



CLOVIS POINT EVENTS

# 2023 PRIVATE EVENTS

1300 COLONIAL PARKWAY | CLOVIS, NM  
[WWW.COLONIALPARKGC.COM](http://WWW.COLONIALPARKGC.COM)



# Room Rental Inclusions

Four Hour Event Time

Additional Time to Decorate Prior to Event

All Banquet Tables & Chairs

Linens in a Variety of Colors

Unlimited Beverage Station with Water, Iced Tea, & Lemonade

Full Service Staff with Bartender & Event Manager

Set-Up & Clean Up Service

\*Food & Beverage Minimums Apply. Menu Prices are Per Guest and Subject to a 20% Service Charge & Current State Sales Tax.



# Breakfast Displays

## Continental Breakfast

Fresh fruit, Greek yogurt & granola, assorted pastries, breads, butters, & jams, freshly brewed coffee, and orange juice.

## Express Breakfast

Fresh fruit, assorted pastries, farm fresh scrambled eggs, smoked bacon & sausage, home style breakfast potatoes, freshly brewed coffee, and orange juice.

## Southwest Breakfast

Fresh fruit, New Mexico Christmas style breakfast enchiladas, green chile eggs & cheese, home style breakfast potatoes, beans, smoked bacon & sausage, freshly brewed coffee, and orange juice.

## Healthy Start

Fresh fruit, non-fat yogurt & granola, assortment of nuts & raisins, fresh berries with honey, bagels & assorted cream cheese, oatmeal, freshly brewed coffee, and orange juice.

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# Breakfast Enhancements

**Assorted Bagels & Cream Cheese**

**Steel Cut Oatmeal**

Served with brown sugar, golden raisins, & pecans

**Yogurtini Bar**

Served with Greek yogurt, fresh berries, granola, raisins, & pecans

**Breakfast Breads**

Assorted breads, croissants, butter, & jam

**Breakfast Burrito**

Choice of sausage or bacon burrito

**Mimosa Bar**

Served with orange juice, fresh fruit, & champagne

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# Hors d'oeuvres

\*Prices are based on platters of 40 servings unless noted\*

Classic Charcuterie Board

Mini Bagel Sandwiches

Prosciutto Wrapped Asparagus

Deviled Eggs

Caprese Skewers

Cucumber Chicken Salad Medallions

Stuffed Shrimp

Smoked Salmon

Mini Quiche

Avocado Hummas & Grilled Pita

Seasonal Vegetable Platter

Seasonal Fruit Platter

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# Entrée Starters

## Soups

Potato Leek Soup

Cauliflower Veloute

Green Chile Stew

Lyonnais Style Lentil Soup

## Salads

House Salad

Mixed baby greens, red onions, croutons, tomatoes, cucumber, & radish with a house vinaigrette.

**New Mexico Chopped Salad**

Iceberg lettuce, corn, bell peppers, tomato, hard boiled eggs, cheese, & honey mustard dressing.

**Southwest Caesar Salad**

Romaine lettuce, roasted corn, black beans, tomato, & cilantro caesar dressing.

**Baby Arugula & Roasted Bell Salad**

Baby arugula, roasted bell peppers, capers, prosciutto crumbles, & parmesan cheese with a house vinaigrette.



# Entrées

## Poultry

### Chicken Cordon Bleu

Served with your choice of potatoes & chef's choice seasonal vegetables.

### Chicken Marsala

Served with your choice of potatoes & chef's choice seasonal vegetables.

### Lemon Rosemary Chicken

Served with your choice of potatoes & chef's choice seasonal vegetables.

### Barbecue Chicken

Served with your choice of potatoes & chef's choice seasonal vegetables.



## Beef

### Filet Mignon

Served with your choice of potatoes & chef's choice seasonal vegetables.

### Ribeye

Served with your choice of potatoes & chef's choice seasonal vegetables.

### Prime Rib

Served with your choice of potatoes & chef's choice seasonal vegetables.

### Beef Bourguignon

Served with your choice of potatoes & chef's choice seasonal vegetables.



# Entrées

## Pork

### Pork Loin

Served with your choice of potatoes & chef's choice seasonal vegetables.

### Pork Chop

Served with your choice of potatoes & chef's choice seasonal vegetables.

### Barbecue Pulled Pork

Served with your choice of potatoes & chef's choice seasonal vegetables.



