



# YOUNGER RANCH

## An All-Inclusive Experience

	50	75	100	125	150
<b>MON - THURS</b>	\$18,235	\$20,350	\$22,460	\$24,570	\$26,675
<b>FRI - SAT</b>	\$20,925	\$23,025	\$25,150	\$27,250	\$29,375
<b>SUN</b>	\$19,325	\$21,425	\$23,550	\$25,650	\$27,775

### The Venue

12-Hour Exclusive Venue Rental, Outdoor Ceremony Site With Breathtaking Pikes Peak Views, & Wooden Bench Seating For 160 Guests, Reception Barn, Market Lit Hay Barn For Cocktail Hour, Market Lit Patio Accompanied By Our Glowing Propane Fire Pit. Getting Ready Areas Include, The On-site Bride Barn, & Grooms Tipi. To Enhance Your Venue Experience, You Will Also Enjoy, Onsite Rehearsal, On-Site Venue Management, Generator for Ceremony Site, Wine Barrels & Wagon, Vintage Truck For Photo Opportunities, Linen Options, As Well As A Professional Wedding Planner To Help You Put It All Together!

### Culinary Experience

Your Culinary Experience Includes A Complimentary Tasting, For You To Choose, Stationary Hors d'Oeuvres To Be Served During Cocktail Hour, A Hearty Hometown Buffet, as well as Iced Tea, Water, and Lemonade. Each Menu Includes Disposable Plates & Flatware. Professional Full Service Staff Will Ensure An Enjoyable Dining Experience.

### Entertainment

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

### Sweets

\$10 Per Person Credit For Custom Sweets & Treats! Tiers of Cake or a Trendy Dessert Bar. Fresh Local Flavors & Creative Design, So Many To Choose From At Your Complimentary Tasting!

### Floral Design

\$1500 Credit, Every Wedding Is Unique & Your Floral Design Should Be Too! This Talented Floral Team Offers Custom Designed Bouquets, Centerpieces, Ceremony Floral, Accent Floral, & More!

### Hosted Bar - Enhancement

Bar Prices Starting At:

\$16 per person  
Beer and Wine Service

\$19.75 per person  
Beer, Wine & 2 Signature Cocktails

\$23 per person  
Beer, Wine, & Full Liquor Bar

# Backyard Barbecue

## Appetizers

**Pick One Hot & Two Cold**

### Hot Options

Candied Smoked Brisket Bites  
Hot Polish Sausage Bites  
Jalapeño Sausage Bites  
Seasoned Meatballs  
Beef Sausage Bites

### Cold Options

Tomato Mozzarella Skewers  
Cheese & Cracker Plate  
Corn Chips & Salsa  
Veggie Dip Plate  
Fruit Dip Place

## Entrees

**Pick Three Meats - Accompanied By King Hawaiian Rolls**

Pulled Pork  
Brisket  
Burnt End  
(Candied Brisket)  
Sausage Links  
(Mild, Spicy, Jalapeño Cheddar)

Smoked Turkey Breast  
Smoked Pulled Chicken  
Jack Fruit  
(Vegetarian Option)  
\*All Entrees Include A Variety of  
BBQ Sauce

## Sides

**Garden Salad + Pick Three**

Cole Slaw  
Potato Salad  
Potato Casserole  
Baked Beans  
Green Bean Casserole

Mac & Cheese  
Sweet Potato Casserole  
Garden Salad  
(Ranch, Italian,  
Raspberry Vinaigrette, Dressings)

# The Traditional

## Appetizers

### Choose Two

**Caprese Skewer:** Grape tomato, Ciliegine mozzarella, house made pesto & balsamic glaze

**Street Corn Tostada:** Fresh off-the-cob-roasted corn Elote style on a mini fried corn tortilla

**Satay:** Choice of beef, chicken, shrimp or summer squash skewers with a teriyaki, peanut, or chili sauce

**Thai Chicken Phyllo Cup:** Mini pastry cups filled with a Thai chicken salad and macadamia nuts

**Meatball:** Lamb, pork, & beef meatballs tossed in a choice of BBQ sauce, sweet Thai chili or beer cheese sauce

**Hummus Shooter:** House made hummus with grilled pita & julienne veggies

**Candied Bacon Deviled Egg:** Traditional style deviled eggs with candied Applewood bacon on top

**Fruit Skewers:** Seasonal fruit on a skewer with a ginger mint glaze

**Pretzel Bite with Colorado Beer Cheese:** Mini pretzel served with Colorado craft beer cheese

**Mini Pork Eggroll:** Served with a Sweet & Sour sauce

## Salad

### Choose One:

**Mixed Greens:** Fresh greens with seasonal veggie toppings tossed with our white balsamic vinaigrette

**Caesar Salad:** Fresh chopped romaine lettuce tossed with our house made Caesar dressing, shaved Parmesan cheese & house made croutons

*Entrees Include Your Choice of Two Classic OR One  
Build Your Own Bar*

## Classic Entrees

### Choose Two

**Grilled Chicken Milano:** Tender grilled, Italian-seasoned chicken breast topped with a roasted garlic, blistered tomato & fresh basil sauce. Accompanied by a Harvest Moon Sweet Potato Roll & Whipped Butter.

