

ELKHORN
Catering & Conference Center

Wedding Package 1



Seated Buffet Dinner with a four hour cash bar - \$24.95 per person

Buffet receptions are arranged for a minimum of 75 persons.

This is an excellent choice for the host who desires variety.

For more options, please consult with our catering office.

Light Cocktail Hors d'oeuvres:

Cheese board with Fruit and Crackers

Fresh Vegetable Tray with Dip

Buffet:

Garden Salad with our House Dressing

Carved Roast Beef

Lemon Pepper Chicken

Rice Pilaf or Buttered Noodles

Parsley Buttered Potatoes or Au Gratin Potatoes

Green Bean Almondine or Fresh Vegetable Medley

Pasta or Cucumber Salad

Fruit Salad

Rolls, Coffee & Tea

Included in the package is a glass of champagne per guest for the toast,
a hurricane lamp decorating each guest table, and the room for four hours.

It is \$250.00 per hour to extend party time beyond four hours.

719.576.6646

Fax: 719.524.1336

Prices include service charges and are subject to change each January 1st.

ELKHORN
Catering & Conference Center

Wedding Package 2



Seated Brunch with a four hour cash bar - \$23.95 per person

Brunch will be arranged for a minimum of 75 persons.

Light Hors d'oeuvres:

Cheese board with Crackers
Decorated Watermelon Basket

Buffet:

Carved Roast Beef
Baked Lasagna
Fettucine Alfredo/Marinara
Scrambled Eggs
Country Link Sausage or Crisp Bacon Strips
Breakfast Potatoes
Green Bean Almondine
Rice Pilaf or Parsley Buttered Potatoes
Homemade Biscuits
Coffee, Tea & Orange Juice

Included in the package is a glass of champagne per guest for the toast, a hurricane lamp decorating each guest table, and the room for four hours. It is \$250.00 per hour to extend party time beyond four hours.

719.576.6646

Fax: 719.524.1336

Prices include service charges and are subject to change each January 1st.

ELKHORN

Catering & Conference Center

Wedding Package 3



Cocktail Buffet with a four hour cash bar - \$22.95 per person

Stand up cocktail buffets will be arranged for a minimum of 20 people. We highly recommend the stand-up cocktail with finger foods for a relaxed festive atmosphere that lends itself to the mingling of your guests. A limited number of cocktail tables and chairs are provided.

Cold Sliced Meat Tray (with less than 50 persons)
Carved Roast Beef (minimum of 50 persons)
Glazed Decorated Salmon (150 or more persons)
Sliced Ham or Sliced Turkey Tray
Assorted Miniature Quiche
Chicken Drumettes or Jalapeno Poppers
Deviled Eggs
Assorted Cheese Board with Fruit and Crackers
Carrot Sticks, Pepper Rings, Radishes, Peppers,
Sweet Dill Pickles, Olives,
Stuffed Celery with Cream Cheese & Paprika
Decorated Watermelon Basket
Potato Chips & Pretzels with Dip
Rolls & Rye Bread

Included in the package is a glass of champagne per guest for the toast and the room for four hours. It is \$250.00 per hour to extend party time beyond four hours.

719.576.6646

Fax: 719.524.1336

Prices include service charges and are subject to change each January 1st.

ELKHORN

Catering & Conference Center

Wedding Package A



Served Dinner with a four hour cash bar

Hors d'oeuvres:

Broiled Filet Mignon, Sauce	\$34.95
Chicken Apple Almond	\$23.95
Chicken Cordon Bleu	\$26.95
Chicken Kiev	\$25.95
Grilled Salmon with Dill Sauce	\$29.95
Prime Rib of Beef Au Jus	\$32.95

Accompaniments (choose one item from each column)

Rice Pilaf	Lemon Buttered Broccoli
Baked Potato	Green Bean Almondine
French Baked Potato	Honey Glazed Carrots
Broiled Red Bliss Potatoes	Sugar Snap Peas

Included in the package is a glass of champagne per guest for the toast, a hurricane lamp decorating each guest table, and the room for four hours.

It is \$250.00 per hour to extend party time beyond four hours.

719.576.6646

Fax: 719.524.1336

Prices include service charges and are subject to change each January 1st.

ELKHORN
Catering & Conference Center

Wedding Package
Upgrade Options



Ice Sculptures

Decorative Mirror Centerpieces for your Dinner Tables

Additional Appetizers (Jumbo Shrimp, Fresh Fruit)

Additional Desserts (Tarts, Eclairs, Petite Fours)

Freshly Baked Cakes

Open Bar

Flowers to decorate your guest tables, head table and cake

Butler Service of Hors d'oeuvres

For further details and pricing information,

Contact your catering manager

Monday - Friday 8 am - 4:30 pm

719.576.6646

Fax: 719.524.1336

Prices include service charges and are subject to change each January 1st.