



CREEKSIDE

EVENT CENTER



VIEW OUR

UNIQUELY YOU MENU

STANDARD WEDDING PACKAGE

Included are two prepared appetizers, two salad options, two side options, two main dish options, and two drink options.

Your Prepared Appetizers

Crudite Display with Homemade Ranch  
Assorted seasonal fresh vegetables with homemade herb ranch

Domestic Cheese and Crackers 
Assortment of cheese and cracker variety.

Choose Two Salads

Fresh Garden Salad
Romaine lettuce, baby tomatoes, cucumbers, choice of vinaigrette or dressing

Spinach Salad
Fresh spinach, sliced cherry tomatoes, diced bacon, bleu cheese crumbles, candied pecans, balsamic vinaigrette

Amber Salad
Romaine and spring greens, fresh strawberries, candied pecans, raspberry vinaigrette

Seasonal Fruit Salad
Fresh fruit including various melons and sweet berries

Caesar Salad
Baby romaine, grated parmesan cheese, herb croutons, fresh ground black pepper, parmesan caesar dressing

Apple and Goat Cheese Salad
Mixed greens, sliced apples, raisins, walnuts, crumbled goat cheese, olive oil vinaigrette

Orzo Salad
Orzo, brunoise cucumbers, tomatoes, black olives, feta cheese, Mediterranean dressing

Choose Two Sides

Herb Roasted Potatoes   

Garlic Whipped Mashed Potatoes  

Sauteed Green Beans with Bacon & Onion

Grilled Asparagus   

Roasted Vegetables   

Wild Rice   

Squash Saute   

Choose Two Drinks

Coffee

Lemonade

Ice Tea

Punch



Choose Two Mains

Chicken Piccata

Flame grilled chicken breast with lemon caper sauce

Lemon Pepper Chicken

Bone-in roasted chicken with lemon pepper dry rub

Chicken Breast with Artichokes & Cream Sauce

Scalloped chicken, flame grilled and finished with artichoke hearts and cream sauce

Chicken Breast with Mushrooms in a Creamy Marsala Wine Sauce

Flame grilled chicken breast with a delicious mushroom Marsala sauce

Pork Loin with a Hunter Sauce

Juicy roasted pork loin finished in hunter sauce done in a traditional chasseur method

Polynesian Pork Shoulder

Slow roasted pork shoulder seasoned with Polynesian favors and finished in a Island sauce



Grilled Portobello

Flame-grilled portobello mushrooms with garlic and olive oil

Grilled Vegetable Lasagna

Grilled fresh vegetables in a white, creamy lasagna

Grilled Salmon with Raspberry Chipotle Sauce

Grilled Alaska salmon served in a homemade raspberry chipotle sauce

Chargrilled Mahi Mahi

Chargrilled mahi mahi served in a light ginger glaze

Tortilla Encrusted Tilapia with Mango Salsa

Tilapia in a crispy tortilla crust, baked to perfection and served with fresh mango salsa

Carved Baron of Beef with Creamy Horseradish

Carved slow-roasted beef top round with a delicious horseradish

Mesquite Grilled Tri-Tip

Carved mesquite seasoned grilled tri-tip

PREMIUM WEDDING PACKAGE

Included are four appetizer options, two salad options, two side options, three main dish options, and two drink options.

Choose Four Appetizers

Crudite Display with Homemade Ranch

Assorted seasonal fresh vegetables with homemade herb ranch

Domestic Cheese and Crackers

Assortment of cheese and cracker variety

Fruit Display

Assorted seasonal fresh fruit

Antipasta Display

Marinated fresh vegetables with green olives, Kalamata olives, roasted red peppers, grilled asparagus

Stuffed Mushroom Caps

Mushroom caps baked with fennel sausage and bolognese

Rolled Tacos with Fire Roasted Salsa

Chicken or beef in corn tortillas deep fried and served with fresh fire roasted salsa

Chicken Quesadillas

Seasoned chicken and cheese grilled in flour tortillas and served with fresh fire roasted salsa

Tomato Bruschetta

Fresh diced tomatoes, baby mozzarella, and basil served with toast points

Choose Two Salads

Fresh Garden Salad

Romaine lettuce, baby tomatoes, cucumbers, choice of vinaigrette or dressing

Spinach Salad

Fresh spinach, sliced cherry tomatoes, diced bacon, bleu cheese crumbles, candied pecans, balsamic vinaigrette

Amber Salad

Romaine and spring greens, fresh strawberries, candied pecans, raspberry vinaigrette

Caprese Bites

Cherry tomatoes, mozzarella, fresh basil on skewers with balsamic reduction

Berries with Brie Crema

Seasonal berries with brie in a light crema

Cheese and Melon Skewers

Cubed cheddar and/or pepper jack cheese skewered with assorted flavorful melon watermelon, honeydew, cantaloupe

Traditional Hummus with Colorful Bell Peppers

Traditional hummus with pita bread and sliced tri-color peppers

Asian Pot Stickers with Citrus Ginger

Asian pork pot stickers sautéed with soy and served with citrus ginger dipping sauce

Chicken Satay

Chicken breast pieces in a delicious Asian peanut satay sauce

Deconstructed Pulled Pineapple Pork Crostini

Pork slow cooked with pineapple, pulled and sweet pepper salsa served with crisp crostini

Sausage and Meat Board

Assortment of sliced sausage and meats such as chorizo, Italian kielbasa, salami, and pepperoni

