

Weddings



Mount Vernon Canyon

CLUB

Events



Wedding Services & Procedures

Deposit/Rental

All events require a non-refundable deposit and no function will be considered definite until the deposit fee is received and contract is signed. In the case of cancellations, the fees are based on a sliding scale. Changes in dates are considered cancellations and applicable fees will be charged. A minimum food purchase will be required on all Saturday evenings and Sunday evenings of peak holiday weekends for the Main Dining and Canyon Rooms

Private Rooms Available

ROOMS	MAXIMUM CAPACITY	HOURS	DEPOSIT/RENTAL
Boardroom	32	9:00 am- 4:00 pm 5:30 pm – 12:00am	\$300
Aspen Room (Upper Level)	120	9:00 am- 4:00 pm 5:30 pm – 12:00am	\$950
Canyon Room (Lower Level)	150	9:00 am- 4:00 pm 5:30 pm – 12:00am	\$2200
Main Dining Room	220	9:00 am- 4:00 pm 5:30 pm – 12:00am	\$2700

The option to purchase earlier time is available at 1/2 the evening price of the room that is rented. Additional time is not available to be purchased for day-time events to extend past 4:00pm.

CATERING CONTRACT

A signed contract and deposit must be received to confirm your booking. Following your meeting with the Events and Catering Department to finalize event details such as menu selections and room setup, you will receive a details contract. Please sign and return the contract as soon as possible.

PAYMENT INFORMATION

Payment may be made in cash, money order or any major credit card. Please see contract for specific payment details.

GUARANTEES AND MENUS

The Events and Catering Department is to be notified seven days prior to your function of your guaranteed number of guests. Increases in count will be accepted until three days prior to your function. Decreases in count will not be accepted. Your bill will reflect the guaranteed number or the actual number of guests in attendance, whichever is greater. A meal per guest, as listed in our menus, must be purchased to avoid additional setup charges. If you choose to host an hors d'oeuvres function, we will be happy to help customize a menu to fit the minimum meal requirements. A maximum of three served entrees, (one must be a vegetarian plate) and one kids meal option selection may be ordered per group. Menu details should be finalized at least two months prior to your function.

TAX AND SERVICE CHARGE

A 22% service charge and 6.5% tax will be added to all food and beverage. Additional gratuities for superior service are appreciated and at your discretion.

DÉCOR AND EMBELLISHMENTS

Mount Vernon Country Club does not assume the responsibility for providing, setting up or tearing down any and all decor such as centerpieces, aisle runners, arches/arbors, etc. Also, The Club does not assume the responsibility for the damage or loss of any merchandise or articles left on the premises prior to, during or following an event. All decor, floral and personal items must be removed from the clubhouse immediately following the conclusion of the function.

Please, for safety and in consideration of our beautiful environment, no rice, birdseed, glitter, confetti or plastic gemstones on the clubhouse property. Silk flower petals will not be allowed for use at outdoor ceremonies or on outdoor tables. All decorations must be preapproved by an Events and Catering Manager. The sponsoring member or person responsible for organizing the function will be liable for and charged for any damage or excessive clean up.

WEDDING CEREMONIES

A separate setup/rental fee of \$4.00 per wedding chair will be charged when a seated ceremony is held at The Club. Walk through rehearsal times for wedding ceremonies are available at no additional charge and are based on other bookings. Limited to one hour please.

WEDDING CAKES

Mount Vernon's Pastry Chef will be delighted to prepare a personalized wedding cake from our in-house bakery. If you choose, you may have a licensed bakery deliver your wedding cake. However, Mount Vernon Country Club will not be held responsible for the condition of this cake or storage of the cake prior to the event. If you bring in a cake from an outside company there's a \$75 cake cutting fee.

