



Mount Vernon Canyon
CLUB

Events & Catering

2026



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a brief history

Dinner dance affairs began at the Club with its opening celebrations in 1923. Seven miles of road were built within close proximity of the clubhouse, and on the first New Year's Day, in 1924, 154 members and friends enjoyed a toboggan party nearby, followed by a dinner at the Clubhouse for \$1 a plate!

In the early years of the Clubhouse, men played golf or pitched horseshoes, and ladies enjoyed croquet courts in the front of the building while their children took tennis lessons or hiked nearby. Years passed, and by 1940, Mount Vernon Canyon Club had 6,000 social members and was one of the most popular clubs in all of Colorado.

As one of the oldest private clubs in the Denver area, Mount Vernon Canyon Club has a proud past, combined with keeping pace with the future.



main dining room

220 maximum capacity

Full day rental: 9am-12am. Clean up: 11pm.

Evening rental is from 4pm-12am. Earliest guest arrival is 5:30pm and cleanup begins by 11pm.

Daytime rental is from 9am-4pm. Clean up begins by 3pm.

Full Day Rental	May - October	November - April
Friday & Sunday	\$6,000 \$8,000 ^{**} food minimum	\$3,000
Saturday	\$6,000 [*] \$10,000 ^{**} food minimum	\$3,600
Wednesday & Thursday	\$3,000	\$2,700
Evening Rental	May - October	November - April
Friday & Sunday	\$4,000 \$8,000 ^{**} food minimum	\$2,000
Saturday	\$4,000 [*] \$10,000 ^{**} food minimum	\$2,400
Wednesday & Thursday	\$2,000	\$1,800
Daytime Rental	May - October	November - April
Friday & Sunday	\$2,000	\$1,000
Saturday	\$2,000 [*]	\$1,200
Wednesday & Thursday	\$1,000	\$900

^{**}indicates the food minimum is prior to 24% service charge & 6.5% sales tax

^{*}indicates pricing for New Year's Eve & Sundays of holiday weekends

canyon room

152 maximum capacity

Full day rental is from 9am-12am. Clean up begins by 11pm.

Evening rental is from 4pm-12am. Earliest guest arrival is 5:30pm and cleanup begins by 11pm.

Daytime rental is from 9am-4pm. Clean up begins by 3pm.

Full Day Rental	May - October	November - April
Friday & Sunday	\$5,250 \$6,000 ^{**} food minimum	\$2,550
Saturday	\$5,250 [*] \$8,000 ^{**} food minimum	\$2,850
Wednesday & Thursday	\$2,700	\$2,400
Evening Rental	May - October	November - April
Friday & Sunday	\$3,500 \$6,000 ^{**} food minimum	\$1,700
Saturday	\$3,500 [*] \$8,000 ^{**} food minimum	\$1,900
Wednesday & Thursday	\$1,800	\$1,600
Daytime Rental	May - October	November - April
Friday & Sunday	\$1,750	\$850
Saturday	\$1,750 [*]	\$950
Wednesday & Thursday	\$900	\$800

^{**}indicates the food minimum is prior to 24% service charge & 6.5% sales tax

^{*}indicates pricing for New Year's Eve & Sundays of holiday weekends

main dining & canyon room

240 maximum capacity

Full day rental is from 9am-12am. Clean up begins by 11pm.

Evening rental is from 4pm-12am. Earliest guest arrival is 5:30pm and cleanup begins by 11pm.

Daytime rental is from 9am-4pm. Clean up begins by 3pm.

Full Day Rental	May - October	November - April
Friday & Sunday	\$10,500 \$10,000 ^{**} food minimum	\$5,400 \$7,000 ^{**} food minimum
Saturday	\$11,250* \$15,000 ^{**} food minimum	\$6,000 \$9,000 ^{**} food minimum
Wednesday & Thursday	\$5,250	\$4,800
Evening Rental	May - October	November - April
Friday & Sunday	\$7,000 \$10,000 ^{**} food minimum	\$3,600 \$7,000 ^{**} food minimum
Saturday	\$7,500* \$15,000 ^{**} food minimum	\$4,000 \$9,000 ^{**} food minimum
Wednesday & Thursday	\$3,500	\$3,200
Daytime Rental	May - October	November - April
Friday & Sunday	\$3,500	\$1,800
Saturday	\$3,250*	\$2,000
Wednesday & Thursday	\$1,750	\$1,600