Seasonal Fruit Salad

Fresh fruit including various melons and sweet berries

Caesar Salad

Baby romaine, grated parmesan cheese, herb croutons, fresh ground black pepper, parmesan caesar dressing

Apple and Goat Cheese Salad

Mixed greens, sliced apples, raisins, walnuts, crumbled goat cheese, olive oil vinaigrette

Orzo Salad

Orzo, brunoise cucumbers, tomatoes, black olives, feta cheese, Mediterranean dressing

Choose Three Mains

Chicken Piccata

Flame grilled chicken breast with lemon caper sauce

Lemon Pepper Chicken

Bone-in roasted chicken with lemon pepper dry rub

Chicken Breast with Artichokes & Cream Sauce

Scallopini chicken, flame grilled and finished with artichoke hearts and cream sauce

Chicken Breast with Mushrooms in a Creamy Marsala Wine Sauce

Flame grilled chicken breast with a delicious mushroom Marsala sauce

Pork Loin with a Hunter Sauce

Juicy roasted pork loin finished in hunter sauce done in a traditional chasseur method

Polynesian Pork Shoulder

Slow roasted pork shoulder seasoned with Polynesian favors and finished in an Island sauce

Choose Two Sides

Herb Roasted Potatoes

Garlic Whipped Mashed Potatoes

Sauteed Green Beans with Bacon & Onion

Grilled Asparagus

Roasted Vegetables

Wild Rice

Squash Saute

Choose Two Drinks

Coffee Ice Tea

Lemonade Punch

Grilled Portobello

Flame-grilled portobello mushrooms with garlic and olive oil

Grilled Vegetable Lasagna

Grilled fresh vegetables in a white, creamy lasagna

Grilled Salmon with Raspberry Chipotle Sauce

Grilled Alaska salmon served in a homemade raspberry chipotle sauce

Chargrilled Mahi Mahi

Chargrilled mahi mahi served in a light ginger glaze

Tortilla Encrusted Tilapia with Mango Salsa

Tilapia in a crispy tortilla crust, baked to perfection and served with fresh mango salsa

Carved Baron of Beef with Creamy Horseradish

Carved slow-roasted beef top round with a delicious horseradish

Mesquite Grilled Tri-Tip

Carved mesquite seasoned grilled tri-tip



Add-Ons

Hot Chocolate Bar

Dessert (Events) Per Person

Mashed Potato Bar

Mac N Cheese Bar

Popcorn Bar

S'mores Bar



*add-on items are priced per person

BAR PACKAGES

HOSTED BAR

*Based on Consumption - Minimums Apply | Per
Bartender Fee \$50/hr * Tax & Gratuity not included*

Soft Drinks - \$2.50

Domestic Beer - \$4.00

Imported Beer - \$5.00

House Wine (Glass) - \$7.00

House Cocktails - \$7.00

Premium Cocktails - \$9.00

Premium wine can be substituted for \$9.00 per glass

CASH BAR

*Based on Consumption - Minimums Apply |
Per Bartender Fee \$50/hr *Tax Not Included*

Soft Drinks - \$3.50

Domestic Beer - \$5.00

Imported Beer - \$6.00

House Wine (Glass) - \$8.00

House Cocktails - \$8.00

Premium Cocktails - \$10.00

*Major credit cards accepted only.
No cash transactions.*

HOSTED SOFT BAR

*Includes Soft Drinks, House Wines,
Domestic & Imported Beers*

\$9.00 PER PERSON FOR THE FIRST HOUR

\$5.00 PER PERSON PER HOUR THEREAFTER

HOSTED PREMIUM SOFT BAR

*Includes Soft Drinks, Premium Wines,
Domestic & Imported Beers*

\$12.00 PER PERSON FOR THE FIRST HOUR

\$7.00 PER PERSON PER HOUR THEREAFTER

HOSTED HOUSE BAR

Includes Soft Drinks, House Brand Liquors, House Wines, Domestic & Imported Beers

\$12.00 PER PERSON FOR THE FIRST HOUR | \$7.00 PER PERSON PER HOUR THEREAFTER

HOSTED PREMIUM BAR

Includes Soft Drinks, Premium or Colorado Brand Liquors, Premium Wines, Domestic & Imported Beers

\$15.00 PER PERSON FOR THE FIRST HOUR | \$9.00 PER PERSON PER HOUR THEREAFTER

**Prices listed above exclude tax, gratuity, and bartender fees.*

Additional Details

A QUOTE FOR SPECIFIC WINES, BEERS AND LIQUORS AVAILABLE UPON REQUEST

CHAMPAGNE TOAST AVAILABLE AT \$3.00 PER PERSON
CHILDREN 12 & UNDER \$6.00 PER PERSON FOR BAR DURATION
TAX & GRATUITY NOT INCLUDED

CREEKSIDE EVENT CENTER LIQUOR POLICY

All outside liquor is prohibited and if found will be confiscated and a fine may be charged.

As the sole licensed purveyor for the establishment Creekside must order all liquor.

Alcoholic beverages will not be served without proper identification or to anyone under the age of 21.

Creekside reserves the right to refuse alcohol service to anyone at any point during the event.

All drinks must be mixed. No shots will be served. The bar will close 45 minutes prior to event cleanup time.

Minimums

Must be met within 3 hours or patron will be billed accordingly.

Not including bartender fee, tax or gratuity.

Up to 35 guests: \$150

36 - 50 guests: \$200

51 - 75 guests: \$250

76 - 100 guests: \$300

More than 100 guests: \$350

**Not including tax, gratuity, and bartender fees.*