

Colorado's Extraordinary Adventure

Kessler Canyon

Wedding Packages

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Kessler Canyon

Colorado's Extraordinary Adventure

Nestled in a remarkable box canyon set in the foot hills of the Rocky Mountains, a wedding at the picturesque Kessler Canyon Ranch is the essence of pure romance.

Whether your dream day includes cocktails and hors d'oeuvres in our beautifully landscaped Orchard Lake Pavilion, a formal dinner and dancing in our exquisitely appointed, Western-Styled Dining Room with Two Large Fireplaces, or a casually elegant afternoon Barbecue, the Kessler Canyon Ranch offers the perfect setting for this once-in-a-lifetime event.

No matter what your vision may be for this special day, our staff will ensure that each detail is perfectly orchestrated according to your personal desires, from elaborate design elements to simple understated elegance. On your wedding day, you can be certain that you will be our singular focus, because each wedding at the Kessler Canyon Ranch is exclusively assured the personalized attention of our entire staff ensuring an unforgettable celebration.

At the Kessler Canyon Ranch, all of the amenities featured below are included with your wedding package:

- *Exceptional Events Sales Manager to assist with hotel related event details*
- *Table linens*
- *Place settings to include china, glassware, & flatware*
- *Tables and chairs*
- *Cake cutting*
- *Gift table*
- *Guest book table*
- *Complete set-up & tear-down of above noted amenities*
- *Complimentary Two Night Stay for the Wedding Couple*

Wedding Policies and Procedures

Food and Beverage Minimums

The hotel requires minimum food and beverage revenue for all events. This total excludes state sales tax (currently 3.99%), service charges (currently 18%), and rentals. Food and beverage minimums are based upon date, day, time, and location of the reception. Additional room rental will apply if this minimum is not met.

Pricing

All Food and Beverage prices are subject to state sales tax (currently 3.99%) and service charges (currently 18%). The Kessler Canyon will guarantee prices 90 days prior to your function.

Payment Information

A nonrefundable deposit is required to reserve a function room. Please consult our Sales and Catering Department for appropriate deposit amount. The deposit shall be submitted to the Hotel with the signed agreement. All deposits will be applied to the Group's Master Account. It is expressly agreed and declared that time is of the essence in relation to Group's payment obligations. Failure by Group to meet the agreed deposit schedule will entitle Hotel to immediately terminate this Agreement and without prejudice to any other legal or equitable right of action or remedy for damages or otherwise which Hotel may have against Group. The final balance to be paid **30 days out**. Any additional charges are to be paid upon completion of event.

Cancellation

If the group must cancel for any reason this agreement, the following cancellation penalty will apply:

180 days prior to event	Non-refundable deposit will be charged for cancellation
91-180 days prior to event	45% of expected revenue for blocked rooms and 20% of the estimated food and beverage revenue
31-90 days prior to event	85% of expected revenue for blocked rooms and 50% of the estimated food and beverage revenue
0-30 days prior to event	100% of expected revenue for blocked rooms and 100% of the estimated food and beverage revenue

Menu Selection

The complete menu selection, including both food and beverage items, must be confirmed with the Catering Sales Manager no later than 30 days prior to your function. Requests for changes made to the menu after this time cannot be guaranteed. Entrée choice policy is as follows: Maximum of two (2) entrée choices are permitted for sit down plated meals. Salad selections are the same for all guests. When selecting more than one entrée, client is responsible for providing meal cards denoting each guest's meal choice. The final guaranteed number of guests and counts for each entrée selection must be received no later than seven (7) days prior to your event. If the selected entrees have different prices, the higher-priced menu item will apply to both selections.

Guarantees

Final guarantee count is due 7 days prior to your scheduled event. If your guarantee is not received, your estimated attendance as listed in the contract will become your guarantee number and will be charged accordingly. The exception to this would be if your actual number of guests exceeds your guarantee, in which case you would be charged for the actual number of guests that attended your event.

