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BOULDER COUNTRY CLUB

*event guide*



# welcome

Thank you for considering the Boulder Country Club to host your event! With breathtaking mountain views, a 180-degree balcony around the property, and floor to ceiling windows, the Boulder Country Club ties inside elegance to the natural beauty of Colorado, providing the perfect atmosphere for a unique event during any season.

Not only do panoramic mountain views enhance the setting, making the occasion truly unforgettable, but our professional event coordinators will attend to every detail to create a stress-free experience.



@boulderccevents

## Decorations

Decorations for any event brought in by the host/hostess must be approved prior to arrival. No glitter or paper confetti items are allowed. No items may be attached to any Club surface by any means without prior authorization. Decorating is the responsibility of the host/hostess and all items must leave the Club at the end of the event.

## Liability

Boulder Country Club assumes no liability for the damage or loss of any article or merchandise before, during or following any event at the Club. Any damage to the premises attributed to your event or action by your guests will be the responsibility of the host. All needed repairs will be handled through Club approved vendors and charged appropriately.

## Business Meetings

Use of the Boardroom for daytime, private meetings requires a minimum food and beverage purchase of \$100 before tax and service charge. Meetings without food and beverage purchases are subject to a room rental charge of \$150. Non-Member Room Rental Charges: Boardroom \$150\*

\*Member sponsor must be in attendance of meeting for room rental fee to be waived.

## Non-Member Events

Boulder Country Club is happy to host non-member events with active member sponsorship. Full payment is required 10 business days following the event. Other terms and conditions may apply.

## Non-Member Room Rental Charges

Boardroom	\$150
Maxwell's	\$750
Foothills Dining Room	\$750
Fireside Dining Room	\$750
ALL Dining Rooms	\$5,000

\*Member sponsor must be in attendance of meeting for room rental fee to be waived.

## Food & Beverage

A food and beverage minimum will be required for all events. Minimums are dependent on time and date of event. If the total bill fails to meet these minimums, the final bill will be adjusted accordingly.

## Function Length & Space

If event time exceeds the contracted event time, the charge is \$2.00 per guest per half hour (based on the guarantee or actual attendance, whichever is greater). The set-up/tear down of the event does not count against the event time, please inquire about early set up if needed.

## Meal Guarantee

An approximate guest count is required at the time of booking. Confirmation of the number of guests attending and meal choices are required 14 days prior to your function. The Club will be pleased to set 5% over the guarantee for a function of less than 100 guests and 4% over the guarantee for functions of 100 guests or more. If a meal guarantee is not given, the Club will assume last available written estimate and prepare accordingly. The final bill will be based on the guarantee or actual attendance, whichever is greater.

## Beverage Service

Colorado State Law regulates the sale and service of all alcoholic beverages. Alcoholic beverages may not be brought onto or removed from Club property. Sale of alcohol to guests under 21 years of age is prohibited. All guests under 21 are not included in bar package counts. Boulder Country Club reserves the right to refuse service to any guests without valid identification, guests supplying alcohol to minors, or guests who appear to be intoxicated.

## Deposit & Payment

All deposits and payments are non-refundable and will be credited toward your event. In the event of a cancellation, deposits may be applied toward cancellation fees. **Cancellations less than 30 days prior to the event will be charged 100% of estimated cost for original reservation.** The Boulder Country Club only accepts member charge, or check as a form of payment.

