



FLYING HORSE RANCH

All Inclusive Wedding Package

GUESTS	75	100	125	150	200
FRIDAY	\$20,825	\$22,700	\$24,575	\$26,450	\$30,200
SATURDAY	\$25,000	\$27,000	\$29,375	\$31,250	\$35,000
SUNDAY	\$19,825	\$21,700	\$23,575	\$25,450	\$29,200
MON – THURS	\$17,325	\$19,200	\$21,075	\$22,950	\$26,700

The Venue

12 – Hour Exclusive Venue Rental, with 6-Hours for Ceremony & Reception. Bridal Suite, Grooms Quarters, Natural Wood Barn, Light & Bright Ballroom, Library, Market Lit Patio, Outdoor Stone Fireplace, Veranda, Outdoor Ceremony Sites, Pikes Peak Views and 1400 Acres of Serene Colorado Landscape. Professional Wedding Planner, 200 White Ceremony Chairs, 200 Wooden X Back Chairs, Tables, Linen Options, China Place Setting.

A Culinary Experience

Stationary and Passed Hors' d oeuvres for Cocktail Hour, Buffet Style Dinner Options.
Complimentary Tasting for 4 | Plated Options Available for \$12/pp Upcharge

Your Hosted Bar

2 Standard + 2 House Wines + Bubbly Toast & 2 Domestic + 3 Premium Beers, Family Jones House Gin, Svedka Vodka, Sauza Tequila, Don Q Rum, Jim Beam Bourbon, Bank Note Scotch

Make it Pretty

\$2500 Base Floral Credit

Every Wedding is Unique and Your Floral Design Should Be Too! We Offer Custom Designed Bouquets, Centerpieces, Ceremony Floral, Accent Floral and More!

Be Entertained

Wedding DJ Services Include, 6 Hours of Entertainment, Professional Disc Jockey and Emcee, State of the Art Equipment, Personalized Ceremony, Dinner, and Dancing music!

It's Better with Sweets

\$1000 Sweets Credit

Custom Sweets and Treats! Tiers of Cake or a Trendy Dessert Bar. Fresh local flavors and creative design, so many to choose from at your complimentary tasting!



Menu Options

All Menu Options Include | Full-Service Staff | Spa Water Station | Regular & Decaf Coffee

The American Grill

First Course | Spinach and Artichoke Dip served with Fresh Dipping Vegetables, Crackers and Tortilla Chips

| All-Natural Chipotle Mini Meatballs

Main Course | Signature Beef Tri-Tip, Juicy Boneless Chicken Breast, Tillamook Mac n' Cheese, Crisp Tossed

Salad, Biscuits & Jalapeno Jelly.

Taco Fiesta

First Course | Spinach and Artichoke Dip served with Fresh Dipping Vegetables, Crackers and Tortilla Chips

| Almond Stuffed Dates Wrapped in Bacon

Main Course | Taco Bar, Local Flour Tortillas and Corn Taco Shells, Fajita Vegetables, Cilantro Rice,

Chipotle Frijoles, Pepper Jack, Cheddar, Cilantro, & Pico de Gallo.

Grilled Chicken Breast and Flank Steak

The Italian Dinner

First Course | Spinach and Artichoke Dip served with Fresh Dipping Vegetables, Crackers and Tortilla Chips

| Almond Stuffed Dates Wrapped in Bacon

| Smoked Cheddar, Manchego, Triple Cream Brie, Sliced Seasonal Fruit, and Assorted Crackers

Main Course | House Tossed Salad w/ Vinaigrette, Warm Garlic Bread Baguette, Grilled Natural Red Bird Chicken

| Choice of Pasta: Cavatappi, Penne, or GF Ricotta Ravioli

| Choice of 2 Sauces: Spicy Marinara, Bolognese, or Alfredo