Alcoholic Beverages

All Federal, State, and Local Laws with regard to beverage purchases and consumption will be strictly adhered to. State Law prohibits any alcoholic beverages to be brought into any public area on the premises. The Kessler Canyon policy does not allow any beverages purchased to be taken out of any public function room on the premises. In accordance with state and local law, it is the Hotel's policy to (a) request proper identification (photo I.D.) of any person of questionable age and refuse alcoholic beverage service if the person is either under the age of 21 or proper identification cannot be produced and (b) refuse alcoholic beverage service to any person who, in the Hotel's sole judgment, appears intoxicated. Shots will not be served from the bar during weddings at the Kessler Canyon.

Food Policy

State law prohibits any food to be brought into any public area on the premises, including function rooms. The Kessler Canyon policy does not allow any food items purchased to be taken out of any public function room on the premises with exceptions to wedding cakes. All final arrangements, including menu selections and guarantees, should be received by the Catering Department at least 7 days prior to the function.

Security

The Kessler Canyon reserves the right to inspect and control all private parties, meetings, receptions, etc., being held on the premises, and to limit the noise volume in the function rooms for consideration of others. The Hotel will not assume responsibility for the damage or loss of any merchandise or articles left in the hotel prior to or following any banquet or meeting. Arrangements may be made for security prior to your planned event through your Catering Sales Manager.

Group Representative Guarantee

Patron is required to conduct the function in an orderly manner, in full compliance with applicable laws, regulations and hotel rules. Patron assumes full responsibility for the conduct of all persons in attendance and for any damage done to persons or property on or about any part of the hotel premises or theft of property. Under no circumstances will the Hotel be held liable for the criminal acts of third parties.

Shipping and Storage

Any materials shipped to the Kessler Canyon must have prior approval by the Catering Sales Manager. Materials shipped may arrive no earlier than two days prior to your function and may not remain on the premises longer than two days after the function date. All materials must bear the name of your group, be addressed to the attention of the Catering Sales Department, and shipping charges paid by you or your company. If any major handling is required on the part of the Kessler Canyon, a handling charge will apply. The Kessler Canyon accepts no responsibility for items stored or left on property.

Vendors

The Kessler Canyon must approve all vendor agreements 60 days prior to your wedding reception. These vendors must be licensed and insured. All vendors are guaranteed access to the function room approximately 1 hour prior to the start of the event. Vendors are required to break down and clean up all of their supplies and accessories at the conclusion of the event. No storage will be provided for left items, and the Kessler Canyon accepts no responsibility for lost or misplaced items. In the event that supplies, accessories or decorations have been left on Hotel property after the event has concluded, a \$500.00 clean-up charge will be administered to the wedding master account.

Guest Amenities

A \$4.00 charge will apply for each guest amenity delivery. This charge will apply regardless of whether the amenity is presented to the guest upon check-in or personally delivered to the guest room.

We are pleased to offer a collection of some of the finest wedding professionals in Colorado.

Civil Ceremonies

License to Wed.	970-201-3489
Tara van Dernoot	970-471-4711
Pastor Gary Wingo	970-926-0220
Rev. Don Bissett	970-390-7377

Florists & Décor

Country Elegance Florist	970-255-0026
Flowers by Lorainne	970-242-4514
Seasonal Thymes	970-328-6936
Sweet Pea Designs	970-949-6617

Event Entertainment

A Great Time DJ's	970-845-8566
Harry Baxter Band	970-845-7673
Justin Allison Jazz Trio	970-926-3536
Moments Notice	800-973-1006
Resort Entertainment	970-926-7770
Ad Hoc Entertainment	303-282-6460

Rentals

Alpine Party Rentals	970-328-6707
Elite Events	970-245-1303

Airport Transportation

CME (Colorado Mountain Express)	800-525-6363
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Photographers

Mark Ridenour Photography	970-390-8500
Robin Proctor Photography	800-488-4005
Hudetz Photography	877-490-5997
Broxton Art Photography	303-475-3456
Grant Oakes Photography	877-367-2050
ELC Photography	303-926-0297
Weddings by Kokoro	www.kokorophotography.com

Videography

EEF Productions	970-479-6333
Lynda Hanshaw	303-674-6526
Creative Mountain Images	970-479-0994

Private Vehicle Rental

CME Premier VIP Transportation	800-525-6363
High Country Transportation	970-376-6318
All Mountain Transportation	970-949-4900
B-Line Express	800-423-0929
Elite Limousine	888-216-7328

