



GUESTS	50	75	100	125	150
Monday -Thursday	\$20,050	\$22,225	\$24,400	\$26,600	\$28,775
Friday Saturday	\$22,550	\$24,725	\$26,900	\$29,100	\$31,275
Sunday	\$21,050	\$23,225	\$25,400	\$27,600	\$29,775

An All-Inclusive Experience

Enjoy 6-hours of celebration with your guests, performed by your expert vendor team. The All-Inclusive Experience allows for the logistics of event planning to be handled by our professional team, while allowing you to customize and design your wedding day details. Planning consists of working with our VenQ representative to connect with each vendor included in your package on a schedule that keeps planning stress-free, while accomplishing planning details in plenty of time for peace of mind. In addition to vendor connections, our team will walk you through setting your ceremony time, designing a floor plan, choosing linen colors, all before connecting you with your Wedding Day Coordinator 60 days prior to your event at your details meeting.

Culinary Experience

Your Culinary Experience includes a complimentary tasting for two, choose four Displayed Hors d'Oeuvres to be served during cocktail hour, choose one of four themed buffet options, Cowtown BBQ, The Fiesta, The Italian, or The Telluride. Each menu is accompanied by iced tea, water, and lemonade, In addition to china & flatware. Your 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-the-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!

Displayed Hors d'oeuvres

CHOOSE FOUR

Caprese Skewers, mozzarella, and heirloom tomatoes skewered with basil chimichurri sauce

Charcuterie and Cheese Platter, assortment of cured meats, and a gourmet selection of imported cheeses, served with jams, mustards, pickled vegetable, fruits and nuts, crackers and bread rounds

Charcuterie Platter, an assortment of delicious cured meats including salami, prosciutto, soppressata, pastrami smoked tomato jam, pickled vegetables, and mustards served with crackers.

Crab Cakes, classic cocktail bite with caper remoulade.

Sprout Skewered Brussels, roasted with oil and sea salt skewered with sweet peppadew peppers, sprinkled with crushed almonds, and finished with a balsamic glaze.

5280 Sausages and Charcuteries, Denver-made bratwurst, pastrami, and game sausages served with sauerkraut, grilled onions and infused beer mustards

Coconut Chicken Skewers, with mango habanero sauce

Bacon Wrapped Medjool Dates, stuffed with Mascarpone cheese and served with pomegranate balsamic.

Italian Arancini, lightly fried risotto bites filled with ham and Fontina cheese

Ham Rolls, cured ham, Swiss cheese and horseradish aioli

Fruit Presentation, elegantly displayed seasonal fruit display

Mediterranean Board, hummus, olive tapenade, veggies, stuffed grape leave, and pita bread.

Brie and Nutella, toasted bread bites filled with melting brie cheese and Nutella chocolate spread.

Mini Beef Wellington, beef, and mushroom duxelles baked in puff pastry.

Traditional Italian Meatballs served with traditional marinara sauce.

Mini Loaded Baked Potato, sea salt roasted fingerling potatoes stuffed with applewood smoked bacon, sour creme, chive, and blue cheese.

Polpettine, Tuscan meatball served in lemon sauce.

Bacon-Wrapped Bacon, chili-rubbed bacon wrapped around tender pork belly with maple bourbon mustard

BEGIN CUSTOMIZING YOUR RECEPTION WITH ONE OF THE BELOW, FOUR THEMED MENUS.

