



THE CLUB AT FLYING HORSE

An All-Inclusive Experience

<i>50 Guests</i>	<i>75 Guests</i>	<i>100 Guests</i>	<i>125 Guests</i>	<i>140 Guests</i>
\$18,730	\$23,685	\$29,160	\$34,110	\$37,100

The Venue

Enjoy 6-Hours of celebration for Ceremony & Reception. Starting with our stunning Courtyard Ceremony accompanied by breathtaking mountain views, followed by savory cuisine in our Thomas Blake Ballroom. The ballroom includes soft draping enhancements, twinkle lights, and elegant chair covers. All perfectly designed by your Professional Wedding Planner!

Culinary Experience

Our award-winning culinary team provides stationary and passed hors' d oeuvres for cocktail hour, with buffet and plated style dinner options, accompanied by our nonalcoholic beverage service, and professional service staff.

Hosted Bar

You and Your guests will begin your celebration with 3-hours of a hosted beer and wine bar. To include house wines, as well as premium and domestic beer choices.

Open a cash bar for the remainder of your event at no cost.

The Flying Horse team will work with you to enhance your bar experience.

Be Entertained

Wedding DJ services include 6 hours of entertainment, professional Disc Jockey and Emcee, state-of-the-art equipment, personalized ceremony, dinner, and dancing music!

Make it Pretty

Please enjoy a \$2500 floral credit. Every wedding is unique and your floral design should be too! Our preferred florist creates custom designed bouquets, centerpieces, ceremony floral, accent floral, and more!

It's Better with Sweets

\$7 per person sweets credit for custom sweets and treats! Through our preferred bakery enjoy tiers of cake or a trendy dessert bar. Fresh local flavors and creative design, so many to choose from at your complimentary tasting!

*All Packages Include 8.2% Tax, 2.95% RSF, and the 23% Service Charge.

*50 Person Guests Count Unavailable On Saturdays

The Terrace

Buffet

First Course

Cocktail Hour Display

Garden Vegetable Crudité

Celery, Carrot Sticks, Assorted Olives,
Cucumbers, Tomatoes, Cornichon, Pepperoncini,
Grilled Peppers & Asparagus,
Accompanied by Roasted Red Pepper Hummus

Artisanal Cheese Display

Chef's Selection of Gourmet Cheeses,
Candied Walnuts, Apricot Dijon Chutney,
and assorted garnishes.
Accompanied by Assorted Gourmet
Crackers and Lahvosh, Vine Fruits

Choose One

Artichoke Hearts

Filled with Pesto and Parmesan

Chicken Satay

Coconut Curry Glaze

Arancini

Crispy Lemon Parmesan Risotto,
Red Pepper Coulis, Fresh Herb Oil

Second Course

Salad

Traditional Caesar Salad

Romaine Hearts, Parmigiano-Reggiano
and Herbed Croutons

Garden Beet Salad

Arugula, Goat Cheese, Orange Segments,
Walnuts, Vanilla Balsamic Vinaigrette

Main Course

Entrée

Natural Roasted Chicken Breast

Lemon Caper Butter Sauce

Rocky Mountain Trout

Balsamic Brown Butter &
Toasted Almonds

Thyme Roasted Pork Loin

Bourbon Apple Chutney

Sides

Fresh Vegetable Medley

Assorted Freshly Baked Rolls and Butter

Pan Roasted Red Bliss Potatoes & Cremini Mushrooms

The Tuscan

Buffet

First Course

Cocktail Hour Display

Garden Vegetable Crudité

Celery, Carrot Sticks, Assorted Olives,
Cucumbers, Tomatoes, Cornichon, Pepperoncini,
Grilled Peppers & Asparagus,
Accompanied by Roasted Red Pepper Hummus

Artisanal Cheese Display

Chef's Selection of Gourmet Cheeses,
Candied Walnuts, Apricot Dijon Chutney,
and assorted garnishes.
Accompanied by Assorted Gourmet
Crackers and Lahvosh, Vine Fruits