^{**}indicates the food minimum is prior to 24% service charge & 6.5% sales tax

*indicates pricing for New Year's Eve & Sundays of holiday weekends

additional rooms

Aspen Room

100 maximum
\$1,000 whole / \$500 half

Board Room

32 maximum
\$500

While these rooms can be used for smaller parties, they are also often reserved as wedding suites. We provide mirrors and clothing racks. We have pre-wedding menus to order from while getting ready. Access is from 9am to 12am. One wedding suite is complimentary with the rental of the Main Dining Room.



wedding ceremonies

A fee of **\$7.00 per person** will be charged when a wedding ceremony is held at the Club. The events team will set up the white folding chairs, coordinate the ceremony, and assist with a rehearsal. Rehearsal times for wedding ceremonies are based on other bookings.



reception displays


Fruit & Cheese Montage | \$15 per person 
assorted imported and domestic cheeses, crackers,
sliced melon, and seasonal berries


Fresh Vegetable Crudité | \$9 per person 
fresh vegetables with ranch dressing for dipping

Fresh Fruit Display | \$10 per person 
sliced melons, seasonal berries, and grapes

Charcuterie Board | \$22 per person 
pickled vegetables, cured meats, compotes, assorted cheeses,
breads, crackers, oil, and vinegar

Antipasto Display | \$22 per person 
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, assorted crackers and baguettes

Bruschetta Bar | \$11 per person 
assorted wafers, toasts, and baguettes served with a variety of colorful
bruschetta toppings: tomato basil bruschetta, roasted red pepper and
Kalamata olive tapenade, sundried tomato and artichoke relish

Chip & Dip Presentation | \$10 per person 
guacamole, pico de gallo, French onion dip, and queso dip served
with house-made tortilla chips and potato chips

 = gluten free

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

hors d'oeuvres

Cold Options | \$250 per 50 piece order

Tomato Gazpacho “Shooters” with goat cheese toast

Grand Marnier Cream Cheese Stuffed Strawberries 

Shaved Beef Tenderloin served on garlic crostini with horseradish cream

Caprese Skewers buffalo mozzarella, cherry tomato, fresh basil 

Assorted Deviled Eggs: 1. pickled celery with Fresno pepper

2. smoked salmon & caper, 3. traditional with prosciutto 

Fruit and Cheese Skewers 

Mini Ahi Tuna Tacos with avocado, Fresno chili, micro basil 

Iced Large Shrimp with cocktail sauce and lemon 

Brie & Olive Tapenade Crostini

Petite Vegetable Crudit  Cup with ranch dip 

Smoked Salmon Flatbread with avocado, toasted capers, chives, cr me fra che

Elote Cups corn, chili lime mayo, cotija, jalapeno, red pepper, onion  

Hot Options | \$300 per 50 piece order

Tomato Soup with Mini Grilled Cheese

Arancini & Smoked Gouda Croquette

Petite Chile Rellenos with pork green chili dip 

Bacon Wrapped Scallops 

Coconut Fried Shrimp served with mango chutney

Dungeness Crab Cake with corn aioli and pea tendrils

Thai Shrimp with red curry and green onion 

Thai Chicken with red curry and green onion

Mini Fish and Chips

BBQ Mushroom Flatbread with chive cream

Chuck Sliders with aged cheddar and tomato bacon jam | \$50 upcharge per order

 = gluten free  = Colorado inspired

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

Brunch Buffet



\$46 per person

Salads (choice of two)

House field greens, shredded carrots, sliced radishes, cucumbers, cherry tomatoes, choice of two dressings (Ⓢ)

Loaded Fingerling Potato Salad (Ⓢ)

Watermelon Salad feta, tomatoes, shaved red onion, mint vinaigrette (Ⓢ)

Couscous Tabbouleh cucumber, tomato, red onion, lemon vinaigrette

Inclusions

Coffee, Decaffeinated Coffee, Hot Tea, & Iced Tea Station

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 & Chives (Ⓢ)

