



Events & Catering

2026



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a brief history

Dinner dance affairs began at the Club with its opening celebrations in 1923. Seven miles of road were built within close proximity of the clubhouse, and on the first New Year's Day, in 1924, 154 members and friends enjoyed a toboggan party nearby, followed by a dinner at the Clubhouse for \$1 a plate!

In the early years of the Clubhouse, men played golf or pitched horseshoes, and ladies enjoyed croquette courts in the front of the building while their children took tennis lessons or hiked nearby. Years passed, and by 1940, Mount Vernon Canyon Club had 6,000 social members and was one of the most popular clubs in all of Colorado.

As one of the oldest private clubs in the Denver area, Mount Vernon Canyon Club has a proud past combined with keeping pace with the future.

Mount Vernon Canyon Club proudly hosts over 100 weddings each year, providing a spectacular setting with a rich history to tie the knot. Allow us to create a stress-free day that will be unforgettable for you and your guests.



frequently asked questions

What does the venue provide for setup?

The room rental includes tables and chairs for the reception, linens, china, flatware, and glassware. We provide all catering and bar services, as well as staffing for the event. We have AV options available. We provide chairs for the ceremony.

What does the venue coordinate and assist with?

The events and catering department will assist with custom proposals, menu design, private tasting, linen selection, to-scale floor plans and layout design, timeline and vendor logistics, ceremony coordination, and day-of venue support. We do not assist with setup or removal of decorations and personal items, booking other vendors, or handling items outside of the venue.

Do you allow outside catering or bar services?

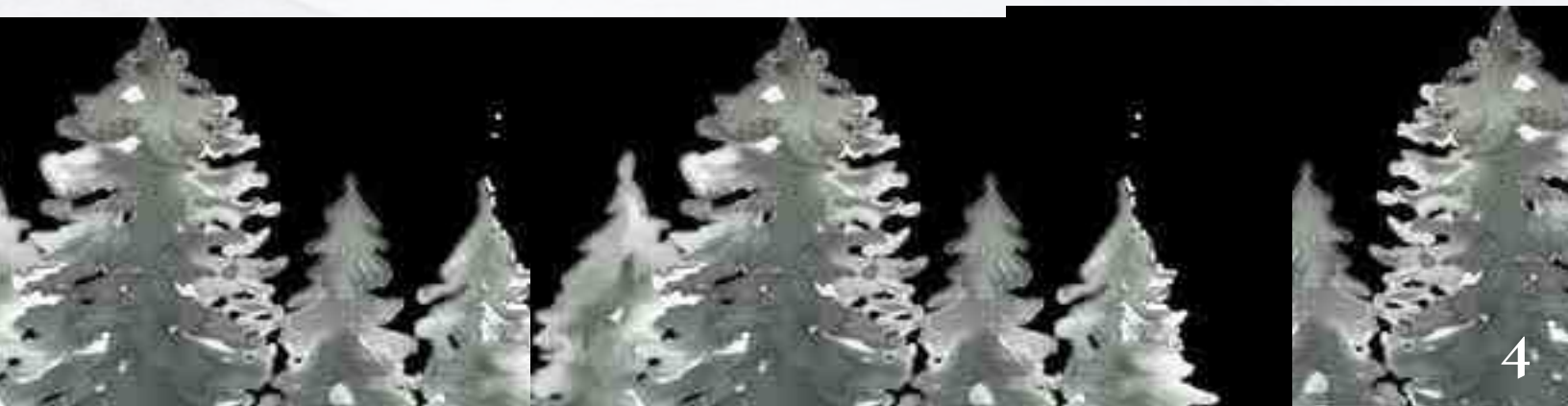
No outside catering or bar services are allowed at the club. We are happy to customize and modify menus to suit your needs.

Do you allow wedding bands?

Yes, but we require the rental of both the Canyon Room and Main Dining Room due to potential noise carryover. You do not need to rent both rooms with a DJ or live musicians such as a harpist or string quartet for the ceremony.

What is the booking process?

We can place a fee-free hold on a date for 1 week. In that time, we can build a custom proposal for you based on your preferences. If you choose to move forward, you will be sent a contract to review and sign. The deposit is your room rental fees.



