

wedding menus

MINERALS HOTEL

THE CANYON BALLROOM, DIAMOND BALLROOM
+ SWEETGRASS PAVILLION



plated dinner reception

GOLD PACKAGE

House Chargers {Silver or Gold}

Cotton Colored Tablecloth, Napkin & Table Numbers

Welcome Champagne, Lemonade & Iced Tea Station

5-hour Luxury Open Bar, Cocktail Table Service & Champagne Toast

Champagne Toast

3 Cold Hors d'Oeuvres Displays, 10 Butlered Hors d'Oeuvres & 3 Hors d'Oeuvres Stations

Appetizer & Salad

Warm Baked Breads & Rolls

2 Table-Side Service Entrées OR a Combination Plate, plus 1 Chef's Choice Vegetarian Entrée

Chef's Choice Vegetable & Starch

Wedding Cake & Petit Four Presentation {On Each Table}

Fresh Brewed Coffee & Tea Service

PLATINUM PACKAGE

House Chargers {Silver or Gold}

Cotton Colored Tablecloth & Napkin

Table Numbers

Welcome Champagne, Lemonade & Iced Tea Station

5-hour Luxury Open Bar, Cocktail Table Service,
Wine Service during Dinner & Champagne Toast

4 Cold Hors d'Oeuvres Displays, 12 Butlered Hors d'Oeuvres & 3 Hors d'Oeuvres Stations

Seafood & Raw Bar

Appetizer & Salad

Warm Baked Breads & Rolls

3 Table-Side Service Entrées OR a Combination Plate, plus 1 Chef's Choice Vegetarian Entrée

Wedding Cake, Viennese Table & 1 Dessert Station of your Choice

Fresh Brewed Coffee & Tea Service

buffet dinner reception

GOLD PACKAGE

House Chargers {Silver or Gold}

Cotton Colored Tablecloth, Napkin & Table Numbers

Welcome Champagne, Lemonade & Iced Tea Station

5-hour Luxury Open Bar, Cocktail Table Service & Champagne Toast

3 Cold Hors d'Oeuvres Displays, 10 Butlered Hors d'Oeuvres & 3 Hors d'Oeuvres Stations

2 Salad Selections, 4 Dinner Selections & 1 Carving Station Selection

Chef's Choice Vegetable & Starch

Warm Baked Breads & Rolls

Wedding Cake & Petit Four Presentation {On Each Table}

Fresh Brewed Coffee & Tea Service

PLATINUM PACKAGE

House Chargers {Silver or Gold}

Cotton Colored Tablecloth, Napkin & Table Numbers

Welcome Champagne, Lemonade & Iced Tea Station

5-hour Luxury Open Bar, Cocktail Table Service,
Wine Service during Dinner & Champagne Toast

4 Cold Hors d'Oeuvres Displays, 12 Butlered Hors d'Oeuvres & 3 Hors d'Oeuvres Stations

Seafood & Raw Bar

3 Salad Selections, 5 Dinner Selections & 1 Carving Station Selection

Chef's Choice Vegetable & Starch

Warm Baked Breads & Rolls

Wedding Cake, Viennese Table & 1 Dessert Station of your Choice

Fresh Brewed Coffee & Tea Service

station hors d'oeuvres reception

House Chargers {Silver or Gold}

Cotton Colored Tablecloth, Napkin & Table Numbers

Welcome Champagne, Lemonade & Iced Tea Station

5-hour Luxury Open Bar & Champagne Toast

4 Cold Hors d'Oeuvres Displays, 12 Butlered Hors d'Oeuvres & 4 Hors d'Oeuvres Stations

Wedding Cake, Viennese Table & 1 Dessert Station of your Choice

Fresh Brewed Coffee & Tea Service

** Additional cost

* Counts as two selections

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cold hors d'oeuvres displays

SEASONAL RAW VEGETABLE CRUDITÉS

Selection of Assorted House Made Dips

Tricolor Peppers · Cauliflower · Broccoli · Squash · Zucchini · Tomatoes · Other Seasonal Favorites

GARDEN FRESH GRILL

Assorted House-Made Dips

Grilled & Marinated: Zucchini · Eggplant · Peppers · Other Seasonal Vegetables

EGGPLANT CAPONATA

Fresh Garlic, Onions & Eggplant sautéed in Extra Virgin Olive Oil,

Plum Tomatoes, Peppers & Black Olives — Pita Crisps

ANTIPASTO ITALIANO*

Plump Roasted Peppers · Fresh Mozzarella · Mediterranean Olives · Marinated Mushrooms · Artichoke Hearts