# plated breakfast

MAXIMUM OF 20 PAID GUESTS FOR PLATED BREAKFAST OPTIONS

## PLATED BREAKFAST SELECTIONS

SELECTION COMES WITH HOME FRIES AND A CHOICE OF BACON, SAUSAGE, OR HAM

### French Toast - GFO

Mixed Fresh Berries, Whipped Cream,  
Butter, Maple Syrup

\$16 per guest

### Frittata

Grape Tomatoes, Zucchini, Spinach,  
Scallions, Parmesan Cheese

\$15 per guest

### Quiche - GFO

Peppers, Scallions, Mushrooms,  
Cheddar Cheese

\$15 per guest

### Scrambled Eggs

\$12 per guest

## BREAKFAST ENHANCEMENTS

### Toast or English Muffin - GFO

Butter, Jam

Cinnamon & Sugar  
Dusted Donut Holes

### Vanilla Yogurt Cup

1 choice - \$2 per guest

### Assorted Muffins - GFO

### Hard-Boiled Eggs

Chives, Salt, Pepper

### Fruit Cup

1 choice - \$3 per guest


# breakfast buffets

MINIMUM OF 20 PAID GUESTS FOR ALL BREAKFAST BUFFETS

## LIGHT CONTINENTAL BREAKFAST


\$13 per guest


Cinnamon Sugar Dusted Donut Holes  
Assorted Danishes  
Assorted Muffins - GFO

Seasonal Fruit Platter   
Orange Juice  
Cranberry Juice

## HEALTHY START BREAKFAST



\$16 per guest

Yogurt, Granola and Fruit Parfaits - GFO  
Seasonal Fruit Platter   
Irish Steel Cut Oatmeal

Fresh Fruit Smoothies   
Orange Juice  
Cranberry Juice

## BCC BREAKFAST BUFFET

\$20 per guest

Cinnamon Sugar Dusted Donut Holes  
Yogurt, Granola and Fruit Parfaits - GFO  
Seasonal Fruit Platter   
Assorted Muffins - GFO  
Home Fries 

Scrambled Eggs   
Smoked Applewood Bacon   
Sausage Links   
Orange Juice  
Cranberry Juice

## BREAKFAST ENHANCEMENTS

Pancakes or French Toast - GFO  
Fruit Compote, Whipped Cream,  
Butter, Maple Syrup  
- or -  
Biscuits & Gravy

1 choice - \$8 per guest  
2 choices - \$12 per guest

Chef Attended Omelet Station   
Assorted Omelet Ingredients

\$125 per 25 guests  
for 2.5 hours



## BRUNCH SELECTIONS

### Yogurt Parfaits - GFO

Granola, Mixed Fresh Berries

\$5 per guest

### Mini Croissants

Whipped Butter, Jam

\$5 per guest

### Fresh Fruit Platter

Pineapple, Cantaloupe, Honeydew,  
Vine-ripe Grapes, Strawberries

\$7 per guest

### Bacon, Mushroom & Tomato Frittata

\$9 per guest

### Maple Glazed Ham Carving Station - GFO

Grilled Pineapple Rings, Honey Mustard,  
Country Style Biscuits

\$14 per guest

### Smoked Salmon - GFO

Cucumbers, Red Onions, Cream Cheese  
and Mini Bagels

\$15 per guest

### Quiche Florentine - GFO

\$9 per guest





## SANDWICH AND WRAP OPTIONS

EACH BOX SERVED WITH APPLE, CHIPS, COOKIE, AND BOTTLE OF WATER

### Roast Beef Hoagie - GFO

Iceberg Lettuce, Sliced Farmhouse Tomatoes,  
Provolone Cheese, Horseradish Mayo, Hoagie Roll

### Roasted Turkey Sandwich - GFO

Iceberg Lettuce, Sliced Farmhouse Tomatoes,  
Swiss Cheese, 7-grain Bread

### Natural Smoked Ham Sandwich - GFO

Iceberg Lettuce, Sliced Farmhouse Tomatoes,  
Cheddar Cheese, 7-grain Bread

### Chicken Salad Wrap - GFO

Grilled Chicken, Iceberg Lettuce, Farmhouse Tomato,  
Diced Celery, Mayo, Spinach Wrap

### Tuna Salad Pita - GFO

Iceberg Lettuce, Farmhouse Tomatoes, Pita Shell

### Healthy Veggie Wrap - GFO

Hummus, Spinach, Cucumbers, Roasted Red  
Peppers, Grilled Zucchini, Yellow Squash,  
Whole Wheat Wrap

\$20 per lunch\*

\*Box lunches are only available for groups taking items to go; not available for in-house dining.

