



OUTDOOR VENUES

The Island at Pelican Lakes

(Occupancy 200-2000)

(12 hrs Time Frame)

In Season (May-October)

Sunday-Wednesday.....\$9,000

Thursday –Saturday.....\$11,000

Includes: \$5,000 Food and Beverage Credit toward all Pelican Lakes banquet menu items.

Pool

(Maximum occupancy 125)

(5 hrs Time Frame)

In Season (May-October)

Monday-Sunday.....\$6,000

Includes: \$4,000 Food and Beverage Credit toward all Pelican Lakes banquet menu items.

Princess of the Poudre House Boat

(Maximum occupancy 40)

(3 hrs Time Frame, Additional hours \$200/hr)

In Season (May-October)

Available upon Request.....\$1,100

Includes: \$600 Food and Beverage Credit toward all Pelican Lakes banquet menu items.

Lakeside Bridge (Ceremony Only)

(Maximum occupancy 150)

(3 hrs Time Frame)

In Season (May-October)

Monday-Wednesday.....\$1,000

Thursday-Sunday.....\$1,200

Off Season (November-April)

Monday-Wednesday.....\$900

Thursday-Sunday.....\$1,100



INDOOR VENUES

Water Valley Banquet Room

(Maximum occupancy 170)

(6 hrs Time Frame)

In Season (May-October)

Sunday-Wednesday.....\$5,500

Thursday-Saturday.....\$6,500

Includes: \$4,000 Food and Beverage Credit toward all Pelican Lakes banquet menu items.

Off Season (November-April)

Sunday-Wednesday.....\$3,000

Thursday-Saturday.....\$4,000

Includes: \$2,000 Food and Beverage Credit toward all Pelican Lakes banquet menu items.

Fireside Lounge

(Maximum occupancy 30)

(3 hrs Time Frame)

All Season (November-October)

Monday-Sunday.....\$500

Includes: \$400 Food and Beverage Credit towards all Pelican Lakes banquet menu items.

Sand Bar (Full Bar)

(Maximum occupancy 99)

(4 hrs Time Frame)

Off Season Only (November-April)

Sunday-Wednesday.....\$4,000

Thursday-Saturday.....\$5,000

Includes: \$3,000 Food and Beverage Credit toward all Pelican Lakes banquet menu items.

All prices are subject to change

What's Included



- Day-Of Wedding Coordination
- Ceremony Rehearsal
- Elegant bridal suite with salon style seating*
- Groom's room with private state-of-the-art golf simulator*
*Bridal Suite and Grooms Room available on a first come first serve basis
- Champagne toast for all guests. Sparkling cider available
- Round guest tables and rectangular service tables
- Reception chairs
- Tablecloths in black, white, or ivory; assorted napkin colors
- Place settings: plates, glassware, silverware
- Complimentary bartender and fully stocked bar (1 bartender per 200 guests)
- Service Staff (1 per 30 guests)
- Menu Tasting
- 10% off your entire rehearsal dinner bill

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Upgrades



- Cake Cutting and Service: We will cut and serve your wedding cake to tables—\$1/per guest
- Draping: Add a touch of elegance with our ivory draping—\$200
- Gold Chargers \$0.75/per guest
- House Boat Ride: Holds up to 40 people for an hour ride—\$200
- House Boat Honeymoon Suite: Don't worry about driving to a hotel, sleep in the master bedroom of our houseboat—\$500
- Horse Drawn Carriage Ride: Seats up to three guests, for 2 hour ride through the lush golf course and riverside paths—\$300
- Fire Pit S'more's Buffet: Host a s'mores buffet around our lake view fire-pit. 2 hour time frame—\$4/per guest
- Table Runners/Chair covers/Sashes in assorted colors—\$ depends on quantity
- Chiavari Reception Chairs: Add luxury to your reception with a chiavari chair for each guest—\$800-\$3000 depending on quantity

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HORS D'OEUVRES

Passed Hors D'oeuvres

Each

- ◇ Stuffed jalapeño peppers topped with bacon.....\$2
- Tomato and basil bruschetta.....\$2
- ◇ Ricotta and spinach stuffed mushroom.....\$2
- ◇ Bacon wrapped dates.....\$2
- ◇ Steak or Chicken Kabobs.....\$3
- Coconut Shrimp w/ Thai Chili Sauce.....\$3
- ◇ Caprese skewers (Spring/Summer Only).....\$3
- Crab Cakes.....\$3
- Smoked Salmon Canopy.....\$3

