



## Unique and Elegant West Woods Golf Club and Restaurant

Congratulations on the occasion of your wedding!

West Wood offers majestic mountain views from our private room or patio to host your special event. Allow our wedding specialists to assist you in staging one of the most important events of your life.

### The West Woods Wedding Package

- Champagne toast for all guests included in our menu price
- Votive candle and mirror centerpieces
- Complimentary cake cutting
- An array of linen colors to complement your event

### The West Woods Features

- Accommodations for 25 to 130 guests
- Catering services available for all types of receptions, brunches, hors d'oeuvres parties, buffets, or plated meals
- Magnificent Mountain and Golf Course Views
- Arranged wedding ceremony held on our beautifully landscaped grounds
- Professional Wedding Consultants on site
- Gracious and friendly serving staff
- Custom ice sculptures available
- Complimentary parking
- An Executive Chef who is pleased to prepare custom menus tailored to your specifications
- Cake table, gift table, and head table all included in the bridal package
- Elegant decor, linen, china, silver, and glassware included in our menu prices
- Full bar service

Visit our web site at [www.arvadacenterbanquets.com](http://www.arvadacenterbanquets.com)

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# Enhancements To Make Your Day Truly Special

## Accents

White-Washed Columns

8' Wedding Arch

Includes Greenery and Lights

Silver Plated Two-Tiered Punch Fountain

Ice Carved Punch Bowl

Tuling and Lighting for Head Table and Cake Table

14" Tall Glass Votive Centerpieces

Wedding Ceremony

White Chairs Next to Chipping Green

Sound System for Wedding Ceremony

Includes (2) Speakers and Microphone



## Chair Covers and Additional Linen

Specialty Table Linens

Elegant Chair Covers

# Bar Service

## Cocktails

House Brand Cocktails  
Call Brand Cocktails  
Premium Brand Cocktails

## Bottled Beer

Domestic Beers  
Imported Beers  
Micro Brews & Specialty Beers

## Wine

House Wine by the Glass  
Bottles of Domestic and Imported Wines May Be  
Selected From Our Wine List

## Cordials

## Fruit Juices

## Soft Drinks

Waters, Sparkling, Mineral & Flavored



# Punch Bowls



## Mimosa

A Classic Mix of Champagne and Orange Juice

## Honeymoon in Hawaii

A Tropical Blend of Champagne and Citrus Juices

## White Wine Spritzer Punch

A Crisp Blend of White Wine, 7-Up, and Lemon-Flavored  
Sparkling Water

## Sparkling Fruit Punch

A Refreshing Non-Alcoholic Blend of Juice and Ginger Ale  
Garnished with Fresh Fruit

It is Illegal to Sell or Serve Alcoholic Beverages to Minors Under Twenty-One

Please Drink Responsibly

The Arvada Center Reserves the Right to Refuse Service

## Tableside Wine Service

### By the Bottle



#### White Zinfandel

Beringer

Woodbridge

#### Pinot Grigio

Folonari

#### Chardonnay

Kendall Jackson

Woodbridge

#### Pinot Noir

Esser

#### Shiraz

Yellow tail

#### Merlot

Kendall Jackson

Geysers Peak

Woodbridge

#### Cabernet Sauvignon

Kendall Jackson

Geysers Peak

Woodbridge



### Sparkling Wines



#### Freixenet Cordon Negro Brut

Delicate and Dry with Plenty of Fruit Flavor

#### Asti Spumante

A Fruity Effervescent Sparkling Wine with a Crisp Finish

Champagne toast for all guests



## The Arvada Buffet

The West Woods House Salad with Choice of Dressings  
Marinated Vegetable and Risotto Salad  
Artichoke, Red Onion, and Roma Tomato Salad with Creamy Yogurt Dill Dressing

Select Two of the Following Entrées  
Baked Tilapia with Twin Roasted Pepper Coulis  
Garlic Sage Pork Medallions  
Halibut Parmesan with Lemon Dill Beurre Blanc  
Herb Crusted Sliced Tenderloin with Crimini Mushroom Demi-Glace  
Chicken Oscar with Sauce Bearnaise

Baby Vegetables  
Wild Rice Pilaf with Sundried Tomatoes and Button Mushrooms  
Parmesan Roasted New Potatoes  
Assorted Dinner Rolls and Sweet Creamy Butter

Coffee, Tea, Decaffeinated Coffee



Champagne toast for all guests



## Black Tie Buffet

The West Woods House Salad with Choice of Dressings  
Whole Poached Decorated Salmon  
Tricolor Tortellini Salad with Fresh Spinach and Vidalia Onion Vinaigrette  
Sliced Fresh Fruit Display

Carved Sirloin of Beef with Sauce Au Poivre  
Thyme Roasted Red Bliss Potatoes

Mediterranean Chicken  
Wild Rice Blend

Broccoli and Cauliflower  
Assorted Herbed Rolls  
Flavored Butters

Coffee, Tea, Decaffeinated Coffee



Champagne toast for all guests



## Bridal Buffet

The West Woods House Salad with Choice of Dressings  
Fire Roasted Vegetable Salad  
Orzo Salad

