

Meetings



Mount Vernon Canyon

CLUB

Events



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

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	\$2500
Main Dining Room	220	9:00 am- 4:00 pm 5:30 pm - 12:00am	\$3000

Private Rooms Available

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 daytime 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 Canyon 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. Candles must be completely enclosed with no wax dripping on tables or flooring. Silk flower petals and lit candles 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.

MISCELLANEOUS

On site event coordination by our Events and Catering Department Managers is included in all events held at the 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 CANYON 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.



Breakfast

Continental breakfast, breakfast buffet and plated meal options all include:
Lavazza coffee, decaffeinated coffee, hot teas, and juice.
An additional fee of \$150 will apply to buffets with less than 20 people

Continental Breakfast

Assorted Danish, croissants, muffins and seasonal fresh cut fruit

\$12.00 per person

Mount Vernon Breakfast Buffet

Seasonal fresh fruit, assorted baked goods, scrambled eggs with cheddar cheese and chives, breakfast potatoes and choice of two breakfast meats: bacon, sausage, turkey sausage, or country ham

\$23.00 per person

Enhancements (in addition to a meal purchased)

Bagels and cream cheese

\$30 dozen

Greek yogurt parfait

\$2.00 each

Breakfast burrito

\$5.00 each

Ham, egg, and cheese croissant sandwich

\$5.00 each

Passed breakfast hors d'oeuvres

\$3.00 per piece

(mini donuts, fruit smoothie shooters, mini quiche)

Omelets made-to-order

\$75 chef attendant fee per chef

\$8.00 per person

Plated Breakfast

Traditional Breakfast Plate *GF*

Scrambled eggs, bacon, breakfast potatoes

\$15.00

Beef Short Rib Hash *GF*

Chipotle-braised beef short rib, crispy Yukon gold potatoes, caramelized onions, cheesy scrambled eggs

\$20.00

Re-Constructed Eggs Benedict

Canadian bacon and English muffin savory bread pudding, hollandaise sauce, grilled tomato and asparagus

\$18.00

Quiche Lorraine

Bacon and Swiss cheese quiche served with mornay sauce, grilled tomato and asparagus

\$16.00

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

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

Phone 303.526.0616 Sales/Catering 303.526.3105



A la Carte

A la Carte Food and Beverage Options

Lavazza coffee, decaf and hot tea	\$35 per gallon of each
Iced tea, lemonade, fruit juices	\$30 per gallon of each
Milk and chocolate milk	\$30 per gallon of each
Bottled water	\$3 each
Sparkling water	\$4 each
Assorted Pepsi soft drinks	\$3 each
Individual yogurt	\$3 each
Whole fruit	\$3 per piece
Sliced fruit	\$4 per person
Bagels	\$30 per dozen
Assorted Danish	\$28 per dozen
Muffins	\$28 per dozen
Pastry shop (chef's selection of mini desserts)	\$30 per dozen
Kobe sliders	\$5 each
Spinach and mushroom flatbread pizza	\$5 each
Chips and dip (A selection of house-made chips and dip)	\$4 per person
Jumbo soft pretzels with cheese	\$4 each
Granola bars	\$3 each
Nutrigrain bars	\$3 each
Assorted bags of chips	\$3 each
Mixed nuts	\$20 per pound
Trail mix	\$3 each
Pretzels	\$20 per pound

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Meeting Breaks

Breaks include Lavazza coffee, decaf and hot tea, bottled water and juice for a.m. breaks, Pepsi products are served with p.m. breaks. Service times for breaks are limited to one hour

Healthy Start

Mini Parfait
Oatmeal Brulee
Breakfast Breads
Assorted Jams & Butter
Whole Fruit

\$14

Energy Break

Mini parfait
Fruit smoothie shooters
Fruit Elixir— a blend of different fruit juices and sparkling water
Smoked salmon tea sandwiches

\$16

Charcuterie Board

Mini crudité
Pickled vegetables
Assorted imported and domestic cheeses
Assorted cured meats
Bread/crackers
Fruit compote