**Grilled Chicken Piccata:** Tender grilled, Italian-seasoned chicken breast topped with a Piccata sauce of capers, lemon juice, and Feta cheese. Accompanied by a Harvest Moon Sweet Potato Roll & whipped butter.

**Southwest Grilled Pork Ribeye:** Ancho rubbed grilled pork ribeye. Accompanied by a Harvest Moon Sweet Potato Roll & Whipped Butter.

### Choose Two

**Mashed Yukon Potatoes:** Colorado Yukon potatoes mashed with skin on  
**Roasted Seasonal Veggies:** Seasonal veggies with feta cheese & balsamic glaze

**Sautéed Green Beans:** Tossed with Vegan Butter

**Cheddar Grits:** Northern Style with Sharp Cheddar

**Fire Roasted Corn:** With Black Beans & Cherry Tomatoes

## Build Your Own Bar

### Choose One

**Gyro Bar:** Shaved lamb & chicken Gyro meat, warm pita, Tzatziki sauce, diced Roma tomatoes, shaved Romaine lettuce, sliced red onion & Feta cheese. Accompanied by a Harvest Moon Sweet Potato Roll & whipped butter.

Lamb & Chicken prepared & served separately

**Pasta Bar:** House-made creamy Parmesan alfredo and marinara sauces. Choice of 2: grilled chicken breast, Italian-style meatballs, grilled sausage & peppers, or grilled veggies. Served with penne pasta, Parmesan cheese, and garlic bread. \*\*GF pasta available upon request

**Fiesta Bar:** Flour tortillas, hard-shell tortillas, shredded cheddar cheese, shaved iceberg lettuce, salsa verde, sour cream, guacamole, pico de gallo & rice, and black bean mix. Choice of two proteins: Carnitas: slow roasted pork shoulder with a chili line rub, Steak; Peppers: grilled & marinated skirt steak with roasted fajita veggies, Chicken & Peppers: grilled & marinated chicken breast with roasted fajita veggies, Fried Shrimp: deep-fried white shrimp with a panko coating, Taco Meat: Slow cooked ground beef with traditional seasoning, Chicken Tinga: Shredded stewed chicken breast, Cauliflower Cous-Cous & Peppers: Roasted cauliflower couscous with roasted fajita veggies.

**Jumbo Idaho Baked Potato Bar:** Sea salt rubbed, baked jumbo Idaho potato. Toppings include: house-made cheddar cheese sauce, Applewood smoked bacon, chopped green onion, sour cream & shredded cheddar cheese. Served with diced grilled chicken & pulled pork. Accompanied by a Harvest Moon Sweet Potato Roll whipped butter. \*\*chicken & pork prepared & served separately

**Chicken or Beef & Broccoli Stir Fry:** Seasoned Bistro steak & grilled chicken, white rice, sauteed red & green bell peppers, white onion, & broccoli tossed in a Teriyaki Hoisin sauce. Accompanied by a Harvest Moon Sweet Potato Roll & whipped butter. \*\*chicken & beef prepared & served separately

# Frequently Asked Questions

## **What can I expect my wedding planner to do throughout this process?**

Your wedding planner will serve as the point of contact for all vendors included in the All-Inclusive Package, and connect you with each vendor throughout the planning process. Your wedding planner will assist in booking tastings based on the availability of you and the vendor. Using the information received from your personalized questionnaire, floor plans and timelines will be created. Your wedding planner will guide you through the process and logistics of planning, and be onsite for your final walk-through, rehearsal, & wedding day to collaborate with vendors and implement all your wedding day details. All managed in the VenQ app.

## **What is the contract signing and deposit process?**

The contract will come to you via email from VenQ, with an online payment portal. The initial deposit is \$4500 which will reserve each vendor included in your All-Inclusive package for your specific wedding date. VenQ offers payments as often as monthly, or if you prefer a less frequent payment schedule that can be customized.

## **Who are my vendors on my wedding day?**

Your venue team has selected some of the best vendors in our surrounding Colorado area. These vendors have been thoroughly vetted through many wedding seasons. You will be able to access your list of vendors via the VenQ app.

## **Can I reach out to the chosen All-Inclusive vendors directly?**

You will have the chance to meet with your vendors to personalize your selections at a meeting organized by your wedding planner. You will also be able to view their profiles and be linked to their websites and social media via the VenQ app.

## **How will my DJ know what music I want?**

Your wedding planner will coordinate a meeting between you and our DJ. They will reach out to you directly via email and/or video call to coordinate all of your music selections.

## **Can I use a different vendor for DJ, Floral, Catering, Cake, or Bar Service?**

No, the vendors within the All-Inclusive package are under contract to provide you with their specialized service. When you book the All-Inclusive Package, you are trusting your venue team to select only the best vendors for your wedding. You are welcome to bring in additional vendors.

## **What does my floral credit include?**

Your floral credit is yours to use to bring your floral vision to life. You can work with your floral team to customize your design, and even add rental décor enhancements. Please note, that any taxes, services charges, and staffing will need to be covered within your credit. The client will be responsible for covering the difference if they go over the allotted credit.

## **Can I change my guest count once I'm under contract?**

You can always add guests to your guest count, but you cannot take away guests once you are under contract. We always suggest aiming low for your contracted guest count, you will be able to add guests for a per person fee of \$82 per person once you have received all of your RSVPs. You will give your final guest count at your final walk-through meeting 2-4 weeks prior to the wedding day.

