

AN ALL-INCLUSIVE EXPERIENCE



BLACK FOREST
MEADOWS



ENJOY COMFORTABLE & ROMANTIC OUTDOOR AREAS THAT CREATE A SOPHISTICATED YET RELAXED AMBIANCE SURROUNDED BY TOWERING PINES, PICTURESQUE MOUNTAINS, SHADED GARDENS, EXPANSIVE LAWNS, AND NATURAL MEADOWS.

YOUR 12-HOUR VENUE RENTAL INCLUDES OUR GRASSY KNOLL CEREMONY SITE WITH VIEWS OF PIKES PEAK AND A CUSTOM BUILT WEDDING ARBOR. ADJACENT, FIND THE GREAT LAWN WITH WATERFALL FEATURE & FOREST PAVILION FOR RECEPTION.

RELAX WITH YOUR WEDDING PARTY IN OUR EXPANSIVE BRIDAL SUITE.

IN ADDITION TO YOUR CEREMONY AND RECEPTION SPACES, YOUR VENUE RENTAL INCLUDES TABLES & CHAIRS FOR UP TO 75 GUESTS, & COCKTAIL HOUR LOCATION, EQUIPPED WITH OUR GLOWING FIRE PIT & CORN HOLE BOARDS.

COMPLIMENT YOUR CELEBRATION WITH OUR ONSITE PHOTO BOOTH BARN STALL, AND CHARMING ALPACAS

PLANNING EXPERIENCE



THE VENQ TEAM WILL GUIDE YOU THROUGH YOUR PLANNING EXPERIENCE WHILE LEAVING THE CUSTOMIZATION OF YOUR EVENT TO YOU AS A COUPLE AND YOUR PROFESSIONAL VENDOR TEAM.

VENQ WILL CONNECT YOU WITH EACH VENDOR WITHIN YOUR PACKAGE ON A PLANNING SCHEDULE CUSTOMIZED TO FIT YOUR NEEDS.

ONCE WE APPROACH THE FINAL MONTHS BEFORE YOUR WEDDING DAY, YOUR WEDDING COORDINATOR WILL TAKE THE LEAD IN FINALIZING NECESSARY PLANNING DOCUMENTS, VENDOR CONFIRMATIONS, AND WEDDING DAY DETAILS, IN PREPARATION TO BE YOUR ONSITE COORDINATOR FOR YOUR FINAL WALKTHROUGH, REHEARSAL, AND, OF COURSE, WEDDING DAY.

THE HAPPY ALPACA

| GUESTS | 40 | 50 | 60 | 75 |
|-------------|----------|----------|----------|----------|
| MON - THURS | \$15,950 | \$16,825 | \$17,675 | \$18,950 |
| FRI - SUN | \$18,550 | \$19,425 | \$20,275 | \$21,550 |



BLACK FOREST
MEADOWS



THE VENUE



PLANNING EXPERIENCE

CULINARY EXPERIENCE

GUESTS WILL BE DELIGHTED WITH THE 'THEMED BUFFET' EXPERIENCE, THIS INTERACTIVE AND CASUAL DINING PAIRED WITH A SALAD COURSE AND APPETIZERS FOR COCKTAIL HOUR IS A CROWD PLEASER. INCLUSIVE OF CHINA, FLATWARE, AND POLY LINENS, NON ALCOHOLIC BEVERAGES, AND A PROFESSIONAL, FULL SERVICE CATERING STAFF.

ENTERTAINMENT

WEDDING DJ SERVICES INCLUDE, 6 HOURS OF ENTERTAINMENT, PROFESSIONAL DISC JOCKEY & EMCEE, STATE OF THE ART EQUIPMENT, DANCE FLOOR LIGHTING, IN ADDITION TO PERSONALIZED CEREMONY, DINNER & DANCING MUSIC!

FLORAL & DECOR

\$1500 CREDIT - BOHO, MODERN OR TRADITIONAL, CHOOSE YOUR COLOR PALETTE AND THE FLORAL TEAM WILL BRING YOUR FLORAL & DECOR VISION TO LIFE. CUSTOM DESIGNS CURATED BY YOU & YOUR FLORAL DESIGNER WILL ENHANCE THE ORGANIC BEAUTY OF BLACK FOREST MEADOWS.

