

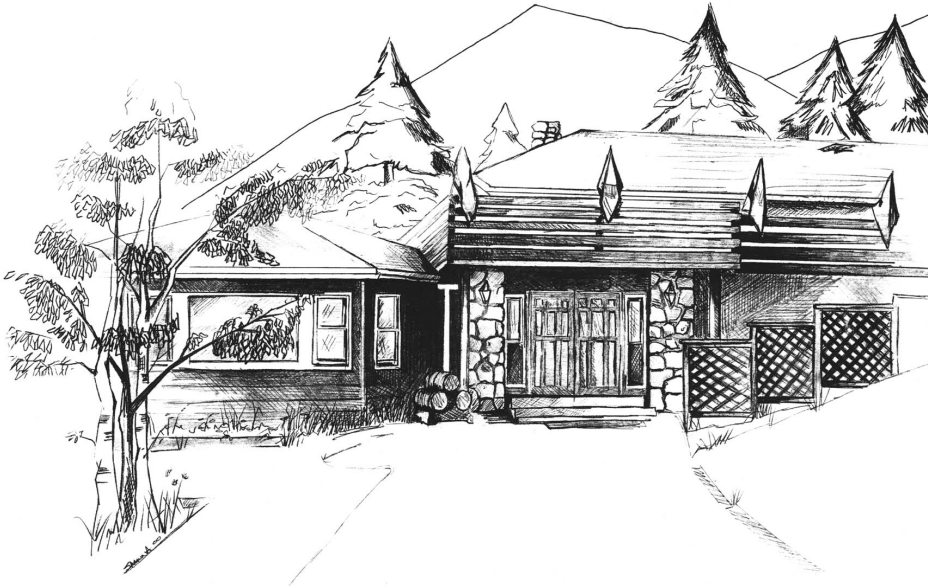
# ***Wedding and Large Group Party Package 2011-2012***

## ***Red Lion Restaurant***

***Custom events in a beautiful mountain setting  
for over 100 years!***

***38470 Boulder Canyon Drive  
Boulder, Colorado 80302***

[www.redlionrestaurant.com](http://www.redlionrestaurant.com)



The Red Lion has been serving Boulder and the metro area for over 48 years under the Mueller family and is independently owned. Located just 3 miles outside of Boulder in picturesque Boulder Canyon, along Boulder Creek, the Red Lion offers fine dining, pristine grounds and professional service. We look forward to hosting your special event. Ask for Tina!

***For More Information, please call  
The Red Lion Inn office: (303) 443-5882  
FAX (303) 447-0986***

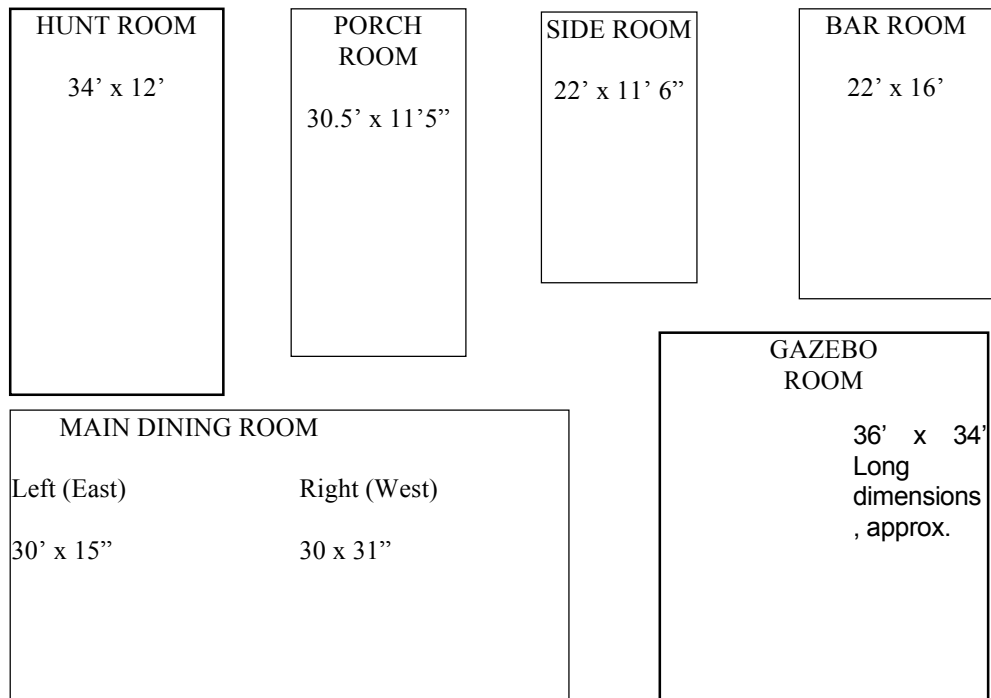
***EMAIL: [info@redlionrestaurant.com](mailto:info@redlionrestaurant.com)***

Please fill out the confirmation sheet on pages 23-32,  
when possible 21 days prior to your event.

Financial planning worksheets are available for you to use to help estimate the  
cost of your event!

## The Red Lion Restaurant Private Dining Rooms Available:

<i>Room Name</i>	<i>Approximate Capacity</i>	<i>Location</i>
∅ Board Room	6-10	2 <sup>nd</sup> Floor
∅ Side Room	9-15	2 <sup>nd</sup> Floor
∅ Bar Room	16-20	2 <sup>nd</sup> Floor
∅ Porch	16-20	2 <sup>nd</sup> Floor
∅ Hunt Room	21-27	2 <sup>nd</sup> Floor
∅ East Room (MDR)	28-38	Main Level
∅ West Room (MDR)	38-55	Main Level
∅ Main Dining Room East and West	66-100	Main Level
Gazebo	40-80	Main Level
∅ Whole Main Floor	100-180	Main Level
∅ Whole Restaurant	100-250	Whole Restaurant
∅ Tent	50-200+	Outside Main Room



***Gazebo and 1/2 Main floor may be used for groups with a buffet option or groups up to 110 people***

# ***Large Group Pricing***

## ***2011-2012***

***(Pricing and descriptions subject to change)***  
***There is a nominal site fee for most***  
***Monday-Thursday evening events.***

***These rates are for Sunday-Friday events in High Season.***  
***Rates may vary in the off season October 15<sup>th</sup>-May15<sup>th</sup>. Please ask for an***  
***estimate on a case by case scenario.***

<b><u>Name of Room</u></b>	<b><u>Minimum</u></b>	<b><u># Of Guests</u></b>	<b><u>Site fee</u></b>
Left (main)	\$500.000	15-35	\$100.00
Right (main)	\$1200.00	25-50	\$125.00
Main Dining Room	\$1800.00	50-90	\$175.00
Gazebo	\$2000.00	50-80	\$225.00
Gazebo+1/2 Main	\$3200.00	75-120	\$250.00
Whole Main Floor	\$5000.00	90-200	\$300.00
Entire Facility (includes Tents)	\$8800.00	150-250	\$800.00
<u>Add Our Tent (40*60)</u>	\$1200.00	30-200	\$300.00
<u>Add Our Front Tent (40*20)</u>	\$500.00	15-75	\$100.00
Upstairs Area's	None	8-50	\$50.00 each

(Minimums are what you must spend on food and beverages to be guaranteed a specific area. Site fees are the rental cost for the use of the areas.)

