

BOULDER COUNTRY CLUB WEDDINGS



Welcome

You're getting married! Congrats!

You have a story of what brought you together and the Rocky Mountains play a special role in that story. You've dreamt of having a mountain wedding with your closest family and friends, creating memories that will last a lifetime. The Boulder Country Club proudly provides one of the most idyllic wedding ceremony and reception sites in the area. Located on the front range of the Rocky Mountains, we present our beautiful property for the wedding you have always imagined.

When you book with us, you will have access to a dedicated on-site venue coordinator who will help you through the details. From our carefully prepared catering menu and bar service, to room setup and audio/visual equipment - your venue coordinator's expert advice will put your mind at ease. We book only one event a day so that you and your guests can enjoy the space exclusively during your gathering. Our exceptional staff will be present behind the scenes to ensure a seamless event. ***We are here to bring your vision to life!***



@boulderccevents

Banquet Policies

Ceremony Site Fee

An on-site wedding ceremony is available upon request. The ceremony is not included in the five-hour room block. A \$500.00 ceremony site fee will be applied to final invoice.

Reception Site Fee*

A \$5000.00 reception site fee will be applied for a five-hour rental of the Fireside and Foothills Dining Rooms, Maxwell's, Patio, and Bridal Suite. This fee includes set up and tear down of reception banquet chairs and tables, house linens, dance floor, AV equipment, and overnight parking.

Food & Beverage

A \$10,000 food and beverage minimum will be required for all events. Non-peak season minimums are dependent on time and date of the event. If the total bill fails to meet these minimums, the final bill will be adjusted accordingly.

Function Length & Space

If reception time exceeds the five-hour room block, the charge is \$2.00 per guest per half hour (based on the guarantee or actual attendance, whichever is greater). The ceremony, use of bridal suite, and the set-up/tear down of reception is not included in the five-hour room block.

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 (\$2,500)

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, cash, or check as a form of payment.

*Reception Site Fee waived for active Boulder Country Club members and their immediate family including grandchildren.



Essential

WEDDING PACKAGE

70 per person

Light Continental Breakfast for Bridal Party
(up to 12 people)

On-site Venue Coordination Services

Floor Length Table Linens & Napkins

Banquet Chairs

Plated Dinner or Buffet Service
(Buffet is an additional \$8 per person)

Wine Pour with Dinner Service

Prosecco Pour for Toasts

Hosted Soft Drinks, Tea & Coffee

Cake Cutting & Service



Photo Provided by Christina Kiffney Photography

Per person prices are subject to a 23% service charge and a 5.185% sales tax.

HORS D'OEUVRES

Please select three hors d'oeuvres to be passed during cocktail hour.

Sundried Tomato Crostini [GFO]

Shaved Manchego, Chives

Walnut and Parmesan Arancini [GF]

Bacon Jam

Chicken Satay Skewers [GF/DF]

Peanut Dipping Sauce

Beef Churrasco Skewers [GF/DF]

Chimichurri Sauce

Crispy Vegetable Spring Rolls [DF/V]

Tamari Dipping Sauce

FIRST COURSE

Please select one salad.

Classic Romaine Caesar Salad [GFO/DFO]

