



2024 FLYING HORSE **EVENTS**



Weddings | Corporate Meetings, Retreats & Team Building | Holiday Parties | Golf Tournaments & Clinics
Fundraisers | Family Celebrations & Activities | Bridal Showers | Spa Parties

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 with your health, well-being, and dietary needs in mind. Regardless of the event style, we impress the idea of luxury.

INSPIRE

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



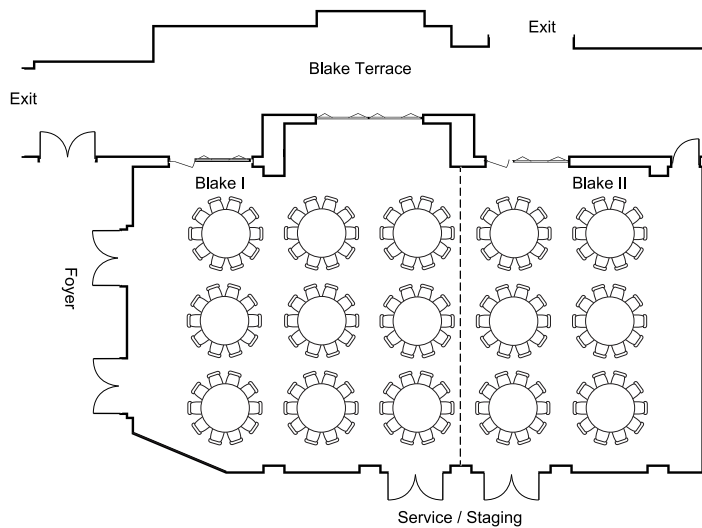
TABLE OF CONTENTS

Venue Space & Information	<u>4</u>
Contact Information & Property Map	<u>6</u>
Breakfast Menus	<u>7</u>
À La Carte Selections	<u>10</u>
Boxed Meals	<u>11</u>
Lunch Menus	<u>12</u>
Specialty Platters & Hors d'oeuvres	<u>16</u>
Dinner Menus	<u>18</u>
Individual Size Desserts	<u>27</u>
Contact Us	<u>28</u>
Contract Terms, Conditions & Policies	<u>29</u>

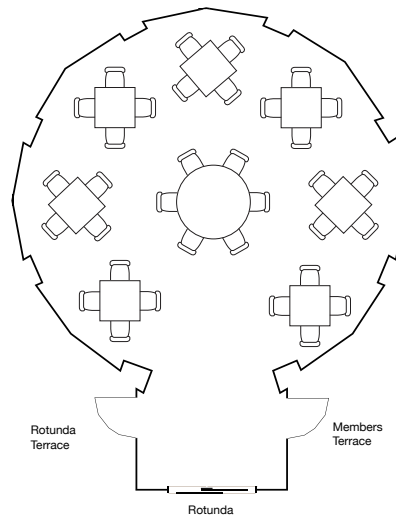
THE CLUBHOUSE VENUES

Room Name	Sq. Ft.	Banquet	Reception	Classroom	Theater	U-Shape	Conference	Crescents
Thomas Blake Ballroom	2,079	140	200	60	150	40	30	120
Rotunda	600	40	50	-	-	-	-	-
Sienna	408	12-18	12-18	-	-	-	12	-
Venezia	297	6-8	6-8	-	-	-	10	-
Portofino	297	10	8-10	-	-	-	8	-

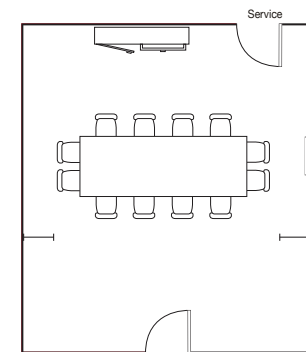
THOMAS BLAKE BALLROOM — With striking views of Pikes Peak, this ballroom fits up to 120 guests with a dance floor, or up to 140 for dinner seating. This room prides itself on two adjacent outdoor patios and a fire pit for a truly impressive reception. For meetings, the ballroom holds a large 12' x 9' 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.



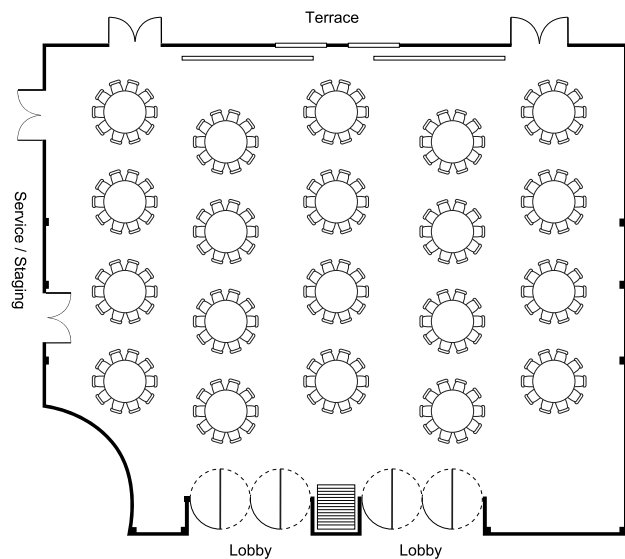
WINE CELLAR PRIVATE DINING ROOMS — Our Sienna, Venezia and Portofino private rooms offer seating for 6 to 12 with full conference room amenities and services. Each room boasts a 60" HD 1080p TV/monitor with onsite audio and visual assistance. These rooms can also be reserved for intimate dinners and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



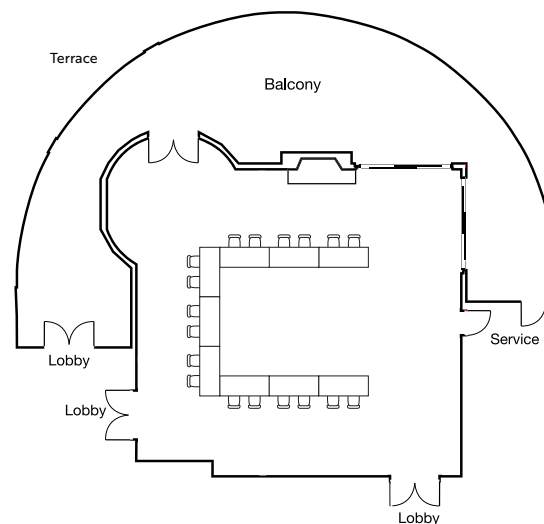
THE LODGE VENUES

Room Name	Sq. Ft.	Banquet	Reception	Classroom	Theater	U-Shape	Conference	Pods
Barolo	3,700	200	300	110	240	60	60	100
Milano	1,520	48	100	50	90	28	28	36
Turin	1,520	48	100	40	60	20	20	30
Verona	704	-	-	-	-	-	16	-

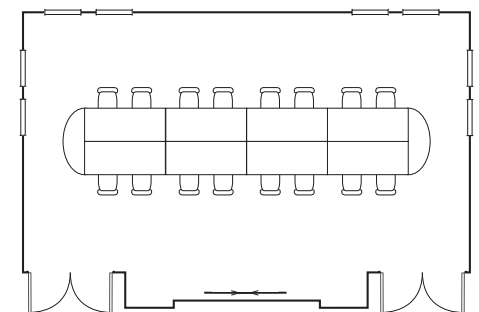
BAROLO — The Barolo is our premier meeting and event room offering high ceilings with two mounted projectors and drop-down screens. It is supported with built-in audio visual equipment to include components for hybrid events. Our meeting sets include Humanscale seating and conference tables with power and USB connections for each seat.



