



*Photos Jennifer Morgan Photography*

# Weddings and Special Events Planning Guide

**CATAMOUNT**   
RANCH & CLUB

Congratulations on your engagement, anniversary, lap around the sun or for finding any reason to celebrate. Thank you for thinking of Catamount Ranch and Club as an option for your celebration. We would be thrilled to help you create a memorable event that you can cherish for years to come.

At Catamount Ranch and Club we take pride in delivering the extra touch that reflects our gracious hospitality and service. We have put together this guide to help walk you through the various services Catamount has to offer as well as answer frequently asked questions for planning any event. Our guide is quite thorough however it is not exclusive, we are happy to assist you with personalizing your event to make it special to you and your guests. Do not hesitate to ask about alternative menus, vendors and services.

Our management team will make sure they spend the time to ensure all your requests are taken care of from the planning stages to the moment of execution. We want to make your event unforgettable!

Please feel free to reach out for a tour of our facilities or with any additional questions you may have on the process. We look forward to serving you and hosting your special events.

Sincerely,

Lauren deRoche  
Special Events Manager



# Site Fees, Capacities & Minimums

## Catamount Lake House

Dining room maximum capacity: 80

Dining room with covered deck maximum capacity: 110

Cocktail/Appetizer party maximum capacity: 150

Tent maximum: 40'x110' or up to ~300 guests

### Wedding Site Fees:

Non member \$5,000    Member sponsored \$3,000    Member \$1,500

### Special Event Site Fees:

Rehearsal Dinner \$500-1,500 (member/non member)

Private Party \$500-1,500 (member/non member)

## Historic Heritage Cabin & Barn

Maximum capacity inside: 12

Ceremony capacity: up to 300

### Site Fees:

Ceremony Only \$800

### With reception at Catamount Lake House:

Non member \$5,000    Member sponsored \$3,000    Member \$1,500

Off season (mid October-Memorial Day) pricing available upon request

Small party pricing available upon request

## Food & Beverage Minimums:

Weddings: \$5,000 peak periods, \$2,500 non peak periods

Special events: \$2,500 peak periods, \$1,500 non peak periods



*Site fees may be waived or altered for booking multiple events with Catamount. Any alterations are at the discretion of our Special Events Manager and Food & Beverage Director.*

## Venue Details– amenities & restrictions:

- Access to and use of ceremony location for day of wedding
- Access to ceremony location the day before for event rehearsal
- Setup and breakdown of ceremony (sound setup/breakdown not included)
- Ceremonies at the historic heritage cabin have full access to the cabin, barn and ceremony site for the day of the wedding
- Access to Catamount Ranch and Club common property as a stunning backdrop for wedding photos and videos
- Assistance coordinating ceremony procession
- Create an event timeline in relation to food and beverage service; day of execution of timeline
- Assistance selecting the perfect menu and bar package for your event, coordination of menu tastings. (Tastings not included)
- Setup, execution and breakdown of event
- Work in conjunction with event planners, photographers, djs, event rentals, bakers and other vendors providing services not available through Catamount Ranch and Club to ensure a smooth event
- Provide a list of event rental needs and review of rental order when applicable
- Provide setup, wait and bar staff for event execution, additional staff available upon request
- Access to Lake House restrooms for event use
- Bridal touch up area available 2 hours prior to event start (max capacity 4 people)
- Access to event space from 4:30pm- 11:30pm day of (exceptions apply, inquire with our events planner for specific needs)
- Assistance with set up/breakdown of basic event decorations (day before drop off and pickup after available upon request)
- Full access to and use of Special Events Manager for planning and day of event management
- Recommend vendors for services Catamount Ranch and Club does not provide
- Ease of catering services with Catamount Ranch and Club for all your food and beverage needs
- FAQ page for Catamount Ranch and Club special events
- Links to additional Catamount Wedding and Events Photos
- Assistance throughout the planning process on food and beverage due dates and times for venue information
- No amplified sound after 11 pm
- Alcohol must be provided by venue
- All catering provided by venue with the exception of specialty dessert items such as wedding cake
- Event rentals may be additional, including but not limited to: tent, tables, chairs, linens, bar ware, plate ware, utensils, etc
- Event decoration not provided by venue including flowers, place cards, printed menus, candles, party favors, lighting, etc
- Memorable extras not provided by venue, such as photo booths, sparklers, carriages, etc
- Music & sound systems including set up and operation of rented sound systems additional
- Event choreography and timing of events outside of food and beverage services (ie- bouquet toss, first dance, brand breaks, etc) not included or managed by venue
- Ceremony extras such as arches, decorations, microphone, sound systems, officiant, etc not included by venue
- Lodging discounts, hotel pricing and coordination of group rates not provided by venue
- Travel arrangements to and from Catamount Ranch and Club not provided by venue
- Use of member only areas are restricted or additional, such as but not limited to, pool, gym, outfitter center, locker rooms, golf course, boats/sups, etc
- Smoking permitted in designated areas only