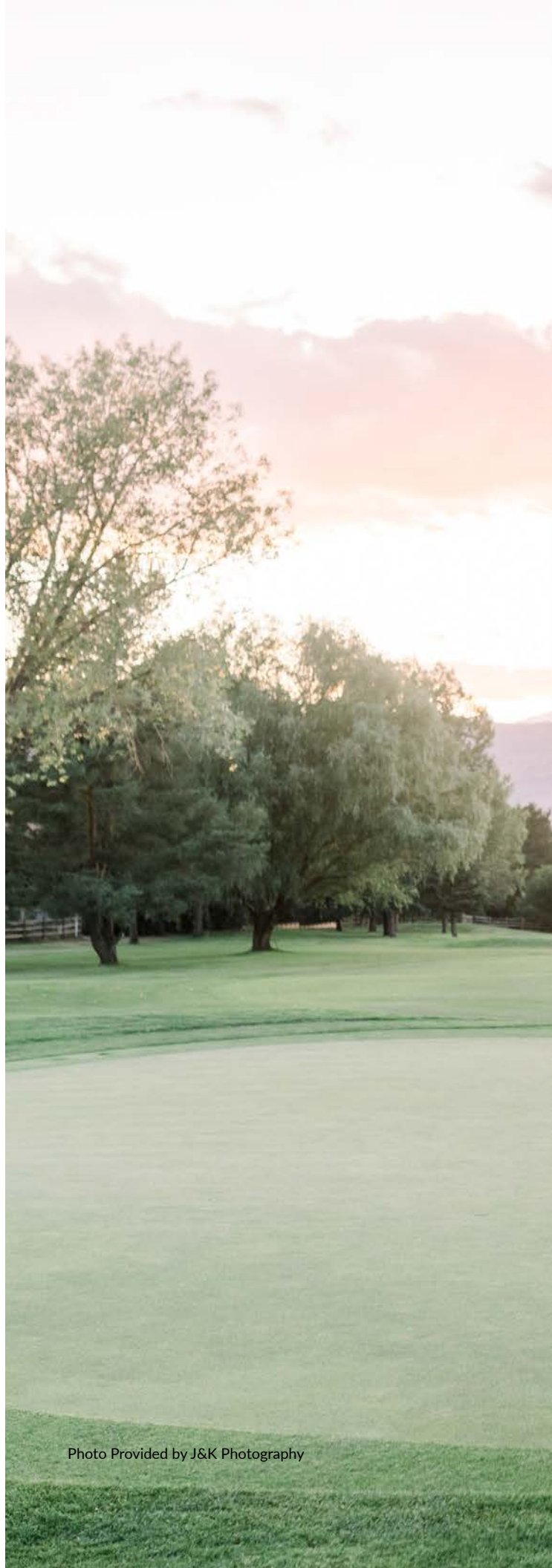
Shaved Parmigiano-Reggiano, Herb
Croutons, Caesar Dressing

Baby Greens Salad [GF/DF]

Grape Tomatoes, English Cucumbers,
Carrots, Italian Vinaigrette

Spinach Salad [GF/DFO]

Granny Smith Apples, Red Onion,
Toasted Sunflower Seeds, Feta,
Champagne Vinaigrette





ENTRÉE

Please select two entrées. Vegetarian entrée included.

Chicken Piccata [GFO]

Lemon Caper Butter Sauce

Cider Brined Pork Loin [GF/DF]

Sage Scented Au Jus

Chicken Marsala [GFO/DFO]

Mushrooms, Marsala Wine Sauce

Pan Seared Mahi Mahi [GF/DF]

Fruit Salsa

Eggplant Parmesan [GFO/DFO/VO]

Parmigiano-Reggiano, Basil,
Fresh Mozzarella, Marinara Sauce

ACCOMPANIMENTS

Please select one starch and one vegetable for each protein based entrée.

Green Beans [GF/DFO]

Roasted Garlic, Shallots

Buttered Broccoli Florets [GF/DFO]

Roasted Brussels Sprouts [GF/DF]

Golden Raisins

Garlic & Olive Oil Cavatappi Pasta [DF]

Herb Scented Rice Pilaf [GF]

Herb Roasted Red Skinned Potatoes [GF/DF]

Signature

WEDDING PACKAGE

90 per person

Light Continental Breakfast for Bridal Party
(up to 12 people)

On-site Venue Coordination Services

Floor Length Table Linens & Napkins

Banquet Chairs

Plated Dinner or Buffet Service
(Buffet is an additional \$10 per person)

Wine Pour with Dinner Service

Prosecco Pour for Toasts

Hosted Soft Drinks, Tea & Coffee

Cake Cutting & Service



Photo Provided by Studio KH Photography

Per person prices are subject to a 23% service charge and a 5.185% sales tax.



HORS D'OEUVRES

*Please select five hors d'oeuvres to be passed during cocktail hour.**

Brie & Pecan Crostini [GFO]

Caramelized Pears

Roasted Pepper & Tomato Braised Meatballs

Sausage & Sundried Tomato Stuffed Mushrooms [GF]

Bacon Wrapped Scallops [GF/DF]

Ancho Aioli

FIRST COURSE

*Please select one salad.**

Roasted Beet Salad [GF/DFO]

Arugula, Spinach, Haystack Farms Goat Cheese, Toasted Walnuts, Citrus Vinaigrette

Mixed Greens Salad [GF/DFO]

Feta, Pistachios, Champagne Vinaigrette

Cherry Walnut Salad [GF/DFO]

Mixed Greens, Dried Cherries, Bleu Cheese Crumbles, Toasted Walnuts, Champagne Vinaigrette

**Additional food selections may be chosen from previous (Essential Package) menus.*



Photo Provided by Kate Merrill Photography



Photo Provided by The Follens Photography

ENTRÉE

*Please select two entrées. Vegetarian entrée included.**

Pan Seared Salmon [GF/DFO]