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' x 9' 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.



PROPERTY MAP

A. THE LODGE

- A1 EAST LODGE**
MEETING ROOMS
Barolo 1 & 11
GUEST ROOMS
141-151, 227-251, 327-351
FORTEZZA DINING ROOM
- A2 WEST LODGE**
MEETING ROOMS
Milano, Turin & Verona
GUEST ROOMS
101-125, 201-225
- V THE VILLAS**
V1: 301 - 303 | V2: 401 - 403
V3: 501 - 503 | V4: 601 - 603

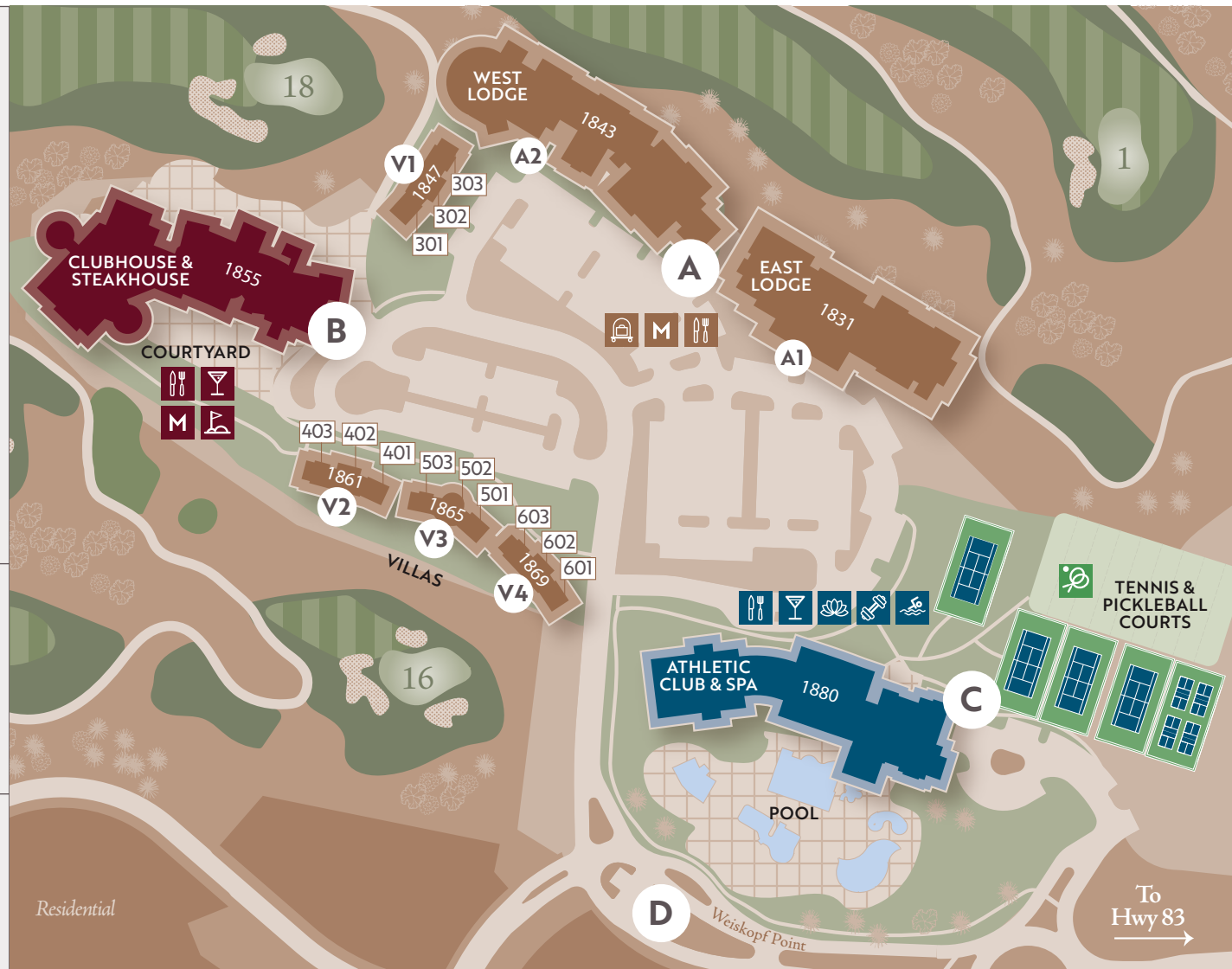
B. THE CLUBHOUSE

- MEETING ROOMS
Thomas Blake Ballroom, Sienna, Venezia & Portofino
- THE GOLF SHOP
- THE STEAKHOUSE

C. ATHLETIC CLUB

- AQUATIC CENTER
- SPA & FITNESS
- TENNIS & PICKLEBALL
- ATHLETIC CLUB GRILL
- KIDS' CABIN

D. GATEHOUSE



RESERVATIONS: 844-768-2684
 CONFERENCES & MEETINGS: 719-487-2662
 LODGEATFLYINGHORSE.COM
 1880 WEISKOPF POINT, COLORADO SPRINGS, CO 80921

Menu | FLYING HORSE CONTINENTAL BREAKFAST

Buffet pricing is based on a maximum of 2 hours

15 person minimum | For all events less than the stated minimum, a \$200 surcharge will apply

Menus are subject to change. Gluten-Free (GF) breads available upon request.