Tuxedo Rental

Frisco Fun & Formal	970-668-5732
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Wedding Cakes

Home Style Bakery	970-243-1233
Cake Cottage	970-244-8672
Celestial Cakes	970-328-6869

Wedding Consultants

Gemini Events	970-376-3315
Mountains & Meadows	970-926-2177
I Do Wedding Services	970-471-4413
Custom Weddings of Colorado	303-946-4442

Horse Drawn Carriages

Black Ridge Carriage Company	970-985-9096
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Ice Carvings

Aspen Vail Ice Sculpture	949-374-3472
Fear No Ice	970-949-0458

Marriage License Requirements

Marriage licenses are issued to couples whose ceremony will take place in Colorado. Colorado licenses are not valid outside the State of Colorado, although the marriage certificate is. Blood tests are not required in the State of Colorado. The license may be used immediately or within 30 days of the date it was obtained, and it may be used anywhere in the State of Colorado only. There is no waiting period to use the license after it is issued to the couple. The fee for a license is \$10.00, and for certified copies is \$3.00. Licenses should be returned to the Clerk & Recorder's office within 60 days after the ceremony. Failure to return within 60 days is subject to a fine.

County of Garfield
Office of Clerk & Recorder
109 8th Street Suite 200
Glenwood Springs CO 81601

Phone: 970.945.2377

General Information: Ext. 1760

Election Department: Ext. 1770

Motor Vehicle Department: Ext. 1760

Recording Department: Ext. 1840

Jean Alberico, County Clerk: Ext. 1820

FAX: 970.947.1078

Application

- Both parties must be present to apply for a marriage license and both must sign the application.
- Date of birth
- Current address
- Place of birth
- Your social security number (if you have no social security number, then you must complete an affidavit at the time of application)
- You do not have to be a US citizen to obtain a marriage license
- Names and addresses of parents
- Marital status
 - if divorced, the date and the court where the final decree was issued must be provided
 - If widowed, then the date you were widowed.
- See the [Marriage Application. http://www.sctc.state.co.us/](http://www.sctc.state.co.us/)

Ceremony

A marriage can be solemnized by

- Judges or retired judges
- Magistrates
- Indian tribe officials
- Clergy (out-of-state clergy need not be registered in Colorado)
- Couples may solemnize their own ceremony
- Only the above list can solemnize a couple's vows
- Witnesses are not required in the State of Colorado

Sit Down Dinner Package

**Four-Hour Open Bar Including
Imported & Domestic Beer, House Wine
And Non-Alcoholic Selections**

Champaign Toast to the Bride and Groom

**Butler Passed Hors D'oeuvres
(Select Three)**

*Assorted Bruschetta Roasted Eggplant Capponata, Heirloom Tomato, Olive Tapenade
Seared Ahi Tuna, Wonton Crisp, Pineapple Relish
Barbecue Pork Stuffed Hushpuppies
Kessler Canyon Venison Bites, Blackened, Cucumber Dill Aioli
House Smoked Soprasetta Sausage, Vermont Sharp Cheddar, Whole Grain Cracker
Atlantic Smoked Salmon, Pumpernickel and Lemon Cream*

**SOUP or SALAD
(Select One)**

Chef's Choice of Seasonal Soup

Consommé of Beef with Petit Diced Short Ribs and Julienne Vegetables

Mixed Baby Greens

Riesling Poached Pear, Spiced Walnuts, Chevre Cheese Truffle, Cranberry Vinaigrette

Petite Hearts of Romaine

*Grana Padano Cheese, Moroccan Anchovies, Wonton Crisps, Oven Dried Tomato, Creamy
Garlic Dressing*

The Wedge

Crisp Clean Iceberg Lettuce

Applewood Bacon, Stilton, Roma Tomato, Buttermilk Dressing

Sit Down Dinner Package

ENTREES

(Select Up To Two)

*Kona Coffee Crusted Colorado Lamb Chop
Yukon Gold Cracked Pepper Mashers, Port Wine Reduction*

*Black Angus Beef Tenderloin Encroute
Wrapped in Puff Pastry, Layered with Mushroom Duxell and Froi Gras,
White Truffel Demi Glaze*

