ELEVATE
Raise your event to bold new heights at Flying Horse. Our Tuscan designed venue overlooks Pikes Peak, the Rocky Mountain Front Range and is immersed in rolling hills, ornate estates and our own Tom Weiskopf inspired Golf Course. Here perfection is standard, requests are realized, desires are achieved and personal priorities are met. We simply strive to serve.

EXHILARATE
In the artful hands of our culinary team, your unique menu is transformed into a masterpiece of elegance. One designed to entice each and every guest in your party. Regardless of the event style, we impress the idea of luxury.
Weddings ● Corporate Meetings, Retreats and Team Building ● Holiday Parties ● Golf Tournaments and Clinics ● Family Celebrations and Activities ● Bridal Showers ● Fundraisers ● Spa Parties

INSPIRE
Our venue offers stunning space for both members and non-members including a variety of events from smaller intimate affairs to larger gala events. Flying Horse is the perfect venue to dine, stay and play.
THE CLUBHOUSE

WINE TUNNEL DINING ROOMS — Our Sienna, Venezia and Portofino private rooms offer seating for 6 to 12 with full conference room amenities and services. Each room boasts a 60” HD 1080p TV/monitor with onsite audio and visual assistance. These rooms can also be reserved for intimate dinners and receptions with full food and beverage services.

THOMAS BLAKE BALLROOM — With striking views of Pikes Peak, this ballroom fits up to 120 guests with a dance floor, or up to 140 for dinner seating. This room prides itself on two adjacent outdoor patios and a fire pit for a truly impressive reception. For meetings, the ballroom holds a large 12’x9’ drop down screen, 4000 lumen HD 1080p ceiling projector and surround sound for a complete conference experience.

THE ROTUNDA — Elevate your next occasion in this secluded space off the main dining room. The Rotunda seats up to 40 guests as it offers floor to ceiling windows with a 300 degree view of the Rocky Mountains and surrounding Golf Course.

<table>
<thead>
<tr>
<th>Room Name</th>
<th>Sq. Ft.</th>
<th>Banquet</th>
<th>Reception</th>
<th>Classroom</th>
<th>Theater</th>
<th>U-Shape</th>
<th>Conference</th>
</tr>
</thead>
<tbody>
<tr>
<td>Thomas Blake Ballroom</td>
<td>2,079</td>
<td>140</td>
<td>250</td>
<td>60</td>
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<td>48</td>
<td>30</td>
</tr>
<tr>
<td>Rotunda</td>
<td>600</td>
<td>40</td>
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<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
</tr>
<tr>
<td>Sienna</td>
<td>408</td>
<td>12</td>
<td>12</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>12</td>
</tr>
<tr>
<td>Venezia</td>
<td>297</td>
<td>10</td>
<td>10</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>10</td>
</tr>
<tr>
<td>Portofino</td>
<td>297</td>
<td>10</td>
<td>10</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>10</td>
</tr>
</tbody>
</table>
THE LODGE

THE MILANO AND TURIN –
Two distinct conference rooms with productivity in mind. Both Milano and Turin offer full conference room amenities and services between 12 and 50 guests. Each room comes standard with impressive views of The Clubhouse, a fireplace, outdoor covered patio and remote controlled blinds. Conference amenities include a large 12’x9’ drop down screen, 4000 lumen HD 1080p ceiling projector, surround sound, whiteboard / flipchart, ergonomic chairs and power-enabled desks.

VERONA – An intimate board room setting for 16 with ergonomic chairs and power-enabled desks. This boardroom flaunts an 84” HD 1080p TV/monitor, a Bluetooth sound bar and full conference room amenities / services for executive meetings with no parallel.

<table>
<thead>
<tr>
<th>Room Name</th>
<th>Sq. Ft.</th>
<th>Banquet</th>
<th>Reception</th>
<th>Classroom</th>
<th>Theater</th>
<th>U-Shape</th>
<th>Conference</th>
</tr>
</thead>
<tbody>
<tr>
<td>Milano</td>
<td>1,520</td>
<td>-</td>
<td>-</td>
<td>50</td>
<td>90</td>
<td>28</td>
<td>20</td>
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<tr>
<td>Turin</td>
<td>1,520</td>
<td>-</td>
<td>-</td>
<td>50</td>
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<tr>
<td>Verona</td>
<td>704</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>16</td>
</tr>
</tbody>
</table>
CONTRACT TERMS, CONDITIONS AND POLICIES

To further assist you in the planning of your event we have outlined some general information. Please let us know if you have any special requests and we will be happy to accommodate your every need.

- Our Catering Department will be delighted to assist you with flowers, entertainment, decorating, and audio visual, etc., however, a surcharge of 20% will be added if our office assumes the responsibility of contracting out to third party vendors.

- The Club reserves the right to schedule set-up times for events taking place the following day as needed, space is contracted only for the times listed on the Banquet Event Order.