DESSERT

\$8 PER PERSON - TIERS OF CAKE OR A TRENDY DESSERT BAR, YOU'LL HAVE YOUR MOUTHWATERING PICK. THE TALENTED BAKERY TEAM WILL IMPRESS YOU & YOUR GUESTS WITH PRESENTATION AND TASTE.



HORS D' OUVRES

TO BE SERVED AT COCKTAIL HOUR

EACH DINNER MENU INCLUDES A SELECTION OF FOUR APPETIZERS TO BE SERVED AT COCKTAIL HOUR

CHOOSE FOUR

CAPRESE SKEWERS, MOZZARELLA, AND HEIRLOOM TOMATOES SKEWERED WITH BASIL CHIMICHURRI SAUCE

CHARCUTERIE AND CHEESE PLATTER, ASSORTMENT OF CURED MEATS, AND A GOURMET SELECTION OF IMPORTED CHEESES, SERVED WITH JAMS, MUSTARDS, PICKLED VEGETABLE, FRUITS AND NUTS, CRACKERS AND BREAD ROUNDS

CRAB CAKES, CLASSIC COCKTAIL BITE WITH CAPER REMOULADE.

SPROUT SKEWERED BRUSSELS, ROASTED WITH OIL AND SEA SALT SKEWERED WITH SWEET PEPPADEW PEPPERS, SPRINKLED WITH CRUSHED ALMONDS, AND FINISHED WITH A BALSAMIC GLAZE.

5280 SAUSAGES AND CHARCUTERIES, DENVER-MADE BRATWURST, PASTRAMI, AND GAME SAUSAGES SERVED WITH SAUERKRAUT, GRILLED ONIONS AND INFUSED BEER MUSTARDS

COCONUT CHICKEN SKEWERS, WITH MANGO HABANERO SAUCE

BACON WRAPPED MEDJOL DATES, STUFFED WITH MASCARPOONE CHEESE AND SERVED WITH POMEGRANATE BALSAMIC.

ITALIAN ARANCINI, LIGHTLY FRIED RISOTTO BITES FILLED WITH HAM AND FONTINA CHEESE

HAM ROLLS, CURED HAM, SWISS CHEESE AND HORSERADISH AIOLI

FRUIT PRESENTATION, ELEGANTLY DISPLAYED SEASONAL FRUIT DISPLAY

MEDITERRANEAN BOARD, HUMMUS, OLIVE TAPENADE, VEGGIES, STUFFED GRAPE LEAF, AND PITA BREAD.

MINI BEEF WELLINGTON, BEEF, AND MUSHROOM DUXELLES BAKED IN PUFF PASTRY.

TRADITIONAL ITALIAN MEATBALLS SERVED WITH TRADITIONAL MARINARA SAUCE.

MINI LOADED BAKED POTATO, SEA SALT ROASTED FINGERLING POTATOES STUFFED WITH APPLEWOOD SMOKED BACON, SOUR CREME, CHIVE, AND BLUE CHEESE.

BACON-WRAPPED BACON, CHILI-RUBBED BACON WRAPPED AROUND TENDER PORK BELLY WITH MAPLE BOURBON MUSTARD

RELAX
&
EAT



HAPPY ALPACA DINNER MENU

CHOOSE ONE OF THE FOUR THEMED
MENUS BELOW.

HOMETOWN BBQ

ENTREE

INCLUDES:

GRILLED BARBECUE BONELESS CHICKEN BREAST GRILLED AND BASTED TANGY HOUSE-MADE BBQ SAUCE

CHOICE OF 2ND PROTEIN:

BEEF TRI-TIPS, DELICIOUSLY SEASONED AND SLOW ROASTED AND FINISHED ON THE GRILL

BBQ BEEF BRISKET, SLOW COOKED TRADITIONALLY SMOKY AGED BEEF

CARNITAS STYLE PULLED PORK, SLOWLY SIMMERED PULLED PORK IN CHIPOTLE AND CUMIN

GRILLED EGGPLANT AND CAULIFLOWER STEAKS, SEASONED AND PERFECTLY CHARRED

ACCOMPANIMENTS

ENJOY ALL FOUR MENU ITEMS TO ACCOMPANY YOUR BBQ PROTEIN:

SOUTHWESTERN CAESAR SALAD, CHOPPED ROMAINE WITH SOUTHWESTERN STYLE CAESAR DRESSING TOSSED WITH PARMESAN CHEESE AND CORNBREAD CROUTONS

BAR ROOM SLAW, SHREDDED CABBAGE TOSSED IN A TANGY SLAW DRESSING

MAC AND CHEESE, INCREDIBLY DELICIOUS COMBINATION OF MACARONI AND MELTED CHEESE
CORNBREAD MUFFIN, SERVED WITH BUTTER



THE FIESTA

ENTREE

INCLUDES:

STREET TACOS, WITH TRADITIONAL TOPPINGS OF SHREDDED CABBAGE, QUESO FRESCO, GUACAMOLE, LIMES, ONION, CILANTRO RELISH AND CHILI ARBOL SERVED WITH CORN TORTILLAS.

CHOICE OF TWO PROTEINS:

BLACKENED FISH, GRILLED AND BLACKENED FRESH FISH

PORK CARNITAS, TRADITIONALLY SLOW-ROASTED

DICED GRILLED CHICKEN, GRILLED AND SEASONED CHICKEN BREAST

FAJITA VEGETABLES, GRILLED TRI-COLORED PEPPERS AND ONIONS

CARNE ASADA, PERFECTLY GRILLED AND SEASONED BEEF

ACCOMPANIMENTS

ENJOY ALL FOUR MENU ITEMS TO ACCOMPANY YOUR STREET TACOS:

BEEF EMPANADAS, SERVED WITH CHIPOTLE AIOLI

GUACAMOLE AND SALSA, WITH HOUSE-FRIED CORN TORTILLA CHIPS

RED BEANS AND RICE, MEXICAN STYLE

STREET CORN OFF THE COB, WITH COTIJA CHEESE, TOSSED IN A CUMIN AND CHILI PEPPER AIOLI GARNISHED WITH LIME AND CILANTRO



CONTINUED



THE ITALIAN DINNER

ENTREE

INCLUDES:

A COMBINATION OF TRADITIONAL ITALIAN CHICKEN AND PASTA ENTRÉES WITH ACCOMPANIMENTS

CHOICE OF CHICKEN ENTREE:

CHOOSE ONE

LEMON CHICKEN PICCATA, BREADED CHICKEN BREAST SERVED WITH A ZESTY LEMON SAUCE, CAPERS, AND WHITE WINE SAUCE

CHICKEN MARSALA, CHICKEN BREAST ESCALOPE SERVED WITH MUSHROOMS AND TOPPED WITH RED WINE DEMI GLAZE

CHICKEN PARMESAN, CRISPY BREADED CHICKEN BREAST TOPPED WITH OUR CLASSIC MARINARA SAUCE, COATED WITH GRATED PARMESAN CHEESE

CHOICE OF PASTA ENTREE:

CHOOSE ONE

ITALIAN SAUSAGE LASAGNA, FRESH PASTA SHEETS FILLED WITH ITALIAN SAUSAGE, BECHAMEL, TOMATO SAUCE AND RICOTTA CHEESE AND TOPPED WITH GRATED CHEESE BLEND

BUCATINI CACIO E PEPE, ITALIAN NOODLES COOKED WITH DELICIOUS GRATED PECORINO ROMANO CHEESE AND GROUND BLACK PEPPER
SPAGHETTI ALL' ARRABBIATA, SPAGHETTI WITH TOMATO SAUCE COOKED WITH SAUTEED GARLIC AND RED PEPPER, SERVED WITH PARSLEY AND GRATED PECORINO ROMANO CHEESE