What are the décor limitations?

For safety and in consideration of our beautiful environment, no rice, birdseed, glitter, confetti, sparklers, cold burn sparklers, floating lanterns, or plastic gemstones on the clubhouse property. All décor must be freestanding. No use of tape, staples, tacks, or other adhesives on any woodwork, ceilings or decks. Candles must be completely enclosed with no wax dripping on tables or flooring. Real candles are not allowed outside on the decks. No silk, faux, or freeze dried loose flower petals allowed for the ceremony; only real. All decorations must be pre-approved by the Events and Catering team.

What is the cost for ceremonies?

A fee of \$7.00 per person will be charged when a ceremony is held at The Club. The events team will set up the chairs, coordinate the ceremony, and assist with a rehearsal. Rehearsal times for wedding ceremonies are included based on other bookings.

What other costs and fees do we need to consider?

The following menus will outline all our pricing. You will see at the bottom of all menus that a 24% service charge and 6.5% tax will be added to all food and beverage. Additional gratuities for superior service are appreciated at your discretion.

When is the final count due?

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

What is the payment schedule?

Your deposit will be your room rental fees. The next payment is due 180 days prior to the wedding. If you are booking within 180 days, we will adjust that schedule. Final payment is due 1 week prior to your wedding date, when the final count is in. We request a card on file for any payments that need to be made following the reception.



main dining room pricing

220 maximum



the room rental includes the rental of the room
and private deck, and the setup of your tables,
chairs, linens, and place settings

all day
9 am - 12 am

Room Rental	May - October	November - April
Friday & Sunday	\$6,000 \$8,000 ⁺⁺ food minimum	\$3,000
Saturday & Sundays of Holiday Weekends	\$6,000* \$10,000 ⁺⁺ food minimum	\$3,600
Wednesday & Thursday	\$3,000	\$2,700

evening only

5:30 pm - 12 am (set up begins at 4 pm)

Room Rental	May - October	November - April
Friday & Sunday	\$4,000 \$8,000 ⁺⁺ food minimum	\$2,000
Saturday & Sundays of Holiday Weekends	\$4,000* \$10,000 ⁺⁺ food minimum	\$2,400
Wednesday & Thursday	\$2,000	\$1,800

daytime rental 9am-4pm is half price of the evening rental

**includes New Year's Eve*

Deposits (room rental fee) -All events require a non-refundable deposit and no function
will be considered definite until the deposit fee is received and the contract is signed. 6

canyon room

pricing

152 maximum



the room rental includes the rental of the room
and private deck, and the setup of your tables,
chairs, linens, and place settings

all day

9 am - 12 am

Room Rental	May - October	November - April
Friday & Sunday	\$5,250 \$6,000 ⁺⁺ food minimum	\$2,550
Saturday & Sundays of Holiday Weekends	\$5,250* \$8,000 ⁺⁺ food minimum	\$2,850
Wednesday & Thursday	\$2,700	\$2,400

evening only

5:30 pm - 12 am (set up begins at 4 pm)

Room Rental	May - October	November - April
Friday & Sunday	\$3,500 \$6,000 ⁺⁺ food minimum	\$1,700
Saturday & Sundays of Holiday Weekends	\$3,500* \$8,000 ⁺⁺ food minimum	\$1,900
Wednesday & Thursday	\$1,800	\$1,600

daytime rental 9am-4pm is half price of the evening rental

**includes New Year's Eve*

Deposits (room rental fee) -All events require a non-refundable deposit and no function
will be considered definite until the deposit fee is received and the contract is signed.

main dining+canyon room pricing

240 maximum



the room rental includes the rental of the room and private deck, and the setup of your tables, chairs, linens, and place settings

all day 9 am - 12 am

Room Rental	May - October	November - April
Friday & Sunday	\$10,500 \$10,000 ⁺⁺ food minimum	\$5,400 \$7,000 ⁺⁺ food minimum
Saturday & Sundays of Holiday Weekends	\$11,250* \$15,000 ⁺⁺ food minimum	\$6,000 \$9,000 ⁺⁺ food minimum
Wednesday & Thursday	\$5,250	\$4,800

evening only

5:30 pm - 12 am (set up begins at 4 pm)