## Choosing the right space for you...

Our lake house dining room will accommodate up to 80 guests indoors for a sit down meal. There are two different floor plans available depending on the size of your party. Please reach out directly to our Special Events Manager for a personalized floor plan based on your group size.



Lake house receptions with under 80 guests include tables, chairs, utensils, water glasses, plate ware and bar ware. Additional rentals for this indoor space include table linens, napkins, wine glasses for table service, champagne flutes for toasts and any decorations, specialty items or extras you may desire. Included chairs are shown in the bottom right and top left pictures.

Add up to 30 extra seats on our covered deck to seat our lake house maximum of 110 guests for a sit down meal.

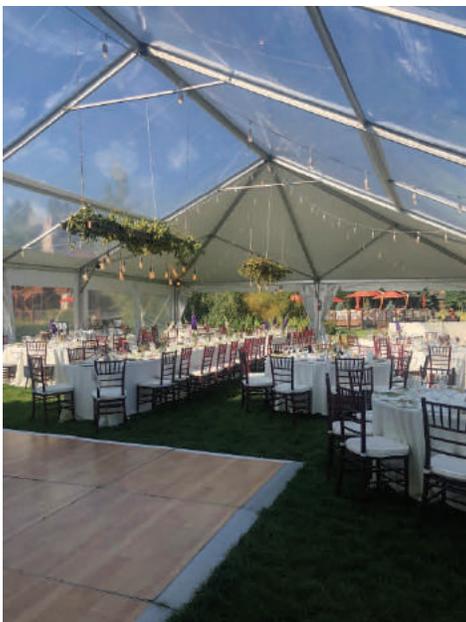
For lake house receptions with 110 guests tables, chairs, utensils, water glasses, plate ware and limited bar ware are included. Additional rentals may include table linens, napkins, wine glasses for table service, champagne flutes for toasts, additional rocks and high ball glasses, heaters.



## Tent Receptions:

Our tent pad can accommodate a 40'x110' tent or ~300 guests. Tents can be personalized to suit your individual needs and desires. Receptions in tents require all items to be rented, including the tent itself.

Reach out to one of our recommended rental companies for a quote on your dream setup.



## Customize your ceremony

Choose between our two stunning locations, the historic Heritage Cabin or on the shores of beautiful Lake Catamount.



Photo: Red Aspen Photography



Photo: Jennifer Morgan Photography



Follow us on Pinterest to see more photos: [Catamount Ranch and Club](#),  
& [Catamount Ranch and Club Weddings](#)

Photo by Jennifer Morgan Photography

## Selecting a Menu:

Pricing listed per person, tax and 20% service charge additional

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\*Throughout the menu pages these items that can be made gluten free upon request

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Tastings are available at marked menu pricing. Please contact the Special Events Manager to set up a tasting. Minimums apply to tastings on stationary appetizers or buffet menus.

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Menus are priced a la carte so you can decide how many courses are right for you and your group.

## Appetizer Options

Serve during cocktail hour or as a late night treat. We recommend selecting 3-5 appetizers for events with a full dinner. Appetizers are listed by the piece for hand passed appetizers and per person for stationary displays.

