SANCTUARY GOLF COURSE

# EVENTS PACKET



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# EVENTS AT SANCTUARY



Surrounded by exquisite golf course and mountain views, Sanctuary is the perfect setting for any social or corporate event. With room for up to 200 guests for lunch, dinner or an all-day meeting, the space boasts large windows in the Great Room which allows your guests to enjoy those views in any season from spring to winter.

**Included in the facility rental fee, you and your guests can enjoy a flawless event accompanied with our award-winning culinary creations and staff as well as the following:**

- All Gold Flatware, Glass Stemware and Bone China
- Poly Linen and Napkins in the Color of your Choice
- Votive Candles to Enhance your Centerpieces
- Wireless Microphone and Background Music
- Set-Up and Tear-Down of Event
- Professional On-Site Meeting Planner
- Valet Parking for your Guests

**The following items are also available for an additional fee:**

- Audio Visual Equipment

We would love to be a part of your next occasion;
whether it is a corporate meeting, working lunch, holiday or retirement party.

Contact us today for availability!

# 2027 Event Pricing

## CLUBHOUSE

| | MONDAY - THURSDAY | FRIDAY | SATURDAY | SUNDAY |
|---|---|---|---|---|
| OFF PEAK SEASON<br>NOVEMBER 1 - APRIL 30 | $6,000 | $10,000 | $11,000 | $9,000 |
| PEAK SEASON<br>MAY 1 - OCTOBER 31 | $12,500 | $16,500 | $20,500 | $14,500 |

**INCLUDED:**

This fee includes six hours of event time in the Clubhouse and Terrace with extra set-up and teardown time. Along with access to two ready rooms, two hours prior to your event start time. Valet, tables, chairs, full length linens from four fabric choices, votives, china, flatware, stemware, a Sanctuary Event Manager, planning meeting, coffee and hot tea bar.

## PAVILION

### MONDAY - SUNDAY

| | | |
|---|---|---|
| OFF PEAK SEASON<br>NOVEMBER 1 - APRIL 30 | NOT INCLUDED | **INCLUDED:**<br>The Pavilion includes standard set-up and teardown. Tables, chairs, full length linens and market lights are all included.<br>Weather must be 45 degrees and above for Nov - April dancing. |
| PEAK SEASON<br>MAY 1 - OCTOBER 31 | INCLUDED | |

*** 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.

OFF PEAK Season (Refer to Dates Above).....$6,000.00 plus 25% service charge and 4.0% tax
PEAK Season (Refer to Dates Above).....$11,500.00 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 ****

# Breakfast Buffets

**All Breakfasts Include Orange Juice, Cranberry Juice, Hot Tea, Coffee and Decaffeinated Coffee**

## Continental

Fruit and Berry Salad
Assorted Mini Pastries and Breakfast Breads
Yogurt and Granola Bar
$18 per person

## Southwest

Agave Fruit Salad
Build Your Own Burrito Station with Scrambled Eggs, Queso Fresco, Crispy Potatoes
Cilantro Black Beans, Mild Chorizo, Bacon Bits, Pico de Gallo, Hatch Green Chilies
Flour Tortillas
Dolce de Leche Cinnamon Rolls
$29 per person

## Sanctuary Brunch*

Chef Attended Omelet Bar
Breakfast Sausage on a Biscuit with Roasted Pepper Hollandaise
Scrambled Eggs, Honey Cured Bacon
Smoked Salmon-Cream Cheese, Cucumber, Tomato, Caper, Pickled Onion, Focaccia
Baby Cake Potatoes
Fruit and Berry Display, Yogurt and Granola
Assorted Stuffed Breakfast Muffin
$30 per person

## The Executive*

Chef Attended Omelet Bar, Shrimp Cocktail
Chef Carved Prime Rib
Honey Smoked Salmon Display with Capers, Tomatoes
Pickled Onion, Cucumber
Classic Eggs Benedict, Croissant French Toast
Maple Sausage Links and Applewood Bacon
Hash Browns Fruit and Berry Display
Assorted Breakfast Breads
$46 per person