- The Club reserves the right to move an event to another room other than those appearing on the Banquet Event Order, should there be a significant increase or decrease in the number of guests. If a change from the original room set-up is requested on the day of the function, a minimum $100.00 labor charge will be added to the final bill. Function guests will be admitted to the banquet room and expected to depart at the times stated on the Banquet Event Order. Events will conclude no later than midnight.

Food & Beverage Conditions: Buffet menus for all events less than the stated minimum will be assessed a surcharge of $4.00 per person. Buffet pricing is based on a maximum of 2 hours per event.

- All plated banquet menus, which have a choice of 2 entrees (plus 1 salad choice and 1 dessert choice), will be charged at the highest entrée price. The Client is responsible for providing the Club with the means to determine the entrée choice for each guest (i.e. place cards), along with the entrée breakdown upon final guarantee (3) three business days prior to the event. If the guaranteed number is not provided to the club (3) three business days prior to the event, the group will be confirmed at the original contracted number.

- All food and beverage must be consumed on the premises and purchased solely through The Club at Flying Horse, excluding specialty cakes. Please note there is a $2.50 per person wedding cake service fee and $1.50 per person birthday/event cake service fee applied.

- In accordance with El Paso County food and beverage regulations, no left over food may be removed from the property under any circumstances.

- Special dietary requirements are available upon request, i.e., gluten-free, vegan, vegetarian, etc. and must be turned in with the guaranteed count (3) three business days prior to the event.

- All food and beverage arrangements are subject to a taxable service charge of 23% and the applicable sales tax of 8.25%. These, along with menu prices are subject to change.

- A minimum attendance guarantee is required three (3) business days in advance of your event. This minimum guarantee is not subject to reduction, but may be increased. All charges will be based upon the guarantee or the actual number of attendees served, whichever is greater.

Outside Vendors: Floral arrangements and centerpieces may be brought in from an outside vendor. However, a cleaning fee of $150.00 will apply if confetti, glitter, or any type of hard to remove substance is used for decorating.

- If holding your wedding ceremony at the Club, a day-of wedding coordinator and professional licensed vendors are required. All vendors will be required to show proof of liability insurance upon request.

Alcohol Policy: The Club at Flying Horse is a licensee and is the only authority licensed to sell and / or serve liquor for consumption on the premises. Therefore, no alcohol can be brought onto the licensed property. The Club reserves the right to discontinue any and all service in the event of blatant or willful disregard for the law on the part of the event sponsor or guests in attendance. Bartender Fee of $100.00 /per bartender will apply for Cash Bars.

Setup of Meeting/Event Space: Room rental charges are additional, and include tables, chairs, house linens and valet service. Additional rentals [i.e. staging, dance floor, audio visual, etc.] are extra charges.

- Seating is arranged in round tables of 8 or 10 for all meal functions, depending on the banquet room booked for the event. Other seating arrangements are available where equipment and space permit.

Client Signature___________________________________Date___________________
- All signs, displays, and decorations are subject to the approval of The Club at Flying Horse and the Colorado Springs Fire Department. All signs must be printed in a professional manner (NO HANDWRITTEN SIGNS PERMITTED). The Club at Flying Horse will not permit the affixing of anything to the walls, floors, or ceilings with nails, staples, adhesives, or any other substance without specific permission and supervision from Club Management. Any costs to repair or clean Club property as a result of self-installation will be added to the final bill. All banners must be hung by the Club Engineering Department.

**Billing:** The initial deposit, once received, will secure your reservation for the event. All deposits are nonrefundable and will be applied toward the balance due. Payment is due within ten (10) days of receiving the final invoice. Past due balances will be assessed an interest charge of 1.5%/month. For weddings, three separate 25% deposits based on estimated revenue will be due prior to the event date. Please see Catering Manager for deposit schedule.

**Cell Phones/Drones:** The Club asks that as a courtesy to others, phones should be on silent or vibrate in the dining areas. Should you need to use your phone, please remove yourself from the dining area so as not to disturb other guests. Calls should be short in duration and in a quiet voice. Drone usage in and around The Club at Flying Horse will be determined on a case-by-case basis with adherence of FAA regulations.

**Responsibilities:**
All special events may be held by a Member or Non-Member. The sponsoring client shall be responsible for the conduct of all persons attending the function. If there is any damage to The Club property, the client assumes liability for all charges. Dress code must follow those listed in The Club bylaws.

**Guarantees:**
The final guarantee is required three (3) business days in advance of the event, including the count of guest entrée choices where applicable. All charges will be based on (a) the final guarantee, or (b) the actual number of persons attending, whichever is greater. Guarantees are not subject to reduction. Groups may not reduce their count by more than 20% of the estimated number of guests listed on their contract.