### Stationary:

- Fresh cut seasonal fruit display with honey yogurt dipping sauce\* 5
  - Vegetable crudite with ranch dipping sauce\* 4
- Baked spinach and artichoke dip with warm bread and crackers 3
  - Soft pretzels with cheese sauce and whole grain mustard 3
    - Domestic cheese with fresh berries and crackers \*4
- Imported and domestic cheeses with fresh and dried fruits and crackers\* 6
- Charcuterie platter with air dried and cured meats, assorted roasted and pickled vegetables\* 8
  - Boneless buffalo chicken wings with ranch and blue cheese dipping 3
  - Hamburger or cheeseburger sliders with ketchup, mustard and pickle 4
- From the sea display with chilled shrimp, oysters on the half shell and crab claws served on ice with all the classic sauces and accompaniments\* 20



To customize options or add a personalized ice carving please speak with our Special Events Manager

## Hand Passed:

### Vegetarian

- Crispy vegetable spring rolls with asian dipping sauce 2
  - Spanikopita with tzatziki sauce 3
  - Brie and raspberry phyllo bites 4
- Pesto, gorgonzola and caramelized onion flatbread bites 3
  - Fig and mascarpone phyllo cup 3
- Tomato bruschetta with basil and kalamata olives on a crustini\* 3
  - Pesto caprese skewers with balsamic drizzle\* 3
  - Spinach and cheese stuffed mushroom cap\* 3

### Seafood

- Mini crab cake with remoulade 4
- Grilled shrimp with sweet chili glaze\* 4
  - Bacon wrapped scallops\* 4
- Sesame seared ahi tuna with soy glaze on a cucumber round\* 3
  - Smoked salmon with herb cream cheese on a cracker\* 3
- Southwest crab salad with avocado drizzle on a tortilla round\* 4
  - Oyster on the half shell with mignonette sauce\* 3
    - Shrimp cocktail\* 4
  - Coconut shrimp with mango chili sauce 4

### Meat and Poultry

- Petite lamb chop with red pepper and onion marmalade\* 9
  - Marinated beef kabob with sweet soy glaze 4
  - Duck confit with honey balsamic fig on a crustini\* 4
    - Duck confit wonton 3
    - Chorizo and cheese stuffed mushroom cap\* 3
    - Curry chicken satay skewer with peanut sauce 3
      - Corn fritter with bacon cheddar sauce 3
- Bacon, goat cheese and sundried tomato pesto flatbread bites 4
- Tender sliced steak, creamy horseradish sauce and fresh herbs on a crustini 6

## Plated First Course Options:

Select one option for all of your guests to enjoy;  
a complimentary basket of bread is served during the first course for all plated meals

### Salads:

#### Traditional Caesar 7

romaine, parmesan, croutons, house caesar

#### Garden Salad\* 7

lettuce blend, carrot, cucumber, red onion, tomato, balsamic vinaigrette

#### Fall Harvest Salad\* 8

roasted beets, lettuce medley, feta, truffle balsamic vinaigrette

#### Summer Salad\* 8

market fresh berries, feta, candied walnuts, lettuce blend, champagne vinaigrette

### Soups:

#### Butternut Squash\* 8

candied walnuts

#### Tomato Bisque 8

basil chiffonade

## Plated Main Course Options:

Build your perfect plate, create your own masterpiece or opt for one of our recommended pairings. Each entrée includes an 8oz portion of protein, seasonal vegetables, starch and sauce. Duet options available on the next page.

Pre-counts and table assignments required for multiple entrée choices.

### Entrée Proteins:

Choose one to three proteins for prices as listed or add 5 to each entrée to offer four or more options to your guests

Pork Tenderloin\* 32

Chicken Breast\* 28

Atlantic Salmon\* 32

Halibut\* 46

Beef Tenderloin\* 46

Lamb Chop\* 48

Elk Loin\* 54

Butternut Squash Ravioli 26

*Sauteed spinach, crispy shallots, choice of sauce; since it's a complete dish as is, the ravioli does not include an additional starch*

Roasted Vegetable & Quinoa Pilaf\* 25

*Roasted vegetables, quinoa, vine ripe tomatoes, feta cheese, olive oil & aged balsamic; since it's a complete dish as is, our quinoa pilaf does not include an additional starch or sauce*

