2017 BANQUET MENUS

WELCOME TO RED ROCKS COUNTRY CLUB
16235 W. BELLEVIEW AVE MORRISON, COLORADO 80465
(303) 697-7618

At Red Rocks Country Club you will enjoy the friendly warmth and elegance of a gracious private club. We pride ourselves on our thoughtful attention to every detail that makes your special event truly memorable. We provide individualized table service, private club touches and amenities as well as a breathtaking mountain setting. Let our professionals assist you in planning and coordinating your event. Please contact our Events Director, Jill Crowley at JCROWLEY@REDROCKSCOUNTRYCLUB.ORG

Room Minimums

Red Rocks Country Club requires a food and beverage minimum for all events in peak season (May-September). Off-peak season and Sunday minimums vary by date and time of event. If the total bill fails to meet these minimums, then the final bill will be adjusted accordingly. Please contact Jill for further information on room minimums where applicable.

Deposits/Payment

All deposits and payments are non-refundable and will be credited towards your event. In the event of a cancellation, deposits may be applied towards cancellation fees. Cancellations less than 60 days prior to the event will be charged 50% of estimated cost for original reservation. Cancellations within 10 days prior to the event will be charged 80% of the estimated cost for the original reservation. Reserved space is exclusive to the party contracted. It is the responsibility of the host/hostess to ensure that all guests remain in the reserved private areas.

Meal Guarantee

An approximate guest count is required at the time of booking. Confirmation of the number of guests attending and meal selections are required 10 business days prior to your function. The Club will be pleased to set and prepare 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 set based on the last available written estimate. The final bill will be based on the guarantee or actual attendance, whichever is greater.

Liability

Red Rocks 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.

Meetings

Boardroom groups with up to 15 attendees may order off the ala carte restaurant menu. Groups of 15-30 attendees will be given a limited ala carte menu and must pre-order 48 hours in advance from the menu selections. Meetings are subject to room rental fees if food and beverage minimums are not met. Food and beverage minimums vary by date and location.

Prices are not inclusive of 4.5% sales tax and 20% gratuity.

BREAKFAST BUFFET SELECTIONS

All Buffets Require a Minimum of 20 people
Prices are Per Person and Include Water, Coffee, Teas and Lemonade

The Wild West Tacos

Flour Tortillas, Soft Corn Tortilla, Green Chili Scrambled Eggs, Chicken or Pork Sausage Fajitas, Salsa, Sour Cream, Cheese

$15

Morning Star

Fresh Seasonal Fruit Display, Assorted Breakfast Pastries, Seasonal Berries Yogurt Dip, Whipped Butter, Red Rocks House Made Jam

$14

Red Rocks Classic Breakfast

Scrambled Eggs, Seasonal Fruit, Breakfast Potatoes, Applewood Smoked Bacon, Chicken Maple or Pork Sausage

$16

LIVE OMELET STATION

Omelets w/ accompaniments, Breakfast Potatoes, Applewood Smoked Bacon, Chicken Maple or Pork Sausage

$25

SOUTHERN COMFORT

Scrambled Eggs, Biscuits, Smoked Chorizo Gravy, Creole Shrimp and Grits, Breakfast Potatoes, Applewood Smoked Bacon

$26

ALL DAY BEVERAGE

Iced water, Iced Tea, Regular and Decaffeinated Coffee, Lemonade, Assorted Hot Tea

Includes all necessary accoutrements

$3

JUICES BY THE CARAFE

Orange, Grapefruit, Pineapple, Apple, Cranberry

$8

Prices are not inclusive of 4.5% sales tax and 20% gratuity.

HORS D' OEUVRES SELECTIONS

Appetizers - $3 per piece

Mac N Beer Cheese Croquettes

Chicken Waldorf Crostini

Marinated and Grilled Vegetable Skewer

Smoked Salmon Schmear, Fried Capers

Tuscan Style Bruschetta with Fresh Mozzarella

Whipped Brie and Jalapeno Stuffed Egg, Candied Peppered Bacon

Appetizers - $4 per piece

Antipasti Skewer

Asian Pork Potstickers

Fried Artichoke, Lemon Sour Cream

Jamaican Beef Patties, Curry Crème Fraiche

Mini Fried Crab Cakes, Cilantro Lime Aioli

Prosciutto Wrapped Melon

Raspberry Brie Wrapped in Phyllo

Southwest Chicken Egg Rolls

Spinach Artichoke Canapé, Aged Parmesan

Tuna Escabeche

Appetizers- $5 per piece

Deconstructed Lamb Gyro Skewer

Duck Slider with Steam Bun, Cherry Ginger Soy Glaze, Pickled Red Cabbage

Korean Pork Soba Noodle Lettuce Wrap

Oyster Mousse on a Half Shell, Fried Lotus Root, Candied Lemon Zest

Pacific Islander Fried Shrimp

Puff Pastry Wrapped Beer Bratwurst, Apricot Mustard

Smoked Blue Cheese and Peppered Bacon Filled Dates, Balsamic Reduction

Steak Tenderloin Au Poivre, Parmesan Toast Point, Red Wine Gastrique

Appetizers - $6 per piece

Bacon Wrapped Scallop

Duck Bacon and Sweet Corn Wonton

Jerk Beef or Chicken Satay with Chipotle Jerk Glaze

Lobster and Rock Shrimp Fried Ravioli, Goat Cheese Butternut Squash Crème Fraiche

Mai Thai Shrimp Skewer

Tuna Tartar Shooter, Plantain Crisp, Citrus Foam

Prices are not inclusive of 4.5% sales tax and 20% gratuity.

