

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 stunning 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.*

*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

*Fresh vegetable tray, ranch dip, hummus, fresh fruit, artisanal cheeses*

### FRESH FRUIT DISPLAY

## LUNCH STATIONS

*You are welcome to select a different lunch station for each wedding party,  
but not more than one lunch station per party.*

### 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*



# HORS D'OEUVRES

*All hors d'oeuvres need to be ordered in increments of 25 pieces*

## ***Vegetarian***

### ***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***

### ***Tenderloin Canapé***

*Bleu cheese mousse, horseradish, toasted crostini*

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

*Puff pastry, mushroom duxelles, truffle aioli*

## ***Seafood***

### ***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*





# HORS D'OEUVRES

*All hors d'oeuvres need to be ordered in increments of 25 pieces*

## ***Poultry***

### ***Chicken Empanada***

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

### ***Teriyaki Chicken***

*Glazed chicken skewer*

## ***Other***

### ***Charcuterie Skewer***

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

### ***Bacon Wrapped Date***

*Goat cheese & cashew filling*

### ***Crispy Pork Belly***

*Green chili jam*

### ***Lamb Lollipops***

*New Zealand lamb chop, mint jelly*

## ***Displays***

### ***Imported & Domestic Cheese***

*Cheeses, crackers, dried fruit, jams, mixed nuts, grapes, assorted berries*

### ***Vegetable Crudité***

*Variety of garden fresh vegetables, peppercorn ranch, roasted tomato hummus, fried pita bread*

### ***Charcuterie***

*Assorted cured meats, marinated vegetables, roasted tomatoes,  
berries & dried fruit, fig jam, assorted crackers*



# 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*



# DINNER PLATED

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

## GRILLED 6OZ. FILET MIGNON

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

## SLOW ROASTED PRIME RIB

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

## 8OZ. FLAT IRON STEAK

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

## CHICKEN PICCATA

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

## CHICKEN SALTIMBOCCA

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

## TERIYAKI SALMON

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

## PAN SEARED SALMON

*Saffron risotto, asparagus, citrus beurre blanc*

## HERB PANKO CRUSTED HALIBUT

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

## GRILLED VEGETABLE WELLINGTON

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

## PASTA PRIMAVERA

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

## DUETS

*Petite Filet Mignon & Chicken Saltimbocca*

*Petite Filet Mignon & Shrimp Scampi*

*Petite Filet Mignon & Lobster Tail*



# DINNER BUFFET

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

## EAGLE'S NEST BUFFET

*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

*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

*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

*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*





## CHILDREN'S MENU (12 & UNDER)

*Choose one*

### 6OZ ANGUS CHEESEBURGER

*French fries, fruit*

### CRISPY CHICKEN TENDERS

*French fries, fruit*

### BUTTERED CAVATAPPI

*Parmesan cheese, fries, fruit*

## DESSERTS

*Please select one to be served to all guests*

CRÈME BRÛLÉ

TIRAMISU

CHOCOLATE CAKE

CARROT CAKE

VANILLA CHEESECAKE

STRAWBERRY SHORTCAKE

ICE CREAM BAR WITH TOPPINGS

LEMON BARS

KEY LIME TART

FUNNEL CAKE FRIES

COOKIES & BROWNIES

CANNOLI



# BAR PACKAGES

*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

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

All of the Beer & Wine Plus

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

## CALL BRANDS

All of the Beer & Wine, Well Brands Plus

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

## PREMIUM BRANDS

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



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## BEVERAGE SERVICES

### CHAMPAGNE & SPARKLING CIDER TOAST

*Complimentary with all 4 hour bar packages*

### MIMOSA PACKAGES - SERVES 2-4 GUESTS

*750ml bottle of William Wycliffe & orange juice*

### BEER KEGS

*Domestic beer or Import/Microbrew beer*

*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.*

*We are able to accommodate special requests for beer, wine & liquor. 14 day notice required*



# WINE UPGRADE MENU

## SPARKLING

*Chandon Brut, California*  
*Tribaut Schloesser, France*

## PINOT GRIGIO

*Vireton, Willamette Valley, Oregon*

## CHARDONNAY

*Daou Reserva, Paso Robles, California*  
*Rombauer, Carneros, California*

## PINOT NOIR

*Belle Glos Balade, Russian River Valley, California*

## MERLOT

*Emmolo, Rutherford, California*

## CABERNET SAUVIGNON

*Duckhorn, Napa Valley, California*  
*Silver Oak, Napa Valley, California*



WE LOOK FORWARD TO WORKING WITH YOU ON  
YOUR UPCOMING WEDDING

# THANK YOU