Choose One

Artichoke Hearts

Filled with Pesto and Parmesan

Chicken Satay

Coconut Curry Glaze

Arancini

Crispy Lemon Parmesan Risotto,
Red Pepper Coulis, Fresh Herb Oil

Second Course

Salad

Farmhouse Greens
Vine Ripened Tomatoes, Crumbled Goat Cheese,
Honey Lime Chipotle Vinaigrette

Main Course

Entrée

Blackberry & Pinot

Glazed Salmon

Chive Beurre Blanc

Lemon Rosemary Chicken Breast

Roasted Tomato Sauce,
Spinach Pesto, Parmesan

Chef Carved Peppered

Roast Sirloin

Creamy Horseradish,
Béarnaise Sauce

Sides

White Cheddar Potatoes Au Gratin
Grilled Asparagus in Lemon Vinaigrette
Roasted Garden Vegetables and Quinoa
Assorted Freshly Baked Rolls and Butter

The Rocky Mountain

Plated

First Course

Cocktail Hour Display

Garden Vegetable Crudité

Celery, Carrot Sticks, Assorted Olives,
Cucumbers, Tomatoes, Cornichon, Pepperoncini,
Grilled Peppers & Asparagus,
Accompanied by Roasted Red Pepper Hummus

Artisanal Cheese Display

Chef's Selection of Gourmet Cheeses,
Candied Walnuts, Apricot Dijon Chutney,
and assorted garnishes.
Accompanied by Assorted Gourmet
Crackers and Lahvosh, Vine Fruits

Choose One

Artichoke Hearts

Filled with Pesto and Parmesan

Chicken Satay

Coconut Curry Glaze

Arancini

Crispy Lemon Parmesan Risotto,
Red Pepper Coulis, Fresh Herb Oil

Second Course

Salad

Flying Horse Signature Salad

Mixed Greens, Tomatoes, Spiced Pine Nuts, Goat Cheese, Creamy
Balsamic Dressing

Main Course

Entrée

Petite Filet + Lemon Rosemary Chicken Breast

Accompanied by Mushroom Risotto, Asparagus, & Marsala Wine Cream

Frequently Asked Questions

What can I expect my wedding planner to do throughout this process?

Your wedding planner will serve as the point of contact for all vendors included in the All-Inclusive Package. Connecting you with each vendor throughout the planning process. Your wedding planner will assist in booking tastings based on the availability of you and the vendor. Using the information received from your personalized questionnaire, floor plans and timelines will be created. Your wedding planner will guide you through the process and logistics of planning, and be onsite for your wedding day to collaborate with vendors and implement all your wedding day details.

What is the contract signing and deposit process?

The contract will come to you via email from VenQ, with an online payment portal. The initial deposit is \$5250 which will reserve each vendor included in your All-Inclusive package for your specific wedding date. VenQ offers payments as often as monthly, or if you prefer a less frequent payment schedule that can be customized.

Who are my vendors on wedding day?

Your venue team has selected some of the best vendors in our surrounding Colorado area. These vendors have been thoroughly vetted through many wedding seasons. You will be able to access your list of vendors via the VenQ app.

Can I reach out to the chosen All-Inclusive vendors directly?

You will have the chance to meet with your vendors to personalize your selections at a meeting organized by your wedding planner. You will also be able to view their profiles and be linked to their websites and social media via the VenQ app.

How will my DJ know what music I want?

Your wedding planner will coordinate a meeting between you and our DJ. They will reach out to you directly via email and/or video call to coordinate all of your music selections.

Can I use a different vendor for DJ, Floral, Catering, Cake or Bar Service?

No, the vendors within the All-Inclusive package are under contract to provide you their specialized service. When you book the All-Inclusive Package, you are trusting your venue team to select only the best vendors for your wedding. You are welcome to bring in additional vendors.

What does my floral credit include?

Your floral credit is yours to use to bring your floral vision to life. You can work with your floral team to customize your design, and even add rental decor enhancements. Please note, any taxes, services charges, and staffing will need to be covered within your credit. The client will be responsible for covering the difference if they go over the allotted credit.