

PRIVATE EVENT GUIDE



WELCOME

Thank you for considering the Blackstone Country Club & Black Bear Golf Club for your upcoming event! It is our pleasure to assist you throughout the planning process. Both Blackstone & Black Bear provide the ideal backdrop for a variety of events, including business meetings, lunches, dinners, conferences, weddings, holiday parties and more. The Clubs offer a beautiful selection of full-service private party and event rooms, which will accommodate up to 120 seated guests with a dance floor or 150 guests without a dance floor, as well as a multitude of amenities to make your event unforgettable.

From breathtaking views, to gourmet cuisine, our experienced service staff stand ready to give you all the information you need to execute a special event that's sure to wow your guests. Whether you are hosting a board meeting or large gala, we are committed to offering the finest quality food and beverage along with impeccable creativity and service.

Each and every event hosted at Blackstone & Black Bear receives personalized service with a number of complimentary amenities, including but not limited to:

- Host Setup Up of 2 Hours prior to Event
- Excellent Service from Dedicated and Respectful Staff
- Selection of House Linens & Napkins
- Banquet Chairs and Selection of Banquet Tables
- Flatware, Glassware and Silverware
- Wi-Fi Access
- Host Tear Down of 1 Hour after event

In the following pages you will find more information about Blackstone & Black Bear's many menu options, amenities, capabilities and more.

For any questions, feel free to contact our Private Events Team at 303.276.0847.
We look forward to working with you!



ROOM CAPACITIES

Blackstone

Cambridge Room: max 16 guests

1/3 side of the Ballroom: max 30 guests

2/3 side of the Ballroom: max 70 guests

Full Ballroom: max 150 guests without a dance floor, or 120 guests with a dance floor

Black Bear

1/2 Fireplace side Ballroom: max 50 guests

1/2 Patio side Ballroom: max 60 guests

Full Ballroom: max of 140 guests without a dance floor, or 115 with a dance floor



AV ENHANCEMENTS

Speakers & Microphone: \$50

Portable 50" TV: \$75

Projector & Screen: \$75

Tabletop Charging Dock: \$25

Video Conferencing Device: \$300

Flipcharts: \$30

Photo Booth: \$550

FOOD & BEVERAGE MINIMUM

All events are required to meet a food and beverage minimum. A food and beverage minimum is the amount a host must spend in order to secure a private space at the Club. If the minimum is not met, the difference may be charged as a minimum fee. Food and beverage minimums are the amount prior to tax and service fees.

No outside Food or Beverages are allowed except for specialty desserts.

FINAL GUARANTEES

Once final guarantees are submitted 10 days prior to your event, the counts may not decrease. your final balance due will be based on the final guarantee of the actual number of meals served, whichever is greater. Blackstone / Black Bear will make every attempt to accommodate increases in your count after the final guarantee is made; however, you may be subject to 10% surcharge. Any special meals requested and accommodated on-site will be added to your invoice upon completion of the event.

SITE FEES

Non Members are welcome to host events at the Club, however, a Site Fee will apply in order to access the Club. Blackstone/Black Bear Members in good standing with the Club will receive a discount on the Site Fee. This includes usage of the space per allotted time, event staff, the setup, break down, house linens, choice of napkin, selection of tables & banquet chairs and clean up.



TAXES AND SERVICE CHARGE

The current state sales tax of 8% and a 22% service charge will be added to all banquet charges. All pricing listed in this packet is not inclusive of tax and service charges.

DEPOSITS & CANCELLATIONS

In order to book an event, a signed contract + a 25% non-refundable deposit is due in order to hold the date for your event. A second deposit of 50% of the full proposed total is due 90 days before event and a final payment of the remaining 25% is due 7 days prior to event date.



SMALL MEETINGS PACKAGES

Priced Per Person. For groups of 20 or less.

Food and Beverage Minimum will Vary Based on Time of Day and Day of Week.