Grilled Chicken with citrus "salad" -OR- with sundried tomato cream (Ⓢ)

Enhancements

Vegetarian Frittata | \$6 per person

Waffle Station | \$9 per person

Sub Eggs Benedict | \$7 per person

Add Eggs Benedict | \$7 per person

Omelet Station | \$9 per person + \$100 chef attendant fee (Ⓢ)

Carved Roast Round of Beef | \$7 per person + \$100 chef attendant fee (Ⓢ)

Carved Baked Ham | \$7 per person + \$100 chef attendant fee (Ⓢ)

*The brunch buffet is served to parties of 50 people or more.
An additional fee of \$200 will apply to buffets with less than 50 people.*

(Ⓢ) = gluten free

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

lunch buffet

\$47 per person

Pricing includes freshly baked rolls, coffee, decaffeinated coffee, hot tea, & iced tea

Salads (choice of two)

House field greens, shredded carrots, sliced radishes, cucumbers, cherry tomatoes, choice of two dressings (Ⓢ)

Couscous Tabbouleh cucumber, tomato, red onion, lemon vinaigrette

Watermelon Salad feta, tomatoes, shaved red onion, mint vinaigrette (Ⓢ)

Mixed Greens bleu cheese crumbles, granny smith apples, pecans, maple vinaigrette dressing (Ⓢ)

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

Starches (choose one)

Oven Roasted Red Bliss Potatoes (Ⓢ)

Rice Pilaf (Ⓢ)

Truffle Mac & Cheese

Roasted Garlic Mashed Potatoes (Ⓢ)



Vegetables

Chef's Seasonal Bistro Vegetable Medley (Ⓢ)

Entrées (choice of two)

Grilled Chicken Thigh with citrus "salad" and beurre blanc (Ⓢ)

Chicken Saltimbocca prosciutto ham, sage, fontina cheese, fresh spinach, marsala wine sauce (Ⓢ)

Blackened Sirloin caramelized Cajun onions, mushroom tomato confit (Ⓢ)

Atlantic Salmon roasted tomato, mushrooms, olives, fennel "relish" (Ⓢ)

Roasted Pork Loin Dijon mustard cream sauce, fried Brussels sprouts, mustard seed caviar (Ⓢ)

*The lunch buffet is served to parties of 50 people or more.
An additional fee of \$200 will apply to buffets with less than 50 people.*

(Ⓢ) = gluten free

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

plated dinner

Pricing includes freshly baked rolls, coffee, decaffeinated coffee, hot tea, & iced tea

Salads (choose one)

House field greens, shredded carrots, sliced radishes, cucumbers, cherry tomatoes, choice of two dressings (GF)

Strawberry Spinach baby spinach, candied pecans, strawberries, raisins, shaved red onion, raspberry vinaigrette (GF)

Mixed Greens bleu cheese crumbles, granny smith apples, pecans, maple vinaigrette (GF)

Roasted Beet red beets, golden beets, pepitas, goat cheese, spinach, arugula, balsamic vinaigrette (GF)

Iceberg Steakhouse Wedge bacon bits, cherry tomatoes, shaved red onion, garlic croutons, creamy gorgonzola dressing (GF)

Peach Panzanella Palisade peaches, grilled ciabatta, mascarpone, arugula, Bermuda onion, raspberries, white balsamic vinaigrette (C)

Entrées (choice of two meat & 1 vegetarian)

Vegetable Risotto roasted carrots, parsnips, fennel, and cremini mushrooms, cream, parmesan cheese | \$40 (GF)

Asian Grilled Vegetables jasmine rice, ohitashi, sweet chili glaze, ponzu, Asian slaw | \$40 (GF)

Orecchiette Pasta Aglio e Olio garlic, lemon, olive oil, red pepper flakes, broccolini | \$40

Chicken Scallopini chicken breast, lemon beurre blanc, tomato fennel relish, parmesan mashed potatoes, asparagus | \$46 (GF)

Chicken Saltimbocca chicken breast, prosciutto ham, sage, fontina cheese, spinach, marsala wine sauce, parmesan mashed potatoes, asparagus | \$46 (GF)