MISCELLANEOUS

On site event coordination by our Events and Catering Department Managers is included in all events held at the country club. Complimentary coat check services are also included at all events. Car park valets are provided at no additional charge on Friday and Saturday evenings and Sunday mornings. This service is available at other times for a nominal fee. A parquet dance floor is available in the Aspen room for \$150.00 and in the Main Dining room for \$300.00. Ask our Events and Catering Department about rental fees for your audio-visual equipment needs. There is complimentary Wi-Fi access in each of our banquet rooms. Mount Vernon will provide all of the necessary service personnel, linens, dishes, silverware and glassware required for your event at no additional charge. The country club reserves the right to insist that the volume of music be maintained at a reasonable level in consideration of our other club guests. All prices are subject to change.

ALL FOOD AND BEVERAGES MUST BE PROVIDED BY MOUNT VERNON COUNTRY CLUB. COLORADO LIQUOR LAWS REQUIRE THAT THE CLUB SELL AND SERVE ONLY BEER, WINE AND LIQUOR PURCHASED BY THE CLUB FROM A LICENSED DISTRIBUTOR. THIS INCLUDES ANY ALCOHOLIC BEVERAGES BROUGHT IN DURING SETUP AND TEARDOWN TIMES OR IN THE BRIDAL SUITES. MEMBERS AND GUESTS WILL NOT BE ALLOWED TO BRING THEIR OWN ALCOHOLIC BEVERAGES ONTO MVCC PREMISES FOR CONSUMPTION . MVCC RESERVES THE RIGHT TO NOT OPEN OR CLOSE DOWN THE BAR AT ANYTIME IF ANY OUTSIDE ALCOHOL IS BROUGHT ONTO CLUB PROPERTY.



Reception Displays

Reception displays are served and continually refreshed up to 1 hour.

Fruit and Cheese Montage \$7 per person

GF

Assorted imported and domestic cheeses served with crackers, arranged sliced melon and seasonal berries

Fresh Vegetable Crudités \$5 per person

GF

Fresh vegetables with a herb aioli and creamy ranch for dipping

Fresh Fruit Display \$6 per person

GF

Sliced melons, seasonal berries and grapes

Charcuterie Board \$8 per person

GF

Pickled vegetables, cured meats, compotes, assorted cheese, breads, crackers, oil and vinegars

Smoked Atlantic Salmon Filet \$7 per person

GF

Served with capers, thinly sliced red onions, chopped egg, lemon wedges, toast points and crackers

Antipasto Display \$8 per person

GF

Prosciutto, Genoa salami, Capicola, Kalamata and oil cured olives, marinated grilled artichoke hearts, marinated mushrooms, roasted red peppers, lemon rosemary grilled zucchini, fresh baby mozzarella, shaved parmesan served with assorted wafers, toasts and baguettes

Bruschetta Bar \$5 per person

GF

Assorted wafers, toasts, and baguettes served with a variety of colorful bruschetta toppings: caprese bruschetta, roasted red pepper with Kalamata olive tapenade, sundried tomato and artichoke relish

California Roll Presentation \$8 per person

GF

Served with wasabi, pickled ginger and soy sauce

Chip and Dip Presentation \$5 per person

GF

Guacamole, Pico de Gallo, French Onion and Queso Dips, Tortilla, Potato and Terra Chips

Prices are subject to 22% service charge and 6.5% sales tax. Menu items and prices are subject to change without notice.

Mt. Vernon Country Club 24933 Clubhouse Circle Golden, Colorado 80401

Phone 303.526.0616 Sales/Catering 303.526.3104



Hors D'oeuvres

**Available buffet style or butler passed. No additional labor fees apply.
50 pieces per order required.**

Cold Hors D'oeuvres \$150 per display (50 pieces)

Gazpacho shrimp "shooters"

GF

Brie cheese & fresh raspberry tartlets

Grand Marnier cream cheese stuffed strawberries

GF

Shaved buffalo tenderloin served on garlic crostini with horseradish cream

Caprese brochette with buffalo mozzarella, roma tomato and fresh Basil

GF

Fruit and cheese skewers

GF

Seared tuna with wasabi cream in a wonton cup

Iced large shrimp

GF

Goat cheese crostini– humbolt fog, pear & fig compote

Cobb salad skewer– romaine, cherry tomato, blue cheese, crouton, evoo and a 15 yr balsamic

