

# 2021 WEDDING GUIDE



AT APPLEWOOD GOLF COURSE

14001 W. 32ND AVENUE GOLDEN, CO 80401 | (303) 278-6637 | [WWW.VISTAAPPLEWOOD.COM](http://WWW.VISTAAPPLEWOOD.COM)

# CONGRATULATIONS!



Please allow us a moment to introduce you to The Vista at Applewood Golf Course.

The Vista at Applewood Golf Course is the premier wedding venue in Denver, Colorado. Conveniently located in the stunning foothills of Golden, Colorado you and your guests will be captivated by the stunning backdrop of the Table Mountains as you exchange your "I Do's" in front of family and friends in the beautifully landscaped Ceremony Garden with custom arch. Afterwards celebrate your marital bliss in the contemporary Vista room which features panoramic floor to ceiling windows, an outdoor deck and seating for up to 240 guests.

The Vista's catering professionals will make your planning process seamless with the utmost attention to detail from start to finish.

Enclosed you will find our ceremony & wedding packages, all of which are 100% customizable.

We would like to personally invite you to visit The Vista at Applewood Golf Course. Please contact the Private Events office to schedule an appointment to tour the venue and build a custom proposal for your dream wedding.

We look forward to creating a memorable day for you and your guests!



# Ceremony Packages



Private use of our Tranquil Ceremony Garden

200 White Garden Chairs

Access to One (six) Passenger and One (Two) Passenger Golf Cart

One Hour Rehreasal

Use of Bridal Suite

Citrus Infused Ice Water Station

A Professional Wedding Coordinator to Assist with Rehearsal and Day of Ceremony

## Saturday

Prices Range from \$800 to \$2,500  
Dependent on Date & Seasonality

## Friday & Sunday

Prices Range from \$500 to \$2,000  
Dependent on Date & Seasonality

## Ceremony Only

Prices Range from \$1,500 to \$3,000  
Dependent on Date & Seasonality

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Pricing subject to 21% Service Charge & Current Sales Tax

# Reception Packages

## Simply Elegant

5 Hours of Event Time  
Selection of One Hors D'Oeuvres  
Plated or Buffet Dinner Service  
Unlimited Beverage Station  
Custom Designed Wedding Cake with  
Cake Cutting Services  
Private Bartender & Bar Setup  
Vista Ivory or White 8 Point Linen  
Dance Floor (15' x 15')  
Complimentary Tasting for Two  
Complimentary Self Parking



## Lasting Love

5 Hours of Event Time  
Selection of Two Hors D'Oeuvres  
Plated or Buffet Dinner Service  
Unlimited Beverage Station  
Custom Designed Wedding Cake with  
Cake Cutting Services  
Private Bartender & Bar Setup  
Champagne or Sparkling Cider Toast  
One Hour of Hosted House Bar  
Ivory or White Floor Length Linen  
Your Choice of Napkin Color  
Ivory or White Spandex Chair Covers  
Dance Floor (16' x 16')  
Complimentary Tasting for Two  
Complimentary Self Parking



## Ever After

6 Hours of Event Time  
Selection of Four Hors D'Oeuvres  
Plated or Buffet Dinner Service  
Unlimited Beverage Station  
Custom Designed Wedding Cake with  
Cake Cutting Services  
Private Bartender & Bar Setup  
Champagne or Sparkling Cider Toast  
Three Hours of Hosted House Bar  
Champagne Greeting  
Wine Service with Dinner  
Your Choice of Floor Length Linen  
Your Choice of Napkin Color  
Ivory or White Spandex Chair Covers  
Dance Floor (16' x 16')  
Complimentary Tasting for Two  
Complimentary Self Parking  
Sparkler Send Off

# Plated Entree Selections

## Single & Duet Plated Options

All Entrees Served with Warm Rolls & Butter, Your Choice of One Salad, Your Choice of One Starch & Chef's Seasonal Vegetables

### VEGETARIAN

#### Stuffed Poblano Pepper

Quinoa, Black Beans & Smoked Cheddar  
with Slow Roasted Tomato Demi  
\$41 | \$56 | \$74

