

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 remodeled clubhouse is perfect for your wedding and reception



GETTING READY

SNACK TABLE - 10

*Turkey wraps with sliced oven roasted turkey breast, shredded lettuce, sliced tomatoes,
Swiss cheese, avocado aioli, spinach tortilla*

OKTOBERFEST - 8

*Fresh baked pretzel rolls with beer cheese dip, tortilla chips,
whole grain mustard dip, white cheddar popcorn*

CHEESE PLATTER - 9

Variety of mixed cheese, dried fruits & berries, crackers, bowl of mixed nuts

LIGHTER FARE - 8

*Celery, carrot, bell pepper, radish, tomato
Roasted Tomato Hummus
Grilled Naan bread*

TEX-MEX - 8

*Grilled chicken or carne asada quesadilla
Guacamole, pico de gallo, sour cream
Corn tortilla chips*



*All food & beverage is subject to Colorado sales tax at a rate of 8.15%
and a service charge of 23%*



BREAKFAST & BRUNCH

BUFFETS

CONTINENTAL - 26

Fruit & berry display, scrambled eggs with shredded cheddar cheese, baby cake potatoes, honey cured bacon, assorted pastries, mini muffins

EAGLE'S NEST - 34

Fruit & berry display, scrambled eggs with shredded cheddar cheese, baby cake potatoes, honey cured bacon, classic eggs benedict with lemon hollandaise, smoked salmon display with hard boiled egg, capers, lemon, & mini bagels

UPGRADES

OMELET STATION - 15 PER PERSON

Fresh eggs, diced ham, bacon, sausage, green chili, diced tomato, diced peppers, onions jalapeños, spinach, mushrooms, shredded cheese

WAFFLE STATION - 10 PER PERSON

Belgian waffles, fresh whipped cream, strawberries, maple syrup, whipped butter

ASSORTED BREAKFAST PASTRIES & BREADS - 5

SEASONAL FRUIT DISPLAY - 8

BREAKFAST BURRITOS - 12

SMOKED LOX DISPLAY - 15

All food & beverage is subject to Colorado sales tax at a rate of 8.15% and a service charge of 23%



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, prickly pear vinaigrette*

CHOP HOUSE SALAD

*Mixed greens, bacon lardons, cucumber, hard boiled eggs,
cheddar jack cheese, BBQ ranch dressing*

*All food & beverage is subject to Colorado sales tax at a rate of 8.15%
and a service charge of 23%*



DINNER PLATED

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

GRILLED 6OZ. FILET MIGNON - 54

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

SLOW ROASTED PRIME RIB - 58

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

8OZ. FLAT IRON STEAK - 48

Roasted fingerling potatoes, sautéed spinach, currant demi-glace

CHICKEN PICCATA - 44

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

CHICKEN SALTIMBOCCA - 44

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

TERIYAKI SALMON - 48

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

PAN SEARED SALMON - 48

Saffron risotto, asparagus, citrus beurre blanc

HERB PANKO CRUSTED HALIBUT - 56

Blistered tomato, mushroom, cous cous, beurre rouge

GRILLED VEGETABLE WELLINGTON - 38

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

PASTA PRIMAVERA - 38

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

DUETS

Petite Filet Mignon & Chicken Saltimbocca - 48

Petite Filet Mignon & Shrimp Scampi - 52

Petite Filet Mignon & Lobster Tail - 56

*All food & beverage is subject to Colorado sales tax at a rate of 8.15%
and a service charge of 23%*



DINNER BUFFET

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

EAGLE'S NEST BUFFET - 62

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 - 56

Italian Marinated Flat Iron Steak with basil chimichurri

Stuffed Chicken with artichokes, spinach, basil cream

Three Cheese Manicotti with basil pesto, blistered tomatoes, garlic, fresh rolled pasta

Roasted Baby Red Potatoes

Roasted Vegetables

Bread Service of Garlic Breadsticks

WESTERN BBQ BUFFET - 60

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 - 58

Chicken Enchiladas with corn tortillas, smothered in guajillo sauce

Skirt Steak Carne Asada with onions, peppers, flour tortillas

Pork Carnitas with onions, cilantro, lime

Esquites Corn Salad with bell peppers, cotija, creamy dressing

Fried Sopapillas with honey

Sides - Spanish rice, refried beans, salsa, sour cream, shredded cheese

*All food & beverage is subject to Colorado sales tax at a rate of 8.15%
and a service charge of 23%*



CHILDREN'S MENU (12 & UNDER)

6OZ ANGUS CHEESEBURGER - 20

French fries, fruit

CRISPY CHICKEN TENDERS - 20

French fries, fruit

BUTTERED CAVATAPPI - 19

Parmesan cheese, fries

4OZ. NEW YORK STEAK - 25

Mashed potatoes, baby carrots, demi-glace

4OZ. SEARED SALMON - 25

Mashed potatoes, broccoli, beurre blanc

DESSERTS - 9

Please select one to be served to all guests

CRÈME BRÛLÉ

VANILLA CHEESECAKE

TIRAMISU

STRAWBERRY SHORTCAKE

ICE CREAM BAR WITH TOPPINGS

FUNNEL CAKE FRIES

CHOCOLATE CAKE

CARROT CAKE

COOKIES & BROWNIES

CANNOLI

*All food & beverage is subject to Colorado sales tax at a rate of 8.15%
and a service charge of 23%*