Platter Hors D'oeuvres

Serves 50

- Chips and salsa trio (house, tomatillo, and salsa de arbol).....\$100
- ◇ Seasonal fresh fruit tray.....\$100
- Southwest Pinwheels (chicken, cream cheese, tomato, green chili, onion).....\$125
- Ham Pinwheels (ham, cheddar, avocado ranch).....\$125
- Seasonal Hummus Platter with pita chips, and fresh vegetables.....\$125
- ◇ Imported/Domestic cheese display.....\$150
- Goat Cheese Log.....\$150
- Assorted mini sandwich platter.....\$175
- Kobe beef sliders (cheese optional).....\$175
- ◇ Shrimp cocktail.....\$225
- ◇ House smoked side of salmon with crackers and garnish.....\$250
- Charcuterie and cheese platter.....\$350

All prices are subject to change

DINNER BUFFETS

Prices are per person, and include plated salad, dinner rolls with butter, two sides, iced tea, lemonade, coffee, water. Assorted sodas additional \$2 per person.

PREMIUM DINNER BUFFET

Choose 1 for \$25/ Choose 2 for \$30

Entrée Selection

- ◇ Herb roasted pork loin with Dijon mushroom cream sauce
- ◇ Herb roasted boneless chicken breast topped with fresh Mediterranean medley
- ◇ Whisky brined hickory smoked chicken with bourbon barbeque sauce
- Chicken Picatta
- ◇ Fresh Risotto with wild mushrooms <>

EXECUTIVE DINNER BUFFET

Choose 1 for \$30.00 / Choose 2 for \$35

Entrée Selection

- ◇ Seared beef medallions with homemade cognac mustard sauce
- ◇ Marinated shoulder tender with red wine mushroom sauce
- ◇ Roasted Atlantic salmon with a teriyaki glaze
- ◇ Rosemary Chicken Marsala
- Spinach & Mushroom Stuffed Chicken Breast (limit 200 people)
- ◇ Caprese Mushroom Tower <>

PRESIDENTIAL DINNER BUFFET

Choose 1 for \$35/ Choose 2 for \$40

Entrée Selection

- ◇ Pan-roasted Red Snapper topped with seasonal salsa
- Prime rib of beef with creamy horseradish and au jus*
- ◇ Bacon Wrapped Filet Mignon with demi glaze
- ◇ Roasted Duck breast in a red wine reduction sauce
- Portabella Marsala with a white wine garlic sauce served over pasta <>

*Item can be carved for an extra charge

◇ Gluten Free Items

<>Vegetarian Option (can be plated for up to 10 guests)

PACKAGE INCLUSIONS

Choice of plated salad (choose one of the following)

- ◇ Garden salad served with buttermilk ranch and balsamic vinaigrette on the side
- ◇ Spinach salad with dried cranberries, toasted almonds, house bacon and balsamic vinaigrette
- Traditional Caesar salad tossed in Caesar dressing

Choice of sides (choose two of the following sides)

- ◇ Corn on the cobb
- ◇ Green Beans
- ◇ Broccoli & Cauliflower Medley
- ◇ Roasted Brussel Sprouts
- ◇ Honey Glazed Carrots
- ◇ Roasted sweet potato
- ◇ Potato au gratin
- ◇ Country mashed potatoes
- ◇ Mashed sweet potato

All prices are subject to change

COMPLETE DINNER BUFFETS

Prices are per person, and include plated salad, dinner rolls with butter, iced tea, lemonade, coffee, water. Assorted sodas additional \$2 per person.

Entrée Selection

Pot Roast Dinner.....	\$25
• Traditional Homemade Pot Roast with red potatoes, carrots, onion, celery in a brown gravy	
Chicken Pot Pie.....	\$30
• Pastry crust filled with roasted chicken, carrots, celery, peas, onion, corn, in a white gravy	
*Turkey Dinner with all the fix ins.....	\$35
• Roasted Turkey, mashed potatoes w/ gravy, stuffing, green beans, cranberry sauce	
Pig Roast.....	\$40
• Roasted pork shoulder, coleslaw with apples and cranberries, Hawaiian buns, seasonal chutney, roasted vegetables, coconut rice	

PACKAGE INCLUSIONS

Choice of plated salad (choose one of the following)

- ◇ Garden salad served with buttermilk ranch and balsamic vinaigrette on the side
- ◇ Spinach salad with dried cranberries, toasted almonds, house bacon and balsamic vinaigrette
- Traditional Caesar salad tossed in Caesar dressing

*Item can be carved for an extra charge

- ◇ Gluten Free Items

PELICAN LAKES BAR

Cash Bar.....Your guests will pay cash for all alcoholic beverages

Partially Hosted Bar.....You select which items you'd like to host, guests will pay cash for others

