

2024



Mount Vernon Canyon

CLUB

# Catering Menus

# Venue Procedures

## Catering Contract

A signed contract & deposit must be received to confirm your booking. Following your meeting with the Events & Catering Department to finalize event details such as menu selections & room setup, you will receive a details contract to be signed & returned to MVCC.

## Event Details

The menu, final guest count & all other details of your event are to be finalized a minimum of 1 week prior to the date of your event. 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.

## Food & Beverage

All food & beverage must be provided by Mount Vernon Canyon Club. Colorado liquor laws require that the club sell & serve only beer, wine, & liquor purchased by the club from a licensed distributor. This includes any alcoholic beverages brought in during setup and tear down times or in the bridal suites. Members & guests will not be allowed to bring their own alcoholic beverages onto MVCC premises for consumption. MVCC reserves the right to not open or to close down the bar at anytime if any outside alcohol is brought onto club property.

## Tax & Service Charge

A 24% service charge & 6.5% tax will be added to all food & beverage. Additional gratuities for superior service are appreciated & at your discretion.

## Wedding Ceremonies

A separate setup/rental fee of \$5.00 per wedding chair will be charged when a seated ceremony is held at The Club. Silk flower petals & lit candles will not be allowed for use at outdoor ceremonies or on outdoor tables. Walk through rehearsal times for wedding ceremonies are available at no additional charge & are based on other bookings. Limited to one hour please.

## Décor

Mount Vernon Canyon Club does not assume the responsibility for providing, setting up or tearing down any & 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 & personal items must be removed from the clubhouse immediately following the conclusion of the function. Please, for safety & 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. All decorations must be pre-approved by an Events and Catering Manager.



# Pricing

## Rental Times

9:00 AM-4:00 PM \*Half price rental\*

5:30 PM-12:00 AM

## Main Dining Room 220 Max (Main Level)

Room Rental/Deposit	May - October	November - April
Friday & Sunday	\$3,600 \$6000 food minimum	\$1,600
Saturday, Sundays of holiday weekends, & NYE	\$3,600 \$8000 food minimum	\$1,800
Wednesday & Thursday	\$1,700	\$1,400

## Canyon Room 152 Max (Lower Level)

Room Rental/Deposit	May - October	November - April
Friday & Sunday	\$3,100 \$5000 food minimum	\$1,400
Saturday, Sundays of holiday weekends, & NYE	\$3,100 \$7000 food minimum	\$1,600
Wednesday & Thursday	\$1,550	\$1,300

**Aspen Room** \$1000  
100 Max Capacity

**Boardroom** \$400  
32 Max Capacity

Deposit-All events require a non-refundable deposit and no function will be considered definite until the deposit fee is received and contract is signed.

# Pricing

## Both Rooms

### Rental Times

9:00 AM-4:00 PM \*Half price rental\*

5:30 PM-12:00 AM

240 capacity max (Only Wedding Scheduled)

Room Rental/Deposit	May - October	November - April
Friday & Sunday	\$6,000 \$8,000 food minimum	\$3,000 \$6,000 food minimum
Saturday, Sundays of holiday weekends	\$6,500 \$14,000 food minimum	\$3,250 \$8,000 food minimum
Wednesday & Thursday	\$3,000	\$2,000

Deposit-All events require a non-refundable deposit and no function will be considered definite until the deposit fee is received and contract is signed.

# Breakfast

Pricing includes: coffee, decaffeinated coffee, hot teas, & juice for 2 hours.

