



THE VISTA
AT
APPLEWOOD GOLF COURSE

2022 Wedding
Guide



Private Events & Sales Director: Mackenzie Rodriguez



303.278.6637
mrodriguez@applewoodgc.com



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, you and your guests will be captivated by the stunning backdrop of the Table Mountains as you say "I Do" in front of family and friends in the beautifully landscaped Ceremony Garden with a custom arch. Afterward, celebrate your marital bliss in the contemporary Vista room which features panoramic floor-to-ceiling windows, an outdoor patio, 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!

The Ceremony



Private use of our Tranquil Ceremony Garden

200 White Garden Chairs

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

One Hour Rehearsal

Use of Bridal Suite & Groom Room

Citrus Infused Ice Water Station

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

Add on: All Day Wedding Coordination | \$750

Coordinator to assist with reception setup
including client decorations, place cards (need to be
delivered in alphabetical order), centerpieces, guest
book, etc.

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

Weekday

Prices range from \$250 to \$2,000
Dependent on date & seasonality

Ceremony Only

Prices range from \$1,500 to \$3,500
Dependent on date & seasonality



Reception Packages

Silver

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 (16' x 16')
Complimentary Tasting For Two
Complimentary Self-Parking



Gold

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 a Hosted House Bar
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



Platinum

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
Champagne Greeting
Wine Service with Dinner
Three Hours of Hosted House Bar
Your Choice of Floor-Length Linen
Your Choice of Napkin Color
Chiavari Chairs with Seat Pad
Dance Floor (16' x 16')
Complimentary Tasting for Two
Complimentary Self-Parking
Sparkler Send-off



Plated Dinner

All entrees include warm rolls & butter, one salad selection, one starch selection, & chef's seasonal vegetables.
Choice of two proteins plus one vegetarian entree. The highest-priced entree chosen will prevail as per-person cost.
Place cards denoting entree selection must be provided.

VEGETARIAN

Stuffed Poblano Pepper

Quinoa, black beans, & smoked
cheddar with slow-roasted
tomato demi
\$42 | \$65 | \$106

Mushroom Ravioli

With herb garlic cream sauce
\$42 | \$65 | \$106

POULTRY

French Cut Chicken Breast

Choice of one sauce:
Roasted Tomato Marsala

OR

Citrus Florentine
\$46 | \$69 | \$110

Mediterranean Chicken

Stuffed with artichokes, spinach,
sun-dried tomatoes, goat cheese, &
Pinot Grigio pan jus
\$48 | \$71 | \$112

BEEF

Braised Boneless Beef Short Rib

Caramelized mirepoix
& bordelaise sauce
\$48 | \$71 | \$112

Colorado Native Top Sirloin

Guajillo marinated with
ancho-honey butter
\$48 | \$71 | \$112

NY Strip Au Poivre

Pepper crusted with
brandy cream sauce
\$56 | \$79 | \$120

Filet Mignon

8oz Grilled filet with balsamic
& red wine demi-glaze
\$61 | \$84 | \$125

PORK

Southwest Pork Loin

Center cut pork loin seasoned with
southwestern herbs & spices
\$46 | \$69 | \$110

FISH

Seared Salmon

Brown sugar soy glaze
\$48 | \$71 | \$112

California Sea Bass

Meyer lemon preserve beurre blanc
\$54 | \$77 | \$118

DUET

Chicken & Shrimp

French cut chicken breast
with Pinot Grigio pan jus &
3 jumbo shrimp with meyer lemon
preserve beurre blanc
\$56 | \$79 | \$120

Filet & Shrimp

Grilled filet with wild mushroom
chasseur & 3 jumbo shrimp with
meyer lemon preserve beurre blanc
\$68 | \$91 | \$132

Chicken & Filet

French cut chicken breast with
Pinot Grigio pan jus & grilled filet with
wild mushroom chasseur
\$74 | \$97 | \$138

Dinner Inclusions & Additions

Salad Selections

Baby Kale & Spinach

Baby kale, spinach, arugula, seasonal berries, candied pecans, feta, & raspberry white balsamic vinaigrette