Hot Hors D'oeuvres \$200 per display (50 pieces)

Angus chuck sliders with aged cheddar and tomato bacon jam

Tomato soup with mini grilled cheese

Vegetable egg rolls

Petite chili rellenos

GF

Bacon wrapped scallops

Coconut fried shrimp served with papaya chutney

Spanakopita

Crab **OR** Italian sausage stuffed mushrooms

GF

Thai chicken bites

Mini crab cakes with rémoulade

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Brunch & Lunch Options

Brunch and Lunch Buffets include:

A choice of two salads (or one served salad)

Freshly baked rolls, Lavazza coffee, decaf, hot tea, and iced tea

Buffets are served to parties of 50 people or more. An additional fee of \$150 will apply to buffets with less than 50 people.

Salads (choose two)

House Salad, carrots, tomatoes and cucumbers, choice of two dressings

Loaded fingerling potato salad

Fresh cut fruit salad

Tri-color rotini salad

Brunch Buffet

\$30.00

Chilled orange and cranberry juices

Fresh Fruit

Assorted croissants and sweet rolls

Maple cured bacon and sausage

Home fried potatoes

Seasonal fresh vegetable selection

Rice pilaf

Scrambled eggs with cheddar cheese & chives

Carved roast round of beef **OR** baked ham

Chicken Oscar **OR** seared chicken with sundried tomato cream

Add Quiche Lorraine for \$3.00

Substitute eggs benedict for an additional \$3.50

Add eggs benedict for \$5.00

Lunch Buffet

\$32.00

Starch (choose one)

Rice pilaf

Adult macaroni and cheese

Rosemary roasted red bliss potatoes

Roasted garlic mashed potatoes

Seasonal Vegetables

Entrée (choose two)

Grilled chicken with citrus "salad" beurre blanc

Lemon-garlic & rosemary roasted chicken quarters with chicken jus lie

Grilled sirloin of beef, port wine demi, gorgonzola and crimini mushrooms

Atlantic salmon with roasted tomato and fennel "relish"

Roasted pork loin with Dijon mustard cream sauce

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Buffet Dinners

A minimum of 50 guests is required for all buffets. An additional fee of \$150 will apply to buffets with less than 50 people. All buffets are served in a 2 hour duration.

\$46.00 per person

Buffet dinner pricing includes: an assortment of breads with butter, two salads (or one served salad), one vegetable selection, one starch selections, and two entrées. Lavazza coffee, Decaffeinated coffee, hot tea, and iced tea included.

Available Options

Salads Selection

GF

House Salad—field greens topped with shredded carrots, sliced radishes, cucumbers and cherry tomatoes. Choice of two dressings: creamy ranch, bleu cheese, balsamic vinaigrette, raspberry vinaigrette or thousand island

Chinese Chop Salad—Cabbage, bean sprouts, edamame, cilantro, carrots, red onion, crispy wonton strips served with sesame vinaigrette

GF

Mixed Green Salad—mixed greens, bleu cheese crumbles, Granny Smith Apples and pecans served with maple vinaigrette dressing

GF

Citrus Bibb Salad—bibb lettuce, orange, grapefruit, goat cheese, sunflower seeds served with raspberry vinaigrette

Classic Cobb— romaine lettuce, pomodoraccio tomatoes, blue cheese, red onion, olives, avocado, torn crouton served with buttermilk dressing

GF

Italian Salad— mixed greens, pepperoni, pepperoncini, black olives and mozzarella cheese

Panzanella Salad— sourdough, tomato, red onion, capers, basil with white balsamic vinaigrette

GF

Roasted Beet Salad— red & golden beets, pumpkin seeds, humbolt fog cheese, spinach & arugula served with fig balsamic vinaigrette