ACCOMPANIMENTS

CHOOSE ONE SALAD

ORGANIC MIXED GREEN SALAD, WITH CHERRY TOMATOES, AND BALSAMIC VINAIGRETTE

HEIRLOOM CAPRESE SALAD, SLICED HEIRLOOM TOMATOES, SLICED MOZZARELLA AND FRESH BASIL WITH BALSAMIC GASTRIQUE AND EXTRA VIRGIN OLIVE OIL FINISHED WITH SEA SALT

CHOOSE TWO SIDES

ITALIAN MEATBALLS, DELICIOUS BEEF MEATBALLS COOKED WITH MARINARA SAUCE, SERVED WITH PARSLEY AND GRATED CHEESE

SEASONAL GRILLED VEGETABLES, CHEF'S MEDLEY OF ASSORTED GRILLED AND SEASONED VEGETABLES

HEIRLOOM RAINBOW CARROTS, WITH HONEY BUTTER

THE TELLURIDE

ENTREE

INCLUDES:

A CLASSIC CHICKEN ENTRÉE WITH ACCOMPANIMENTS AND SERVED WITH BREAD & BUTTER

CHOICE OF CHICKEN ENTREE:

CHOOSE ONE

FARMHOUSE CHICKEN, ROASTED CHICKEN BREAST COOKED WITH GARLIC AND HERBS AND SERVED WITH A BASIL PESTO

MOROCCAN LEMON CHICKEN, SUCCULENT BRAISED CHICKEN WITH LEMONS, ONIONS, SPICES AND GREEN OLIVES

STUFFED CHICKEN, ROASTED CHICKEN BREAST STUFFED WITH SAUTEED SPINACH, CRISPY PROSCIUTTO, AND SMOKED GOUDA

LEMON CHICKEN PICCATA, BREADED CHICKEN BREAST WITH A ZESTY LEMON SAUCE, CAPERS, AND WHITE WINE SAUCE

CHICKEN MARSALA, CHICKEN BREAST ESCALOPE SERVED WITH MUSHROOMS AND TOPPED WITH RED WINE DEMI GLAZE

CHICKEN PARMESAN, CRISPY BREADED CHICKEN BREAST TOPPED WITH OUR CLASSIC MARINARA SAUCE, COATED WITH GRATED PARMESAN CHEESE

ACCOMPANIMENTS

CHOOSE ONE SALAD

ORGANIC MIXED GREEN SALAD, WITH CHERRY TOMATOES, AND BALSAMIC VINAIGRETTE

SPINACH, APPLE AND WALNUT SALAD, WITH FETA CHEESE AND TOSSED IN A SHERRY VINAIGRETTE

TRADITIONAL CAESAR SALAD, FRESHLY TORN ROMAINE LETTUCE TOSSED WITH GARLIC CROUTONS, PARMESAN CHEESE, SERVED WITH A TRADITIONAL CAESAR DRESSING

CHOOSE TWO SIDES

PARMESAN RISOTTO CAKES, WITH CARAMELIZED SPRING ONIONS, FRESH HERBS, AND PARMESAN CHEESE

ROASTED ASPARAGUS, GARNISHED WITH JULIENNE BELL PEPPERS
MAC AND CHEESE, INCREDIBLY DELICIOUS COMBINATION OF MACARONI AND MELTED CHEESE

WHITE CHEDDAR MASHED POTATOES

SEASONAL GRILLED VEGETABLES, CHEF'S MEDLEY OF ASSORTED GRILLED AND SEASONED VEGETABLES

GRILLED BRUSSELS, CHARRED AND SERVED WITH OLIVE OIL AND SALT

THE MEADOW

| GUESTS | 40 | 50 | 60 | 75 |
|-------------|----------|----------|----------|----------|
| MON - THURS | \$18,825 | \$19,950 | \$20,975 | \$22,525 |
| FRI - SUN | \$21,450 | \$22,525 | \$23,550 | \$25,100 |

THE VENUE



PLANNING EXPERIENCE

CULINARY EXPERIENCE

GUESTS WILL ANTICIPATE THIS LOCALLY SOURCED ELEVATED BUFFET SELECTION, PAIRED WITH A SALAD COURSE AND APPETIZERS FOR COCKTAIL HOUR IS SURE TO IMPRESS. INCLUSIVE OF CHINA, FLATWARE, WATER GOBLET, POLY LINENS, NON ALCOHOLIC BEVERAGES, AND A PROFESSIONAL FULL SERVICE CATERING STAFF.