***Saturday Evening High Season There is a set***  
***\$6500.00 food and beverage minimum, for all large groups 65-***  
***250 guests, 4:30pm-12:30 am, May 15<sup>th</sup>-October 15<sup>th</sup>. Minimums***  
***are 20% higher then listed and fees are double on these***  
***Saturdays. For any other day fees and minimums are as listed***  
***above in the high season.***

***\*Minimums exclude tax & gratuity.***

***\*Minimums may be altered in off season.***

***\*Site fees include space for up to 8.5 hours, linens, table wear,***  
***set-up and breakdown.***

***Majority payment is due one to two weeks prior to your wedding with a***  
***smaller amount due or to be refunded the day of your event. Any***  
***amount owed needs to be paid upon usage. Any refunds will be sent out***  
***the week following your event. The Red Lion is proud to bill by***  
***consumption.***

***If paying by check you must pay two weeks in advance prior to your***  
***event.***

## **Off season, daytime and other rental options:**

*(Please ask for an elopement package for small groups from 10-55 guests)*

### **Daytime: Saturday**

***Reservation time: 8:30a.m.-3:45p.m.***

\$2500.00 food and beverage minimum, \$300.00 rental fee

\*Minimums exclude tax, gratuity & fees.

Or

### **Daytime: Sunday**

***Reservation time: 8:30 a.m.-3:45p.m.***

\$2000.00 food and beverage minimum, \$200.00 site fee.

\*Minimums exclude tax & gratuity

Rental with an outside caterer is available daily from 8:30-3:30, Monday evenings and winter hours.

Please ask for our rental brochure

#### **Food and beverage minimums are not fees.**

Between food and beverages, you must spend at least the minimum amount indicated to be guaranteed a specific area.

If you have any questions, please feel free to ask.

Off season runs from October 15<sup>th</sup> through November 30<sup>th</sup>, and January 1<sup>st</sup> through May 15<sup>th</sup>. Rental fees for the site are often lowered during this time. Please ask for more specific information.



Your site fee includes:

White linens, table wares, regular set-up and break-down. It also includes use of area for a one hour rehearsal and two to three hours of event planning time with our event staff. Extra hours over 3 will be billed at \$30.00 per hour. We will notify you if you exceed your included amount of event planning time. Also included are 8.5 hours of site use time.

Extra event time is available for \$200.00 per hour on Saturday.

\$100.00 on a Sunday through Friday event

The Red Lion staff will complete one estimate for your group during your first meeting and one during the final meeting. If you wish for additional estimates please utilize our financial planning worksheet to estimate the cost of your event for your own knowledge.

**Inclusive Wedding & Ceremony Package- \$175.00 up to 50 \$275.00  
for up to 140 people, \$375.00 for over 140 guests.**

(Creek side ceremonies add \$2.00 per person. Only available for groups under 100.)

*Ceremony set-up, Two Changing Areas, Chair rental & set up, memorabilia menu printed for all guests (sit down only), One complimentary bottle of Champagne for the Bride & beer for the Groom, Appetizers to bride and groom prior to ceremony, Requested announcements One extra hour of event planners time, Back-up ceremony, Cake Cutting Charge, \$50.00 Office Commission*

***Non-inclusive Options:***

*(For couples that are hosting their ceremony elsewhere.)*

***Services at additional cost:***

<u>Decoration/Lantern hanging fee:</u>	\$75.00-\$300.00
<u>Extra Event Time: Saturdays</u>	\$200.00 per hour
<u>Extra Event Time: Sunday- Fridays</u>	\$100.00 per hour
<u>Unusual Set-up</u>	\$75.00 and up
<u>Site Fees Listed on page 2, and below</u>	\$50.00-\$1600.00
<u>Arch Rental (Trellis, White arch or Aspen)</u>	\$50.00-\$100.00
<u>Antique Iron Arch</u>	\$100.00
<u>Master of Ceremonies Option</u>	\$100-\$150 for groups over 150
<u>Creek side Ceremony (Up to 100 people)</u>	\$2.00 per person
<u>Extra Outdoor heating units (over two units)</u>	\$30.00 each
<u>Office Commission for groups.</u>	\$50.00
<u>Stage for band</u>	\$100.00
<u>Cake/Dessert serving fee</u>	\$1.00 per person
<i>(Included in inclusive ceremony option)</i>	
<u>Basement Rental (Vases, votives, games, sound system)</u>	\$100.00
<i>For use of all basement items the day of your event. You may pick the items up 5 days prior and drop off day prior to your event.</i>	

***Other than the above fees, site fee, food and beverage costs, taxes and gratuities, there are no additional charges. Staffing is compensated through the gratuity. Facility fees are subject to gratuities as well. Total tax and tip may be figured out by adding 25% to your total food, beverages and fees.***

**Costs exclude, decorations, photography, outside music, sound systems, invitations, flowers, candles, attire, lanterns, and wedding cakes & cake cutting utensils.**

***You may utilize the vendors of your choice. Or ask for a list of recommended vendors.***

**When booking please take the time to read, sign and fill out the confirmation sheets contained in this package!**

**We must have all information filled out in the hosts writing 21 days prior to your event.**

**You may choose either a buffet or sit down plated dinner for your guests!**

***Plated dinners are available  
for groups from 15-100  
Buffets are available for 50 to 225 guests.***

***(If your count goes under 50 guests you will be asked to change to a plated meal.)***

*A Red Lion buffet gives your guests the most opportunity to sample our fine cuisine in our comfortable mountain restaurant. Buffets allow guests to enjoy outdoor dining.*

*Prices do not include liquor, sodas or juices, tax, or gratuity.*

**A gratuity of 20% will be added to the check on all groups over 8.  
Children under 12 will be charged half price on buffets or order  
from the sit-down children's menu. Vendors will be charged at 1/2  
regular costs. Children 3 and under are free**

***Buffet Pricing***

***(Mix and Match Buffets will result in custom pricing.)***

***You may substitute a plated salad to be served when your guests are seated for an additional charge of \$1.50 per person. This will substitute for the salad choices on the buffet line.***

<b><i>The Boulder Buffet</i></b>	<b><i>\$25.95pp</i></b>
<b><i>The Canyon Buffet</i></b>	<b><i>\$29.95pp</i></b>
<b><i>The Red Lion Buffet</i></b>	<b><i>\$35.95pp</i></b>
<b><i>The Wild Side Buffet</i></b>	<b><i>\$43.95pp</i></b>

***Custom Buffet's Priced from  
\$28.95 to \$43.95 per person.***

***German Buffet  
Vegan and Vegetarian Buffet***

*\*Add: Chocolate mousse, apple strudel, and fresh berries to any Buffet for \$5.50 per person.*

***The Wild Side Buffet showcases the best of our wild game selections and Colorado corn fed beef. The buffet includes all non-alcoholic beverages and the below choices. \$43.95 per person.***

**Appetizers:**

Smoked salmon, game sausages, buffalo satay, fruit and cheese and selected seasonal appetizers.

**Salads:**

**Includes Caesar salad**

Plus one additional salad:

**German Potato Salad** with bacon and parsley

**Mixed Green** with tomatoes, carrots, cucumbers

**Vine Ripe Tomato “Caprese”** with fresh mozzarella and basil

**Mediterranean Pasta Salad** with blue cheese and red onions

**Israeli Couscous Salad** with mint- orange dressing, olives and artichokes

**Rocky Mountain Elk “Carpaccio”** Thin sliced, lightly smoked, topped with aged balsamic vinegar, black pepper, parmesan shavings and garnish with wild mushrooms and grissini sticks