**Food and Beverages Policy:**
The Club policy does not allow any food or beverages to be brought onto or removed from the premises or grounds, excluding specialty cakes. No alcoholic beverages shall be served to or consumed by any person less than 21 years of age. Smoking is not permitted except in outdoor areas designated by The Club. Due to fluctuation of food costs, all quoted prices are subject to change without notice until the event contract is signed and deposit has been paid.

**Deposits and Final Payment:**
A 25% non-refundable deposit of the estimated amount is due upon signing your event contract. A final invoice will be sent within seven days after the event. A credit card is required to be kept on file upon client’s approval of invoice. The Club requires all invoices be paid in full within ten (10) days after event date. A 1.5% interest rate may apply to balances not paid within 10 days. For weddings, three separate 25% deposits based on estimated revenue will be due prior to the event date. Please see Catering Manager for deposit schedule.

**Cancellation Policy:**
While it is difficult to calculate the damages to Flying Horse Club if the event is cancelled, it is agreed that the following percentages represent the agreed sum that the Club will receive as liquidated damages. Functions which are cancelled after the execution of a signed contract will be subject to the following percentages of the total estimated contract value.

<table>
<thead>
<tr>
<th>Time Frame</th>
<th>Percentage</th>
</tr>
</thead>
<tbody>
<tr>
<td>Up to 180 days</td>
<td>25%</td>
</tr>
<tr>
<td>120 days</td>
<td>50%</td>
</tr>
<tr>
<td>90 days</td>
<td>75%</td>
</tr>
<tr>
<td>30 days</td>
<td>100%</td>
</tr>
</tbody>
</table>

**Force Majeure:**
The performance of this Agreement is subject to acts of God, government authority, disaster, war, acts of terrorism, or other cause beyond the parties’ control, which make it inadvisable, commercially impracticable, illegal or impossible to perform as originally contracted under this Agreement. It is provided that this Agreement may be terminated for any one or more of such reasons by written notice from one party to the other without liability.

Client Signature___________________________________Date__________________
PROPERTY MAP

THE CATERING TEAM

DIANE BICE
Special Events Director
Direct: (719) 487-2624
dbice@flyinghorseclub.com

STACY HOLIEN
Conference Manager
Direct: (719) 487-2678
sholien@flyinghorseclub.com

STACY GWINN
Event Meeting Manager
Direct: (719) 487-2641
sgwinn@flyinghorseclub.com
# TABLE OF CONTENTS

<table>
<thead>
<tr>
<th>Venue Space &amp; Information</th>
<th>2</th>
</tr>
</thead>
<tbody>
<tr>
<td>Contract Terms, Conditions &amp; Policies</td>
<td>4</td>
</tr>
<tr>
<td>Contact Information &amp; Property Map</td>
<td>6</td>
</tr>
<tr>
<td>Breakfast Menus</td>
<td>8</td>
</tr>
<tr>
<td>À la Carte Selections</td>
<td>11</td>
</tr>
<tr>
<td>Boxed Meals</td>
<td>12</td>
</tr>
<tr>
<td>Lunch Menus</td>
<td>13</td>
</tr>
<tr>
<td>Specialty Platters &amp; Hors d’Oeuvres</td>
<td>16</td>
</tr>
<tr>
<td>Dinner Menus</td>
<td>18</td>
</tr>
<tr>
<td>Individual Sized Desserts</td>
<td>21</td>
</tr>
<tr>
<td>Bar Packages / Hosted &amp; Cash Bars</td>
<td>22</td>
</tr>
</tbody>
</table>
TACK ROOM CONTINENTAL BREAKFAST

Buffet pricing is based on a maximum of 2 hours
For all events less than the stated minimum, a $4.00 per person surcharge will apply
[Gluten-free breads are available upon request]
[10 person minimum]

SEASONAL SELECTION OF FRUITS & BERRIES (GF)

INDIVIDUAL ASSORTED YOGURT

ORGANIC GRANOLA

HOUSE BAKED BREAKFAST BREADS & MUFFINS
Sweet Butter, Preserves, and Marmalade

Freshly Brewed Coffee, Decaffeinated Coffee,
Herbal Teas and Assorted Chilled Juices

$24++ Per Person

OTHER OPTIONS AVAILABLE:
Add Breakfast Burrito with Scrambled Eggs, Cheddar Cheese,
Bacon and Green Chilies for $10++ per person
FLYING HORSE BREAKFAST BUFFET

Buffet pricing is based on a maximum of 2 hours
For all events less than the stated minimum, $4.00 per person surcharge will apply
[Gluten-Free breads are available upon request]
[25 person minimum]

HOUSE BAKED BANANA NUT BREAD
& BLUEBERRY MUFFINS
Sweet Cream Butter, Preserves, and Marmalade

SEASONAL SELECTION OF FRUITS & BERRIES (GF)

SCALLION SCRAMBLED EGGS (GF)

APPLEWOOD SMOKED BACON (GF)