Room Rental	May - October	November - April
Friday & Sunday	\$7,000 \$10,000 ⁺⁺ food minimum	\$3,600 \$7,000 ⁺⁺ food minimum
Saturday & Sundays of Holiday Weekends	\$7,500* \$15,000 ⁺⁺ food minimum	\$4,000 \$9,000 ⁺⁺ food minimum
Wednesday & Thursday	\$3,500	\$3,200

daytime rental 9am-4pm is half price of the evening rental

**includes New Year's Eve*

Deposits (room rental fee) -All events require a non-refundable deposit and no function will be considered definite until the deposit fee is received and the contract is signed.

all day pricing

9 am - 12 am

Aspen Room* & Boardroom

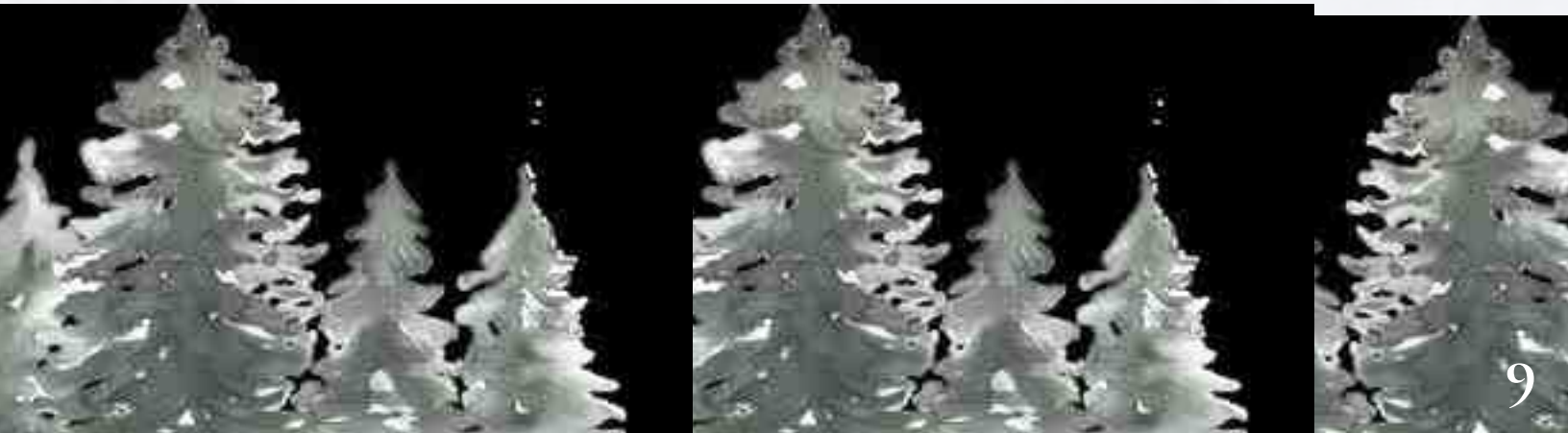
100 maximum

\$1,000

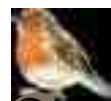
32 maximum

\$500

*The Aspen Room can be split into two rooms for \$500 per half.



reception displays



Fruit and Cheese Montage | \$15 per person (GF)
assorted imported and domestic cheeses served with crackers, arranged
sliced melon, & seasonal berries

Fresh Vegetable Crudit  | \$9 per person (GF)
fresh vegetables with creamy ranch for dipping

Fresh Fruit Display | \$10 per person (GF)
sliced melons, seasonal berries, and grapes

Charcuterie Board | \$22 per person (GF)
pickled vegetables, cured meats, compotes, assorted cheeses, breads,
crackers, oil & vinegar

Antipasto Display | \$22 per person (GF)
prosciutto, Genoa salami, Capicola, Kalamata and 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 and baguettes

Bruschetta Bar | \$11 per person (GF)
assorted wafers, toasts, & baguettes served with a variety of colorful
bruschetta toppings: caprese bruschetta, roasted red pepper and Kalamata
olive tapenade, sundried tomato and artichoke relish

Chip and Dip Presentation | \$10 per person (GF)
guacamole, pico de gallo, French onion, and queso dips
served with tortilla and potato chips