An additional fee of \$150 will apply to buffets with less than 20 people

## CONTINENTAL BREAKFAST

\$16

Assorted Danish, croissants, muffins & seasonal fresh cut fruit

## MOUNT VERNON BREAKFAST BUFFET

\$30

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

## ENHANCEMENTS

IN ADDITIONAL TO A MEAL PURCHASED

Bagels & Cream Cheese	\$40 dozen	*Greek Yogurt Parfait	\$4 each
Breakfast Burrito	\$7 each	*Omelet Station	\$7 + \$75 Attendant fee
Ham, Egg, & Cheese Croissant Sandwich	\$8 each		

## PLATED BREAKFAST

*Traditional Breakfast Plate	scrambled eggs, bacon, breakfast potatoes	\$18
*Beef Short Rib Hash	chipotle-braised beef short rib, crispy Yukon gold potatoes, caramelized onions, cheesy scrambled eggs	\$24
Re-Constructed Eggs Benedict	Canadian bacon & English muffin savory bread pudding, hollandaise sauce, grilled tomato & asparagus	\$22
Chorizo Frittata	Chorizo, goat cheese, and vegetables	\$20

\*Denotes item is Gluten Free

Prices are subject to 24% service charge & 6.5% sales tax.

Menu items & prices are subject to change.

# Mini Brunch Buffet

Pricing includes: A choice of one salads (or one served salad), freshly baked rolls, coffee, decaffeinated coffee, hot tea, & iced tea

## SALADS

(CHOICE OF 1)

**\$34**

- \*House Salad carrots, tomatoes & cucumbers with choice of two dressings
- \*Loaded Fingerling Potato Salad
- \*Watermelon Salad feta, tomatoes, shaved red onion and mint vinaigrette
- \*Shaved Fennel Salad fennel, spinach, blueberries, pickled red onion with citrus vinaigrette dressing
- \*Cous Cous Salad peas, roasted beets, Castelvetrano olives, feta, & chimichurri

## INCLUSIONS

- Chilled Orange & Cranberry Juices
- \*Fresh Fruit
- Assorted Croissants & Sweet Rolls
- \*Maple cured bacon & sausage
- \*Home Fried Potatoes
- \*Seasonal Fresh Vegetable Selection
- \*Rice Pilaf
- \*Scrambled Eggs with Cheddar Cheese and Chives
- \*Chef's Choice Chicken Entree

## DESSERT

Chef's Choice Gourmet Dessert Display

## BREAKFAST ENHANCEMENTS

PRICED PER PERSON

Chorizo Frittata	\$3	Waffle Station	\$7
Sub Eggs Benedict	\$4	*Omelet Station	\$7 + \$75 Attendant fee
Add Eggs Benedict	\$5	Cheese Blintzes	\$3

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

\*Denotes item is Gluten Free

Prices are subject to 24% service charge & 6.5% sales tax.  
Menu items & prices are subject to change.

# Brunch Buffet

Pricing includes: A choice of two salads (or one served salad), choice of two breakfast meats, freshly baked rolls, coffee, decaffeinated coffee, hot tea, & iced tea

## SALADS (CHOICE OF 2)

**\$42**

- \*House Salad carrots, tomatoes & cucumbers with choice of two dressings
- \*Loaded Fingerling Potato Salad
- \*Watermelon Salad feta, tomatoes, shaved red onion and mint vinaigrette
- \*Cous Cous Salad peas, roasted beets, Castelvetrano olives, feta, & chimichurri
- \*Shaved Fennel Salad fennel, spinach, blueberries, pickled red onion with citrus vinaigrette dressing

## INCLUSIONS

- Chilled Orange & Cranberry Juices
- \*Fresh Fruit
- Assorted Croissants & Sweet Rolls
- \*Maple Cured Bacon & Sausage
- \*Home Fried Potatoes
- \*Seasonal Fresh Vegetable Selection
- \*Rice Pilaf
- \*Scrambled Eggs with Cheddar Cheese and Chives
- \*Chicken Oscar -OR- Seared Chicken with Sundried Tomato Cream

## BREAKFAST ENHANCEMENTS

PRICED PER PERSON

- |                   |     |  |                          |
|-------------------|-----|--|--------------------------|
| Chorizo Frittata  | \$3 | Waffle Station                             | \$7                      |
| Sub Eggs Benedict | \$4 | *Omelet Station                            | \$7 + \$75 Attendant fee |
| Add Eggs Benedict | \$5 | *Carved Roast Round of Beef -OR- Baked Ham | \$6 + \$75 Attendant fee |