**Main Dishes: Please choose from**

**Carved King Canyon Buffalo Prime Rib**, Au Jus, Horseradish Sauce

Or

**Carved Whole Roasted King Canyon Buffalo Steamship Leg**, Au Jus,

**Plus two/three of the following: Two for weddings 140 and under, three for 140+**

**New Zealand Venison Shank “Osso Bucco”** braised, garlic, lemon zest, parsley

**Apricot Marinated Texas Wild Boar Loin** on caramelized apples, sherry butter sauce

**Colorado Fresh Fish of the Day**, Selected and prepared by our chef

**Atlantic Salmon Fillet** topped with tomato, garlic and lemon butter sauce

**Crab Stuffed Rocky Mountain Trout** topped with hollandaise, seasoned bread crumbs

**Honey-Cinnamon South Carolina Quail**, grilled, cinnamon apples, balsamic syrup

**Red Bird Chicken Breast Saltimbocca**, seared with sage, prosciutto and Marsala sauce

**Red Bird Chicken Breast “Bordelaise Style”** topped with mushroom and red wine sauce

**Saffron Arborio Risotto** with white wine, butter and Parmesan

**Layered Vegetarian Lasagna** with béchamel and three cheeses

**Rocky Mountain Wild Game Daily Special**, Selected and prepared by our chef

**Sides: (Chose three)**

**Gruyere “Potato Au Gratin”**, Traditional Swiss potato and cheese bake

**Golden Buff Baked Potato**, sour cream and butter

**Roasted Garlic Yukon Mashed Potato**, fresh milk and butter

**Minnesota Wild Rice Blend**, Pilaf style with olive oil, vegetable

**Fresh Seasonal Vegetable**, Steamed and seasoned Red Lion butter

**Mashed Sweet Potato**, ginger spiced, maple syrup, brandy and butter

**Roasted Red Potatoes**, olive oil, garlic, rosemary and parsley

**The Red Lion Buffet: A buffet featuring traditional buffet favorites Priced at \$35.95 includes all non-alcoholic beverages**

**Appetizers:**

**Wild game sausage platter, assorted cheese, fresh fruit, and crackers**

**Salad:**

**Includes Mixed Green** with tomatoes, carrots, cucumbers

**Plus add one additional salad:**

**Classic Caesar Salad** tossed to order with parmesan and croutons

**Mediterranean Pasta Salad** or **Vine-ripened Tomato Caprese** with mozzarella, basil

Or any salad from one of the lower priced buffets

**Main Dishes:**

*(Choose One)*

**Roast Carved Prime Rib of Beef** or **Roasted Carved Buffalo Prime Rib**

Or

**Carved Whole Roast Turkey**

Choose Two to Three additional Entrees:

**Red Deer Tips” Zürich”** in a Brandy Cream and Mushroom Sauce

**Rocky Mountain Trout “Almandine”** toasted almond, lemon butter sauce, parsley

**Atlantic Salmon Fillet** topped with tomato, garlic and lemon butter sauce

**Hawaiian Mahi-Mahi** with fresh fruit salsa

**Rosemary-Garlic Roast Pork Loin** over cinnamon apples, honey-spice sauce

**Red Bird Chicken Breast “Bordelaise Style”** topped with mushroom and red wine sauce

**Red Bird Chicken Breast “Oscar”** with back fin crab and hollandaise sauce

**Red Bird Chicken Breast “Paprika”** creamy paprika sauce, try color bell pepper

**Grilled Vegetable with Polenta Cakes,** Zucchini, yellow squash, bell peppers, asparagus, tomato, eggplant and corn griddle cake, balsamic syrup

**Try Color Pasta Carbonara,** crispy boar ham tossed with linguini, whipped egg, cream, Parmesan

**Vegetarian Ravioli** stuffed with herbs, parmesan and ricotta cheese.

**Saffron Arborio Risotto** with white wine, butter and Parmesan cheese

**Side Dishes:**

*(Choose three)*

**Gruyere “Potato Au Gratin”**, Traditional Swiss potato and cheese bake

**Golden Buff Baked Potato**, sour cream and butter

**Roasted Garlic Yukon Mashed Potato**, fresh milk and butter

**Minnesota Wild Rice Blend**, Pilaf style with olive oil, vegetable

**Fresh Seasonal Vegetable**, Steamed and seasoned Red Lion butter

**Mashed Sweet Potato**, ginger spiced, maple syrup, brandy and butter

**Roasted Red Potatoes**, olive oil, garlic, rosemary and parsley

**Sautéed German Spätzle (Dumpling)** Homemade with flour, eggs and seasoning

**Traditional Bread Dressing (Stuffing)** with celery, onions, garlic and sage

***The Canyon Buffet: A great choice for lunch or dinner.  
\$29.95 per person includes coffee, tea and iced tea and;***

**Appetizers:**

**A selection of fruit and cheese, vegetables relish dips, bread and rolls.**

**Salad:**

**Mixed Green Salad, may be served as a plated salad on request. Ask for details.**

**Plus add one additional salad:**

**German Potato Salad**, with bacon and parsley

**Cucumber Dill Salad**, Slice cucumbers, tossed into the sour cream, milk, dill weed, salt mixture

**Italian Pasta Salad**, Red onions, broccoli, carrots, bell peppers, try color pasta, Italian dressing

**Classic Caesar Salad** tossed to order with parmesan and croutons

**Main Dishes: Choose Three or Four (One Carved Item per Buffet)**

**Carved Roast Whole Turkey** with gravy and cranberry sauce

**Carved Spiral Cut Honey Glazed Ham** with cinnamon apples, honey spice sauce

**Carved Roasted Pork Loin** with basil cream sauce

**Choose Two to Three additional Entrees:**

**Beef Tenderloin Tips “Stroganoff”** in a tomato-brandy-mushroom cream sauce

**Rocky Mountain Trout “Almandine”** toasted almond, lemon butter sauce, parsley

**Atlantic Salmon Fillet** topped with tomato, garlic and lemon butter sauce

**Grilled Sliced Colorado Beef**, Sweet soy-rosemary-garlic au jus

**Red Bird Chicken Breast “Bordelaise Style”** topped with mushroom and red wine sauce

**Red Bird Chicken Breast “Picatta”** with shallots, lemon, white wine, parsley and capers

**Grilled Vegetable with Polenta Cakes**, Zucchini, yellow squash, bell peppers, asparagus, tomato, eggplant and corn griddle cake, balsamic syrup