SEASONAL SELECTION OF FRUITS & BERRIES (GF/VEGAN)

VANILLA, SEASONAL FRUIT YOGURTS (GF/V)

HARD BOILED FARM FRESH EGGS (GF/DF/V)

ORGANIC GRANOLA (VEGAN)

SEASONAL FRESHLY BAKED BREADS & MUFFINS (V)

sweet cream butter, preserves, and jellies

\$30⁺⁺ Per Person

MENU INCLUDES: Assorted Fresh Juices, Flying Horse Organic Blend Coffee by Barista and Herbal Teas

ADD-ONS:

PETITE BREAKFAST BURRITO

scrambled farm fresh eggs, cheddar cheese, honey cured bacon and green chilies

\$6.25⁺⁺ per person

EUROPEAN TOAST BAR

mini bagels, multigrain and sourdough toast, Norwegian smoked salmon with appropriate accompaniments

\$15⁺⁺ per person



Menu | FLYING HORSE COUNTRY BREAKFAST BUFFET



Buffet pricing is based on a maximum of 2 hours

25 person minimum | For all events less than the stated minimum, a \$200 surcharge will apply

Menus are subject to change. Gluten-Free (GF) breads are available upon request

SEASONAL FRESHLY BAKED BREADS & MUFFINS ^(V)

sweet cream butter, preserves, and jellies

SEASONAL SELECTION OF FRUITS & BERRIES ^(GF/VEGAN)

SCRAMBLED FARM FRESH EGGS WITH SCALLIONS ^(GF/V)

APPLEWOOD SMOKED BACON ^(GF/DF)

BREAKFAST SAUSAGE LINKS ^(GF/DF)

FLYING HORSE SIGNATURE POTATOES ^(GF/VEGAN)

ORGANIC GRANOLA & VANILLA YOGURT ^(GF)

with dried fruits

\$46⁺⁺ Per Person

MENU INCLUDES: Assorted Fresh Juices, Flying Horse Organic Blend Coffee by Barista and Herbal Teas

ADD-ONS:

OMELET STATION

(egg substitute options available)

\$8⁺⁺ per person + \$175 Chef Attendant Fee

EUROPEAN TOAST BAR

mini bagels, multigrain and sourdough toast, Norwegian smoked salmon with appropriate accompaniments

\$15⁺⁺ per person

HOUSE-MADE BUTTERMILK BISCUITS & GRAVY

with country sausage gravy

\$6⁺⁺ per person

STEEL CUT OATS

\$6⁺⁺ per person

EGG WHITE FRITTATA

with spinach and gruyere

\$8⁺⁺ per person

Menu | FLYING HORSE BRUNCH BUFFET



Buffet pricing is based on a maximum of 2 hours

40 person minimum | For all events less than the stated minimum, a \$200 surcharge will apply

Menus are subject to change. Gluten-Free (GF) breads available upon request

**SEASONAL SELECTION OF FRUITS,
MELONS & BERRIES** ^(GF/VEGAN)

BELL PEPPER, SPINACH & CHEDDAR FRITTATA ^(GF/V)

BLUEBERRY PANCAKES ^(V)

APPLEWOOD SMOKED BACON ^(GF/DF)

HOUSE-MADE CINNAMON ROLLS ^(V)

GARDEN CHOPPED SALAD ^(GF/VEGAN)

*tossed garden greens with a variety of salad condiments
and assorted dressing*

CHICKEN NORMANDY

apple brandy cream sauce

LEMON PARMESAN ENCRUSTED SALMON FILLET

lemon rosemary velouté

SWEET POTATO HASH WITH TOASTED PECANS ^(GF)

CHEF'S SELECTION OF SEASONAL VEGETABLES ^(GF/VEGAN)

\$65++ Per Person

MENU INCLUDES: Assorted Fresh Juices, Flying Horse Organic Blend Coffee by Barista, and Herbal Teas

ADD-ONS:

CHEF CARVED PRIME RIB OF BEEF ^(GF)

with au jus and horseradish cream

\$18++ per person + \$175 Chef Attendant Fee

OMELET STATION

(egg substitute options available)

\$8++ per person + \$175 Chef Attendant Fee

BOTTOMLESS BUBBLY & MIMOSAS

\$17++ per person

EUROPEAN TOAST BAR

mini bagels, multigrain and sourdough toast, Norwegian smoked salmon with appropriate accompaniments

\$15++ per person

Menu | À LA CARTE SELECTIONS



BEVERAGE MENU

Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas	\$52 ⁺⁺ per gallon
Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas	\$26 ⁺⁺ per carafe
Hot Chocolate / Hot Cider	\$52 ⁺⁺ per gallon
Fresh Juice (<i>Orange or Apple</i>)	\$28 ⁺⁺ per pitcher
Fruit Punch / Sparkling Raspberry Lemonade	\$48 ⁺⁺ per gallon
Fruit Punch	\$26 ⁺⁺ per pitcher
Lemonade	\$48 ⁺⁺ per gallon
Lemonade	\$26 ⁺⁺ per pitcher
Iced Tea	\$48 ⁺⁺ per gallon
Iced Tea	\$26 ⁺⁺ per pitcher
Assorted Fresh Pressed Juice	\$6 ⁺⁺ each
Sports Drinks	\$5 ⁺⁺ each
Bottled Water	\$4 ⁺⁺ each



FOOD MENU

Assorted Yogurt ^(GF)	\$4 ⁺⁺ per person
Assorted Protein & Nutrition Bars	\$5 ⁺⁺ each
Assorted Pastries, Muffins & Mini Croissants	\$44 ⁺⁺ per dozen
Bagels w/ Cream Cheese, Peanut Butter, Butter	\$46 ⁺⁺ per dozen
Whole Fresh Fruit ^(GF)	\$3 ⁺⁺ per piece
Breakfast Burritos [1 dozen minimum]	\$12 ⁺⁺ each
Assorted Candy Bars	\$4 ⁺⁺ each
Assorted Cookies, Brownies & Dessert Bars	\$46 ⁺⁺ per dozen
Assorted Boulder Chips	\$3 ⁺⁺ per person
Individually Sealed Cups of Popcorn	\$5 ⁺⁺ each
Individual Ice Cream Bars	\$5 ⁺⁺ each

Menus are subject to change.