(GF) = gluten free

Prices are subject to 24% service charge and 6.5% sales tax

passed hors d'oeuvres



cold options | \$250 per 50 piece order

Tomato Gazpacho "Shooters" with goat cheese toast

Grand Marnier Cream Cheese Stuffed Strawberries (GF)

Shaved Beef Tenderloin served on garlic crostini with horseradish cream

Caprese Skewers buffalo mozzarella, cherry tomato & fresh basil (GF)

Assorted Deviled Eggs: 1. pickled celery with Fresno pepper

2. smoked salmon & caper, 3. traditional with prosciutto (GF)

Fruit and Cheese Skewers (GF)

Mini Ahi Tuna Tacos with avocado, Fresno chili, micro basil (GF)

Iced Large Shrimp with cocktail sauce and lemon (GF)

Brie and Olive Tapenade Crostini

Petite Vegetable Crudit  Cup with ranch dip (GF)

Smoked Salmon Flatbread avocado cream, toasted capers, chives, cream fra che

Elote Cups corn, chili lime mayo, cotija, jalapeno, red pepper, onion (GF)



hot options | \$300 per 50 piece order

Tomato Soup With Mini Grilled Cheese

Arancini and Smoked Gouda Croquette deep fried rice and gouda

Petite Chile Rellenos diced green chiles, cheddar cheese, pork green chili



Bacon Wrapped Scallops (GF)

Coconut Fried Shrimp served with mango chutney

Dungeness Crab Cake with corn aioli & pea tendrils

Thai Shrimp with red curry & green onion (GF)

Thai Chicken with red curry & green onion

Mini Fish and Chips

BBQ Mushroom Flatbread with chive cream

Chuck Sliders with aged cheddar and tomato bacon jam | \$50 upcharge per order

(GF) = gluten free (FI) = Colorado inspired

Prices are subject to 24% service charge and 6.5% sales tax

plated dinner

Pricing includes freshly baked rolls, coffee, decaffeinated coffee, hot tea, and iced tea

Salads (choose one)

House Salad field greens topped with shredded carrots, sliced radishes, cucumbers, and cherry tomatoes with choices of ranch and balsamic (🌾)

Strawberry Spinach baby spinach, candied pecans, strawberries, raisins, and shaved red onion served with raspberry vinaigrette (🌾)

Mixed Greens Salad mixed greens, bleu cheese crumbles, granny smith apples, pecans, and maple vinaigrette dressing (🌾)

Roasted Beet Salad red and golden beets, pepitas, goat cheese, spinach, and arugula served with balsamic vinaigrette (🌾)

Iceberg Steakhouse Wedge bacon bits, cherry tomatoes, shaved red onions, garlic croutons, and creamy gorgonzola dressing (🌾)

Grilled Peach Panzanella Palisade peaches, grilled ciabatta, mascarpone, arugula, Bermuda onion, raspberries, and white balsamic vinaigrette (🔥)

Rocky Ford Cantaloupe Salad cucumber, cantaloupe, Bermuda onion, feta, pepitas, mizuna, and lime vinaigrette (🌾) (🔥)

Entrées (choice of two meat & 1 vegetarian)

Roasted Vegetable Risotto fennel, carrots, parsnips, cremini mushrooms, parmesan cheese | \$40 (🌾)

Asian Grilled Vegetables jasmine rice, ohitashi, sweet chili glaze, ponzu, and Asian slaw | \$40 (🌾)

Orecchiette Pasta Aioli e Olio garlic, lemon, red pepper flakes, and roasted broccolini | \$40

Chicken Scallopini lemon beurre blanc, confit tomatoes, parmesan mashed potatoes, and asparagus | \$46 (🌾)

Chicken Saltimbocca prosciutto ham, sage, fontina cheese, fresh spinach, marsala wine sauce, parmesan mashed potatoes & asparagus | \$46

Chicken Donatello Frenched chicken breast, roasted garlic, zucchini, mushroom, tomato confit, and sherry wine sauce | \$46 (🌾)