Dill Cream Sauce

Chicken Saltimbocca

Prosciutto, Citrus Beurre Blanc,
Fresh Sage

Rosemary & Garlic Bistro Steak [GF/DFO]

Red Wine Demi-Glace

Bacon Wrapped Pork Loin [GF/DFO]

Apple Gastrique

Stuffed Bell Peppers [GF]

Rice, Mozzarella Cheese, Marinara
Sauce, Fine Herbs

ACCOMPANIMENTS

*Please select one starch and one vegetable for each protein based entrée.**

Parmigiano-Reggiano Roasted [GF/DFO]

Broccoli Crowns

Grilled Seasonal Vegetable Medley

[GF/DFO]

Wild Rice Pilaf [GF]

Crème Fraîche Mashed Potatoes [GF]

**Additional food selections may be chosen from previous (Essential Package) menus.*



Exclusive

WEDDING PACKAGE

145 per person

Light Continental Breakfast for Bridal Party
(up to 12 people)

On-site Venue Coordination Services

Ceremony Site Fee

Choice of Linens & Napkins from Select List

Banquet Chairs

Two Hour Well Bar Service

Plated Dinner or Buffet Service
(Buffet is an additional \$12 per person)

Premium Wine Pour with Dinner Service

Premium Prosecco Pour for Toasts

Hosted Soft Drinks, Tea & Coffee

Cake Cutting & Service



Photo Provided by Clancy Photography

Per person prices are subject to a 23% service charge and a 5.185% sales tax.

HORS D'OEUVRES

Please select six hors d'oeuvres to be passed during cocktail hour.*

Miniature Beef Wellington

Spinach, Hazel Dell Wild Mushroom
Demi-Glace

Tuna Poke [DF]

Wonton Cone

Truffled Hummus & Tapenade Crostini

[GF/DFO]

Coconut Shrimp [DF]

Sweet Chili Dipping Sauce

DISPLAYED APPETIZER

Artisan Cheese Display

Crostinis, Assorted Crackers, and Fruit Accent

FIRST COURSE

Please select one salad.*

Spinach Salad [GF/DF]

Crispy Onions, Bacon Lardons,
Sherry & Shallot Vinaigrette

Caprese Salad [GF]

Fresh Mozzarella, Roma Tomatoes,
Balsamic Glaze, Micro Basil

ACCOMPANIMENTS

Please select one starch and one vegetable for each protein based entrée.*

Tomato & Leek Risotto [GF]**Tri-Color Baby Carrots [GF]****Cauliflower Au Gratin [GF]****Garlic Sautéed Spinach [GF]**

ENTRÉE

Please select two entrées. Vegetarian entrée included.*

Braised Short Ribs [GF/DF]

Red Wine Demi-Glace

Double Bone-In Pork Chop [GF/DF]

Cider & Sage Glaze

Horseradish Crusted Salmon

Lemon Butter Sauce

Grilled New York Strip Steak [GF/DF]

Parsnip Chips

Dover Sole Bonne Femme [GF]

Capers, White Wine Butter Sauce,
Fine Herbs

Quinoa Stuffed Poblano Pepper [GF]

Black Beans, Goat Cheese, Roasted
Vegetable Ragout

Pan Seared Crab Cake

Corn Silk, Avocado Crème, Citrus Aioli,
Micro Cilantro

Hazel Dell Wild Mushroom Ravioli

Sherry Cream Sauce, Chili Oil

Truffled Cauliflower Risotto [GF]

Glazed Shitake Mushrooms, Parmigiano-Reggiano Crumble

*Additional food selections may be chosen from previous (Essential Package and Signature Package) menus.



Luxury

WEDDING PACKAGE

180 per person

Light Continental Breakfast for Bridal Party
(up to 12 people)

On-site Venue Coordination Services

Ceremony Site Fee

Choice of Linens & Napkins from Select List

Choice of Rental Chiavari Chairs from Select List

Four Hour Well Bar Service

Plated Dinner or Buffet Service
(Buffet is an additional \$14 per person)

Premium Wine Pour with Dinner Service

Premium Prosecco Pour for Toasts

Hosted Soft Drinks, Tea & Coffee

Cake Cutting & Service



Photo Provided by Preston Utley Photography

Per person prices are subject to a 23% service charge and a 5.185% sales tax.