Morning Meeting Package

\$22pp | up to 4 hours

Choice of Fresh Fruit & Assorted Pastries OR
Breakfast Burritos. Regular & Decaf Coffee,
Assorted Hot Teas, Assorted Pepsi Products
& Bottled Water

Afternoon Meeting Package

\$42pp | up to 4 hours

Choice of Chicken Caesar Wrap OR Colorado Cobb Salad
OR Lemon Chicken Sandwich with house Citrus Vinaigrette
Regular & Decaf Coffee, Assorted Hot Teas,
Assorted Pepsi Products & Bottled Water
(2) Drink Tickets for Beer and/or Wine
for Happy Hour after the meeting

Spend the Day Package

\$55pp | up to 8 hours

Choice of: Fresh Fruit & Assorted Pastries OR Breakfast Burritos
Fruit Parfaits OR Fresh Smoothies as a morning snack
Choice of: Chicken Caesar Wrap OR Colorado Cobb Salad OR Lemon Chicken Sandwich with house Citrus Vinaigrette
Freshly Baked Cookies as an afternoon snack
Regular & Decaf Coffee, Assorted Hot Teas, Assorted Pepsi Products & Bottled Water



PLATED BREAKFAST

Minimum of 14 Guests

Maximum of 30 Guests

Blackstone Classic | \$14

Scrambled Eggs, Applewood Smoked Bacon, Home-style Potatoes

Scramble | \$18

Hash Browns, Scrambled Eggs, Sautéed Onions & Jalapenos with Shredded Cheese.
Side of Mixed Fruit

Breakfast Tacos | \$16

Scrambled Eggs, Cheese, and Bacon Rolled in Flour Tortillas, Served with Home-style Potatoes with Sour Cream and Salsa



BREAKFAST

BREAKFAST BUFFETS

Minimum of 25 Guests

Continental Breakfast | \$18

Selection of Seasonal Fresh Fruit & Berries, Yogurt & Granola, Fresh Bakery Selection of Danishes & Muffins, Preserves & Butter

Mile High Breakfast | \$24

Seasonal Fruit and Berry Display, Scrambled Eggs, Home-style Potatoes, Smoked Bacon & Sausage Links.

Blackstone Breakfast | \$32

Selection of Seasonal Fresh Fruit & Berries, Yogurt & Granola, Fresh Bakery Selection of Danishes & Muffins, Preserves & Butter, Sausage, Bacon and Home-style Breakfast Potatoes
Classic Eggs Benedict

HORS D'OEUVRE SELECTIONS

Minimum order of 25

TRAY PASSED Priced per person. 2 pieces per person

Chicken Skewer with Thai Chili Glaze	\$7.00
Smoked Beef & Blue Cheese Walnut Pistou Crostini	\$8.00
Green Chili & Pork Tostada	\$7.00
Tomato Bruschetta on Crostini	\$5.00
Caprese Skewer	\$5.00
Beet & Goat Cheese Crostini	\$6.00
Mini Crab Cake with Sriracha Remoulade	\$9.00
Beef Satay Skewer with a Thai Peanut Sauce	\$8.00
Seared Ahi on Wonton Crisp	\$8.00
House Cured Pork Belly	\$8.00
Duck Bacon and Sweet Corn Wonton	\$7.00
Endive, Goat Cheese, Candied Pecans & Port Reduction	\$8.00

DISPLAYED Priced per person.

Vegetable Crudite with Dipping Sauces	\$7.00
Seasonal Fruit & Berries	\$9.00
Imported & Domestic Cheeses with Artisan Crackers	\$12.00
Warm Spinach & Artichoke Dip	\$12.00



PLATED LUNCH

Price includes Iced Tea, Coffee and Water.