Chicken Donatello Frenched chicken breast, roasted garlic, zucchini, mushroom, tomato confit, sherry wine sauce | \$46 (GF)


Colorado Red Bird Chicken Frenched chicken breast, poblano sauce, Olathe corn relish, goat cheese chipotle potatoes, micro greens | \$48 (GF, C)



more entrees on following page 

(GF) = gluten free (C) = Colorado inspired

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

Entrées (continued)

Apple Bacon Pork Chop grilled pork chop, calvados demi glace, cider braised greens with bacon and apple, mashed potatoes | \$48 


Palisade Peach Pork Chop Palisade peach chutney, griddled hatch green chili, corn cake, arugula | \$48  

Pistachio Crusted Salmon pan seared Atlantic salmon, pistachio compound butter, warm orzo salad | \$54

Honey Glazed Salmon butter poached Atlantic salmon, cauliflower “risotto”, chardonnay whole grain mustard butter, asparagus | \$54 

Alaskan Baked Halibut sauce choron, pomme puree, asparagus | \$65 

Alamosa Bass tomato consomme, Olathe corn relish, quinoa salad | \$50  

Rocky Mountain Trout sautéed trout, rice pilaf, green bean almondine, chipotle raspberry jam, pinon nut | \$46 

Braised Beef Short Rib boneless short rib, aged white cheddar grits, blackberry demi glace, baby carrots, asparagus | \$58 

Braised Bison Short Rib bone-in short rib, griddled hatch green chili corn cake, guajillo chili glaze, Fresno chili | \$60  

Grilled Beef Tenderloin salsa de chili rojo, three sisters corn, beans, zucchini, yellow squash | \$58  

Bacon Wrapped Filet bacon wrapped 8 oz. Filet Mignon, demi glace, mashed potatoes, baby carrots, asparagus | \$65 

Surf & Turf beef filet, jumbo shrimp, port wine sauce, Grecian butter, roasted fingerling potatoes, asparagus | \$75 

Children’s Meals (choose 1) | chicken tenders, mac & cheese, or pizza served with fresh fruit garnish | \$25

Final meal counts are due one week prior to the event.
Entree designation place cards are required for each guest and
place setting. The entree indicator must be easily identifiable
and visible from 5 feet away.

 = gluten free  = Colorado inspired

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

dinner buffet

\$64 per person

Pricing includes freshly baked rolls, coffee, decaffeinated coffee, hot tea, & iced tea

Salads (choice of two)

House field greens, shredded carrots, sliced radishes, cucumbers, cherry tomatoes, choice of two dressings (Ⓢ)

Strawberry Spinach baby spinach, candied pecans, strawberries, raisins, feta, shaved red onion, raspberry vinaigrette (Ⓢ)

MVCC Cobb romaine lettuce, pomodoraccio tomatoes, bleu cheese, red onion, olives, avocado, torn croutons, ranch dressing (Ⓢ)

Mixed Greens mixed greens, bleu cheese crumbles, granny smith apples, pecans, maple vinaigrette dressing (Ⓢ)

Italian mixed greens, pepperoni, pepperoncini, black olives, mozzarella cheese, Italian vinaigrette (Ⓢ)

Panzanella grilled ciabatta, arugula, tomato, red onion, capers, basil, white balsamic vinaigrette

Roasted Beet red beets, golden beets, pepitas, goat cheese, spinach, arugula, balsamic vinaigrette (Ⓢ)

Starches (choose one)

Garlic Mashed Potatoes (Ⓢ)

Au Gratin Potatoes (Ⓢ)

Israeli Couscous

Rice Pilaf (Ⓢ)

Maple Roasted Sweet Potato Hash (Ⓢ)

Orecchiette Pasta Primavera

Oven Roasted Red Bliss Potatoes (Ⓢ)

Butternut Squash & Arugula Risotto (Ⓢ)

Vegetables (choose one) (Ⓢ)

Spaghetti Squash with Fried Brussels Sprouts

Green Beans Almondine

Asparagus & Red Peppers

Bistro Seasonal Vegetables

Haricot Vert, Pancetta, Carrots, & Parsnips

(Ⓢ) = gluten free

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



dinner buffet



Entrées (choice of two)

