SANCTUARY

7549 Daniels Park Road
Sedalia, Co 80135
720.259.0971
sanctuarygolfcourse.com
events@sanctuarygolfcourse.com
instagram.com/sanctuarygolfcourse

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ABOUT SANCTUARY

Sanctuary Golf Course is a wedding venue located in Sedalia, CO.

Surrounded by captivating views of the Rocky Mountains, this idyllic venue offers a remarkable backdrop for couples to host the wedding event of their dreams. The property's dedicated team of event staff will work diligently to ensure that every element of the celebration is carefully considered and expertly executed.

At Sanctuary Golf Course, couples can enjoy the warmth of the sun while still covered under the outdoor Pavilion for a romantic ceremony service and dance reception.

The Great Room is a versatile open-plan space that can be transformed to suit your reception vision. For a sophisticated cocktail hour, you and your loved ones can gather along the Terrace at sunset.

Throughout the day, you and your wedding party will have access to the property's luxurious locker room suites. These secluded rooms provide you with ample space to prepare for your festivities.

The team at Sanctuary Golf Course will work with you to make your joyous day a success. Our event consultants will be on hand to answer questions and to provide you with a stress-free experience. Set-up and clean-up services will be provided, allowing you to relax without worrying about the smaller details.

Event items such as audio equipment, tables, chairs, linens, barware, china and flatware will be available for use on the day. Other elements such as complimentary champagne toast, valet, cake cutting, coffee service and event execution will be taken care of, ensuring a seamless experience.

Book a private tour at calendly.com/sanctuarygolfcourse

We look forward to showing you the view!

WEDDINGS AT SANCTUARY

A true Colorado destination wedding that you and your guests will never forget!

Surrounded by mountain views and waterfalls, the moment has come. You stand hand in hand with a backdrop of Pikes Peak as you exchange your vows to one another.

With the covered flagstone paved Pavilion as your ceremony site, you are able to have the outdoor ceremony you've always wanted.

As your guests exit the Pavilion, they are greeted with sumptuous hors d'oeuvres and fine beverages on the Terrace. Anticipating your expertly prepared dinner in the Great Room.

Included in your wedding package are the following:

Complimentary valet parking for your guests

Votive candles to enhance your centerpieces

All silver flatware, stemware and china

Standard floor length linens and napkins in the color of your choice

Complimentary cake cutting and coffee service

Complimentary champagne toast

Complimentary tasting for the couple

Professional Sanctuary event consultants to help lead you through the planning and coordination of your perfect wedding day

Ceremony rehearsal with the assistance of our Sanctuary event consultants

LOCKER ROOM MENU

Minimum order for six guests

SNACK TABLE - 7
TURKEY WRAPS, AVOCADO AIOLI, KETTLE CHIPS AND CARMELIZED ONION DIP

OKTOBERFEST - 7
PRETZEL ROLLS, BEER CHEESE DIP, DIJON MUSTARD, WHITE CHEDDAR POPCORN

CHEESE & FRUIT PLATTER - 9
ARTISANAL CHEESE, BERRIES, ASSORTED NUTS, FRENCH BAGUETTE, ASSORTED CRACKERS

LIGHTER FARE - 9
SEASONAL GARDEN VEGETABLES WITH RANCH, ROASTED TOMATO HUMMUS AND GRILLED NAAN

TEX-MEX - 9
CHICKEN QUESADILLAS WITH GUACAMOLE, SOUR CREAM, PICO DE GALLO, TORTILLA CHIPS AND SALSA

LATE NIGHT SNACKS

Minimum order of 50 pieces

ASSORTED FLATBREAD PIZZA - 15
PEPPERONI, CHEESE, VEGGIE

POUTINE - 7
FRENCH FRIES, CHEESES CURDS, BROWN GRAVY

JUMBO PRETZEL BAR - 9
JUMBO PRETZEL, BEER CHEESE DIP, GRAIN MUSTARD, CINNAMON CREAM CHEESE

SLIDER BAR - 9
GRILLED KOBE BEEF, AGED CHEDDAR, SHREDDED LETTUCE, TOMATO, GRIDDLED HAWAIIAN BUN

MILK AND COOKIES - 5
CHOCOLATE CHIP, MACADAMIA NUT, SNICKERDOODLE

BUILD-YOUR-OWN S'MORES STATION - 5
MARSHMALLOWS, GRAHAM CRACKERS AND HERSHEY CHOCOLATE

TACO BAR - 16
SEASONED GROUND BEEF AND CHIPOTLE SHREDDED CHICKEN, FIRE ROASTED SALSA, PICO DE GALLO, GUACAMOLE, SOUR CREAM, SHREDDED CHEDDAR, LETTUCE, GRILLED VEGGIES, SPANISH RICE AND BLACK BEANS WITH FLOUR TORTILLAS

*Prices are subject to change

HORS D'OEUVRES

A minimum order of 50 pieces, then ordered in increments of 25. Prices are per piece.