#### Mushroom Ravioli

Herbed Garlic Cream Sauce  
\$46 | \$61 | \$79

### POULTRY

#### Mediterranean Chicken

Stuffed with Artichokes, Spinach, Sundried  
Tomatoes, Goat Cheese & Pinot Grigio  
Pan Jus  
\$47 | \$62 | \$80

#### French Cut Chicken Breast

Choice of One Sauce:  
Roasted Tomato Marsala or Citrus Florentine  
\$51 | \$66 | \$84

### BEEF

#### Braised Boneless Beef Short Rib

Caramelized Mirepoix & Bordelaise Sauce  
\$47 | \$62 | \$80

#### Colorado Native Top Sirloin

Guajillo Marinated with Ancho-Honey Butter  
\$51 | \$66 | \$84

#### NY Strip Au Poivre

Pepper Crusted with Brandy Cream Sauce  
\$54 | \$69 | \$87

#### Filet Mignon

Grilled Filet with a Balsamic  
Red Wine Demi-Glace  
\$57 | \$72 | \$90

### FISH

#### Seared Salmon

with Brown Sugar Soy Glaze  
\$55 | \$70 | \$88

#### California Sea Bass

Meyer Lemon Preserve Beurre Blanc  
\$58 | \$78 | \$96

### PORK

#### Southwest Center Cut Pork Loin

Seasoned with Southwestern Herbs, Spices &  
Chimichurri Salsa  
\$47 | \$62 | \$80

### DUET

#### Chicken & Shrimp

French Cut Chicken Breast with Pinot Grigio  
Pan Jus & Maryland Crab Stuffed Shrimp with  
Meyer Lemon Preserve Beurre Blanc  
\$57 | \$72 | \$90

#### Filet & Shrimp

Grilled Filet with Wild Mushroom Chasseur &  
Maryland Crab Stuffed Shrimp with Meyer  
Lemon Preserve Beurre Blanc  
\$63 | \$78 | \$96

#### Chicken & Filet

French Cut Chicken Breast with Pinot Grigio  
Pan Jus & Grilled Filet with Wild Mushroom  
Chasseur  
\$68 | \$83 | \$101



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## SALAD SELECTIONS

### Baby Kale & Spinach

Baby Kale, Spinach, Arugula, Seasonal Berries,  
Candied Pecans, Feta & Raspberry White  
Balsamic Vinaigrette

### Watermelon Feta Salad

Baby Arugula, Red Onion, Cubed Watermelon,  
Feta Cheese, Kalamata Olives & Oregano

### Winter Greens

Winter Greens with Pickled Red Onion, Apples,  
Spiced Pecans, Goat Cheese & Cranberry  
Champagne Vinaigrette

### Charred Caesar

Charred Caesar Salad, House Made Focaccia  
Croutons & Zesty Caesar Dressing

## VENDOR MEALS

Chef's Choice

**\$29**

## ACCOMPANIMENTS

Hatch Green Chili Mac n' Cheese

Mushroom Risotto

Roasted Fingerling Potatoes with Caramelized Onions

Garlic Truffle Mashed Potatoes

French Beans with Caramelized Onions & Almonds

Rice Pilaf



## CHILDREN'S MEALS

Crispy Chicken Tenders Served with  
Mac n' Cheese & Fruit

50% Off Wedding Package Price

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# 5280 Custom Buffet

Buffet includes Warm Rolls & Butter

\$57 | \$72 | \$90

## SALAD

Choose 2

Baby Kale, Spinach, Arugula, Seasonal Berries, Candied Pecans, Feta & Raspberry White Balsamic Vinaigrette

Charred Caesar Salad, House Made Focaccia Croutons & Zesty Caesar Dressing

Baby Arugula, Red Onion, Cubed Watermelon, Feta Cheese, Kalamata Olives & Oregano

Winter Greens with Pickled Red Onions, Apples Spiced Pecans, Goat Cheese & Cranberry Champagne Vinaigrette

