

2025



Mount Vernon Canyon

CLUB

Catering
Menus

Venue Procedures

Catering Contract

A signed contract & deposit must be received to confirm your booking. Following your meeting with the Events & Catering Department to finalize event details such as menu selections & room setup, you will receive a details contract to be signed & returned to MVCC.

Event Details

The menu, final guest count & all other details of your event are to be finalized a minimum of 1 week prior to the date of your event. Increases in count will be accepted until three days prior to your function. Decreases in count will not be accepted. Your bill will reflect the guaranteed number or the actual number of guests in attendance, whichever is greater.

Food & Beverage

All food & beverage must be provided by Mount Vernon Canyon Club. Colorado liquor laws require that the club sell & serve only beer, wine, & liquor purchased by the club from a licensed distributor. This includes any alcoholic beverages brought in during setup and tear down times or in the bridal suites. Members & guests will not be allowed to bring their own alcoholic beverages onto MVCC premises for consumption. MVCC reserves the right to not open or to close down the bar at anytime if any outside alcohol is brought onto club property.

Tax & Service Charge

A 24% service charge & 6.5% tax will be added to all food & beverage. Additional gratuities for superior service are appreciated & at your discretion.

Wedding Ceremonies

A separate setup/rental fee of \$5.00 per wedding chair will be charged when a seated ceremony is held at The Club. Silk flower petals & lit candles will not be allowed for use at outdoor ceremonies or on outdoor tables. Walk through rehearsal times for wedding ceremonies are available at no additional charge & are based on other bookings. Limited to one hour please.

Décor

Mount Vernon Canyon Club does not assume the responsibility for providing, setting up or tearing down any & all decor such as centerpieces, aisle runners, arches/arbors, etc. Also, The Club does not assume the responsibility for the damage or loss of any merchandise or articles left on the premises prior to, during or following an event. All decor, floral & personal items must be removed from the clubhouse immediately following the conclusion of the function. Please, for safety & in consideration of our beautiful environment, no rice, birdseed, glitter, confetti, sparklers, or plastic gemstones on the clubhouse property. Candles must be completely enclosed with no wax dripping on tables or flooring.

All decorations must be pre-approved by an Events and Catering Manager.

Bands

Mount Vernon Canyon Club requires the rental of both the Canyon Room and Main Dining Rooms due to potential noise carryover.

Pricing

Rental Times

9:00 AM-4:00 PM Half price rental

5:30 PM-12:00 AM (set up begins at 4:00pm)

Main Dining Room 220 Max (Main Level)

Evening Rentals

Room Rental/Deposit	May - October/NYE	November - April
Friday & Sunday	\$3,800 \$7000 food minimum	\$1,800
Saturday, Sundays of holiday weekends, & New Years Eve*	\$3,800* \$9000 food minimum	\$2,000
Wednesday & Thursday	\$1,800	\$1,600

Canyon Room 152 Max (Lower Level)

Evening Rentals

Room Rental/Deposit	May - October/NYE	November - April
Friday & Sunday	\$3,300 \$6000 food minimum	\$1,500
Saturday, Sundays of holiday weekends, & New Years Eve*	\$3,300* \$8000 food minimum	\$1,700
Wednesday & Thursday	\$1,600	\$1,400

Aspen Room \$1000
100 Max Capacity

Boardroom \$500
32 Max Capacity

Deposit-All events require a non-refundable deposit and no function will be considered definite until the deposit fee is received and contract is signed.

Pricing

Both Rooms

Rental Times

9:00 AM-4:00 PM Half price rental

5:30 PM-12:00 AM (set up begins at 4:00pm)

240 capacity max (Only Wedding Scheduled)

Evening Rentals

Room Rental/Deposit	May - October/NYE	November - April
Friday & Sunday	\$6,700 \$9,000 food minimum	\$3,300 \$7,000 food minimum
Saturday, Sundays of holiday weekends & New Years Eve *	\$7,100* \$15,000 food minimum	\$3,700 \$9,000 food minimum
Wednesday & Thursday	\$3,300	\$3,000

Deposit-All events require a non-refundable deposit and no function will be considered definite until the deposit fee is received and contract is signed.

Breakfast

Pricing includes: coffee, decaffeinated coffee, hot teas, & juice for 2 hours.