*Organic Free Range Pheasant Breast
Natural Pan Juices, Wild Mushroom Risotto, Grilled Asparagus*

*Hickory Brined Double Pork Chop, Rosemary-Fig Sauce,
Gratin Potatoes, Sautéed Green Beans*

*Hoisen Glazed Alaskan King Salmon
Lemon-Ginger scented Jasmine Rice ,Sesame Grilled Vegetables*

\$126++ per person

Customary 18% Service Charge and 3.99% Sales Tax Will Apply

Buffet BBQ Package

**Four-Hour Open Bar Including
Imported & Domestic Beer, House Wine,
And Non-Alcoholic Selections**

Champaign Toast to the Bride and Groom

Hors D'oeuvres

*Assorted Bruschetta, Heirloom Tomato, Olive Tapenade
Atlantic Smoked Salmon, Pumpernickel and Dill Cream
Truffle Scented Deviled Eggs*

Orchard Lake BBQ Buffet

*Ranch Raised Whole Smoked Pig with Rosemary-Fig Sauce and Bourbon BBQ
Thai Chili Bone-in Roasted Chicken Breast
Char-Grilled Local Vegetables
Dutch Oven Beans with Smoked Bacon and Brown Sugar
Butter Poached Colorado Sweet Corn
Golden Yukon Potato Salad with Whole Grain Mustard Dressing
Mixed Green Salad with Assorted Toppings and Dressings
Roasted Red Pepper Pasta Salad
Artesian Breads with Sweet Cream Honey Butter*

Desserts

*Sliced Local Watermelon
House Baked Chocolate Chip Cookies
Wedding Cake Presentation
(The cake will be the responsibility of the wedding couple to bring)*

\$100.00++

Customary 18% Service Charge and 3.99% Sales Tax Will Apply

Heavy Hors d'oeuvres Package

**Four-Hour Open Bar Including
Imported & Domestic Beer, House Wine
And Non-Alcoholic Selections**

Champaign Toast to the Bride and Groom

Butler Passed Hors D'oeuvres

(Select Three)

*Assorted Bruschetta Roasted Eggplant Capponata, Heirloom Tomato, Olive Tapenade
Seared Ahi Tuna, Wonton Crisp, Pineapple Relish
Barbecue Pork Stuffed Hushpuppies
Kessler Canyon Venison Bites, Blackened, Cucumber Dill Aioli
House Smoked Soprasetta Sausage, Vermont Sharp Cheddar, Whole Grain Cracker
Atlantic Smoked Salmon, Pumpernickel and Lemon Cream*

Displays

(Select Two)

The Cheese Board

Imported and Domestic Cheeses, Olive Medely with Baguettes, Crackers

Fresh Seasonal Fruit

Golden Ripe Pineapple, Honeydew, Cantaloupe, Grapes and assorted Seasonal Berries

Smoked Seafood

Salmon, Trout, and Mussels, Toast Points, Cream Cheese, Capers, Chopped Egg

Hunt Plate

*Assortment of Smoked and Cured Meats and Sausages, Swiss, Brie, Smoked Gouda, Blue Cheese
Served with Dijon, Sweet Pickles and Rustic Bread*

Hot Hors d'oeuvres

(Pre-select Two)

Wild Mushroom Wontons, Boursin Cheese, Maraschino Cherry Glaze

Macadamia-Coconut Shrimp, Blueberry Marmalade

Flat Iron Beef Satay, Ginger-Pineapple Glaze, Benne Seeds

Free Range Chicken Satay, Spicy Peanut Sauce

Kurobuta Pork Tenderloin, Apricot-Shallot Glaze, Mango Mojo

Mini Chicken Tostadas, Cheddar Cheese, Pico de Gallo

Roasted Corn Crab Cake, Smoked Garlic Aioli

Heavy Hors d'oeuvres Package

Chef Action Station

(Select One)

*Shrimp and White Cheddar Grits
Sautéed Shrimp with Garlic, Chives and Bacon*

*Mashed Potato Station
Whipped Yukon Gold Potatoes, Applewood Smoked Bacon, Cheddar, Sundried Tomatoes, Chives,
Horseradish, Butter, Herbed Sour Cream*