\$20

Stadium Break

Jalapeno cheese stuffed pretzels
Assorted Popcorn
Jumbo pickles
Root beer floats

\$16

After School Break

House-made potato chips and dip
Cookies and Brownies
Milk and lemonade

\$12

Sweet & Salty

Buttered popcorn, pretzels
M&M's, gummy bears, candied nuts
Red Bull & assorted soda

\$15

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Cold Lunch Options

Lunch buffet and plated meal options all include:
Lavazza coffee, decaffeinated coffee, hot teas, and iced tea
An additional fee of \$150 will apply to buffets with less than 20 people

Mount Vernon Deli Buffet \$28 per person (Choose 2 sides)

Sides

- “Power Salad”**– quinoa, kale, almonds, blue berries, flax seeds and a lemon vinaigrette
- Udon Noodle Salad**– scallions, julienne carrots, shitake mushroom, Napa cabbage and spicy sesame vinaigrette
- Couscous Tabbouleh**– cucumber, tomato, red onion and lemon vinaigrette
- Mashed Potato Salad**– green onions, cheddar cheese and sour cream

Meats

- Roast beef (all natural hormone/nitrate free)
- Oven-roasted turkey breast (all natural hormone/nitrate free)
- Smoked ham
- Genoa salami

Cheese

- Pepper Jack
- Cheddar
- American
- Swiss

Artisan Breads

- Ciabatta
- Sourdough
- Hoagie rolls
- Whole wheat

Accoutrements

- Lettuce, tomato, red onion, pickles, peppers,
Selection of mustards and mayo
- Kettle chips
- Assorted fresh-baked cookies, brownies and dessert bars

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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 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 crackers 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 and 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

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Hors D'oeuvres

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

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

- Gazpacho shrimp "shooters" *GF*
- Proscuitto wrapped melon *GF*
- Grand Marnier cream cheese stuffed strawberries *GF*
- Shaved beef tenderloin served on garlic crostini with horseradish cream
- Caprese brochette with buffalo mozzarella, roma tomato and fresh basil *GF*
- Assorted deviled eggs: southwestern, elegant, benedict *GF*
- Fruit and cheese skewers *GF*
- Mini ahi tuna tacos with avocado, fresno chili, micro basil
- Iced large shrimp *GF*
- Goat cheese crostini– humbolt fog, pear & fig compote
- Petite crudité cup *GF*

Hot Hors D'oeuvres \$250 per display (50 pieces)

- Kobe chuck sliders with aged cheddar and tomato bacon jam
- Tomato soup with mini grilled cheese
- White truffle macaroni and cheese croquettes
- Petite chili rellenos
- Bacon wrapped scallops
- Coconut fried shrimp served with papaya chutney
- Fig tartlet, caramelized onion, goat cheese, and toasted pecan
- Dungeness crab cake with corn aioli, and pea tendril
- Thai shrimp *GF* or chicken with red curry, peanuts, and green onion
- Mini fish and chips

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Plated Lunch

Lunch pricing includes one of each following options: Salad, Entrée, Seasonal Vegetables, and fresh baked rolls with butter, Lavazza coffee, decaffeinated coffee and hot tea, and iced tea

First Course Selections

(Select one option)

House Salad Greens *GF*

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

Mixed Green Salad *GF*

mixed greens, bleu cheese crumbles, granny smith apples, pecans and maple vinaigrette dressing

Italian Salad *GF*

mixed greens, pepperoni, pepperoncini, black olives and mozzarella cheese

Chef's soup du jour

Second Course Selections

(Select two options)

Roasted Vegetable Risotto *GF*

Fennel, carrots, parsnips, cremini mushrooms

\$20.00

Grilled Chicken Caesar

Marinated chicken breast, romaine lettuce, house dressing and croutons

\$18.00

Roasted Pork Loin

Creamy Italian polenta, wilted greens, served with a bing cherry gastrique

\$26.00

Teriyaki Grilled Salmon

Edamame succotash, purple potatoes, teriyaki sauce

\$28.00

Pan Seared Swai *GF*

Served with coconut rice and mango salsa

\$24.00

Steak Medallions *GF*

Grilled steak medallions, brandied peppercorn sauce, herbed roasted potatoes
And seasonal vegetables

