



WEDDING PACKAGES

**Elegant Ceremony & Reception services for parties up to 350 seated guests.
Offering Traditional or Full Service planning for all of your Wedding Needs**

Elegant

Hors D'oeuvres | *Two Specialty Selections*
Champagne Toast
First Hour Well Hosted Bar
Iced Tea & Coffee Service
Salad, Entrée, & Custom Wedding Cake
Complete Facility Setup
House Linens

Premier

Hors D'oeuvres | *Three Specialty Selections*
First Two Hours Well Hosted Bar
Salad, Entrée, & Custom Wedding Cake
Soft Drink Coffee & Iced Tea Service
Gourmet Coffee Station To Accompany Cake Champagne Toast
Complete Facility Setup
Choice Of Linen Colors

Imperial

Hors D'oeuvres | *Four Specialty Selections*
Soft Drink, Coffee & Iced Tea Service
First Three Hours Well Hosted Bar
Salad, Entrée, & Custom Wedding Cake
One Glass Of House Wine With Entree
Gourmet Coffee Station To Accompany Cake
Champagne Toast Accompanied By Strawberry
Complete Facility Setup
Choice Of Linen Colors
*A/V Equipment Including Projector & Screen

**Subject to Availability*



SPECIALTY HORS D'OEUVRES

We Add That Special Touch To Your Event By Starting With An Hors D'oeuvres Station. Upgrade To Butler Passed For \$1 Per Person

Each Of Your Selections Will Include Two Pieces Or Portions Per Person

Seafood Stuffed Mushrooms
Swedish Meatballs
Chicken Satay With Pineapple Sauce
Beef Satay With Teriyaki Sauce
Petite Egg Rolls

Vegetable Cudit's With Ranch Dip
Assorted Domestic & Imported Cheese With Cracker Selection
Spinach & Artichoke Dip With Tri-Colored Tortilla Chips

Hummus With Pita Chips
Fresh Fruit Display
Salmon Mousse
Spanakopitas

Premium Selections

Upgrade Any Of Your Choices For \$3 Per Person

Brie En Croute
Iced Jumbo Shrimp Cocktail with Cocktail Sauce
Oysters On The Half Shell Or Rockefeller

Bacon Wrapped Scallops
Norwegian Smoked Salmon with Chive Crème Fraîche

Beef Carpaccio with Toasted Parmesan
Tuna Tartar
Petite Beef Wellington

Additional Selections

Whole Poached Salmon \$180.00
Smoked Salmon Filet \$90.00

ADDITIONAL SERVICES

Ceremony Only to Include: Set Up, Chairs & Aisle Runner	\$700 or \$7pp (<i>whichever is greater</i>)
Outdoor Tent including Set Up & Delivery	Starting at \$400
Sunset Patio Ceremony	\$500 or \$5pp (<i>whichever is greater</i>)
44" Chocolate Fountain with Fondue Trays	\$200 + \$3pp
Chair Covers & Sashes	\$5/chair cover, \$1/sash
Gazebo Swashing	Starting at \$85/color
Premium Linen Selection	Varies by selection
Lighted Centerpieces	\$5.00 each <i>Add customized ribbon for \$1 ea</i>
Floral Services	Varies by selection
DJ or Live Music Minimum of 4 hours	Starting at \$150/hr
Dance Floor	Starting at \$300
Portable Bar & Private Bartender	\$200
Sound System with Mic & iPod Hook-Up	\$200
Personalized Favors	Varies by selection
A/V Equipment	Varies by selection



PLATED



*Plated Service for Events up to 100 Guests
All meals accompanied with Freshly Baked Artisan Rolls & Softened Butter.*

Soup & Salad Selections

(Select One Soup or Salad for Everyone)

Organic Greens with Grapes, Apples, Spiced Walnuts & Raspberry Vinaigrette
Caesar Salad with Croutons & Parmesan Cheese
Beer Cheese Soup