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## SOUP OPTIONS

CHOICE OF ONE SOUP OR SALAD

Rustic Tomato 

Creamy Chicken & Wild Rice 

Minestrone Soup - GFO

Baguette Crostini

Broccoli Cheddar 

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## SALAD OPTIONS

CHOICE OF ONE SOUP OR SALAD

Classic Caesar Salad - GFO

Toasted Croutons, Parmesan Cheese,  
Housemade Dressing

Asian Baby Spinach Salad 

Mandarin Oranges, Carrots, Toasted  
Almonds, Red Bell Peppers, Scallions,  
Sesame Vinaigrette

Garden Salad 

Cucumbers, Grape Tomatoes,  
Carrots, Red Onion, Balsamic Dressing

Mixed Berry Salad 

Baby Greens, Raspberries, Blueberries, Goat  
Cheese, Toasted Pistachio,  
Orange Vinaigrette

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## PLATED LUNCH SELECTIONS

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PLEASE SELECT TWO PROTEIN DISHES AND ONE VEGETARIAN DISH

### Chicken Piccata - GFO

Lemon Caper Sauce

\$30 per guest

### Grilled Petite Salmon Filet

Citrus Herbed Butter

\$32 per guest

### Chicken Florentine

Creamed Spinach Soufflé, Roasted  
Red Pepper Coulis

\$30 per guest

### Pan-Seared Mahi Mahi

Pineapple Fruit Salad

\$32 per guest

### Rosemary & Thyme Bistro Steak

Caramelized Onion & Pepper Relish

\$36 per guest

### Baked Vegetable Lasagna

Roasted Eggplant, Tomatoes, Onions, Zucchini,  
Mozarella Cheese, House-made Marinara

\$24 per guest

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## CHOICE OF SIDES

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PLEASE CHOOSE TWO OF THE FOLLOWING; GROUPS UNDER 20 GUESTS - CHEF'S CHOICE

### Herbed Bistro Potato Wedges

### Sautéed Spinach

### Red Rice Pilaf

### Roasted Vegetable Medley

### Yukon Mashed Potatoes

### Broccolini

### Potatoes Au Gratin

Per Person pricing are subject to a 23% service charge & sales tax of 5.185%.

# lunch buffet

MINIMUM OF 20 PAID GUESTS FOR ALL LUNCH BUFFETS

## THE SANDWICH & SALAD BUFFET

\$28 per guest

### Spinach Salad

Roasted Apples, Feta Cheese, Candied Pecans, Champagne Shallot Vinaigrette

### Garden Delight Pasta Salad

Carrots, Broccoli, Zucchini, Yellow Squash, Grape Tomatoes, Pesto Ranch Dressing

### Grilled Chicken Caesar Salad Wraps

### Italian American Club - GFO

Pepperoni, Roasted Turkey, Crispy Pancetta, Spinach, Farmhouse Tomatoes, Whole Grain Dijonaise, Hoagie Roll

### Homestyle Chocolate Chip Cookies

### Fresh Fruit Platter

## ALL-AMERICAN BBQ BUFFET

\$32 per guest

### BCC Beef Sliders - GFO

American Cheese, Lettuce, Tomato, Onion, Pickle, Mayo, Dijon Mustard, Ketchup

### BBQ Grilled Chicken Breast

### Mixed Greens Salad

Cucumbers, Grape Tomatoes, Julienne Carrots, Shaved Red Onion, Ranch & Balsamic Dressing

### Baked Beans

### Roasted Corn Succotash

### BCC Potato Chips

French Onion Dip

### Vanilla Bean Cupcakes

# lunch buffet

MINIMUM OF 20 PAID GUESTS FOR ALL LUNCH BUFFETS


## HEALTHY DELIGHT BUFFET

\$30 per guest

Herb Roasted Chicken Breast   
Chimichurri

Salmon & Braised Fennel  
Vanilla Citrus Buerre Blanc

Bruschetta Orzo Pasta Salad - GFO  
Farmhouse Tomatoes, Fresh Mozzarella,  
Basil, Balsamic Reduction