Starch Selection

Oven Roasted Red Bliss Potatoes

Garlic Mashed Potatoes

Au Gratin Potatoes

Savory Rice Pilaf

Saffron Risotto

Steamed Basmati Rice

Maple Roasted Sweet Potato Hash

Farfalle Pasta with pancetta and peas

Barley Pilaf

GF

All starch selections, except Farfalle Pasta are gluten free

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Buffet Dinner Continuation

A minimum of 50 guests is required for all buffets. An additional fee of \$150 will apply to buffets with less than 50 people. All buffets are served in a 2 hour duration. Dinner pricing includes; Salads, Entrées, and an assortment of breads with butter, Lavazza Coffee, Decaffeinated Coffee , Hot Tea, and Iced Tea

Vegetable Selection

GF

Candied carrots and parsnips

Green beans almondine

Asparagus and red peppers

Bistro seasonal vegetables

Entrée Selection

Chicken

Chicken Marsala– sautéed chicken with wild mushroom marsala sauce

Thai Chicken– Frenched chicken breast, sweet chili glaze, roasted peanuts and cilantro

Chicken Oscar– seared marinated chicken, crab meat, asparagus with sauce béarnaise

GF

GF

Beef

GF

Steak Au Poivre– sliced beef medallion with brandy peppercorn sauce

Veal Scaloppini—seared veal medallions served with roasted artichokes and sweet cabernet tomato sauce

Chili Rubbed Flat Iron– chimichurri sauce, pickled red onion & corn shoots “slaw”

Pork

Roasted Pork Loin with Fat Tire whole grain mustard emulsion

Hoisin Pork Medallions with mandarin oranges, green onion and sesame seeds

Figgy Piggy– grilled pork tenderloin, spiced fig glaze and orange supremes

GF

Seafood

GF

Seared Salmon Filet- topped with a three olive tapenade and roasted red pepper coulis

Pan Seared Halibut -with sauce choron

Blackened Swai– served with rock shrimp cream **OR** tropical fruit salsa

Additional vegetable & starch selections may be added at \$4 per guest

Additional entrée selections may be added at \$8 per guest

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Chef's Action Stations

In addition to buffet:
Stations (except desserts) are chef attended for up to two hours, free of any labor charges.
Minimum group size of 25 required for all action stations.

Chef's Salad Station \$8 per person **GF**

Enjoy a classic Caesar, Chopped Salad or create your own.
 Choose from an array of fresh ingredients and homemade dressings.
 All tossed to order by one of our chefs.

Mashtini Station \$10 per person **GF**

Select from Yukon Gold Mash Potatoes, Whipped Sweet Potatoes or Gingered Purple Potatoes for your martini glass. Then choose your toppings: bacon, roasted garlic, blue cheese, green onion, marshmallow, coconut, and more.

Risotto Station or Mac & Cheese Station \$12 per person

Finished to order with your choice of rock shrimp, grilled chicken, bacon, broccoli, butternut squash, zucchini, parmesan, mushrooms, onions and spinach.

Carving Stations **GF**

Carved by a Chef and served with appropriate condiments and silver dollar rolls.

Crown Roast Pork Loin	serves 25	\$150
Honey Glazed Ham	serves 25	\$175
Roasted Turkey Breast	serves 25	\$175
Roasted Beef Top Round	serves 50	\$300
Prime Rib	serves 25	\$400
Steamship Round of Beef	serves 120	\$700

Gourmet Dessert Display with Coffee \$10 per person

Gourmet display of cookies, petit fours, seasonal tarts and cakes accompanied by Lavazza coffee, decaf and hot tea station.