Choice of Entrées:

Apple Almond Stuffed Chicken  
Grilled Flat Iron Steak with Sauce Charon  
Chicken Au Poivre  
Bronzed Tilapia with Roasted Red Pepper Coulis  
Roast Top Sirloin of Beef with Bourdelaise  
Roast Pork Loin with Sweet Asian Plum Sauce  
Cavatappi Pasta al Pomodoro  
Chicken Forestier with Shitaki Demi-Glace

Wild Rice Blend  
Thyme Roasted Red Potatoes  
Seasonal Sautéed Vegetables  
Assorted Dinner Rolls  
Sweet Creamy Butter

Coffee, Tea, Decaffeinated Coffee



Champagne toast for all guests



## Candlelight Buffet

The West Woods House Salad with Choice of Dressings

Saffron Cous Cous Salad

Marinated Artichoke and Asparagus Salad

Fresh Seasonal Fruit Display

Carved Baron of Beef with Au Jus and Horseradish Sauce

Grilled Salmon with Orange Teriyaki Glaze

Chicken Tarragon with Sundried Tomato Cream Sauce

Wild Rice Pilaf

Herb Roasted Mushroom Potatoes

Seasonal Vegetable Medley

Assorted Dinner Rolls and Sweet Creamy Butter

Coffee, Tea, Decaffeinated Coffee



## Roma Buffet

Traditional Caesar Salad

Mozzarella and Roma Tomato Tray

Sliced Seasonal Fruit Display

Antipasto Salad

Chicken Saltimbocca

Penne Pasta Tossed with Tomato Basil Pesto

Cheese-Stuffed Shells Al Fornio

Italian Vegetable Medley

Parmesan Garlic Bread

Coffee, Tea, Decaffeinated Coffee

## Plated Menu Selections

Champagne Toast for All Guests

All Entrees are Accompanied by The West Woods House Salad with Choice of Two Dressings  
Fresh Seasonal Vegetable, Potato or Rice, and a Variety of Rolls and Butter  
Beverages Offered Include Coffee, Decaffeinated Coffee, Hot Tea, and Iced Tea



### Mixed Grill



Petite Filet of Beef with Bearnaise Sauce  
Crab Stuffed Shrimp with Tequila Lime Sauce

Herb Crusted Sliced Tenderloin of Beef with Chipotle Demi Glace  
Salmon Fillet with Lemon Saffron Cream Sauce

Petite Filet of Beef with Creamed Peppercorn Demi Glace  
and Stuffed Chicken Breast with Pears and Walnuts with  
A Sweet Cherry Sauce



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### Beef Selections



#### Tournedos Rochelle

Twin Medallions of Beef Tenderloin Char Grilled to Perfection  
With a Smoky Bourbon Demi Glace

#### Herb Crusted Sliced Tenderloin

Slow Oven Roasted Beef Tenderloin  
Served with Brandy Creamed Demi Glace  
And French Onion Confit

#### Roast Prime Rib of Beef

A Full Flavored Classic Cut of Choice Beef  
With Sauce Au Jus and Peppercorn Horseradish Sauce

#### Roast Strip Loin of Beef

Lightly Smoked for Peak Flavor, Sliced Thin for Tenderness  
Topped with Carmelized Shallots and Roasted Garlic Demi Glace



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## Poultry Selections

### Chicken Wellington

Tender Chicken Breast and Mushroom Duxelle Wrapped in Puff Pastry  
With Bordelaise Sauce and Carmelized Bermuda Onions

### Chicken Colbert

A Lightly Breaded Breast of Chicken Filled with Fresh Avocado and Crab  
Served With Lime Hollandaise

### Florentine Chicken

A Lightly Breaded Chicken Breast  
Filled with Mozzarella Cheese and Spinach  
Served Over a Basil Cream Sauce

### Chicken Francaise

Boneless Chicken Breast Dipped in Egg and Sautéed  
Served with Lemon Cream Sauce



## Plated Menu Selections

Champagne Toast for All Guests

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### Seafood Selections

#### Grilled Halibut

A Tender White Fish Grilled and Topped With a Saffron Chive Cream Sauce

#### Atlantic Salmon Fillet

Citrus Marinated Grilled Teriyaki Salmon with Mango Salad



### Vegetarian Selections

#### Vegetable Wellington

Selection of Fresh Vegetables and Swiss Cheese  
Baked in a Puffed Pastry and Served over Puttanesca Sauce

#### Shells Florentine

Jumbo Shells with Fresh Ricotta Cheese and Spinach Stuffing  
Served on a Marinara Sauce and Topped with Garlic Cream Sauce