Colorado Red Bird Chicken poblano sauce, Olathe corn relish, goat cheese chipotle potatoes, micro greens | \$48 (🌾) (🔥)

more entrees on following page 


(🌾) = gluten free (🔥) = Colorado inspired



Prices are subject to 24% service charge and 6.5% sales tax

plated dinner

Pricing includes freshly baked rolls, coffee, decaffeinated coffee, hot tea, and iced tea

Entrées (continued)

Grilled Pork Chop grilled pork chop, calvados demi glace, cider braised greens with bacon and apple, and mashed potatoes | \$48 

CO Grilled Pork Chop Palisade peach chutney, griddled hatch green chili, corn cake, and arugula | \$48  

Pistachio Crusted Salmon pan seared Atlantic salmon, pistachio compound butter served with warm orzo salad | \$54



Butter Poached Honey Glazed Salmon Atlantic salmon, cauliflower “risotto”, chardonnay whole grain mustard butter, and asparagus | \$54 

Baked Alaskan Halibut sauce choron, pomme puree, and asparagus | \$65 


Alamosa Bass tomato consomme, Olathe corn relish, and quinoa salad | \$50  


Pan Fried Rocky Mountain Trout rice pilaf, green bean almondine, chipotle raspberry jam, pinon nut | \$46 

Braised Beef Short Rib boneless short rib, aged white cheddar grits, blackberry demi, baby carrots, and asparagus | \$58 

Bison Short Rib griddled hatch green chili and corn cake, guajillo chili glaze, Fresno chili | \$60  



Grilled Beef Tenderloin salsa de chili rojo, three sisters corn, beans, and zucchini, and yellow squash | \$58  

Bacon Wrapped Filet bacon wrapped 8 oz. Filet Mignon with demi glace, mashed potatoes with baby carrots and asparagus | \$65 

Duet Plate Beef Filet & Jumbo Shrimp beef with port wine sauce, shrimp with Grecian butter served with roasted fingerling potatoes and asparagus | \$75 

Children's Meals (choose 1) | chicken tenders, mac & cheese, or pizza served with fresh fruit garnish | \$25

Final meal counts are due one week prior to the event.
Entree designation place cards are required for each guest and place setting. The entree indicator must be easily identifiable and visible from 5 feet away.

 = gluten free  = Colorado inspired

Prices are subject to 24% service charge and 6.5% sales tax

dinner buffet

\$64 per person

Pricing includes freshly baked rolls, coffee, decaffeinated coffee, hot tea, and iced tea

Salads (choice of two)

House field greens topped with shredded carrots, sliced radishes, cucumbers, cherry tomatoes, and choices of ranch and balsamic (GF)

Strawberry Spinach baby spinach, candied pecans, strawberries, raisins, feta, shaved red onion, and raspberry vinaigrette (GF)

MVCC Cobb romaine lettuce, pomodoraccio tomatoes, bleu cheese, red onion, olives, avocado, torn croutons, and buttermilk dressing (GF)

Mixed Greens mixed greens, bleu cheese crumbles, granny smith apples, pecans, and maple vinaigrette dressing (GF)

Italian mixed greens, pepperoni, pepperoncini, black olives, mozzarella cheese, and Italian vinaigrette (GF)

Panzanella sourdough bread pieces, tomato, red onion, capers, basil, and white balsamic vinaigrette (GF)

Roasted Beet red and golden beets, pepitas, goat cheese, spinach, arugula and balsamic vinaigrette (GF)

Starches (choose one)

Garlic Mashed Potatoes (GF)

Au Gratin Potatoes (GF)

Israeli Couscous

Rice Pilaf (GF)

Maple Roasted Sweet Potato Hash (GF)

Orecchiette Pasta Primavera

Oven Roasted Red Bliss Potatoes (GF)

Butternut Squash & Arugula Risotto (GF)

Vegetables (choose one) (GF)

Spaghetti Squash with Fried Brussels Sprout

Green Beans Almondine

Asparagus & Red Peppers

Bistro Seasonal Vegetables

Haricot Vert, Pancetta, Carrots, & Parsnips

(GF) = gluten free

Prices are subject to 24% service charge and 6.5% sales tax



dinner buffet



Entrées (choice of two)

Chicken Marsala sautéed chicken with wild mushroom marsala sauce (gluten free)

Chicken Picatta sautéed chicken with lemon caper sauce (gluten free)