Kale & Roasted Beet Salad   
Roasted Red & Gold Beets, Baby Kale, Goat  
Cheese, Toasted Walnuts, Italian Vinaigrette

Steamed Vegetable Medley 

Angel Food Cake  
Macerated Strawberries

## UPTOWN LUNCH BUFFET

\$42 per guest

Teriyaki Glazed Salmon   
Sundried Tomatoes, Parmesan Cheese

Rosemary & Garlic Bistro Steak   
Mushroom Demi

Spinach Salad   
Roasted Apples, Feta Cheese, Candied  
Pecans, Champagne Shallot Vinaigrette

Steamed Vegetable Medley 

Roasted Bistro Potatoes 

Fresh Fruit Platter 

NY Style Cheesecake

# platter presentations

## Vegetable Crudité

Ranch Dressing

\$5 per guest

## Hummus & Vegetable Crudité - GFO

Carrots, Celery, Cucumbers, Cherry

Tomatoes, Traditional Chickpea

Hummus, Crispy Pita Chips

\$7 per guest

## Seasonal Fruit Platter

\$7 per guest

## Whole Baked Brie

Roasted Grapes, Walnuts, Seasonal Berries,

Assorted Crackers

\$13 per guest | 20 guest min.

## Artisan Cheese Display - GFO

Crostinis, Assorted Crackers, Fruit Accent

\$12 per guest

## Rustic Italian Antipasto - GFO

Prosciutto, Capicola, Genoa Salami,

Pepperoni, Pickled Button Mushrooms,

Pepperoncini, Marinated Olives, Fresh

Mozzarella, Roasted Baguettes

\$18 per guest | 10 guest min.

## Shrimp Cocktail Display

Cocktail Sauce, Lemon Wedges

\$16 per guest | 10 guest min. | 4 pcs per person

## Boar's Head Delicatessan Platter - GFO

Turkey, Ham, Roast Beef, Cheddar,

Pepper Jack, Multi-grain & Sourdough

Sandwich Bread

\$16 per guest

## Assorted Cookie Platter

Chocolate Chip, White Chocolate Macadamia Nut,

Snicker Doodle

\$3 per guest

## TRAY PASSED OPTIONS

### Mini Beef Tenderloin Wellington

Duxelle, Red Wine Demi-Glace

\$15 per guest

### Beef Churrasco Skewers



Chimichurri Sauce

\$10 per guest

### Roasted Pepper & Tomato

Braised Meatballs

\$7 per guest

### Marinated Lamb Chop



Mint Chimichuri

\$12 per guest

### Ginger Seared Ahi Tuna - GFO

Wasabi Cream, Wonton Crisp

\$8 per guest

### Bacon Wrapped Scallops



\$12 per guest

### Coconut Shrimp

Sweet Chili Dipping Sauce

\$8 per guest

### Crispy Sausage & Sundried Tomato

Stuffed Mushroom - GFO

\$7 per guest

### Duck Confit Wontons

Sweet Corn, Bacon, Red Peppers, Cream Cheese

\$10 per guest

### Caprese Skewers



Balsamic Reduction

\$4 per guest

### Vegetable Spring Rolls

Tamari Dipping Sauce

\$3 per guest

### Melted Brie, Apple & Pecan

Crostini - GFO

\$5 per guest

### Truffled Hummus & Olive Tapenade

Parmesan Reggiano, Crostini

\$6 per guest

### Sundried Tomato Crostini - GFO

Manchego Cheese

\$6 per guest

# plated dinner

## SOUP OPTIONS

CHOICE OF ONE SOUP OR SALAD

Rustic Tomato 

Creamy Chicken & Wild Rice 

Minestrone Soup - GFO

Crostini

Broccoli Cheddar 

## SALAD OPTIONS

CHOICE OF ONE SOUP OR SALAD

Classic Caesar Salad - GFO

Toasted Croutons, Parmesan Cheese,  
Housemade Dressing

Asian Baby Spinach Salad 

Mandarin Oranges, Carrots, Toasted  
Almonds, Red Bell Peppers, Scallions,  
Sesame Vinaigrette