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Plated Dinner

Dinner pricing includes one of each following options: Salad, Entrée and an assortment of breads with butter, Lavazza Coffee, Decaffeinated Coffee, Hot Tea, and Iced Tea

First Course Selections (Select one option)

House Salad Greens

topped with shredded carrots, cucumbers and cherry tomatoes. Choice of two dressings (creamy ranch, bleu cheese, balsamic vinaigrette, raspberry vinaigrette or thousand island)

GF

Citrus Bibb Salad—bibb lettuce, orange, grapefruit, goat cheese, sunflower seeds, raspberry vinaigrette

GF

Classic Cobb— romaine lettuce, pomodoraccio tomatoes, bleu cheese, red onion, olives, avocado, torn crouton served with buttermilk dressing

Mixed Green Salad—mixed greens, bleu cheese crumbles, granny smith apples, pecans and maple vinaigrette dressing

GF

Field Green Salad— baby greens accented with feta cheese, raisins, toasted walnuts and champagne shallot vinaigrette

GF

Italian Salad— mixed greens, pepperoni, pepperoncini, black olives and mozzarella cheese

GF

Second Course Selections (Select two options)

Roasted Vegetable Risotto

Fennel, carrots, parsnip and cremini's

GF

\$36.00

Thai Chicken

Frenched chicken breast, sweet potato and faro salad and spicy lemongrass coconut sauce

GF

\$40.00

Chicken Marengo

Frenched chicken breast sautéed golden brown with a rich mushroom, tomato Demi Glace and parmesan peppercorn mashed potatoes

\$42.00

Grilled Pork Chop

Grilled Pork Chop, Calvados Demi Glace, cider braised greens with bacon and apple, served with buttermilk mashed potatoes

GF

\$40.00

Pistachio Crusted Salmon

Pan Seared Atlantic Salmon, pistachio compound butter and warm orzo salad

GF

\$46.00

Baked Alaskan Halibut

Served over pomme puree with sauce choron and grilled asparagus

GF

\$48.00

Braised Beef Short Rib

Boneless short rib, aged white cheddar grits, blackberry demi, baby carrots and asparagus

GF

\$45.00

Grilled Beef Tenderloin

Filet Mignon, wasabi mashed potatoes, mushroom salad and soy crème

\$55.00

Third Course Selections (Select one option)

Dessert

Fresh berries with crème anglaise, Apple almond tart, Flourless chocolate torte, Cheesecake with Strawberry Sauce, or Pastry fruit strip

\$3.00

Specialty Desserts & Pastries

Tiramisu, Crème Brulee with fresh berries, Trio Dessert Shooters: Chocolate cake, key lime pie, and fruit tart

\$4.00

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Bar Options

**A bartender fee of \$200 will apply to all bars.
One bartender required per every 100 guests. Bar service available five hours maximum.**

Cash Bar (inclusive of tax and service charge)

Call Brand Mixed Drinks	\$8
Premium Brand Mixed Drinks	\$9
House Wine	\$7
Imported Beer	\$6
Microbrew Beer	\$6
Domestic Beer	\$5
Soft Drinks	\$3

Hosted Bar (6.5% tax and 22% service charge apply)

Call Brand Mixed Drinks	\$7
Premium Brand Mixed Drinks	\$8
House Wine	\$6
Imported Beer	\$5
Microbrew Beer	\$5
Domestic Beer	\$4
Soft Drinks	\$2

Bar Packages

Priced per person, five hours maximum. Prices are inclusive of tax and service charge.

All packages include unlimited bottled beer, house wines, sodas and juices.
Packages do not include a champagne toast. Full or 1/2 glass pour available.

Call Bar Package

First Hour	\$23
Second Hour	\$11
Third Hour	\$10
Fourth Hour	\$10
Fifth Hour	\$10

Premium Bar Package

First Hour	\$25
Second Hour	\$12
Third Hour	\$11
Fourth Hour	\$11
Fifth Hour	\$11

Beer and Wine Only

First Hour	\$21
Second Hour	\$9
Third Hour	\$8
Fourth Hour	\$8
Fifth Hour	\$8

As a house policy, for your protection and ours, we do not pour shots

**Per Colorado State Law no outside alcohol is allowed on premise
MVCC reserves the right to not open or close down the bar at anytime if any outside alcohol is brought onto club property**