***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.**
**All prices are subject to a 25% service charge and 4% sales tax.**

# Lunch Buffets

**All Luncheons Include Tea, Coffee, and Decaffeinated Coffee**

## From the Deli

Club Sandwich with Oven Roasted Turkey Breast, Black Forest Ham
Cheddar Cheese, Bacon, Lettuce, Tomato, Avocado and Mayo
Grilled Chicken Caesar Wrap
Chicken Salad Served on Avocado with Crackers
Fruit and Berry Cup
Cavatappi Pasta Salad
Spiced Kettle Chips
Chocolate Chip Brownies and Cookies
$32 per person

## Tex-Mex

Tequila-Lime Shrimp, Carnitas and Braised Chicken Thighs
Pico De Gallo, House Made Guacamole, Sour Cream
Mexican Style Rice and charro's frijoles
Southwest Salad
Queso Fundido with Tortilla Chips
Flour Tortillas, Taco Shells
Sopapillas and Cinnamon Churros
$38 per person

## All American*

Grilled Angus Beef Burger, Chipotle Marinated Chicken and Jalapeño-Cheddar Elk Brats
Assorted Toppings; Tomato-Bacon Jam, Jalapenos, Guacamole, Dijonaise
Variety of Sliced Cheese, Lettuce, Tomato and Pickles
Onion Rings, Roasted Sweet Potatoes and Brussels with Honey Pepitas
Vegetable Pasta Salad Tossed with Charred Tomato Vinaigrette, Sanctuary Salad Bar
Assorted Beignets and Cookies
$38 per person

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# Hors d'oeuvre Displays

## Crudité Display

Seasonal Garden Vegetables with Peppercorn Ranch Dressing
Roasted Tomato Hummus
$10 per person

## Artisanal Cheese & Fruit Display

Variety of Gourmet Cheeses, Assorted Crackers, Mixed Berries and Grapes
$12 per person

## Charcuterie Display

A Variety of Imported and Domestic Cheeses with Cured Meats
Dried Fruits, Assorted Nuts and Crackers, and Grilled Vegetables
Variety of Olives
$12 per person

## Smoked Salmon Display

Honey Smoked Salmon, Capers, Tomatoes
Pickled Onion, Cucumber
$12 per person

## Cold Seafood Bar*

Tiger Shrimp Cocktail, Poached Lobster Salad
Smoked Scallops, Split Crab Legs and Claws
Assorted Sauces
$24 per person

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# Passed Hors d'euvres

~ Minimum order of 25 pieces ~

V – Vegetarian  GF – Gluten Free

### Caprese Crostini (V)
Heirloom Tomatoes, Burrata, Basil
Balsamic
$4.5 per piece

### Peppered Steak Canape*
Smoked Onion Jam, Horseradish Cream,
Crostini
6.50 per piece

### Shrimp Cocktail (GF)
Poached Tiger Shrimp
Cocktail Sauce
$5.50 per piece

### Seared Tuna*  (GF, DF)
Cabbage, Pickled Radish, Cucumber,
Wasabi Aioli, Sesame
$ 7.00 per piece

### Stuffed Shrimp (GF)
Bacon Wrapped Shrimp, Stuffed with
Gouda, Topped with Sriracha BBQ
$6.00 per piece

### Pan Seared Pork Pot Stickers
With Teriyaki Sauce
Green Onions
$ 5.00 per piece

### French Onion Stuffed Mushroom (V, GF)
Gruyere, Panko
$ 5.00 per piece

### Balsamic Blueberry Crostini (V, DF)
Goat Cheese, Mint, Candied Walnuts
$ 4.50 per piece

### Petite Beef Wellingtons*
Tenderloin Tips and Mushroom Duxelle
Wrapped in Puff Pastry
$6.00 per piece

### Crispy Pork Belly (GF, DF)
Gochujang, Kimchi
$5.50 per piece

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# First Course Options

~ choose one item to be served to all of your guests ~

**Chop House Salad (GF)**
Spring Greens, Shredded Carrots, Cucumbers, Bacon, Hard Boiled Egg, Cheddar
BBQ Ranch

**Spinach Salad (V, GF)**
Pickled Onions, Mixed Berries, Madarin Oranges, Candied Walnuts, Goat Cheese
Prickly Pear Vinaigrette