Garden Salad 

Cucumbers, Grape Tomatoes,  
Carrots, Red Onion, Balsamic Dressing

Mixed Berry Salad 

Baby Greens, Raspberries, Blueberries, Goat  
Cheese, Toasted Pistachio,  
Orange Vinaigrette





## PLATED DINNER SELECTIONS

PLEASE SELECT TWO PROTEIN DISHES AND ONE VEGETARIAN DISH

### Coq Au Vin

Red Wine Braised Chicken Thighs,  
Mushrooms, Pancetta

\$32 per guest

### Chicken French - GFO

Lemon Pan Sauce

\$30 per guest

### Jumbo Pan Roasted Crab Cake

Avocado Cream, Corn Silk,  
Micro Cilantro,

\$38 per guest

### Simply Seared Scottish Salmon

Citrus Herbed Butter

\$42 per guest

### California Rockfish

Lemon Buerre Blanc

\$34 per guest

### Roasted Pork Loin

Sage Au Jus

\$32 per guest

### 8oz NY Strip Steak

Grilled Mushrooms, Onions

\$40 per guest

### 6oz Beef Filet

Mushroom Demi, Parsnip Chips

\$48 per guest

### Herb-Crusted New Zealand Lamb

Roasted Apples, Parsnip Puree

\$36 per guest

### Wild Mushroom Ravioli

Sherry Cream Sauce, Chili Oil

\$26 per guest

### Cauliflower Risotto

Glazed Mushrooms, Truffle Oil

\$26 per guest

### Eggplant Parmesan - GFO

Fresh Mozzarella, House-made Marinara

\$26 per guest

## CHOICE OF SIDES

PLEASE CHOOSE TWO OF THE FOLLOWING; GROUPS UNDER 20 GUESTS - CHEF'S CHOICE

Yukon Mashed Potatoes 

Red Rice Pilaf 

Roasted Red Skin Potatoes 

White Wine & Garlic Sautéed Spinach 

Broccolini 

Steamed Asparagus 

Tri Color Baby Carrots 

Roasted Vegetable Medley 

Per Person pricing are subject to a 23% service charge & sales tax of 5.185%.

# dinner buffets

MINIMUM OF 20 PAID GUESTS FOR ALL DINNER BUFFETS

## SPAGHETTI DINNER BUFFET

\$34 per guest

### Classic Caesar Salad - GFO

Toasted Croutons, Parmesan Cheese,  
Housemade Dressing

### Garlic Baguettes

Seasonal Roasted Vegetable Medley 

### Spaghetti Pasta

Marinara Sauce

Creamy Alfredo Sauce

House Made Meatballs—GFO

Herb Marinated Chicken Breasts

Tiramisu

## SOUTH OF THE BORDER BUFFET

\$39 per guest

### Chicken Fajitas - GFO

Bell Peppers, Onions, Corn or Flour Tortillas,  
Shredded Cheese, Shredded Lettuce, Diced  
Tomatoes, Diced Onions, Olives, Sour Cream,  
Guacamole, Salsa

### Taco Salad

Mixed Greens, Black Beans, Pepperjack  
Cheese, Bell Peppers, Tomatoes, Tri-color  
Corn Tortilla Chips

Lime and Cumin Beef Flank Steak 

### Chicken Tortilla Soup

Black or Refried Beans

Spanish Rice 

Salted Caramel Cheesecake

## TOUR OF THE CARIBBEAN BUFFET

\$38 per guest

### Jerk Mahi Mahi Tacos - GFO

Fresh Pico de Gallo, Lime Infused Coleslaw

### Grilled Flank Steak

Chipotle Lime Sauce

### Roasted Street Corn Salad

Roasted Red Peppers, Cilantro, Cotija Cheese,  
Cumin Lime Dressing

Jamaican-Jerk Chicken Skewers 

Pineapple Rum Glaze

Green Beans, Tomatoes & Onions 

Red Beans & Rice 

Rum Raisin Bread Pudding



# dinner buffets

MINIMUM OF 20 PAID GUESTS FOR ALL DINNER BUFFETS

## SOUTHERN COMFORT BUFFET

\$44 per guest

Slow Braised BBQ Brisket 

Country Fried Buttermilk Chicken

Roasted Corn & Pork Chowder - GFO

Salad of Baby Mixed Greens 

Cucumbers, Grape Tomatoes, Julienned Carrots,  
Shaved Red Onion, Ranch & Balsamic Dressing