**Try Color Pasta Carbonara**, crispy boar ham tossed with linguini, whipped egg, cream, Parmesan

**Vegetarian Ravioli**, stuffed with herbs, parmesan Alfredo sauce.

**Saffron Arborio Risotto**, with white wine, butter and Parmesan cheese

**Penne Pasta & Grilled Chicken**, tossed in olive oil, sun dried tomato, basil

**Assorted Wild Game Bratwurst**, Boar, buffalo, duck brats, sauerkraut, mustard

**Quinoa and Basmati Rice Dish**, with Madras curry, tofu, and sun dried tomatoes

**Sides: (Choose Three)**

**Gruyere “Potato Au Gratin”**, Traditional Swiss potato and cheese bake

**Golden Buff Baked Potato**, sour cream and butter

**Roasted Garlic Yukon Mashed Potato**, fresh milk and butter

**Minnesota Wild Rice Blend**, Pilaf style with olive oil, vegetable

**Fresh Seasonal Vegetable**, Steamed and seasoned Red Lion butter

**Mashed Sweet Potato**, ginger spiced, maple syrup, brandy and butter

**Roasted Red Potatoes**, olive oil, garlic, rosemary and parsley

**Sautéed German Spätzle (Dumpling)** Homemade with flour, eggs and seasoning

**Traditional Bread Dressing (Stuffing)** with celery, onions, garlic and sage

**Caramelized Onions** and sautéed mushrooms

**German Sauerkraut** with apples, white wine, juniper berry and bay leaf



***The Boulder Buffet: A great choice for lunch, brunch, or a light dinner.***

***\$25.95 per person includes coffee, tea and iced tea and the below options.***

**Appetizers:**

**A selection of fruit and cheese, vegetables relish dips, bread and rolls.**

**Salad:**

**Includes Mixed Green** with tomatoes, carrots, cucumbers or Classic **Caesar Salad**

**Main Dishes: Choose Three**

**Beef Tenderloin Tips “Stroganoff”** in a tomato-brandy-mushroom cream sauce  
**Rocky Mountain Trout “Almandine”** toasted almond, lemon butter sauce, parsley  
**Tilapia Fillet** with fresh fruit salsa and lemons  
**Grilled Sliced Colorado Beef**, Sweet soy-rosemary-garlic au jus  
**Red Bird Chicken Breast “Picatta”** with shallots, lemon, white wine, parsley and capers  
**Grilled Vegetable with Polenta Cakes**, Zucchini, yellow squash, bell peppers, asparagus, tomato, eggplant and corn griddle cake, balsamic syrup  
**Try Color Pasta Carbonara**, crispy boar ham tossed with linguini, cream and Parmesan  
**Bowtie Pasta** with Estes Park smoked trout fillet and cream-dill sauce  
**Pasta Prima Vera**, tossed with basil pesto topped with sautéed vegetable medley  
**Vegetarian Ravioli**, stuffed with herbs, parmesan Alfredo sauce.  
**Assorted Wild Game Bratwurst**, Boar, buffalo, duck brats, over sauerkraut, mustard  
**Classic Caesar Salad**, topped with grilled chicken breast, croutons and parmesan  
**Rosemary-Garlic Roast Pork Loin** over cinnamon apples, honey-spice sauce  
**Assorted Quiche Slices**, Bacon-cheddar, smoked salmon-asparagus, vegetable-gruyere  
**Traditional Eggs Benedict**, poached eggs, English muffin, bacon, hollandaise, parsley  
**Texas French Toast**, egg-cinnamon battered, maple syrup, whipped butter,  
**Scrambled Eggs** with maple cured bacon strips and breakfast sausage  
**“Villa Tatra” Estes Park Smoked Salmon and Bagels** with traditional accompaniments.

**Sides: Choose Three**

**Roasted Garlic Yukon Mashed Potato**, fresh milk and butter  
**Minnesota Wild Rice Blend**, Pilaf style with olive oil, vegetable  
**Fresh Seasonal Vegetable**, Steamed and seasoned Red Lion butter  
**Mashed Sweet Potato**, ginger spiced, maple syrup, brandy and butter  
**Roasted Red Potatoes**, olive oil, garlic, rosemary and parsley  
**Hash Brown Breakfast Potatoes**, Skillet browned  
**Assorted Danishes** and mixed breakfast breads  
**Assorted Yogurt & Fresh 2% Milk** and mountain granola  
**Cucumber Dill Salad**, Slice cucumbers, tossed into the sour cream, milk, dill weed, salt mixture  
**Italian Pasta Salad**, Red onions, broccoli, carrots, bell peppers, try color pasta, Italian dressing



## **Custom Menu Options:**

*Let us help you plan the menu of your dreams. Our Chefs will be glad to prepare specialty items if possible to the best of our ability. Priced based on menu selected.*

*Please ask for descriptions or more information on buffet items.*

## **PRICE INCLUSIVE PLATED DINNERS**

**For Groups bringing in their own desserts \$4.00 per person will be applied towards your purchase of an appetizer or you may replace desserts with a selection of fresh fruit and cheese and game sausage platter.**

**Available for groups from 20 to 60 people, for groups for 70 to 100 please limit your entree selections to two.**

*These selections include coffee, tea, iced tea, and bread. Your guests will be given a menu at the table and may make their selections then. Price does not include tax or gratuity.*

**\$28.00 per person**

### ***Salad***

**Mixed Green** with tomatoes, carrots, cucumbers

### ***Entrée Selections (Choose any 3)***

\* Red Bird Chicken Breast “Bordelaise Style” topped with mushroom and red wine sauce

\*Roast Prime Rib of Beef, Au Jus, horseradish sauce (8 oz cut)

\* Rocky Mountain Trout “Almandine” or \*Bison Tortellini

\*Grilled Vegetables with Polenta Moons or \* Bavarian Pork Schnitzel

### ***Dessert Selections***

**New York Style Cheesecake, Chocolate Mousse Pie, Apple Strudel**

**\$32.00 per person**

### ***Salad***

**Mixed Green** with tomatoes, carrots, cucumbers or **Classic Caesar Salad**

### ***Entrée Selections (Choose any 4)***

\*Fillet of Salmon with Lemon Buerre Blanc or \*Marinated Wild Boar Loin

\*Vegetarian Ravioli or \*Marsala Glazed Chicken Breast

\*New York Strip Steak or \*10 Ounce King Canyon Bison Ranch Steak

\*Chicken Breast “Oscar” with crab and hollandaise or \*any “1” option from the \$28.00 menu.

### ***Dessert Selections***

**New York Style Cheesecake, Chocolate Mouse Pie**

**Chocolate Fudge Pecan Pie or Apple Strudel**

**\$36.00 per person**

***Salad:***

Mixed green or Caesar Salad

***Entree Selections, (Choose any 4)***

- \* **Honey-Cinnamon South Carolina Quail**, grilled, cinnamon apples, balsamic syrup
  - \* Vegetarian Ravioli, stuffed with herbs, parmesan Alfredo sauce.
- \* **8oz. Filet Mignon of Beef**, roasted red potatoes and caramelized onions
  - \* Colorado Fresh Fish of the Day, Selected and prepared by our chef
- \* **Apricot Marinated Texas Wild Boar Loin** on caramelized apples, sherry butter sauce
  - \* **Red Bird Chicken Breast "Oscar"** with back fin crab and hollandaise
    - \* **8 Ounce King Canyon Bison Sirloin Steak**
    - \* **14 Ounce King Canyon Bison Ranch Steak**
    - \* Or any one item from the \$28.00 or \$32.00 menu.

***Dessert***

**Crème Brulee or Fresh Seasonal Berries or Chocolate Mousse Pie  
Or New York Cheesecake**

**Fully Inclusive Dinner Option**

**\$55.00 per person, includes everything listed below**

**Appetizers:**

**Fresh fruit, cheese, and game sausage plate**

**Salad:**

**Mixed Green** with tomatoes, carrots, cucumbers

**Entrees Choices:**

**Please choose from 3-4 of the below choices:**

**All are served with the appropriate side dish and sauce**

- \* **Atlantic Salmon Fillet** or \* **Tilapia with Lemon Butter Sauce**
- \* **Chicken Bordelaise** or \* **Chicken Picatta**
- \* **Grilled Vegetables with Polenta Moons** or \* **Vegetarian Ravioli**
- \* **10-ounce Prime Rib or Colorado Beef, Au Jus** or \* **Buffalo Tortellini**
- \* **Assorted Wild Game Sausage**

**Desserts:**

**New York Cheesecake, Apple Strudel, Swiss Chocolate Mousse**

**Two alcoholic beverages per guest:**

**House wine, beer or well**

**All non-alcoholic beverages**

**Tax and gratuity also included**

## ***Custom Plated Dinner Menu Selections.***

*Dinner selections for 20 to 80 guests, served with vegetables and appropriate accompaniment. Your choice of three or four menu selections will be presented as a limited menu prepared especially for your group.*

*Additionally may add appetizers and desserts individually. More than the allotted main dish choices will incur a surcharge of 5-10% on your total bill.*