## ENTREE

Choose 2

Wild Mushroom Ravioli with Herbed Cream Sauce

Pan Seared Chicken Tomato Marsala or Citrus Florentine

Seared Salmon with Brown Sugar Soy Glaze

Colorado Striped Bass with Meyer Lemon Preserve Beurre Blanc

Braised Boneless Short Ribs with Caramelized Mirepoix & Bordelaise Sauce

Rosemary Garlic Roasted Top Sirloin Caramelized Onion Jus & Creamed Horseradish

## ADD A CARVING STATION

Chef Attendant (1/75) | \$65

Rosemary Garlic Roasted Top Sirloin | +\$2

Mustard & Rosemary Crusted Prime Rib | +\$7

Roasted Southwest Center Cut Pork Loin | +\$4

Saffron & Tomato Braised

Lamb Leg wih Mint Pesto | +\$7

## ACCOMPANIMENTS

Choose 3

Roasted Fingerling Potatoes with Caramelized Onions

Sautéed Broccolini with Roasted Herb Butter

Truffle Garlic Smashed Potatoes

Cold Seasonal Marinated Vegetable Medley

Creamed Corn

Hatch Green Chili Mac n' Cheese

French Beans with Caramelized Onions & Almonds

Roasted Red Pepper, Brussels Sprouts & Parmesan Cheese

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# Hors D'Oeuvres

## Tray Passed

- |  |  |
|--|--|
| Cranberry BBQ Meatballs   \$3  | Cracked Pepper Sliced Beef Crostini with Maytag Blue Cheese & Pickled Grapes   \$3 |
| Antipesto Skewer   \$2   | Beef Short Rib on a Puff Pastry with Micro Greens & Sundried Tomato Aioli   \$3    |
| Firecracker Chicken Meatballs   \$3  | Mediterranean Chicken Salad with Tazatziki on House Made Flatbread   \$2           |
| Pork Belly Wontons with Citrus Chili Aioli   \$3                             | Buffalo Chicken Salad Phyllo Cup with Blue Cheese & Pickled Celery Slaw   \$2      |
| Pork Carnitas Tostada with Avocado, Cilantro & Pickled Red Onion   \$3       | Asparagus and Provolone Wrapped in Prosciutto   \$2                                |
| Applewood Bacon Wrapped Shrimp with Avocado-Lime Crema   \$3                 | Shredded Beef Barbacoa with Cilantro Lime Crema & Tortilla Cup   \$3               |
| Crab Cheese Rangoon with Sweet Chili   \$3                                   | Tuna Tartar Tacos with Wasabi, Cucumber & Crema   \$3                              |
| Smoked Portobello Panini with Fontina & Chipotle-Sundried Tomato Aioli   \$2 | Bruschetta Crostini   \$3  |
| Jalapeno Popper Stuffed Mushroom   \$2                                       | Chicken Lettuce Wraps   \$3  |
| Artichoke Fritter with Lemon Aioli   \$2                                     |  |

## Displayed

- |  |  |
|--|--|
| <b>Baked Brie   \$3</b><br>Served with Gourmet Crackers, Crostini & Sliced Pear  | <b>Fresh Market   \$3</b><br>Fresh Seasonal, Marinated, Grilled & Pickled Vegetables Served<br>with Mustard Pesto, Hummus & Flatbread  |
| <b>Fiesta   \$3</b><br>House-Made Tortilla Chips with Trio of Salsas<br>Roasted Tomato, Tomatillo & Pico de Gallo                                  | <b>Mediterranean   \$5</b><br>Roasted Garlic Hummus, Baba Ghanouj, Diced Cucumber,<br>Tzatziki & House Made Pita Chips   |
| <b>Crostini Bar   \$5</b><br>Traditional Tomato Basil Bruschetta, Olive Tapenade, Strawberry<br>Mint Bruschetta with Toasted French Bread Crostini | <b>Cheese Monger   \$6</b><br>Brie, Manchego, Gruyere, Aged Cheddar with Whole Grain<br>Mustard, Raspberry Rose Jam, Marinated Olive Medley, Fresh<br>Berries, Crackers & Flatbreads |
| <b>Fresh Fruit   \$6</b><br>Fresh Sliced Seasonal Fruit & Berries Served with Strawberry<br>Yogurt Dip   |  |

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# Enhancements & Late Night Snacks

## Mac N' Cheese | \$6

Traditional Cheese Sauce with Radiatore  
Pasta

Assorted Toppings to include Applewood  
Smoked Bacon Crumbles, Crumbled  
Chorizo, Grilled Chicken, Grilled Shrimp,  
Blanched Broccoli, Roasted Corn, Black  
Beans, Caramelized Onions, Diced  
Tomatoes & Crispy Jalapenos