An additional fee of \$150 will apply to buffets with less than 20 people

CONTINENTAL BREAKFAST

\$18

Assorted Danish, croissants, muffins & seasonal fresh cut fruit

MOUNT VERNON BREAKFAST BUFFET

\$30

Seasonal fresh fruit, assorted baked goods, scrambled eggs with cheddar cheese & chives, breakfast potatoes & choice of two breakfast meats: bacon, sausage, turkey sausage, or country ham

ENHANCEMENTS

IN ADDITIONAL TO A MEAL PURCHASED

Bagels & Cream Cheese \$40 dozen *Greek Yogurt Parfait \$4 each

Breakfast Burrito \$10 each *Omelet Station \$9 + \$75 Attendant fee

Ham, Egg, & Cheese English Muffin Sandwich \$11 each

PLATED BREAKFAST

*Traditional Breakfast Plate scrambled eggs, bacon, breakfast potatoes \$18

Traditional Eggs Benedict Canadian bacon & English muffin,
hollandaise sauce, grilled tomato & asparagus \$22

Vegetarian Frittata chef's choice seasonal vegetables & cheddar cheese \$20

*Denotes item is Gluten Free

Prices are subject to 24% service charge & 6.5% sales tax.

Menu items & prices are subject to change.

Mini Brunch Buffet

Pricing includes: A choice of one salads (or one served salad), coffee, decaffeinated coffee, hot tea, & iced tea

SALADS (CHOICE OF 1)

\$36

- *House Salad carrots, tomatoes & cucumbers with choice of two dressings
- *Loaded Fingerling Potato Salad
- *Watermelon Salad feta, tomatoes, shaved red onion and mint vinaigrette
- *Shaved Fennel Salad fennel, spinach, blueberries, pickled red onion with raspberry vinaigrette dressing
- Couscous Tabbouleh cucumber, tomato, red onion, & lemon vinaigrette

INCLUSIONS

- Chilled Orange & Cranberry Juices
- *Fresh Fruit
- Assorted Croissants & Sweet Rolls
- *Maple cured bacon & sausage
- *Home Fried Potatoes
- *Seasonal Fresh Vegetable Selection
- *Rice Pilaf
- *Scrambled Eggs with Cheddar Cheese and Chives
- *Chef's Choice Chicken Entree

DESSERT

Chef's Choice Gourmet Dessert Display

BREAKFAST ENHANCEMENTS

PRICED PER PERSON

Vegetarian Frittata	\$5	Waffle Station	\$8
Sub Eggs Benedict	\$6	*Omelet Station	\$9 + \$75 Attendant fee
Add Eggs Benedict	\$6	Cheese Blintzes	\$4

Buffets are served to parties of 50 people or more.
An additional fee of \$150 will apply to buffets with less than 50 people.

*Denotes item is Gluten Free

Prices are subject to 24% service charge & 6.5% sales tax.
Menu items & prices are subject to change.

Brunch Buffet

Pricing includes: A choice of two salads (or one served salad), choice of two breakfast meats, coffee, decaffeinated coffee, hot tea, & iced tea

SALADS (CHOICE OF 2)

\$44

- *House Salad carrots, tomatoes & cucumbers with choice of two dressings
- *Loaded Fingerling Potato Salad
- *Watermelon Salad feta, tomatoes, shaved red onion and mint vinaigrette
- Couscous Tabbouleh cucumber, tomato, red onion, & lemon vinaigrette
- *Shaved Fennel Salad fennel, spinach, blueberries, pickled red onion with raspberry vinaigrette dressing

INCLUSIONS

- Chilled Orange & Cranberry Juices
- *Fresh Fruit
- Assorted Croissants & Sweet Rolls
- *Maple Cured Bacon & Sausage
- *Home Fried Potatoes
- *Seasonal Fresh Vegetable Selection
- *Rice Pilaf
- *Scrambled Eggs with Cheddar Cheese and Chives
- *Chicken with citrus "salad" -OR- Seared Chicken with sundried tomato cream

BREAKFAST ENHANCEMENTS PRICED PER PERSON

Vegetarian Frittata	\$5	Waffle Station	\$8
Sub Eggs Benedict	\$6	*Omelet Station	\$9 + \$75 Attendant fee
Add Eggs Benedict	\$6	*Carved Roast Round of Beef -OR- Baked Ham	\$7 + \$75 Attendant fee

Buffets are served to parties of 50 people or more.
An additional fee of \$150 will apply to buffets with less than 50 people.