Chicken Marsala sautéed chicken breast, wild mushroom marsala sauce (Ⓢ)

Chicken Picatta sautéed chicken breast, lemon caper sauce (Ⓢ)

Chicken Scallopini sautéed chicken breast, tomato fennel relish, lemon beurre blanc (Ⓢ)

Thai Chicken Frenched chicken breast, sweet chili glaze, cilantro (Ⓢ)

Colorado Red Bird Chicken Frenched chicken breast, poblano sauce, Olathe corn relish (Ⓢ) 🇨🇴

Steak Au Poivre sliced beef medallions, brandy peppercorn sauce (Ⓢ)

Braised Beef Short Rib boneless short rib, blackberry demi glaze (Ⓢ)

Chili Rubbed Sirloin chimichurri sauce, pickled red onion, slaw (Ⓢ)

Blackened Sirloin caramelized Cajun onions, mushroom tomato confit, chili lime butter sauce (Ⓢ)

Roasted Pork Loin Fat Tire whole grain mustard emulsion, fried Brussels sprouts, mustard seed caviar

Figgy Piggy grilled pork tenderloin, spiced fig glaze, orange supreme (Ⓢ)

Pork Loin apple chutney, cider braised greens (Ⓢ)

Salmon Florentine creamed spinach, mushrooms, nutmeg béchamel (Ⓢ)

Pan Seared Halibut with sauce choron (Ⓢ)

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

New England Style Sole & Shrimp pan seared roasted garlic, & white wine herb butter (Ⓢ)

Buffets are served to parties of 50 people or more.

An additional fee of \$200 will apply to buffets with less than 50 people.

All buffets are served for a maximum of 2 hours.

Per health code, any additional food cannot leave the premises.

(Ⓢ) = gluten free 🇨🇴 = Colorado inspired

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

chef's action stations

to be added to your event in addition to a buffet

Chef's Salad Bar | \$12 per person (🍴)

Enjoy a classic Caesar, Strawberry Spinach Salad, or create your own. Choose from an array of fresh ingredients & dressings.

Mashed Potato Bar | \$12 per person (🍴)

Select from Yukon gold mashed potatoes, whipped sweet potatoes, or Idaho mashed potatoes. Then, choose your toppings: bacon, roasted garlic, blue cheese, green onion, marshmallow, coconut, & more.

Mac & Cheese Station | \$15 per person

Chef attendant required

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

Carving Stations (🍴)

Carved by a chef and served with appropriate condiments

Roast Pork Loin | serves 25 | \$225

Honey Glazed Ham | serves 25 | \$185

Roasted Turkey Breast | serves 25 | \$205

Roasted Beef Top Round | serves 50 | \$300

Prime Rib | serves 25 | \$575

Stations are chef attended for up to 2 hours.

Minimum group size of 25 is required for all action stations.

Chef attendant fee is \$100 per chef.

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

late night appetizers

Fried Chicken Sliders with remoulade | \$350 per 50 pieces

Chuck Sliders with aged cheddar & tomato bacon jam | \$375 per 50 pieces

Jalapeno Poppers | \$285 per 50 pieces

Pretzel Bites with Dipping Cheese | \$400 per 50 pieces

Chip & Dip Display | \$9 per person 

Pizza (cheese or pepperoni) | \$40 per whole pizza

Gourmet Mac & Cheese | \$175 per full pan, serves 35

Brownies | \$30 per dozen

Cookies | \$30 per dozen

 = gluten free



non-alcoholic beverages

Apple Cider & Hot Chocolate Station | \$12 per person

served with cinnamon sticks, peppermint candies, whipped cream, caramel, chocolate syrup, marshmallows, & chocolate shavings

Lemonade & Tea Station | \$10 per person

served with a variety of fresh fruits & flavored syrups

Mocktail Bar | \$24 per person + \$200 bartender fee required

choice of 5 signature handmade mocktails created with fresh juices, gourmet sodas, & elegant garnishes

All pricing is per person for the duration of the event.
Please inquire about any other specialty items or beverage stations.

