

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

ALL PACKAGES 50 GUESTS AND OVER INCLUDE BUS TRANSPORTATION. THE BUS WILL PICK YOUR GUESTS UP AT A LOCAL PARK AND RIDE (BLACK FOREST OR MONUMENT) AND TRANSPORT GUESTS TO AND FROM THE VENUE.

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	\$14,950	\$17,700	\$18,400	\$19,450
FRI - SUN	\$17,525	\$20,275	\$20,975	\$22,025



BLACK FOREST
MEADOWS



THE VENUE



PLANNING EXPERIENCE

CULINARY EXPERIENCE

GUESTS WILL BE DELIGHTED WITH THE 'BUILD YOUR OWN BAR' EXPERIENCE, THIS INTERACTIVE AND CASUAL DINING PAIRED WITH A SALAD COURSE AND APPETIZERS FOR COCKTAIL HOUR IS A CROWD PLEASER. INCLUSIVE OF ECO FRIENDLY DISPOSABLES, 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.



HAPPY ALPACA

MENU

APPETIZERS

CHOOSE TWO

CAPRESE SKEWER:

GRAPE TOMATO, CILIEGINE MOZZARELLA, HOUSE MADE PESTO & BALSAMIC GLAZE

STREET CORN TOSTADA:

FRESH OFF-THE-COB-ROASTED CORN ELOTE STYLE ON A MINI FRIED CORN TORTILLA

SATAY:

CHOICE OF BEEF, CHICKEN, SHRIMP OR SUMMER SQUASH SKEWERS WITH A TERIYAKI, PEANUT, OR CHILI SAUCE

THAI CHICKEN PHYLLO CUP:

MINI PASTRY CUPS FILLED WITH A THAI CHICKEN SALAD AND MACADAMIA NUTS

MEATBALL:

LAMB, PORK, & BEEF MEATBALLS TOSSED IN A CHOICE OF BBQ SAUCE, SWEET THAI CHILI OR BEER CHEESE SAUCE

HUMMUS SHOOTER:

HOUSE MADE HUMMUS WITH GRILLED PITA & JULIENNE VEGGIES

CANDIED BACON DEVILED EGG:

TRADITIONAL STYLE DEVILED EGGS WITH CANDIED APPLEWOOD BACON ON TOP

FRUIT SKEWERS:

SEASONAL FRUIT ON A SKEWER WITH A GINGER MINT GLAZE

PRETZEL BITE WITH COLORADO BEER CHEESE:

MINI PRETZEL SERVED WITH COLORADO CRAFT BEER CHEESE

MINI PORK EGGROLL:

SERVED WITH A SWEET & SOUR SAUCE

SALAD

CHOOSE ONE:

MIXED GREENS: FRESH GREENS WITH SEASONAL VEGGIE TOPPINGS | TOSSED WHITE BALSAMIC VINAIGRETTE

CAESAR SALAD: FRESH CHOPPED ROMAINE LETTUCE | TOSSED HOUSE MADE CAESAR DRESSING, SHAVED PARMESAN CHEESE & HOUSE MADE CROUTONS

ENTRÉE

CHOOSE ONE

PASTA BAR: HOUSE-MADE CREAMY PARMESAN ALFREDO AND MARINARA SAUCES. CHOICE OF 2: GRILLED CHICKEN BREAST, ITALIAN-STYLE MEATBALLS, GRILLED SAUSAGE & PEPPERS, OR GRILLED VEGGIES. SERVED WITH PENNE PASTA, PARMESAN CHEESE, AND GARLIC BREAD. **GF PASTA AVAILABLE UPON REQUEST

FIESTA BAR: FLOUR TORTILLAS, HARD SHELL TORTILLAS, SHREDDED CHEDDAR CHEESE, SHAVED ICEBERG LETTUCE, SALSA VERDE, SOUR CREAM, GUACAMOLE, PICO DE GALLO AND A RICE & BLACK BEAN MIX.