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House Brands

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Domestic Brands

Coors Banquet, Coors Light,
Bud Light
\$5 per bottle

Import/Micro Brews

Corona, Odell's IPA, Odell's 90 Schilling, Blue Moon
Fat Tire, Stella Artois, Angry Orchard,
Deschutes Fresh Squeezed IPA, St. Pauli Girl N/A
\$6 per bottle

Domestic Kegs

Coors Banquet, Coors Light, Bud Light
1/2 Barrel \$400

Import/Micro Kegs

Fat Tire, Blue Moon, Tommy Knocker Maple Nut Brown
Boston Lager, 90 Schilling, Avalanche
Deschutes Fresh Squeezed IPA

1/2 Barrel \$550 1/6 Barrel \$225

Wine and Champagne

House Wines
\$40.00 per 1.5 liter bottle
Chardonnay, Pinot Grigio, Sauvignon Blanc,
White Zinfandel, Pinot Noir, Merlot, Cabernet Sauvignon

Specialty Wines
See Current List

Champagne Punch
\$65 per gallon

Non-Alcoholic Punch
\$35 per gallon

2 gallon minimum please

House Champagne \$22 a bottle

Liquors & Spirits

Well \$7
MVCC Brands

Call \$8
Absolut, Jim Beam, Jack Daniels, Seagram's 7,
Tanqueray, Bacardi, Captain Morgan, Malibu
Cuervo Gold, Dewar's

Premium \$9
Grey Goose, Bombay, Crown Royal,
Makers Mark, Jameson, The Glenlivet,
Patron Silver, Baileys Irish Cream, Amaretto
Disaronno, Frangelico, Grand Marnier, Kahlua

Cognac \$10
Courvoisier VS, Hennessy

Specialty beer, wine, and liquor available upon request

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Cakes

Our Wedding Cakes are priced at \$4.50-\$6.00 per serving based on your design. Please check with our Events and Catering Department if you have questions or would like to order a cake from Mount Vernon Country Club. If you choose to go with an outside baker we do charge a \$75.00 cake cutting fee.

Each tier is 4" high and includes your choice of filling. We have an excellent selection of cake flavors, fillings, and designs for you to choose from. You are welcome to choose from one of our designs or provide your own. Each tier may be a different flavor and filling if desired.

Our cakes may be prepared Gluten Free— please ask.

Cake Flavors

Yellow
White
Chocolate
Marble
Almond
Orange Almond
Banana
Banana Chocolate Chip
Lemon Strawberry
Lemon Poppy seed
Carrot
Spice
Red Velvet
Mocha
Cappuccino
Pink Champagne
Kahlua
Amaretto
Baileys
Chambord
Grand Marnier
Tiramisu
Confetti Cake

Cake Fillings

Cherry
Raspberry
Lemon
Apple
Apricot
Strawberry
Frazier (Fresh Strawberries & Whipped Cream)
White Chocolate Mousse
Strawberry Mousse
Almond
Bavarian Cream
Mocha
German Chocolate
Cheesecake
Cream Cheese
Chocolate Truffle
White Chocolate Truffle
Peanut Butter
Caramel

Icings

White or Ivory Buttercream
Chocolate Buttercream
White Chocolate Buttercream
Chocolate Ganache
Fondant
Non-Dairy Whipped Icing

Additional Items

Grooms Cake	Prices Vary
Cupcakes/Gluten Free Cupcakes (minimum of 12)	\$3.50/\$4.50
Half Sheet Cake, includes select fillings (serves 45)	\$65.00
Full Sheet Cake, includes select fillings (serves 80)	\$120.00
Chocolate Dipped Strawberries	\$2.00
Tuxedo Dipped Strawberries	\$3.00
Chocolate Truffles, assorted fillings	\$4.00

The Bride and Groom traditionally save the top tier of the wedding cake to share in celebration on their first anniversary together. We are happy to recreate this special tier, which is 6" in diameter, on your first anniversary compliments of Mount Vernon Country Club

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