VEGETARIAN

SERVED COLD

ASPARAGUS TART - 4.5
HERB RICOTTA, CHARD HEIRLOOM TOMATO

CAPRESE CROSTINI (GF) - 4.5
HEIRLOOM TOMATOES, BURRATA, BASIL, BALSAMIC

ROASTED BUTTERNUT SQUASH - 5
SAGE MASCARPONE, SPICED PEPITAS, FIG GASTRIQUE, TOASTED FRENCH BAGUETTE

BRAISED BEET BRUSCHETTA - 4.5
WHIPPED GOAT CHEESE, TOASTED HAZELNUTS, CROSTINI

CARROT HUMMUS (GF, DF) - 4.5
CUCUMBER, PICKLED ONION, TOASTED SESEME

SERVED HOT

EDAMAME DUMPLING (DF) - 5.5
ROASTED EDAMAME PUREE, YUZU SOY

STUFFED MUSHROOM (GF) - 5
SPINACH, ARTICHOKE, GARLIC CREAM CHEESE, TOASTED PANKO

FROM THE SEA

SERVED COLD

HAWAIIAN TUNA POKE* (GF DF) - 6.5
PINEAPPLE, JALAPEÑO, AVOCADO, SWEET CHILI, WON TON

SCALLOP CEVICHE (GF DF) - 7
JICAMA, FRESNO PEPPER, CUCUMBER, ORANGE

TOMATO GAZPACHO (GF DF) - 6.5
SHRIMP PICO DE GALLO, AVOCADO

SMOKED SALMON CANAPE - 7
DILL CREAM CHEESE, CAPERS, PICKLED RADISH, PUMPERNICKEL

CRAB SALAD (DF) - 7
AVOCADO, CUCUMBER, MINT, LEMON, LAVASH

SERVED HOT

STUFFED SHRIMP (GF) - 6
BACON WRAPPED SHRIMP, GOUDA, SRIRACHA BBQ

LOBSTER HUSHPUPPY (GF) - 7
CORN, TARAGON, REMOULADE

FROM THE LAND

SERVED COLD

STEAK CANAPE* - 6.5
WHIPPED BOURSIN, TRUFFLE VINAIGRETTE

SERVED HOT

FRIED PORK BELLY (DF) - 5.5
GREEN CHILI JAM

CROQUETAS DE JAMÓN - 5.5
SERRANO HAM, MANCHEGO, CALABRIAN AIOLI

VENISON PHYLLO - 6.5
ELK SAUSAGE, ONION-BACON JAM, CRÈME FRAICHE

BACON WRAPPED DATES (GF) - 6
STUFFED WITH CASHEWS AND BLUE CHEESE

CHICKEN EMPANADA - 6
ROASTED CORN, GREEN CHILIES, BLACK BEANS, AVOCADO CREMA

JERK CHICKEN SKEWER (GF DF) - 6.5
CHARRED PEPPERS AND ONIONS, GRILLED PINEAPPLE

SURF AND TURF SKEWER* (GF DF) - 7
SEARED SEA SCALLOP AND GRILLED TENDERLOIN

DUCK CONFIT (DF) - 7
CABBAGE, PICKLED CARROT, SESAME WONTON CHIP, CILANTRO AIOLI

BRAISED LAMB SHANK* (GF) - 6.5
POLENTA CAKE, PICKLED PEPPER AND ONION RELISH

HORS D'OEUVRES DISPLAYS

PRICED PER PERSON

CRUDITÉ DISPLAY - 12
SEASONAL VEGETABLES, RANCH DRESSING, ROASTED GARLIC HUMMUS

ARTISANAL CHEESE & FRUIT DISPLAY - 12
VARIETY OF GOURMET CHEESES, ASSORTED CRACKERS, MIXED BERRIES, GRAPES

CHARCUTERIE BOARD - 12
VARIETY OF CURED MEATS, ITALIAN CHEESES,GARLIC BREAD STICKS, MARINATED VEGETABLES

BAKED BRIE DISPLAY - 12
BAKED IN PUFF PASTRY, BRIE WHEEL, BERRY COMPOTE, MIXED BERRIES, ASSORTED CRACKERS

*These items may be served raw or undercooked based on your specification or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