CHOICE OF TWO PROTEINS (PORTIONED AS 2 TACOS PER PERSON, SPLIT BETWEEN THE PROTEINS):

CARNITAS: SLOW ROASTED PORK SHOULDER WITH A CHILI LIME RUB, STEAK & PEPPERS: GRILLED MARINATED SKIRT STEAK WITH ROASTED FAJITA VEGGIES, CHICKEN & PEPPERS: GRILLED & MARINATED CHICKEN BREAST WITH ROASTED FAJITA VEGGIES, FRIED SHRIMP: DEEP FRIED WHITE SHRIMP WITH A PANKO COATING, TACO MEAT: SLOW COOKED GROUND BEEF WITH TRADITIONAL SEASONING, CHICKEN TINGA: SHREDDED STEWED CHICKEN BREAST, CAULIFLOWER COUS-COUS & PEPPERS: ROASTED CAULIFLOWER COUS-COUS WITH ROASTED FAJITA VEGGIES **VEGAN**

TWO MEAT BBQ COMBO: CHOICE OF: BBQ CHICKEN, PORK BURNT ENDS, SMOKED KIELBASA SAUSAGE, GRILLED CHICKEN BREASTS OR PULLED PORK. CHOICE OF TWO SIDES: BAKED BEANS, POTATO SALAD, PASTA SALAD, COLESLAW, WATERMELON SLICES, POTATO CHIPS, CHEDDAR GRITS OR BEER CHEESE MAC & CHEESE. CHOICE OF 2 SAUCES: KANSAS CITY STYLE, SWEET & HOT OR HONEY GOLD. CHOICE OF ONE BREAD: JALAPENO CORN MUFFIN, SWEET POTATO ROLL OR CORN BREAD MUFFIN.

RELAX
&
EAT



THE MEADOW

GUESTS	40	50	60	75
MON - THURS	\$19,875	\$22,950	\$23,975	\$25,525
FRI - SUN	\$22,450	\$25,525	\$26,550	\$28,100

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

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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.

CAPTURE THE MOMENT

THE PERFECT ADDITION FOR THE PHOTO BOOTH BARN STALL. CHOOSE YOUR BACKDROP, GRAB A PROP AND CAPTURE THE MOMENT.



BLACK FOREST
MEADOWS



MEADOW MENU

APPETIZERS

CHOOSE TWO

CAPRESE SKEWER:

GRAPE TOMATO, CILIEGINE MOZZARELLA, HOUSE MADE PESTO & BALSAMIC GLAZE

STREET CORN TOSTADA:

FRESH OFF-THE-COB-ROASTED CORN ELOTE STYLE ON A MINI FRIED CORN TORTILLA

SATAY:

CHOICE OF BEEF, CHICKEN, SHRIMP OR SUMMER SQUASH SKEWERS WITH A TERIYAKI, PEANUT, OR CHILI SAUCE

THAI CHICKEN PHYLLO CUP:

MINI PASTRY CUPS FILLED WITH A THAI CHICKEN SALAD AND MACADAMIA NUTS

MEATBALL:

LAMB, PORK, & BEEF MEATBALLS TOSSED IN A CHOICE OF BBQ SAUCE, SWEET THAI CHILI OR BEER CHEESE SAUCE

HUMMUS SHOOTER:

HOUSE MADE HUMMUS WITH GRILLED PITA & JULIENNE VEGGIES

CANDIED BACON DEVILED EGG:

TRADITIONAL STYLE DEVILED EGGS WITH CANDIED APPLEWOOD BACON ON TOP

FRUIT SKEWERS:

SEASONAL FRUIT ON A SKEWER WITH A GINGER MINT GLAZE

PRETZEL BITE WITH COLORADO BEER CHEESE:

MINI PRETZEL SERVED WITH COLORADO CRAFT BEER CHEESE

BEER BRATWURST PUFF PASTRY:

BEER BRATWURST WRAPPED IN A PUFF PASTRY TOPPED WITH CARAMELIZED ONIONS & WHOLE GRAIN MUSTARD AIOLI

MARYLAND STYLE CRABCAKE:

SERVED WITH A DIJON AIOLI

SHRIMP CEVICHE AVOCADO TOAST:

WHITE SHRIMP CEVICHE WITH FRESH GUACAMOLE ON TOAST POINT



SALAD

CHOOSE ONE

BEET SPINACH SALAD:

COLORADO SPINACH WITH GOLDEN BEETS, ORANGE PIECES, SHAVED FENNEL AND WALNUTS.