Enhance with freshly baked Rolls & Butter | \$2 Per Person

ENTREES

Select up to two (2) entrees for your group. Menu selection counts need to be provided 14 days prior to event. Meal Indicators are required by event host

CHICKEN CAESAR WRAP | \$23

Grilled Chicken with Romaine Lettuce, Parmesan, and a Creamy Caesar Dressing wrapped in a Tortilla Served with House French Fries or Fresh Fruit

COLORADO COBB SALAD | \$21

Romaine Lettuce, Shredded Chicken, Tomato, Queso Fresco, Roasted Corn, Bacon & Egg
Served with Green Chili Ranch

SAN DIEGO CHICKEN SANDWICH | \$27

Grilled Chicken, Bacon, Avocado, Arugula, Provolone, Tomato, Mayo, on a Ciabatta Roll
Served with House Fried Chips or Fresh Fruit

GRILLED PORTOBELLO | \$26 | V | GF

Served with Polenta and Grilled Vegetables

SKUNA BAY GRILLED SALMON | \$34 | GF

Topped with a Lemon Chardonnay Cream Sauce

Served with Roasted Potatoes & Chef's Choice of Seasonal Vegetables



PLATED DINNER

Price includes Iced Tea, Coffee, Water and freshly baked Rolls & Butter

SALADS

Select one (1) salad to be served to every guest.

HOUSE SALAD | \$12

Baby Greens, Shredded Carrots, Sliced Cucumbers, Roma Tomatoes with Balsamic Vinaigrette

CAESAR SALAD | \$12

Romaine Lettuce, Parmesan, Garlic Croutons with Creamy Caesar Dressing

SPINACH SALAD | \$10

Spinach, Strawberries, Goat Cheese, Bacon with Strawberry Vinaigrette

WEDGE SALAD | \$10

Iceberg Wedge, Tomatoes, Blue Cheese Crumbles, Bacon with Ranch Dressing

ENTREES

Select up to (2) entrees. Menu selection counts need to be provided 14 days prior to event.

Meal Indicators are required by event host.

HERB MARINATED CHICKEN | \$32

Topped with a Sherry Chicken Jus

ROASTED PORK LOIN | \$32

With Artichoke Hearts & Sun Dried Tomatoes in a Fig Chutney

SKUNA BAY GRILLED SALMON | \$42

Topped with a Lemon Chardonnay Cream Sauce

GRILLED PORTOBELLO | \$27

Served with Polenta and Grilled Vegetables

BRAISED SHORT RIB | \$44

In a Red Wine Sauce

BEEF FILET MIGNON | \$55

Topped with a Red Wine Demi Glace

CAST IRON SEARED DUCK | \$45

With an Orange Gastrique

ACCOMPANIMENTS

Select (2) side dishes to be served to every guest.

Smashed Yukon Potatoes

Herb Parmesan Risotto

Toasted Rice Pilaf

Rosemary Roasted Potatoes

Roasted Asparagus, Herb Baby Carrots, & Zucchini

Roasted Brussels

Creamy Polenta



BUFFETS

Price includes Iced Tea, Coffee and Water.

Enhance with freshly baked Rolls & Butter | \$2 Per Person

LITTLE ITALY | \$42PP

Traditional Caesar Salad
Caprese Orzo Salad
Three Cheese Baked Penne
Chicken Parmesan
Lemon Seasoned Green Beans
Garlic Knots
Italian Lemon Cake for dessert

SMOKE HOUSE | \$50PP

Relish Tray
Cole Slaw
Home-style Potato Salad
House Baked Brisket
Bone-In Barbecue Chicken
Brown Sugar Baked Beans
Texas Toast
Peach Cobbler for dessert

BLACKSTONE | \$48PP

Spinach Salad
Petite Tenderloin with Seasonal Demi
Marinated Chicken with Sherry Jus
Rice Pilaf
Seasonal Vegetables
Garlic Mashed Potatoes
Cheesecake for dessert

FAJITA BAR | \$40PP

Fiesta Salad
Flour & Corn Tortillas
Spanish Rice
Refried Beans
Beef & Chicken Fajitas
Peppers & Onions
Toppings: Sour Cream, Salsa, Cheese & Limes
Vegetarian option: Sub in Portabella Mushroom
Churros for dessert

BLACK BEAR | \$70PP

4 oz. Beef Tenderloin
3 oz. Salmon Filet
3ea. Shrimp
Seasonal Vegetable
Roasted Potatoes
Mixed Green Salad
New York Style Cheesecake for dessert



STATIONS

Minimum of 25 guests per station to order. Priced per Person.