DISPLAYS & TRAYS

All trays can serve approximately 20 people

FRESH FRUIT DISPLAY

Sliced seasonal fruit and berries served with a yogurt dip.

$45

VEGETABLE CRUDITÉ

Carrots, celery, sliced bell peppers, cucumbers and broccoli served with hummus and ranch for dipping.

$45

FOCACCIA SANDWICHES

Sliced Turkey, crisp bacon, spinach, sliced tomato and a cucumber shallot cream cheese.

$50

BAKED BRIE EN CROUTE

Wheel of brie cheese baked with fresh fruit inside a puff pastry, accompanied by sliced baguettes.

$55

THE ROCKS CHEESE TRAY

Domestic and imported cheese selections garnished with grapes, sliced baguette and crackers.

$60

TEA SANDWICHES

Mini composed Tuna, Chicken and Shrimp salad sandwiches

$65

THE DIPPING STATION

Arugula Artichoke dip, Queso dip, gigante hummus. Served with garlic toast points & pita chips

$65

SANDWICH TRAY

Sliced ham, turkey and roast beef served with lettuce, tomato, onion, sliced cheddar, and mayonnaise

$85

WRAP SANDWICH TRAY

Turkey, ham and roast beef served with lettuce, tomatoes, onion, and mayonnaise wrapped in a flour tortilla

$85

SMOKED SALMON DISPLAY

Honey Smoked sliced salmon with capers, diced red onion and crackers.

$75 2lbs / $150 4lbs

WINGS THREE WAYS

Mango Habanero, Chipotle Jerk Glaze, Jalapeno BBQ. Served with carrots, celery, ranch & blue cheese

$85

ANTIPASTO DISPLAY

Fresh mozzarella, prosciutto, salami, cappicola, olive & pepper medley served with Italian breads.

$95

Prices are not inclusive of 4.5% sales tax and 20% gratuity.

PLATED SELECTIONS

All Entrees served with seasonal vegetables and choice of:
Roasted Fingerling Potatoes, Purple Sweet Au Gratin, Boursin Mashed Potatoes, Wild Mushroom Risotto

CHICKEN WALDORF

Grilled chicken breast, field greens, candied walnuts, dried cherries, gorgonzola cheese, champagne vinaigrette

$16

SEASONAL VEGETABLE RISOTTO

Creamy risotto, grilled seasonal vegetables, wild arugula, roasted sweet drop pepper pesto

Add Chicken $5 - Add Salmon $8 - Add Sirloin $10

$14

GREMOLATA CRUSTED FRENCHED CHICKEN

Seared Frenched airline chicken breast crusted in gremolata

$18

MAPLE GLAZED SALMON

Maple glazed seared Atlantic salmon

$24

TENDERLOIN ROULADE

Pork tenderloin, smoked jalapeno corn bread stuffing, haystack seasonal vegetables, house made apricot jam

$24

PAN SEARED CORVINA SEA BASS

Pan seared sea bass, coconut cream pan sauce

$28

TENDERLOIN OSCAR

Filet Mignon topped, Jumbo lump Maryland blue crab, hollandaise

$36

VEAL CHOP

Pan roasted bone-in veal chop, red wine spiced compound butter

$34

STEAK & SALMON DUET

Grilled top sirloin and pan roasted salmon, roasted chipotle corn relish

$38

COLORADO RACK OF LAMB

Grilled rack of lamb, gremolata, mint blueberry demi

$40

Prices are not inclusive of 4.5% sales tax and 20% gratuity.

BUFFET SELECTIONS

All Buffets Require a Minimum of 20 people
Prices are Per Person and Include Water, Coffee, Teas and Lemonade

TACO AND FAJITA BUFFET

Ground Beef, Grilled Chicken Fajitas with Onions and Peppers, Spanish rice, Black Beans, Corn Tortilla Chips, Salsa, and all the toppings needed to make your taco or fajita.
Served with both Crispy Corn and Soft Flour tortillas.
$21
*Add House Made Guacamole or Pico De Gallo $60 – 4 Lbs.