## Sliders | \$5

Sirloin Burger

Crispy Applewood Smoked Bacon, Cheddar  
Cheese, Lettuce & Horseradish Mayo  
Chicken Slider

Crispy Memphis Hot Chicken & House Pickles

## Pizza Bar | \$6

Fungus Among-Us

White Pizza with Roasted Mushrooms, Black  
Olives, Caramelized Onions & Mozzarella  
Topped with Fresh Arugula, Truffle Oil & Sea Salt  
Meatzza

Red Pizza with Sausage, Pepperoni, Grilled  
Chicken & Bacon Mozzarella  
Athens

White Pizza with Artichokes, Spinach, Sundried  
Tomatoes & Feta Cheese

## Pretzel Bites | \$3

Served Warm with Colorado Native Beer Cheese

## Street Tacos | \$7

Choose 2: Pork Carnitas,  
Mojo Marinated Chicken, Mahi Mahi  
Assorted Toppings to include Corn & Black  
Bean Salad, Tomatillo Salsa, Shredded  
Lettuce, Diced Tomato, Oaxaca Cheese &  
Cilantro Lime Crema & Your Choice of Warm  
Corn or Flour Tortillas

## Nacho Bar | \$5

House Made Tortilla Chips  
Assorted Toppings to Include Cheese Sauce,  
Jalapenos, Diced Tomatoes, Black Beans,  
Shredded Chicken, Taco Ground Beef,  
Salsa & Sour Cream

# Enhancements & Late Night Snacks

## Cookies & Milk

\$3 per guest

Assortment of Cookies  
& Milk Shooters

## S'mores Bar

\$6 per guest

Marshmallows, Gram Crackers  
& Assortment of Chocolate Bars

## Donuts Galore

\$4 per guest

Assortment of Donuts to include Powered,  
Sprinkles, Cinnamon Sugar, Chocolate & Glazed  
Donuts

## House Sound

\$150

Access to Speakers, Microphone,  
Wi-Fi & Auxiliary Cord

## Sparkler Exit

\$3 per Guest

## All Day Wedding Coordination

\$750

Coordinator to Assist with Reception Setup  
Including Client Decorations, Place Cards (Delivered in  
Alphabetical Order), Centerpieces, Guest Book, etc.

\*Waiver must be signed\*

## Bridal Sweets

\$16 per Guest

Champagne

Seasonal Fruit with Strawberry Yogurt Dip  
Vegetable Crudites with Hummus, Ranch & Fresh Pita Wedges  
Turkey Club Wraps

## Grooms Grub

\$16 per Guest

Domestic Beers

Chips & Salsa

Our Famous Sidewinder Fries  
Chicken Tenders with BBQ & Buffalo Sauce  
Carrots & Celery with Ranch



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# BAR

## Host by the Hour

Hours	Soft	House	Call	Premium
One	\$8	\$10	\$12	\$15
Two	\$13	\$16	\$18	\$21
Three	\$18	\$22	\$24	\$27
Four	\$23	\$28	\$30	\$33
Five	\$28	\$33	\$35	\$38

## House

Popov Vodka, English Guard Gin, Early Times Whiskey,  
Clan BcGregor Scotch, Pepe Lopez Tequila,  
Ronrico White Rum

## Call

Stolichnaya Vodka, Tanqueray Gin, Jack Daniels,  
Segram's 7, Jim Beam, Milagro Silver & Gold,  
Captain Morgan, Flor De Cana White Rum

## Premium

Tito's Vodka, Hendricks Gin, Tullamore Dew, Tin Cup,  
Crown Royal, Don Julio Silver & Gold

## Beverages by the Glass

Champagne | \$6

House Wine | \$6

House Cocktails | \$5

Call Cocktails | \$6

Premium Cocktails | \$7

Extra Premium Cocktails | \$9-\$15

Domestic Draft Beer | \$4

Premium Draft Beer | \$5

Domestic Bottled Beer | \$4.50

Premium Bottled Beer | \$5.50

Soft Drinks | \$2

Red Bull | \$6



# General Information

## Deposits & Policies

A signed contract and non-refundable deposit, which is applied to your invoice total, is required to reserve your event date. The amount of the deposit is equal to at least 25% of the food & beverage minimum expenditure. An additional deposit of 50% will also be due 6 months prior to your event date. The remaining final balance will be due fourteen (14) days prior to your event date along with a confirmed guest count. The attendance figure you provide by that date will not be subject to reduction. Personal checks cannot be accepted as final payment or if you event is within thirty (30) days.