Assortment of Smoked & Cured Meats · Garlic Toasted Baguette Rounds

INTERNATIONAL CHEESE

Imported & Domestic Cheese · Crackers · Breads · Flatbreads

ASSORTED SMOKED SEAFOOD*

Smoked Salmon · Trout · New Zealand Green Lip Mussels

Egg Whites & Yolks · Red Onion & Fresh Parsley · Triangles of Russian Pumpernickel · Exotic Flatbreads

MOZZARELLA CAPRESE

Fresh Mozzarella, Vine Ripened Tomatoes & Basil — Aged Balsamic

FRESH SEASONAL FRUIT

Assorted Sliced & Skewered Fruit — Mint Yogurt Dipping Sauce

HOUSE MADE ASSORTED FLATBREADS

{SELECTION OF THREE}

Wild Mushroom Asiago · Broccoli Rabe, Sausage & Asiago · Caramelized Onions, Fig & Goat Cheese

Margherita · Pesto Chicken, Parmesan & Mozzarella · Classic Italian Sausage

butlered hors d'oeuvres

elegantly displayed and butlered to your guests

COLD SELECTIONS

CRYSTAL TOMATO & BASIL BRUSCHETTA

SMOKED SALMON ON BLACK BREAD

ASSORTED SUSHI**

Wasabi & Soy

SEARED TUNA ON TARO CHIPS*

RED ENDIVE

Smoked Trout

BEEF CARPACCIO ON TOAST POINTS

CRAB SALAD ON CUCUMBER ROUNDS

HUMMUS ON PITA CHIPS

TUNA TARTARE IN A CONE*

PROSCIUTTO & ASPARAGUS ROLL-UP

PORTOBELLO & BRIE CROSTINI

MAINE LOBSTER TAIL*

Lemon Crème Fraîche

PROSCIUTTO & ASPARAGUS ROLL-UP

HERBED GOAT CHEESE CROSTINI

WALDORF CHICKEN SALAD ON CELERY

SMOKED SALMON + DILL MOUSSE TART

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butlered hors d'oeuvres

elegantly displayed and butlered to your guests

HOT SELECTIONS

ARTICHOKE HEARTS

Boursin Cheese

ARTICHOKE & SPINACH TARTLET

CHEDDAR CHEESE PUFF

MINI DEEP DISH PIZZA

SPANAKOPITA

BRIE & RASPBERRY IN PHYLLO

SPINACH & CHEESE STUFFED MUSHROOM CAP

WILD MUSHROOM & ROQUEFORT IN PHYLLO

ASIAN VEGETABLE TEMPURA

VEGETABLE DUMPLINGS

MINI QUICHE LORRAINE

MINI QUICHE FLORENTINE

HERB MARINATED MUSSELS

SPICY SHRIMP SPRING ROLL

COCONUT SHRIMP

Sweet & Sour Sauce

SHRIMP TEMPURA*

Ponzu Sauce

MARYLAND CRAB CAKE

Remoulade Sauce

BACON WRAPPED SCALLOPS**

Maple Sauce

LOBSTER SCAMPI PUFF*

MINI CHICKEN CORDON BLEU

SESAME CHICKEN

CHICKEN SATE

Peanut Sauce

BEEF TERIYAKI SATE

MINI BEEF WELLINGTON*

FRIED PORK POT STICKERS

CHORIZO & CHEESE EMPANADA

ANDOUILLE SAUSAGE EN CROUTE

COCKTAIL FRANKS EN CROUTE

BABY LAMB CHOPS**

Mint Jelly

BEEF & MUSHROOM VOL AU VENT

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stations

MAC & CHEESE

{SELECTION OF FIVE}

Elbow Pasta — Cheddar & White Cheddar Sauce

TOPPINGS: Buffalo Sauce · Broccoli · Tomatoes · Mushrooms · Bacon Bits
Truffle Oil · Parmesan Cheese Breading · Frizzled Onions