HORS D'OEUVRES

All hors d'oeuvres need to be ordered in increments of 25 pieces and priced per person

Vegetarian - 3.50 per piece

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 - 4.50 per piece

Tenderloin Canapé

Bleu cheese mousse, horseradish, toasted crostini

Mini Beef Wellington

Puff pastry, mushroom duxelles, truffle aioli

Seafood - 4.50 per piece

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

*All food & beverage is subject to Colorado sales tax at a rate of 8.15%
and a service charge of 23%*



HORS D'OEUVRES

All hors d'oeuvres need to be ordered in increments of 25 pieces and priced per person

Poultry - 4 per piece

Chicken Empanada

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

Teriyaki Chicken

Glazed chicken skewer

Other

Charcuterie Skewer - 4

Cured salami & soppressata, grilled artichoke, tomato, olive

Bacon Wrapped Date - 3.5

Goat cheese & cashew filling

Crispy Pork Belly - 4

Green chili jam

Lamb Lollipops - 4.5

New Zealand lamb chop, mint jelly

Displays

Imported & Domestic Cheese - 9 per person

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

Vegetable Crudit  - 8 per person

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

Antipasto - 12 per person

Assorted cured meats, marinated vegetables, olives, roasted tomatoes, toasted crostinis

*All food & beverage is subject to Colorado sales tax at a rate of 8.15%
and a service charge of 23%*



BAR PACKAGES

Priced at a minimum of 20 people per event.

These packages allow your guests to enjoy an open bar featuring microbrew, imported & domestic beer selection, liquor brands and assorted soft drinks and juices



BEVERAGE SERVICES

all room rentals include a water station

COFFEE

4 per person

ORANGE JUICE

4 per person

ICED TEA & LEMONADE

5 per person

ICED TEA, LEMONADE & COFFEE

7 per person

CHAMPAGNE & SPARKLING CIDER TOAST

5 per person

MIMOSA PACKAGES - SERVES 2-4 GUESTS

Orange Juice & 750ml Bottle of William Wycliffe - 22

*Orange Juice, Blueberries, Raspberries, Strawberries
& 750ml Bottle of William Wycliffe - 35*

Upgrade Your Bottle

Chandon Brut - 37 / Tattinger - 55

BEER KEGS

Domestic beer \$350

Import/Microbrew beer \$440

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.

Bartender fee of \$75 will be waived when bar revenue exceeds \$450 per bar.

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

*All food & beverage is subject to Colorado sales tax at a rate of 8.15%
and a service charge of 23%*



BAR PACKAGES

Priced at a minimum of 20 people per event.

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	ADD WELL BRANDS	ADD CALL BRANDS	ADD PREMIUM BRANDS
ONE HOUR	\$22	\$25	\$28	\$33
TWO HOURS	\$26	\$28	\$32	\$37
THREE HOURS	\$29	\$32	\$35	\$42
FOUR HOURS	\$33	\$36	\$39	\$49

BEER SELECTION

Avalanche, Budweiser, Bud Light, Coors, Coors Light, Corona, Michelob Ultra, Stella Artois, Shocktop, Bud Zero (non-alcoholic)

WINE SELECTION

*Grand Cru Chardonnay, Merlot, Cabernet Sauvignon
Chateau Ste Michelle Riesling, Silver Gate Moscato, Beringer White Zinfandel,
Maggio Pinot Noir, Reunion Malbec*

WELL BRANDS

*Mr. Boston Vodka, Barton's Gin, Montezuma Tequila, Mr. Boston Rum,
Benchmark Bourbon, Highlands Mist Scotch*

CALL BRANDS

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

PREMIUM BRANDS

*Ketel One, Grey Goose, Bombay Sapphire, Patron Silver, Makers Mark
Crown Royal, Johnnie Walker Red, Bailey's, Kahlua, Amaretto DiSaronno*

*All food & beverage is subject to Colorado sales tax at a rate of 8.15%
and a service charge of 23%*



PRIVATE EVENTS

Heritage Eagle Bend Golf Club offers a beautiful, newly renovated 37,000 square foot Clubhouse. The Clubhouse features a spacious ballroom and rooms of all sizes for hosting any occasion from weddings and receptions, to banquets and parties, to corporate meetings and seminars. We are here to serve you and your guests and want to leave you with the highest satisfaction possible.

EVENT SPACES

ANTERO BALLROOM (3,866 SQ. FT.)

Includes a large wall-to-wall built-in dance floor, stage, state of the art laser projector and screen. The ballroom accommodates up to 160 guests with dance floor open, up to 250 guests without the dance floor open and 300 guests audience style.

*\$1500 room rental includes setup, tear-down, chairs, china, flatware, stemware and linens
\$7000 food and beverage minimum*

HUMBOLDT ROOM (956 SQ. FT.)