**Arugula and Roasted Grape Salad (V, GF)**
Endive, Pickled Fennel, Manchego, Almond, Pomegranate Reduction
Honey Champagne Vinaigrette

**Apple Salad (V, GF)**
Kale, Quinoa, Brussels, Dried Cherry, Pecan, Feta
Lemon Poppyseed Dressing

**Harvest Salad (V)**
Spring Greens, Cucumber, Red Onion, Grape Tomatoes, Feta, Croutons
White Balsamic Vinaigrette

**Little Gem Salad**
Pancetta, Humboldt Fog, Charred Tomatoes, Fried Onion
Avocado Dressing

**Greek Salad (GF)**
Romaine, Banana Peppers, Tomato, Olive, Chickpea, Salami, Feta
Red Wine Vinaigrette

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# Buffet Dinners

~Choose one Frist Course item to be served to all Guests~

## BBQ at Sanctuary

Texas Style Smoked Brisket, St. Louis BBQ Pork Ribs
Glazed BBQ Chicken-Honey Chipotle BBQ Sauce
Warm Potato Salad with Bacon, Cheddar, Green Chilis
Creamed Corn with Roasted Peppers, Pepperjack
Fried Okra
Sanctuary Desserts
$46 per person

## The Sanctuary Classic*

Roasted New York Strip with Au Poivre
Blackened Salmon-Spanish Rice, Saffron Beurre Blanc
Creamy Tuscan Chicken-Garlic, Spinach, Tomato
Garlic Mashed Potatoes, Parmesan Roasted Brussel Sprouts
Sanctuary Desserts
$52 per person

## Royal Gorge*

Chef Carved Prime Rib with Au Jus and Creamy Horseradish
Grilled Scottish Salmon with Lemon Beurre Blanc
Chicken Fricassee with Mushroom Chicken Volute Sauce
Garlic and Herb Yukon Mashed Potatoes
Lemon Scented Basmati Rice, Fried Brussels Sprouts
Grilled Jumbo Asparagus with Roasted Garlic Oil
Limoncello Cake and Triple Chocolate Flourless Cake
$62 per person

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# Plated Entrees

**~Choose one First Course item to be served to all the Guests~**

## 8 oz. Filet Mignon* (GF)

Boursin Mashed Potatoes, Broccolini, Served with a Cabernet Demi-Glace
$67 per person
Additions: Lobster Tail ($8) or Tiger Shrimp ($6)

## Grilled Salmon* (GF)

Roasted Tomato Risotto, Charred Green Beans, Served with Lemon Dill Beurre Blanc
$58 per person

## Sear Halibut* (GF)

Kale Quinoa, Roasted Baby Carrot, Served with Saffron Beurre Blanc
$62 per person

## Herb Chicken Breast* (GF,DF)

Roasted Sweet Potatoes, Charred Green Beans, Served with Bacon Agrodolce
$56 per person

## Bone-In Grilled Pork Chop* (GF)

Polenta, Fried Brussels, Served with Balsamic Apple Glaze
$58 per person

## Pasta Primavera (V)

Charred Peppers, Broccolini, Roasted Tomato, Mushrooms, Garlic, Pecorino, Creamy Pesto
$40 per person
~can be made vegan and/or gluten free upon request~

## Grilled Vegetable Wellington (V)

Zucchini, Portobella, Onion, Tomato, Spinach, Fontina
All Wrapped in Puff Pastry, with Cous Cous
Served with Marinara
$44 per person
~can be made vegan and/or gluten free upon request~

