

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 - 3.50 per piece***

### ***Caprese Skewer***

*Heirloom tomatoes, marinated mozzarella ball, basil, balsamic gastrique*

### ***Butternut Bruschetta***

*Roasted squash, candied pepitas*

### ***Stuffed Mushrooms***

*Garlic, herb cream cheese, panko topping*

### ***Watermelon Gazpacho***

*Tomato, basil, watermelon shooter*

### ***Edamame Potsticker***

*with yuzu soy*

## ***Beef - 4.50 per piece***

### ***Tenderloin Canapé***

*Bleu cheese mousse, horseradish, toasted crostini*

### ***Mini Beef Wellington***

*Puff pastry, mushroom duxelles, truffle aioli*

## ***Seafood - 4.50 per piece***

### ***Smoked Lox***

*Rye toast points, caper-lemon cream cheese*

### ***Ahi Poke***

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

### ***Stuffed Shrimp***

*Gouda, bacon, sriracha glaze*

### ***Petite Crab Cake***

*Lump crab, bell peppers, panko crusted*

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# HORS D'OEUVRES

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

## ***Poultry - 4 per piece***

### ***Chicken Empanada***

*Corn, black bean, braised chicken thigh, fried golden pastry*

### ***Teriyaki Chicken***

*Glazed chicken skewer*

## ***Other***

### ***Charcuterie Skewer - 4***

*Cured salami & soppressata, grilled artichoke, tomato, olive*

### ***Bacon Wrapped Date - 3.5***

*Goat cheese & cashew filling*

### ***Crispy Pork Belly - 4***

*Green chili jam*

### ***Lamb Lollipops - 4.5***

*New Zealand lamb chop, mint jelly*

## ***Displays***

### ***Imported & Domestic Cheese - 9 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 - 12***

*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  
FRENCH ONION

## *Salads*

### **HEB SALAD**

*Mixed greens, roasted grapes, crumbled goat cheese, candied pecans  
carrot, radish, white balsamic vinaigrette*

### **CLASSIC CAESAR SALAD**

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

### **BABY WEDGE SALAD**

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

### **FIELD GREENS SALAD**

*Romaine lettuce, spinach, strawberries, mandarin oranges, candied pecans,  
goat cheese, strawberry mint vinaigrette*

### **CHOP HOUSE SALAD**

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

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# DINNER PLATED

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

## **GRILLED 6OZ. FILET MIGNON - 58**

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

## **SLOW ROASTED PRIME RIB - 58**

*Loaded baked potato, bourbon glazed baby carrots, horseradish cream, au jus*

## **8OZ. FLAT IRON STEAK - 52**

*Roasted fingerling potatoes, sautéed spinach, currant demi-glace*

## **CHICKEN PICCATA - 44**

*Lightly breaded chicken breast, linguini pasta, broccoli, lemon-caper sauce*

## **CHICKEN SALTIMBOCCA - 44**

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

## **TERIYAKI SALMON - 48**

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

## **PAN SEARED SALMON - 48**

*Saffron risotto, asparagus, citrus beurre blanc*

## **HERB PANKO CRUSTED HALIBUT - 56**

*Blistered tomato, mushroom, cous cous, beurre rouge*

## **GRILLED VEGETABLE WELLINGTON - 38**

*Zucchini, red onion, portobello mushroom, roasted tomato, spinach, puff pastry  
Served with roasted new potatoes, house made marinara*

## **PASTA PRIMAVERA - 38**

*Sautéed spinach, cherry tomatoes, garlic asparagus, vodka cream sauce, bucatini pasta*

## **DUETS**

*Petite Filet Mignon & Chicken Saltimbocca - 60*

*Petite Filet Mignon & Shrimp Scampi - 64*

*Petite Filet Mignon & Lobster Tail - 70*

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# DINNER BUFFET

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

## EAGLE'S NEST BUFFET - 68

*Chef Carved 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*

*Bread Service of Assorted Rolls*

## VENETIAN BUFFET - 62

*Italian Marinated Flat Iron Steak with basil chimichurri*

*Stuffed Chicken with artichokes, spinach, basil cream*

*Three Cheese Manicotti with house made marinara, blistered tomatoes, garlic, fresh rolled pasta*

*Roasted Baby Red Potatoes*

*Roasted Vegetables*

*Bread Service of Garlic Breadsticks*

## WESTERN BBQ BUFFET - 65

*Smoked Brisket with spiced au jus*

*Whiskey Glazed Chicken Breast & Thighs*

*Baby Back Ribs with house made BBQ sauce*

*Warm Potato Salad with bacon, onions, chives*

*Cavatappi Pasta with grilled vegetables, tossed in a creamy vinaigrette*

*Crispy Brussels Sprouts & Carrots*

*Bread Service of Garlic & Cheddar Biscuits*

## SOUTH OF THE BORDER BUFFET - 60

*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 - 20**

*French fries, fruit*

**CRISPY CHICKEN TENDERS - 20**

*French fries, fruit*

**BUTTERED CAVATAPPI - 19**

*Parmesan cheese, fries, fruit*

## DESSERTS

*Please select one to be served to all guests*

### 10 PER PERSON

CRÈME BRÛLÉ

TIRAMISU

CHOCOLATE CAKE

CARROT CAKE

### 9 PER PERSON

VANILLA CHEESECAKE

STRAWBERRY SHORTCAKE

ICE CREAM BAR WITH TOPPINGS

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)*

*\$7 per person (each additional hour)*

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

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

## WELL BRANDS

*\$39 per person (four hours)*

*\$7 per person (each additional hour)*

All of the Beer & Wine Plus

Mr. Boston Vodka, Mr. Boston Gin,  
Montezuma Tequila, Mr. Boston Rum,  
Benchmark Bourbon, Mr. Boston Scotch

## CALL BRANDS

*\$42 per person (four hours)*

*\$7 per person (each additional hour)*

All of the Beer & Wine, Well Brands Plus

Deep Eddy, Tito's, Jose Cuervo Gold,  
Tanqueray, Captain Morgan  
Jack Daniels, Dewars, Fireball

## PREMIUM BRANDS

*\$50 per person (four hours)*

*\$10 per person (each additional hour)*

All of the Beer & Wine, Call Brands Plus

Ketel One, Grey Goose, Bombay Sapphire,  
Patron Silver, Makers Mark  
Crown Royal, Johnnie Walker Red,  
Bailey's, Kahlua, Amaretto DiSaronno

## SODA, LEMONADE, ICED TEA, COFFEE

*Included in all bar packages*

## LEMONADE, ICED, TEA, COFFEE

*\$7 per person without a bar package*

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# BAR PACKAGES

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*These packages allow your guests to enjoy an open bar featuring microbrew, imported & domestic beer selection, liquor brands and assorted soft drinks and juices*



## 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 William Wycliffe & 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. 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 - 90*

## PINOT NOIR

*Belle Glos Balade, Russian River Valley, California - 60*

## MERLOT

*Emmolo, Rutherford, California - 85*

## CABERNET SAUVIGNON

*Duckhorn, Napa Valley, California - 69*  
*Silver Oak, Napa Valley, California - 95*

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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.  
\$7000 food and beverage minimum*

## **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.  
\$3000 food and beverage minimum*

## **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  
\$2000 food and beverage minimum*

## **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.  
\$4500 food and beverage minimum*

## **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