\$26.00

Grilled Flat Iron

Chili rubbed flat iron, corn shoots slaw, chimichurri, potato hash

\$30.00

Chicken Marsala

Sautéed chicken breast, herb roasted potatoes, wild mushroom madeira sauce
And seasonal vegetables

\$24.00

Accompanying Desserts (select one option)

Chocolate Flourless Torte, Cheesecake with Strawberry Sauce, Apple Almond Tart

Specialty Desserts & Pastries

Tiramisu \$2.95, Pastry Fruit Strip \$2.95, Crème Brulee with Fresh Berries \$2.95

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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, decaffeinated coffee, 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

\$32.00

Chilled orange and cranberry juices

Fresh fruit

Assorted croissants and sweet rolls

Maple cured bacon and sausage *GF*

Home fried potatoes *GF*

Seasonal fresh vegetable selection *GF*

Rice pilaf *GF*

Scrambled eggs with cheddar cheese and chives *GF*

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

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

Add Quiche Lorraine for \$3.00

Substitute eggs benedict for an additional \$3.50

Add eggs benedict for \$5.00

Lunch Buffet

\$36.00

Starch (choose one)

Rice pilaf *GF*

Adult macaroni and cheese

Rosemary roasted red bliss potatoes *GF*

Roasted garlic mashed potatoes *GF*

Seasonal Vegetables *GF*

Entrée (choose two)

Grilled chicken with citrus "salad" beurre blanc *GF*

Lemon-garlic & rosemary frenched chicken breast with saffron jus lie, roasted olive, tomato, and mushrooms *GF*

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

Atlantic salmon with roasted tomato and fennel "relish" *GF*

Roasted pork loin with Dijon mustard cream sauce *GF*

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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 for a maximum of 2 hours.

\$48.00 per person

Buffet dinner pricing includes: freshly baked rolls with butter, two salads (or one served salad), one vegetable selection, one starch selection, and two entrées.
Lavazza coffee, decaffeinated coffee, hot tea, and iced tea included

Available Options

Salad Selections

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 lite Italian

GF Strawberry Spinach Salad—baby spinach, candied pecans, strawberries, raisins, and shaved red onion served with raspberry 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, and sunflower seeds served with raspberry vinaigrette

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

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

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

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

Starch Selection **GF***

Oven Roasted Red Bliss Potatoes

Garlic Mashed Potatoes

Au Gratin Potatoes

Savory Rice Pilaf

Butternut Squash and Arugula Risotto

Parmesan Polenta

Maple Roasted Sweet Potato Hash

Farfalle Pasta with Pancetta and Peas

Barley Pilaf

***All starch selections, except Farfalle Pasta and Barley Pilaf 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 for a maximum of 2 hours. Dinner pricing includes; Salads, Sides, Entrées, and fresh baked breads with butter, Lavazza coffee, decaffeinated coffee, hot tea, and iced tea

Vegetable Selection *GF*

Haricot vert, pancetta, 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

Chicken Scallopini– tomato confit relish with lemon beurre blanc *GF*

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

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

Beef

Steak Au Poivre - sliced beef medallions with brandy peppercorn sauce *GF*

Braised Beef Short Rib-serve with chipotle-blackberry demi glaze *GF*

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

Veal Scallopini- seared veal medallions served with roasted artichokes and sweet cabernet tomato sauce

Pork

Roasted Pork Loin -with Fat Tire whole grain mustard emulsion and fried Brussel sprouts

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

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

Cuban Coffee Pork-coffee rubbed roasted pork loin with mango salsa *GF*

Seafood

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

Pan Seared Halibut -with sauce choron *GF*

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

Pistachio Crusted Salmon– Atlantic salmon filet with pistachio compound butter beurre blanc

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 2 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.