### Starches:

*Select one starch for all entrees*

Herb Roasted Potato\*

Rustic Garlic Mashed Potatoes\*

Saffron Rice Pilaf\*

Roasted Vegetable Quinoa Pilaf\* +3

### Sauces:

Picatta (lemon, caper & butter)- recommended with chicken, pork or fish

Marsala (mushroom demi glace)- recommended with chicken, pork or red meat

Dill Cream- recommended with fish

Mango Pineapple Salsa\*- recommended with chicken, pork or fish

Citrus Beurre Blanc\*- recommended with fish

Red Wine Demi Glace\*- recommended with red meats

Mango Chili Glaze\*- recommended with chicken, pork or fish

Sage Demi Glace\*- recommended with pork or red meats

Brandy Herb Cream- recommended with ravioli or chicken

## Duet Options:

A smaller portion of two proteins, served with seasonal vegetables, choice of starch and sauces.

Duets are a delicious way to streamline dinner service and are less work for you to coordinate

Speak with our Special Events Manager to customize a duet entrée for your event.

Pork Tenderloin & Atlantic Salmon 34

Beef Tenderloin & Atlantic Salmon 55

Elk Loin & Halibut 61

Lamb Chop & Halibut 59

## Add ons:

Add to any entrée, prices are listed per person

Grilled Shrimp 6

Crab Meat 7

Seared Scallop 8

Truffle Oil 4

Baby Vegetables 3

## Kids Meals 15

All kids meals come with fruit cup and chips. Select one meal for all kids in attendance.

Add a non alcoholic drink package for 5

Chicken Nuggets

Mac N Cheese or Butter Noodles

Hamburger Slider

Hot Dog

## Buffet Dinner Options:

All buffet dinners include salad & bread. Most entrees can be made gluten free upon request  
To customize a buffet for your occasion please speak with our Special Events Manager.

### Salad Options:

**Caesar Salad**– romaine, parmesan, croutons

**Garden Salad**– carrot, cucumber, red onion, tomato, lettuce blend, balsamic vinaigrette or ranch dressing

**Summer Salad**– market fresh berries, feta, candied pecans, lettuce blend, champagne vinaigrette; add 1

**Fall Harvest Salad**– sliced roasted beets, lettuce medley, feta, truffle balsamic vinaigrette; add 1

### “The Mountain Lion”

Choice of Salad

Seasonal Veggies

Saffron Rice Pilaf

Chicken Picatta

seared chicken breasts with lemon, caper butter sauce

Roasted Atlantic Salmon

dill cream sauce

Dinner Rolls

49

### “The Cougar”

Choice of Salad

Seasonal Veggies

Rustic Garlic Mashed Potatoes

Roasted Pork Tenderloin

sage demi

Atlantic Salmon

brown sugar dijon glaze

Dinner Rolls

49

### “The Bobcat”

Choice of Salad

Seasonal Veggies

Herb Roasted Potatoes

Mango Chili Glazed Halibut

Beef Tenderloin Medallions

red wine demi glace

Dinner Rolls

58

### “The Catamount”

Choice of Salad

Seasonal Veggies

Butternut Squash Ravioli

herb brandy cream, spinach, crispy shallots

Pan Seared Halibut

mango pineapple salsa

Chef Carved Garlic & Rosemary Prime Rib\*\*

au jus and horseradish sauce

Dinner Rolls

60

\*\*additional chef attendant fee 175



Ask about our kids pricing on buffets

## Lunch/Brunch and Other Options:

Great for the wedding party the day of, or as one more fun get together the next day.

### Classic Continental Buffet

Fresh cut fruit  
Assorted breakfast breads and pastries  
Yogurt and granola  
Coffee, Decaf, Tea  
Juice

18

### Classic Hot Breakfast Buffet:

Classic Continental plus...  
Scrambled Eggs  
Crispy Bacon  
Breakfast Potatoes  
Pancakes or Waffles

25

### Loaded Breakfast Buffet:

Classic Continental plus...  
Scrambled Eggs  
Traditional Eggs Benedict  
Crispy Bacon  
Breakfast Potatoes  
Pancakes or Waffles