*Denotes item is Gluten Free

Prices are subject to 24% service charge & 6.5% sales tax.
Menu items & prices are subject to change.

A La Carte

Coffee, decaf and hot tea	\$35 per gallon of each
Iced tea, lemonade, fruit juices	\$30 per gallon of each
Milk -whole	\$30 per gallon of each
Bottled water	\$5 each
Sparkling water	\$5 each
Assorted Pepsi soft drinks	\$4 each
Individual yogurt	\$3 each
Sliced fruit	\$8 per person
Bagels	\$42 per dozen
Assorted Danish	\$36 per dozen
Muffins	\$36 per dozen
Cookies -Assorted	\$30 per dozen
Brownies	\$30 per dozen
Jumbo soft pretzels with cheese	\$7 each
Granola bars	\$3 each
Assorted bags of chips	\$3 each
Mixed nuts	\$20 per pound
Trail mix	\$4 each
Pretzels	\$3 each

Prices are subject to 24% service charge & 6.5% sales tax.
Menu items & prices are subject to change.

Meeting Breaks

HEALTHY START \$19

Mini Parfait
Oatmeal Brulée
Breakfast Breads
Assorted Jams & Butter
Whole Fruit
Coffee, Decaf, and Hot Tea

ENERGY BREAK \$18

Mini parfait
Fruit smoothie shooters
Variety of fruit juices & sparkling water
An assortment of chef made tea sandwiches

AFTER SCHOOL BREAK \$14

House-made potato chips and dip
Cookies and Brownies
Milk and lemonade

SWEET & SALTY \$18

Buttered popcorn, pretzels
M&M's, fruit snacks, candied nuts
& assorted soda

Prices are subject to 24% service charge & 6.5% sales tax.

Menu items & prices are subject to change.

Reception Displays

Reception displays are served & continually refreshed up to 1 hour.
Prices are per person.

***FRUIT & CHEESE MONTAGE \$12**

Assorted imported & domestic cheeses served with crackers, arranged sliced melon, & seasonal berries

***FRESH VEGETABLE CRUDITÉ \$8**

Fresh vegetables with creamy ranch for dipping

***FRESH FRUIT DISPLAY \$9**

Sliced melons, seasonal berries, & grapes

***CHARCUTERIE BOARD \$18**

Pickled vegetables, cured meats, compotes, assorted cheeses, breads, crackers, oil & vinegars

***ANTIPASTO DISPLAY \$17**

Prosciutto, Genoa salami, Capicola, Kalamata & oil cured olives, marinated grilled artichoke hearts, marinated mushrooms, roasted red peppers, lemon rosemary grilled zucchini, fresh baby mozzarella, shaved parmesan served with assorted crackers & baguettes

***BRUSCHETTA BAR \$9**

Assorted wafers, toasts, & baguettes served with a variety of colorful bruschetta toppings: caprese bruschetta, roasted red pepper & Kalamata olive tapenade, sundried tomato & artichoke relish

***CHIP & DIP PRESENTATION \$9**

Guacamole, pico de gallo, French onion & queso dips, tortilla, & potato chips

***Denotes item is Gluten Free**

Prices are subject to 24% service charge & 6.5% sales tax.

Hors D'Oeuvres

COLD HORS D'OEUVRES

\$235 per 50 piece order

- *Tomato Gazpacho "Shooters" with goat cheese toast
- *Grand Marnier Cream Cheese Stuffed Strawberries
- Shaved Beef Tenderloin served on garlic crostini with horseradish cream
- *Caprese Skewers with buffalo mozzarella, roma tomato & fresh basil
- *Assorted Deviled Eggs: 1. pickled celery with fresno pepper
2. smoked salmon & caper, 3. traditional with prosciutto
- *Fruit and Cheese Skewers
- *Mini Ahi Tuna Tacos with avocado, fresno chili, micro basil
- *Iced Large Shrimp cocktail sauce, lemon
- Brie, Olive Tapenade Crostini brie, olive tapenade, on baguette
- *Petite Vegetable Crudit  Cup with ranch dip
- Tuna Crisp sesame seared tuna, toasted wonton topped , wasabi cream
& pickled ginger
- Smoked Salmon Flatbread avocado cream , toasted capers, chives with cream fraiche