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# Desserts

**All Desserts are $8 per person**
**~ Available for plated service or served on a station ~**

**Tiramisu**
with Coffee Sauce

**Assorted Truffles and Bon Bons**

**Turtle Cheesecake**
Caramel and Chocolate Sauce with Candied Walnuts

**Limoncello Cake**
Topped with Fresh Berries

**Triple Chocolate Flourless Cake GF**
with Chocolate Sauce

**Bourbon Chocolate Pecan Pie**
Chantilly Cream

**Chocolate Raspberry Cake GF DF**
Macerated Berries

**Cheesecake Bites**

**Assorted Beignets**

# Bar Options

**Hosted Bar Packages**

Per Person charge for Unlimited Drinks
Wine Service during Dinner is included with
a 4 Hour Package Minimum

| Call Package | Premium Package |
|---|---|
| One Hour - 33 | One Hour - 42 |
| Two Hours - 44 | Two Hours - 56 |
| Three Hours - 55 | Three Hours - 70 |
| Four Hours - 66 | Four Hours - 84 |
| Five Hours - 77 | Five Hours - 98 |
| Six Hours - 88 | Six Hours - 112 |

**Wines by the Glass**
See Wine List for Selections

**Hosted on Consumption**
CALL - 12 per glass
Premium - 16 per glass

**Non-Alcoholic Beverages**
Soft Drinks, Juices and Bottled Water

**Hosted Per Hour**
**One Hour - 4**
**Two Hours - 8**
**Three Hours - 12**
**Four Hours - 16**
**Five Hours - 20**
**Six Hours - 24**

**Call Liquor**

Elevate Vodka
Tanqueray Gin
Bacardi Silver Rum
Dewar's Scotch
Jack Daniel's Whiskey
Four Roses Bourbon
Lunazul Blanco Tequila

**Hosted on Consumption**
12 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

**Beer**

Coors Original, Coors Light & Bud Light

**Hosted on Consumption**
9 per drink

Colorado Micro Brews, Stella Artois
Corona, White Claw

**Hosted on Consumption**
11 per drink

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

# Wine List

## CALL - $36

| | |
|---|---|
| BENVOLIO, PINOT GRIGIO | FRIULI, ITALY |
| PINE RIDGE, CHENIN BLANC VIOGNIER WHITE BLEND | LODI CALIFORNIA |
| OYSTER BAY, SAUVIGNON BLANC | MARLBOROUGH, NEW ZEALAND |
| FRANCIS COPPOLA DIAMOND, CHARDONNAY | CALIFORNIA |
| ONE HOPE, CHARDONNAY | SONOMA CALIFORNIA |
| BOGLE, MERLOT | CALIFORNIA |
| LINE 39, PINOT NOIR | MONTEREY, CALIFORNIA |
| EDUCATED GUESS | CALIFORNIA |
| THE SEEKER, RED BLEND | MENDOZA, ARGENTINA |
| PIATTELLI, MALBEC | MENDOZA, ARGENTINA |
| JOEL GOTT, CABERNET | LAKE COUNTY, CALIFORNIA |
| CARMEL ROAD, CABERNET | MONTEREY, CALIFORNIA |

## PREMIUM - $48

| | |
|---|---|
| KING ESTATE, PINOT GRIS | WILLAMETTE VALLEY, OREGON |
| BEZEL BY CAKEBREAD, SAUVIGNON BLANC | PASO ROBLES, CALIFORNIA |
| KIM CRAWFORD, SAUVIGNON BLANC | MARTINBOROUGH, NEW ZEALAND |
| SIMI, CHARDONNAY | SONOMA, CALIFORNIA |
| FREEMARK ABBEY, CHARDONNAY | NAPA VALLEY, CALIFORNIA |
| LA CREMA, PINOT NOIR | SONOMA, CALIFORNIA |
| KINGS RIDGE, PINOT NOIR | WILLAMETTE VALLEY, OREGON |
| CLINE CASHMERE, RED BLEND | SONOMA, CALIFORNIA |
| SEGHESIO, ZINFANDEL | SONOMA, CALIFORNIA |
| ALEXANDER VALLEY, MERLOT | ALEXANDER VALLEY, CALIFORNIA |
| DAOU, CABERNET | PASO ROBLES, CALIFORNIA |
| QUILT, CABERNET | NAPA VALLEY, CALIFORNIA |
| PARALLELE 45 COTES DU RHONE ROUGE | RHONE VALLEY, FRANCE |

## SPARKLING - $36

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