ENTERTAINMENT

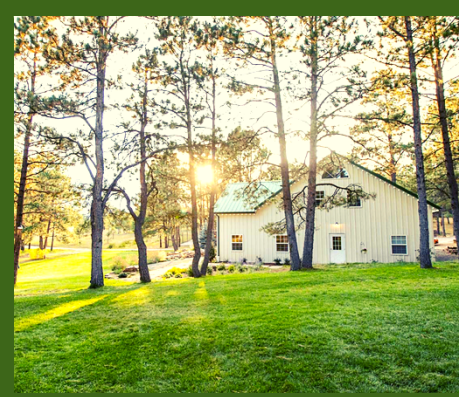
WEDDING DJ SERVICES INCLUDE, 6 HOURS OF ENTERTAINMENT, PROFESSIONAL DISC JOCKEY & EMCEE, STATE OF THE ART EQUIPMENT, DANCE FLOOR LIGHTING, IN ADDITION TO PERSONALIZED CEREMONY, DINNER & DANCING MUSIC!

FLORAL & DECOR

\$2500 CREDIT - BOHO, MODERN OR TRADITIONAL, CHOOSE YOUR COLOR PALETTE AND THE FLORAL TEAM WILL BRING YOUR FLORAL & DECOR VISION TO LIFE. CUSTOM DESIGNS CURATED BY YOU & YOUR FLORAL DESIGNER WILL ENHANCE THE ORGANIC BEAUTY OF BLACK FOREST MEADOWS.

DESSERT

\$10 PER PERSON - TIERS OF CAKE OR A TRENDY DESSERT BAR, YOU'LL HAVE YOUR MOUTHWATERING PICK. THE TALENTED BAKERY TEAM WILL IMPRESS YOU & YOUR GUESTS WITH PRESENTATION AND TASTE.



BLACK FOREST
MEADOWS



THE MEADOW DINNER MENU

GET CREATIVE, AND BUILD YOUR OWN BUFFET

ENTREE

CHOOSE TWO

LEMON CHICKEN PICATTA,

BREADED CHICKEN BREAST SERVED WITH ZESTY LEMON SAUCE, CAPERS, AND WHITE WINE SAUCE.

SPINACH, CRISPY PROSCIUTTO, AND SMOKED GOUDA STUFFED CHICKEN,

ROASTED CHICKEN BREAST STUFFED WITH SAUTEED SPINACH, CRISPY PROSCIUTTO, AND SMOKED GOUDA.

CHICKEN MARSALA,

CHICKEN BREAST ESCALOPE SERVED WITH MUSHROOMS AND RED WINE DEMI GLAZE.

FARMHOUSE CHICKEN,

ROASTED CHICKEN BREAST COOKED WITH GARLIC AND HERBS AND SERVED WITH BASIL PESTO.

CHICKEN PARMESAN,

CRISPY BREADED CHICKEN BREAST COOKED WITH GARLIC AND HERBS, AND SERVED WITH BASIL PESTO.

GRILLED BEEF TENDERLOIN,

SERVED WITH DEMI GLAZE AND BÉARNAISE SAUCE.

BRAISED BEEF SHORT RIB,

SEARED AND BAKED SHORT RIB COOKED WITH A FLAVORFUL BRAISING SAUCE, SERVED WITH RED WINE DEMI SAUCE.

GRILLED SALMON,

SALMON FILET MARINATED AND GRILLED WITH GARLIC, HERBS, AND LEMON.

EVERYTHING SALMON,

FRESH SALMON RUBBED AND BAKED WITH SESAME SEEDS, SEA SALT FLAKES, POPPY SEEDS, CARAWAY SEEDS, GARLIC, AND ONION TOPPED WITH CREME FRAICHE.

VEGETARIAN LASAGNA,

FRESH PASTA SHEETS FILLED WITH GRILLED ZUCCHINI, ROASTED PEPPERS, ROASTED MUSHROOMS, AND BECHAMEL, TOPPED WITH GRATED CHEESE.