30

### Catamount Breakfast Buffet:

Classic Continental plus...  
Chef Attended Egg and Omelette Station\*\*  
Crispy Bacon & Breakfast Sausage  
Breakfast Potatoes  
Pancakes or Waffles  
Mimosa or Bloody Mary Bar

40

\*\*requires chef attendant fee of 175

### Ala Carte:

Breakfast Sandwich 12  
egg, cheese and bacon or sausage on an  
english muffin  
Breakfast Burrito 12  
egg, cheese, potato, salsa and your choice of  
bacon, sausage or sauteed veggies  
Biscuits & Gravy 12  
Quiche 18  
Lox Bagels 14  
Snacks 3  
trail mix, granola bar or chips  
Sandwich or Wrap 12  
choice of turkey bacon avocado, chicken  
caesar, veggie quinoa or ham and brie as a  
sandwich or wrap

### Sweet Finishes:

Cookies 2  
Brownies 3  
Lemon Bars 4  
Tiramisu 7  
Fruit Cobbler 4  
Ice Cream Scoop or a la Mode 3  
Bananas Foster\*\* 9  
Cherries Jubilee\*\* 9  
Crepes Suzette\*\* 9

\*\*requires chef attendant fee of 175;  
includes vanilla ice cream

## Package Bar Options:

### Basic Full Bar:

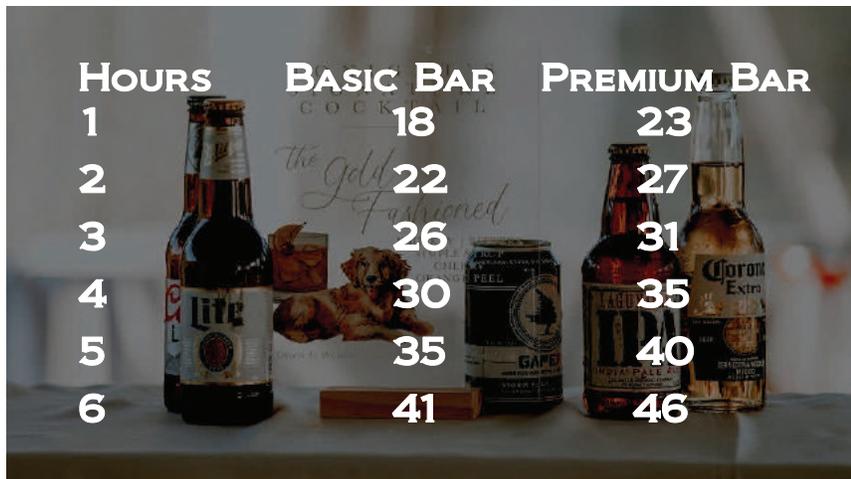
jack, seagrams vo, stoli, bombay, bacardi, sauza gold, sodas/mixers, domestic beers & house wines

### Premium Full Bar:

maker's mark, crown royal, ketel one or grey goose, bombay sapphire, mt gay, sauza hornitos, sodas/mixers, domestic & imported beers, house & select wines

Full bar costs are listed per person (based on actual or guaranteed attendance, whichever is greater) and only excludes those under the legal drinking age limit. Bar packages begin when the first drink is served and run consecutively through until the end of the time selected.

Last call is no later than 10:30pm, last pour is no later than 10:45pm.



HOURS	BASIC BAR	PREMIUM BAR
1	18	23
2	22	27
3	26	31
4	30	35
5	35	40
6	41	46

Wine served tableside and champagne toasts are available at an additional charge.  
Shots are not included in package pricing, these are available on an "on consumption" basis.  
Vendors are not included in bar packages, alcoholic drinks will be charged on consumption

Applicable service charges and sales tax will be added.

Package includes setup, break down and service bar staff of up to 2 bartenders per 150 guests, additional bars & bar staff available for a separate fee.

For guests under the age of 21 a non alcoholic package is available for 5 each

Special pricing available for guests 10 and under, please speak with our Special Events Manager to learn more

On consumption bar pricing available, please speak with our Special Events Manager for specifics.

## Package Bar Options:

### Beer & Wine Bar:

domestic & imported beers, house wines, soft drinks

Beer & wine bar costs are listed per person (based on actual or guaranteed attendance, whichever is greater) and only excludes those under the legal drinking age limit. Bar packages begin when the first drink is served and run consecutively through to the end of the time selected.

