

Creekside EVENT CENTER

PACKAGE MENU

BRONZE PACKAGE

\$39 PER ADULT
100 Person Minimum

Price for children 12 and under is \$12.50. Limit of twenty-five (25) children. Additional children will be subject to adult pricing. Children must select from the Kids' Meals option.

AMENITIES

- Six (6) Hours for Reception
- Dance Floor
- White Table Coverings and Napkins
- All Flatware, China, Glass, and Silver
- Tables and Banquet Chairs
- Event Captain, Serving Staff, and Bartenders
- Five (5) Hours of Event Coordination
- Day of Reception Coordination
- Cake Cutting and Cake Table Set-up
- Champagne Toast for Bride and Groom
- *\$1,200 for Indoor Ceremony and Use of Bridal and Groom Suites (available two (2) hours prior to the start of your time block)*

FOOD

COCKTAIL RECEPTION

select one (1)

Gourmet Fruit & Cheese Display

variety of fresh fruit and cheeses served with assorted crackers

Vegetable Crudite

variety of fresh raw vegetables served with ranch

BUFFET SERVICE

Bronze Buffet

choice of one (1) Silver salad, choice of one (1) Silver entrée, choice of two (2) sides, rolls and butter

Kids' Meals

choice of one (1) Kids' entrée, choice of one (1) Kids' side, fruit cup - all kids' meals are plated

BEVERAGE

Beverage Station

Water, Iced Tea, Hot Tea, Regular & Decaf Coffee

Cash Bar

SILVER PACKAGE

\$59 PER ADULT

Price for children 12 and under is \$12.50. Limit of twenty-five (25) children. Additional children will be subject to adult pricing. Children must select from the Kids' Meals option.

AMENITIES

- Six (6) Hours for Wedding and Reception
- Indoor Ceremony
- Dance Floor
- White Table Coverings and Napkins
- All Flatware, China, Glass, and Silver
- Tables and Banquet Chairs
- Event Captain, Serving Staff, and Bartenders
- Five (5) Hours of Event Coordination
- Ceremony Coordination
- Day of Reception Coordination
- Cake Cutting and Cake Table Set-up
- Champagne Toast for Bride and Groom
- Complimentary use of Bridal and Groom Suites (available 2 hours prior to the start of your time block)
- \$450 for Bridal and Groom Suite access at 12:00 p.m.
**subject to availability*

FOOD

COCKTAIL RECEPTION

select one (1)

Gourmet Fruit & Cheese Display

variety of fresh fruit and cheeses served with assorted crackers

Vegetable Crudite

variety of fresh raw vegetables served with ranch

MEAL SERVICE

select either buffet or plated service

Silver Buffet

choice of one (1) Silver salad, choice of one (1) Silver entrée, choice of two (2) sides, rolls and butter

Silver Plated

choice of one (1) Silver salad, choice of one (1) Silver entrée, choice of two (2) sides, rolls and butter

Kids' Meals

choice of one (1) Kids' entrée, choice of one (1) Kids' side, fruit cup - all kids' meals are plated

BEVERAGE

Beverage Station

Water, Iced Tea, Hot Tea, Regular & Decaf Coffee

Four (4) Hour Beer & Wine Bar Package*

House Wines, Domestic Beers, Soft Drinks *Bar will close for 30 minutes during dinner and 30 minutes prior to the conclusion of your event. Additional 30 minute increments may be purchased for \$5.00 per adult - see page 8 for complete bar package information. Five (5) Hour Bar Package included with reception only events.

GOLD PACKAGE

\$79 PER ADULT

Price for children 12 and under is \$12.50. Limit of twenty-five (25) children. Additional children will be subject to adult pricing. Children must select from the Kids' Meals option.

AMENITIES

- Six (6) Hours for Wedding and Reception
- Indoor Ceremony
- Dance Floor
- White Table Coverings and Napkins
- All Flatware, China, Glass, and Silver
- Tables and Banquet Chairs
- Event Captain, Serving Staff, and Bartenders
- Five (5) Hours of Event Coordination
- Ceremony Coordination
- Day of Reception Coordination
- Cake Cutting and Cake Table Set-up
- Complimentary use of Bridal and Groom Suites (available at 12:00 p.m.)