COUNTRY STYLE SKILLET POTATOES (GF)

ORGANIC GRANOLA WITH DRIED FRUITS
& Colorado Honey Infused Yogurt (GF)

Assorted Chilled Juices, Freshly Brewed Coffee,
Decaffeinated Coffee and Herbal Teas

$36++ Per Person

ADD-ON: Omelet Station for $10++ per person + $100 Chef Attendant Fee

OTHER OPTIONS AVAILABLE: Southern Grits, Buttermilk Biscuits & Sausage Gravy,
Egg White Frittata with Spinach and Goat Cheese, Quiche Lorraine, Homemade Oatmeal
(upcharge minimum of $4.00 per person; see your catering manager for details)
THE CLUBHOUSE BRUNCH BUFFET

Buffet pricing is based on a maximum of 2 hours
For all events less than the stated minimum, a $4.00 per person surcharge will apply
[Gluten-Free breads available upon request]
[40 person minimum]

SEASONAL SELECTION OF FRUITS & BERRIES (GF)

FARMHOUSE SALAD
Fresh Spinach, Goat Cheese, Raspberry Chipotle Vinaigrette (GF)

HOUSE BAKED BANANA NUT BREAD & BLUEBERRY MUFFINS
Sweet Cream Butter, Preserves, and Marmalade

 SOURDOUGH CINNAMON FRENCH TOAST
Vermont Maple Syrup

APPLEWOOD SMOKED BACON (GF)

SCALLION SCRAMBLED EGGS (GF)

THYME ROASTED CHICKEN BREAST, MUSHROOM ARTICHOKE JUS (GF)

SPINACH CANNELLONI
With Sautéed Garlic Shrimp

ROASTED AND SLICED SWEET POTATOES, GARAM MASALA BUTTER (GF)

SPICY GREEN BEANS AND GRAPE TOMATOES (GF)

SELECTION OF SEASONALLY INSPIRED CONFECTIONS

Assorted Chilled Juices, Freshly Brewed Coffee,
Decaffeinated Coffee, Herbal Teas, and Iced Tea

$46++ Per Person

ADD-ON: Chef Carved Prime Rib ($12++ per person + $100 Chef Attendant Fee)
# À LA CARTE SELECTIONS

## BEVERAGE MENU:

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas</td>
<td>$48++ per gallon</td>
</tr>
<tr>
<td>Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas</td>
<td>$22++ per carafe</td>
</tr>
<tr>
<td>Hot Chocolate / Hot Cider</td>
<td>$46++ per gallon</td>
</tr>
<tr>
<td>Fresh Juice (Orange or Apple)</td>
<td>$24++ per pitcher</td>
</tr>
<tr>
<td>Fruit Punch / Sparkling Raspberry Lemonade</td>
<td>$46++ per gallon</td>
</tr>
<tr>
<td>Fruit Punch</td>
<td>$22++ per pitcher</td>
</tr>
<tr>
<td>Lemonade</td>
<td>$46++ per gallon</td>
</tr>
<tr>
<td>Lemonade</td>
<td>$22++ per pitcher</td>
</tr>
<tr>
<td>Iced Tea</td>
<td>$46++ per gallon</td>
</tr>
<tr>
<td>Iced Tea</td>
<td>$22++ per pitcher</td>
</tr>
<tr>
<td>Assorted Soft Drinks</td>
<td>$22++ per pitcher</td>
</tr>
<tr>
<td>Assorted Bottled Soft Drinks (12oz)</td>
<td>$3.5++ each</td>
</tr>
<tr>
<td>Assorted Bottled Juices, Vegetable</td>
<td>$4++ each</td>
</tr>
<tr>
<td>Powerade, Sports Drinks</td>
<td>$5++ each</td>
</tr>
<tr>
<td>Bottled Water</td>
<td>$4++ each</td>
</tr>
</tbody>
</table>

## FOOD MENU:

<table>
<thead>
<tr>
<th>Food-item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Themed Break (ask your catering manager for more information!)</td>
<td>$20++ per person</td>
</tr>
<tr>
<td>Fruit &amp; Berry, Greek Yogurt (GF)</td>
<td>$4++ each</td>
</tr>
<tr>
<td>Granola / Nutrition Bars</td>
<td>$4++ each</td>
</tr>
<tr>
<td>Kind Bars / Power Bars</td>
<td>$4++ each</td>
</tr>
<tr>
<td>Assorted Pastries, Muffins &amp; Mini Croissants</td>
<td>$42++ per dozen</td>
</tr>
<tr>
<td>Bagels w/ Cream Cheese, Peanut Butter, Butter</td>
<td>$46++ per dozen</td>
</tr>
<tr>
<td>Whole Fresh Fruit (GF)</td>
<td>$3++ per piece</td>
</tr>
<tr>
<td>Breakfast Burritos [1 dozen minimum]</td>
<td>$12++ each</td>
</tr>
<tr>
<td>Assorted Candy Bars</td>
<td>$3++ each</td>
</tr>
<tr>
<td>Assorted Cookies, Brownies &amp; Dessert Bars</td>
<td>$42++ per dozen</td>
</tr>
</tbody>
</table>
BREACKFAST & LUNCH BOXES