## Pricing, Service Charge & Tax

Prices are subject to a 21% Club service charge and Golden, Colorado Sales Tax at the current rate at the time of your event. Service Charge is not considered gratuity for the staff. If you would like to add gratuity, please speak with the Events Director in the Private Events Office.

Menu prices cannot be guaranteed until 90 days prior to your event. Prices and packages are subject to change without notice. The Vista at Applewood Golf Course reserves the right to host multiple events on any given day.

## Food & Beverage

Enclosed is a list of possible menu selections. The listed menu items are by no means the limit of what our Executive Chef can create for your event. We also can accommodate vegetarian, vegan & gluten free meals. We would be pleased to assist you in designing a menu to best accommodate your needs. Vendor meals are available at a discounted package price.

All displayed food items can be made available for up to two (2) hours during your event. After this time, the food must be pulled and disposed of for health safety. All food produced at The Vista must be consumed on property and cannot be sent home.

Outside alcohol is not permitted. If alcohol, including but not limited to liquor, beer, wine, champagne, is brought onto the premises, it will be confiscated and a fee of \$1000 may be applied to your final invoice.

## Food Tastings

The Vista at Applewood Golf Course offers a private or group tasting for each of our weddings booked with a food & beverage minimum of \$5,000++ or higher. Tastings are complimentary for up to two (2) guests. Any additional guests will be charged an additional fee.

## Vendors

The Vista at Applewood Golf Course does require that all vendors be licensed and insured. Please verify with all of your vendors that they meet these requirements. Proof of insurance may be required if they are not on The Vista's preferred vendor list. We do not allow outside linen, chair covers, chair rentals or food or beverage to be brought in. Vendors are guaranteed admittance to set up one (1) hour prior to the start of your event.

## Decorations

We ask that you not affix anything to the walls, floors, ceilings or furnishings without prior approval from the Private Events Office. All signs and decorations must be of professional quality. Glitter, confetti, rice and birdseed are not permitted. All candles must be contained in a glass enclosure. The client must take all decorations and client property brought to the venue away at the conclusion of the event. The Vista will not store any left items and is not responsible for items left at the venue.

## Rentals

Private Event rentals must go through The Vista's Private Event Office. In the case that The Vista makes the allowance for an outside company to source goods through the venue, The Vista reserves the right to obtain proper licensing. All rentals must be of professional quality and must receive prior approval from the Private Events Office.

## Liability

The Vista is not responsible for any damage or loss to any merchandise, articles or valuables belonging to the host or their guests located on the venue property prior to, during or subsequent to any function. The host is responsible for any damages incurred to the venue, including those involving the use of any independent contractor arranged by the host or their representative.



# Vendors

## Package Providers

*Felicia Marti*

— PHOTO + VIDEO —

303 - 263 - 0130

hello@feliciamarti.com

www.feliciamarti.com

*Nicole Henshaw*  
P H O T O G R A P H Y

805 - 433 - 4439

hello@nicolehenshaw.com

www.nicolehenshaw.com



303 - 335 - 7054

hello@flowerbundlesco.com

www.flowerbundlesco.com

## Preferred Vendors



DJ Davis

404 - 509 - 3612

DJDavisDoes@gmail.com

www.DJDavisDoes.com

*Flowers Forever  
Design*

Courtney Cochetas (Owner)

303 - 507 - 5147

flowersforeverdesign@gmail.com

www.flowersforeverdesign.com

*Brides by Rosanne*

Hair & Makeup

210 - 559 - 8943

bridesbyrosanne@gmail.com

www.bridesbyrosanne.com



Pat Bruno (Owner)

303 - 426 - 9990

events@amusicplus.com

www.amusicplus.com

**LOVE & LENS**

Photo & Video

970 - 223 - 3522

info@love-and-lens.com

www.love-and-lens.com



5min from The Vista

Denver Marriot West

303 - 279 - 9100

www.marriott.com/denwe