GOLD AMENITIES

- Choice of Colored Napkins or Runners
- Upgraded Specialty Linen for Head Table and Cake Table
- Three (3) Votives per Dining Table
- Champagne Toast for Head Table

FOOD

COCKTAIL RECEPTION

select either displays or butler passed

Gourmet Fruit & Cheese Display

variety of fresh fruit and cheeses served with assorted crackers

Vegetable Crudite

variety of fresh raw vegetables served with ranch

..... OR

Two (2) Butler Passed Hors D'oeuvres

hors d'oeuvres selections on pages 5 & 6

MEAL SERVICE

select either buffet or plated service

Gold Buffet

choice of one (1) Gold Salad, choice of two (2) Gold Entrées, choice of two (2) Sides, rolls and butter

Gold Plated

choice of one (1) Gold Salad, choice of up to three (3) Gold Entrées*, choice of two (2) Sides, rolls and butter **guest meal cards required for multiple entrées*

Kids' Meals

choice of one (1) Kids' Entrée, choice of one (1) Kids' Side, fruit cup - all kids' meals are plated

BEVERAGE

Beverage Station

Water, Iced Tea, Hot Tea, Regular & Decaf Coffee

Four (4) Hour House Bar Package*

House Liquors, House Wines, Craft Beers, Import Beers, Domestic Beers, Soft Drinks **Bar will close for 30 minutes during dinner and 30 minutes prior to the conclusion of your event. Additional 30 minute increments may be purchased for \$6.00 per adult - see page 8 for complete bar package information. Five (5) Hour Bar Package included with reception only events.*

PLATINUM PACKAGE

\$89 PER ADULT

Price for children 12 and under is \$12.50. Limit of twenty-five (25) children. Additional children will be subject to adult pricing. Children must select from the Kids' Meals option.

AMENITIES

- Six (6) Hours for Wedding and Reception
- Indoor Ceremony
- Dance Floor
- All Flatware, China, Glass, and Silver
- Tables and Banquet Chairs
- Event Captain, Serving Staff, and Bartenders
- Day of Set Up for Client Provided Centerpieces and Décor Items
- Five (5) Hours of Event Coordination
- Ceremony Coordination
- Day of Reception Coordination
- Cake Cutting and Cake Table Set-up
- Complimentary use of Bridal and Groom Suites (available at 12:00 p.m.)
- Choice of Colored Napkins or Runners
- Upgraded Specialty Linen for Head Table and Cake Table
- Three (3) Votives per Dining Table

PLATINUM AMENITIES

- Floor Length Colored Table Linens
- Chair Covers - Sash or Spandex or Fruitwood Chiavari Chair
- Additional Votive Candles on Head and Entrance Table
- Champagne Toast for Adult Guests

FOOD

COCKTAIL RECEPTION

Gourmet Fruit & Cheese Display

variety of fresh fruit and cheeses served with assorted crackers

Vegetable Crudite

variety of fresh raw vegetables served with ranch

Two (2) Butler Passed Hors D'oeuvres

hors d'oeuvres selections on pages 5 & 6

MEAL SERVICE

select either buffet or plated service

Platinum Buffet

choice of one (1) Platinum Salad, choice of Carving Station* and one (1) Platinum Entrée, choice of two (2) sides, rolls and butter *can substitute one (1) additional Platinum entrée for Carving Station

Platinum Plated

choice of one (1) Platinum Salad, choice of up to four (4) Platinum Entrées*, choice of two (2) sides, rolls and butter *guest meal cards required for multiple entrées

Kids' Meals

choice of one (1) Kids' Entrée, choice of one (1) Kids' Side, fruit cup - all kids' meals are plated

BEVERAGE

Beverage Station

Water, Iced Tea, Hot Tea, Regular & Decaf Coffee

Four (4) Hour Premium Bar Package*

Premium Liquors, Well Liquors, House Wines, Craft Beers, Import Beers, Domestic Beers, Soft Drinks *Bar will close for 30 minutes during dinner and 30 minutes prior to the conclusion of your event. Additional 30 minute increments may be purchased for \$7.00 per adult - see page 8 for complete bar package information. Five (5) Hour Bar Package included with reception only events.

