parking Solutions
303.945.1725 | www.empireparkingsolutions.com

Cigars

Specialty Cigars
1.800.672.3116

DJ's and Music

DJ Maestro
303-981-6890 | www.djmaestro.com

Felicity Muench
303.530.4486 | www.felicityguitar.com

Desserts

Button Rock Bakery
303.926.1676 | www.buttonrockbakery.com

The Dessert Stand
303.550.9726 | www.thedessertstand.com

Nothing Bundt Cakes
720.638.3392 | www.nothingbundtcakes.com

Kim & Jakes (100% Gluten free cakes)
303.499.9126 | www.kimandjakes.com