Mashed Potato Station \$10 per person *GF*

Select from Yukon Gold Mash Potatoes, Whipped Sweet Potatoes or Gingered Purple Potatoes.
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	\$225
Honey Glazed Ham	serves 25	\$175
Roasted Turkey Breast	serves 25	\$175
Roasted Beef Top Round	serves 50	\$300
Prime Rib	serves 25	\$450

Fondue Station \$12 per person

Gruyere and Emmenthaler cheese fondue served with baguettes, toasted pitas, pretzels, carrots, celery, asparagus, broccoli, cauliflower, and apples

Gourmet Dessert Display with Coffee \$12 per person

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

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Plated Dinner

Dinner pricing includes one salad and one entrée, fresh baked rolls with butter, Lavazza coffee, decaffeinated coffee, hot tea, and iced tea

First Course Selections (Select one option)

House Salad Greens

Field greens topped with shredded carrots, sliced radishes, cucumbers and cherry tomatoes. **GF**
Choice of two dressings (creamy ranch, bleu cheese, balsamic vinaigrette, raspberry vinaigrette, or lite Italian)

Strawberry Bibb Salad- bibb lettuce, sliced strawberries, goat cheese, sunflower seeds, **GF**
served with lemon poppyseed vinaigrette

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 **GF**
maple vinaigrette dressing

Caesar Salad- house-made Caesar dressing, torn croutons, and Parmesan cheese

“Wedge” Salad- bibb lettuce, heirloom cherry tomatoes, pancetta, chives, served with buttermilk ranch dressing **GF**

Second Course Selections (Select two options)

Roasted Vegetable Risotto **GF** **\$36.00**
Fennel, carrots, parsnip and cremini mushrooms

Pan Seared Chicken **GF** **\$40.00**
Chipotle goat cheese whipped potatoes, poblano cream sauce, corn relish

Chicken Marengo **\$42.00**
Frenched chicken breast sautéed golden brown with a rich mushroom, tomato demi glace
and served with parmesan peppercorn mashed potatoes

Grilled Pork Chop **GF** **\$40.00**
Grilled Pork Chop, Calvados Demi Glace, cider braised greens with bacon and apple,
served with buttermilk mashed potatoes

Pistachio Crusted Salmon **\$46.00**
Pan Seared Atlantic Salmon, pistachio compound butter and served with warm orzo salad

Baked Alaskan Halibut **GF** **\$48.00**
Served over pomme puree with sauce choron and grilled asparagus

Braised Beef Short Rib **GF** **\$45.00**
Boneless short rib, aged white cheddar grits, blackberry demi, baby carrots, and asparagus

Bacon Wrapped Filet **GF** **\$55.00**
Bacon wrapped 8 oz. Filet Mignon, with demi glace, bleu cheese brulee, and carrot wrapped asparagus

Duet Plate **\$60.00**
Chicken saltimbocca and beef tenderloin served with mushroom ravioli and asparagus

Third Course Selections

Dessert (select one option) **\$3.00**
Fresh berries with crème anglaise, Apple almond tart, Flourless chocolate torte, Cheesecake
with strawberry sauce, or Pastry fruit strip

Specialty Desserts & Pastries (select one option) **\$4.00**
Tiramisu, Crème Brulee with fresh berries, or
Trio Dessert Shooters: Chocolate cake, key lime pie, and fruit tart

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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 for an additional fee - 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 couple traditionally saves 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 Canyon Club.

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

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

Phone 303.526.0616 Sales/Catering 303.526.3105



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 bars available

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, Budweiser

Import/Micro Brews

Corona, Odell's IPA, Odell's 90 Schilling, Blue Moon,
Stella Artois, Stella Cider, Angry Orchard, Dos Equis,
Fat Tire, Deschutes Fresh Squeezed IPA, St. Pauli Girl N/A

Domestic Kegs

Coors Banquet, Coors Light, Bud Light

1/2 Barrel \$400

Import/Micro Kegs

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

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

Wine and Champagne

House Wines

\$20.00 per 750ml bottle

Chardonnay, Pinot Grigio, 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

MVCC Brands

Call

Absolut, Wild Turkey, Jack Daniels, Seagram's 7,
Tanqueray, Bacardi, Sailor Jerry, Malibu,
Cuervo Gold, Dewar's

Premium

Stoli, Hendrix, Crown Royal,
Makers Mark, Jameson, The Glenlivet,
Don Julio, Baileys Irish Cream, Amaretto
Disaronno, Frangelico, Grand Marnier, Kahlua

Cognac

Courvoisier VS, Hennessy

Specialty beer, wine, and liquor available upon request

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