



CLOVIS POINT  
EVENTS

# CLOVIS POINT EVENTS

## Private Events Menu

1300 COLONIAL PARKWAY | CLOVIS, NM  
WWW.COLONIALPARKGC.COM



# 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 | \$27

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

## Express Breakfast | \$30

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

## Southwest Breakfast | \$36

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 | \$32

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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# Enhancements

## Assorted Bagels & Cream Cheese | \$7

## Steel Cut Oatmeal | \$8

Served with brown sugar, golden raisins, & pecans.

## Yogurtini Bar | \$11

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

## Breakfast Breads | \$7

Assorted breads, croissants, butter, & jam.

## Breakfast Burrito | \$10

Choice of sausage or bacon burrito.

## Mimosa Bar | \$18

Served with orange juice, fresh fruit, & champagne.

# Hors d'oeuvres

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

Classic Charcuterie Board | \$350

Mini Croissant Sandwiches | \$250

Prosciutto Wrapped Asparagus | \$315

Deviled Eggs | \$170

Caprese Skewers | \$175

Cucumber Chicken Salad Medallions | \$225

Stuffed Shrimp | \$200

Smoked Salmon | \$350

Mini Quiche | \$200

Avocado Hummas & Grilled Pita | \$200

Seasonal Vegetable Platter | \$175

Seasonal Fruit Platter | \$195

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# Entrée Starters

## Soups

Potato Leek Soup | \$11

Cauliflower Veloute | \$10

Green Chile Stew | \$12

Lyonnais Style Lentil Soup | \$12

## Salads

House Salad | \$5

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

New Mexico Chopped Salad | \$7

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

Southwest Caesar Salad | \$7

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

Ask us about seasonal salad options!



# Entrées

## Poultry

### Chicken Cordon Bleu | \$20

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

### Chicken Marsala | \$19

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

### Lemon Rosemary Chicken | \$19

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

### Barbecue Chicken | \$19

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



## Beef

### Filet Mignon | \$34

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

### Ribeye | \$30

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

### Prime Rib | \$30

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

### Beef Bourguignon | \$23

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



# Entrées

## Pork

**Pork Loin | \$25**

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

**Pork Chop | \$27**

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

**Barbecue Pulled Pork | \$23**

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



## Seafood

**Salmon Dijonaise | \$21**

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

**Salmon Pesto | \$21**

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

**Lemon Rosemary Salmon | \$19**

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

**Cod Piccata | \$19**

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

**Lemon Butter Cod | \$18**

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

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# Vegetarian

## Ratatouille | \$19

A blend of seasonal veggies in olive oil and fresh herbs. Served with toasted baguette.

## Stuffed Bell Pepper | \$18

Bell pepper stuffed with wild grain, feta cheese, and chef's choice of vegetables. Served on a bed of coconut infused carrot puree.



# Sides

## 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 | \$5

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

## Chocolate Mousse | \$5

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

## Profiteroles | \$4

The French version of a classic cream puff.

## Cookies & Brownies | \$4

An assortment of cookies & brownies.

## Dessert Bar | \$6

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 | \$10

Children 12 & Under

All Meals Served with French Fries

Choose One:

Cheese Quesadilla

Chicken Fingers

Grilled Cheese

Butter Noodles

Mini Burger

## Rentals

Additional Hour of Event Time - \$250

Cloth Napkins - \$1.50 each

Black Chair Covers - \$3.00 each

Projector & Screen - \$150

Speakers & Microphone - \$150

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and Current State Sales Tax

# Bar Options

## Cash Bar

Drinks paid for by guests

## Open Bar

Price based on consumption

## Kegs

Domestic Keg - \$300

Import Keg - \$325

## Wine

\$32 per bottle

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:

Stephanie Conley

575.749.1192

[sconley@colonialparkgc.com](mailto:sconley@colonialparkgc.com)



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