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

\*Denotes item is Gluten Free

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# A La Carte

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Coffee, decaf and hot tea	\$35 per gallon of each
Iced tea, lemonade, fruit juices	\$30 per gallon of each
Milk & chocolate milk	\$30 per gallon of each
Bottled water	\$5 each
Sparkling water	\$5 each
Assorted Pepsi soft drinks	\$3 each
Individual yogurt	\$3 each
Whole fruit	\$4 per piece
Sliced fruit	\$5 per person
Bagels	\$40 per dozen
Assorted Danish	\$36 per dozen
Muffins	\$36 per dozen
Cookies – Assorted	\$30 per dozen
Brownies	\$30 per dozen
Jumbo soft pretzels with cheese	\$4 each
Granola bars	\$3 each
Assorted bags of chips	\$3 each
Mixed nuts	\$20 per pound
Trail mix	\$4 each
Pretzels	\$20 per pound

Prices are subject to 24% service charge & 6.5% sales tax.  
Menu items & prices are subject to change.



# Meeting Breaks

## **HEALTHY START \$18**

Mini Parfait  
Oatmeal Brulée  
Breakfast Breads  
Assorted Jams & Butter  
Whole Fruit  
Coffee, Decaf, and Hot

## **ENERGY BREAK \$17**

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

## **STADIUM BREAK \$18**

Jalapeno cheese stuffed pretzels  
Assorted Popcorn  
Jumbo pickles  
Root beer floats

## **AFTER SCHOOL BREAK \$13**

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

## **SWEET & SALTY \$16**

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

Prices are subject to 24% service charge & 6.5% sales tax.

# Reception Displays

Reception displays are served & continually refreshed up to 1 hour.  
Prices are per person.

**\*FRUIT & CHEESE MONTAGE \$12**

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

**\*FRESH VEGETABLE CRUDITÉ \$7**

Fresh vegetables with creamy ranch for dipping

**\*FRESH FRUIT DISPLAY \$8**

Sliced melons, seasonal berries, & grapes

**\*CHARCUTERIE BOARD \$16**

Pickled vegetables, cured meats, compotes, assorted cheeses, breads, crackers, oil & vinegars

**\*ANTIPASTO DISPLAY \$14**

Prosciutto, Genoa salami, Capicola, Kalamata & 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 & baguettes

**\*BRUSCHETTA BAR \$8**

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

**PUFF PASTRY WRAPPED BRIE \$100/wheel**

serves 20

Whole wheel of brie wrapped in puff pastry served with orange apple marmalade

**\*CHIP & DIP PRESENTATION \$8**

Guacamole, pico de gallo, French onion & queso dips, tortilla, & potato chips

**\*Denotes item is Gluten Free**

Prices are subject to 24% service charge & 6.5% sales tax.

Menu items & prices are subject to change.

# Hors D'Oeuvres

## COLD HORS D'OEUVRES

**\$225** per 50 piece order

- \*Tomato Gazpacho "Shooters" with goat cheese toast
- \*Compressed Melon Skewer with lemon, orange, fennel, & chile de arbol
- \*Grand Marnier Cream Cheese Stuffed Strawberries
- Shaved Beef Tenderloin served on garlic crostini with horseradish cream
- \*Caprese Skewers with buffalo mozzarella, roma tomato & fresh basil
- \*Assorted Deviled Eggs: 1. pickled celery fresno pepper, bacon  
2. smoked salmon, caper, 3. Castelvetrano olive, macerated apple
- \*Fruit and Cheese Skewers
- \*Mini Ahi Tuna Tacos with avocado, fresno chili, micro basil
- \*Iced Large Shrimp cocktail sauce, lemon
- Brie, Olive Tapenade Crostini brie, olive tapenade, on baguette
- Crudo "Shooters" scallop, mango, lime, shallots, garlic, chile de arbol
- \*Petite Vegetable Crudit  Cup with ranch dip