Watermelon & Feta

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

Caesar

Caesar salad, house-made focaccia croutons, & zesty Caesar dressing

Accompaniments

- Hatch Green Chili Mac n' Cheese
- Mushroom Risotto
- Roasted Fingerling Potatoes with Caramelized Onions
- Roasted Garlic Whipped Potatoes
- Sweet Potato Hash
- Rice Pilaf
- French Beans with Caramelized Onions & Almonds
- Sautéed Broccoli with Roasted Herb Butter

Vendor Meals

Chef's Choice

\$32



Children's Meals

Crispy chicken tenders, mac n' cheese, & fruit
50% of the wedding package price

Build Your Own Buffet

\$60 | \$83 | \$122

Served with Warm Rolls & Butter

Salads

Choose 2

Baby Kale & Spinach

Baby kale, spinach, arugula, seasonal berries, candied pecans, feta, & raspberry white balsamic vinaigrette

Watermelon & Feta

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

Caesar

Charred Caesar salad, house-made focaccia croutons, & zesty caesar dressing

Entree

Choose 2

- Wild mushroom Ravioli with Herb Cream Sauce
- Pan-Seared Chicken Tomato Marsala or Citrus Florentine
- Braised Boneless Beef Short Ribs
- with Caramelized Mirepoix & Bordelaise Sauce
- Rosemary Garlic Roasted Top Sirloin
- with Caramelized Onion Jus & Creamed Horseradish*
- Seared Salmon with Sweet Soy Glaze
- Colorado Striped Bass with Meyer Lemon Preserve Beurre Blanc

Add A Carving Station

*Requires A Chef Attendant | \$75

- Mustard & Rosemary Crusted Prime Rib | +\$8*
- Slow Roasted Beef Tri-Tip with Sweet Ancho Honey Butter | +\$7
- Steamship Round served with Horseradish Cream | +\$5*
- & Rosemary Jus (minimum 100 people*)
- Italian Porchetta with Mustard Pesto | +\$5
- Pomegrante Molasses and Pecan Crusted Ham | +\$4
- Saffron & Tomato Braised Lamb Leg with Mint Pesto | +\$7
- Whole Roasted Salmon Filet, Pomelo & Basil Beurre Blanc | +\$6

ACCOMPANIMENTS

Choose 3

- Hatch Green Chili Mac n' Cheese
- Mushroom Risotto
- Roasted Fingerling Potatoes with Caramelized Onions
- Roasted Garlic Whipped Potatoes
- Sweet Potato Hash
- Rice Pilaf
- French Beans with Caramelized Onions & Almonds
- Sautéed Broccolini with Roasted Herb Butter

Pricing subject to 21% surcharge & current sales tax

Appetizers & Small Bites

Tray Passed

Bruschetta Crostini | \$3

Cranberry BBQ Meatballs | \$3

Firecracker Chicken Meatballs | \$3

Artichoke Fritter with Lemon Aioli | \$3

Jalapeno Popper Stuffed Mushroom | \$3

Pork Belly Wontons with Citrus Chili Aioli | \$3

Italian Meatballs with Lemon-scented Ricotta | \$3

Asparagus & Provolone Wrapped in Prosciutto | \$3

Crab & Cream cheese Rangoon with Sweet Chili | \$4

Tuna Tartare Tacos with Wasabi, Cucumber, & Crema | \$4

Beef Short Rib on a Puff Pastry with Sun-Dried Tomato Aioli | \$4

Applewood Bacon-Wrapped Shrimp with Avocado-Lime Crema | \$4

Shredded Beef Barbacoa with Cilantro Lime Crema & Tortilla Cup | \$4

Pork Carnitas Tostada with Avocado, Cilantro, & Pickled Red Onion | \$3

Smoked Portobello Panini with Fontina & Chipotle Sun-Dried Tomato Aioli | \$3

Buffalo Chicken Salad Phyllo cup with Blue Cheese & Pickled Celery Slaw | \$3

Appetizers & Small Bites

Displayed

Fresh Market | \$4

Fresh seasonal, marinated, grilled & pickled vegetables served with mustard pesto, hummus, & flatbread

The Mediterranean | \$6

Roasted garlic hummus, baba ghanoush, diced cucumber, tzatziki, & house-made pita chips

