

# *The Ranch Country Club*

## 2009 *Catering Information*



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## **About Us**

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We are pleased that you are considering The Ranch Country Club as the site for your anniversary party, rehearsal dinner, holiday party, reunion, business meeting, conference or other special event. We are proud to offer outdoor banquet facilities accommodating 225 people, and indoor banquet facilities accommodating as many as 150 people. Additionally, we have an acclaimed 18-hole golf course, a competition-size 25-yard swimming pool, and eight outdoor and indoor tennis courts. The Ranch Country Club is a photographer's paradise with spectacular views of the mountains throughout the property. We are conveniently located four blocks west of Interstate 25 at 120th and Tejon Street.

To enhance your special occasion, our Catering Department will help you coordinate your special event. We expertly host more than 50 events each year, and our Catering Department is available to assist you in planning your special day. With our unique facilities and professional staff, your event will surely be a memorable one.

## **Our History**

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The Ranch's colorful history dates back more than a hundred years to February 22, 1884, as the Marion Land Claim.

Joseph H. Marion, the young scout dispatched for help, was the only member of General Custer's expedition who survived the "Last Stand" at Little Bighorn. In 1881, he married Philena Scott, a relative of General Winfield Scott, and they headed west to Leadville. After escaping a coalmine cave-in, Joseph homesteaded this 160-acre spread, receiving the land deed on August 24, 1891.

In 1907, Uncle Joe and Aunt Philena (as their neighbors affectionately called them) moved with their three children, Percy, Clara, and Ethel, from the claim shanty, into the splendid brick structure that they had built over 16 years. When Joseph passed away in 1927, Philena continued to be active in the community endeavors and Percy took over working the land until 1940.

The Marion Homestead now enjoys a life of recreation and hospitality as The Ranch Country Club. The air of western nostalgia is retained in the Marion Family's honor, as we move forward with exceptional golf, swimming, tennis and dining facilities for our Members and Guests.

The charm and magnetism of The Ranch continues to reflect the pioneers who have left their mark in the past. Thank you for joining us and partaking in the history that is The Ranch.

## **Club Policies**

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Please take a moment to review our Club policies as they relate to all of our catered events.

### **Food & Beverage**

The Ranch Country Club maintains the exclusive rights to provide any and all food and beverage at its facilities. Any food or beverages brought into the facilities by event organizers or their guests are regulated. Additionally, the State of Colorado's Health, Liquor, and Insurance Regulations prohibit any leftover food or beverages to be taken from the premises.

### **Menu Selection**

We would like to help make each and every event a special one for you. The Catering Director is available to assist you with your event and menu selection and is here to answer any questions or concerns. Our menus offer a wide variety of items from which to choose, however, our Catering Director and Executive Chef are available to create specialty menus to suit your special occasion. We ask that you submit your completed menu selections to the Catering Director at least two weeks prior to your event to ensure availability of your selected menu items.

### **Gratuity and Taxes**

Every function is subject to applicable state and local taxes of 8.7% and a 21% gratuity on all food and beverage.

### **Deposits and Billings**

Deposits are required on all functions at the time of bookings. A deposit of \$250 must be made to guarantee the date. The balance of the account is due in full at the end of the event. In case of tardy payment, a late fee of \$25 will be charged each month until paid in full. Payment can be made with any major credit card, cash or check. If a deposit has been made, a deduction of the deposit will be made on your final bill.

### **Miscellaneous Charges**

There will be an additional charge for anything rented or paid for by the Club. This includes specialty linen, entertainment, centerpieces, decorations, et cetera. Some specific charges are as follows:

- Dance Floor ~ \$250
- Specialty Linen ~ \$40 per color
- No Charge for House Linen - White, Tan, Black, Burgundy or Forest Green*
- Centerpieces ~ \$10 per table
- LCD Projector, Screen ~\$50
- Television/DVD/VCR ~ \$25
- Overhead Projector ~ \$25
- Flip Chart ~ \$15

## **Guarantees**

A final count of guests must be submitted to our Catering Department 72 hours prior to the function date. This count will be considered your minimum guarantee and not subject to reduction. Charges for the function will be based on the final guarantee, or actual attendance, whichever is greater.

## **Cancellations**

All functions require 6 months notice for cancellation without penalty. Any cancellation made after this time will be subject to forfeiture of deposits made. Cancellations within 72 hours of the function will be charged in full for the total cost of the event.

## **Liability**

The Ranch Country Club will not assume responsibility for any personal property, belongings, or equipment brought onto the property. We reserve the right to monitor and control all private parties, meetings, and receptions held on our premises.

## **Operating Hours**

Functions will be scheduled during normal Club operating hours. Specific beginning and ending times will be determined for every event at the time of planning, with no event lasting more than five hours. Events with a DJ, band, or any amplified music are to cease playing at 12 a.m.

## **Food & Beverage Minimums / Room Capacities**

Minimum Cost Per Person...	Before 3 pm	After 5 pm	Weekend
	\$10~	\$15~	\$20~

### Full Banquet Room

- Capacity 150 people

### Half Banquet Room

- Capacity 60 people

### Mountain View Room

- Capacity 70 people

### Sunset Room

- Capacity 70 people

### Sunset Patio

- Capacity 180 people

### President's Room

- Capacity 22 people

### Sunset Room/Patio/Mountain View President's Room/Cedar Room

- (Combined) Capacity 275 people

## *Plated Breakfasts*

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*Includes Fresh Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas and Fresh Juices*

### **RANCH BREAKFAST**

Country Scrambled Eggs with Choice of Three Strips of Bacon or  
Two Link Sausages, House Potatoes and a Muffin  
\$10-

### **BREAKFAST BURRITO**

Country Scrambled Eggs with Crisp Fried Potatoes, Smoked Bacon,  
Jack Cheese, Fresh Salsa and Green Chili in a Flour Tortilla  
\$13-

### **STEAK AND EGGS**

Country Scrambled Eggs with an 8oz Grilled Flat Iron Steak  
Served with House Potatoes  
\$14-

## *Breakfast Buffets*

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*Includes Fresh Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas and Fresh Juices*

*(Minimum of 25 guests required)*

**COFFEE, HOT AND ICED TEA**  
\$2-

**SUNRISE CONTINENTAL**  
Assortment of Muffins and Danishes  
\$6-

**DELUXE CONTINENTAL**  
Fresh Fruit Platter, Assortment of Muffins and Danishes  
\$8-

**BREAKFAST BUFFET**  
Fresh Fruit Platter, Assortment of Muffins and Danishes  
Country Scrambled Eggs, Smoked Bacon, Sausage Links,  
and Seasoned House Potatoes  
\$12-

**SOUTHWESTERN BREAKFAST BUFFET**  
Fresh Fruit Platter, Assortment of Muffins and Danishes  
Country Scrambled Eggs with Crisp Fried Potatoes, Smoked Bacon, Link Sausage,  
Jack Cheese, Fresh Salsa, Green Chili and Warm Tortillas  
\$13-

## *Lunch Buffets*

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CREATE YOUR OWN BUFFET PRICING STRUCTURE

*(Minimum of 25 guests required)*

*Served until 2:00 PM*

### *The Pinto*

\$14- per person

One Salad  
One Starch  
One Vegetable  
One Entrée

### *The Mustang*

\$17- per person

Two Salads  
One Starch  
One Vegetable  
Two Entrées

### *The Stallion*

\$20- per person

Three Salads  
One Starch  
One Vegetable  
Three Entrées

ENHANCE YOUR BUFFET WITH A DESSERT SELECTION

\$2.50 - per person

New York Style Cheesecake with Strawberry Sauce  
White Chocolate Mousse Parfait  
Apple, Peach or Cherry Cobbler  
Carrot Cake  
Chocolate Flourless Torte  
Fudge Brownies and Gourmet Cookies

*21% service charge and 8.7% tax added to all prices*

## *Create Your Own Lunch Buffet*

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All Luncheon Buffets include Rolls and Butter,  
Fresh Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas and Iced Tea

### *Salad Sections*

Mixed Greens with Assorted Fresh Toppings and Choice of Two Dressings:  
Ranch, Italian, Blue Cheese, Raspberry Vinaigrette, Greek Vinaigrette and Gingerman Dressing  
Fresh Fruit Salad  
Roma Tomato and Mozzarella Salad with Fresh Basil  
Baby Spinach with Bermuda Onions, Blue Cheese, and Candied Pecans

### *Starch Selections*

Yukon Gold Mashed Potatoes  
Roasted Rosemary Red Potatoes  
Traditional Rice Pilaf  
Aged Cheddar Scalloped Potatoes

### *Vegetable Selections*

Seasonal Vegetable Medley Sauté  
(Carrots, Squash, Zucchini, Cauliflower, Broccoli)  
Glazed Carrots and Snap Peas  
Green Bean Amandine  
Steamed Broccoli

### *Entrée Selections*

**Chicken with Pesto Cream**  
Pan Seared and Topped with a Light Pesto Cream Sauce

**Chicken Piccata**  
Garlic, Lemon, Capers and Fresh Parsley

**Breast of Chicken Florentine**  
Pan Seared and Topped with Sautéed Cream Spinach

**Roasted Pork Tenderloin**  
Brandy Peppercorn Sauce

**Poached Salmon**  
Served with Champagne Dill Beurre Blanc Sauce

**Ranch London Broil**  
Steak Topped with a Caramelized Onion and Forest Mushroom Sauce

**Beef Brisket**  
Slow Cooked in Our Smoked Onion BBQ Sauce

## *Luncheon Entrée Selections*

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All Luncheon Entrées include Assorted Rolls and Butter,  
Fresh Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas and Iced Tea  
*Served until 2:00 PM*

### **PENNE POLLO PRIMAVERA**

Penne Pasta Tossed with an Assortment of Fresh Garden Vegetables  
and Grilled Breast of Chicken, Extra Virgin Olive Oil and Fresh Basil  
Topped with Shredded Asiago Cheese  
\$14-

### **CHICKEN PICCATA**

Breast of Chicken, Lightly Floured and Pan Seared in Olive Oil, Finished with a  
Lemon Caper White Wine Sauce  
Served with Herbed Rice and Seasonal Vegetable Medley  
\$14-

### **HERB ROASTED PORK TENDERLOIN**

Pan Roasted and Finished with a Rich Brandy Pepper Corn Sauce  
Served with Rosemary Red Potatoes and Seasonal Vegetable Medley  
\$15-

### **POACHED NORTHERN ATLANTIC SALMON**

Presented in a Champagne Dill Beurre Blanc Sauce  
Served with Herbed Rice and Seasonal Vegetable Medley  
\$16-

### **RANCH LONDON BROIL**

Tender Marinated Beef Smothered in a Caramelized Onion  
and Forest Mushroom Sauce Served with Buttered Mashed Potatoes  
\$15-

### **CAJUN SHRIMP FETTUCCINI**

Sautéed Shrimp with Garlic and Roasted Red Peppers in a Chipotle Cream Sauce  
\$17-

### **VEGETARIAN OPTIONS ARE AVAILABLE**

Enhance Your Luncheon with a Dessert Selection \$2.50-

*21% service charge and 8.7% tax added to all prices*

# *Afternoon Refreshments*

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All Refreshments Priced Per Person

## SNACKS

Popcorn and Chex Mix

\$2-

## CHIPS AND SALSA

Crispy Tortilla Chips Served with Spicy Salsa

\$3-

## THE HEALTHY AFTERNOON BREAK

Fresh Vegetable Crudités to Include Bite Size Portions of

Carrots, Celery, Olives, Cucumbers,

Cherry Tomatoes and Broccoli

Served with Ranch and Southwest Dipping Sauces,

Whole Fresh Fruit and Chex Mix

\$7-

## BOTTLED BEVERAGES

Assorted Sodas, Gatorade and Bottled Water

Charged on Consumption

\$2.50

## COOKIES AND BROWNIES

Fudge Brownies and Gourmet Cookies

Chef's Choice

\$4-

## BEVERAGE ADDITION

Iced Tea and Coffee and Hot Tea

\$2-

*21% service charge and 8.7% tax added to all prices*

## *Hors D'oeuvres*

All Hors D'oeuvres Priced Per 50 Pieces

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### *COLD*

Fresh Roma Tomatoes and Basil Bruschetta - \$60

Asian Glazed Chicken, Scallions and Toasted Almonds on Crispy Wonton - \$70

Goat Cheese and Sun-dried Tomatoes on Sourdough Toast Rounds - \$70

Roast Beef and Boursin Roulade on Toast Points - \$70

Chocolate Covered Strawberries - \$85

Smoked Salmon and Tobiko Caviar on Buttered Toast Points - \$90

Blue Crab Salad with Mango Red Chili Salsa on Crispy Wontons - \$100

Cilantro and Lime Shrimp on a Blue Corn Tortilla - \$100

### *HOT*

Meatballs in Mushroom Sauce - \$50

Veggie Spring Roll with Thai Peanut Sauce - \$70

Mini Chicken Cordon Bleu - \$70

Southwestern Egg Roll with Tomatillo Salsa - \$70

Spanakopita (Spinach and Feta Cheese in Phyllo) - \$70

Smoked Chicken Quesadilla with Chipotle Aioli - \$70

Maple Bacon Wrapped Andouille Sausage - \$80

Crab Stuffed Mushroom Cap - \$100

Jumbo Scallop Wrapped in Smoked Bacon - \$100

Fire Cracker Shrimp - \$125

*21% service charge and 8.7% tax added to all prices*

## *Display Platters*

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All Display Platters Priced Per Person

Imported and Domestic Cheeses  
With Assorted Gourmet Crackers  
\$3.75

Fresh Seasonal Fruit and Berries  
With Yogurt Dipping Sauce  
\$3.25

Fresh Seasonal Vegetable Crudités  
With Ranch Dressing  
\$3.00

Hot Smoked Salmon  
With Capers, Red Onions and Dilled Remoulade Sauce  
\$100 - for Parties of 50+ People  
\$175 - for Parties of 100+ People

Jumbo Peeled Shrimp  
With Fresh Lemon and Cocktail Sauce  
\$2.00 per piece

*21% service charge and 8.7% tax added to all prices*

# *Dinner Buffets*

CREATE YOUR OWN BUFFET PRICING STRUCTURE

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## *The Flat Irons*

\$25- per person

One Salad  
One Starch  
One Vegetable  
One Entrée  
One Dessert\*

## *Mount Evans*

\$28- per person

Two Salads  
One Starch  
One Vegetable  
Two Entrées  
One Dessert\*

## *Pikes Peak*

\$32- per person

Two Salads  
Two Starches  
Two Vegetables  
Three Entrées  
One Dessert\*

\*Champagne Toast can be Substituted for Dessert

*21% service charge and 8.7% tax added to all prices*

## *Create Your Own Dinner Buffet*

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All Dinner Buffets include Fresh Bread and Butter,  
Freshly Brewed Regular and Decaffeinated Coffee and Iced Tea  
(Minimum of 25 guests required)

### *Salad Selections*

Mixed Greens with Assorted Fresh Toppings and Choice of Two Dressings:  
Ranch, Italian, Blue Cheese, Raspberry Vinaigrette, Balsamic Vinaigrette and GINGERMAN  
Fresh Fruit Salad  
Roma Tomatoes and Mozzarella Cheese with Extra Virgin Olive Oil and Sweet Basil  
Baby Spinach with Red Onions, Blue Cheese and Candied Pecans

### *Starch Selections*

Yukon Gold Mashed Potatoes  
Roasted Rosemary Red Potatoes  
Aged Cheddar Scalloped Potatoes  
Traditional Rice Pilaf

### *Vegetable Selections*

Steamed Vegetable Medley  
Glazed Carrots and Snap Peas  
Green Bean Amantine  
Steamed Broccoli

### *Buffet Entrée Selections*

**Ranch London Broil**  
With a Caramelized Onion and Mushroom Sauce  
**Baked Fillet of Salmon**  
With Champagne Dill Beurre Blanc Sauce  
**Sautéed Chicken Florentine**  
With Baby Spinach and Roasted Red Pepper Cream Sauce  
**Chicken Marsala**  
With Sautéed Mushrooms, Onions and Marsala Wine Sauce  
**Corriander Crusted Tilapia**  
With Thai Basil Beurre Blanc Sauce  
**Chicken Piccata**  
With a Lemon White Wine Caper Sauce  
**Chicken Pesto**  
Sautéed With a Light Pesto Cream Sauce  
**Roasted Breast of Turkey**  
With Cranberry Sauce and Stuffing  
**Pork Loin Medallions**  
With Garlic and Sage Glaze  
**Vegetarian Alfredo Primavera**  
Roasted Seasonal Vegetables in an Alfredo Sauce  
**Portabella and Fire Roasted Vegetables**  
With Penne Pasta in a Pesto Cream Sauce

## *Buffet Enhancements*

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### *Carving Station*

Served with Dollar Rolls and Appropriate Condiments

Price Per Person

*Minimum 50 Guests Required*

#### **Oven Roasted Whole Turkey**

\$3.00 add to Buffet

\$6.00 Hors D'oeuvres Reception

#### **Honey Mustard Glazed Tavern Ham**

\$3.00 add to Buffet

\$6.00 Hors D'oeuvres Reception

#### **Roast Beef Top Round**

\$4.00 add to Buffet

\$7.00 Hors D'oeuvres Reception

#### **Slow Roasted Prime Rib of Beef**

\$10.00 add to Buffet

\$15.00 Hors D'oeuvres Reception

#### **Peppered Beef Tenderloin**

\$12.00 add to Buffet

\$18.00 Hors D'oeuvres Reception

### *Pasta Station*

Includes Freshly Shaved Parmesan Cheese and Garlic Bread

*Minimum 25 People*

#### **Chef's Choice Pasta**

#### **Choice of Two Sauces:**

Basil Pomodoro

Italian Sausage Ragu

Basil Pesto

Housemade Alfredo

\$5.00 add to Buffet

\$7.00 Hors D'oeuvres Reception

*21% service charge and 8.7% tax added to all prices*

## *Plated Dinners*

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All Dinner Entrées Served with Ranch House Salad, Rolls and Butter, Champagne Toast,  
Fresh Brewed Regular and Decaffeinated Coffee and Iced Tea

**\$41 Per Person**

*Maximum of 2 plated choices*

**- CHICKEN PICCATA -**

Pan Seared Breasts of Chicken in a Garlic, Lemon and Caper White Wine Sauce  
Served with Herbed Rice and Seasonal Vegetable Medley

**- TEQUILA LIME CHICKEN -**

With Jack Cheese, Pico de Gallo, Fresh Cilantro and Sour Cream  
Served with Herbed Rice and Seasonal Vegetable Medley

**- CHICKEN FLORENTINE -**

Pan Seared and Topped with Sautéed Cream Spinach  
Served with Herbed Rice and Seasonal Vegetable Medley

**- POACHED FILLET OF SALMON -**

Atlantic Salmon Slow Poached and Finished with a Lemon Dill Beurre Blanc  
Served with Herbed Rice and Seasonal Vegetable Medley

**- CORIANDER CRUSTED TILAPIA -**

with Thai Basil Beurre Blanc  
Served with Herbed Rice and Seasonal Vegetable Medley

**- OVEN ROASTED PORK TENDER LOIN -**

Pan Roasted and Finished with a Rich Brandy Pepper Corn Sauce  
Served with Rosemary Red Potatoes and Seasonal Vegetable Medley

**- RANCH LONDON BROIL -**

Tender Marinated Beef Smothered in a Caramelized Onion  
and Forest Mushroom Sauce Served with Buttered Mashed Potatoes

**- PARMESAN CRUSTED HALIBUT -**

Flaky White Halibut in a Parmesan Cheese Crust, with Champagne Dill Beurre Blanc Sauce  
Served with Herbed Rice and Seasonal Vegetable Medley

**- MEDALLIONS OF BEEF TENDERLOIN AND POACHED SALMON -**

Beef Tenderloin in a Brandy Peppercorn Sauce with Atlantic Salmon in a  
Champagne Dill Beurre Blanc Sauce Served with Buttered Mashed Potatoes

Shrimp can be substituted in place of Salmon

*VEGETARIAN OPTIONS ARE AVAILABLE*

DESSERT SELECTIONS

Carrot Cake

Apple, Peach or Cherry Cobbler

White Chocolate Mousse Parfait

Chocolate Flourless Torte

New York Style Cheesecake with Raspberry or Strawberry Sauces

Chef's Choice Assorted Cake and Torte Display

*21% service charge and 8.7% tax added to all prices*

## *Catering Beverage Prices*

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	<u>Hosted</u>	<u>Cash*</u>
Soft Drinks	\$2.25	\$3.00
Domestic Beer	\$4.25	\$5.50
Imported Beer	\$5.25	\$7.00
Glass of House Wine	\$5.50	\$7.50
Well Brand Cocktails	\$4.25	\$5.50
Call Brand Cocktails	\$5.25	\$7.00
Premium Brand Cocktails	\$6.25	\$8.50

\*Includes 21% Service Charge and 8.7% Tax

### **House Wine ~ \$30/ 1.5 Liter Bottle**

Vendage Chardonnay, Pinot Grigio, White Zinfandel, Merlot, Cabernet Sauvignon

### **Keg Beer ~**

Domestic Beers	\$275/keg
Imported or Microbrews	\$325/keg

### **Liquor Selection ~ All brands will be available unless otherwise specified**

<u>Well Brands</u>	<u>Call Brands</u>	<u>Premium Brands</u>
Czarkoff Vodka	Absolut Vodka	Grey Goose Vodka
Gilbeys Gin	Beefeaters Gin	Ketel One Vodka
Jim Beam Bourbon	Tanqueray Gin	Bombay Sapphire Gin
Clan MacGregor Scotch	Bacardi Rum	J. Walker Red Scotch
Juarez Tequila	Captain Morgan Rum	Crown Royal Whiskey
	Cutty Shark Scotch	Chivas Scotch
	Dewars Scotch	Makers Mark Whiskey
	J & B Scotch	
	Canadian Club Whiskey	
	Jack Daniels Whiskey	
	Seagrams 7 Whiskey	
	Jose Cuervo Gold Tequila	

21% Service Charge and 8.7% Tax Added to all Prices Unless Noted

For parties greater than 50 people The Ranch Country Club will provide a private bar and bartender for no extra charge. For parties less than 50 people we will have banquet servers available to run drinks for your guests, or you may pay \$150 to have a private bar.