Chicken Scallopini tomato confit relish with lemon beurre blanc (gluten free)

Thai Chicken Frenched chicken breast, sweet chili glaze, cilantro (gluten free)

Colorado Red Bird Chicken poblano sauce, corn relish (gluten free)

Steak Au Poivre sliced beef medallions with brandy peppercorn sauce (gluten free)

Braised Beef Short Rib served with chipotle-blackberry demi glaze (gluten free)

Chili Rubbed Sirloin chimichurri sauce, pickled red onion, slaw (gluten free)

Blackened Sirloin caramelized Cajun onions, mushroom tomato confit, and chili lime butter sauce (gluten free)

Roasted Pork Loin with Fat Tire whole grain mustard emulsion, fried Brussels sprouts, mustard seed caviar

Figgy Piggy grilled pork tenderloin, spiced fig glaze, orange supreme (gluten free)

Pork Loin with apple chutney and cider braised greens (gluten free)

Salmon Filet Florentine creamed spinach, mushrooms, and nutmeg béchamel (gluten free)

Pan Seared Halibut with sauce choron (gluten free)

Pistachio Crusted Salmon Atlantic salmon filet with pistachio compound butter beurre blanc

New England Style Sole & Shrimp pan seared roasted garlic, white wine herb butter (gluten free)

Buffets are served to parties of 50 people or more.

An additional fee of \$200 will apply to buffets with less than 50 people.

All buffets are served for a maximum of 2 hours.

Per health code, any additional food cannot leave the premises.

(gluten free icon) = gluten free

Prices are subject to 24% service charge and 6.5% sales tax

chef's action stations

to be added to your event in addition to a buffet

Chef's Salad Bar | \$12 per person

Enjoy a classic Caesar, Strawberry Spinach Salad, or create your own. Choose from an array of fresh ingredients and dressings.

Mashed Potato Bar | \$12 per person

Select from Yukon gold mashed potatoes, whipped sweet potatoes, or Idaho mashed potatoes. Then, choose your toppings: bacon, roasted garlic, blue cheese, green onion, marshmallow, coconut, and more.

Mac & Cheese Station | \$15 per person

Chef attendant required

Finished to order with your choice of rock shrimp, grilled chicken, bacon, broccoli, butternut squash, zucchini, parmesan, mushrooms, onions, and spinach.

Carving Stations

Carved by a chef and served with appropriate condiments

Roast Pork Loin | serves 25 | \$225

Honey Glazed Ham | serves 25 | \$185

Roasted Turkey Breast | serves 25 | \$205

Roasted Beef Top Round | serves 50 | \$300

Prime Rib | serves 25 | \$575

Stations are chef attended for up to 2 hours.

Minimum group size of 25 is required for all action stations.

Chef attendant fee is \$100 per chef.

Prices are subject to 24% service charge and 6.5% sales tax

late night appetizers



- Fried Chicken Sliders** with remoulade | \$350 per 50 pieces
- Chuck Sliders** with aged cheddar and tomato bacon jam | \$350 per 50 pieces
- Jalapeno Poppers** | \$285 per 50 pieces
- Pretzel Bites with Cheese** | \$300 per 50 pieces
- Chip & Dip Display** | \$9 per person (Ⓢ)
- Pizza (cheese or pepperoni)** | \$40 per whole pizza
- Gourmet Mac and Cheese** | \$175 per full pan, serves 35
- Brownies** | \$30 per dozen
- Cookies** | \$30 per dozen

(Ⓢ) = gluten free

non-alcoholic beverages



- Apple Cider & Hot Chocolate Station** | \$12 per person
served with cinnamon sticks, peppermint candies, whipped cream, caramel, chocolate syrup, marshmallows, and chocolate shavings
- Lemonade & Tea Station** | \$10 per person
served with a variety of fresh fruits and flavored syrups
- Mocktail Bar** | \$24 per person + \$200 bartender fee required
choice of 5 signature handmade mocktails created with fresh juices, gourmet sodas, and elegant garnishes

All pricing is per person for the duration of the event.
Please inquire about any other specialty items or beverage stations.