Menu | **BOXES: BREAKFAST & LUNCH**



10 person minimum
*Gluten-Free (GF) Breads or Hand-Pressed
Tortillas available upon request*

BREAKFAST BOX

COLORADO BREAKFAST

*breakfast pastry, hard boiled egg,
whole fresh fruit, yogurt and bottled fruit juice*

\$20⁺⁺ Per Person

ADD-ONS:

PETITE BREAKFAST BURRITO

*scrambled farm fresh eggs, cheddar cheese, honey cured bacon
and green chilies*

\$6.25⁺⁺ per person

COFFEE STATION

*Flying Horse organic blend coffee by Barista Espresso
and Herbal Teas*

\$5⁺⁺ per person

LUNCH BOXES

Each box includes: Fresh Whole Fruit, Pasta Salad,
Boulder Chips, Fresh Homemade Cookie, Assorted
Condiments, and Bottled Water

ITALIA SUB

*sliced black forest ham, genoa salami, pepperoni, provolone cheese,
pepperoncini with herb vinaigrette*

CLUBHOUSE CLUB

*roasted turkey breast, black forest ham, applewood smoked bacon,
red onion, swiss cheese and sundried tomato aioli*

STEAKHOUSE CUT

shaved tri-peppered ribeye, pickled red onion with gorgonzola aioli

THAI PEANUT WRAP

*roasted chicken, tossed in spicy thai peanut sauce, mixed greens,
shredded carrots, napa cabbage and thai herbs*

MEDITERRANEAN GREEK SALAD ^(GF/V)

*romaine lettuce, cucumber, feta cheese, vine-ripened tomatoes,
pepperoncini, kalamata olives with lemon oregano vinaigrette*

Add Grilled Chicken...\$2.00

\$30⁺⁺ Per Person

Menus are subject to change.

Menu | PLATED LUNCHES



SOUP or SALAD

Please select ONE of the following:

CHEF'S SELECTION OF GOURMET SOUP
(GF/DF AVAILABLE)

TRADITIONAL CAESAR
romaine hearts, parmigiano-reggiano and herbed croutons

FLYING HORSE SIGNATURE (GF/V)

mixed greens, candied cashews, shaved manchego cheese, marinated grape tomatoes, champagne vinaigrette

THAI SWEET CHILI (GF/VEGAN)

baby spinach, kale, brussels sprouts, carrot ribbons, sweet peppers, red cabbage, mandarin oranges, roasted chili cashews, thai peanut vinaigrette

ENTRÉES

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

MENU INCLUDES:

Assorted Freshly Baked Rolls and Sweet Cream Butter • Flying Horse Organic Blend Coffee by Barista • Herbal Teas • Iced Tea

LEMON PARMESAN ENCRUSTED ATLANTIC SALMON

served with herbed couscous, chive citrus coulis, seasonal vegetables

\$49⁺⁺

CITRUS GARLIC BREAST OF CHICKEN

whole grain mustard velouté, french onion dauphinoise potatoes and seasonal vegetables

\$50⁺⁺

BONELESS KOREAN BEEF SHORTRIBS

soy-ginger glaze, sticky rice with stir fried vegetables

\$54⁺⁺

CHICKEN BRUSCHETTA

breast of chicken, vine-ripened tomato, red onion, roasted garlic, fresh basil, parmigiano-reggiano, and balsamic drizzle accompanied by penne pasta with boursin cream, balsamic drizzle and seasonal vegetables

\$49⁺⁺

GRILLED ITALIAN PRAWN KABOBS (GF)

served over spaghetti squash, with oyster mushrooms, baby spinach and grape tomatoes

\$48⁺⁺

MALAI KOFTA (GF/V)

crispy potato paneer dumplings, served over jeera rice and malai gravy

\$40⁺⁺

DESSERTS

Please select ONE of the following:

CARROT CAKE (GF/VEGAN)

candied carrot curls

CRÈME BRÛLÉE CHEESECAKE

fresh berries

CHOCOLATE CARAMEL CAKE

chocolate and caramel drizzle

MOLTEN LAVA CAKE

fresh berries and mint

DEEP DISH APPLE PIE

cardamom chantilly cream

TIRAMISU PARFAIT

espresso mascarpone cream and crème de cacao laced ladyfingers

Menus are subject to change.

Menu | DELI LUNCH BUFFET



Buffet pricing is based on a maximum of 2 hours

25 person minimum | For all events less than the stated minimum, a \$200 surcharge will apply

Gluten-Free (GF) breads are available upon request

SALADS & SIDES

FRONT RANGE POTATO SALAD ^(GF/DF/V)

CHEF'S HOME-STYLE SOUP OF THE DAY

ANTIPASTI SALAD ^(GF)

APPLE BLEU CHEESE COLE SLAW

ASSORTED BOULDER CHIPS

ENTRÉES

MEATS & CHEESE ^(GF/DF)

*shaved peppered beef, roast turkey breast, genoa salami,
black forest ham, cheddar, swiss and pepper jack cheese*

TOPPINGS & CONDIMENTS ^(GF/V)

*sliced tomato, leaf lettuce, sweet red onions, kosher dill pickles,
pepperoncini, mayonnaise, whole grain and yellow mustard*

ASSORTED SLICED BREADS AND ROLLS

Gluten-Free (GF) Breads are available upon request

DESSERTS

**ARRAY OF FRESH HOMEMADE
COOKIES & BROWNIES**

BEVERAGES

*Flying Horse Organic Blend Coffee by Barista Espresso,
Herbal Teas, and Iced Tea*

\$48⁺⁺ Per Person

Menus are subject to change.

Menu | MEDITERRANEAN LUNCH BUFFET



Buffet pricing is based on a maximum of 2 hours

25 person minimum | For all events less than the stated minimum, a \$200 surcharge will apply

Gluten-Free (GF) breads are available upon request

SALADS & SIDES

QUINOA TABBOULEH SALAD ^(GF/VEGAN)

TRADITIONAL GREEK SALAD ^(GF)

romaine lettuce, cucumber, feta cheese, vine-ripened tomatoes, pepperoncini, kalamata olives with lemon oregano olive oil

SEASONAL HUMMUS WITH TOASTED PITA POINTS

ENTRÉES

LAMB AND BEEF GYRO

warm pita bread

CHICKEN SOUVLAKI SKEWERS ^(DF)

on a bed of couscous

SPINACH FETA SPANAKOPITA ^(V)

tzatziki and tahini sauces

DESSERTS

CLASSIC TIRAMISU

BEVERAGES

*Flying Horse Organic Blend Coffee by Barista,
Herbal Teas, and Iced Tea*

\$56⁺⁺ Per Person

Menus are subject to change.

Menu | AMERICANA LUNCH BUFFET



Buffet pricing is based on a maximum of 2 hours

25 person minimum | For all events less than the stated minimum, a \$200 surcharge will apply

Gluten-Free (GF) breads are available upon request

SOUP & SALAD

GARDEN CHOPPED SALAD (GF/VEGAN)

chopped iceberg lettuce, with a variety of salad condiments and assorted dressings

FRONT RANGE POTATO SALAD (GF/DE/V)

NEW ENGLAND CLAM CHOWDER

ASSORTED ROLLS & SWEET CREAM BUTTER

(GF bread available upon request)

ENTRÉES & SIDES

THREE CHEESE MACARONI & CHEESE (V)

CRISPY BOURBON APPLE BRUSSELS SPROUTS (VEGAN)

BUTTERMILK FRIED CHICKEN

MISSISSIPPI BEEF ROAST (GF)

DESSERTS

PEACH COBBLER

BEVERAGES

Flying Horse Organic Blend Coffee by Barista, Herbal Teas, and Iced Tea

\$54⁺⁺ Per Person

Menus are subject to change.