*For Groups over 75 please limit your entrée choices to two.*

<b>ROCKY MOUNTAIN RAINBOW TROUT</b>	<b>\$19.00</b>
<i>Served over roasted potatoes, toasted almonds and lemon butter sauce.</i>	
<b>NORTH ATLANTIC SALMON FILLET</b>	<b>\$23.00</b>
<i>Topped with tomato-garlic, lemon butter sauce, wild rice blend.</i>	
<b>FRESH FISH SPECIALTY</b>	<b>\$Market</b>
<i>The finest fresh fish selected nightly</i>	
<b>GRILLED MAHI-MAHI FILLET</b>	<b>\$21.00</b>
<i>With sautéed artichoke hearts and, lemon butter</i>	
<b>GRILLED VEGETABLE MEDLEY AND POLENTA MOONS</b>	<b>\$16.00</b>
<i>Seasonal grilled vegetables and polenta moons with roasted garlic- rosemary glaze. .</i>	
<b>PASTA PRIMAVERA</b>	<b>\$15.00</b>
<i>Tri-colored penne pasta in a basil pesto sauce with fresh seasonal vegetables.</i>	
<b>HERB POTATO GNOCCHI</b>	<b>\$17.00</b>
<i>Tomatoes, leeks, forest mushrooms, Parmesan cheese shavings, white truffle oil, aged balsamic syrup</i>	
<b>VEGETARIAN RAVIOLI DU JOUR</b>	<b>\$16.00</b>
<i>Ravioli in a light Alfredo cream sauce</i>	
<b>HONEY-CINNAMON "SOUTH CAROLINA" QUAIL</b>	<b>\$23.00</b>
<i>Two quail grilled, cinnamon apples, balsamic syrup, wild rice blend</i>	
<b>CHICKEN BREAST "BORDELAISE"</b>	<b>\$18.00</b>
<i>In a mushroom, shallot and red wine sauce, with roasted red potatoes.</i>	
<b>CHICKEN BREAST "OSCAR"</b>	<b>\$19.50</b>
<i>Topped with lump crab and Hollandaise sauce.</i>	
<b>BAVARIAN PORK SCHNITZEL</b>	<b>\$15.00</b>
<i>Ever-popular German schnitzel, flattened pork loin lightly breaded and sautéed golden.</i>	
<b>CHICKEN PICATTA</b>	<b>\$17.00</b>

*Chicken breast with lemon, white wine, capers and butter over pasta.*

<b>BEEF TIPS “STROGANOFF”</b>	\$17.00
<i>Tender beef tips sautéed with mushrooms and onion, linguini pasta</i>	
<b>ROAST PRIME RIB OF BEEF AU JUS</b>	14 ounces \$24.00
<i>Seasoned prime rib served with baked potato. 10 ounces \$20.00</i>	
<b>NEW YORK STRIP STEAK</b>	\$28.00
<i>14 ounces of aged, corn-fed Colorado beef served with a baked potato.</i>	
<b>FILET MIGNON OF BEEF</b>	\$30.00
<i>8-ounces of the best beef tenderloin, roasted red potatoes, caramelized onions and a red wine sauce.</i>	
<b>COLORADO BISON TENDERLOIN STEAK</b>	\$48.00
<i>One half pound tender, flavorful, heart-healthy buffalo filet grilled and served with brandied green peppercorn sauce.</i>	
<b>MARINATED WILD BOAR LOIN</b>	\$24.00
<i>Red wine and apricot marinated loin with sweet potatoes, Caramelized apples and a creamy sherry butter sauce.</i>	
<b>NIGHTLY WILD GAME SPECIAL</b>	\$Market
<i>Wild game expertly prepared by our chef</i>	
<b>RED DEER FILET TIPS “ZURICH STYLE”</b>	\$19.00
<i>Strips of red deer in a brandy, cream and mushroom sauce with apple braised red cabbage, Bavarian Spätzle.</i>	
<b>WILD GAME SAUSAGE PLATE</b>	\$16.00
<i>Boar, Elk and Duck bratwurst served with German mustard and red potatoes.</i>	
<b>SAUERBRATEN</b>	\$18.00
<i>Marinated and roasted beef in a tangy sauce with German Spätzle.</i>	
<b>GERMAN FARMERS PLATE</b>	\$15.00
<i>Veal brat-pork” Weiss Wurst”- pork knack on sauerkraut, roast potatoes</i>	

### **Plated Menu's**

**A limited printed menu will be presented to your guests on the evening of your event; we will take dinner orders at that time. All our food is cooked to order to ensure freshness. This will add a few extra minutes to service.**

**We do not request entrée counts prior to your event.**



## **Red Lion Appetizer Assortment Options:**

The following appetizers may be served buffet style or passed.

All options are priced per 50 bite sized pieces.

These may be ordered in 50, 75, 100 or more pieces going up in increments of 25.

### **Vegetarian Options:**

#### **Spanakopita Triangles \$90.00 per 50**

*A popular Greek specialty at any cocktail party, buttery phillo dough triangles stuffed with sautéed spinach and feta.*

#### **Italian Antipasto Skewers \$140.00**

*Marinated artichoke heart, kalamata olives, sun dried tomato and fresh mozzarella skewered and served with olive oil and balsamic glaze.*

#### **Asparagus and Goat Cheese Pastry Wrap \$125.00**

*Asparagus tips in goat cheese wrapped and baked in puff pastry.*

#### **Vegetarian Spring Rolls \$85.00**

*Bamboo, carrots, onions and cabbage wrapped in spring roll skin, Sweet soy glaze.*

#### **Vegetarian Mini- Quiche Flavors \$125.00 per 50 pieces**

*Fresh tomato and basil with feta cheese, asparagus and gruyere cheese  
Blue cheese and scallion, broccoli and cheddar*

#### **Spinach and Artichoke “Rangoon” \$95.00**

*A savory blend of four cheeses, spinach and artichoke stuffed in a traditional Rangoon wrapper*

#### **Thai Vegetable Curry “Samosa” \$85.00**

*Delicate pastry filled with green peas, carrots & corn, and flavored with ginger, curry and lemon grass*

### **Fish and Seafood Options:**

#### **Tuna Tartar on Flatbread \$125.00 per 50**

*Seasoned hand-chopped seasoned Ahi tuna, on toasted flatbread*

#### **Mini Crab Cake \$125.00**

*Serve with “Old Bay” seasoning, tarter sauce.*

#### **Steamed Shrimp Pot Stickers \$95.00**

*Shrimp and vegetables steamed in a rice wrapper and served with soy dipping sauce.*

#### **Scallop and Jasmine Rice Cakes \$85.00**

*Served on Asian coleslaw with scallion-cilantro oil*

**Salmon Toast Points \$125.00***Smoked salmon with onions and capers on toast triangles***Coconut Shrimp \$85.00***Golden baked shrimp in a tasty coconut breading and sweet-sour sauce.***Shrimp Newburg Mini Quiche \$125.00***Baby shrimp and sherry flavored custard***Meats:****Chicken Cordon Blue Bullets \$95.00***Chicken, ham and Swiss cheese, breaded and baked till golden.***Beef Duxelles “En Croute” \$140.00***Beef tenderloin, duxelle and pate wrapped and baked in puff pastry.***“Red Bird” Chicken Satay \$125.00***Skewered chicken breast with spicy peanut dipping sauce.***Buffalo Sausage Potato Pancakes \$90.00***A slice of buffalo bratwurst with German mustard and scallions served on an individual potato pancake.***Lamb Sirloin Satay \$125.00***Grilled tender lamb on a skewer with minted sweet chili sauce***Potato Stroganoff Cups \$85.00***Baby potatoes stuffed with a rich beef stroganoff***Red Lion Hors D’oeuvres Bundles****Red Lion “Stream” Bundle**

\$175.00 per 100 pieces

(Serves 25-50 guests at 2-4 “bites” per guest)

Choose two warm options and two cold options

**Warm:**

Thai Chicken Satay

Spinach and Artichoke Rangoon

Greek Spanakopita

Chicken Cordon Blue Bullets

Vegetarian Spring Roll

Vegetable Curry Samosa

**Cold:**

Tomato-Polenta Moons

Flat Bread and Smoked Salmon Spread

Phyllo Cup with Guacamole

Buffalo Salami Cornucopias, Sun-dried Tomato-Cheese Spread

Phyllo Cup and Hand-chopped Seasoned Tuna Tartar

### **Red Lion “River” Bundle**

\$400.00 for four selections (200 total pieces)  
 (Serves 50-100 guests at 2-4 “bites” per guest)  
 Choose two hot and two cold

#### **Hot:**

Lamb Sirloin Satay  
 Vegetable Curry Samosa  
 Chicken Cordon Blue

#### **Cold:**

Tuna Tartar  
 Three Shrimp Cocktail  
 Antipasto Skewers



### **Red Lion “Creek” Bundle**

An Assortment of six top of the line Hors D’oeuvres  
 \$650.00 for 300 pieces  
 (Serves 100-150 guests at 3-4 “bites” per guest)

#### **Warm:**

Lamb Sirloin Satay  
 Buffalo Sausage on Potato Pancakes  
 Parmesan Breaded Artichoke Hearts

#### **Cold:**

Tuna Tartar  
 Three Shrimp Cocktail  
 Three Deluxe Canapés

(Smoked salmon cream cheese on phyllo, puff pastry pillow with truffle mousse, olive tapenade on flatbread, polenta triangle with herbs, phyllo cup with Guacamole, pickled ginger, artichoke hearts with garlic aioli, cucumber rounds with sweet soy, roasted red pepper or hummus spread on breads, polenta with marinara and feta.)