SOUP or SALAD AND SANDWICH

Fresh Garden Salad with Chef's choice of dressings **or** Choice of House made Soup. Served with a variety of Breads, Cheeses, Turkey, Roast Beef, Honey Cured Ham, and accruements to make the perfect sandwich.
$18
Soups: Cheddar Broccoli Rabe - Tomato Basil Bisque – Roasted Chicken Noodle
*All three - add $4 per person

ALL AMERICAN

Fresh Garden Salad with Chef's choice of dressing, Burgers, Brats, Baked Beans, Crisp Apple Coleslaw and House made Potato chips
$24

GYRO BUFFET

Chicken and Lamb Gyros, Cucumber & Tomato Greek salad, Hummus, Pita Bread, Tzatziki Sauce
$22

KANSAS CITY BBQ

Fresh Garden Salad with Chef's choice of dressing, House Smoked Pulled Pork, BBQ Chicken, Corn on the Cob, Coleslaw, Rolls and Baked Beans
$33

ROMANESQUE

Caesar Salad, Toasted Garlic Bread, Ziti or tri-colored bowtie pasta, Italian marinated grilled chicken, pork meatballs, marinara and creamy Alfredo sauce.
$23

*Chicken Parmesan $8 per person
*Vegetarian or Meat Lasagna $8 per person

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SNACK BREAKS

SWEET & SAVORY

Bite size assorted cookies, lemon bars, brownies, Sweet & Savory snack mix

$3 per person

HEALTHY

Chef's choice fresh fruit, assorted granola, and yogurt

$5 per person

SWEET SELECTIONS

STYLE

2-LAYER, ROUND, BUTTERCREAM CAKE

6 inch $35
8 inch $45
10 inch $50
12 inch $65
*Fondant Available

LAYERED SHEET CAKE

HALF SHEET $70 (54 Pieces)
FULL SHEET $140 (96 Pieces)

CAKE OPTIONS

Chocolate White / Yellow / Carrot / Red Velvet / Coconut / Almond / Lemon / Lemon Poppy seed

FILLINGS

Vanilla Bavarian / Chocolate Mousse / Lemon Cream / Fresh Fruit / Raspberry/
Coffee Cream / Pastry Cream/ German Chocolate/ Peanut Butter Mousse

BUTTERCREAMS

Vanilla / Cream Cheese / Almond / Lemon / Chocolate

SWEET DISPLAYS

FRESH BAKED COOKIES
$15/dozen

LEMON BARS
$18/dozen

BROWNIES
$20/dozen

Assorted Mini Bunt Cakes
$16/dozen

Profiteroles
$30/dozen

CREME BRULEE
$35/dozen

CHOCOLATE DIPPED STRAWBERRIES
$24/dozen

CHEESECAKE BITES
$30/dozen

TUXEDO DIPPED STRAWBERRIES
$30/dozen

CHOCOLATE FOUNTAIN

$10-$15 per person / depending on sides

ICE CREAM SUNDAE BAR

$8 per person

Prices are not inclusive of 4.5% sales tax and 20% gratuity.

BEVERAGE PACKAGES

Red Rocks Country Club must provide all alcoholic beverages per Colorado Liquor License requirements. No outside beverages are allowed. Selections for your beverage package must be finalized no later than two weeks prior to the event.

BARTENDERS

The number of bartenders is determined by guest counts and type of bar. Red Rocks Country Club supplies all bartenders. Products and pricing are subject to change upon availability, special requests are welcome, pricing is determined on a case to case basic. No one under the age of 21 will be served alcohol, valid identification is required. Red Rocks Country Club reserves the right to refuse service to guests who are intoxicated or exhibiting inappropriate behavior.

CASH BAR

The Cash Bar option requires a $150 set up fee, bar selections will be chose by Red Rocks Country Club. Bar requests are welcome, cash bar pricing is available upon request.

BAR SELECTIONS

Well Liquor

Gordons Gin, Popov Vodka, McCormick's Scotch, Early times bourbon, Pepe Lopez tequila, and Castillo rum

Call Liquor

Vodka – Titos, Absolut, Stoli
Gin – Beefeaters, Tanqueray
Rum – Bacardi, Captain Morgan
Tequila – Cazadores Blanco, Hornitos
Scotch – JW Red, Famous Grouse, Dewar's White Label
Whiskey- Canadian Club, Seagram's 7, Jim Beam

Consumption Prices	
Domestic Beer	$4
Import / Craft Beer	$5
Well Liquor	$6
Call Liquor	$8
Premium Liquor	$10
House Wine Glass	$7
House Wine Bottle	$28
House Champagne	$30

Cash Prices	
Domestic Beer	$5
Import / Craft Beer	$6.25
Well Liquor	$7.50
Call Liquor	$10
Premium Liquor	$12
House Wine Glass	$8.50
House Wine Bottle	$30
House Champagne	$32

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House Wines

Dark Horse Chardonnay	$7 / $28
Stone Cellars Pinot Grigio	$7 / $28
Santa Rita 120 Sauvignon Blanc	$7 / $28
14 Hands Cabernet	$7 / $28
Dark Horse Pinot Noir	$7 / $28
J. Roget Champagne	$25/ Bottle

Specialty Wines

Whites

Rodney Strong Chardonnay	$35
Hess "Shirtail" Creek (Unoaked)	$35
Amici Sauvignon Blanc	$40
Chateau Ste. Michelle Riesling	$28
Santa Margherita Pinot Grigio	$42

Reds

Freakshow Cabernet	$35
Louis Martini Cabernet	$35
La Posta Fazzio Malbec	$35
Olema Pinot Noir	$36
J Lohr Merlot	$28

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