Cheese Monger | \$8

Manchego, brie, gruyere, aged cheddar with whole grain mustard, raspberry rose jam, marinated olive medley, fresh berries, crackers, & flatbreads

Baked Brie | \$5

Served with gourmet crackers, crostini, & sliced pear

Fiesta | \$4

House-made tortilla chips with a trio of salsas: roasted tomato, tomatillo, & pico de gallo

Crostini Bar | \$6

Traditional tomato basil bruschetta, olive tapenade, & strawberry mint bruschetta with toasted French bread crostini

Fresh Fruit | \$7

Fresh sliced seasonal fruit & berries served with strawberry yogurt dip

Late Night Snacks

Pasta Bar | \$10*

Penne pasta sauteed to order with
choice of creamy pesto &
tomato vodka sauce

Assorted toppings to include: spicy
Italian sausage, grilled chicken,
mushrooms, spinach, tomatoes,
artichokes, kalamata olives, &
Parmigiano Reggiano cheese

*Requires a chef attendant - \$75 each

Nacho Bar | \$6

House-made tortilla chips
Assorted toppings to include:
cheese sauce, jalapenos, diced
tomatoes, black beans, shredded
chicken, taco ground beef, salsa, & sour
cream



Street Tacos | \$9

Pork carnitas &
mojo marinated chicken
assorted toppings to include:
corn & black bean salad, tomatillo salsa,
shredded lettuce, diced tomato, Oaxaca
cheese, cilantro-lime crema, & your
choice of warm tostadas
or flour tortillas

Sliders | \$7

Sirloin Burger

Crispy applewood smoked bacon,
cheddar cheese, lettuce,
& horseradish mayo

Chicken Slider

Crispy Memphis hot chicken
& house pickles

Mac n' Cheese | \$8

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

Pretzel Bites | \$4

Served warm with Colorado native
beer cheese

Pizza Bar | \$6

Fungus Among-Us

White pizza with 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,
sun-dried tomatoes, & feta cheese

Pricing subject to 21% surcharge & current sales tax
All pricing is per person

Late Night Snacks

Cookies & Milk Shooters | \$3

Assortment of cookies
& milk shooters



Mexican Chocolate Brownie Sundae | \$4

With ice cream, pecans, & caramel

Cheesecake | \$4

Your choice of traditional, oreo,
or guava glazed

S'mores Bar | \$6

Marshmallows, graham crackers
& assortment of chocolate bars

Donuts Galore | \$4

Assortment of donuts to include
powered, sprinkles, cinnamon sugar,
chocolate, & glazed donuts

Triple Layer Chocolate Cake | \$4

Served with raspberry coulis

Bananas Foster | \$4

Bread pudding with creme anglaise

Mixed Berry Tart | \$4

With house made vanilla
whipped cream

Getting Ready Snacks

Bridal Sweets | \$17

Champagne

Seasonal fruit with strawberry yogurt dip

Vegetable crudites with hummus, ranch, & pita wedges

Turkey club wraps

Groom's Grub | \$17

Domestic beers

Chips & salsa

Our famous sidewinder fries

Chicken tenders with BBQ & buffalo sauce

Carrots & celery with ranch

Pricing subject to 21% Surcharge & current sales tax
All pricing is per person

Bar

Host by the Hour

Hours	Soft	House	Call	Premium
One	\$12	\$14	\$16	\$20
Two	\$16	\$20	\$23	\$25
Three	\$22	\$25	\$28	\$32
Four	\$25	\$31	\$34	\$38
Five	\$30	\$36	\$39	\$45

Beverages By The Glass

- Champagne | \$6
- House Wine | \$7
- Premium Wine | \$8
- House Cocktails | \$6
- Call Cocktails | \$7
- Premium Cocktails | \$9
- Extra Premium Cocktails | \$10-\$15
- Domestic Draft Beer | \$5
- Premium Draft Beer | \$6
- Domestic Bottled Beer | \$5.50
- Premium Bottled Beer | \$6
- Soft Drinks | \$2
- Red Bull | \$6

House

Elevate Vodka, Denver Dry Gin, Fireside Whiskey,
Clan McGregor Scotch, Cuidado Blanco Tequila, Peg Leg Rum