*Prices are subject to change

FIRST COURSE SALADS

All entrees will be served with freshly baked rolls
and trio of whipped butters

CHOP HOUSE SALAD (GF)
SPRING GREENS, SHREDDED CARROTS, CUCUMBERS, BACON, HARD BOILED EGG,
CHEDDAR CHEESE, BBQ RANCH

SPINACH SALAD (V AND GF)
PICKLED ONIONS, MIXED BERRIES, MADARIN ORANGES, CANDIED WALNUTS, GOAT CHEESE
PRICKLY PEAR VINAIGRETTE

SUMMER WATERMELON SALAD (GF)
ARUGULA, FETA, MINT, CUCUMBER
RED WINE VINAIGRETTE

APPLE SALAD (GF)
RADICCHIO, BACON, MOODY BLUE CHEESE, CANDIED PECANS
HONEY CHAMPAGNE VINAIGRETTE

HARVEST SALAD (V)
SPRING GREENS, CUCUMBER, RED ONION, GRAPE TOMATOES, FETA CHEESE, CROUTONS
WHITE BALSAMIC VINAIGRETTE

GRILLED CEASAR
GRILLED ROMAINE, SHAVED PARMESAN, GARLIC CROUTONS
CAESAR DRESSING

ROASTED BUTTERNUT SQUASH AND KALE SALAD (GF)
CRANBERRIES, SHAVED BRUSSEL SPROUTS, SPICED WALNUTS, GOAT CHEESE
MAPLE CIDER VINAIGRETTE

PLATED ENTREES

Select two proteins and one vegetarian option for your menu. Pair each protein with a starch and vegetable to customize your plate.

STARCHES

GARLIC MASHED POTATOES (GF,V)
AU GRATIN POTATOES (GF,V)
HERB ROASTED NEW POTATOES (GF,DF,V)
BACON & ONION POTATO HASH (GF,DF)
ROASTED SWEET POTATOES (GF,DF,V)
MEDITERRANEAN COUSCOUS (DF,V)
ROASTED TOMATO RISOTTO(GF,V)
HERB BASMATI RICE PILAF (GF,DF,V)
CREAMY POLENTA (GF,V)
WILTED KALE QUINOA (GF,DF,V)

VEGETABLES

GRILLED JUMBO ASPARAGUS
GARLIC BROCCOLINI
ROASTED BABY CARROTS
CREAMED SPINACH
CRISPY BRUSSEL SPROUTS
ROASTED CAULIFLOWER
CHARRED GREEN BEANS
GRILLED SUMMER SQUASH

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PROTEINS

8OZ FILET MIGNON - 64*
DEMI-GLACE

12OZ RIBEYE - 68*
CABERNET DEMI-GLACE

14OZ NEW YORK STRIP - 62*
AU POIVRE

SCOTTISH SALMON - 58*
LEMON-DILL BEURRE BLANC

HALIBUT - 62*
GINGER LIME BEURRE BLANC

RED SNAPPER - 60*
ETOUFFEE ~

CHICKEN FRICASSEE - 56
MUSHROOM CHICKEN VOLOUTE ~

HERB CHICKEN BREAST - 56
BACON AGRODOLCE

12OZ PORK CHOP - 58*
ROASTED APPLE CHUTNEY

RACK OF LAMB - 68*
ROMESCO ~

~CAN BE MADE GLUTEN FREE UPON REQUEST

ADD ON'S

BLUE CHEESE CRUST - 5
4OZ LOBSTER TAIL - 25*
4OZ GRILLED SHRIMP - 15*
4OZ ROASTED WILD MUSHROOMS - 7
OSCAR - 25

VEGETARIAN

GRILLED VEGETABLE WELLINGTON - 44
ZUCCHINI, PORTABELLA, ONION, TOMATO, SPINACH, FONTINA, PUFF PASTRY, MARINARA, COUS COUS

PASTA PRIMAVERA -40
CHARRED PEPPERS, BROCCOLINI, ROASTED TOMATO, MUSHROOMS, GARLIC, PECORINO, CREAMY PESTO

KIDS MENU

CHICKEN TENDERS, MAC & CHEESE, FRENCH FRIES. SERVED WITH FRUIT AND BERRIES - 22

CAN BE MADE VEGAN AND/OR
GLUTEN FREE UPON REQUEST

SANCTUARY BUFFET

Pair two proteins with TWO starches and two vegetables to customize your buffet - 62
Each additional protein, starch, vegetable - 16/12/10