HOT HORS D'OEUVRES

\$285 per 50 piece order

- Tomato Soup With Mini Grilled Cheese
- Aroncini & Smoked Gouda Croquette deep fried rice and gouda cheese
- Petite Chile Rellenos diced green chiles and cheddar cheese
- *Bacon Wrapped Scallops
- Coconut Fried Shrimp served with papaya chutney
- Dungeness Crab Cake with corn aioli, & pea tendrils
- *Thai Shrimp with red curry & green onion
- Thai Chicken with red curry & green onion
- Mini Fish and Chips
- Mushroom Crostini duxelles, juniper oil and radish
- \$375 per 50 pieces**
- Chuck Sliders with aged cheddar & tomato bacon jam

Available buffet style or butler passed. No additional labor fees apply.

50 pieces per order required.

Prices are subject to 24% service charge & 6.5% sales tax.

Menu items & prices are subject to change

Yeli Buffet

Includes coffee, decaffeinated coffee, hot teas, and iced tea . An additional fee of \$150 will apply to buffets with less than 20 people

SIDES

(CHOICE OF 2)

\$38

***“Power Salad”**– quinoa, kale, almonds, blue berries, flax seeds & a lemon vinaigrette

Udon Noodle Salad– scallions, julienne carrots, shitake mushroom, Napa cabbage & spicy sesame vinaigrette

Couscous Tabbouleh– cucumber, tomato, red onion & lemon vinaigrette

***House Salad**– tomatoes, shredded carrots, cucumbers, radishes with ranch dressing and balsamic vinaigrette

INCLUSIONS

Meats

Roast beef (all natural hormone/nitrate free)

Oven-roasted turkey breast (all natural hormone/nitrate free)

Smoked ham

Genoa salami

Cheese

Pepper Jack

Cheddar

American

Swiss

Artisan Breads

Ciabatta

Hoagie rolls

White, whole wheat, & rye

Accoutrements

Lettuce, tomato, red onion, pickles, and cucumbers

Selection of mustards & mayo

Kettle chips

Assorted fresh-baked cookies, brownies & dessert bars

Prices are subject to 24% service charge & 6.5% sales tax.
Menu items & prices are subject to change.

Plated Lunch

Lunch pricing includes one of each following options: First Course, Entrée, Seasonal Vegetables, & fresh baked rolls with butter, coffee, decaf & hot tea, & iced tea

Entrée designation required per each guest and place setting

FIRST COURSE (CHOOSE 1)

***House Salad Greens** topped with shredded carrots, cucumbers & cherry tomatoes
Choice of two dressings: (creamy ranch, bleu cheese, balsamic vinaigrette, raspberry vinaigrette, or Italian)

***Mixed Green Salad** mixed greens, bleu cheese crumbles, granny smith apples, pecans & maple vinaigrette dressing

***Shaved Fennel Salad** fennel, spinach, blueberries, pickled red onion with raspberry vinaigrette dressing

***Fresh Fruit Cup**

ENTRÉE (CHOICE OF 2 MEAT & 1 VEGETARIAN OPTION)

***Roasted Vegetable Risotto** fennel, carrots, parsnips, cremini mushrooms **\$24**

Grilled Chicken Caesar Salad marinated chicken breast, romaine lettuce, house dressing & croutons **\$24**

***Roasted Pork Loin** creamy Italian polenta, wilted greens, served with a bing cherry gastrique & seasonal vegetables **\$34**

Teriyaki Grilled Salmon edamame succotash, purple potatoes, teriyaki sauce **\$35**

***Caribbean Style Pan Sole** spiced rum, banana, pineapple, candied walnuts, mint, served with rice pilaf & asparagus **\$29**

***Steak Medallions** grilled steak medallions, brandied peppercorn sauce, herbed roasted potatoes & seasonal vegetables **\$32**

***Blackened Sirloin** caramelized cajun onions, mushroom tomato confit, goat cheese mashed potatoes, cowboy compound butter & asparagus **\$38**

Chicken Marsala sautéed chicken breast, herb roasted potatoes, wild mushroom marsala sauce & seasonal vegetables **\$32**

***Chicken Picatta** sautéed chicken breast, rice pilaf, lemon caper sauce & seasonal vegetables **\$32**

DESSERT (CHOOSE 1)

***Chocolate Flourless Torte**
Seasonal Cheesecake
Apple Almond Torte

Tiramisu \$ 5
***Crème Brûlée \$ 6**

***Denotes item is Gluten Free**

Prices are subject to 24% service charge & 6.5% sales tax.
Menu items & prices are subject to change.