HORS D'OEUVRES

*Please select seven hors d'oeuvres to be passed during cocktail hour.**

Duck Confit Wontons

Sweet Corn, Bacon, Red Peppers,
Cream Cheese

Marinated Lamb Skewers [GF/DF]

Port Demi-Glace

Beef Carpaccio Crostini [GFO]

Truffle Oil

Lobster Rumaki [GF]

Clarified Dill Butter

DISPLAYED APPETIZER

Charcuterie Display

Local Meats & Cheeses, Pickled
Vegetables, Dried Fruits, Jams,
Crostinis, and Assorted Crackers

FIRST COURSE

*Please select one salad.**

Black Mission Fig & Parma [GF/DF]**Ham Salad**

Spinach, Arugula, Toasted Pine Nuts,
Brown Sugar, Balsamic Vinaigrette

Harvest Greens Salad [GF/DF]

Roasted Red Grapes, Balsamic
Soaked Apples, Candied Walnuts,
Herb Vinaigrette

ENTRÉE

*Please select two entrées. Vegetarian
entrée included.**

Duet of Beef Filet & Jumbo Prawns [GF]

Red Wine Demi-Glace, Lemon Beurre Blanc

Roasted Rack of Colorado Lamb [GF]

Cherry Herb Jus

Grilled Filet Mignon [GF]

Creamy Peppercorn Demi-Glace

Seared Halibut [GF]

Sundried Tomato Beurre Rouge

Hazel Dell Wild Mushroom Ragout [GF]

Seared Polenta, Roasted Garlic, Sautéed
Spinach, Garden Herb Mascarpone Crème

Duck Ragout [GF]

Cheesy Polenta, Leek & Roasted
Tomato Butter Sauce

Crab Avocado Roulade [GF/DF]

Lemon Oil, Basil Aioli, Micro Greens

ACCOMPANIMENTS

*Please select one starch and one vegetable
dish for each protein based entrée.**

Oven Roasted Cauliflower [GF/DFO]

Shaved Parmigiano-Reggiano

Three Cheese & Herb Potato Gratin [GF]**Hazel Dell Wild Mushroom** [GF]**Barley Risotto****Grilled Jumbo Asparagus** [GF]

**Additional food selections may be chosen from previous
(Essential, Signature, and Exclusive Package) menus.*





Late Night

MORSELS

Per Dozen

Loaded Potato Skins [GF]

Sour Cream, Cheddar Cheese,
Bacon Crumbles, Chopped Chives

\$24

Crispy Jalapeño Popper

Mushrooms [GFO]

\$24

Boneless Chicken Wings [GFO]

Choice of BBQ or Buffalo Sauce

\$20

Chicken Fingers

Choice of Ketchup, BBQ Sauce or Ranch

\$36

Quesadillas - [GFO]

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

Roasted Vegetable - **\$24**

Chipolte Chicken - **\$28**

Cuban Sliders [DFO]

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

\$38

Chicken Empanadas

Ancho Mayo

\$35

Tempura Fried Mushrooms [DFO]

Horseradish Cream

\$20

House-made Pork Potstickers [DF]

Sweet Asian Dressing

\$32

Fried Pickle Planks

Chipotle Ranch

\$18

Chicken & Waffles

Maple Syrup

\$36

Per person prices are subject to a 23% service charge and a 5.185% sales tax.

Bridal Suite

ACCOMPANIMENTS



Mimosa Bar

Domanda or Adami Prosecco | Juice Selection
27/35 per bottle

Seasonal Fruit Platter

6 per guest



Yogurt Parfait Bar

Honey | Granola | Berries
5 per guest

Continental Breakfast

(If party is more than the 12 people included in wedding package)

Assorted Pastries | Seasonal Fruit Platter |

Donut Holes

12 per guest



BCC Dining Menu

Prices Vary, Based on Selection



Per person prices are subject to a 23% service charge and a 5.185% sales tax.



À la Carte

Specialty Overlays, Linens & Napkins

These items come in a variety of colors and materials, helping to enhance the ambiance and theme of your reception. All of these can be added to any package for an additional cost.

Specialty Coffee Bar

This specialty station offers our delicious coffee and hot chocolate served with whipped cream, chocolate shavings, mint stirrers, cinnamon, nutmeg and marshmallows.

6 per person

Ice Cream Bar

Perfect for those hot summer days! A variety of two ice creams, four sauces and six toppings are sure to be an enjoyable add-on to your dessert station.

10 per person

Chocolate Covered Strawberries

Hand-dipped chocolate covered strawberries will give your guests something to indulge in along with wedding cake or other sweets. The strawberries can be customized with colored icing drizzle to complement your wedding's colors.