PROTEINS & SAUCES

CHEF CARVED PRIME RIB(GF)*
HORSERADISH, AU JUS

CHEF CARVED TENDERLOIN OF BEEF (GF,DF)*
HUNTER SAUCE

ONION CRUSTED NEW YORK STRIP (GF)*
AU POIVRE

BEEF BOURGUIGNON (GF)
STEWED VEGETABLE RED WINE JUS

12-HOUR SMOKED BRISKET (GF,DF)
BRAISED BEEF AU-JUS

SCOTTISH SALMON (GF)*
LEMON-DILL BEURRE BLANC

GRILLED MAHI (GF,DF)
VERACRUZ

SEARED HALIBUT(GF)
CRAB SPINACH CREAM

CHICKEN COQ AU VIN (GF,DF)
RED WINE MUSHROOM CHICKEN JUS

CHICKEN PICCATA (GF)
SHALLOT CAPER BEURRE BLANC

GRILLED PORK CHOPS (GF)*
ROASTED APPLE CHUTNEY

SMOKED BABY BACK RIBS (GF,DF)
WHISKEY BBQ

BBQ GLAZED CHICKEN BREAST (GF,DF)
CAROLINA GOLD BBQ

STARCHES

GARLIC MASHED POTATOES
AU GRATIN POTATOES
HERB ROASTED NEW POTATOES
BACON & ONION POTATO HASH
ROASTED SWEET POTATOES
ROASTED TOMATO RISOTTO
MEDITERRANEAN COUS COUS
HERB BASMATI RICE PILAF
WHITE CHEDDAR MAC

VEGETABLES

GRILLED JUMBO ASPARAGUS
CHARRED GREEN BEANS
GARLIC BROCCOLINI
CORN SUCCOTASH
ROASTED BABY CARROTS
CAULIFLOWER AU GRATIN
FRIED BRUSSEL SPROUTS
GRILLED SUMMER SQUASH

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BAR OPTIONS

CALL LIQUOR

ELEVATE VODKA
TANQUERAY GIN
BACARDI SILVER RUM
DEWAR'S SCOTCH
JACK DANIEL'S BOURBON
SEAGRAM'S 7 WHISKEY
LUNAZUL BLANCO TEQUILA

HOSTED ON CONSUMPTION
12 PER DRINK

DOMESTIC BEER

COORS ORIGINAL, COORS LIGHT & BUD LIGHT

HOSTED ON CONSUMPTION
9 PER DRINK

PREMIUM BEER

COLORADO MICRO BREWS, DOMESTIC, STELLA ARTOIS & CORONA

HOSTED ON CONSUMPTION
11 PER DRINK

PREMIUM LIQUOR

KETEL ONE VODKA
HENDRICK'S GIN
MYERS'S PLATINUM WHITE RUM
JOHNNIE WALKER RED LABEL SCOTCH
BULLEIT BOURBON
CROWN ROYAL WHISKEY
DON JULIO BLANCO TEQUILA

HOSTED ON CONSUMPTION
16 PER DRINK

WINES BY THE GLASS

SEE WINE LIST FOR SELECTIONS

HOSTED ON CONSUMPTION
CALL - 12 PER GLASS
PREMIUM - 16 PER GLASS

SIGNATURE DRINKS

We do accommodate signature drinks and special requests, ask your event manager for more information.

HOSTED BAR PACKAGES

Per Person charge for Unlimited Drinks

Wine Service during Dinner is included with a 4 Hour Package Minimum

CALL PACKAGE

ONE HOUR - 33
TWO HOURS - 40
THREE HOURS - 45
FOUR HOURS - 56
FIVE HOURS - 64
SIX HOURS - 81

PREMIUM PACKAGE

ONE HOUR - 37
TWO HOURS - 45
THREE HOURS - 51
FOUR HOURS - 64
FIVE HOURS - 74
SIX HOURS - 84

NON-ALCOHOLIC BEVERAGES

SOFT DRINKS, JUICES AND BOTTLED WATER

HOSTED ON CONSUMPTION
3 PER DRINK

***Prices are subject to change**

WINE LIST

CALL WINE

STELLA ROSA	MOSCATO ASTI, ITALY - 36
FOLONARI, PINOT GRIGIO	DELLE VENEZIE, ITALY - 36
CLIFFORD BAY, SAUVIGNON BLANC	MARLBOROUGH, NEW ZEALAND - 36
BUTTERFIELD STATION, CHARDONNAY	SONOMA, CALIFORNIA - 36
ONE HOPE, CHARDONNAY	CALIFORNIA - 36
MCMANIS, MERLOT	LODI, CALIFORNIA - 36
LINE 39, PINOT NOIR	MONTEREY, CALIFORNIA - 36
MURPHY GOODE, RED BLEND	SONOMA, CALIFORNIA - 36
PIATTELLI, MALBEC	MENDOZA, ARGENTINA - 36
CARTLIDGE & BROWNE, MERLOT	SONOMA, CALIFORNIA - 36
AVALON CABERNET	NAPA VALLEY, CALIFORNIA - 36
CARMEL ROAD CABERNET	MONTEREY, CALIFORNIA - 36