Hosted Open Bar.....You will be charged per drink on consumption

Type	House \$6	Premium \$8	Top Shelf \$10
Vodka	Pinnacle	Absolut	Grey Goose/Kettle One
Gin	Seagrams	Tanqueray	Bombay Sapphire
Bourbon	Benchmark	Jack Daniels	Crown Royal
Rum	Appleton	Bacardi/Captain Morgan	
Tequila	Margaritaville	Jose Cuervo	Patron Silver
Scotch	Cutty Sark	Dewar's	Glenlivet
Beer	Domestic	Domestic/Import	Domestic/Import
Wine	House	Tier Two	Tier Three

Champagne and Sparkling Wine

House.....	Bottle \$20
Korbel Brut.....	Bottle \$26

Wine Selection

House (Cabernet, Merlot, White Zinfandel, Chardonnay).....	Bottle \$20
Tier Two (Pinot Noir, Red Zinfandel, Pinot Grigio, Sauvignon Blanc).....	Bottle \$26
Tier Three (Cabernet, Malbec, Chardonnay, Moscato).....	Bottle \$35

Beer

Domestic.....	Keg \$300/ \$4 Bottle
Budweiser, Bud Light, Coors, Coors Light, Miller Light, Michelob Ultra, Shock Top	
Import/Microbrew.....	Keg \$425/\$5 Bottle
All brands based on availability	

Signature Drink.....\$6-\$9

Pick your favorite cocktail or let us design one for you, make sure to be creative when naming it! This beverage will be served at the bar and quantity will be pre-ordered.

Additional Bar (suggested for groups larger than 200).....\$150

Non-alcoholic beverages (included with lunch and dinner packages).....\$2

Assortment of iced tea, coffee, lemonade.

**Pelican Lakes reserves the right to refuse service to any guest who is under 21 or showing signs of intoxication.

All prices are subject to change



-Bring in your make-up Artist!
Our bridal suite offers three hair and make-up stations, and great lighting

-Also enjoy a snack or two from our restaurant menu with your own personal Server

-Or order off our Bridal Suite menu and have it waiting when you arrive

Bridal Suite Menu

Breakfast

Premium Continental\$8/person
Fresh pastries, muffins and fresh fruit. Yogurt and granola add \$1.

Platters for 15 people

Chips and salsa\$25
Fresh vegetables with ranch dressing and hummus.....\$40
Seasonal fresh fruit tray.....\$40
Caprese skewers.....\$25

Beverages

Non Alcoholic Beverage Buffet.....\$50
Assortment of iced tea, lemonade, coffee, and bottled Pepsi products
Champagne.....\$25/bottle
 Add Orange Juice.....\$8/carafe

All prices are subject to change





- Host your groomsman in our private state of the art golf simulator room.
- Enjoy over 200 golf courses, and personal food and beverage service
- Pre-order from our Groom's Room menu, or order off the Sand Bar menu day of

Groom's Room Menu

Breakfast

- Breakfast Burritos.....\$5/person
- Homemade egg, sausage, and green chili breakfast burritos.

Snacks for 15 people

- Sandwich platter.....\$75
- An assortment of turkey, ham and roast beef sandwiches with lettuce, tomato, onion and cheese.
- Condiments on the side.

Fit for You.....\$50

- Assorted fruit juices, granola bars, whole fresh fruit, vegetable platter with ranch, iced tea, coffee.

Sweet and Salty.....\$50

- Pretzels, trail mix, chocolate chip cookies and brownies, soda, coffee.

Energy Burst.....\$70

- Granola bars, peanut M&M's, trail mix, whole fresh fruit, Red Bull energy drinks, soda, coffee.

Beverages

- Non Alcoholic Beverage Buffet.....\$50
- Assortment of iced tea, lemonade, coffee, and bottled Pepsi products
- Bucket of Beer (6 per bucket)
 - Domestic.....\$24/bucket
 - Import/Micro.....\$30/bucket

All prices are subject to change



Florist:
 Lil' Flower Shop
 970-686-2400
 glipps3104@aol.com



Bakery:
 Batter Up Cakes
 970-352-3880
 battersupcakes@gmail.com

Incentives:
 5% off purchase, free cake cutting, free delivery to PLCC
 Free Anniversary cake at 1yr



DJ:
 Colorado Sound-Leonard Kiel
 970-226-0600
 colosound@aol.com
 coloradosounddj.com

Incentives:
 \$50 Off Decorative Lighting Package



Wedding Photography:
 Brittany McLachlan
 303-906-9261
 brittanymclachlan@gmail.com

