



Wedding & Rehearsal Packages

Contact

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tablemountaininn.com



Photo: SomertimeVisuals

Packages

Photo: Mado Photo



ALL PACKAGES INCLUDE:

*Event Space Rental Included | Chairs & Tables | Centerpieces
Table Linens, Glassware & Napkins | Waived Bartender Fee
Valet Parking for Event Guests
(Overnight parking fees still apply)*

Clear Creek

*2 Stationed Hors D'oeuvres
Dinner Buffet
One Alcoholic Beverage Per Person
\$10 for Each Additional Drink (Host) or Cash Bar Available*

Per Person
\$89

Lookout Mountain

*2 Stationed Hors D'oeuvres
2 Course Plated Dinner OR Dinner Buffet
2-Hour Essential Open Bar
\$10 for Each Additional Drink (Host) or Cash Bar Available*

Per Person
\$109

Durango

*3-Hour Stationed Hors D'oeuvres
1 Chips & Dips Trio
1 Charcuterie & Cheese Board
Choice of 3 Stationed Hors D'oeuvres
3-Hour Essential Open Bar*

Per Person
\$129

Eldorado

*3 Stationed Hors d'Oeuvres
2-Course Plated Dinner OR Dinner Buffet
Chef's Mini Dessert Display
4-Hour Essential Open Bar (Select Bar Package)*