## HOT HORS D'OEUVRES

**\$275** per 50 piece order

- Tomato Soup With Mini Grilled Cheese
- Aroncini & Smoked Gouda Croquette deep fried rice and gouda cheese
- Petite Chile Rellenos diced green chiles and cheddar cheese
- \*Bacon Wrapped Scallops
- Coconut Fried Shrimp served with papaya chutney
- Dungeness Crab Cake with corn aioli, & pea tendrils
- \*Thai Shrimp with red curry, peanuts, & green onion
- Thai Chicken with red curry, peanuts, & green onion
- Mini Fish and Chips
- Mushroom Crostini duxelles, juniper oil and radish

**\$350 per 50 pieces**

Kobe Chuck Sliders with aged cheddar & tomato bacon jam

Available buffet style or butler passed. No additional labor fees apply.

50 pieces per order required.

Prices are subject to 24% service charge & 6.5% sales tax.

Menu items & prices are subject to change



# *Yeli Buffet*

Includes coffee, decaffeinated coffee, hot teas, and iced tea . An additional fee of \$150 will apply to buffets with less than 20 people

## **SIDES**

(CHOICE OF 2)

**\$32**

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**\*"Power Salad"**– quinoa, kale, almonds, blue berries, flax seeds & a lemon vinaigrette

**Udon Noodle Salad**– scallions, julienne carrots, shitake mushroom, Napa cabbage & spicy sesame vinaigrette

**Couscous Tabbouleh**– cucumber, tomato, red onion & lemon vinaigrette

**\*Mashed Potato Salad**– green onions, cheddar cheese & sour cream

## **INCLUSIONS**

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### **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 & mayo

Kettle chips

Assorted fresh-baked cookies, brownies & dessert bars

Prices are subject to 24% service charge & 6.5% sales tax.

Menu items & prices are subject to change.

# Plated Lunch

Lunch pricing includes one of each following options: First Course, Entrée, Seasonal Vegetables, & fresh baked rolls with butter, coffee, decaf & hot tea, & iced tea

\*Entrée designation required per each guest and place setting\*

## FIRST COURSE (CHOOSE 1)

- \***House Salad Greens** topped with shredded carrots, cucumbers & cherry tomatoes. Choice of two dressings: (creamy ranch, bleu cheese, balsamic vinaigrette, raspberry vinaigrette, or Italian)
- \***Mixed Green Salad** mixed greens, bleu cheese crumbles, granny smith apples, pecans & maple vinaigrette dressing
- \***Shaved Fennel Salad** fennel, spinach, blueberries, pickled red onion with citrus vinaigrette dressing
- \***Fresh Fruit Cup**

## ENTRÉE (CHOICE OF 2 MEAT & 1 VEGETARIAN OPTION)

- \***Roasted Vegetable Risotto** fennel, carrots, parsnips, cremini mushrooms **\$23**
- Grilled Chicken Caesar Salad** marinated chicken breast, romaine lettuce, house dressing & croutons **\$22**
- \***Roasted Pork Loin** creamy Italian polenta, wilted greens, served with a bing cherry gastrique **\$32**
- Teriyaki Grilled Salmon** edamame succotash, purple potatoes, teriyaki sauce **\$34**
- \***Salted Cod** lightly cured cod, cucumber olive tapenade with spinach cream **\$28**
- \***Steak Medallions** grilled steak medallions, brandied peppercorn sauce, herbed roasted potatoes & seasonal vegetables **\$32**
- \***Grilled Flat Iron** chili rubbed flat iron, corn shoots slaw, chimichurri, with sweet potato hash **\$37**
- Chicken Marsala** sautéed chicken breast, herb roasted potatoes, wild mushroom marsala sauce **\$30**
- \***Chicken Picatta** sautéed chicken breast, rice pilaf, lemon caper sauce **\$30**

## DESSERT (CHOOSE 1)

- |   |                                |
|---|--------------------------------|
| * <b>Chocolate Flourless Torte</b>      | <b>Tiramisu \$ 4</b>           |
| <b>Cheesecake with Strawberry Sauce</b> | <b>Pastry Fruit Strip \$ 4</b> |
| <b>Apple Almond Torte</b>               | * <b>Crème Brûlée \$5</b>      |

\*Denotes item is Gluten Free

Prices are subject to 24% service charge & 6.5% sales tax.  
Menu items & prices are subject to change.