Menu | SPECIALTY HORS D'OEUVRES PLATTERS



A perfect compliment to our individual hors d'oeuvres

Small platter serves 15-20 people | Medium platter serves 30-50 people | Large platter serves 60-90 people

Gluten-Free (GF) breads are available upon request

CHARCUTERIE

chef's choice of locally sourced cured meats and cheeses, assorted olives, cherry peppers and lahvosh (GF crackers available upon request)

Small **\$225⁺⁺** | Medium **\$360⁺⁺** | Large **\$540⁺⁺**

UPGRADE:

Large Chef Attended Charcuterie & Fromage Board

\$1,000⁺⁺ per board

\$175 Chef Attendant Fee

GARDEN VEGETABLE CRUDITÉ ^(GF/V)

broccoli, carrots, cucumbers, snow peas, sweet peppers, pickled cauliflower; accompanied by seasonal hummus and tzatziki sauce

Small **\$140⁺⁺** | Medium **\$195⁺⁺** | Large **\$275⁺⁺**

DISPLAY OF FRESH FRUIT ^(GF/V)

array of fresh fruits, melons, berries and vine fruits; accompanied by yogurt dip

Small **\$175⁺⁺** | Medium **\$260⁺⁺** | Large **\$375⁺⁺**

NORTH ATLANTIC SMOKED SALMON

accompanied by capers, red onion, chive cream cheese, chopped egg, cucumber, bagel chips (GF crackers available upon request)

Small **\$225⁺⁺** | Medium **\$330⁺⁺** | Large **\$425⁺⁺**

ARTISANAL CHEESE DISPLAY

chef's selection of gourmet cheeses, candied walnuts, vine fruits, seasonal fruit spread and garnishes; accompanied by assorted gourmet crackers (GF crackers available upon request)

Small **\$235⁺⁺** | Medium **\$350⁺⁺** | Large **\$475⁺⁺**

ICED SHRIMP DISPLAY ^(GF)

jumbo shrimp, spicy cocktail sauce, lemons

\$48⁺⁺ per dozen

Menus are subject to change.

Menu | HORS D'OEUVRES SELECTIONS



◇ Indicates items which can be passed butler style
25 piece minimum per variety

CHILLED

AHI POKE

crisp wonton cup

\$6⁺⁺ Per Piece ◇

CHAMPAGNE MARINATED APRICOT ^(GF/V)

with apple brie filling

\$4.75⁺⁺ Per Piece ◇

SMOKED SALMON MOUSSE CANAPE ^(GF)

rye crostini

\$5.50⁺⁺ Per Piece ◇

FIG TAPENADE IN PHYLLO ^(V)

*with whipped citrus
chevre cheese*

\$5.25⁺⁺ Per Piece ◇

STEAK TARTARE ^(DF)

on salt and vinegar chip

\$5.75⁺⁺ Per Piece ◇

CUCUMBER CANAPE ^(V)

*sundried tomato cream cheese
and red radish*

\$4.75⁺⁺ Per Piece ◇

CAPRESE SKEWER FRESH MOZZARELLA ^(GF/V)

with balsamic drizzle

\$4.75⁺⁺ Per Piece ◇

CRANBERRY CHICKEN SALAD ^(DF)

tartlet shell

\$5.25⁺⁺ Per Piece ◇

CALIFORNIA ROLLS ^(GF) wasabi, soy sauce, pickled ginger

\$5.25⁺⁺ Per Piece

CLASSIC BRUSCHETTA ^(V)

*garlic and tomato confit
balsamic drizzle*

\$4.75⁺⁺ Per Piece ◇

SEASONAL CEVICHE SPOON ^(GF/DF)

\$6⁺⁺ Per Piece ◇

FRUIT BRUSCHETTA ^(V) creamed goat cheese topped with mint julep marinated fruit

\$5.25⁺⁺ Per Piece ◇

HOT

BEEF WELLINGTON

bordelaise

\$6.25⁺⁺ Per Piece

VIETNAMESE CHICKEN SKEWERS ^(GF/DF)

*sweet chili sauce, with cilantro
and peppers*

\$5.50⁺⁺ Per Piece

STUFFED CRIMINI MUSHROOM ^(GF/V)

spinach, artichoke, parmesan

\$5.50⁺⁺ Per Piece

ARANCINI ^(V)

*saffron risotto, roasted tomato
coulis, fried basil leaves*

\$5.50⁺⁺ Per Piece

ORANGE SESAME PORK BELLY BITES ^(DF)

*toasted sesame seeds
and scallions*

\$5.50⁺⁺ Per Piece

SPINACH & FETA SPANAKOPITA ^(V)

tzatziki sauce

\$4.75⁺⁺ Per Piece

CHICKEN CORDON BLEU

lemon velouté

\$5.25⁺⁺ Per Piece

SWEDISH MEATBALLS

brown gravy

\$4.75⁺⁺ Per Piece

SOUTHWESTERN CHICKEN EGGROLLS

cilantro crème fraiche

\$5.50⁺⁺ Per Piece

NEW ZEALAND LAMB LOLLIPOPS ^(GF/DF)

mint chimichurri

\$9.75⁺⁺ Per Piece

GRILLED ITALIAN SAUSAGE & SHRIMP SKEWER

basil pesto

\$5.50⁺⁺ Per Piece

CAJUN CRAB HUSH PUPPIES

traditional remoulade

\$10⁺⁺ Per Piece

Menus are subject to change.