Minimum of 3 Stations if this is considered the main meal.

STREET TACOS | \$20

Pollo Asado & Carne Asada with Flour & Corn Tortillas, Onions, Cilantro, Limes, Poblano & Lime Crema, Queso Fresco (Approximately 2-3 tacos per person)

SLIDERS & DOGS | \$15

Mini Burgers with caramelized Onions & American Cheese & Mini Corn Dogs served with Fries, Sriracha Aioli, Ketchup & Mustard

SOFT PRETZEL BAR | \$15

Soft Pretzels with Beer Cheese, Marinara Sauce, & Whole Grain Mustard

MACARONI & CHEESE BAR | \$15

Traditional Mac & Cheese with Cheddar Cheese Sauce, Roasted Red Peppers, Sun-Dried Tomatoes, Bacon, Bleu Cheese, Chives

MINI BREAKFAST TACOS | \$15

Scrambled Eggs, Cheese, Bacon, Breakfast Potatoes, Hot Sauce (Approximately 2-3 tacos per person)

NACHO BAR | \$20

Tortilla Chips, House Queso, Sliced Jalapenos, Salsa, Guacamole, & Sour Cream with Grilled Chicken OR Ground Beef

MASHED POTATO BAR | \$15

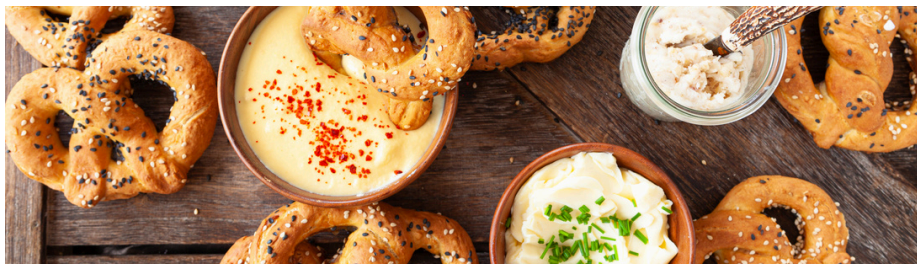
Green Onions, Sharp Cheddar, Smoked Bacon, Creamy Gravy, Sour Cream, Butter, and Broccoli

FIESTA SALAD BAR | \$16

Baby lettuces, grilled corn, queso fresco, mixed cheddar jack cheese, black beans, sliced jalapenos, diced tomato, julienne red onion, Fiesta vinaigrette

Add chicken- \$19

Add beef- \$20



BUTCHER BLOCK



\$150 Chef Attendant Required per station.

Prime Rib | \$500

(includes 1 Prime Rib)

Slow Roasted Prime Rib with Traditional Au Jus and Creamy Horseradish Sauce,
Served with Dinner Rolls

Honey Baked Ham | \$120

(includes 2 Baked Hams)

Brown Sugar Maple Mustard Glaze & Dinner Rolls

Roasted Turkey | \$160

(includes 2 Roasted Turkey Breasts)

Herb Roasted with Turkey Gravy, Cranberry Sauce & Dinner Rolls

Pork Loin | \$95

(includes 1 Pork Loin)

Holiday Spiced Pork with an Apple Cranberry Demi Glaze & Dinner Rolls



*All desserts may have limitations to dietary restrictions. Please inquire further before ordering.