# Lunch Buffet

Pricing includes: A choice of two salads (or one served salad), one starch, one vegetable, two entree choices, freshly baked rolls, coffee, decaffeinated coffee, hot tea, & iced tea

**\$44**

## SALADS (CHOICE OF 2)

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- \***House Salad** carrots, tomatoes & cucumbers with choice of two dressings
  - \***Cous Cous Salad** peas, beets, olives, feta, and chimichurri
  - \***Watermelon Salad** feta, tomatoes, shaved red onion and mint vinaigrette
  - \***Shaved Fennel Salad** fennel, spinach, blueberries, pickled red onion with citrus vinaigrette dressing
  - Udon Noodle Salad**– scallions, julienne carrots, shitake mushroom, Napa cabbage & spicy sesame vinaigrette
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## STARCH (CHOOSE 1)

- \***Rice pilaf**
  - Adult macaroni and cheese**
  - \***Rosemary roasted red bliss potatoes**
  - \***Roasted garlic mashed potatoes**
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## VEGETABLE

- \***Chef's seasonal Bistro vegetable medley**
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## ENTRÉE (CHOICE OF 2)

- \***Grilled Chicken** with citrus “salad” & beurre blanc
- \***Smoked Chicken** with red potatoes, zucchini & citrus demi
- \***Grilled Beef** salsa verde confit garlic & rosé butter
- \***Atlantic Salmon** with roasted tomato and fennel “relish”
- \***Roasted Pork Loin** with Dijon mustard cream sauce with fried Brussels sprouts and mustard seed caviar

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

**\*Denotes item is Gluten Free**

Prices are subject to 24% service charge & 6.5% sales tax.

Menu items & prices are subject to change.



# Bar Options

A bartender fee of \$400 will apply to all bars .

One bartender provided per every 100 guests. Bar service available for five hours maximum.

## HOSTED BAR BASED ON CONSUMPTION

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Premium Brand Mixed Drinks	<b>\$11</b>
Call Brand Mixed Drinks	<b>\$10</b>
House Wine	<b>\$9</b>
Seltzers	<b>\$8</b>
Imported Beer /Microbrew Beer	<b>\$7</b>
Domestic Beer	<b>\$6</b>
Soft Drinks	<b>\$3</b>

**6.5% Tax & 24% Service Charge Apply**

## BAR PACKAGES PRICED PER PERSON 21 & UP

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All packages include unlimited bottled beer, house wines, seltzers, sodas & juices.  
Optional 1/2 glass champagne toast or wine pour with dinner include with all packages  
hosted 3 hours or more, bartender fee also waived!

Minimum purchase of 3 hours is required for bar packages.

<u>CALL</u>	<u>PREMIUM</u>	<u>BEER&amp;WINE</u>
First Hour <b>\$24</b>	First Hour <b>\$26</b>	First Hour <b>\$22</b>
Second Hour <b>\$12</b>	Second Hour <b>\$13</b>	Second Hour <b>\$10</b>
Third Hour <b>\$11</b>	Third Hour <b>\$12</b>	Third Hour <b>\$9</b>
Fourth Hour <b>\$11</b>	Fourth Hour <b>\$12</b>	Fourth Hour <b>\$9</b>
Fifth Hour <b>\$10</b>	Fifth Hour <b>\$11</b>	Fifth Hour <b>\$8</b>

**Prices inclusive of tax & service charge**

**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.

Menu items & prices are subject to change.

# House Brands

Specialty beer, wine, and liquor available upon request.