Menu | PLATED DINNERS



SOUP or SALAD

Please select ONE of the following:

CHEF'S SELECTION OF GOURMET SOUP
(GF/DF AVAILABLE)

TRADITIONAL CAESAR
romaine hearts, parmigiano-reggiano and herbed croutons

FLYING HORSE SIGNATURE (GF/V)
mixed greens, candied cashews, shaved manchego cheese, marinated grape tomatoes, champagne vinaigrette

THAI SWEET CHILI (GF/VEGAN)
baby spinach, kale, brussels sprouts, carrot ribbons, sweet peppers, red cabbage, mandarin oranges, roasted chili cashews, thai peanut vinaigrette

ENTRÉES

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

MENU INCLUDES:
Seasonal Vegetable Medley • Assorted Freshly Baked Rolls and Sweet Cream Butter • Flying Horse Organic Blend Coffee by Barista • Herbal Teas • Iced Tea

GRILLED PACIFIC COD FILET
green chili polenta
\$57⁺⁺

BONELESS BRAISED SHORT RIBS (GF)
roasted cauliflower mash, wild mushroom hunter sauce
\$64⁺⁺

CHAR GRILLED FILET MIGNON
parmesan chive mashed potatoes, crispy onion haystack, bordelaise
\$74⁺⁺

PETITE FILET MIGNON + CITRUS GARLIC SHRIMP (GF)
sweet potato dauphinoise, bordelaise
\$80⁺⁺

PETITE FILET MIGNON + ATLANTIC SALMON FILET (GF)
herbed couscous, choron sauce
\$76⁺⁺

PETITE FILET MIGNON + CHICKEN PICCATA
tri-colored fingerling potatoes, lemon caper cream
\$76⁺⁺

CHICKEN CORDON BLEU
wild rice pilaf, stone ground velouté
\$60⁺⁺

APPLE BOURBON PORK CHOP
butternut farro risotto, apple bourbon chutney, brown butter
\$60⁺⁺

ROASTED PRIME RIB OF BEEF
french onion mashed potatoes, au jus and horseradish cream
\$74⁺⁺

DESSERTS

Please select ONE of the following:

CARROT CAKE (GF/VEGAN)
candied carrot curls

CRÈME BRÛLÉE CHEESECAKE
fresh berries

CHOCOLATE CARAMEL CAKE
chocolate and caramel drizzle

MOLTEN LAVA CAKE
fresh berries and mint

DEEP DISH APPLE PIE
cardamom chantilly cream

TIRAMISU PARFAIT
espresso mascarpone cream and crème de cacao laced ladyfingers

Menus are subject to change.

Menu | FRONT RANGE DINNER BUFFET



Buffet pricing is based on a maximum of 2 hours

40 person minimum | For all events less than the stated minimum, a \$200 surcharge will apply

Gluten-Free (GF) breads are available upon request

SALADS & SIDES

COLORADO CHOPPED SALAD ^(GF/V)

iceberg and romaine lettuce, green chilies, queso fresco, black beans, avocado, with chipotle peach vinaigrette

CUCUMBER & COMPRESSED MELON SALAD ^(GF/DF)

with spring mix, prosciutto, jalapeños, red radish and mint vinaigrette

MOROCCAN COUSCOUS WITH TOASTED PINE NUTS & GOLDEN RAISINS ^(V)

CHEF'S SELECTION OF FARM FRESH VEGETABLES ^(GF/V)

ASSORTED FRESHLY BAKED ROLLS AND BUTTER

(GF bread available upon request)

ENTRÉES

HONEY GINGER FILLET OF SALMON ^(GF)

toasted almonds

BEEF MOLE SHORT RIBS ^(GF/DF)

mole sauce

GARLIC BREAST OF CHICKEN ^(GF/DF)

wild mushroom medley

DESSERTS

BLACK FOREST CAKE

BLUEBERRY TARTS

BEVERAGES

Flying Horse Organic Blend Coffee by Barista, Herbal Teas, and Iced Tea

\$78⁺⁺ Per Person

Menus are subject to change.

Menu | FLYING HORSE SIGNATURE DINNER BUFFET



Buffet pricing is based on a maximum of 2 hours

40 person minimum | For all events less than the stated minimum, a \$200 surcharge will apply

Gluten-Free (GF) breads are available upon request

SALADS & SIDES

MARKET SALAD

mixed garden greens, baby spinach, pickled strawberries, manchego cheese, candied pecans, citrus white balsamic vinaigrette

CHIVE PARMESAN DUCHESS POTATOES

VARIETY OF SEASONAL FARM FRESH VEGETABLES

APRICOT & TOASTED ALMOND RICE PILAF ^(GF/DF)

ASSORTED FRESHLY BAKED ROLLS & BUTTER

(GF bread available upon request)

ENTRÉES

CITRUS HERB GRILLED SWORDFISH ^(GF/DF)

creole sauce

CHICKEN CHASSEUR

cremini mushrooms and roasted vine-ripened tomatoes

CHEF CARVED ROAST PRIME RIB OF BEEF ^(GF/DF)

creamy horseradish, au jus

DESSERTS

BERRY BURST CAKE

TRIPLE CHOCOLATE MOUSSE

BEVERAGES

Flying Horse Organic Blend Coffee by Barista, Herbal Teas, and Iced Tea

\$92⁺⁺ Per Person

PLUS: \$175 Chef-Attended Carving Station

OTHER OPTIONS AVAILABLE:

Upgrade to Herb Roasted Beef Tenderloin \$18⁺⁺⁺ Per Person

Menus are subject to change.

Menu | WRANGLER'S TABLE DINNER BUFFET



Buffet pricing is based on a maximum of 2 hours

40 person minimum | For all events less than the stated minimum, a \$200 surcharge will apply

Gluten-Free (GF) breads are available upon request

SALADS & SIDES

HARVEST FIG SALAD

mixed greens & arugula, figs, crispy prosciutto, toasted pine nuts, goat cheese, balsamic fig dressing

SUGAR PEA & BLUEBERRY SALAD

mixed greens & basil, sugar peas, pickled blueberries, shaved radish, roasted sunflower seeds, creamy peppercorn dressing

GARLIC HERB BOURSIN MASHED POTATOES

GRILLED CORN ON THE COB

ASSORTED FRESHLY BAKED ROLLS & BUTTER

(GF bread available upon request)

ENTRÉES

SMOKED BRISKET

with side of coleslaw, cornbread, & hickory smoked barbeque

CITRUS HERB GRILLED SALMON

with poblano pesto

FARM HOUSE CHICKEN POT PIE

DESSERTS

MIXED BERRY CHEESECAKE

APPLE CINNAMON BREAD PUDDING

BEVERAGES

Flying Horse Organic Blend Coffee by Barista, Herbal Teas, and Iced Tea

\$88⁺⁺ Per Person

Menus are subject to change.

Menu | SOUTHWEST COOKOUT DINNER BUFFET



OUTDOOR THEMED GROUP DINNER

Buffet pricing is based on a maximum of 2 hours

25 person minimum | For all events less than the stated minimum, a \$200 surcharge will apply

SALADS & SIDES

MACARONI SALAD

SOUTHWEST COLESLAW

COWBOY BEANS

CORN ON THE COBB

PARMESAN HERB POTATO WEDGES

JALAPEÑO CHEDDAR CORNBREAD MUFFINS

ENTRÉES

BBQ CHICKEN

BABY BACK RIBS

DESSERTS

BLUEBERRY COBBLER

vanilla sauce

BEVERAGES

*Flying Horse Organic Blend Coffee by Barista,
Herbal Teas, and Iced Tea*

\$88⁺⁺ Per Person

PLUS:

\$175 Chef-Attended Carving Station Per Chef/Per Hour

MENU ENHANCEMENTS:

COLORADO TROUT

\$9⁺⁺ per person

GRILLED SALMON FILLET

with lemon caper velouté

\$7⁺⁺ per person

BBQ SMOKED BEEF BRISKET

\$12⁺⁺ per person

COLORADO COWBOY RIBEYE

\$18⁺⁺ per person

Menus are subject to change.