Per Person
\$149

Appetizers & Hors D'oeuvres

CHIPOTLE HONEY CHICKEN

Pineapple Salsa and Sweet BBQ Sauce

ELOTE STYLE QUESO DIP

Crispy Tortillas and Flatbread

COCONUT SHRIMP

Chili Lime Sauce

MANCHEGO SKEWERS

Manchego, Chorizo, Castlevetrano Olives

SNAKE BITES

Roasted Jalapeños, Lime Cream Cheese, Bacon, Red Pepper Ranch

GROUND BEEF EMPANADAS

Ground Beef Empanadas Queso, Jalpeños, Cilantro, Lime Crema

BURRATA

Mango Mostarda, Prosciutto, Baguette

SWEET CORN EMPANADAS

Red Bell Peppers, Queso, Cilantro, Aji Verde

CHICKEN DRUMS

Red Pepper Jam

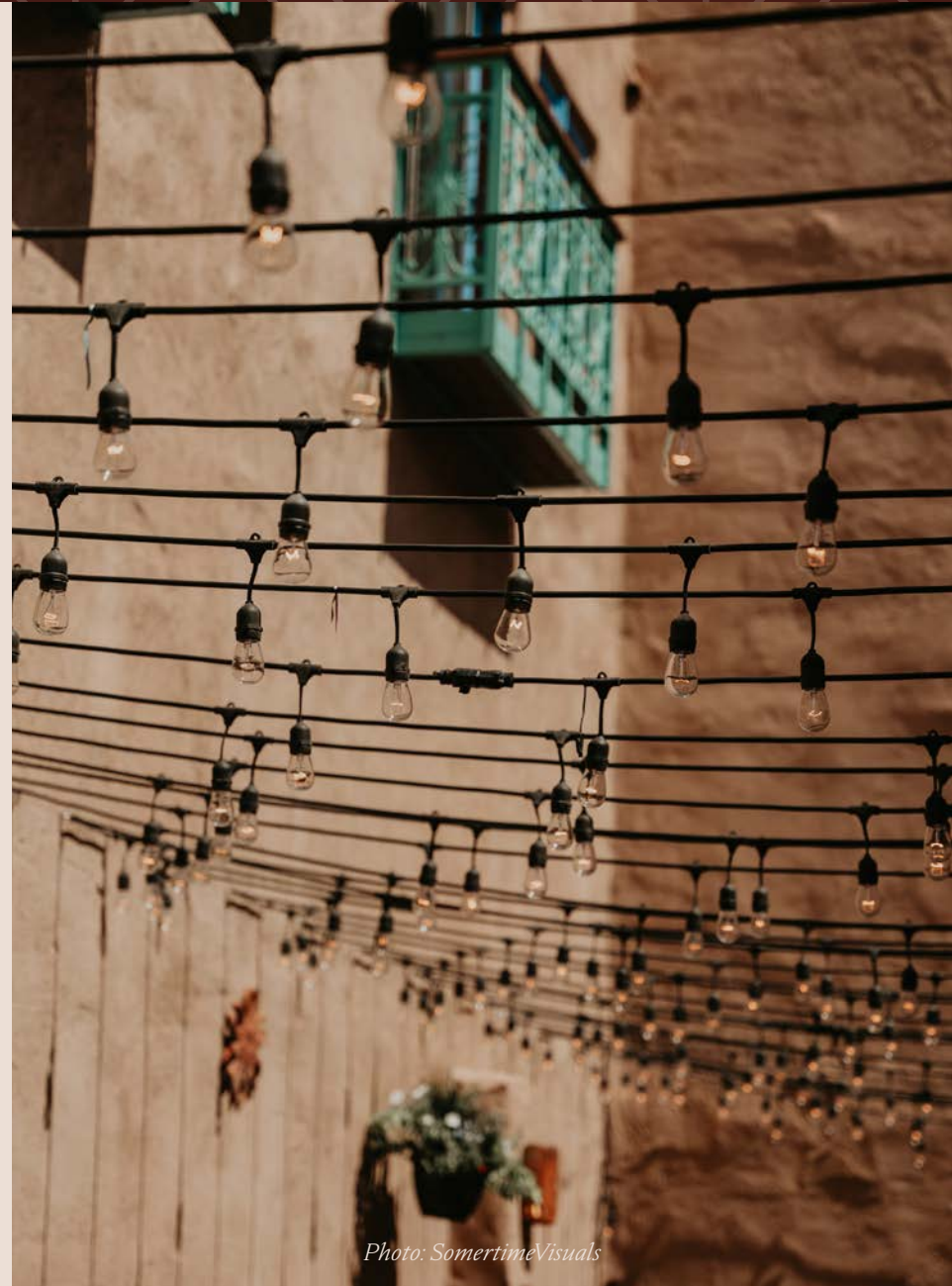


Photo: SomertimeVisuals

Plated Starters

Photo: Stephanie Mathena Photography



CAESAR SALAD

*Romaine, House-Made Croutons, Parmesan Cheese,
Cilantro, Charred Corn*

QUINOA SALAD

*Young Garbanzo Beans, Queso Fresco, Red Onions,
Cherry Tomatoes, Cucumber, Jicama, Chipotle Vinaigrette*

KALE SALAD

*Chili Honey Glaze, Cilantro Vinaigrette, Roasted Red Bell Peppers,
Mango, Goat Cheese, Cherry Tomatoes, Candied Pecans*

PORK GREEN CHILI

Lime Crema

CHICKEN TORTILLA SOUP

Crispy Tortilla Strips, Avocado, Charred Corn

VEGETARIAN POZOLE

Cilantro, Radish, Jalapeño

Plated Entrées

ALL DINNERS INCLUDE COFFEE,
ICED OR HOT TEA AND SOFT DRINKS

GRILLED 14OZ RIBEYE

*Whipped Potatoes, Asparagus, Chipotle Butter,
Sherry Wine Root Vegetables*

ROASTED MUSHROOM AND KALE RELLENOS

*Red Sauce, Cilantro Lime Rice, Ranch-Style Beans,
Crema, Pico de Gallo*

SALMON A LA TALLA

*Roasted Fresh Salmon, Chili Rub with Southwestern Marinade,
Young Garbanzo Beans, Snap Peas, Polenta, Plantain Butter, Pineapple Salsa*

GRILLED BUTTERNUT SQUASH

*Marinated and Grilled, Tepary Bean Mash, Braised Baby Kale,
Roasted Mushrooms, Chimichurri, Lemon Pumpkin Seed Crumb, Queso Fresco*