## Seafood

### Salmon Dijonaise

Served with your choice of grain & chef's choice seasonal vegetables.

### Salmon Pesto

Served with your choice of grain & chef's choice seasonal vegetables.

### Lemon Rosemary Salmon

Served with your choice of grain & chef's choice seasonal vegetables.

### Cod Piccata

Served with your choice of grain & chef's choice seasonal vegetables.

### Lemon Butter Cod

Served with your choice of grain & chef's choice seasonal vegetables.

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# Side Options

## Potatoes

Herb Roasted Potatoes

Garlic Whipped Potatoes

Sweet Potatoes

Whipped Sweet Potatoes

## Grains

Rice Pilaf

Orzo Pasta

Wild Rice

Quinoa

Cous Cous





# Desserts

## Fruit Tart

Decadent puff pastry filled with pastry cream & topped with mixed berries & apricot glaze.

## Chocolate Mousse

Silky, rich chocolate mousse topped with fresh fruit & whipped cream.

## Profiteroles

The French version of a classic cream puff.

## Cookies & Brownies

An assortment of cookies & brownies.

## Dessert Bar

An assortment of cake, cookies, brownies, & other bite sized desserts.

Menu Prices are Per Guest and Subject to a 20% Service Charge and Current State Sales Tax



# Additions

## Kids Meals

Children 12 & Under

All Meals Served with French Fries

Choice of:

Cheese Quesadilla

Chicken Fingers

Grilled Cheese

Butter Noodles

Mini Burger

## Rentals

Additional Hour of Event Time

Cloth Napkins

Black Chair Covers

Projector & Screen

Speakers & Microphone

\*Food & Beverage Minimum Apply

Menu Prices are Per Guest and Subject to a 20% Service Charge and Current State Sales Tax

# Bar Options

## Cash Bar

Drinks paid for by guests

## Open Bar

Price based on consumption

## Kegs

Domestic Keg

Import Keg

## Wine

Variety to choose from



# General Information

- **Food & Beverage:** Enclosed is a list of possible menu selections. The listed items are by no means the limit of what our Executive Chef can create for your event. We can also accommodate vegetarian, vegan & gluten free meals. We would be pleased to assist you in designing a menu to best accommodate your needs. All food and beverage must be provided by the club. No outside food is allowed without prior approval from management.
- **Guarantee Event Counts & Minimums:** Contact the Events Department for specific month minimums. Your final guaranteed guest count is due 7 days prior to your event date. From this point your guest count can not go down but can increase until 3 days prior to your event date. The guest count can be lower than the initial estimated amount but the food and beverage minimum must be met. All events are allotted a four hour time frame. If additional time is needed, arrangements can be made with the private events staff. Events must end by 11pm with teardown done by midnight.
- **Deposit & Payments:** To confirm your date reservation, an initial deposit of \$300 will be due at signing of your contract. The remaining final balance and final head count will be due 7 days prior to your event date.
- **Cancellation:** All deposits are non-refundable and non-transferable. Deposits and payments can be made by credit or debit card, check or Cash. Final payments can not be made via personal check.
- **Pricing, Service Charge & Tax:** Prices are subject to a 20% club service charge and New Mexico state sales tax at the current rate. Menu prices cannot be guaranteed until 60 days prior to your event date. Prices and packages are subject to change without notice. Colonial Park Golf Course houses several events and reserves the right to hold multiple events on any given day.
- **Decorations:** We ask that you not affix anything to the walls, floors, ceilings or furnishings without prior approval from the Event Sales Director. All Signs and decorations must be professional quality. Glitter, confetti, rice and birdseed are not permitted. All candles must be contained in a glass enclosure. Client at commencement of the event must take all decorations and client property brought to the venue away. Colonial Park Golf Course is NOT responsible for any items that are left at the club. If glitter, confetti, rice, or birdseed are used a \$300 cleaning fee will be charged to the client.
- **Liability:** Colonial Park Golf Course is not responsible for any damage or loss to any merchandise, articles or valuables belonging to the host or their guest located on the club property prior to, during, or subsequent to any function. The host is responsible for any damages incurred to the club, including those involving the use of any independent contractor arranged by the host or their representative.



# Thank you!

Clovis Point Events is honored to host your next event.

For questions or additional information, please contact:

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