SLIDERS

{SELECTION OF TWO}

Served with Sliced Cheese, Lettuce, Tomato, Onion, Ketchup, Mustard & Pickles

Beef Sliders · Veggie Sliders · Pulled Pork · Bison

PASTA

{SELECTION OF THREE, COOKED TO ORDER}

Served with Fresh Grated Parmigiano-Reggiano Cheese & Hearty Breads

Penne à la Vodka · Tricolor Cheese Tortellini — Plum Tomato & Basil Sauce
Chicken & Farfalle Alfredo · Rigatoni Bolognese · Four-Cheese Ravioli — Creamy Pesto Sauce
Lobster Ravioli — White Wine & Garlic Sauce**

CARVING BOARD

{SELECTION OF TWO}

Served with Appropriate Garnishes

Roast Prime Rib of Beef au Jus · Honey Glazed Smoke House Ham
Rosemary Roasted Boneless Pork Loin · Herb-Roasted Breast of Turkey
Colorado High Country Leg of Lamb** · Grilled Tenderloin of Beef

WOK

{SELECTION OF THREE}

Served with Soy, Duck, Hoisin & Hot Mustard Sauces, Fortune Cookies & Chopsticks

Chicken & Cashews · Beef & Broccoli · Stir-Fry Vegetables · Chicken & String Beans
Szechuan Beef · Beef, Chicken, Pork or Vegetable Fried Rice
Beef, Chicken, Pork or Vegetable Lo Mein · Shrimp — Lobster Sauce*
Sesame Tuna Stir-Fry* · Shrimp Stir-Fry*

MASHED POTATO BAR

{SELECTION OF FIVE}

Yukon Gold Mashed Potatoes Mixed to Order with:

Wild Mushrooms & White Truffle Oil · Sautéed Shallots & Garlic · Scallions · Frizzled or Caramelized Onions
Cheddar Cheese · Sour Cream & Chives · Crumbled Bacon · Horseradish Cream

SEAFOOD & RAW BAR*

{SELECTION OF THREE}

Served with Lemon Wedges, House Made Cocktail, Mignonette Sauce & Garnishes

East & West Coast Oysters · Jumbo Shrimp Cocktail · Alaskan King Crab Legs**
Little Neck Clams on the Half Shell · Jonah Crab Claws** · Whole Poached Salmon · Scottish Smoked Salmon
Smoked Trout · Scungilli Salad · Smoked Oysters & Mussels · Caviar Displays**

A TASTE OF ITALY

{SELECTION OF THREE}

Crispy Calamari — Crystal Tomato Marinara · Eggplant Rollatini · Sausage & Peppers · Lasagna
Chicken Cacciatore · Prosciutto & Mozzarella Spiedini · Veal Piccata* · Risotto Milanese

THAI CUISINE*

{SELECTION OF THREE}

Beef & Chicken Satay — Spicy Peanut Sauce & Cucumber Salad

Duck Spring Roll — Sweet Chili Dipping Sauce

Red Thai Curry Chicken & Jasmine Rice · Papaya Salad · Pineapple Fried Rice · Garlic Shrimp*

TEX-MEX BAR

{SELECTION OF THREE}

House-Made Guacamole & Fresh Tortilla Chips · Chicken Taquitos · Spice Beef Quesadillas
Grilled Fish Tacos · Cheese Enchiladas

VIVA LA FRANCE

{SELECTION OF THREE}

Coq au Vin · Tomato & Black Olive Tartlets · Assorted Pâtes & Terrines · Beef Bourguignon
Croque Monsieur & Madame · Salmon Provencal · Mussels Mariniere