Last call is no later than 10:30pm, last pour is no later than 10:45pm.



HOURS	PRICE
1	12
2	15
3	18
4	22
5	25
6	28

Applicable service charges and sales tax will be added.

Package includes setup, break down and service bar staff of up to 2 bartenders per 150 guests, additional bar & bar staff available for a separate fee.

### Add ons and other beverage items:

Lunetta Prosecco (add to your bar or use for a champagne toast) **30 bottle**

Upgrade your package wines, **starting at 3 per person** (varies by wine selected)

Tablesides dinner wine service **3 per person**

Lemonade and Iced Tea **5 per person**

Coffee **3 per person**

Hot Tea **2 per person**

Shots basic **7 / premium 9-** per shot poured

Ask about our pre-wedding beverage and snack options

# ←-----Recommended Vendors-----→

These are vendors we have worked with previously and thought did a great job.

You are welcome to use anyone you like for the services Catamount cannot offer, even if they are not on this list.

## Florists

One Fine Day Productions	weddingsinsteaamboat.com	(970) 871-7431
Tall Tulips Flower Shop	talltulipsflowershop.com	(970) 879-0555
Hop Rabbit Flowers	Hoprabbitflowers.com	(970) 213-5668
Last Call Floral	Lastcallevents.com	(970) 457-1010

## Cakes & Specialty Desserts

Cakes by Kim	https://m.facebook.com/KimGardner495/	(970) 629-5562
Steamboat Baker	Steamboatbaker.com	(970) 343-9911
Powder Day Donuts	Powderdaydonut.com	(970) 761-2023

## Rentals

Colorado Event Rentals	coloradoeventrentals.com	(970) 871-6786
Colorado Party Rentals	cpartyrentals.com	(303) 781-1111

## Photographers

Cali Frankovic	Califrankovic.com	(406) 539-8665
Natural Light Images	naturallightimages.net	(970) 846-5940
Andy Barnhart Photography	photos.andybarnhart.com	(970) 846-1163
Kel Elwood Photography	kelelwood.com	(970) 367-6107
Noah Wetzel Photography	noahdavidwetzel.com	(864) 365-6146
Chelsea deRoche Photography	Chelseaderochephotography.com	contact via website

## Lodging

Steamboat Grand	steamboatgrand.com	(970) 871-5500
Bear Claw	steamboat.com/plan-your-trip/lodging	(970) 871-9100
Holiday Inn	Holidayinn.com/steamboat/holidayinn	(970) 879-2250
Steamboat Resorts	mtn-resorts.com	(970) 879-8000

## Transportation

Alpine Taxi	Goalpine.com	(970) 879-8294
Storm Mountain Express	Stormmountainexpress.com	(970) 879-1963

## Entertainment

Rock the Boat DJ	Steamboatspringsdj.com	(303) 264-7911
Jerry Sorenson—DJ		(970) 846-9835
Pat Waters—Musician	patickwaters.com	(970) 819-5639
Diamond Orchestra	diamondorchestra.com	(602) 481-0869
Mannequin-Band	mannequintheband.com	(720) 722-0374
Tunisia-Band	tunisiaband.com	(303) 669-1008
Funkiphino-Band	funkiphino.com	(303) 444-3865

## Officiates

Marlene Fisher (non denominational)	steamboatmountainweddings.com	(970) 846-9911
Paula Salky (non denominational)	paula-salky.squarespace.com	(970) 819-2170
Tim Selby (Methodist)	heartofsteamboat.com	(970) 879-1290
Patrick Browning (non denominational)		(970) 846-5834

## Wedding Planners and Day of Coordinators

One Fine Day Productions	weddingsinsteaamboat.com	(970) 871-7431
Soul Spark Events	soulsparkevents.com	(970) 819-3360
Last Call Floral & Events	lastcallevents.com	(970) 457-1010
The Main Event	themaineventcolorado.com	(303) 570-6570