Menu | SPANISH NIGHTS DINNER BUFFET



OUTDOOR THEMED GROUP DINNER

Buffet pricing is based on a maximum of 2 hours

40 person minimum | For all events less than the stated minimum, a \$200 surcharge will apply

APPETIZERS

EMPANADAS

romanesco dipping sauce

GOURMET OLIVE & CHEESE BAR

SALADS & SIDES

GARDEN GREEN SALAD

mixed baby greens, grape tomatoes, kalamata olives, red onions, fresh basil and toasted croutons, tossed in a creamy garlic dressing

TRADITIONAL GAZPACHO ^(GF/DF)

PISTO MANCHEGO ^(GF)

peppers, tomatoes, zucchini, eggplant

GRILLED BOCADILLO

imported mortadella, manchego cheese, arugula

ENTRÉES

PAELLE BOWL ACTION STATION ^(GF/DF)

shrimp, mussels, squid, spanish chorizo, chicken saffron tomato wine and bomba rice

CARVED MARINATED GRILLED STEAK ^(GF/DF)

DESSERTS

CHOCOLATE DIPPED CHURROS

BEVERAGES

Flying Horse Organic Blend Coffee by Barista, Herbal Teas, and Iced Tea

\$115⁺⁺ Per Person

PLUS:

\$175 Chef-Attended Carving Station Per Chef/Per Hour

BEVERAGE ENHANCEMENTS:

COCKTAIL STATION

sangria, redbujito

\$10⁺⁺ per cocktail

Menus are subject to change.

Menu | **ROCKY MOUNTAIN DINNER BUFFET**



OUTDOOR THEMED GROUP DINNER

Buffet pricing is based on a maximum of 2 hours

40 person minimum | For all events less than the stated minimum, a \$200 surcharge will apply

APPETIZERS

SMOKED TROUT DIP-PITA CHIPS

VEGETABLE CRUDITE ^(GF)

SALADS & SIDES

COLORADO COBB

salad greens, tomatoes, egg crumbles, bleu cheese, bacon bits, fried jalapeños, green chili vinaigrette

CHUCK WAGON POTATO SALAD

BEER BRUSSELS SPROUTS

bacon and onions

COLORADO SWEET CORN

ENTRÉES

GRILLED ACTION STATION

- **GRILLED BUFFALO TOP SIRLOIN** ^(GF)
- **WILD GAME SAUSAGES** ^(GF)
- **QUAIL** with herb sourdough stuffing

PUEBLO GREEN CHILI & CORNBREAD BAR

sweet cream butter, cheddar cheese, sour cream, chives

DESSERTS

S'MORES TART

marshmallow, dark chocolate ganache, graham cracker shell & applewood smoked bacon *(GF option available)*

BEVERAGES

Flying Horse Organic Blend Coffee by Barista, Herbal Teas, and Iced Tea

\$125⁺⁺ Per Person

PLUS:

\$175 Chef-Attended Carving Station Per Chef/Per Hour

BEVERAGE ENHANCEMENTS:

COLORADO BEER STATION

\$8⁺⁺ per glass

BARREL AGED NEGRONI

\$9⁺⁺ per cocktail

Menus are subject to change.

Menu | WOOD OVEN PIZZA & PASTA BAR DINNER BUFFET



OUTDOOR THEMED GROUP DINNER

Buffet pricing is based on a maximum of 2 hours

25 person minimum | For all events less than the stated minimum, a \$200 surcharge will apply

APPETIZER

WILD MUSHROOM ARANCINI

SALADS & SIDES

CAESAR

hearts of romaine, parmigiano-reggiano, herb croutons, traditional caesar dressing

ANTIPASTI

display of artichoke hearts, marinated mushrooms, roasted bell peppers, imported country olives, pepperoncini, cherry peppers, genoa salami, prosciutto, dilled havarti cheese

ENTRÉES

VEGETABLE PENNE ALFREDO

MEAT LASAGNA AL FORNO

PIZZA ACTION STATION

chef's selection of gourmet pizza;

- **SOPRESSATA** italian cheese blend, topped with spicy sopressata, arugula and balsamic drizzle
- **WILD MUSHROOMS** with gorgonzola, apple, figs
- **MARGHERITA** fresh mozzarella cheese, roma tomato, fresh basil
- **BIANCA** blend of fresh parmesan, fontina, mozzarella & Italian herbs

DESSERTS

CANNOLI

CLASSIC TIRAMISU

BEVERAGES

Flying Horse Organic Blend Coffee by Barista, Herbal Teas, and Iced Tea

\$76⁺⁺ Per Person

PLUS:

\$175 Chef-Attended Carving Station Per Chef/Per Hour

BEVERAGE ENHANCEMENTS:

LEFT HAND MILK STOUT & VANILLA ICE CREAM FLOAT

\$10⁺⁺ per glass

Menus are subject to change.

Menu | BAYOU SEAFOOD BOIL DINNER BUFFET



OUTDOOR THEMED GROUP DINNER

Buffet pricing is based on a maximum of 2 hours

25 person minimum | For all events less than the stated minimum, a \$200 surcharge will apply

APPETIZERS

CREOLE SPICED DEVILED EGGS ^(GF)

FRIED HUSHPUPIES BITES ^(GF)

alligator, smoked sausage

SALADS & SIDES

FARMHOUSE GREEN SALAD BAR ^(GF/DF)

cheddar cheese, bleu cheese crumbles, cucumber, chopped bacon, sliced hard boiled eggs, country olives, grape tomato, herb croutons, choice of buttermilk ranch dressing or balsamic vinaigrette

WATERMELON & CITRUS SALAD

with champagne vinaigrette

CORN BREAD MUFFINS & SLICED ARTISINAL BAGUETTE

ENTRÉES

ACTION STATION POTS

shrimp, crawfish, andouille sausage, corn cobbettes, baby red potatoes, onion, lemon, fresh garlic

ADD: LOBSTER OR CRAB \$10++ per person

CARVED BLACKENED RIBEYE

creole remoulade

Menus are subject to change.