Lunch Buffet

Pricing includes: A choice of two salads (or one served salad), one starch, one vegetable, two entree choices, freshly baked rolls, coffee, decaffeinated coffee, hot tea, & iced tea

\$47

SALADS (CHOICE OF 2)

- *House Salad carrots, tomatoes & cucumbers with choice of two dressings
 - *Couscous Tabbouleh- cucumber, tomato, red onion & lemon vinaigrette
 - *Watermelon Salad feta, tomatoes, shaved red onion and mint vinaigrette
 - *Shaved Fennel Salad fennel, spinach, blueberries, pickled red onion with raspberry vinaigrette dressing
 - Udon Noodle Salad- scallions, julienne carrots, shitake mushroom, Napa cabbage & spicy sesame vinaigrette
-

STARCH (CHOOSE 1)

- *Rice pilaf
 - Adult macaroni and cheese
 - *Rosemary roasted red bliss potatoes
 - *Roasted garlic mashed potatoes
-

VEGETABLE

- *Chef's seasonal bistro vegetable medley
-

ENTRÉE (CHOICE OF 2)

- *Grilled Chicken with citrus "salad" & beurre blanc
- *Chicken Saltimbocca prosciutto ham, sage, fontina cheese, fresh spinach, & marsala wine sauce
- *Blackened Sirloin caramelized cajun onions with mushroom tomato confit
- *Atlantic Salmon with roasted tomato, mushrooms, olives & fennel "relish"
- *Roasted Pork Loin with Dijon mustard cream sauce with fried Brussels sprouts and mustard seed caviar

Buffets are served to parties of 50 people or more.
An additional fee of \$150 will apply to buffets with less than 50 people.

***Denotes item is Gluten Free**

Prices are subject to 24% service charge & 6.5% sales tax.

Menu items & prices are subject to change.

Bar Options

A bartender fee of \$400 will apply to all bars .

One bartender provided per every 80 guests. Bar service available for five hours maximum.

HOSTED BAR BASED ON CONSUMPTION

Premium Brand Mixed Drinks	\$11
Call Brand Mixed Drinks	\$10
House Wine	\$9
Seltzers	\$8
Imported Beer /Microbrew Beer	\$7
Domestic Beer	\$6
Soft Drinks	\$4

6.5% Tax & 24% Service Charge Apply

BAR PACKAGES PRICED PER PERSON 21 & UP

All packages include unlimited bottled beer, house wines, seltzers, sodas & juices.
Optional 1/2 glass champagne toast or wine pour with dinner include with all packages
hosted 3 hours or more, bartender fee also waived!
Minimum purchase of 3 hours is required for bar packages.

<u>CALL</u>	<u>PREMIUM</u>	<u>BEER&WINE</u>
First Hour \$25	First Hour \$27	First Hour \$23
Second Hour \$13	Second Hour \$14	Second Hour \$11
Third Hour \$12	Third Hour \$13	Third Hour \$10
Fourth Hour \$11	Fourth Hour \$12	Fourth Hour \$9
Fifth Hour \$10	Fifth Hour \$11	Fifth Hour \$8

Non-Alcoholic Package \$16
unlimited for guests ages 4-20

Prices inclusive of tax & service charge

As a house policy, for your protection and ours, we do not pour shots.

Per Colorado State Law no outside alcohol is allowed on premise.
MVCC reserves the right to not open or close down the bar at anytime if any outside alcohol
is brought onto club property.

Menu items & prices are subject to change.

House Brands

Specialty beer, wine, and liquor available upon request.