## ***Appetizer & Cocktail Parties!***

Appetizer only parties start at \$18.00 per person (in food), and may not be an option on high season weekends. Create your own assortment or ask our staff for help. Appetizers will apply to the food and beverage minimums in the front of the package. A combination of passed and buffet style appetizers adds an element of class as well as serving ease for your guests. You may also add a dessert buffet to finish your event.

### **BUFFET STYLE APPETIZER TRAY OPTIONS**

Our suggestions to get your party started, all pricing is per person. Portions should approximate the number in your party. With thirty guests, you might select Shrimp Cocktail for twenty and Vegetable Crudités for ten...

**Please choose a minimum of ten on each of the below items.**

<b>GAME SAUSAGE PLATE</b>	\$5.00
<i>Smoked boar brat, buffalo sausage and smoked Gouda cheese and assorted Crackers.</i>	
<b>NIGHTLY SPECIAL</b>	\$Market
<i>Chef's nightly creation.</i>	
<b>SMOKED SALMON</b>	\$6.00
<i>Salmon sliced thin with toast points, dill cream cheese, lemon and caper.</i>	
<b>SMOKED TROUT</b>	\$6.00
<i>Toast points, horse radish, red onions, and capers.</i>	
<b>BUFFALO SATAY</b>	\$5.00
<i>Tender sliced buffalo, marinated and skewered, served with sweet chili sauce.</i>	
<b>CHICKEN SATAY</b>	\$5.50
<i>Marinated chicken strips grilled and served with dipping sauce.</i>	
<b>VEGETABLE CRUDITÉS &amp; RELISHES</b>	\$4.00
<i>Fresh vegetables and dip</i>	
<b>ASSORTED CHEESE &amp; FRESH FRUIT</b>	\$5.00
<i>A selection of domestic and imported cheese, fruit and crackers.</i>	
<b>CANAPÉS DU CHEF</b>	\$7.00
<i>Chef's selection of savory finger sandwiches attractively garnished, 3 per person, minimum 75 pieces.</i>	
<b>BAKED BRIE</b>	\$5.00
<i>With wild berry coulis.</i>	
<b>CUSTOM SELECTION</b>	\$Market
<i>Let our skilled chef or event coordinator help you with choosing a selection to welcome your guests</i>	

### **Salad Options:**

<b>MIXED GREEN</b> <i>with tomatoes, carrots, cucumbers</i>	\$4.00
<i>Choice of dressings</i>	
<b>CAESAR SALAD</b>	\$6.00
<i>Romaine hearts, Parmesan and fresh croûtons, tossed with Caesar dressing.</i>	

# Bar Options

We offer a variety of options for the bar, so please

Select the option that best suits your needs.

**NON-ALCOHOLIC BEVERAGES MUST BE PAID FOR BY THE HOST. WE DO NOT OFFER NON-ALCOHOLIC BEVERAGES ON A CASH BAR BASES.**

Signature Drinks, up to two per wedding.

Champagne Punch: \$50.00 per bowl, serves 30

Non-Alcoholic Punch: \$25.00 for two bowls, serves 60

Martinelli's Sparkling Cider: \$15.00 per bottle

Coffee Unlimited Refills: \$2.50

Tea and Iced Tea Unlimited Refills: \$1.50

All non-alcoholic beverages for group a flat \$2.00 per person rate.

Sodas and Juice: \$1.50 per pint

Bottled Water: \$1.50-\$3.00

***Recommended Options: We recommend an open bar option with a dollar limit per drink on individual cocktails and a total bar limit as well.***

## Open Bar

With an open bar the host pays for beer, wine, mixed drinks and non-alcoholic beverages. We ask that you select a few wines by the bottle for your guests. The host can set a limit on the cost of each drink, or leave the bar open. A per drink cost limit that will allow your guests to enjoy almost any drink they would like is \$8.00.

## Mixed Bar

With a mixed bar the host pays for beer, wine and non-alcoholic beverages. We ask that you select a few wines by the bottle for your guests. If a guest orders a cocktail he or she will be informed that it will be cash for that drink and that the host is paying for beer and wine for the party.

## Cash Bar

With a cash bar the host pays for only non-alcoholic beverages. If a guest orders a cocktail, beer or glass of wine he or she will be informed that it will be cash for that drink.

## Beverage Prices for Banquets and Wedding Parties

### WINES BY THE GLASS

Blush: White Zinfandel		\$5.50
White: Champagne (187 ml)		\$6.50
Riesling		\$6.00
Chardonnay	\$5.50	\$8.00
Red: Cabernet Sauvignon	\$5.50	\$7.00
Merlot	\$5.50	\$8.00

### WINES BY THE BOTTLE

<b>Michelsberg Piesporter</b>	<b>Riesling</b>	<b>\$30.00</b>
<b>Chateau Ste. Michelle Columbia Valley, WA.</b>	<b>Riesling</b>	<b>\$24.00</b>
<b>Chateau Ste. Jean</b>	<b>Gewürztraminer</b>	<b>\$32.00</b>
<b>Grande River Vineyards, Colorado</b>	<b>White Meitage</b>	<b>\$32.00</b>
<b>Geyser Peak</b>	<b>Sauvignon Blanc</b>	<b>\$32.00</b>
<b>Giesen</b>	<b>Sauvignon Blanc</b>	<b>\$30.00</b>
<b>Lagaria, Italy</b>	<b>Pinot Grigio</b>	<b>\$26.00</b>
<b>Pepi, California</b>	<b>Pinot Grigio</b>	<b>\$30.00</b>
<b>Sutter Home, California</b>	<b>White Zinfandel</b>	<b>\$22.00</b>
<b>House California</b>	<b>Chardonnay</b>	<b>\$22.00</b>
<b>Hess "Select"</b>	<b>Chardonnay</b>	<b>\$25.00</b>
<b>Clos Du Bois</b>	<b>Chardonnay</b>	<b>\$36.00</b>
<b>Beaulieu Vineyards Carrneros</b>	<b>Chardonnay</b>	<b>\$44.00</b>
<b>Irony, California</b>	<b>Pinot Noir</b>	<b>\$30.00</b>
<b>Kendall Jackson, California</b>	<b>Pinot Noir</b>	<b>\$32.00</b>
<b>Jade Mountain</b>	<b>Syrah</b>	<b>\$30.00</b>
<b>Gnarly Head</b>	<b>Zinfandel</b>	<b>\$28.00</b>
<b>Cline</b>	<b>Zinfandel</b>	<b>\$30.00</b>
<b>Southern Point, California</b>	<b>Merlot</b>	<b>\$22.00</b>
<b>R. Collection by Raymond</b>	<b>Merlot</b>	<b>\$32.00</b>
<b>Clos Du Bois Reserve</b>	<b>Merlot</b>	<b>\$36.00</b>
<b>Grande River Vineyards, Colorado</b>	<b>Red Meritage</b>	<b>\$34.00</b>
<b>Avalon</b>	<b>Cabernet Sauvignon</b>	<b>\$28.00</b>
<b>Geyser Peak, Sonoma</b>	<b>Cabernet Sauvignon</b>	<b>\$34.00</b>
<b>Silver Palm</b>	<b>Cabernet Sauvignon</b>	<b>\$24.00</b>
<b>Coppola Claret</b>	<b>Red Meritage</b>	<b>\$38.00</b>
<b>Yellow Tail Shiraz Australia</b>	<b>Shiraz</b>	<b>\$24.00</b>
<b>Salmon Creek California</b>	<b>Cabernet Sauvignon</b>	<b>\$22.00</b>

Vintages and prices may change from month to month. Please feel free to ask for a complete wine list. The Red Lion can also "special order" specific wines or liquors for your group. Please ask the event planner for details.