*Custom Pasta Station
Cheese Tortellini with White Truffle Alfredo Sauce and Penne with Marinara
Fresh Herbs, Roasted Vegetables, Asiago Cheese*

*Hand-Tossed Caesar Salad Station
Petite Hearts of Romaine, Grana Padano Cheese, Moroccan Anchovies,
Oven Dried Tomato, Creamy Garlic Dressing, Homemade Croutons*

Chef Carving Station

(Select One)

*Pepper Crusted Black Angus Beef Tenderloin
Horseradish Cream, Chimichuri, Artesian Breads*

*Chile Infused Honey Glazed Kuabata Pork Lion, Pineapple Chutney
Whole Grain Mustard, Artesian Breads*

*Herb Roasted Turkey Breast
Cranberry-Orange Relish, Spicy Dijon Honey Mustard, Artesian Breads*

*Kona Coffee Rubbed Buffalo Rib Eye
Balsamic Demi-Glaze, Grilled Chayote-Pablano Aioli, Artesian Breads*

\$126++ per person

(2) Chef Attendants at \$100.00 each

Customary 18% Service Charge and 3.99% Sales Tax Will Apply

Consumption Bars

*Bartenders are Required and Charged at a Charge of \$100 per Bartender, for up to 4 Hours.
Bartenders are Required and Charged for Unless Otherwise Stated.*

The Hosted Bar

*A Fully Stocked Bar Featuring our Premium or Deluxe Selection of Liquors, Red and White Wine, Assorted Premium and Imported Beer, Soft Drinks, Mineral Waters, Juices and Mixer
Our Bartenders use a 1 ¼ Ounce pour for all Standard Drinks. Charges are Based on a per Drink Basis Reflecting the Actual Number of Drinks Consumed.*

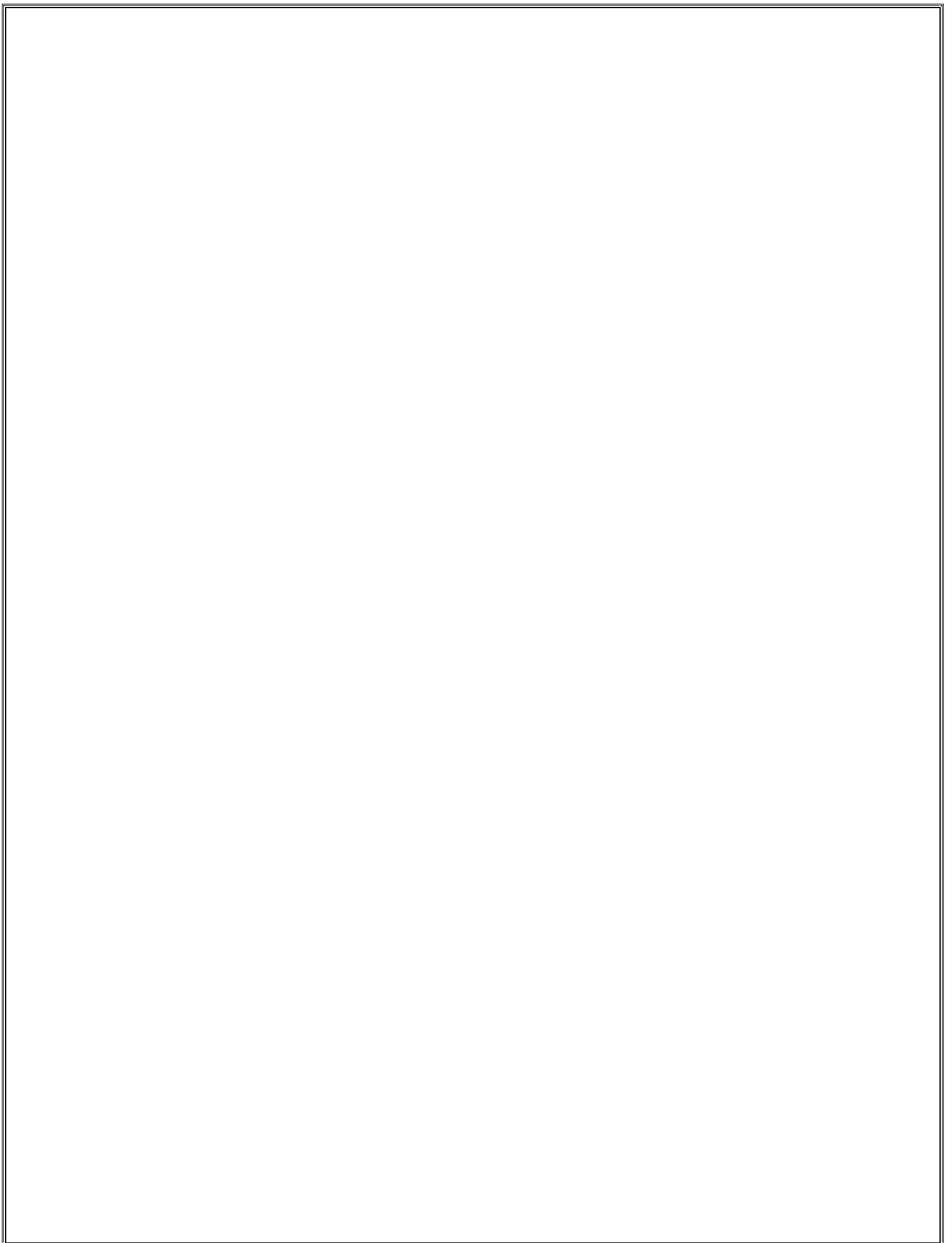
<i>Premium Brands.....</i>	<i>\$7.50</i>	<i>House Wine.....</i>	<i>\$7.50</i>
<i>Domestic Beer.....</i>	<i>\$6.00</i>	<i>Soft Drink and Juices.....</i>	<i>\$4.50</i>
<i>Deluxe Brands.....</i>	<i>\$8.50</i>	<i>Mineral Waters.....</i>	<i>\$4.50</i>
<i>Imported Beer.....</i>	<i>\$7.00</i>	<i>Cordials.....</i>	<i>\$9.00</i>