Accommodates 50 guests with tables, 60 guests reception style and 70 guests audience style. The room also has an outdoor patio

*\$400 room rental includes setup, tear-down, chairs, china, flatware, stemware and linens
\$1200 food and beverage minimum*

PRINCETON ROOM (849 SQ. FT.)

Accommodates 40 guests with tables, 50 guests reception style and 50 guests audience style

*\$400 room rental includes setup, tear-down, chairs, china, flatware, stemware and linens
\$900 food and beverage minimum*

PIKES PEAK ROOM (722 SQ. FT.)

Accommodates 40 guests with tables, 50 guests reception style and 60 guests audience style. The room also has an outdoor balcony overlooking the Rocky Mountains, swimming pool & 18th green.

*\$400 room rental includes setup, tear-down, chairs, china, flatware, stemware and linens
\$900 food and beverage minimum*

*All food & beverage is subject to Colorado sales tax at a rate of 8.15%
and a service charge of 23%*



PRIVATE EVENTS

EVENT SPACES

WINDOM ROOM (622 SQ. FT.)

*Accommodates 40 guests with tables, 50 guests reception style and 50 guests audience style. The room also has an outdoor balcony overlooking the Rocky Mountains, swimming pool & 18th green.
\$400 room rental includes setup, tear-down, chairs, china, flatware, stemware and linens
\$900 food and beverage minimum*

PIKES PEAK & WINDOM ROOM COMBINED (1344 SQ. FT.)

*Accommodates 70 guests with tables, 100 guests reception style and 120 guests audience style. The rooms have a large outdoor balcony overlooking the Rocky Mountains, swimming pool & 18th green.
\$800 room rental includes setup, tear-down, chairs, china, flatware, stemware and linens
\$2000 food and beverage minimum*

CRAFT ROOM (1072 SQ. FT.)

*Accommodates up to 40 guests with a variety of different setup types. The room has wood flooring, built-in counter with sink
\$150 room rental includes setup, tear-down, chairs, china, flatware, stemware and linens*

EAGLE'S NEST PATIO

*Accommodates 80 guests with tables and 180 guests reception style. The patio has gorgeous mountain views, sunshades and outdoor bistro lights
\$600 rental (up to 2 hours) includes patio furniture, table umbrellas, sunshades and bistro lights
\$1200 food and beverage minimum*

OUTDOOR CEREMONY SITE

*White wedding chairs, white wedding arch, water station
\$750 rental up to 175 guests*

CLUBHOUSE

\$7000 for rental of entire Clubhouse

All rooms include a water station



MISCELLANEOUS

ADDITIONAL ITEMS

AUDIO VISUAL PACKAGE - 100

*includes projector, screen, 1 microphone
\$25 per each additional microphone*

PODIUM - 25

PORTABLE SPEAKER & MICROPHONE - 50

PORTABLE BAR SETUP FEE + BARTENDER - 75

Additional bar is \$75. Complimentary after \$375 in sales

POLICIES & PROCEDURES

AVAILABILITY

Access to your event room for decorations and setup prior to the scheduled event is subject to availability and may incur an additional charge.

DEPOSITS, FINAL PAYMENT & CANCELLATIONS

The room rental will serve as the non-refundable deposit and will be required to hold reserved space.

50% of the estimated charges is due 30 days prior to the event. Guaranteed guests count and final payment are due 7 days prior to the event. Any event cancelled due to rain, snow or inclement weather are non-refundable but may be rescheduled based on room and date availability and the discretion of Heritage Eagle Bend Golf Club. If the event is not rescheduled, you will be responsible for estimated charges including food and beverage items, rentals if applicable and current sales tax and 23% service charge.



PROPERTY DAMAGE

Clients are responsible for any damage to Heritage Eagle Bend Golf Club property which occurs as a result of their event. Property will be inspected by HEBGC staff immediately following the event and if damage has occurred, the client is 100% responsible for any repair and/or replacement costs.

FOOD AND BEVERAGE

Under no circumstances will food and beverage will be allowed to be brought into Heritage Eagle Bend Golf Club. Wedding cakes and party favors are the only exception. No leftover food and beverage provided by Heritage Eagle Bend Golf Club may be taken out of the Clubhouse. If you or your guests fail to comply to the food and beverage policy, you may be asked to leave the premises immediately at the discretion of Heritage Eagle Bend Golf Club staff.

GUARANTEE GUEST COUNT

A final number of guaranteed attendees must be received 7 days prior to the event date. If no guarantee is given, the expected estimated number will be charged for the guarantee, or actual number served, whichever is greater. If your guest count changes on the day of the event you will be charged for the guaranteed guest count and will incur additional per person charges if a greater number of guests attend.

DECORATIONS

*Candles are allowed on the premises as long as they are contained in glass
Hanging Decorations - Decor cannot be taped, nailed or affixed to any surface on the property
Confetti & Glitter is not allowed*



WE LOOK FORWARD TO WORKING WITH YOU ON
YOUR UPCOMING WEDDING

THANK YOU