[Gluten-Free Breads available upon request]
[20 person minimum, per variety]

BREAKFAST BOX

COLORADO BREAKFAST:
House Baked Blueberry Muffin, Hard Boiled Egg,
with Whole Fruit, Yogurt and Bottled Fruit Juice
$16++ Per Person

LUNCH BOXES
Each box includes: Fresh Whole Fruit, Nature Valley Bar, Boulder Chips,
Fresh Homemade Cookie, Assorted Condiments, Bottled Water

ITALIA SUB:
Sliced Ham, Turkey, Salami, Pepperoncini and
Provolone Cheese with Herb Vinaigrette on Classic Sub Roll
$24++ per person

THE PEAK:
Roast Turkey, Swiss, Red Pepper Marmalade on Multigrain Kaiser Roll
$24++ per person

STEAKHOUSE CUT:
Peppered Sirloin, Pickled Red Onion with Dijon Dressing on Classic Sub Roll
$24++ per person

MEDITERRANEAN SALAD:
Quinoa, Cucumber, Pepperoncini, Tomato, Feta Cheese,
Kalamata Olives with Leaf Lettuce in a Lemon Oregano Olive Oil (GF/V)
$24++ per person
PLATED LUNCHES

SOUP OR SALAD
Please select ONE of the following:

- **ORCHARD SALAD**
  Mixed Greens, Autumn Poached Pear, Gorgonzola, Pecans, Apple Chive Vinaigrette

- **TRADITIONAL CAESAR**
  Romaine Hearts, Parmigiano-Reggiano (GF) and Herbed Croutons

- **FLYING HORSE SIGNATURE**
  Mixed Greens, Tomatoes, Spiced Pine Nuts, Goat Cheese, Creamy Balsamic Dressing (GF)

- **CREAMY TOMATO SOUP**
  Pesto Croutons

- **COCONUT SWEET POTATO BISQUE (GF/DF)**

ENTRÉES
Please select ONE or TWO of the following entrées:
[highest entrée price prevails if two entrees are selected]

<table>
<thead>
<tr>
<th>GRILLED WESTERN SALMON (GF)</th>
<th>ARGENTINIAN BEEF SKEWERS (GF)</th>
<th>ROASTED ROSEMARY CHICKEN BREAST (GF)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Comino Cracked Pepper, Pecan Rice, Tomatillo and Green Chili Sauce</td>
<td>Tenderloin Tips, Seared Cherry Tomatoes, Mashed Colorado Golds, Chimichurri Sauce (GF)</td>
<td>Parmesan Asparagus Risotto, Sweet Red Pepper Butter</td>
</tr>
<tr>
<td>$42 ++</td>
<td>$44 ++</td>
<td>$41 ++</td>
</tr>
</tbody>
</table>

- **CHICKEN SPINACH SCALLOPINI**
  Tender Breaded Chicken, Wilted Spinach, Lemon Caper Cream
  $42 ++

- **RUBY RED TROUT (GF)**
  Lentil Summer Squash Hash, Warm Balsamic Vinaigrette (GF)
  $38 ++

IN ADDITION
Assorted Freshly Baked Rolls and Butter • Coffee • Decaffeinated Coffee • Herbal Teas and Iced Tea

DESSERTS
Please select ONE of the following:

- **MINT CHOCOLATE MOUSSE**
  Oreos, Vanilla Cream

- **NEW YORK STYLE CHEESECAKE**
  Macerated Berries and Mint

- **SALTED CARAMEL CRUNCH CAKE**
  Toffee and Chocolate Covered Pretzels

- **FLOURLESS CHOCOLATE CAKE (GF)**
  Cinnamon Whip and Berries

- **RASPBERRY LEMONCELLO**
  English Cream and Pistachios

- **CLEMENTINE CREAMSICLE TRIFLE**
  Vanilla Sponge Cake, Raspberry Sauce
  (Gluten Free Option Available)
DELI LUNCH BUFFET

Buffet pricing is based on a maximum of 2 hours
For all events less than the stated minimum, a $4.00 per person surcharge will apply
[Gluten-Free breads available upon request]
[25 person minimum]

SALADS & SIDES
New Potato Salad (GF)
Chef’s Home-style Soup of the Day
Tomato Basil Pasta Salad
Picnic Style Cole Slaw (GF)
Assorted Boulder Chips