The Cash Bar

A Fully Stocked Bar Featuring our Premium Brand Beverages. Guest Purchase Drinks Individually. Bartender Charges are the Responsibility of the Sponsoring Organization. Cash Bar Prices Include 18% Server Charge and 3.99% North Carolina Sales Tax.

<i>Premium Brands.....</i>	<i>\$8.00</i>	<i>Soft Drinks and Juices.....</i>	<i>\$5.00</i>
<i>Domestic Beer.....</i>	<i>\$6.00</i>	<i>House Wine.....</i>	<i>\$8.00</i>
<i>Imported Beer.....</i>	<i>\$7.00</i>	<i>Mineral Waters.....</i>	<i>\$5.00</i>

Bartenders are Required and Charged at a Charge of \$100 per Bartender, for up to 4 Hours. Set up Charge of \$100 per Bar is Applicable. Minimum Revenue Guarantee of \$500 per Bar is Required.



Bar Packages

A fully stocked bar featuring our premium or deluxe selection of liquors, red and white wine, assorted domestic and imported beer, soft drinks, juices and mixers. Bars are priced per person for a specified period of time.

Premium Brands

(Absolut, Tangueray, Captain Morgan, Bacardi, Cuervo Gold, Jack Daniels, Seagrams 7, Dewars, Johnny Walker Black)

1 Hour	\$18
2 Hours	\$28
3 Hours	\$38
4 Hours	\$48
5 Hours	\$58

Deluxe Brands

(Grey Goose, Ketel One Citron, Bombay Sapphire, Bacardi, Patron, Makers Mark, Jameson, Crown Royal, Johnny Walker Black)

1 Hour	\$20
2 Hours	\$32
3 Hours	\$44
4 Hours	\$56
5 Hours	\$68

Beer, Wine & Soft Drinks

(Miller Light, Budweiser, Bud Light, Coors Light, Corona, Heineken, Amstel Light)

1 Hour	\$12
2 Hours	\$18
3 Hours	\$24
4 Hours	\$30
5 Hours	\$36

Customary 18% Service Charge And 3.99% Sales Tax Will Apply