Call

Titos Vodka, Tanqueray Gin, Jack Daniels, Seagram's 7,
Jim Beam, Suerte Tequila, Captain Morgan, Crown Royal,
Malibu Coconut Rum, Bacardi Rum

Premium

Reyka Vodka, Hendricks Gin, Laws Whiskey, Bulleit Whisky,
Woodford Whiskey, Gentleman Jack, Dalmore Scotch,
Balvenie Scotch, Don Julio Tequila

House Wine

Canyon Road: Pinot Grigio, Chardonnay, Moscato, Cabernet,
Pinot Noir, Merlot. Barefoot Bubbly: Champagne

Premium Wine

Talbott: Chardonnay, Santa Margherita: Pinot Grigio,
Stags Leap: Cabernet Sauvignon, Etude: Pinot Noir

Specialty options available upon request



General & Contract Information

Deposits & Policies

A signed contract and non-refundable deposit, which is applied to your invoice total, are 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 before your event date. The remaining final balance will be due fourteen (14) days before 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 will not be accepted as final payment or if your event is within thirty (30) days. The Vista at Applewood Golf Course reserves the right to host multiple events on any given day.

Pricing, Surcharge & Tax

Prices are subject to a 21% surcharge and Golden, Colorado Sales Tax at the current rate at the time of your event. The surcharge is to be paid directly to and retained by Applewood Golf Course for the additional administrative and overhead cost of hosting your event.

Menu prices cannot be guaranteed until 90 days before your event. Prices and packages are subject to change without notice.

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 the property and cannot be sent home.

Outside alcohol is not permitted. If alcohol, including but not limited to liquor, beer, wine, and/or 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 tastings 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 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 the 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

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 for 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.

Preferred Vendors

DJ:

*Performance Entertainment
(DJ & Photo Booth)
303 - 246 - 2045
matt@topdenverdj.com
www.topdenverdj.com

DJ Davis
404 - 509 - 3612
DJDavisDoes@gmail.com
www.DJDavisDoes.com

A Music Plus
303 - 426 - 9990
events@amusicplus.com
www.amusicplus.com

DJ Vegas Klein
Nick- admin@vegasklein.com
vegasklein.com

Floral:

*Flower Bundles
303 - 335 - 7054
hello@flowerbundlesco.com
www.flowerbundlesco.com

Flowers Forever Design
303 - 507 - 5147
flowersforeverdesign@gmail.com
www.flowersforeverdesign.com

Cake:

*Nothing Bundt Cakes
303 - 973 - 3435
litleton@nothingbundtcakes.com
https://www.nothingbundtcakes.com/bakery/co/Littleton

*Goldmine Cupcakes
Krista Lyons-
community@goldminecupcakes.com
720-328-9531
www.goldminecupcakes.com

Hotel:

*Denver Marriott West
Anne Linze- anne.k.linze@marriott.com
303 - 273 - 4030
www.marriott.com/denwe

The Eddy Taproom & Hotel
Jamie Pilar - jpilar@theeddygolden.com
510 - 600 - 7776
teeddygolden.com

*TownePlace Suites
Thuy Shipley-
tshipley@superhosthospitality.com
303-232-7790

Photo Booth

*Modern Focus Experience
970-364-6607
modernfocusexperience@gmail.com
www.modernfocusexperience.com

Photographer:

Nicole Henshaw Photography
805 - 433 - 4439
hello@nicolehenshaw.com
www.nicolehenshaw.com

Love & Lens
970 - 223 - 3522
info@love-and-lens.com
www.love-and-lens.com

*Chase & Ally Photography
321 - 370 - 5751
chase.ally.photo@gmail.com
www.chaseandally.com

*Berg Berg Photography
303.242.6803
bergbergphotography@gmail.com
bergbergphotography.com

Makeup:

Brides by Rosanne
210 - 559 - 8943
bridesbyrosanne@gmail.com
www.bridesbyrosanne.com

Officiant:

Elevate Wedding Officiant
720 - 299 - 1872
elevateweddingofficiant.com

Reserve Your Date Today!



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 **THE VISTA**
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