PREMIUM WINE

KING ESTATE, PINOT GRIS	WILLAMETTE VALLEY, OREGON - 46
CHARLES KRUG, SAUVIGNON BLANC	NAPA VALLEY, CALIFORNIA - 50
KIM CRAWFORD, SAUVIGNON BLANC	MARLBOROUGH, NEW ZEALAND - 46
CHALK HILL, CHARDONNAY	SONOMA, CALIFORNIA - 46
FREEMARK ABBEY, CHARDONNAY	NAPA VALLEY, CALIFORNIA - 50
SIMI,CHARDONNAY	SONOMA, CALIFORNIA - 48
7CELLARS, CHARDONNAY	ARROYO, CALIFORNIA - 48
LA CREMA, PINOT NOIR	SONOMA, CALIFORNIA - 46
MONTINORE, PINOT NOIR	WILLAMETTE VALLEY, OREGON - 46
CLINE CASHMERE, RED BLEND	SONOMA, CALIFORNIA - 48
MAURITSON, ZINFANDEL	DRY CREEK, CALIFORNIA - 50
ALEXANDER VALLEY, MERLOT	ALEXANDER VALLEY, CALIFORNIA - 46
SMITH & HOOK, CABERNET	CENTRAL COAST, CALIFORNIA - 46
SEBASTIANI, CABERNET	SONOMA, CALIFORNIA - 46

SPARKLING

J.P. CHENET, BRUT ROSE	LANGUEDOC-ROUSSILLON, FRANCE - 36
LUNETTA, PROSECCO	VENETO, ITALY - 36
POEMA, BRUT CAVA	PENEDES, SPAIN - 36

*Prices are subject to change

2025 WEDDING & EVENT PRICING SHEET

CLUBHOUSE

	MONDAY - THURSDAY	FRIDAY	SATURDAY	SUNDAY
PEAK SEASON MAY 1 - OCTOBER 31	$9,000	$12,000	$14,000	$11,000
OFF PEAK SEASON** JAN 2 - APRIL 30 NOV 1 - DEC 30	$7,000	$11,000	$13,000	$10,000

INCLUDED:

This charge covers six hours of the Clubhouse and Terrace with standard set-up and teardown. Along with access to two ready rooms, two hours prior to your event start time. Tables, chairs, full length linens, votives, card boxes, easels, table numbers, china, flatware, stemware, Champagne toast, event manager, tasting for two, planning meeting and a rehearsal are all included.

PAVILION

MONDAY - SUNDAY
$4,500
$2,500

INCLUDED:

This charge covers the use of adding the Pavilion for ceremony and dancing. Along with standard set-up and teardown. Tables, chairs, full length linens and market lights are all included. 45 degrees dec - march dancing

*** ALL HOLIDAYS, INCLUDING SUNDAYS ON HOLIDAY WEEKENDS, WILL BE CHARGED PEAK SEASON, SATURDAY EVENING PRICING ***

** CLOSED ON THANKSGIVING, FRIDAY & SATURDAY AFTER THANKSGIVING, CHRISTMAS EVE, CHRISTMAS DAY, BOXING DAY, NEW YEARS EVE & NEW YEARS DAY**

FOOD & BEVERAGE MINIMUMS

All Food & Beverage is provided through Sanctuary and the following minimums must be met for the event.

PEAK Season (Refer to Dates Above).....$11,500.00 plus 25% service charge and 4.0% tax

Off PEAK Season (Refer to Dates Above).....$8,500.00 plus 25% service charge and 4.0% tax

If Food and Beverage minimums are not met, the Client/Organization will be charged for any deficiency

**** GRATUITY IS NOT INCLUDED, YET APPRECIATED ****

2025 SANCTUARY COST ESTIMATE

Wedding, Ceremony and Reception with Plated Dinner

Peak Season

Saturday Evening 5:00pm-11:00pm

100 Guests

Cocktail Hour with Hot and Cold Butler- Passed Hors d'Oeuvres

4 Hors d'Oeuvres per Person $25 per Person*

Two Course Plated Dinner

$60 per Person*

Hosted Bar Package for 5 Hours (Post Ceremony)

Call Cocktails, Domestic and Premium Beers, and Wine

Wine Service during Dinner

$64 per Person*

Estimated Food and Beverage	**$14,900**
25% Service Charge	**$3,725**
4% Sales Tax	**$596**
Facility Rental	**$18,500**
Estimated Sanctuary Total	**$37,721**

*Estimate based on average menu costs. Estimate can be customized upon request.