CHICKORY CURED CAB SHORT RIB

*Masa & Sweet Potato Gnocchi, Spring Peas, Oyster Mushrooms,
Olive & Mushroom Conserva*



Photo: Mado Photo

Buffet Selections



ALL DINNERS INCLUDE COFFEE,
ICED OR HOT TEA AND SOFT DRINKS

SOUP AND SALAD (CHOOSE TWO)

Chicken Tortilla Soup

Pork Green Chili

TMI Caesar Salad | Romaine, Parmesan, Charred Corn, Cilantro, Croutons

Baby Chard and Kale Salad | Heirloom Tomatoes,

Charred Radicchio, Stone Fruit, Goat Cheese, Candied Pecan,

Chipotle Honey Vinaigrette

ENTRÉES (CHOOSE TWO)

Barbacoa Braised Short Ribs gf | Seared Greens, Parsnip Purée

Birria Chicken | Pan Jus, Roasted Pearl Onions and Radish

Chipotle Glazed Salmon | Quelites, Green Lentils

Al Pastor Marinated Pork Loin | Grilled Pineapple, Carmelized Onions

STARCH AND VEGETABLE (CHOOSE TWO)

Cilantro, Lime and Charred Corn Rice

Russet Mashed Potatoes with Sour Cream

Roasted Asparagus and Baby Carrots

Roasted Brussels Sprouts with Golden Beets, Goat Cheese and Spiced Pecans

Roasted Marble Potatoes with Queso Fresco, Cilantro Lime Butter,

Caramelized Onions, Jalapeños

VEGETARIAN ENTRÉE OPTIONS (CHOOSE ONE)

Mushroom and Kale Rellenos | Red Sauce, Pico de Gallo

Stuffed Bell Peppers | Quinoa, Butternut Squash, Braised Tomatoes

Bar Packages

Hosted Bar Package

WINES

Austin Hope Chardonnay
Kim Crawford Sauvignon Blanc
Folonari Pinot Grigio
Ca Bolani Prosecco
Substance Cabernet Sauvignon
La Crema Pinot Noir
Piattelli Vineyards Reserve Malbec

BEERS

Coors Light
Coors Banquet
Dos Equis Lager
Dos Equis Ambar
Pacifico
Lagunitas IPA
White Claw Hard Seltzer

COCKTAILS

1800 Silver Tequila
1800 Reposado Tequila
Bacardi Silver Rum
Breckenridge Vodka
Breckenridge Gin
Jameson Irish Whiskey
TINCUP Whiskey

Local Bar Package

(ADDITIONAL \$4 PER PERSON)
WITH DEDICATED 2-OUR BARTENDER

WINES

Diora "La Splendeur Du Soleil" Chardonnay
Kim Crawford Sauvignon Blanc
Folonari Pinot Grigio
Bouvet Cremant De Loire Brut
Grounded by Josh Phelps Cabernet Sauvignon
Meiomi Pinot Noir
Piattelli Vineyards Reserve Malbec

BEERS

Coors Light
Coors Banquet
Golden City Brewery,
Clear Creek Gold
Golden City Brewery, Evolution IPA
New Terrain, Suntrip
New Terrain, Pillow Drops
Stem Cider

COCKTAILS

Suerte Blanco Tequila
Dano's Dangerous
Tequila Reposado
Montanya Rum
Family Jones Vodka
TINCUP Whiskey
Golden Moon Gin
Breckenridge Bourbon

Enhancements & Upgrades

Wedding Ceremony Package | \$750

Ceremony Chairs

Ceremony Arch

Reset Fee Included

One Night Complimentary Suite

Dessert Station

CHOICE OF THREE | \$10 PER GUEST

Greek Yogurt Cheesecake

Flourless Chocolate Torte

Dulce De Leche Cake

Tiramisu

Churros and Horchata



Photo: SomertimeVisuals

Post Wedding Brunch



Clear Creek Buffet | \$28

CHOICE OF STYLE OF EGGS (1)