ENTRÉES
Slow Roasted Sirloin, Smoked Turkey Breast, Italian Salami Cheddar, Swiss and Pepper Jack Cheeses (GF)
Sliced Tomato, Leaf Lettuce, Sweet Red Onions, Black Olives, Kosher Dill Pickles, Hard Cooked Eggs, Pepperoncini, Assorted Condiments (GF)
Assorted Sliced Breads and Rolls

DESSERTS
Southern Pecan Squares, Lemon Bars & Fudge Brownies

BEVERAGES
Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas and Iced Tea

$40++ Per Person
TUSCAN LUNCH BUFFET

Buffet pricing is based on a maximum of 2 hours
For all events less than the stated minimum, a $4.00 per person surcharge will apply
[Gluten-Free breads available upon request]
[25 person minimum]

SALADS & SIDES
Quinoa Tabbouleh Salad (GF)

Farmhouse Greens, Shaved Parmesan Cheese, Balsamic Vinaigrette (GF)

Sliced Prosciutto, Sliced Melon Drizzled in Honey (GF)

Marinated Antipasto
Mushrooms, Artichokes, Asparagus, Olives, Red Pepper (GF)

Assorted Freshly Baked Rolls and Butter

ENTRÉES
Roasted Chicken Cannelloni, Marinara Sauce

Margherita Flatbread,
Cluster Plum Tomatoes, Fresh Mozzarella,
Herb Focaccia with Extra Virgin Olive Oil, Basil Pesto

Bisteca Catalan— Tender Sirloin Steaks with Sherry Jus,
Grilled Onions, Capers (GF)

DESSERTS
Cannoli, Mini Blueberry Tarts

BEVERAGES
Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas and Iced Tea

$48++ Per Person
SPECIALTY HORS D’ŒUVRE PLATTERS

~A perfect compliment to our individual Hors d’Oeuvres ~

[Small platter serves 15 - 20 people]
[Large platter serves 40 - 50 people]

CHARCUTERIE PLATTER
Salami, Prosciutto, Spicy Capicola, Provolone, Assorted Olives, Cherry Peppers and Lahvosh
Small $145++ | Large $285++

CLASSIC VEGETABLE CRUDITÉ
Celery, Carrot Sticks, Assorted Olives, Cucumbers, Red Bell Peppers, Tomatoes, Cornichon, Pepperoncini, Accompanied by Traditional Hummus (GF/V)
Small $90++ | Large $175++

DISPLAY OF FRESH FRUIT
Seasonal Fresh Fruits, Accompanied by Colorado Honey Yogurt Dip (GF/V)
Small $125++ | Large $245++

NORTH ATLANTIC SMOKED SALMON
Accompanied by Capers, Red Onion, Chive Cream Cheese, Chopped Egg, Lahvosh
Small $165++ | Large $330++

INTERNATIONAL CHEESE DISPLAY
Aged Sharp Cheddar, French Brie, Bleu Cheese, Swiss, Pepper Jack
Accompanied by Assorted Gourmet Crackers and Lahvosh, Vine Fruits
(Gluten-Free crackers available upon request)
Small $150++ | Large $295++

DELI PLATTER
Sliced Black Forest Ham, Smoked Turkey Breast, Roast Beef, Cheddar, Swiss, Pepper Jack Cheeses, Tomatoes, Lettuce, Kosher Dill Pickles, Pepperoncini, Silver Dollar Rolls and Assorted Condiments
Small $175++ | Large $345++
HORS D’ŒUVRE SELECTIONS

◊ Indicates items which can be passed butler style
[25 piece minimum per variety]

CHILLED HORS D’ŒUVRES

PEPPERED TUNA POKE
Crisp Wonton Chip, Ginger Lime Ponzu
$4.50++ Per Piece ◊

HONEY BOURBON APRICOT & GOAT CHEESE (GF/V)
$4++ Per Piece ◊

INDIVIDUAL JUMBO SHRIMP COCKTAIL
Cocktail Sauce, Lemon
$5++ Per Piece

HOMBOLT FOG & FIG IN PHYLLO
Candied Pecans & Chives
$4.50++ Per Piece ◊

COFFEE CRUSTED BEEF TENDERLOIN
Blackberry Jam, Crostini, Horseradish Aioli
$5++ Per Piece

MANGO BASIL CRAB COCKTAIL
Mango Puree
$5++ Per Piece ◊

TOMATO MOZZARELLA SKEWER “CAPRESE” (GF)
With Balsamic Drizzle
$4++ Per Piece ◊

CRANBERRY CHICKEN SALAD
Tartlet Shell
$4++ Per Piece ◊

HOT HORS D’ŒUVRES

BEEF WELLINGTON
$5++ Per Piece

CHICKEN SATAY
Coconut Curry Glaze
$4.50++ Per Piece ◊

PESTO & PARMESAN FILLED ARTICHOKE HEARTS (V)
$4.50++ Per Piece ◊

ARANCINI
Crispy Lemon Parmesan Risotto, Red Pepper Coulis, Fresh Herb Oil
$4.50++ Per Piece ◊