Entrée Selections

*For Luncheons subtract \$4 per person & lighter portions will be served.
May choose up to three entree selections, with your cost per person at the higher entree.*

	Elegant	Premier	Imperial
Chicken Chardonnay Boneless breast of chicken finished with artichoke hearts, mushrooms, tomatoes & a white wine cream sauce	\$43	\$53	\$63
Chicken Mozzarella Boneless breast of chicken stuffed with mozzarella cheese, spinach & mushrooms. Finished with a white three peppercorn sauce	\$44	\$54	\$64
Pesto Tilapia Pan Seared Tilapia filet, topped with basil pesto and parmesan crust with a citrus garlic sauce	\$44	\$54	\$64
Steak Onglet Tender full flavor cut, char grilled to a perfect medium and accompanied by a red wine gastrique	\$45	\$55	\$65
Pork Chop au Brie Center cut chop seared and topped with brie cheese & caramelized apples	\$47	\$57	\$67
Top Sirloin Steak USDA Prime Top Sirloin grilled to a perfect medium	\$47	\$57	\$67
Fresh Atlantic Salmon Baked and served with lobster cream sauce	\$48	\$58	\$68
Roast Prime Rib of Beef Slow roasted with our special seasoning blend and accompanied with a touch of au jus, Prepared in the medium range	\$49	\$59	\$69
Filet Mignon Char Grilled to a perfect medium temperature <i>(Upgrade to Oscar style for \$5 per person)</i>	\$55	\$65	\$75
Duet of Filet & Chicken Petite Filet Mignon paired with Chicken Chardonnay	\$55	\$68	\$75
Duet of Filet & Salmon Petite Filet Mignon paired with fresh Atlantic Salmon	\$59	\$69	\$79
King Crab Legs One full pound of Golden Alaskan Jumbo King Crab Legs	\$70	\$80	\$90

Accompaniments

All entrées are accompanied with a Seasonal Vegetable Medley & your choice of Whipped Potatoes, Herb Roasted Potatoes OR Rice Pilaf. Add Gravy to Whipped Potatoes for \$0.50pp. Upgrade to Baked Potato for \$1pp.

Wedding Cake

*Your custom Wedding Cake will be designed & baked by a local bakery.
Your cake consultation will include picking out flavors, colors & design options.*



BUFFET



Buffet Service for a Minimum of 25 Guests

Soup & Salad Selections

Choice of two for Lunch and Three for Dinner

Tossed Greek Salad
Red Skin Potato Salad
Italian Pasta Salad
Fresh Fruit Display
Asian Chicken Salad

Waldorf Salad
Beer Cheese Soup
Tomato Bisque
Organic Greens with Grapes, Apples,
Spiced Walnuts & Raspberry Vinaigrette

Mediterranean Salad
with Balsamic Vinaigrette
Caesar Salad with Croutons
& Parmesan Cheese

Entrée Selections

Choice of two for Lunch and Three for Dinner

	Lunch		
Elegant	Premier	Imperial	
\$43	\$53	\$63	

	Dinner		
Elegant	Premier	Imperial	
\$57	\$67	\$77	

Chicken Chardonnay Boneless breast of chicken finished with artichoke hearts, mushrooms, tomatoes & a white wine cream sauce

Fresh Atlantic Salmon Baked and served with lobster cream sauce

Portobello Mushroom Ravioli Stuffed ravioli in a garlic cream sauce

Asian Chicken Ginger marinated boneless breast of chicken with garlic teriyaki sauce

Pork Loin in a Green Chili Sauce* Slow roasted pork loin topped with a mild green chili | **Also available with chicken*

Beef Tenderloin Pasta Cavatapi Pasta with smoked heirloom tomatoes, roasted garlic, shaved Grana Padano Cheese and a creamy Porcini Madeira sauce

Tilapia* Pan Seared Tilapia drizzled with a lemon beurre blanc

Beef Bourguignon Red wine braised beef with button mushrooms and herbs

Beef Brisket Slow roasted beef brisket with Kansas City style Barbeque sauce

Premium Entrée Selections

Specialty Entrées are available as one of your entrée choices for a small up charge