Cheddar Scramble | Cheddar and Monterey Jack Cheese, Chives*

Denver Scramble | Diced Ham, Onions, Peppers,*

Cheddar and Monterey Jack Cheese

Golden Scramble | Roasted Mushrooms, Spinach, Swiss Cheese*

CHOICE OF BREAKFAST PROTEINS (2)

Applewood Smoked Bacon, Breakfast Links, Chorizo Patties,

Grilled Black Forest Ham, Chicken Apple Sausage

INCLUDES:

Breakfast Breads, Mini Danish, Sliced Fruits, Santa Fe Potatoes,

Butter and Jams, House-Made Granola

Brunch Bars

2-HOUR OPEN BAR | \$35 PER PERSON

4-HOUR OPEN BAR | \$55 PER PERSON

BAR INCLUDES:

Bloody Marys, Bloody Marias, Mimosas and House Margaritas

MIMOSA AND MARGARITA FLAVORS:

Mango, Peach and Strawberry

BLOODY GARNISHES:

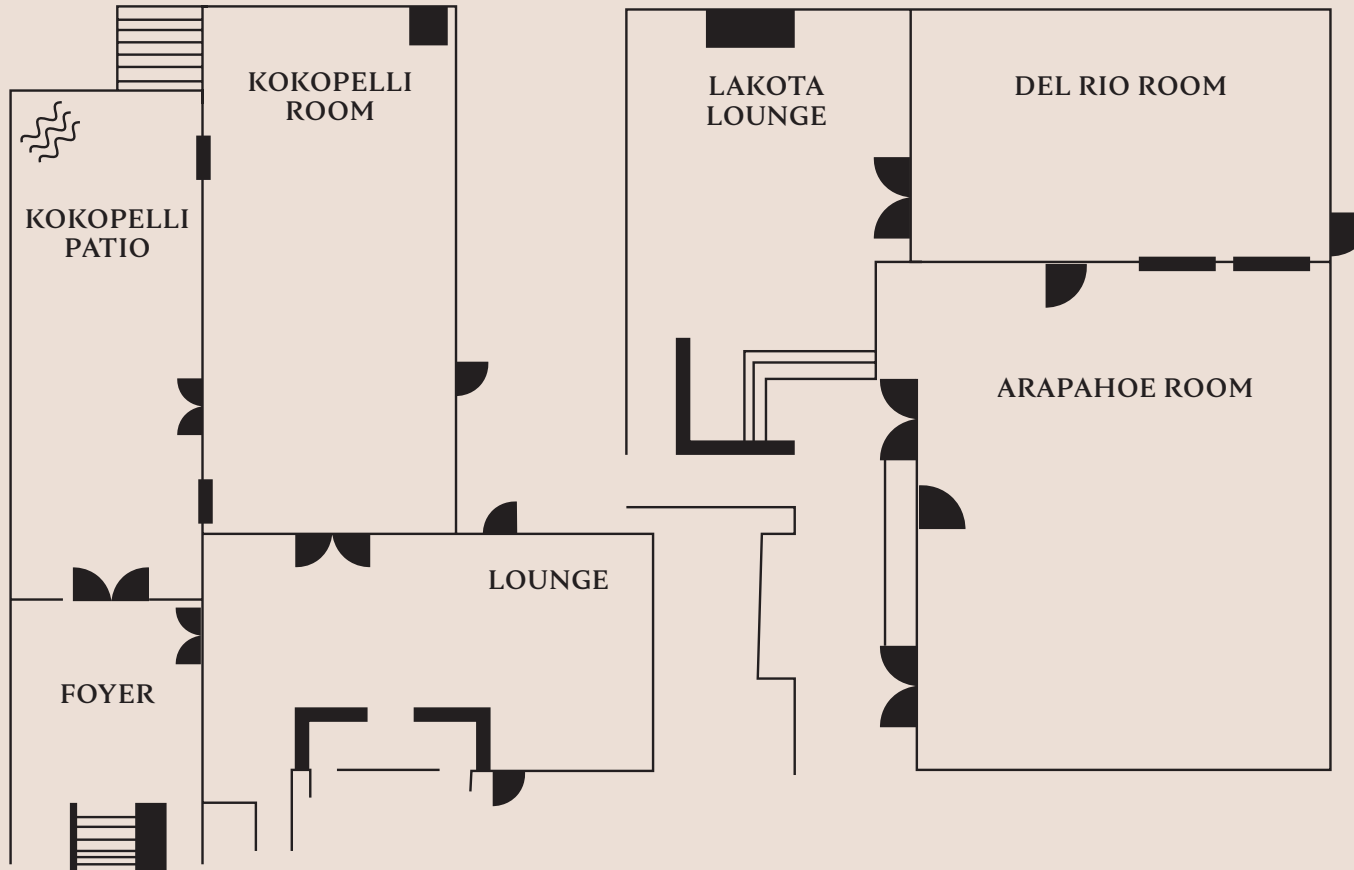
Pepperoncini, Olives, Celery Hearts,

House-Made Pickles, Snake Bites, Sweet and Spicy Bacon

Event Space

KOKOPELLI ROOM

ARAPAHOE & DEL RIO ROOMS



ROOM	WXH (FEET)	SQUARE FEET	CONFRENCE	U-SHAPE	HOLLOW SHAPE	CLASSROOM	THEATRE	ROUNDS
KOKOPELLI	21 x 54	1134	30	32	40	40	120	80
ARAPAHOE	25 x 38	950	30	40	48	60	120	80
DEL RIO	32 x 12	384	25	20	25	20	60	48
DEL RIO & ARAPAHOE	32 x 57	1518						150

Guidelines & Recommendations

ALLERGIES & DIETARY RESTRICTIONS

Please inform your Sales Manager of any known allergies or dietary restrictions. Table Mountain Inn can accommodate most special requests. If you are not aware of all allergies or dietary restrictions prior to the event, Table Mountain Inn will accommodate any last-minute requests as best we can. In the rare case that requests cannot be executed due to the severity of the restriction, your Sales Manager will work with you to offer an alternative food & beverage option for your guest(s).

FOOD & BEVERAGE MINIMUMS

The food & beverage minimum at Table Mountain Inn varies based on event site, number of people and seasonality. The minimum requirements indicated in your contract do not include a 23% taxable service fee for on-site events.