CRAB FRITTERS, Avocado Cream
$5++ Per Piece

SHRIMP & ANDOUILLE BANDERILLAS
$4.5++ Per Piece ◊

MUSTARD GLAZED MEATBALLS
Scallions
$4++ Per Piece

SOUTHWESTERN SMOKED CHICKEN EGGROLLS
Cilantro Crème Fraîche
$4++ Per Piece ◊
## PLATED DINNERS

## SOUP OR SALADS
Please select ONE of the following:

<table>
<thead>
<tr>
<th>ORCHARD SALAD</th>
<th>TRADITIONAL CAESAR</th>
<th>FLYING HORSE SIGNATURE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mixed Greens, Autumn Poached Pear, Gorgonzola, Pecans, Apple Chive Vinaigrette</td>
<td>Romaine Hearts, Parmigiano-Reggiano (GF) and Herbed Croutons</td>
<td>Mixed Greens, Tomatoes, Spiced Pine Nuts, Goat Cheese, Creamy Balsamic Dressing (GF)</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>SHRIMP &amp; CORN CHOWDER</th>
<th>ZUCCHINI &amp; GREEN CHILE BISQUE</th>
</tr>
</thead>
</table>

## ENTRÉES
Please select ONE or TWO of the following entrées: [highest entrée price prevails if two entrées are selected]

<table>
<thead>
<tr>
<th>ALMOND CRUSTED GROUPER</th>
<th>PETITE FILET MIGNON + GARLIC SHRIMP (GF)</th>
<th>GRILLED NATURAL CHICKEN BREAST</th>
</tr>
</thead>
<tbody>
<tr>
<td>$48++</td>
<td>$68++</td>
<td>$44++</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>PETITE FILET + ATLANTIC SALMON FILLET</th>
<th>CHAR GRILLED FILET MIGNON (GF)</th>
<th>PETITE FILET + LEMON ROSEMARY CHICKEN BREAST</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lemon Risotto, Peppery Green Beans, Béarnaise Sauce</td>
<td>Parmesan Chive Mashed Potatoes, Asparagus, Cremini Mushrooms, Bordelaise Sauce</td>
<td>Mushroom Risotto, Asparagus, Marsala Wine Cream</td>
</tr>
<tr>
<td>$64++</td>
<td>$58++</td>
<td>$62++</td>
</tr>
</tbody>
</table>

## IN ADDITION
Assorted Freshly Baked Rolls and Butter ● Coffee ● Decaffeinated Coffee ● Soft Drinks ● Herbal Teas and Iced Tea

## DESSERTS
Please select ONE of the following:

<table>
<thead>
<tr>
<th>MINT CHOCOLATE MOUSSE</th>
<th>NEW YORK STYLE CHEESECAKE</th>
<th>SALTED CARAMEL CRUNCH CAKE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Oreos, Vanilla Cream</td>
<td>Macerated Berries and Mint</td>
<td>Toffee and Chocolate Covered Pretzels</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>FLOURLESS CHOCOLATE CAKE (GF)</th>
<th>RASPBERRY LEMONCELLO</th>
<th>CLEMENTINE CREAMSICLE TRIFFLE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cinnamon Whip and Berries</td>
<td>English Cream and Pistachios</td>
<td>Vanilla Sponge Cake, Raspberry Sauce (Gluten Free Option Available)</td>
</tr>
</tbody>
</table>
THE LUXE DINNER BUFFET

Buffet pricing is based on a maximum of 2 hours
For all events less than the stated minimum, $4.00 per person surcharge will apply
[40 person minimum]

SALADS & SIDES
Traditional Caesar
Romaine Hearts, Parmigiano-Reggiano (GF) and Herbed Croutons

Red & Gold Beet Salad,
Arugula, Goat Cheese, Candied Orange, Walnuts, Vanilla Balsamic Vinaigrette (GF)

Pan Roasted Red Bliss Potatoes & Crimini Mushrooms (GF)

Garden Vegetable Medley (GF)

Assorted Freshly Baked Rolls and Butter

ENTRÉES
Roasted Fillet of Ruby Red Trout, Lemon Caper Butter Sauce

Natural Roasted Chicken Breast, Peppercorn Velvet Sauce

Thyme Roasted Pork Loin with Mushroom Ragu

DESSERTS
Mini Espresso Chocolate Mousse  |  Key Lime Tartlets  |  Southern Pecan Squares

Strawberry Shortcake, Fresh Strawberries & Whipped Cream

BEVERAGES
Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas,
Assorted Soft Drinks, and Iced Tea

$65++ Per Person
THE FLYING HORSE DINNER BUFFET

Buffet pricing is based on a maximum of 2 hours
For all events less than the stated minimum, $4.00 per person surcharge will apply
[40 person minimum]