Baked Loaded Mac N' Cheese

Bacon, Jalapenos

Sweet Corn Succotash 

Warm Buttermilk Biscuits

Whipped Honey Butter

Warm Apple Cobbler

## TASTE OF TUSCANY BUFFET

\$36 per guest

Baked Ziti

Italian Sausage, Roasted Grape Tomatoes,  
Eggplant, Mozzarella, House-made Marinara

Chicken Marsala 

Mushrooms, Pancetta

Panzanella Salad - GFO

Cucumbers, Tomatoes, Onions, Summer  
Croutons, Herb Vinaigrette

Pomodoro Soup

Italian Loaf, Roasted Tomatoes, Basil

Vegetable Ratatouille 

Rosemary Roasted Potatoes 

Tiramisu

## carving station

MINIMUM OF 20 PAID GUESTS

### Maple Glazed Ham - GFO

Natural Au Jus, Rolls

\$18 per guest

### Dijon Herb Bacon Wrapped Pork Loin - GFO

Natural Au Jus, Rolls

\$20 per guest

### Whole Poached Salmon

Lemon Buerre Blanc

\$28 per guest

### Baron of New York Strip - GFO

Horseradish Cream, Grain Mustard, Au Jus, Rolls

\$34 per guest

### Prime Rib - GFO

Horseradish Cream, Au Jus, Rolls

\$44 per guest

### Grilled Beef Tenderloin - GFO

Horseradish Cream, Au Jus, Rolls

\$48 per guest

CHEF ATTENDANT FEE: \$125 PER 50 GUESTS





MINIMUM OF 20 PAID GUESTS

## CHOICE OF PLATED OR STATIONED SALAD

Caesar Salad or Garden Salad

## CHOICE OF TWO PASTAS

Bowtie  
Linguini  
Rotini  
Tortellini  
Gluten Free Penne 

## CHOICE OF TWO MEATS

Grilled Chicken  
Italian Sausage  
Beef Meatballs  
Pepperoni  
Shrimp

## CHOICE OF FIVE VEGETABLES

Spinach  
Tomatoes  
Artichoke Hearts

Red Onions  
Mushrooms  
Broccoli

Bell Peppers  
Kalamata Olives  
Sun Dried Tomatoes

## INCLUDED

Garlic Bread  
Tomato Marinara Sauce  
Creamy Alfredo Sauce  
Basil Pesto

Butter  
Olive Oil  
White Wine  
Chili Flakes

Pine Nuts  
Fresh Garlic  
Parmesan Cheese

Adults: \$30 per guest | Children: \$20 per guest

CHEF ATTENDANT FEE: \$125 PER 50 GUESTS

Per Person pricing are subject to a 23% service charge & sales tax of 5.185%.



## DESSERT SELECTIONS

### Strawberry Cake

Chantilly Cream, Strawberry Coulis

\$12 per guest

### Pound Cake

Lemon Icing, Fresh Strawberries

\$7 per guest

### Key Lime Pie

Candied Lime, Chantilly Cream

\$8 per guest

### Lemon Meringue Cake

Toasted Almonds

\$10 per guest

### Chocolate Mousse Parfait - GFO

\$9 per guest

### Carrot Cake

Chantilly Cream

\$9 per guest

### Chocolate Indulgence Cake

Mixed Berry Compote

\$9 per guest

## SAMPLING DESSERT STATION

PLEASE SELECT THREE

Bananas Foster Shots 

Chocolate Covered Strawberries 

Assorted Macarons 

Assorted Mini Cheesecake Bites

Turtle Brownie Bites

Dark Chocolate Mousse Shots 

Assorted Cookies

\$16 per guest | 20 Guest Minimum



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# sundae bar

Choose 1 Ice Cream, 1 Sauce and 1 Topping  
\$6 per guest

Choose 2 Ice Creams, 4 Sauces and 6 Toppings  
\$12 per guest

Choose 1 Ice Cream, 2 Sauces and 4 Toppings  
\$8 per guest

Choose 3 Ice Creams, 4 Sauces and 10 Toppings  
\$15 per guest

## ICE CREAM FLAVORS

Vanilla  
Chocolate  
Strawberry  
Chocolate Chip  
Chocolate Chip Cookie Dough  
Spumoni  
Sorbet