Gratuity not included, yet appreciated

RECOMMENDED VENDOR LIST

In order to serve our clients and guests with the best service, Sanctuary has created a supplier list for your additional event needs based on recommendations from our clients and past experience. Each supplier offers a high level of service and guarantees customer satisfaction. Clients are not required to use the vendors on this list; however,all vendors must be approved by Sanctuary prior to booking.

DJ'S

SEAMLESS ENTERTAINMENT - SEAMLESSENTERTAINMENT.COM
THE JASON GREGORY - THEJASONGREGORY.COM
DANCING SHOES - DANCINSHOESDJ.COM
TH ENTERTAINMENT - TH-ENTERTAINMENT.COM
THE GET DOWN (DJ) - THEGETDOWNCO.COM

LIVE MUSIC

HOWL2GO -DUELING PIANOS – HOWL2GO.COM
IGNITE ENTERTAINMENT - IGNIGHTENTERTAINMENT.COM
RAISING CANE BAND- RAISINGCAINBAND.COM
SOULX - SOULXBAND.COM
SPINPHONY - SPINPHONYSTRINGS.COM
DIAMOND EMPIRE BAND - DIAMONDEMPIREBAND.COM
WASH PARK BAND - WASHPARKBAND.COM
TH ENTERTAINMENT - THENTERTAINMENT.COM

PHOTOGRAPHERS

DAVID LYNN PHOTOGRAPHY – DAVIDLYNNPHOTO.COM
ELEVATE PHOTOGRAPHY- ELEVATEPHOTOGRAPHY.COM
FROM THE HIP PHOTOGRAPHY – FROMTHEHIPPHOTO.COM
GOLDEN MOMENTS - GOLDENMOMENTSCO.COM
HANNAH QUINTANA - HANNAHQUINTANA.COM
HEY LOVE PHOTOGRAPHY - HEYLOVEPHOTOS.COM
MALLORY MUNSON PHOTOGRAPHY - MALLORYMUNSON.COM
SIMONE SCHIESS PHOTOGRAPHY - SIMONESCHIESS.COM
STUDIO JK PHOTOGRAPHY- STUDIOJK.COM

HAIR AND MAKEUP

BEAUTY ON LOCATION - BEAUTYONLOCATIONSTUDIO.COM
MAKEUP BY HEATHER B - MAKEUPBYHEATHER.COM
MUSE MODERN SALON - MUSEMODERNSALON.COM

BAKERIES

THE MAKERY - THEMAKERY.COM
A CAKE COME TRUE- ACAKECOMETRUE.COM
GATEAUX - GATEAUXPASTRIES.COM
INTRICATE ICINGS - INTRICATEICINGS.COM
THE BUNDT SHOPPE - THEBUNDTSHOPPE.COM

DESSERT STATIONS

TREATERY- 303-946-3448
CRUMBL COOKIES – 720-358-0860
LITTLE MAN CREAMERY- 907-947-2685
LUCKY MARY'S DESSERT FOOD TRUCK – 303-895-0343
YOURS TRULY CUPCAKE – 303-638-3528
NOTHING BUNDT CAKES – 719-220-5651

FLORISTS

FAIRYTALE FLORAL - FAIRYTALEFLORALCO.COM
THE FRESH FLOWER MARKET - THEFRESHFLOWERMARKET.COM
STATICE FLORAL - STATICEFLORAL.COM
NEWBERRY BROTHERS - NEWBERRYBROTHERS.COM
PERFECT PETAL - THEPERFECTPETAL.COM
RLY RLY STUDIO – RLYRLYSTUDIO.COM
SIMPLY PETALS - SIMPLYPETALS.FLOWERS
STUDIO PRIVE - PRIVEEVENTDESIGN.COM/PETALS
THE FLOWER SHOP - THEFLOWERSHOPCO.COM

LIGHTING AND DECORATION

COLORADO PARTY RENTAL - CPARTYRENTALS.COM
COLORADO LIGHTING & DESIGN - COLIGHTINGANDEVENTS.COM
AMORA EVENT GROUP - AMORAGROUPCO.COM
BEAR AESTHETICS - BEARAESTHETICEVENTS.COM
DESIGN WORKS - DESIGNWORKSEVENTS.COM