FOOD & BEVERAGE POLICIES

Table Mountain Inn is the sole provider of all food & beverage served in our banquet facilities. No outside food is allowed with the exception of professionally provided wedding cakes. Leftover food & beverage cannot be removed from the premises. A taxable 23% service charge is required for all food & beverage functions held on property. The State of Colorado regulates the sale & service of alcoholic beverages. Table Mountain Inn is responsible for the administration of these regulations. It is Table Mountain Inn's policy to serve alcoholic beverages only to those patrons 21 years of age & older. We will refuse service to any guest without proper identification. We reserve the right to refuse service of alcoholic beverages to anyone. Food purchased may not be removed from the premises as per Colorado Health Department regulations.

Hosted or Cash Bar Service. Hosted Bar Charges are based on actual consumption. Food order must accompany beverage service. All beverages consumed on premise must be provided by Table Mountain Inn. Colorado Law prohibits the sale of alcohol to any intoxicated person or those under the age of 21. Guests may be asked to present valid identification. Menu and pricing are subject to change. Please add a taxable 23% service charges and 7.5% sales tax to all prices.

MINIMUM/MAXIMUM ATTENDANCE & GUARANTEED COUNT

Table Mountain Inn has a minimum of 20 attendees and a maximum of 120 attendees and requires at least three weeks' notice to book any packages. Please inform your Sales Manager of the number of guests attending your event no later than seven (7) days prior to the event. After that time, the guest count may increase, but it cannot decrease. If the guaranteed number is not provided, the estimated attendance on the contract will become the guarantee.