## BEER

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**Domestic Beers** Coors Banquet • Coors Light • Bud Light • Budweiser

**Imported Beers/Microwbrews** Dos Equis • Odell's IPA • Odell's 90 Schilling  
• Blue Moon • Stella Artois • Stella Cider • Fat Tire  
• Deschutes Fresh Squeezed IPA • St. Pauli Girl

## WINE & CHAMPAGNE

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**House Wine** Chardonnay • Sauvignon Blanc • Pinot Grigio •

Moscato • Merlot • Cabernet Sauvignon • Pinot Noir • **\$30** per bottle

**Champagne Punch** **\$65** per gallon

**Non-Alcoholic Punch** **\$35** per gallon

**House Champagne** **\$30** per bottle

**Domaine Ste. Michelle Brut** **\$45** per bottle

**La Marca Prosecco** **\$50** per bottle

## LIQUOR & SPIRITS

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**Call** Tito's • Jack Daniels • Jameson • Seagram's 7 • Tanqueray • Bacardi •  
Captain Morgan • Malibu • Cuervo Gold • Dewar's

**Premium** Grey Goose • Hendrix • Crown Royal • Makers Mark •  
The Glenlivet • Don Julio • Baileys Irish Cream • Disaronno

## CASH BAR

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Premium Brand Mixed Drinks	<b>\$12</b>	Call Brand Mixed Drinks	<b>\$11</b>
House Wine	<b>\$10</b>	Imported Beer /Microbrew Beer	<b>\$9</b>
Domestic Beer	<b>\$8</b>	Soft Drinks	<b>\$3</b>

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

Bar service available for 5 hours maximum.

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

# Bar Options

A bartender fee of \$400 will apply to all bars .

One bartender provided per every 100 guests. Bar service available for five hours maximum.

## PREMIUM BAR PACKAGE-UPGRADED WINE

PRICED PER PERSON 21 & UP

All packages include unlimited bottled beer, *upgraded wines*, sodas & juices.  
Optional 1/2 glass champagne toast or wine pour with dinner include with all packages  
hosted 3 hours or more, bartender fee also waived!

First Hour     **\$28**

Second Hour   **\$13**

Third Hour     **\$13**

Fourth Hour    **\$12**

Fifth Hour      **\$11**

Prices inclusive of tax & service charge

### Upgraded wines:

**\*Included in upgraded premium package or available to purchase by the bottle**

Clos du Bois Russian River, Chardonnay, California     \$45

White Haven Sauvignon Blanc, Marlborough, New Zealand     \$45

Silas Pinot Noir, Willamette Valley, Washington     \$50

The Daou Cabernet, Paso Robles, California     \$48

Terrazas Altos Malbec, Mendoza, Argentina     \$41

Prices are subject to 24% service charge & 6.5% sales tax

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MVCC reserves the right to not open or close down the bar at anytime if any  
outside alcohol is brought onto club property.

Menu items & prices are subject to change.



# Audio Visual Equipment

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Projector & Screen	\$200
Screen	\$50
TV and ClickShare (Boardroom)	\$200
Sound System w/ 1 Corded Microphone	\$200
Microphone, Corded	\$50 each
Lavalier or Wireless Microphone	\$100 each
Flip Chart w/Markers	\$50 each
White Board w/Markers	\$50 each
Speaker Phone	\$100
Large Television with HDMI (portable)	\$200
Small Monitor (portable)	\$100
Piano, Main Dining Room	\$300

Prices are subject to change.

# Cakes and Desserts

Wedding cakes, specialty cakes, cupcakes and specialty desserts can be brought in from a licensed bakery. We will charge a \$2.00 per person cake/dessert fee.

If you work with our preferred bakery, this fee is waived.

## **PREFERRED BAKERY**

Elegant Bakery  
3278 S. Wadsworth Blvd., Unit 3  
Lakewood, CO 80227  
303.322.7708  
elegantbakery.com

## **AVAILABLE FROM MVCC:**

### **GOURMET DESSERT DISPLAY \$10**

Gourmet display of cookies, petit fours, seasonal tarts and mini desserts

### **DIPPED STRAWBERRIES**

Plain -\$4.50 each  
Tuxedo- \$6.00 each  
Bridal- \$6.00 each

Prices are subject to 24% service charge & 6.5% sales tax.  
Menu items & prices are subject to change.