TRANSPORTATION

ARROW STAGE LINES - ARROWSTAGELINES.COM
JAY'S VALET - JAYSVALET.COM
PRESIDENTIAL WORLDWIDE - PRESIDENTIALWORLDWIDE.COM

OFFICIANTS

KEITH HORSTMAN - 303-717-5600
MATT MORGAN - 720-466-7613
REVEREND KIM TAVENDALE - 720-432-1650

PHOTOBOOTH

MIHI PHOTOBOOTH – MIHIPHOTOBOOTH.COM
A CUSTOM LOOK EVENTS - ACUSTOMLOOK.COM

VIDEOGRAPHERS

AUTUMN LEAVES - AUTUMNLEAVESVIDEO.COM
CHRIS DALEY – DENVERWEDDINGFILMS.COM
CHRIS RASSMUSSEN – CHRISRASMUSSENFILMS.COM
FILMS ABOUT LOVE - FILMSABOUTLOVE.COM
FOSTER CREATIVE - WEAREFOSTERCREATIVE.COM
MAJESTIK FILMS - MAJESTIKFILMS.COM
MARES VIDEO PRODUCTIONS- MARESVIDEOPRODUCTIONS.COM
LUPHER ARTS - LUPHERARTS.COM

HOTEL ACCOMMODATIONS

HILTON DENVER INVERNESS - 800-346-4891
HOTEL CLIO CHERRY CREEK - 303-316-2700
HILTON GARDEN INN PARK MEADOWS - 303-824-1556
MARRIOTT SOUTH AT PARK MEADOWS - 303-925-0004

PET SERVICES

PLUS THE PUPS – PUPPLUSONE.COM

STATIONARY, INVITES AND MORE

PLATYPUS PAPERS - PLATYPUSPAPERS.COM

FREQUENTLY ASKED QUESTIONS

Booking & Payment Schedule

I'm not ready to book but can I hold an event date? Yes, we may hold a date for 7 days without a deposit.

How do I book my event date? To officially book your date we will send you a contract which is due 1 week from the date sent along with the initial deposit.

What is the payment schedule? The $2,500 deposit is due with the signed contract; deposit is nonrefundable and non-transferable to another date. 3 months prior to your event the balance of the facility rental is due. 2 weeks prior to your event the estimated catering total is due.

Décor/Vendors

Can I use candles to decorate the room? Colorado law requires that all candles must be in votive candleholders, hurricane lamps, or vases. Real candles are not permitted in the ceremony/pavilion area.

When can my florist arrive to decorate? The clubhouse will be available for your vendors to arrive and set up five hours prior to your ceremony or event start time on the day of the wedding.

Which complimentary linens can I choose from? All linen is rented from Colorado Party Rentals. You may choose from a select number of napkins and floor length linens ranging in color and pattern. Please speak with your Event Manager about which linens are available to you complimentary. Sanctuary will provide all napkins and one table cloth per table needed for the event. Upgraded linens, overlays, chair covers, chair rentals, etc. are available at an additional cost.

Is there someone available to help put out place cards, favors, etc.? Your Event Manager is available to assist putting out place cards, favors, light candles or any other items that need to be displayed.

Are we required to use vendors on the list? You are not required to use the recommended vendors; however, all vendors must be approved by Sanctuary.

Rehearsal / Locker Rooms

What day/time will the rehearsal be? Please plan on attending the rehearsal the day before your wedding from 2:00-3:00pm. Wedding party and family should be advised to arrive 15 minutes prior to the rehearsal.

Who attends the rehearsal? The officiant, wedding party, readers, parents and any family part of the processional.

When are locker rooms available for the Wedding Party to arrive? The locker rooms are utilized during the daytime by our golfing guests. They are available to the wedding party two hours prior to the ceremony start time.

Can we have food in the locker rooms while we are getting ready? The Chefs at Sanctuary are happy to provide snacks and beverages in the locker rooms while the wedding party is getting ready. Please speak to your Event Manager about a specific menu. Sanctuary does not allow any outside food or beverage to be brought on – site.

Food and Beverage

When do I schedule my tasting? All wedding tastings will take place in our off-season, while the golf course is closed (November – April). Once Sanctuary finalizes the tasting schedule, an Event Manager will reach out to you with specific dates to choose from. In addition, because our tastings are private events, Sanctuary asks for your flexibility during the scheduling process!

Can I offer my guests more than one entrée for dinner? You may offer your guests three entrée choices, with one of those choices being a vegetarian option. Please include the menu options on the response cards that are sent with your invitations. Please note your Event Manager will need to know in advance exactly how many of each entrée was ordered. The escort cards you create will need to clearly identify what menu option each guest will have.

How many butler passed hors d'oeuvres do I need for a cocktail hour? Our Chef suggests 3 – 5 pieces per person for a one-hour cocktail hour.

How do you accommodate food allergies and special meal requests? Yes, this is very important to us. Please speak to your Event Manager about specific menu options.

Do you offer a children's meal? If you are offering your guests a plated entrée, Sanctuary will provide a children's menu (for your guests under 12 years of age) of a Fruit Cup, Chicken Fingers, French Fries, and Macaroni and Cheese at $22.00 per child. If you are offering a buffet dinner, children will be charged half of the buffet price per person.