Incentives:
 Free 11x14 Canvas Print
 Two free 5x7 prints



Wedding Photography:
 Sean Lara
 970-999-4093
 sean@seanlara.com

Incentives:
 Free Engagement Session



Boudoir Photography:
 Krystal Reeves Photography
 970-217-1946
 krysreevesphotography@gmail.com



Photo Booth:
Mandi & Adam Schwartz
Nofilterphotos.com

Incentives:
3 hour session at \$350
Custom pricing for PLCC



Hotel:
Candlewood Suites
Alex Golubski
970-667-5444
1-877-CANDLEWOOD

Incentives:
15% off hotel rates



Linen Rentals:
Colorado Table Cloth
John Schreck
coloradotablecloth.com

Incentives:
\$10 upgraded linen
when booked through
PLCC

A Bride's Wedding Checklist

10-12 Months To Go...

- Budget: What are your top priorities? Where can you splurge and where should you save?
- Choose your wedding party: Who do you want by your side for your big day?
- Venues: Find a venue for your ceremony and reception. Reserve your date at Pelican Lakes!
- Start looking for a dress and assembling your vendors. See our preferred vendor list for help!

6-9 Months To Go...

- Save the dates! Send out **your** date to the friends and family you want to share in the celebration
- Research, interview and book your vendors: When you hire one, put everything in writing!
- Create a gift registry, let your friends/family know where you're registered and make a wedding website
- Arrange hotel room blocks for out of town guests and book your wedding night suite
- Shop for bridesmaid/flower girl dresses and give your attendants instructions on ordering theirs
- Find and purchase your dream dress!
- Review bridal shower/bachelorette party details and guest list with your Maid of Honor

3-5 Months To Go...

- Book the rehearsal dinner location and put together a guest list for it. 10% off your total bill if your wedding is at Pelican Lakes!
- Order wedding favors for your guests
- Shop for and reserve men's formalwear
- Time to FINALIZE!
 - Guest List. Mail out those invitations!
 - Ceremony readings and vows
 - Food menu and bar selections
 - Timeline and setup of your reception
- Makeup/hair trial and book your stylists. Time for your beauty and fitness regimen to be camera ready on your big day!
- Shop for and purchase your wedding rings
- Finalize honeymoon plans. Do you need a passport?

6-8 Weeks To Go...

- Start researching marriage license requirements and name-change paperwork
- Begin your dress fittings. Be sure you buy the necessary undergarments prior
- Consider taking a dance lesson or two with your fiancé!
- Give the wedding party a nudge: Have they ordered their necessary attire?

A Bride's Wedding Checklist

3-5 Weeks To Go....

- Send out rehearsal dinner invitations
- Time to FINALIZE, again!
 - Wedding vows and readings from your Officiant
 - Picture list with your Photographer/Videographer
 - Song list for your ceremony, cocktail hour and reception with your DJ and/or Band/Musicians
 - Timeline for your reception and who's giving the toasts
 - Wedding night and honeymoon Accommodations
- Obtain marriage license and complete name-change documents, if applicable
- Pick up your wedding rings!
- Are you the traditional type? Make sure you have: something old, new, borrowed and blue!
- Purchase your guest book, toasting flutes, cake servers, unity candle/sand, etc.
- Have your final dress fitting. Bring your shoes and accessories for the full impact
- Track down anyone without an RSVP and finalize your guest list

1-2 Weeks To Go...

- Give your caterer/venue your final headcount. Be sure to include kids/dietary restrictions
- Arrange seating and create the seating chart and place cards or allow for open seating
- Pick up your gown!! YAY!
- Confirm arrival times and finalize the wedding timeline with vendors and wedding party
- Need a facial or massage? Squeeze one in now!

The Day Before...

- Make sure all wedding-day items are packed/laid out and ready to go!
 - Don't forget rings and license!
- Figure out tips and final payment to all vendors
- Assign someone to pack up your belongings/gifts after the reception (don't forget your cake topper!)
- Thank your BFF for agreeing to return your groom's tux and other rental items the day after the wedding
- Enjoy a mani-pedi with your girls

HERE COMES THE BRIDE!

- Allow plenty of time for your beautification process
- Do the rounds at your wedding—greet everyone and thank them for coming
- Take a deep breath. Stop to appreciate your new spouse and the day you spent so much time planning. This is YOUR day and everyone is here to celebrate YOU!

Back to Reality...

- Write and send your thank you cards
- Exchange any unwanted or duplicate gifts from your registries
- Have your dress cleaned and preserved
- Keep in touch with your Photographer/Videographer to work on albums, DVD's, etc.
- Enjoy wedded bliss...!