SALADS & SIDES
Farmhouse Greens, Vine Ripened Tomatoes, Crumbled Goat Cheese, Raspberry Chipotle Vinaigrette (GF)
White Cheddar Potatoes Au Gratin
Chilled Asparagus in Lemon Vinaigrette (GF)
Roasted Garden Vegetables and Quinoa (GF)
Assorted Freshly Baked Rolls and Butter

ENTRÉES
Blackberry & Pinot Glazed Salmon, Chive Beurre Blanc
Lemon Rosemary Chicken Breast, Roasted Tomato Sauce (GF)
Chef Carved Peppered Roast Sirloin, Béarnaise Sauce (GF)

DESSERTS
Mini Espresso Chocolate Mousse  |  Key Lime Tartlets  |  Southern Pecan Squares
Strawberry Shortcake, Fresh Strawberries & Whipped Cream

BEVERAGES
Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas, Assorted Soft Drinks and Iced Tea

$75++ Per Person
+ $100 Chef-Attended Carving Station
Upgrade to Herb Roasted Beef Tenderloin $12++ Per Person
INDIVIDUAL SIZE DESSERTS
[25 piece minimum per variety]

ASSORTED TRUFFLES & PETIT FOURS

FRESH BERRIES IN AN ALMOND TART SHELL
Vanilla Mascarpone Cream

MINI ESPRESSO CHOCOLATE MOUSSE

KEY LIME TARTLETS

SOUTHERN PECAN SQUARES

STRAWBERRY SHORTCAKE
Fresh Strawberries & Whipped Cream

ALL INDIVIDUAL DESSERTS: $4.5++
**BANQUET BEVERAGE SERVICE**

Bartender Fee of $100.00 /per bartender will apply for Cash Bars *Please note: ATM Located at The Lodge*

<table>
<thead>
<tr>
<th>HOSTED BAR</th>
<th>CASH BAR</th>
</tr>
</thead>
<tbody>
<tr>
<td>(Based on consumption)</td>
<td>(Based on consumption)</td>
</tr>
<tr>
<td>(Prices do not include tax or gratuity)</td>
<td>(Prices are inclusive of tax &amp; gratuity)</td>
</tr>
<tr>
<td>Soft Beverages $3.50++</td>
<td>Soft Beverages $4.50</td>
</tr>
<tr>
<td>Domestic Beer $5++</td>
<td>Domestic Beer $6</td>
</tr>
<tr>
<td>Premium Beer $6++</td>
<td>Premium Beer $7</td>
</tr>
<tr>
<td>Super Premium Beer $7++</td>
<td>Super Premium Beer $8</td>
</tr>
<tr>
<td>House Wine by the Glass $8++</td>
<td>House Wine by the Glass $9</td>
</tr>
<tr>
<td>House Cocktails $8++</td>
<td>House Cocktails $9</td>
</tr>
<tr>
<td>Premium Cocktails $9++</td>
<td>Premium Cocktails $10</td>
</tr>
<tr>
<td>Super Premium Cocktails $11++</td>
<td>Super Premium Cocktails $12</td>
</tr>
</tbody>
</table>

**HOUSE COCKTAIL BRANDS:**
Snova Vodka | Miles' Gin | Bacardi Light Rum | Montezuma Tequila | Benchmark Bourbon | Highland Mist

**PREMIUM COCKTAIL BRANDS:**
Tito's Vodka | Tanqueray Gin | Captain Morgan Spiced Rum | Jose Cuervo Silver Tequila
Jack Daniels & Jim Beam Whiskeys | Dewars' Scotch

**SUPER PREMIUM COCKTAIL BRANDS:**
Grey Goose & Ketel One Vodkas | Bombay Sapphire | Appleton Estate Jamaican Rum
Patron Silver Tequila | Crown Royal & Knob Creek Whiskeys | Johnnie Walker Red Label Scotch

**HOUSE WINES:**
Canyon Road Chardonnay | Trinity Oak Cabernet Sauvignon | Milbrandt Riesling

**HOSTED BAR PACKAGES**

<table>
<thead>
<tr>
<th>HOSTED SOFT BAR</th>
<th>HOSTED HOUSE BAR</th>
<th>HOSTED PREMIUM BAR</th>
<th>HOSTED SUPER PREMIUM BAR</th>
</tr>
</thead>
<tbody>
<tr>
<td>$12.50++ Per Person for the First Hour</td>
<td>$14.50++ Per Person for the First Hour</td>
<td>$19.50++ Per Person for the First Hour</td>
<td>$24.50++ Per Person for the First Hour</td>
</tr>
<tr>
<td>$10.00++ Per Person / Per Hour Thereafter</td>
<td>$12.00++ Per Person / Per Hour Thereafter</td>
<td>$17.00++ Per Person / Per Hour Thereafter</td>
<td>$22.00++ Per Person / Per Hour Thereafter</td>
</tr>
</tbody>
</table>