Add a Carving Station for \$100 & substitute one entrée for the Following

Whole Roasted Turkey
Honey Glazed Ham

Carved Prime Rib *(add \$4 per person)*
Filet Oscar *(add \$5 per person, no carving Fee)*

Accompaniments

All entrées are accompanied with a Seasonal Vegetable Medley & your choice of Whipped Potatoes, Herb Roasted Potatoes OR Rice Pilaf. Add Gravy to Whipped Potatoes for \$0.50pp. Upgrade to Baked Potato for \$1pp.

Wedding Cake

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BAR OPTIONS



Sunbird Well Hosted Bar

Vodka

Barton's

Gin

Barton's

Tequila

Montezuma

Liqueur's

Bols Amaretto

Kamora Coffee Liqueur

Wine

Canyon Road Merlot

Cabernet

Chardonnay

White Zinfandel

Rum

Barton's

Scotch

McCormick

Bourbon/Whiskey

McCormick

Domestic Beers -

Coors Light Draft

Bud Light bottles

House Mixes

Coke

Diet Coke

Sprite

Lemonade

Dr Pepper

& Tonic Water

Call Liquor Upgrade

Include additional choices for \$2.50 per person per hour

Vodka

Absolut

Gin

Tanqueray

Tequila - Jose Cuervo Gold

Liqueur's

Midori

Kahlua

Bailey's Irish Cream

Rum

Bacardi Superior

Scotch

Dewers White Label

Bourbon/Whiskey

Jim Beam

Canadian Club

Wine

Beringer Stone Cellers Merlot

Beringer Stone Cellers Cabernet

Robert Mondavi Chardonnay

Cavit Pinot Grigio

Cavit Moscato

Premium Draft Beer

1554

Fat Tire

Blue Moon

Sunbird Honey Wheat

Mixed Drinks

Margaritas

Bloody Mary's Martini's

Premium Liquor Upgrade

Include additional choices for \$3.50 per person per hour

Vodka

Kettle One

Gin

Bombay Sapphire

Tequila

Repasado 1800

Liqueur's

Gran Marnier

Amaretto DiSaronno

Rum

Captain Morgan

Malibu

Scotch

Johnny Walker Red

Bourbon/Whiskey

Jack Daniels

Crown Royal

Wine

La Linda Malbec

Robert Mondavi Cabernet

Robert Mondavi Meritage

J Lohr Riesling

Premium Bottled Beer

Alaskan IPA

Corona

Guinness

Heineken

Sam Adams

Killian's Irish Red

Mixed Drinks

Long Islands

** All Liquor items are subject to change without notice*



SPECIAL EVENT LOCATIONS & CAPACITY

The Sunbird Mountain Grill & Tavern offers many wonderful venues for your event, each with a spectacular and unforgettable mountain view. Whether you're planning your wedding, corporate luncheon or family reunion, The Sunbird is the perfect place for you. We can accommodate private parties from 10 to 350 guests.

Garden of the Gods Room features Cathedral Ceilings and a breathtaking view of downtown Colorado Springs. Watch the sunset behind the expansive mountain range in the foreground while the city lights dazzle in the dark night's sky.

(Accommodates up to 145 seated guests or 200 guests in a cocktail setting)

Cheyenne Mountain Room is our most private location throughout the restaurant that features charismatic picture windows and has an unparalleled panoramic view of the pristine Colorado Mountains, city skyline, and bright night lights.

(Accommodates up to 85 seated guests or 100 guests in a cocktail setting)

The Tavern & Lounge is situated on the southern side of our property that encompasses two perpendicular walls of picture windows with unimpeded scenes of The Colorado Rocky Mountains as well as our matchless view of downtown. The Tavern is a perfect location for a cocktail party. The mixture of high top tables and full service bar gives our lounge the added touch to your cocktail mixer. Although not a private area, we reserve a section of the lounge and provide 1 high top table per 10 guests.