Do I need to provide meals for our vendors (photographer, videographer, band, or DJ)? Most vendors would like to have dinner available during the event. Please double check your vendor contracts to verify their expectations.

Is there a cake cutting fee? No, our staff will cut and serve the cake at no additional cost.

Can wine be served at the table during dinner? Yes, wine can be served tableside in addition to being offered at the bar. The wine served tableside is available when the four hour hosted package is purchased or when priced by the bottle from our wine list.

Can we bring in our own alcohol? No, our liquor licensed prohibits any outside alcohol on property. All of the alcohol Sanctuary brings in must be purchased through us from a licensed distributor.

Are we able to take shots? No, Sanctuary has a no shot policy. All liquor must be served on the rocks.

When do you need our final count of guests? The final count is required 1 week prior to the event.

Pictures

Can I take pictures on the golf course? Pictures can be taken in all areas close to the clubhouse. However, high-heeled shoes may NOT be worn on the greens or tees and carts are not available.

Can I bring my photographer to see the site before the wedding? Yes, but please make an appointment with your Event Manager before coming out to the course.

PAYMENT & DETAILS SCHEDULE

1 Week After the Contract Has Been Sent

$2,500.00 deposit due with signed copy of contract.

6 Months Prior To Your Event

Schedule a time to choose linens with Colorado Party Rentals, preferably before your food tasting so you can have them delivered for your tasting and see them in our space.
303.781.1111, or you can schedule an appointment on Calendly at https://cpartyrentals.com/contact-us/

3 -6 Months Prior To Your Event

Your private planning meeting should be scheduled. During this private meeting we will go over all your details including your diagram and Banquet Event Order.

90 Days Prior To Your Event

First installment due- this is the remaining balance of your facility rental.

5-6 Weeks Prior To Your Event

All details in RED on Banquet Event Order and diagram to be determined PRIOR to final details meeting.

4 Weeks Prior To Your Event - Final Details Meeting

Menu finalized, including: bar, hors d'oeuvres, first course, entrée or buffet choice, vendor meals and late night snacks.
Estimated head count for all food/beverage options listed above.
Final diagram adjustments due along with any linen order changes.
Complete list of vendors, contact information and set-up/arrival times.
Arrival/ departure times of any scheduled outside transportation.
Final timeline of reception: welcome, toasts, cake cutting, dances, etc.

2 Weeks Prior To Your Event

Second installment due- this is the estimated total cost of your event.

10 Days Prior To Your Event

Seating chart document (provided by Sanctuary) due, to include:

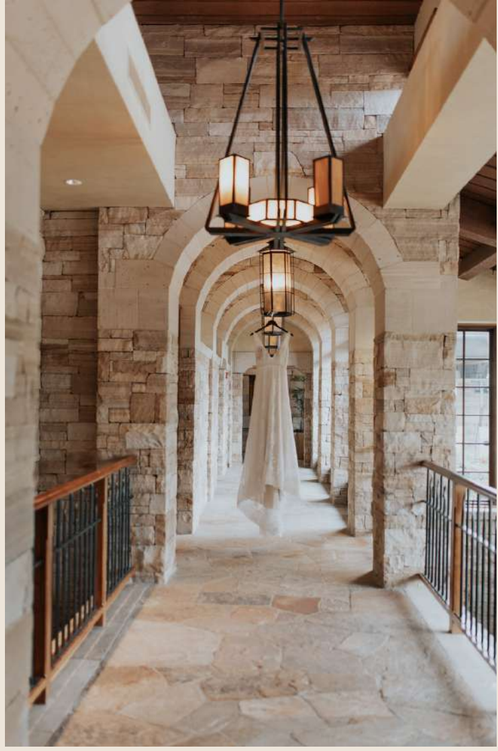
- number of seats needed at each guest table
- meal choice selection of each guest, including all special meals—vegetarian, gluten free,
- all underage/non-drinking guests noted with (*) next to name
- any highchair and booster seat locations noted with (HC) next to name

5 Days Prior To Your Event

Guaranteed number of guests with all final food and beverage counts by 12 PM Noon.

The Day Before Your Event

Drop off; guest book, programs, decorations and escort cards (make sure meal choices are indicated by a letter, stamp, etc.; also make sure escort cards are in alphabetical order by last name—not in table order) All items need to be unwrapped from their container/packaging.

After Your Event

We will send you a final bill with either the final balance due or a refund check for any overpayment. This will depend on any changes/additions made after you paid your second installment. We will let you know if there are any items left behind. Please pick these items up in a timely manner! Unless we make other arrangements with you, any items left over will be donated after 2 weeks.