FARM SALAD:

FIELD GREENS TOSSED WITH WHITE BALSAMIC VINAIGRETTE. TOPPED WITH COLORADO STRAWBERRIES, GOAT CHEESE, AND HOUSE SMOKED ALMONDS

FALL SALAD:

MIXED GREENS TOSSED WITH A PUMPKIN VINAIGRETTE. TOPPED WITH DRIED CHERRIES, TOASTED PEPITAS

& FETA CHEESE

CITRUS SALAD:

ARUGULA WITH RUBY RED GRAPEFRUIT, SMOKED BACON & CRISPY ONIONS

BON
APPÉTIT



MEADOW MENU

ENTRÉE

CHOOSE TWO:

BLACK & BLEU BISTRO STEAK:

CAJUN RUBBED STEAK, GRILLED, AND SLICED. SERVED ON A BED OF SODA CARAMELIZED ONIONS AND TOPPED WITH BLEU CHEESE BUTTER. ACCOMPANIED BY A HARVEST MOON SWEET POTATO ROLL & WHIPPED BUTTER.

GREEN CHILI DEMI GLAZE BISTRO STEAK:

GRILLED & ROCKY MOUNTAIN RUB SEASONED SLICED STEAK TOPPED WITH A COLORADO ROASTED GREEN CHILI DEMI GLAZE. ACCOMPANIED BY A HARVEST MOON SWEET POTATO ROLL & WHIPPED BUTTER.

BACON APRICOT GLAZED PORK RIBEYE:

BACON APRICOT GLAZED PORK RIBEYE: SLICED ROASTED PORK TENDERLOIN TOPPED WITH AN APPLEWOOD SMOKED BACON & SWEET APRICOT GLAZE. ACCOMPANIED BY A HARVEST MOON SWEET POTATO ROLL & WHIPPED BUTTER. MAPLE BOURBON GLAZED PORK RIBEYE: SLICED ROASTED PORK TENDERLOIN WITH A SWEET BROWN SUGAR MAPLE GLAZE WITH A BOURBON FINISH. ACCOMPANIED BY A HARVEST MOON SWEET POTATO ROLL & WHIPPED BUTTER.

STUFFED CHICKEN BREAST WITH A POMODORO SAUCE:

RICOTTA, SPINACH & ARTICHOKE STUFFED CHICKEN BREAST TOPPED WITH A SLOW ROASTED CHERRY TOMATO, ROASTED GARLIC, BASIL SAUCE. ACCOMPANIED BY A HARVEST MOON SWEET POTATO ROLL & WHIPPED BUTTER.

GRILLED SALMON WITH A WALNUT PESTO & BALSAMIC GLAZE:

GRILLED NORWEGIAN SALMON TOPPED WITH A HOUSE MADE PESTO WITH TOASTED WALNUTS; FINISHED WITH A BALSAMIC GLAZE. ACCOMPANIED BY A HARVEST MOON SWEET POTATO ROLL & WHIPPED BUTTER.

GRILLED MAHI MAHI WITH AJI AMARILLO SAUCE:

GRILLED COSTA RICAN MAHI MAHI WITH A YELLOW PEPPER SAUCE.

PRIME RIB:

ROASTED PRIME RIB WITH HORSERADISH SAUCE AND AU JUS.



SIDES

CHOOSE TWO:

MASHED YUKON POTATOES:

COLORADO YUKON POTATOES MASHED WITH SKIN ON

TRI-COLOR FINGERLINGS:

ROASTED POTATOES WITH GARLIC & VEGAN BUTTER

ROASTED BUTTERNUT SQUASH:

ROASTED BUTTERNUT SQUASH WITH SEA SALT

SAVORY PURPLE RISOTTO:

PURPLE RICE WITH ROASTED GARLIC & PARMESAN CHEESE

SAFFRON CAULIFLOWER PILAF:

SAFFRON POACHED FLOWERED CAULIFLOWER

ROASTED SEASONAL VEGGIES:

SEASONAL VEGGIES WITH FETA CHEESE BALSAMIC GLAZE

GRILLED ASPARAGUS:

FLAME GRILLED ASPARAGUS WITH SHAVED PARMESAN CHEESE

ROASTED TRI-COLOR CARROTS:

HONEY GLAZED CARROTS WITH CHOPPED DILL

ROASTED BRUSSELS SPROUTS:

OVEN ROASTED SPROUTS TOSSED IN GARLIC OIL CORN & BLACK BEANS: MEDLEY OF ROASTED YELLOW CORN & BLACK BEANS

BON
APPÉTIT





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