(Accommodates up to 80 seated guests or 120 guests in a cocktail setting)

Pikes Peak Room hosts a smaller and intimate dining room location with a westward view of Pikes Peak and The Rocky Mountain Range. This area is adjacent to The Tavern and can be turned into a private room.

(Accommodates up to 45 seated guests or 60 guests in a cocktail setting)

Sunset Patio is situated on the edge of our famous cliff over looking the entire city. Fully outdoors, enjoy the best view of all of Colorado Springs! You will not find a more perfect location for your dream wedding ceremony and reception. The patio sports a white twinkly-lit gazebo with 75 foot aisle way, enclosed cement portion that may be used for dancing, as well as a grassy terrain for dining or dancing the night away! While sipping on a cocktail through the outdoor bar, keep warm by 1 of the 5 shining fire pits. The patio even includes its own mini 'sand beach'! Come on out and impress your friends tonight!

Once they see what our patio has to offer, they will easily be wanting to come back for more.

(Accommodates up to 350 seated guests with a maximum capacity of 500 guests in a cocktail setting)

**Please note, adding buffets, dance floors, DJ, or any extra tables will reduce capacity*





GENERAL INFORMATION

How to book a date

Necessary Documents: Confirmation letter from the special event department with the following :name, date of event, start time, end time, room selection, minimum in food and beverage. Signed banquet policies, and minimum 20% deposit.

Schedule

An additional 30% deposit is due no later than 90 days prior to your event. Final menu selections, minimum guest count, and final payment are due 10 days prior to your event.. Please note we do not accept personal checks within 30 days of an event. For plated dinners with multiple entrée selections entrée counts are due no later than 10 days in advance.

Event Hours

For all events early arrival for set-up or decoration purposes in no more than 60 minutes prior to your start time. Start time is considered to be when the first guest arrives. Your room is booked for a 4hr time frame (5hr if hosting ceremony). In order to ensure a positive guest experience we reserve the right to keep the room closed to your guests until the official start time. The Sunbird may be able to accommodate modified hours based on availability. Parties that wish to extend their event past the scheduled end time will be assessed a charge of \$300 per hour also based upon availability.

Food & Beverage

For your safety no food or beverage may be brought onto or leave the premises with the exception of a pre- approved special occasion cake. For packages that include soft drinks or gourmet coffee—these items are served upon request. For cash bar events the servers or bartenders will assume the guests have been informed. For hosted bars—the Sunbird does not serve shots for safety purposes, anything with a mixer is acceptable. We reserve the right to ID any guest that appears to be underage regardless of status in the party. By Colorado State Law we reserve the right and responsibility to refuse service to any party member that appears to be intoxicated even if there is a hosted bar still in effect.

Children

For children 4-12 yrs we will reduce the cost of the package 50%. For a buffet the children will partake of the same food. For plated meals you may choose to serve either a 1/2 portion of one of the adult entrée selections or receive a pre selected Child's Entrée.

Plated & Buffet Accommodations

Plated service can only be accommodated for parties of 100 guests or less. Buffet service can only be accommodated for parties of 25 or greater. For patio events we can only accommodate a buffet service. Buffets are served for one and a half hours.

Plated Entrée Selections

For a plated meal we ask that you choose one soup or salad for every guest, one starch for all guests, and one dessert for all guests. We also recommend that the entrée selection be limited to one choice, we can accommodate up to three choices. If you request multiple entrée selections we apply the highest price selection to all guests. When multiple entrées are selected you must provide entrée counts no later than 10 days prior to your event. We also ask that you provide place cards with each guests name and selection so that we can ensure all guests receive the entrée they selected.

Service Charge and Sales Tax

All sales are subject to a mandatory 20% taxable service charge and current sales tax.



**TO SPEAK WITH ONE OF OUR TRUSTED AND
EXPERIENCED SPECIALISTS PLEASE CALL**

719.598.8990