DESSERTS

WHITE CHOCOLATE BRIOCHE BREAD PUDDING

southern blueberry sauce

CLASSIC CHESS PIE

BEVERAGES

Flying Horse Organic Blend Coffee by Barista, Herbal Teas, and Iced Tea

\$130++ Per Person

PLUS:

\$175 Chef-Attended Carving Station Per Chef/Per Hour

BEVERAGE ENHANCEMENTS:

HURRICANES

\$11++ per cocktail

Menu | **INDIVIDUAL SIZE DESSERTS**



PLATTERS

FRESHLY BAKED COOKIES

*chocolate chip, peanut butter, oatmeal raisin,
white chocolate macadamia nut*

FRESHLY BAKED BROWNIES

chocolate, cheesecake, butterscotch

DESSERT BAR SELECTION

key lime, pecan, lemon, apple

Platters By The Dozen: \$46.00⁺⁺

1 dozen minimum per selection

ASSORTED MINI CHEESECAKES

CHEF'S SELECTION OF TORTE SLICES

ASSORTED TRUFFLES & PETIT FOURS

Platters By The Dozen: \$55.00⁺⁺

1 dozen minimum per selection

Menus are subject to change.



FLYING HORSE[®]
RESORT & CLUB

CONTACT US

STACY GWINN
Special Events Manager
Direct: (719) 487-2641
sgwinn@flyinghorseclub.com



CATERING & CONFERENCE EVENT CONTRACT TERMS, CONDITIONS & POLICIES

FOOD AND BEVERAGE CONDITIONS:

- Buffet menus for all events less than the stated minimum will be assessed a surcharge of \$200. Buffet pricing is based on a maximum of 2 hours per event.
- All plated banquet menus, which have a choice of 2 entrees, 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 the final guarantee (3) three business days prior to the event. If the guaranteed number is not provided to the club three business days prior to the event, the group will be confirmed at the original contracted number, with a 50/50 entree split and further changes will not be accepted.
- 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 \$3.50 per person wedding cake service fee and \$2.50 per person birthday/event cake service fee applied. Dessert Displays that are purchased through an outside bakery are subject to a \$150 surcharge.
- In accordance with El Paso County food and beverage regulations, no left over food may be removed from the event space 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 25% and the applicable sales tax of 8.20%. These, along with menu prices are subject to change.
- Retail Sales Fee (RSF) is currently 2.95% and will be assessed on all event charges, except service charge. RSF is subject to change.

ON-SITE POINT OF CONTACT:

The Client is responsible for providing The Club with an on-site contact. It is the responsibility of The Client to review all of the contracted arrangements with the on-site contact prior to the event. We are unable to accept any changes within 72 business hours of the event. **We are unable to accept any changes within 72 business hours of the event.**

FOOD AND BEVERAGE POLICY:

The Club policy does not allow any food or beverages to be brought onto or removed from the event space or grounds, excluding specialty cakes/dessert displays brought in from a licensed and insured bakery. 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. The use of cannabis in accordance with State law is not allowed on the premises. Due to fluctuation of food costs, all quoted prices are subject to change without notice up to (10) ten days prior to contracted start date.

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. A Cash Bar Fee of \$200/per bartender or cocktail server will apply for all cash bars.

EVENT SPACE:

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.

No changes to the contract room set up (as stated on your Banquet Event Order) will be accepted within 72 hours of the event.

Function guests will be admitted to the banquet room and required to depart at the contracted times stated in the Banquet Event Order. Events will conclude no later than 10:00pm unless contracted otherwise.

CLIENT 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.

Client Signature (Page 1)

Date:

PHOTOGRAPHY/DRONES:

Please communicate any scheduled photography with your Coordinator for approval prior to the event.

Drone usage in and around The Club at Flying Horse will be determined on a case-by-case basis with adherence to FAA regulations.

DECOR / SIGNAGE / LOGO USAGE:

- Floral arrangements and centerpieces may be brought in from an outside vendor. All vendors will be required to show proof of liability insurance upon request.
- Confetti and glitter is not permitted on property or in event rooms. A cleaning fee of \$500.00 will apply if confetti, glitter, remains of balloons (popped or otherwise), decor debris or any type of hard to remove substance is used for decorating.
- The Client is responsible for ensuring the removal of all decor, rental items, props, and personal items from the event space at the contracted end time of the event. Failure to do so could result in damaged or missing items. The Club assumes no liability for abandoned items and may assess additional cleanup/disposal fees.
- All signs, displays, and decorations are subject to the approval of The Club and must comply with Colorado Springs Fire Department regulations. All signs must be printed in a professional manner (NO HANDWRITTEN SIGNS PERMITTED).
- The use of the Flying Horse logo and/or photos, or those of any of the Flying Horse affiliates must be submitted for approval prior to any print collateral or publication usage. Final approval will come from the FH Marketing Team.
- The Club at Flying Horse does 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. Applicable labor charges will apply.

OUTSIDE VENDORS:

Your Catering Coordinator is happy to facilitate the rental of items/equipment for you through an outside (licensed and insured) vendor. All arrangements facilitated through The Club's Catering Department are subject to a 30% surcharge and applicable Club service charge, RSF and tax. The total invoice plus Club charges will be applied to your event bill.

Clients may facilitate their rental items directly with a (licensed and insured) vendor for their event. The client assumes all responsibility for the contracting, coordination, set up/tear down and payment of their direct rental order. All delivery and pick up times must be communicated to and coordinated with your Catering Coordinator. The Club assumes no liability for rental items and equipment brought onto the property or in the event space.

DEPOSITS AND FINAL PAYMENT:

A 25% non-refundable deposit of the contracted amount is due upon signing your event contract. The initial deposit, once received, will secure your reservation. All deposits are nonrefundable and will be applied toward the balance due.

Full payment of the remaining event balance is due (10) business days prior to the event. All events must be paid in advance and a credit card authorization form must be completed and kept on file for any additional charges that may occur following the receipt of the final payment.

For events booking within 30 days, full prepayment is due at the time of contracting. A credit card authorization form must be completed and kept on file for any additional charges that may occur following the receipt of the initial prepayment.

Conference bookings that include events and room blocks, please refer to your Sales Contract.

The Club accepts Credit Cards, Company Issued Checks, Cashier and Bank Checks. The Club does not accept personal checks.

CANCELLATION POLICY:

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

Up to 180 days	50%
120 days	75%
90 days or less	100%

Conference bookings that include events and room blocks, please refer to your Sales Contract.

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.

ESCALATION CLAUSE:

Food and beverage pricing listed is based on current market. Should notable increases or supply chain issues occur more than (10) ten days prior to event that affects the Club's purchasing options, additional costs or substitutions may apply.

Client Signature (Page 2)

Date: