

SPECIAL EVENT PACKAGES

Offering Elegant Private Rooms for Parties of 20 - 250 Guests

EMERALD

The Emerald Package includes the following amenities

- *Three Course Meal*
- *Complete Setup*
- *Coffee & Iced Tea Services*
- *Ivory Linens*

RUBY

The Ruby Package includes the following amenities

- *First Hour Well Hosted Bar*
- *Three Course Meal*
- *Soft Drinks for Entire Evening*
- *Tropical Fruit Punch*
- *Gourmet Coffee Station with Dessert*
- *Complete Setup*
- *Coffee, & Iced Tea Service*
- *Choice of Linen Colors*

DIAMOND

The Diamond Package includes the following amenities

- *First Two Hours Well Hosted Bar*
- *Three Course Meal*
- *One Glass of House Wine with Dinner*
- *Soft Drinks for Entire Evening*
- *Tropical Fruit Punch*
- *Gourmet Coffee Station with Dessert*
- *Complete Setup*
- *Coffee, & Iced Tea Service*
- *Choice of Linen Colors*

PLATED ENTRÉE SELECTIONS

for 20 to 75 guests

SALAD SELECTIONS

*Accompanied with Freshly Baked Artisan Rolls
& Softened Butter*

- *Organic Greens with Grapes, Apples, & Spiced Walnuts*
- *Caesar Salad with croutons and grated Parmesan cheese*

ENTRÉE SELECTION

(Please Choose One)

All entrées are accompanied with Rice Pilaf or Roasted Red Potato's & our Chef's Fresh Seasoned Vegetables

	EMERALD	RUBY	DIAMOND
CHICKEN CHARDONNAY <i>Boneless breast of chicken finished with artichoke hearts, mushrooms & tomatoes in a white wine sauce</i>	\$28	\$38	\$48
CHICKEN MOZZARELLA <i>Boneless breast of chicken stuffed with Mozzarella cheese, spinach and mushrooms. Finished with a three peppercorn sauce</i>	\$29	\$39	\$49
CHICKEN GALLIANO <i>Stuffed with Gruyere cheese, ham and walnuts and finished with a Galliano Sauce</i>	\$33	\$43	\$53
FRESH ATLANTIC SALMON <i>Baked and served with dill beurre blanc</i>	\$33	\$43	\$53
SHRIMP SCAMPI <i>Shrimp sautéed with garlic butter and finished with a white wine sauce</i>	\$36	\$46	\$56
PESTO HALIBUT <i>Halibut with a pesto crust served with a red pepper pesto cream sauce</i>	\$36	\$46	\$56
LOBSTER TAIL <i>Australian Lobster Tail accompanied by fresh drawn butter</i>	\$50	\$60	\$70
ROAST PRIME RIB OF BEEF <i>Slow roasted and served with creamy horseradish</i>	\$34	\$44	\$54
TOP SIRLOIN STEAK <i>USDA Prime Top-Sirloin grilled to perfection</i>	\$32	\$42	\$52
FILET MIGNON	\$40	\$50	\$60

COMBINATION PLATES

FILET & SHRIMP SCAMPI <i>Petite filet complimented with shrimp scampi</i>	\$44	\$54	\$64
FILET & CHICKEN CHARDONNAY <i>Petite filed paired with our Chicken Chardonnay</i>	\$40	\$50	\$60

DESSERTS

New York Style Cheesecake with fruit sauce, Chocolate Cake, Carrot Cake, Boston Cream Pie

For a Luncheon event we will subtract \$4.00 per person and will provide lighter portions

PRIVATE BUFFET SELECTIONS

FOR 50 - 250 GUESTS

SALAD SELECTION

*(Choice of two For Lunch or three For Dinner)
Accompanied with Freshly Baked Artisan Rolls
& Softened Butter*

- Caesar Salad
- Red Skin Potato Salad
- Italian Pasta Salad
- Fresh Fruit Display
- Asian Chicken Salad
- Seafood Pasta Salad
- Organic Greens with
Grapes, Apples, & Spiced Walnuts

ENTRÉE SELECTION

*(Choice of two For Lunch or three For Dinner)
Accompanied with Rice Pilaf or Roasted Red Potato's & our Chef's Fresh Seasoned Vegetables*

PORTOBELLO MUSHROOM RAVIOLI

Stuffed Ravioli in a Garlic Cream Sauce

FRESH ATLANTIC SALMON

Served with Dill Beurre Blanc

CHICKEN MOZZARELLA

*Boneless Breast of Chicken Stuffed with Mozzarella Cheese,
Spinach, and Mushrooms, finished with a Three Peppercorn Sauce*

FILET TIPS

Perfectly Seasoned Filet Tips with Roasted Potatoes

STUFFED PORK LOIN

*Pork Loin Stuffed with Carrots, Mushrooms, and Onions served
with fresh Thyme & White Pepper, Sliced and served
with Bordelaise Sauce*

BEEF TENDERLOIN PASTA

*Cavatapi Pasta with Smoked Heirloom Tomatoes,
Roasted Garlic, Shaved Grana Padano Cheese and a
Creamy Porcini Madeira Sauce*

MEDITERRANEAN HALIBUT

*Served with a Basil Cream Sauce and
Sun Dried Tomatoes*

ITALIAN SAUSAGE PASTA

*Penne Pesto Pasta with Spicy Italian
Sausage & Italian Herbs*

CHICKEN CHARDONNAY

*Boneless Breast of Chicken
finished with Artichoke Hearts, Mushrooms,
& Tomatoes in a White Wine Sauce*

PRIVATE BUFFET	EMERALD	RUBY	DIAMOND
DINNER	\$38	\$48	\$58
LUNCH	\$22	\$32	\$42

PREMIUM ENTRÉE SUBSTITUTIONS

- Filet Oscar add \$4.95 per person
- Lobster Tail (one per person) add current Market Price
- Carved Roast Prime Rib of Beef
add \$3.95 per person + \$50.00 Carving Fee

SPECIALTY HORS D'OEUVRES

Choice of 2 \$3.95 per person • Choice of 3 \$5.95 per person • Choice of 4 \$7.95 per person

- *Seafood Stuffed Mushrooms*
- *Swedish Meatballs*
- *Chicken Satay with Pineapple Sauce*
- *Beef Satay in Teriyaki Sauce*
- *Crispy Egg Rolls*
- *Vegetable Crudité's with Ranch Dip*
- *Assorted Domestic & Imported Cheeses Accompanied by Crackers & Fresh Fruit*
- *Cream Cheese Stuffed Salami Coronets*
- *Spinach & Artichoke Dip with Tri Colored Tortilla Chips*
- *Mediterranean Hummus with Garlic Flatbread*
- *Baked Brie Crostini with Honey Roasted Garlic Glaze*

PREMIUM HORS D'OEUVRES

Substitute one of the following for \$2.95 per person

- *Baked Brie with Assorted Crackers*
- *Shrimp Satay, Garlic Butter*
- *Iced Shrimp Cocktail*
- *Oysters On The Half Shell*

*Add that extra touch to your event by offering butler style hors d'oeuvres,
ask your catering salesperson for details*

OTHER ADDITIONS

Champagne Toast \$2.99 per person

44" Chocolate Fountain with Fondue Trays \$375.00 + \$2.95 per person

Projector Screen \$25.00 • Projector \$160.00 • Podium \$85.00 • 12x12 Dance Floor \$300.00

Cake Cutting \$1.50 per person

(all outside desserts are subject to cutlery and plate fees)

SUNBIRD WELL HOSTED BAR

VODKA:	<i>Barton's</i>	LIQUEUR:	<i>Bolls Amaretto, Bolls Triple Sec, Cask & Cream Irish Cream, Kamora Coffee Liqueur</i>
GIN:	<i>Barton's</i>		
TEQUILA:	<i>Conquistador</i>	DOMESTIC BEER:	<i>Budweiser, Bud Light, Miller Lite, MGD, Coors, Michelob Ultra & Coors Light</i>
RUM:	<i>Barton's</i>		
SCOTCH:	<i>McCormick</i>	WINE:	<i>Canyon Road (Chardonnay, Cabernet, Merlot, White</i>
CANADIAN WHISKEY:	<i>Windsor</i>	HOUSE MIXES:	<i>Sweet & Sour, Coke, Diet Coke, Sprite, Tonic Water & Ginger Ale</i>
BOURBON:	<i>McCormick</i>		

SUNBIRD CALL LIQUOR

(add \$2.50 per person per hour)

VODKA:	<i>Svedaka</i>	LIQUEUR:	<i>Midori, Kahlua, Baileys Irish Cream</i>
GIN:	<i>Tanqueray</i>		
TEQUILA:	<i>José Cuervo</i>	PREMIUM BEER:	<i>Premium Colorado Microbrews on Draft</i>
RUM:	<i>Bacardi</i>		
SCOTCH:	<i>Dewars</i>	WINE:	<i>Beringer Stone Cabernet & Merlot, Robert Mondavi Chardonnay, Chateau St. Michelle Riesling</i>
CANADIAN WHISKEY:	<i>Canadian Club</i>		
BOURBON:	<i>Jim Beam</i>		

SUNBIRD PREMIUM LIQUOR

(add \$3.50 per person per hour)

VODKA:	<i>Absolute</i>	LIQUEUR:	<i>Gran Marnier, Goldschlager</i>
GIN:	<i>Bombay</i>		
TEQUILA:	<i>José 1800</i>	PREMIUM BEER:	<i>Corona, Stella Arteros, Heineken</i>
RUM:	<i>Captain Morgan, Malibu</i>		
SCOTCH:	<i>Chivas</i>	WINE:	<i>Pepperwood Cabernet & Merlot, Beringer Chardonnay, Ecco Domani, Pino Grigio</i>
CANADIAN WHISKEY:	<i>Crown Royal</i>		
BOURBON:	<i>Jack Daniels</i>		

MINIMUMS & CAPACITY

ROOM	CAPACITY**	SUNDAY THRU THURSDAY		FRIDAY & SATURDAY	
		LUNCHEON*	DINNER	LUNCHEON	DINNER
GARDEN OF THE GODS	120	\$1,500	\$2,500	\$2,500	\$4,500
CHEYENNE MOUNTAIN	70	\$800	\$1,500	\$1,500	\$2,500
SUNBIRD LOUNGE	70	\$800	\$1,500	\$1,500	\$2,500*
PIKES PEAK ROOM***	35	\$500	\$750	\$750	\$1,000
SUNBIRD PATIO <i>(See Catering Staff)</i>					
		<i>*Sunday Unavailable</i>			<i>*Friday Unavailable</i>

- Minimums listed are for food & beverage before tax & gratuity.
- Wedding Ceremony charges are included in the minimum.
- Hours in the evening are from 6:00 pm until 12:00 am.
- Luncheon Hours are from 11:00 am-3:00 pm.
- All prices are subject to a 20% service charge, taxable by current sales tax.

**Adding a buffet, dance floor, cake table, registration table, gift table, theater style head table, projector...etc will lower the seating capacity for your room.

Format a floor plan of your event space with a Sunbird Catering Representative if needed.

*** Pikes Peak Room **will not** accommodate a dance floor

CATERING INFORMATION

HOW TO BOOK A DATE

Documents needed; confirmation letter from the catering office with name, minimum in food & beverage, date of event, time of start & conclusion, attendance & deposit due date. Signed Banquet Policy, and minimum deposit of 20% of your total.

SCHEDULE

Deposit, confirmation letter & policy is due upon booking. An additional 30% of the payment is due 90 days in advance. A final menu & an updated guest count are due no later than (3) three weeks in advance. Final payment is due (10) ten business days (Mon-Fri) in advance by cash, cashier's check or money order. For plated dinners with two entrées, place cards are due (10) ten days in advance.

EVENT HOURS

For Luncheon events early set up for client at 10:00 am. Event begins at 11:00 am, guests have left by 3:00 pm. For Dinner events Early set up for client at 4:30 pm. Event begins at 6:00 pm, guests have left by 12:00 am. Parties wishing to extend their event past the allotted time will be assessed a charge of \$300.00 per hour based upon availability.

CEREMONIES

All ceremonies include white chairs, aisle runner, & a rehearsal Mon. Thurs. between 1:00 pm & 4:00 pm. Sunbird Representative will not attend rehearsal, but a contract is needed for rehearsal times.

FOOD & BEVERAGES

For the packages that include coffee, iced tea, fruit punch; they will be served upon request. For cash bar service, servers & bartenders will assume the guests have been informed. No food or beverage may be brought onto or off the premises with the exception of your special occasion cake.

CHILDREN

Children 4-10 years are (1/2) half price of adults & receive 1/2 portions or a pre-ordered kid's meal.

PLATED & BUFFET ACCOMMODATIONS

Plated service can only be accommodated for parties of 75 & less. Buffet service can only be accommodated for parties more than 50 people. If your function is held on the patio, we can only accommodate a buffet service.

PLATED ENTRÉE SELECTION

We recommend that entree selections are limited to one entrée, if two are requested, the client will be required to pay the higher of the two for all guests. Clients must provide place cards with guest name & entrée selection five days prior to event. Choose only one salad for everyone, one starch for everyone & one dessert for everyone. Service Charge and Sales Tax. All sales are subject to a mandatory 20% service charge and current sales tax per corporate policy.

SERVICE CHARGE AND SALES TAX

All sales are subject to a mandatory 20% service charge and current sales tax per corporate policy

CHAIR COVERS

Small polyester ivory covers & bow, \$3.95 per chair, 50 guest limit.(Lounge Only)
Large satin self-tie, \$7.95 per chair. Large crushed satin covers & tie, \$9.95 per chair.