Prices are subject to 24% service charge and 6.5% sales tax

bar packages



- minimum purchase of three hours is required
- unlimited bottled beer, house wines, seltzers, sodas, juices, and mocktails included for all packages
- optional 1/2 glass champagne toast or wine pour with dinner
- priced per hour per person over the age of 21 **inclusive** of 24% service charge and 6.5% sales tax

Premium

*includes unlimited premium
& call liquor drinks*

First Hour | \$29 per person
Second Hour | \$16 per person
Third Hour | \$14 per person
Fourth Hour | \$12 per person
Fifth Hour | \$11 per person

Call

*includes unlimited call
liquor drinks*

First Hour | \$26 per person
Second Hour | \$14 per person
Third Hour | \$12 per person
Fourth Hour | \$11 per person
Fifth Hour | \$10 per person

Beer & Wine

First Hour | \$24 per person
Second Hour | \$12 per person
Third Hour | \$10 per person
Fourth Hour | \$9 per person
Fifth Hour | \$8 per person

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

Premium Plus Package available upon request

We have a 5 hour maximum on bar service.

*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.*

hosted bar based on consumption

- \$400 flat bartender fee applies, one bartender provided per every 80 guests
- choice of what you want to host and limits may be set
- cash bar available when bartender fee is paid, inquire for cash bar prices

Premium Brand Mixed Drinks | \$11
Call Brand Mixed Drinks | \$10
House Wine | \$9
Seltzers | \$8

Imported & Microbrew Beer | \$7
Domestic Beer | \$6
Soft Drinks | \$4

house brands



Beer

Domestic | Coors Banquet • Coors Light • Bud Light • Budweiser • Coors Edge
Imported & Microbrew Beer | Dos Equis • Odell's IPA • Odell's 90 Schilling •
Blue Moon • Stella Artois • Fat Tire • Deschutes Fresh Squeezed IPA
Seltzers | White Claw

Wine & Champagne

Canyon Road, California | Chardonnay • Sauvignon Blanc • Pinot Grigio • Moscato
• Merlot • Cabernet Sauvignon • Pinot Noir • Canyon Road | \$30 per bottle
Non-Alcoholic Sparkling Cider | \$17 per bottle
House Champagne | \$30 per bottle
Domaine Ste. Michelle Brut | \$45 per bottle
La Marca Prosecco | \$50 per bottle

*Other beer, wine, and liquor
available upon request*

Liquor & Spirits

Call | Tito's • Three Olives Vanilla Vodka • Jack Daniels • Jim Beam • Jameson
• Seagram's 7 • Tanqueray • Empress Indigo • Bacardi • Captain Morgan • Malibu
• 1800 Blanco • 1800 Reposado • Dewar's • Aperol • Kahlua
Premium | Grey Goose • Ketel One • Hendrix • Bombay Sapphire • Crown Royal
• Woodford Reserve • Makers Mark • Bulleit Bourbon • Bulleit 95 Rye
• Johnny Walker Black • The Glenlivet • Don Julio • Casamigo Anejo • Baileys
Irish Cream • Disaronno • Gosling's Black Seal Rum

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Prices are subject to 24% service charge and 6.5% sales tax

desserts



Gourmet Dessert Display | \$17 per person

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

Cupcakes | minimum of 12 per flavor | \$4.50 each | \$5 for gluten-free
yellow, white, chocolate, marble, almond, lemon, and confetti

Icings: *white buttercream, ivory buttercream, chocolate buttercream, and non-dairy whipped cream*

Fillings: *almond, raspberry, lemon, chocolate mousse, strawberry, bavarian cream* | + 50 cents

Dipped Strawberries | \$4.50 each

Assorted Macarons | \$20 per dozen

Cannolis | *large - \$55 per dozen, mini - \$30 per dozen*

Wedding cakes, specialty cakes, cupcakes, and specialty desserts can be brought in from a licensed bakery. We will charge a \$2 per person cake/dessert fee. If you order any dessert from us or our preferred bakery, this fee is waived.

Preferred Bakery

Elegant Bakery

303.322.7708

elegantbakery.com

3278 S. Wadsworth Blvd., Unit 3
Lakewood, CO 80227

Thank you

please reach out
with any questions!



scan for our website
and the electronic
version of the
menus!

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