## Hot Hors d'oeuvres



Shrimp Monterey on Polenta Crouton  
Mini Beef Wellingtons with Béarnaise Sauce  
Thai Shrimp & Rice Noodle Spring Rolls with Plum Sauce  
Mushroom Caps Stuffed with Crab Meat  
Yukon Gold Potato with Smoked Venison and Jalapeño Goat Cheese  
Mini Teriyaki Beef & Vegetable Brochettes  
Sweet & Sour Pineapple Chicken Brochettes  
Twice Baked Baby Red Potatoes with Cappicola  
Brie Cheese with Raspberry and Pecans in Petite Puff Pastry Pocket  
Vegetable or Pork Pot Stickers with Plum Sauce  
Southwestern Chicken Springroll with Chipotle Sauce  
Artichoke Hearts Wrapped in Bacon  
Risotto Fontina Cheese Rice Ball  
Spinach and Phyllo Spanikopita  
Barbecued Smoky Sausages  
Vegetarian Spring Rolls with Sweet & Sour Sauce  
Egg Rolls with Chinese Hot Mustard & Plum Sauce  
Chicken Quesadillas with Salsa  
Mushroom Caps Stuffed with Boursin Cheese  
Cheddar and Bacon Potato Skins with Sour Cream  
Cheese-Filled Fried Jalapeño Peppers with Salsa  
Petite Quiche  
Swedish Meatballs  
Chicken Drumettes  
Buffalo Chicken Wings  
Black Bean & Cheese Quesadilla



## Cold Hors d'oeuvres



Prices are per 100 Pieces  
Jumbo Shrimp with Lemon & Tangy Cocktail Sauce  
Balsamic Grilled Beef with Tomato Basil Relish on Toast Point  
Cocktail Puff Pastry with Salmon Mousse  
Crab-Stuffed Artichoke Hearts  
Finger Sandwiches  
Crab Claws with Lemon & Tangy Cocktail Sauce  
Salami Cornucopias with Herbed Cream Cheese  
Prosciutto and Melon  
Salami and Assorted Cheese Skewers  
Cream Cheese and Red Pepper Tortilla Pinwheels with Salsa  
Deviled Eggs



## Carving Stations



**Steamship Round of Beef** with Petite Rolls and Horseradish, Au Jus, and Dijonnaise  
Serves approximately 220

**Whole Poached Decorated Salmon** with Grated Egg, Capers, and Chopped Red Onion  
Serves approximately 75

**Honey Baked Ham** with Petite Rolls and Honey Mustard  
Serves approximately 50

**Roast Turkey Breast** with Petite Rolls and Dijonnaise Sauce  
Serves approximately 35

**Herb Crusted Tenderloin of Beef** with Dijonnaise, Horseradish, and Petite Rolls  
Serves approximately 20

**Roasted Leg of Lamb** Served with Petite Rolls and Mint Jelly  
Serves approximately 25

**Potlatch Salmon** with Béarnaise Sauce, Lemon, Capers, Bermuda Onions and Crackers  
Serves approximately 20



## Hors d'oeuvres Stations



**Brie in Puff Pastry with Strussal Topping and Sliced Pears**  
Serves approximately 50

**Fresh Spinach and Artichoke Dip in Shepherd's-Bread Bowl  
With Sliced Baguettes**  
Serves approximately 25

**Fresh Dip with Chips**  
French Onion and Sour Cream and Chive Dip with Potato Chips

**Gourmet Cheese and Cracker Platter**  
Brie, Gouda, Havarti, and Aged Port Wine Cheese, Fresh Fruit Garnish, and Assorted Crackers

**Marinated and Grilled Vegetables with Hoisin Vinaigrette**  
Assorted Marinated and Grilled Vegetables, Olives, and Peppers

**Fresh Market Crudités and Relish Display with Ranch Dip**  
Assorted Marinated and Grilled Vegetables, Olives, and Peppers

**Focaccia and Fresh Tapenade Station**  
Toasted Focaccia Rounds with Assorted Tapenade

## Reception Stations

### Pasta Station

Penne Pasta or Cheese Tortellini with Choice of Toppings and Sauces to Include Marinara, Pesto, Alfredo, Roasted Red Peppers, Mushrooms, Sundried Tomatoes and Parmesan Cheese

### Enhanced Pasta Station

All of the Above Plus Bag Shrimp, Scallops, Grilled Chicken, and Italian Sausage

### Fajita Station

Chicken and Beef Fajitas with Sautéed Onions and Bell Peppers, Cheddar and Jack Cheese, Salsa, Guacamole, Sour Cream, Warm Flour Tortillas

### Oriental Lettuce Wrap Station

Sautéed Seasoned Pork, Bamboo Shoots, Bean Sprouts, Mushrooms, Water Chestnuts, Crisp Lettuce, Variety of Sauces



## Dessert & Coffee Stations

### Chef's Assorted Dessert Display

An Assortment of Cakes, Tarts, Cheesecake, Gourmet Desserts and Assorted Mini Desserts

### Petite Dessert Display

An Assortment of Eclairs, Petit Fours, Mini Desserts, Chocolate Dipped Strawberries

### Private Cappuccino and Latte Cart

Choose from Espresso, Cappuccino, Latte, or Flavored Coffees  
Allow our Barista to Customize their Favorite Café!

### International Coffee and Tazo Tea Bar

Hawaiian Hazelnut, French Vanilla, Chocolate Raspberry, and Tazo Tea  
With Chocolate Shavings and Whipped Cream