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HORS D'OEUVRES

All hors d'oeuvres are **priced per piece**. Hors d'oeuvres may be butler passed or displayed. You may select a variety of options to meet your event needs, however minimum quantities may apply.

POULTRY

Chicken Crostini smoked chicken, sun-dried tomatoes, boursin, parmesan, pesto	\$3.25	Apple-Pecan Chicken Salad mini croissant	\$3.25
Buffalo Chicken Slider shredded chicken tossed in buffalo sauce, smokey bleu cheese; served on a Hawaiian bun	\$3.25	Crispy Orange Chicken Skewer sweet & sour orange glaze	\$3.25
Chicken & Lemongrass Pot Sticker red wine reduction	\$3.25	Jerk Chicken Skewer mango ketchup	\$3.75

BEEF • LAMB • PORK

Housemade Meatballs basil pomodoro sauce with ricotta floret	\$3.25	Carnitas Toastada slow braised pork, corn pico de gallo, scallion crème fraiche	\$3.25
Tenderloin Crostini* horseradish sour cream, micro arugula	\$4.25	Sausage Stuffed Mushroom Italian sausage, parmesan, breadcrumbs	\$3.25
Smoked Pork Belly apple-shallot mostarda, black bean fillo cup	\$3.25	Steak & Shiitake Mushroom Skewer chimichurri sauce	\$4.25
Antipasto Skewer salami, pepperoncini, olive, tomato, mozzarella, balsamic reduction drizzle	\$3.75	Braised Short Rib Sliders carolina-style slaw	\$3.75
		Chorizo Sliders* housemade chorizo sausage, avocado sour cream, caramelized onion jam	\$3.25

SEAFOOD

Crab Cakes blue crab meat, bell peppers, dijon, spices, smokey chipotle aioli	\$4.25	Shrimp Ceviche Shooter* lightly poached gulf shrimp, citrus, cilantro, jalapeño, red onion, braised tomatoes	\$4.25
Smoked Salmon Crostini toasted baguette, tzatziki, sweet onion marmalade	\$3.75	Bacon Wrapped Shrimp applewood smoked bacon, sherry-vinegar aioli	\$4.25
Shrimp & Grits Cup cheesy cheddar grits, black pepper gravy	\$4.25	Shrimp Cocktail Shooter jumbo shrimp, citrus cocktail sauce, crispy capers	\$4.25

VEGETARIAN

Stuffed Jumbo Mushroom boursin and spinach stuffed	\$3.25	Caprese Skewer with basil and balsamic vinaigrette	\$3.25
Spanikopita spinach, onions, garlic, and ricotta in crispy phyllo	\$2.50		
Spinach Artichoke Tart creamy spinach and artichoke	\$2.75		

*The FDA warns that consuming raw or undercooked meat or seafood could cause illness.

VEGETARIAN CONTINUED

Truffle Parmesan Fries \$3.25
beer battered fries, minced garlic, chili flakes, parsley

Quinoa & Almond Romesco \$3.00
served in a shooter cup

Marinated Chickpeas \$2.50
e.v.o.o., mint, chili flake, lemon, parsley; served in shooter cup

Smoked Gouda Arancini \$3.25
roasted garlic & green onion aioli

SALADS

SILVER

House
romaine, cherry tomatoes, cucumbers, red onions, dressed with choice of Italian vinaigrette or ranch

Caesar
romaine, shaved parmesan, croutons, classic caesar dressing

GOLD

includes Silver salads

Creekside
mixed greens, bleu cheese, spiced almonds, tomatoes, sweet & sour vinaigrette

Spinach
baby spinach, feta, candied walnuts, honey poppy seed vinaigrette

PLATINUM

includes Silver & Gold salads

Greek
romaine, kalamata olives, tomatoes, feta, pepperoncini, red onions, herb vinaigrette

Arugula
arugula, goat cheese, sliced apple, candied pecans, white balsamic vinaigrette