DESSERTS

PLATED

Italian Lemon Cake | \$10
 Bourbon Pecan Pie | \$10
 Carrot Cake | \$10
 Double Chocolate Cake | \$10
 NY Cheesecake with a Mixed Berry Compote | \$10
 Peanut Butter Cheesecake | \$10 | GF

DISPLAYED

Something Sweet | \$8 per person
 Chocolate Chip & Salted Caramel Cookies,
 Raspberry Bars, and Brownies
 Cinnamon Sugar Donut Holes | \$8 per person
 with White Chocolate Dipping Sauce

KIDS MENU

(Ages 12 & Under) \$15.00 per child

Please Select One to be served to All Children:

Chicken Tenders with Fries
 Kid's Cheeseburger with Fries
 Hot Dog with Fries
 Individual Cheese Pizza
 Kraft Macaroni & Cheese

*All meals include a Fresh Fruit Cup, Milk or Juice



OUTSIDE CATERING

For those who wish to serve food that take place apart of their religious beliefs, we will allow outside catering by a licensed business for a \$45++ per person fee (all ages). The outside caterer must provide a certificate of insurance. The outside catering fee includes the use of the banquet room for 4 hours, chaffing dishes, cutlery, china and glassware.

*Please note there will be no access to our kitchen and prep spaces.

FROM THE BAR



UNLIMITED HOSTED PACKAGES

Includes assortment of liquors, imported and domestic beer, assorted house wines, fruit juices and sodas.

BEER & WINE ONLY

Pinot Grigio, Chardonnay, Sauvignon Blanc, Pinot Noir, Merlot, Cabernet Sauvignon, Malbec, 2 Domestic Beers, 2 Imported Beers, and 1 Non Alcoholic Beer + Soft Beverages & Juices
2 hours | \$30pp 3 hours | \$35pp 4 hours | \$42pp 5 hours | \$55pp

DELUXE BAR

New Amsterdam Vodka, Beefeater Gin, Evan Williams Bourbon, Jack Daniels Whiskey, Dewar's White Label Scotch, Bacardi Superior Rum, Jose Cuervo Especial (Silver) Tequila, Cointreau, Kahlua, Amaretto Disaronno, Bailey's, Chambord + Wine & Beer + Soft Beverages & Juices
2 hours | \$36pp 3 hours | \$42pp 4 hours | \$50pp 5 hours | \$65pp

PREMIUM BAR

Grey Goose Vodka, Hendricks Gin, Makers Mark Bourbon, Jack Daniel's Whiskey, Dewar's White Label Scotch, Bacardi Superior Rum, Milagro-Blanco Tequila, Amaretto Disaronno, Bailey's, Chambord, Cointreau, DeKuyper, Kahlua + Wine & Beer + Soft Beverages & Juices
2 hours | \$45pp 3 hours | \$50pp 4 hours | \$60pp 5 hours | \$72pp

MOCKTAIL BAR

assorted zero-proof cocktails
\$27pp

MINORS

Assorted Sodas & Fruit Juices
\$17pp

FROM THE BAR



CASH BAR

Guests are responsible for purchasing drinks.

SODAS & JUICES | \$6 per drink

BEER & WINE | \$10 per drink

DELUXE | \$12 per drink

PREMIUM | \$16 per drink

ON CONSUMPTION

All beverage orders will be charged to the Host's Master Bill. Host selects type of beverages and brand level to be offered. Each drink will be charged individually.

TABLESIDE

Served During Dinner

Charged by the Bottle

Sauvignon Blanc | Chardonnay | Rose

Pinot Noir | Merlot | Cabernet

Sauvignon | Malbec

starting at \$40 per bottle

(MINIMUM OF 2 BOTTLES PER TABLE)

*Brands and pricing subject to change without notice for all bar packages.

*Bartender Fee of \$150 each applies in all packages. 2nd Bartender is required with a guest count of 80 or more.



LAUREN SANDOVAL

EVENT SALES DIRECTOR

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BLACKSTONE COUNTRY CLUB

7777 SOUTH COUNTRY CLUB PKWY . AURORA, CO . 80016

BLACK BEAR GOLF CLUB

11400 CANTERBERRY PKWY . PARKER, CO . 80138

All food and beverage purchases are subject to an automatic 8% tax and 22% taxable Service Charge, a portion of which may be distributed by the Club to certain food and beverage service employees. The Service Charge is not a tip or gratuity. *Menus and prices are subject to change. *Some restrictions apply. See Club for details. ©ClubCorp USA, Inc. All rights reserved. 48531 0620 SS