BUTTERNUT SQUASH RAVIOLI,

SERVED WITH REHYDRATED GOLDEN RAISINS AND TOASTED WALNUTS IN A LEMON BUTTER SAUCE.

ROASTED CAULIFLOWER STEAK,

SERVED WITH ROASTED CHICKPEAS AND CHIMICHURRI SAUCE

SAGE AND MUSHROOMS GNOCCHI,

ITALIAN POTATO DUMPLINGS BOILED AND SAUTEED IN BROWN BUTTER, TOSSED WITH ROASTED GARLIC MUSHROOMS, GARNISHED WITH SAGE, AND TOPPED WITH PARMESAN CHEESE.

WILD MUSHROOM POTATO CAKE,

MASHED POTATO CAKE FILLED BEANS AND SPINACH, SERVED WITH A RED PEPPER COULIS

SPINACH AND CHEESE RAVIOLI,

VODKA SAUCE, TOSSED WITH VODKA SMOOTH SAUCE AND TOPPED WITH PARMESAN CHEESE AND PARSLEY.





ACCOMPANIMENTS

SALAD

CHOOSE ONE

MIXED BERRY AND FETA SALAD

FRESH BERRIES, FETA CHEESE, TOASTED ALMONDS, AND RASPBERRY VINAIGRETTE.

CHOPPED PALM SALAD

BLANCHED GREEN BEANS, HEARTS OF PALM, AVOCADO, TOMATO, AND CUCUMBER ON A BED OF MIXED GREENS WITH A VIDALIA ONION VINAIGRETTE

TRADITIONAL CAESAR SALAD

FRESHLY TORN ROMAINE LETTUCE TOSSED WITH GARLIC CROUTONS, AND PARMESAN CHEESE, SERVED WITH A TRADITIONAL CAESAR DRESSING.

ACORN SQUASH AND BLACK RICE SALAD

WITH GOAT CHEESE, REHYDRATED CHERRIES, ARUGULA, MAPLE WHOLE GRAIN MUSTARD DRESSING AND CRUNCH PEPITAS.

HEIRLOOM CAPRESE SALAD

SLICED HEIRLOOM TOMATOES, SLICED MOZZARELLA, AND FRESH BASIL WITH A BALSAMIC GASTRIQUE AND EXTRA VIRGIN OLIVE OIL FINISHED WITH SEA SALT

ORGANIC MIXED GREEN SALAD

WITH CHERRY TOMATOES AND BALSAMIC VINAIGRETTE.

SPINACH APPLE AND WALNUT SALAD

WITH FETA CHEESE AND TOSSED IN A SHERRY VINAIGRETTE

SIDES

CHOOSE TWO

WHIPPED CAULIFLOWER AND POTATO MASH

WITH CRÈME FRAICHE.

PARMESAN RISOTTO CAKES

WITH CARAMELIZED SPRING ONIONS, FRESH HERBS, AND PARMESAN CHEESE.

ROASTED ASPARAGUS

GARNISHED WITH JULIENNE BELL PEPPERS.

MAC & CHEESE

AN INCREDIBLY DELICIOUS COMBINATION OF MACARONI AND MELTED CHEESE.

WHITE CHEDDAR MASHED POTATOES

SEASONAL GRILLED VEGETABLE'S

SERVED WITH OLIVE OIL AND SALT,

GRILLED BRUSSELS

SERVED WITH OLIVE OIL AND SALT,

HASSELBACK POTATOES

POTATOES SLICED NOT QUITE ALL THE WAY THROUGH IN THIN, EVEN LAYERS, TOPPED WITH BUTTER, SOUR CREME, AND DICED BACON.



OPEN BAR ENHANCEMENT

BEER AND WINE
STARTING AT \$16 PER PERSON



BEER, WINE & TWO SIGNATURE COCKTAILS
STARTING AT \$19.75 PER PERSON



FULL LIQUOR BAR + BEER & WINE
STARTING AT \$24 PER PERSON



TO ADD A HOSTED BAR TO YOUR EVENT:
ADMIN@FIRSTCLASSLIBATIONS.COM
719-352-9425