**Champagne Punch Bowl \$50.00 each (serves 30).**

**Two Non-Alcoholic punch Bowl \$25.00 (serves 60).**

**Signature Drinks \$4.00-\$7.00 depending on requested alcohol**



## CHAMPAGNE & SPARKLING

Seaview Australia	Methodo Champenoise	\$20.00
Don Bertoli	Methodo Champenoise	\$28.00
Piper Sonoma Brut	Methodo Champenoise	\$32.00
Schramsberg "Blanc de Noirs" Napa	Methodo Champenoise	\$55.00
Dom Perignon	Champagne	\$175.00
NV Moet & Chandon "White Star"	Champagne	\$85.00
NV Veuve Clicquot Yellow Label "Brut"	Champagne	\$95.00
Asti Spumanti		\$34.00

### Please ask about special orders!

The Red Lion Restaurant may be able to order a special wine or champagne for your group. Your group must consume the entire order the day of your event. The Red Lion does not have a license to allow alcohol to be taken off the property.

**Colorado law states that no alcohol may be brought into any restaurant even with a "corkage fee" sorry!**

Our full wine list is available on request.

We cannot guarantee availability of any wines on banquet list.

***Prices and vintages listed are subject to change.***

### BEERS

#### **Domestics:**

Coors Light	\$4.50
Bud Light & Budweiser	\$4.50
Fat Tire Amber Ale	\$5.00
Dales Pale Ale	\$5.00
Avery IPA	\$5.00
Twisted Pine Amber Ale	\$5.00
Stone Smoked Porter	\$6.50

#### **Imports:**

Kalibar (non-alcoholic)	\$4.00
Guinness "Pub Draught" 15 oz. can	\$5.50
Corona Mexico	\$4.50
Stella Artois	\$5.00
Duvel Belgian Ale	\$6.50
Draft (Seasonal)	\$5.00

*We do not limit our beer selections for parties*

#### LIQUOR

"Well" Drinks	\$5.00
"Call" Drinks (i.e. Jack Daniel's, Absolute)	\$6.00 and up Blended
Scotch	\$5.00 and up
Single Malt Scotch	\$8.00-25.00
Misc. Liquor & Cognacs (i.e. Sambuca, Drambuie)	\$5.00-25.00

## **Liquor Policies**

The Red Lion does not offer “keg” beer.

“Cash Bar” prices subject to \$1.00 increase. Due to the increase in service needed to facilitate a “Cash Bar”.

You may choose to put a limit on the total amount of alcohol you wish to purchase, or the amount each individual drink may cost.

Example #1) a \$1000.00 total alcohol limit before cash bar starts.

Example #2) No drinks over \$8.00 each should be put on hosts tab, all drinks over \$8.00 in value should be considered cash bar.

Due to price changes and availability, please ask to see our complete wine list no more than 2 weeks prior to your event for wine selections.

**All wines are subject to availability and price increases with no notice.**

It is against Colorado State Law to bring alcohol on to a premise with a liquor license. (This means you may not bring any alcohol to the Red Lion)

The Bar closes ½ hour before the end of any party or earlier if the crowd as a rule has had enough to drink.

**All non-alcohol beverages will be put on hosts tab.**

**The Red Lion Restaurant, does not provide a dry bar arrangement, if a guest is of age and wishes to purchase alcohol they will be served.**

### **Deposits**

**All deposits are non refundable if a cancellation occurs. The deposits are applied to the bill the day of the event.**

*All china, service ware, set up and clean up, one hour of rehearsal time, three hours of event planning time and two outdoor heating units are included in our pricing with the wedding inclusive ceremony package.*

*Groups from 10-25 private: \$150.00*

*Groups from 25-50 private: \$200.00*

*All Weddings from 50-100 people: \$750.00*

*Weddings over 100 people: \$1000.00*

*Majority payment due 1-2 weeks prior to your event.*

## **Wedding**

### **Confirmation Sheet & Contract**

**Please answer all questions. Put N/A if not applicable to your event.**

**Please submit this pamphlet to our office 21+ days prior to your function. This information must be filled out by the host not Red Lion staff. Red Lion staff will help fill out a financial planning sheet the week of your event. You may utilize these sheets prior to estimate the cost of your party.**

**Please fill out only what pertains to your event. Thank you.**

**Reservation Names:**

**Bride:**

**Groom:**

**Reservation Date:**

**Deposit Amount Paid: (To be applied to your bill):**

**Majority payment due 1-2 weeks prior:**

**(The Red Lion Restaurant does not accept personal checks unless they are received at least 2 weeks prior to the event. You may pay with cash, credit card or cahiers check. )**

**Time of Reservation, includes set-up and breakdown time.**

**Number of Expected Guests not including children?**

**Plus number of children attending less than 10 but over 3 years of age?**

**Plus vendors who will be eating. Vendors are charged at  $\frac{1}{2}$  price on buffets and an \$8.00 discount on sit-down meals.**

**Plus number of children less then 3 years of age?**

**=Total number of guests?**

**Contact Names and Phone Numbers:****Dining Options:**

**Please list all area's of the restaurant you are planning on using for your event.**

**Appetizer Selections:**

**Where and when would you like appetizers served?  
Appetizers usually are served during photos following the ceremony, we recommend at least 1 hour of time for appetizer cocktail hour.**

**Salad Selections:**

**Entrée Choices: Indicate Buffet or Sit Down Service and Prices. If having a buffet include side dishes choices as well as main entrée choices.**

**Dessert Selections or Wedding Cake?**

**Requested Menu Heading, if having a plated dinner.  
Example: A wedding celebration for Sarah and Matt!**

**Paper color or theme selection, when having a plated dinner.**

**Special menu, dietary requests, or allergies:**

**Bar Options: See recommended bar options in package.**

**Open bar (Host Pays)?**

**Per drink dollar limit amount?**

**Total bar limit amount?**

**Mixed bar (Host pays for beer and wine, guests for hard alcohol.)?**

**Per drink dollar limit?**

**Total Bar Limit?**

**Bride and Groom Signature Drinks: Discounted by \$1.00 each.**

**These will be offered to guest after the ceremony and throughout the evening. (2 drinks maximum)**

**Cash bar (Guests pay)?**

**Champagne or Non-Alcoholic Punch bowls?**

**The Red Lion does not offer a “dry bar arrangement”. All non-alcoholic beverages must be paid by host.**

**Wine Selections other than house wines:**

**Champagne Toast, full or ½ glass pour, served at what point?**

**Champagne selection? Would you like a specialty champagne ordered?**

**Would you like our help with placing decorations, favors, place cards etc? Please be specific. We will be glad to light candles, place one favor at each place and one centerpiece on each table. (There may be an additional charge for this option if more then the above help is necessary or requested.)**

**Wedding and large group options: Please write N/A if not applicable.**

**Where is wedding ceremony to take place? If at the Red Lion, where on the grounds would you like it set up?**

**Time and length of ceremony?**

**Flower delivery time? Phone # of florist.**

**What are your wedding colors?**

**Cake delivery time? Phone # of bakery.**

**Music set up time? Phone # of music provider.  
Music should be turned down at 10:30 and must be off at 12:00.**

**Sound or microphone for ceremony? Vendor providing equipment? The Red Lion recommends a microphone for your event. The river and road can be distracting. Thanks for your understanding.**