## SAUCES

Chocolate  
Caramel  
Strawberry  
Butterscotch  
Whipped Cream

## TOPPINGS

Peanuts	Chocolate Sprinkles	M&M's
Pecans	Graham Cracker	Strawberries
Coconut	Crumbs	Pineapple
Chocolate Chips		Cherries

CHEF ATTENDANT FEE: \$125 PER 50 GUESTS

Per Person pricing are subject to a 23% service charge & sales tax of 5.185%.

# late night snacks

APPETIZERS ARE SOLD BY THE DOZEN

## Loaded Potato Skins

Sour Cream, Cheddar Cheese,  
Bacon Crumbles, Chopped Chives

\$30

## Vegetable Spring Rolls

Tamari Dipping Sauce

\$20

## Crispy Jalapeño Popper Mushrooms - GFO

\$26

## Housemade Meatballs - GFO

Choice of Marinara or BBQ sauce

\$24

## Boneless

## Chicken Wings - GFO

Choice of BBQ or Buffalo Sauce

\$20

## Chicken Fingers

Choice of Ketchup, BBQ Sauce or Ranch

\$36

## Tempura Fried Mushrooms

Horseradish Cream

\$22

## Quesadillas - GFO

Cheddar & Jack Cheesed, Grilled Vegetables,  
Sour Cream, Salsa, Guacamole

Roasted Vegetable - \$24  
Chipotle Chicken - \$28

## House-made Pork Potstickers

Sweet Asian Dressing

\$32

## Fried Pickle Planks

Chipotle Ranch

\$18

## BBQ Bacon Wrapped Scallops

\$48

## Cuban Sliders

Shaved Ham, Roasted Pork, Dijonnaise,  
Swiss Cheese, Dill Pickle

\$38

## Chicken & Waffles

Maple Syrup

\$36







## BEVERAGE STATIONS

### Coffee Station

Regular & Decaffeinated Coffee  
Assorted Hot Teas  
Carafes of Water

\$4 per guest

### Infused Water Bar

Lemon Water  
Cucumber Mint Water  
Strawberry Mint Water

\$3 per guest

### Specialty Coffee Bar

Coffee & Hot Chocolate | Whipped Cream |  
Chocolate Shavings | Cinnamon | Nutmeg |  
Marshmallows

\$7 per guest

### Iced Tea or Lemonade

or

### Assorted Sodas & Bottled Water

\$5 per guest / \$8 per guest for both selections

## BAR OPTIONS

	Beer & House Wine	House	Premium	Super Premium
Three Hours (per person)	28	34	44	48
Additional Hours (per person, per hour)	7	8	9	10

Cost is per person (21 and over), based on guarantee or actual attendance; whichever is greater. There will be a per person charge for each additional hour after three hours, shown above. (Shots are not permitted.)

### On Consumption Prices

House Brands	8.00	Bottle Domestic	5.50
Premium Brands	11.00	Bottled Import/Micro	7.00
Super Premium Brands	13.00	House Wine	9.00
Draft Beer Domestic	5.50	Premium Wine	11.00
Draft Beer Import/Micro	7.00	Super Premium Wine	13.00

There is a \$150 Cash Bar fee that includes 1 bartender for 50 guests and \$75 for each additional bartender.

Per Person pricing are subject to a 23% service charge & sales tax of 5.185%.





## Boulder Country Club

7350 Clubhouse Rd  
Boulder, CO 80301

(303) 530-4600



@boulderccevents