BEER

Domestic Beers Coors Banquet • Coors Light • Bud Light • Budweiser • Coors Edge

Imported Beers/Microwbrews Dos Equis • Odell's IPA • Odell's 90 Schilling
• Blue Moon • Stella Artois • Fat Tire • Deschutes Fresh Squeezed IPA

Seltzers White Claw

WINE & CHAMPAGNE

House Wine Chardonnay • Sauvignon Blanc • Pinot Grigio •

Moscato • Merlot • Cabernet Sauvignon • Pinot Noir • **\$30** per bottle

Non-Alcoholic Sparkling Cider **\$17** per bottle

Champagne Punch **\$65** per gallon

Non-Alcoholic Punch **\$35** per gallon

House Champagne **\$30** per bottle

Domaine Ste. Michelle Brut **\$45** per bottle

La Marca Prosecco **\$50** per bottle

LIQUOR & SPIRITS

Call Tito's • Jack Daniels • Jameson • Seagram's 7 • Tanqueray • Bacardi •
Captain Morgan • Malibu • Cuervo Gold • Dewar's

Premium Grey Goose • Hendrix • Crown Royal • Makers Mark •
The Glenlivet • Don Julio • Baileys Irish Cream • Disaronno

CASH BAR

Premium Brand Mixed Drinks	\$12	Call Brand Mixed Drinks	\$11
House Wine	\$10	Imported Beer /Microbrew Beer	\$9
Domestic Beer	\$8	Soft Drinks	\$4

As a house policy, for your protection and ours, we do not pour shots.

Bar service available for 5 hours maximum.

Per Colorado State Law no outside alcohol is allowed on premise.

MVCC reserves the right to not open or close down the bar at anytime if any

Bar Options

A bartender fee of \$400 will apply to all bars .

One bartender provided per every 80 guests. Bar service available for five hours maximum.

PREMIUM BAR PACKAGE-UPGRADED WINE

PRICED PER PERSON 21 & UP

All packages include unlimited bottled beer, *upgraded wines*, sodas & juices. Optional 1/2 glass champagne toast or wine pour with dinner include with all packages hosted 3 hours or more, bartender fee also waived!

First Hour	\$29
Second Hour	\$15
Third Hour	\$14
Fourth Hour	\$13
Fifth Hour	\$12

Prices inclusive of tax & service charge

Upgraded wines:

*Included in upgraded premium package or available to purchase by the bottle

Wines are subject to change due to availability

Clos Du Bois Russian River, Chardonnay, California	\$45
White Haven Sauvignon Blanc, Marlborough, New Zealand	\$45
Silas Pinot Noir, Willamette Valley, Washington	\$50
The Daou Cabernet, Paso Robles, California	\$48
Terrazas Altos Malbec, Mendoza, Argentina	\$41

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Menu items & prices are subject to change.

Audio Visual Equipment

Projector & Screen	\$200
Screen	\$50
TV and ClickShare (Boardroom)	\$200
Sound System w/ 1 Corded Microphone	\$200
Microphone, Corded	\$50 each
Lavalier or Wireless Microphone	\$100 each
Flip Chart w/Markers	\$50 each
White Board w/Markers	\$50 each
Speaker Phone	\$100
Large Television with HDMI (portable)	\$200
Small Monitor (portable)	\$100
Piano, Main Dining Room	\$300

Prices are subject to change.

Cakes and Desserts

Wedding cakes, specialty cakes, cupcakes and specialty desserts can be brought in from a licensed bakery. We will charge a \$2.00 per person cake/dessert fee.

If you work with our preferred bakery, this fee is waived.

PREFERRED BAKERY

Elegant Bakery
3278 S. Wadsworth Blvd., Unit 3
Lakewood, CO 80227
303.322.7708
elegantbakery.com

AVAILABLE FROM MVCC:

GOURMET DESSERT DISPLAY \$15

Gourmet display of cookies, petit fours, seasonal tarts and mini desserts

CUPCAKES

minimum of 12 cupcakes per flavor

Regular \$4.50 each

Yellow, White, Chocolate, Marble, Almond, Lemon, and Confetti,

Filled \$5.00 each

Fillings:

Almond, Raspberry, Lemon, Chocolate Mousse, Strawberry, and Bavarian Cream

Icing:

White Buttercream, Ivory Buttercream, Chocolate Buttercream, and Non-Dairy Whipped

Gluten Free \$5.00 each

DIPPED STRAWBERRIES & MACARONS

Dipped Strawberries -\$4.50 each

Assorted Macarons—\$30 per dozen

Prices are subject to 24% service charge & 6.5% sales tax.

Menu items & prices are subject to change.