**Special Requests or any other vendor information:**

**Additional options at no additional charge: Would you like.....**

**A cake table? Where would you like it placed?**

**A guest book table and placement?**

**A gift table, placement?**

**Stage for DJ? (Small sized raised platform. One is included and \$100 for as many as you need or for all of the stages we have) Where would you like this positioned?**

**A non-alcoholic beverage table?**

**Additional beer or wine table for groups over 140?**

**Appetizers or alcohol to bride or groom prior to ceremony?**

**Head table for how many people?**

**Additional tables or chairs needed and placement? This may include a unity candle table, musician's chairs or place card table.**

**Options at additional cost: Please fill in \$ amount of cost and how you would like this option set up.**

**Renting the tent? \$500.00 or \$250.00 Sunday- Friday.**

**Site fee? From page three of package.**

**Office Commission? \$50.00 for groups over 50, (not having the inclusive ceremony option).**

**Inclusive wedding package? \$175.00 for up to 50, \$275.00 for up to 140 guests, \$375.00 for over 140 guests. Or \$50.00 office commission fee if having a ceremony elsewhere.**

**Extra Hour of Site Time: \$200.00 on Saturdays \$100.00 an hour on Sunday-Friday**

**Cake cutting? (This cost is included in the inclusive wedding package.) \$1.00 per person.**

**Aspen Wedding Arch rental? \$100.00**

**White Wedding Arch rental? \$50.00**

**Antique Arch Rental \$125.00**

**Basement Rental; Includes use of any vases, candles etc from out Gazebo basement. \$100.00 (not including lanterns, items must be returned cleaned)**

**Creek side ceremony? \$2.00 extra per person.  
(Up to 110 guests)**

**Extra Outdoor Heaters Needed? (Two come with site fee.)  
This option can be decided on the evening of the event. \$25.00 per heater.**

**Unusual Set-up or Breakdown. Example: Raised head table, unusual table configurations. Placement of decorations or lighting outside normal parameters. \$50.00 per hour.**

**Stage for Band? We have a large portable stage that can be set up in various configurations. Please let us know how you would like the stages arranged for your event. (\$100.00 for all stages that you use.)**

**Master of Ceremonies? \$75.00 - \$150.00 we will be glad to direct your guests and make all announcements for this nominal charge. Includes announcing appetizers, bride and groom, dinner, toasts, cake cutting, dancing and all other requested announcements. Our wedding captain will meet you at the rehearsal the day prior to your event we will also help with the processional and recessional for this cost. If you do not wish this option we will still help direct guests and work with the appointed master of ceremonies, usually a DJ or wedding planner.**

**Lantern/Decoration Fee: \$75.00-\$150.00**

**Special Request? Please list any activity you would like the Red Lion and our staff to assist you with, the day of your event.**

**Your group may be charged for damages, cleaning or services rendered not listed in our provided services.**

**Set Up Options & Requested Table Configuration:**

**When filling out this portion please keep in mind the activities to take place in the area.**

**Dry set tables are tables with cloths and candles only,  
fully set tables have full dinner place settings.**

**Requested Gazebo room setup? How many tables? How many guests at each table?**

**Requested main dining room setup? How many tables for dining? How many guests preferred at each table?**

**Outdoor setup? Would you like additional tables on the lawn or in any uncovered area's?**

**Texas patio set up? This is the small patio off the Gazebo room. We normally set it for appetizers or cocktail seating. If you would like it used for a different activity please tell us here.**

**Requested tent set up. Please list all the activities you would like to take place in our tent. Dinner, dancing, appetizers, cake table, band or DJ, etcetera.**

**Requested buffet placement? If your group is fewer than 140 guests please choose one area, if your group is over 150 guests we recommend two buffet tables.**

**Diagrams: Please feel free to diagram your needs on the day of your special event. The tent is 60 feet by 40 feet; the tables are round and can hold 6-8 guests each. The other areas have square or rectangular tables that can accommodate 4-12 guests each depending on shape of room. We will be glad to provide you with blank maps to draw specific requests.**

**Any items left after your event for more then 48 hours will become Red Lion property. Please call immediately if any items are forgotten.**

**Please give us an approximate timeline (on the following page, 31) that you would like us to follow. If you are not sure just put "as flows".**

**Feel free to use the guidelines to plan your 7.5-9.5 hour event. Extra hours may be purchased as needed.**

**Set-up time? (Usually 2 hours)**

**Ceremony time? (1/2 to 1 hour)**

**Will there be a receiving line?  
(This option is not recommended, average time is 45 minutes)**

**Appetizers and Cocktail Hour? (One hour of time)**

**Dinner Service? (1.1/2 hours for buffet and 2.1/2 hours for plated)**

**Toasts? (15 minutes)**

**Cake Cutting? (10 minutes)**

**First Dance? (Five minutes)**

**Garter and Bouquet toss? (Should take place within 1 hour of the toasts)**

**Bride and Groom Leave?**

**Music Stops? (Music needs to be turned down at 10:30 and finished by 11:30, 11:00 pm on Sunday-Friday evenings)**

**Bar Closes?**

**Break Down? (Budget ½ hour of time)**

**Unique Events and Timing?**

**We will try to follow as closely as possible. Please realize that if the ceremony is late all the other following events will be pushed back as well.**

**Signature of Guest, I understand and agree to all the costs and information contained within this confirmation sheet. An estimated payment will be due two weeks prior to your wedding. An amount for incidentals' or allowed changes will be due or refunded the day of the event.**

\_\_\_\_\_  
**Signature of Red Lion Representative, we will provide all the services agreed to, to the best of our ability.**

\_\_\_\_\_  
**Today's Date:** \_\_\_\_\_

**Reservation Date:** \_\_\_\_\_

**Guaranteed # of Guests: Due Three weeks prior to event within 10%. \_\_\_\_\_**

## **Wedding/Party Confirmation Sheet 2 Contract**

A non-refundable deposit is required to hold your events reservation date. This deposit is applied to your final bill the evening of your event. During high-season a minimum may be required in food and beverage to reserve a private dining room. If the minimum is not met the additional amount will be assessed as a room charge.

After confirming the number of guests, you will be allowed 10% **attrition** in number of dining guests. If your group falls **below** the confirmed number **by more than 10%**, you will be charged a \$25.00 per person fee for each guest missing **and be charged for the total confirmed number of people**. Please note that we will go by the number of dining guests, NOT the total number of people in the room.

Please be aware that in order to accommodate **all** of our guests in the best way possible, we must insist on strict adherence to reservation times and restrictions. We do not accept any checks, unless they are received two weeks in advance of an event. We will also not accept "Counter Checks" (written information for the account holder) under any circumstance. The Red Lion will accept cash, and credit cards for payment.

Reservations cannot be guaranteed unless a deposit has been received by the Red Lion office. As soon as the deposit arrives, the reservation will be logged in the records book. A “tentative” reservation is not a guarantee. The majority payment is due 1-2 weeks prior to your event with an incidental payment due the evening of the event. Your information should not change once majority payment has been made.

**Please fax wedding/party confirmation sheet to (303) 447-0986**

**Twenty one (21) days prior to the date of your wedding.**

*By signing below, I certify that I have read,  
Understand and agree with all of the Red Lion Restaurant policies*

\_\_\_\_\_ **Name of Reservation**

\_\_\_\_\_ **Contact Fax/Phone**

\_\_\_\_\_ **Today's Signature & Date**

\_\_\_\_\_ **Approximate Number of Guests**

\_\_\_\_\_ **Date of Reservation**

\_\_\_\_\_ **Guest Signature**

\_\_\_\_\_ **Red Lion Restaurant Representative Signature**