ENTRÉES

SILVER

Lemon Rosemary Chicken
marinated and pan seared breast, white wine butter sauce

Chicken Parmesan
lightly breaded chicken breast served golden brown with marinara and mozzarella

Pacific Cod
puttanesca sauce

Beef Brisket
slow roasted; served with sweet heat barbecue sauce

Pesto Farfalle
broccoli florets & semi-dry tomatoes tossed in a pesto cream, shaved parmesan, pine nuts

Cheese Ravioli
three cheese stuffed ravioli, marinara, parmesan

GOLD

includes Silver entrées

Gorgonzola Chicken

pan seared airline breast, gorgonzola cream sauce

Flat Iron Steak*

herb beurre blanc

Pan Seared Salmon*

radicchio-brussels sprout slaw, lemon basil aioli

Marsala Chicken

pan seared airline breast, roasted portobello mushrooms, marsala cream demi

7oz Top Sirloin

with a burgundy demi-glace

Wild Mushroom Mezzaluna

gorgonzola cream, crispy spinach

PLATINUM

includes Silver & Gold entrées

Chicken Saltimbocca

pan seared airline chicken breast, sage beurre blanc, crispy prosciutto

Pan Seared Mahi

grilled pineapple, smoked paprika chutney

6oz Pan Seared Filet*

veal and tomato veloute

Pork Chop*

rosemary & garlic brined, served with a caramelized apple, shallot sauce

Cashew Crusted Snapper

sherry beurre blanc

Beef Short Ribs

braising gravy, gremolata

CARVING STATIONS

available in the Platinum Package

Slow Roasted Prime Rib*

horseradish cream, au jus

Herb Crusted Beef Tenderloin*

smoked pancetta & truffle au jus

Garlic & Rosemary Brined Turkey Breast

black pepper gravy

Pesto Crusted Pork Loin*

burgundy butter sauce

KIDS' ENTRÉES

served with a fruit cup and choice of one (1) kids' side

Butter Parmesan Pasta

Chicken Tenders

Pasta Marinara

KIDS' SIDES

Green Beans · Mashed Potatoes · French

Fries · Mac and Cheese

SIDES

Pesto Mashed Potatoes

Roasted Shallot & Chipotle Mashed Potatoes

Roasted Garlic Mashed Potatoes

Wild Mushroom & Pecorino Risotto

Smoked Roquefort Potato au Gratin

Sweet Potato Hash with Speck & Green Onions

Sharp Cheddar Grits

Smoked Gouda Polenta

Garlic & Herb Redskins

Spanish Spiced Tomato Rice

Crispy Brussels Sprouts

Baked Mac n Cheese

Roasted Garlic Butter Green Beans

Herb Baked Fingerling Potatoes

Seasonal Vegetable Medley

Roasted Garlic Butter Broccoli

Roasted Yukon Gold Potatoes

Asparagus with Lemon & Garlic

*The FDA warns that consuming raw or undercooked meat or seafood could cause illness.

BAR

Bar Packages are based on the final adult guest count regardless of age or choice of beverage. Packages work on averages for the group as a whole. Alcohol can only be dispensed by servers and bartenders. Creekside reserves the right to request identification of any person who is of questionable age and to refuse alcohol service if the person is underage or proper identification cannot be provided. Creekside staff also has the right to refuse alcohol service to any person who, in the server's judgment, appears intoxicated. A beverage station of coffee, decaffeinated coffee, hot tea, and iced tea is provided with Silver, Gold, and Platinum Packages.

PACKAGES

All packages include unlimited beverages for four (4) hours. Bar packages exclude martinis, specialty cocktails, and shots. Bar will close for 30 minutes during dinner and 30 minutes prior to the event conclusion. Additional 30 minute increments may be purchased.