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

bar packages

- minimum purchase of three hours is required
- unlimited bottled beer, house wines, seltzers, sodas, juices, & mocktails included for all packages
- optional 1/2 glass champagne toast or wine pour with dinner
- priced per hour per person over the age of 21 **inclusive** of 24% service charge and 6.5% sales tax

Premium

*includes unlimited premium
& call liquor drinks*

First Hour | \$29 per person
Second Hour | \$16 per person
Third Hour | \$14 per person
Fourth Hour | \$12 per person
Fifth Hour | \$11 per person

Call

*includes unlimited call
liquor drinks*

First Hour | \$26 per person
Second Hour | \$14 per person
Third Hour | \$12 per person
Fourth Hour | \$11 per person
Fifth Hour | \$10 per person

Beer & Wine

First Hour | \$24 per person
Second Hour | \$12 per person
Third Hour | \$10 per person
Fourth Hour | \$9 per person
Fifth Hour | \$8 per person

Non-Alcoholic Package | \$20

unlimited for guests ages 4 - 20

Premium Plus Package available upon request

We have a 5 hour maximum on bar service.

One bartender is provided for every 80 guests.

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.

hosted consumption bar

- \$400 flat bartender fee applies

- choice of what you want to host and limits may be set

- cash bar available when bartender fee is paid, inquire for cash bar prices

Premium Brand Mixed Drinks | \$11

Call Brand Mixed Drinks | \$10

House Wine | \$9

Seltzers | \$8

Imported & Microbrew Beer | \$7

Domestic Beer | \$6

Soft Drinks | \$4

house brands



Beer

Domestic | Coors Banquet • Coors Light • Bud Light • Coors Edge

Imported & Microbrew Beer | Odell's IPA • Odell's 90 Schilling • Blue Moon •

Stella Artois • Fat Tire • Deschutes Fresh Squeezed IPA • Modelo

Seltzers | White Claw

Wine & Champagne

Canyon Road, California | Chardonnay • Sauvignon Blanc • Pinot Grigio • Moscato • Merlot • Cabernet Sauvignon • Pinot Noir • Canyon Road | \$30 per bottle

Non-Alcoholic Sparkling Cider | \$17 per bottle

House Champagne | \$30 per bottle

La Marca Prosecco | \$50 per bottle

*Other beer, wine, & liquor
available upon request*

Liquor & Spirits

Call | Tito's • Jack Daniels • Jim Beam • Tanqueray • Bacardi • Captain Morgan • Malibu • 1800 Blanco • Dewar's • Kahlua

Premium | Grey Goose • Ketel One • Bombay Sapphire • Crown Royal • Makers Mark • Bulleit 95 Rye • Johnny Walker Black • Don Julio • Baileys Irish Cream • Disaronno

Brands are subject to change.

We have a 5 hour maximum on bar service.

One bartender is provided for every 80 guests.

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

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desserts

Gourmet Dessert Display | \$17 per person

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

Cupcakes | *minimum order of 24 per flavor, maximum of 3 flavors*

\$108 for 24 | \$120 for 24 gluten-free

yellow, white, chocolate, marble, almond, lemon, and confetti

Icings: *white buttercream, ivory buttercream, chocolate buttercream, and non-dairy whipped cream*

Fillings: *almond, raspberry, lemon, chocolate mousse, strawberry, bavarian cream | + 50 cents per cupcake*

Dipped Strawberries | \$4.50 each

Assorted Macarons | \$20 per dozen

Cannolis | *large - \$55 per dozen, mini - \$30 per dozen*

Wedding cakes, specialty cakes, cupcakes, and specialty desserts can be brought in from a licensed bakery. We will charge a \$2 per person cake/dessert fee. If you order any dessert from us or our preferred bakery, this fee is waived.

Preferred Bakery

Elegant Bakery

(303) 322-7708

elegantbakery.com

3278 S. Wadsworth Blvd., Unit 3

Lakewood, CO 80227

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

Thank you

please reach out
with any questions!



scan for our website
& electronic version
of the menus!

Nicole Truax | Events & Catering Director
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Barbara Aguilar | Events & Catering Manager
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