Cowtown Barbecue

Entree

Includes:

Grilled Barbecue boneless chicken breast grilled and basted tangy house-made BBQ sauce

Choice of 2nd Protein:

Beef Tri-Tips, deliciously seasoned and slow roasted and finished on the grill

BBQ Beef Brisket, slow cooked traditionally smoky aged beef

Carnitas Style Pulled Pork, slowly simmered pulled pork in chipotle and cumin

Grilled Eggplant and Cauliflower Steaks, seasoned and perfectly charred

Accompaniments

Enjoy All Four Menu Items To Accompany Your BBQ Protein:

Southwestern Caesar Salad, chopped romaine with Southwestern style Caesar dressing tossed with Parmesan cheese and cornbread croutons

Bar Room Slaw, shredded cabbage tossed in a tangy slaw dressing

Mac and Cheese, incredibly delicious combination of macaroni and melted cheese

Cornbread Muffin, served with butter

The Fiesta

Entree

Includes:

Street Tacos, with traditional toppings of shredded cabbage, queso fresco, guacamole, limes, onion, cilantro relish and chili arbol served with corn tortillas.

Choice of Two Proteins:

Blackened Fish, grilled and blackened fresh fish

Pork Carnitas, traditionally slow-roasted

Diced Grilled Chicken, grilled and seasoned chicken breast

Fajita Vegetables, grilled tri-colored peppers and onions

Carne Asada, perfectly grilled and seasoned beef

Accompaniments

Enjoy All Four Menu Items To Accompany Your Street Tacos:

Beef Empanadas, served with chipotle aioli

Guacamole and Salsa, with house-fried corn tortilla chips

Red Beans and Rice, Mexican style

Street Corn Off the Cob, with cotija cheese, tossed in a cumin and chili pepper aioli garnished with lime and cilantro

The Italian

Entree

Includes:

A Combination of Traditional Italian Chicken and Pasta Entrées with Accompaniments

Choice of Chicken Entree:

Choose One

Lemon Chicken Piccata, breaded chicken breast served with a zesty lemon sauce, capers, and white wine sauce

Chicken Marsala, chicken breast escalope served with mushrooms and topped with red wine demi glaze

Chicken Parmesan, crispy breaded chicken breast topped with our classic marinara sauce, coated with grated Parmesan cheese

Choice of Pasta Entree:

Choose One

Italian Sausage Lasagna, fresh pasta sheets filled with Italian sausage, bechamel, tomato sauce and ricotta cheese and topped with grated cheese blend

Bucatini Cacio e Pepe, Italian noodles cooked with delicious grated Pecorino Romano cheese and ground black pepper

Spaghetti All' Arrabbiata, spaghetti with tomato sauce cooked with sauteed garlic and red pepper, served with parsley and grated Pecorino Romano cheese

Accompaniments

Choose One Salad

Organic Mixed Green Salad, with cherry tomatoes, and balsamic vinaigrette

Heirloom Caprese Salad, sliced heirloom tomatoes, sliced mozzarella and fresh basil with balsamic gastrique and extra virgin olive oil finished with sea salt

Choose Two Sides

Italian Meatballs, delicious beef meatballs cooked with marinara sauce, served with parsley and grated cheese

Seasonal Grilled Vegetables, chef's medley of assorted grilled and seasoned vegetables

Heirloom Rainbow Carrots, with honey butter

The Telluride

Entree

Includes:

A Classic Chicken Entrée with Accompaniments and Served with Bread & Butter

Choice of Chicken Entree:

Choose One

Farmhouse Chicken, roasted chicken breast cooked with garlic and herbs and served with a basil pesto

Moroccan Lemon Chicken, succulent braised chicken with lemons, onions, spices and green olives

Stuffed Chicken, roasted chicken breast stuffed with sauteed spinach, crispy prosciutto, and smoked gouda

Lemon Chicken Piccata, breaded chicken breast with a zesty lemon sauce, capers, and white wine sauce

Chicken Marsala, chicken breast escalope served with mushrooms and topped with red wine demi glaze

Chicken Parmesan, crispy breaded chicken breast topped with our classic marinara sauce, coated with grated Parmesan cheese

Accompaniments

Choose One Salad

Organic Mixed Green Salad, with cherry tomatoes, and balsamic vinaigrette

Spinach, Apple and Walnut Salad, with feta cheese and tossed in a sherry vinaigrette