Beer & Wine Bar (Silver)
House Wines, Domestic Beers, Soft Drinks - *Upgrade to House Bar +\$7.00/adult*

House Bar (Gold)
House Liquors, House Wines, Craft Beers, Import Beers, Domestic Beers, Soft Drinks - *Upgrade to Premium Bar +\$5.00/adult*

Premium Bar (Platinum)
Premium Liquors, House Liquors, House Wines, Craft Beers, Import Beers, Domestic Beers, Soft Drinks - *Upgrade to Superior Bar +\$5.00/adult*

Superior Bar
Superior Liquors, Premium Liquors, Select Wines, House Wines, Champagne, Craft Beers, Import Beers, Domestic Beers, Soft Drinks

BEER • WINE • LIQUOR

House Liquors
Barton's Vodka, Barton's Gin, Castillo Rum, Lauder's Scotch, La Prima Tequila, Ten High Whiskey

Premium Liquors
Tito's Vodka, Tanqueray Gin, Sobieski Cytron Vodka, Bacardi Silver Rum, Jose Cuervo Silver Tequila, Jim Beam Kentucky Bourbon, Jack Daniels Whiskey, Dewars Scotch, Seagrams 7 Whiskey, Baileys Irish Cream, Kahlua, Disaronno

Superior Liquors
Ketel One Vodka, Bombay Sapphire Gin, Patrón Silver Tequila, Maker's Mark Whiskey, Jameson Irish Whiskey, Crown Royal Canadian Whiskey, The Glenlivet Scotch, Captain Morgan

House Wines
Copper Ridge Vineyards: Cabernet Sauvignon, Merlot, Chardonnay & White Zinfandel, Canyon Road Moscato

Select Wines
Louis M. Martini Cabernet Sauvignon, Mirassou Pinot Noir, Red Rock Merlot, Bridlewood Chardonnay, Prophecy Sauvignon Blanc, Gallo Riesling

Domestic Beer
Budweiser, Bud Light, Yuengling

Import Beer
Corona, Stella Artois

Craft Beer
Breckenridge Vanilla Porter, Land Grant (seasonal), Elevator (seasonal)

ADD ONS

House Wine with Dinner \$22.00/bottle
select two (2) House Wine offerings

Select Wine with Dinner \$35.00/bottle
select two (2) Select Wine offerings

Signature Drinks varies, please inquire
Bride & Groom create a signature drink

Champagne Toast \$5.00/person

BRIDAL & GROOM SUITES

Feeds 12-15 Guests

SNACKS

Cheese & Fruit Display \$60.00
variety of fresh fruit and cheeses, assorted crackers and flatbreads

Small Bites Display \$85.00
pretzel bites with cheese sauce, chicken tenders, ranch, barbeque sauce

Vegetable Display \$45.00
baby carrots, cucumbers, celery sticks, broccoli, cherry tomatoes, ranch

MEALS

Continental Breakfast \$75.00
fresh fruit salad, fresh baked pastries & muffins

Deli Tray \$85.00
ham, turkey, roast beef, swiss, pepperjack, cheddar, lettuce, tomato, pickles, hawaiian buns, mustard and mayo

MINI DESSERTS

Chocolate Covered Strawberries \$45.00
one (1) dozen

DRINKS

priced per drink, based on consumption - *Please inquire about our Mimosa and Bloody Mary upgrades.

Champagne \$25.00/bottle
+\$10.00 for Orange Juice (Mimosas)

Soft Drinks & Bottled Water \$2.00

Domestic Beer \$3.00

Lemonade \$21.00/gallon

Import Beer \$4.00

Iced Tea \$21.00/gallon

Craft Beer \$5.00

Decaf Coffee \$24.00/gallon

Regular Coffee \$24.00/gallon

LATE NIGHT

DISPLAYS

Feeds 50 Guests

Crispy Chicken Tenders \$250.00
choice of two sauces: honey mustard, bleu cheese, barbeque, ranch, buffalo

Cheeseburger Sliders* \$250.00
American cheese

Loaded Tater Tots \$200.00
cheddar cheese, bacon, scallions, chipotle ranch

Buffalo Wings \$250.00
wings and drums tossed in a spicy buffalo sauce; served with celery sticks and bleu cheese

Pretzel Bites \$250.00
beer cheese fondue

PIZZA

pizzas are 14 inches & housemade

Cheese \$16.00

Pepperoni \$18.00

Margherita \$18.00
roma tomatoes, fresh garlic, fresh basil

Supreme \$20.00
pepperoni, sausage, mushroom, green peppers, onion