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appetizers

MARYLAND CRAB CAKES **

Fennel & Apple Slaw

PENNE PASTA PRIMAVERA

QUATTRO FORMAGGI RAVIOLI

Roasted Garlic Tomato Sauce

FONTINA & PEAR PASTA BUNDLES

Prosciutto, Sage Brown Butter

JUMBO SHRIMP COCKTAIL

Fresh Horseradish**

SPINACH RISOTTO

Parmesan Crisp

TOMATO & FRESH MOZZARELLA SALAD

YELLOW TOMATO GAZPACHO {SEASONAL}

Avocado Mousse

ROASTED BUTTERNUT SQUASH BISQUE {SEASONAL}

TRUFFLE POTATO & LEEK SOUP

salads

MESCLUN GREENS

Balsamic Vinaigrette & Dressings

BABY ARUGULA

Toasted Almonds, Goat Cheese
& Lemon Herb Vinaigrette

TRADITIONAL CAESAR SALAD

CHOPPED SALAD

Creamy Garlic & Herb Dressing

HEART OF ICEBERG

Crumbled Bleu Cheese Dressing

BABY SPINACH

Sliced Red Onion, Hard Boiled Egg
& Warm Bacon Vinaigrette

ENDIVE, RADICCHIO & ARUGULA

Red Wine Vinaigrette

BABY MIXED GREENS

Candied Walnuts, Bosc Pears & Gorgonzola

entrees

ROASTED NY STRIP STEAK AU POIVRE

Wild Mushroom Ragout

HERB CRUSTED PRIME RIB OF BEEF

Horseradish Sauce

GRILLED FILET MIGNON

Zinfandel Reduction

ROSEMARY CRUSTED RACK OF LAMB**

Roasted Garlic Demi-Glace

GRILLED LAMB LOIN

Juniper Berry Sauce

ROAST PORK TENDERLOIN

Coarse Mustard Cream Sauce

GRILLED PORK CHOPS

Apple Sherry Glaze

ROAST LOIN OF PORK

Apple Cider Reduction

FRESH HERB & MUSTARD ENCRUSTED SALMON

HERB CRUSTED ATLANTIC SALMON

Saffron Beurre Blanc

OVEN ROASTED TILAPIA

Pineapple & Mango Salsa

SEARED TUNA STEAK AU POIVRE**

ROULADE OF SOLE

Baby Spinach

ROULADE OF SOLE**

Crabmeat

SEARED CHILEAN SEA BASS**

Sherry Teardrop Tomato Vinaigrette

STRIPED SEA BASS

Orange Butter Sauce

GARLIC MARINATED SHRIMP SCAMPI

Linguine

GRILLED OR STEAMED LOBSTER TAIL**

WHOLE MAINE LOBSTER**

Drawn Butter

CHICKEN MARSALA

STUFFED CHICKEN BREAST —

SPINACH & RICOTTA

Red Pepper Coulis

ROULADE OF CHICKEN —

PROSCIUTTO & FRESH MOZZARELLA

Sage Hollandaise

HERBS DE PROVENCE ROASTED CHICKEN

Natural Jus

CHICKEN BREAST MILANESE

Balsamic Reduction

SLICED DUCK BREAST

Grand Marnier & Cranberry Glaze

WILD MUSHROOM RAVIOLI

Truffle Cream Sauce

PENNE RIGATE

Lemon Pepper Grilled Chicken, Sun-Dried Tomatoes,
Roasted Garlic & Baby Spinach

SMOKED SALMON & FARFALLE

English Peas, Lemon Zest

THREE CHEESE TORTELLINI

Roasted Plum Tomato Sauce

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dessert additions

VIENNESE TABLE**

An Incredible Display of Mini Pastries & Tarts

Fresh Berry Tarts · Apricot Tarts · Chocolate Hazelnut Torte · Raspberry Ribbon Cake
Cheesecake · Black Forest Cake · Lemon Chiffon Cakes · Mini Éclairs · Cream Puffs
Napoleons · Cookies · Lemon Curd Tarts · Fresh Fruit Tarts

**ADDITIONAL COST FOR THE GOLD PACKAGE

INTERNATIONAL COFFEE BAR**

Espresso & Cappuccino · Rock Candy Sticks · Cinnamon
{Add Godiva, Amaretto, Sambuca, Kahlua & Irish Cream**}

S'MORES BAR AT OUTDOOR FIRE PITS**

Marshmallows · Chocolate · Graham Crackers

ICE CREAM SUNDAE BAR**

Vanilla Ice Cream · Chocolate Ice Cream · Strawberry Ice Cream
Hot Fudge · Caramel Sauce · Wet Walnuts · Sprinkles
Maraschino Cherries · Whipped Cream

farewell stations

**May be added to your package at an additional cost.

BREAKFAST SANDWICHES

{SELECTION OF TWO}

Served on a Brioche Roll

Egg & Cheese · Taylor Ham, Egg & Cheese
Sausage, Egg & Cheese · Bacon, Egg & Cheese

WARM PRETZELS

Mustard & Cheese

BEEF SLIDERS & FRENCH FRIES

Served with Sliced Cheese, Lettuce, Tomato, Onion, Ketchup, Mustard & Pickles