

DIAMOND & 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 GF 🌱

Assorted seasonal fresh vegetables with homemade herb ranch

Domestic Cheese and Crackers 🌱

Assortment of cheese and cracker variety

Fruit Display GF 🌱 🌿

Assorted seasonal fresh fruit

Antipasta Display GF

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 GF

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 GF

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 GF 🌱

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

Berries with Brie Crema GF 🌱

Seasonal berries with brie in a light crema

Cheese and Melon Skewers GF 🌱

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

Traditional Hummus with Colorful Bell Peppers 🌱 🌿

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

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

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

Sausage and Meat Board GF

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 Picatta

Flame grilled chicken breast with lemon caper sauce

Lemon Pepper Chicken GF

Bone-in roasted chicken with lemon pepper dry rub

Chicken Breast with Artichokes & Cream Sauce GF

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 GF

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

Polynesian Pork Shoulder GF

Slow roasted pork shoulder seasoned with Polynesian flavors and finished in an 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 GF

Grilled Alaska salmon served in a homemade raspberry chipotle sauce

Chargrilled Mahi Mahi GF

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 GF

Carved slow-roasted beef top round with a delicious horseradish

Mesquite Grilled Tri-Tip GF

Carved mesquite seasoned grilled tri-tip

CHOOSE TWO SIDES

Herb Roasted Potatoes GF 🍄 🌿

Garlic Whipped Mashed Potatoes GF 🍄 🌿

Sauteed Green Beans with Bacon & Onion

Grilled Asparagus GF 🍄 🌿

Roasted Vegetables GF 🍄 🌿

Wild Rice GF 🍄 🌿

Squash Saute GF 🍄 🌿

CHOOSE TWO DRINKS

Coffee Iced Tea

Lemonade Punch



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

CASH BAR

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

SOFT DRINKS - \$3.50

DOMESTIC BEER - \$7.00

CRAFT & IMPORTED BEER - \$8.00

HOUSE WINE (GLASS) - \$10.00

HOUSE COCKTAILS - \$11.00

PREMIUM COCKTAILS - \$12.00

HOSTED SOFT BAR

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

\$12.00 PER PERSON PER HOUR

HOSTED PREMIUM SOFT BAR

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

\$14.00 PER PERSON PER HOUR

HOSTED HOUSE BAR

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

\$15.00 PER PERSON PER HOUR

HOSTED PREMIUM BAR

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

\$18.00 PER PERSON PER HOUR

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

ADDITIONAL DETAILS

DISPOSIBLE CLEAR CUPS WILL BE USED
UNLESS REAL GLASSWARE IS ADDED TO THE INVOICE

CHAMPAGNE TOAST AVAILABLE AT \$3.00 PER PERSON IF HAVING A CASH BAR
TAX AND 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 1 hour prior to event cleanup time.

MINIMUMS

Must be met within bar hours or patron will be billed accordingly.
Not including bartender fee, tax or gratuity.

50-75 guests: \$600

76-100 guests: \$800

More than 100 guests: \$1,000

*Not including tax, gratuity, and bartender fees