32 per dozen

Kid's Meals

(Children 12 years of age and under only)

Chicken Fingers & Fries

18 per child

Vendor Meals

Hot meal subject to pricing based on wedding menu selections.

Per person prices are subject to a 23% service charge and a 5.185% sales tax.

Bar Packages

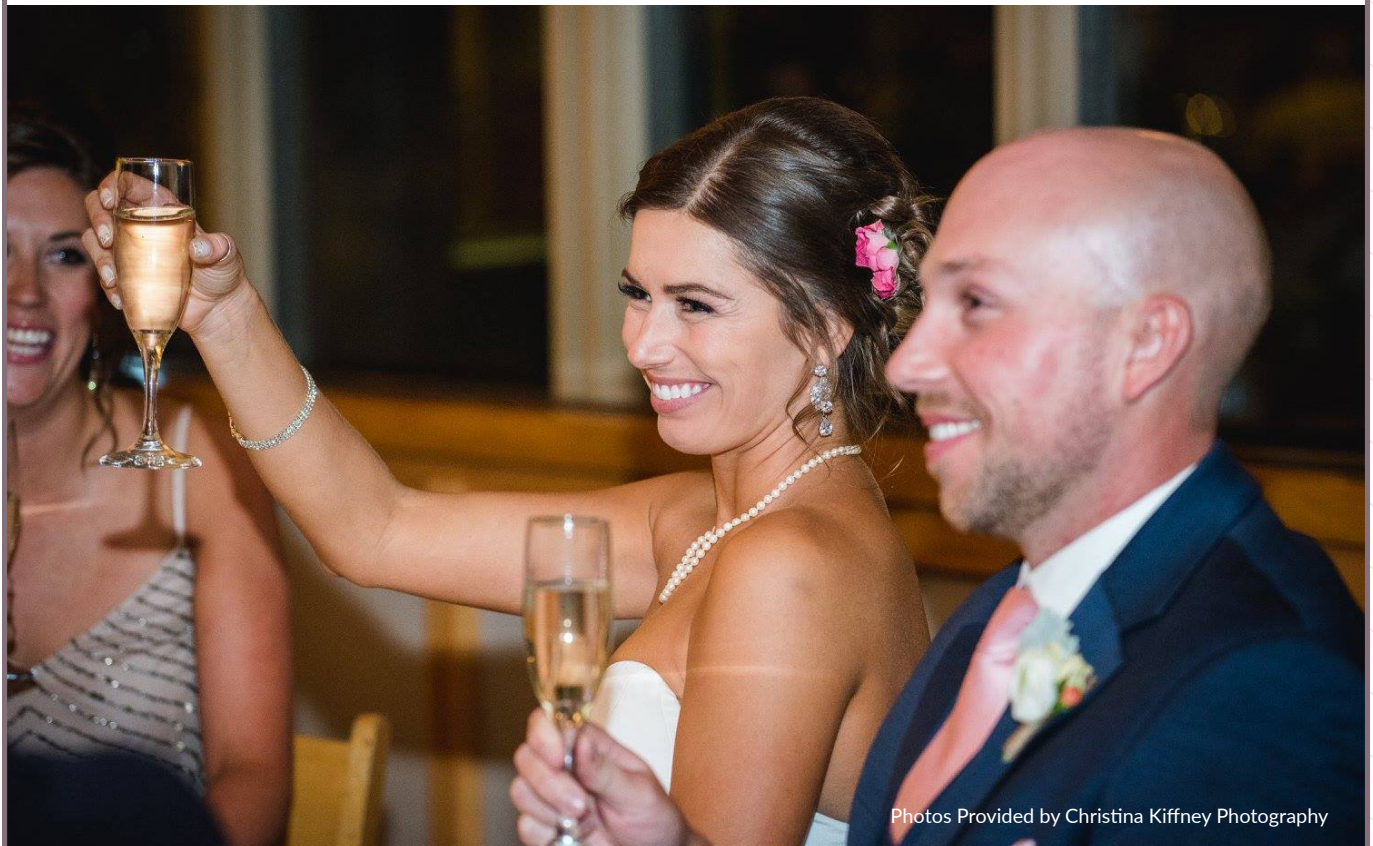
There is a \$150 Cash Bar fee that includes 1 bartender for 50 guests and \$75 for each additional bartender.

	Beer & House	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 included.)

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



Photos Provided by Christina Kiffney Photography

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Boulder Country Club

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@boulderccevents