Traditional Caesar Salad, freshly torn Romaine lettuce tossed with garlic croutons, Parmesan cheese, served with a traditional Caesar dressing

Greek Salad, chopped romaine, cucumber, kalamata olives, chickpeas, tomatoes, roasted beets, pepperoncini and feta cheese with oregano vinaigrette

Choose Two Sides

Parmesan Risotto Cakes, with caramelized spring onions, fresh herbs, and Parmesan cheese

Roasted Asparagus, garnished with julienne bell peppers

Mac and Cheese, incredibly delicious combination of macaroni and melted cheese

White Cheddar Mashed Potatoes

Seasonal Grilled Vegetables, chef's medley of assorted grilled and seasoned vegetables

Grilled Brussels, charred and served with olive oil and salt

Frequently Asked Questions

What can I expect through the planning process?

Your VenQ administrator 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. They 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 Administrator will guide you through the process and logistics of planning, and will schedule a virtual details meeting with you and your Wedding Day Coordinator who will then attend your virtual final walk-through. Your wedding planner will be onsite guiding you through rehearsal, & wedding day and will collaborate with vendors and implement all your wedding day details.

What is the contract signing and deposit process?

Younger Ranch and VenQ are paid separately. One contract will come to you via email from VenQ, with an online payment portal. Another contract will come from Younger Ranch via email. The initial deposit for Younger Ranch is half-down the cost of venue rental at signing. The initial deposit for VenQ is \$3000 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.

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 Administrative Director.

How will my DJ know what music I want?

Your Administrative Director 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, or Cake?

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 \$89 per person once you have received all of your RSVPs, vendor meals (4 vendors for the All-Inclusive package plus any additional vendors you contract separately ie photographer) at \$79 per vendor, will be added to your final invoice. You will give your final guest count at your virtual final walk-through meeting 2-4 weeks prior to the wedding day.



PEAK BEVERAGE

2023 All Inclusive Vendor Package Special

Younger Ranch Weddings and Events

OUR FULL-SERVICE BAR PACKAGES INCLUDE

- TIPS certified staff: event managers, bartenders, and support
- Standard cocktail garnishes: lemons, limes, olives, cherries
- Cocktail mixers: fresh lemon & lime juice, vermouth, bitters, sodas, bottled water
- Bar rentals: tables, linens, bar equipment, trash cans, and chill tubs
- Dedicated Client Sales Representative to help with the planning process
- Liquor liability insurance to ensure that the venue is protected
- Set-up, bar execution, tear-down, and clean-up to the venue's standards

FULL-SERVICE BAR PACKAGES

Prices quoted are per person (pp) based requested hours of service. These prices include set-up, breakdown, and tax. Gratuity for staff is not included.

HOW PEAK WORKS

We are Colorado's one-stop shop for beverage service needs. We integrate everything needed for a professional bar experience for your special event.

Our packages can be fully customized to ensure we deliver your exact vision for bar service.

YOUNGERRANCH@PEKBEV.COM
720.722.1140
PEAKBEV.COM

HOUSE BEER & WINE

3 Hours	\$17.10pp
4 Hours	\$19.80pp
5 Hours	\$20.70pp

STANDARD FULL BAR

3 Hours	\$23.63pp
4 Hours	\$24.98pp
5 Hours	\$26.55pp

DELUXE FULL BAR

3 Hours	\$27.45pp
4 Hours	\$29.93pp
5 Hours	\$30.83pp

Prices above are after 10% All-Inclusive Vendor discount. Additional full-service package options available! 10% discount applies to Full-Service packages only.

Taxes included in above pricing. An administrative service fee and travel fee apply to all events. Client elected gratuity can be added in on request or paid at the conclusion of the event. Prices are reflective of 21+ alcohol-drinking guests. \$6.25pp for non-drinkers (under 21 years of age or adult non-drinkers). Bar minimums may apply based on guest count and event duration. Pricing for events on holidays may vary.

Please consult your Client Sales Representative for details and event-based specifics.