# How to Find Us:

## Lake House

Our primary events location

30215 Waters Edge Trail  
Steamboat Springs, CO 80477

**Events Manager: (970) 457-1232**

PO Box 774707

## Heritage Cabin

Wedding ceremonies, small member events

29355 Harrison Trail  
Steamboat Springs, CO 80477

## Golf Club House

Member Only Golf & the new Periodic Table- make a reservation at [periodicsteamboat.com](http://periodicsteamboat.com)

33400-A Catamount Drive  
Steamboat Springs, CO 80477

## From Denver

Take the I-70 West ramp towards Grand Junction, merge.  
Take the CO-9 North/Silverthorne (US-6 E)  
Exit towards Silverthorne, exit #205.  
Continue on Blue River Parkway  
Continue on CO-9 North for approximately 34 miles.  
Turn Left on East Park Avenue/E. Park Street  
Continue on West Park Ave  
Continue on US-40 for approximately 47 miles  
Continue on US-40/US-40 E.

### To Lake House

Take Left on HWY 131  
Take Left on County Road 18, Lake House is on the Left.

### To Heritage Cabin

Continue on Country road 18 past the Lake House  
Take Left on County Road 18 C.  
After the bridge take a Left on Harrison Trail  
Continue on Harrison Trail, Heritage Cabin will be on the right.

## Directions from Glenwood Springs

Merge on to I-70 East, continue for 40 miles.  
Take the CO-131 North exit towards Steamboat Springs/Wolcott, exit 157.  
Turn Left on CO-131.  
Turn Left on US-6  
Turn Right on CO-131, continue for approximately 65 miles.

### To Lake House

Take Right on County Road 18  
Continue on County Road 18, Lake House is on the Left.

### To Heritage Cabin

Continue on County Road 18 past the Lake House  
Take Left on County Road 18 C.  
After the Bridge, take a Left on Harrison Trail  
Continue on Harrison Trail, Heritage Cabin is on Right.

## Directions from Craig

Start on Russell Street.  
Turn Left on East 4<sup>th</sup> Street.  
Turn Left on Lincoln Street.  
Turn Right on East Victory Way.  
Continue on US-40 East for approximately 41 miles.

### To Lake House

Take Right on to HWY 131.  
Take Left on County Road 18, Lake House on Left.

### To Heritage Cabin

Continue on County Road 18 past Lake House.  
Take Left on County Road 18 C.  
After the Bridge, take Left on Harrison Trail  
Continue on Harrison Trail, Heritage Cabin on Right.

## DID YOU KNOW?

*We host small events too, contact our Special Events Manager to discuss your event needs.  
Birthday parties, business meetings, luncheons, benefits, fundraisers, cocktail parties and more. Ask about our specialty menus for these events*



## *Frequently asked questions:*

- Do you require a deposit, is it refundable? How much is it? When/how is it paid?
  - *Yes, a deposit along with a signed contract will finalize and secure your selected event date, this can be paid by check or card in the amount of the site fee. Once paid the site fee/deposit is non refundable and does not apply towards food and beverage purchases.*
- How late can we play music? Can I get a permit to extend the sound cut off?
  - *11pm is the latest we allow amplified sound, this time cannot be extended due to our neighborhood location*
- Can I have fireworks, sparklers or wish lanterns?
  - *Fireworks are not allowed. Wish lanterns may be released with appropriate permitting and may require fire department personnel to be present. Sparklers are allowed on paved or gravel surfaces unless fire restrictions are in place.*
- Can I provide the alcohol served?
  - *No. Colorado State Law prohibits the consumption of alcohol on Catamount Ranch and Club property that was not acquired through Catamount Ranch and Club.*
- Do you allow shots?
  - *Shots are not included in bar packages, you may opt to purchase shots on consumption however it is not recommended.*
- What time is last call?
  - *Since amplified sound must end by 11pm we call last call no later than 10:30pm with the last drink poured at 10:45pm. This also depends upon the bar package selected. Last call will be given 15 minutes prior your package end time but no later than 10:30pm.*
- My grandma/grandpa/friend does not drink alcohol or is pregnant, why do I have to include them in the bar count?
  - *Bar packages are priced on an average, this average takes into consideration those of legal drinking age that do not drink all the way to those that may drink more. To pay per drink consumed you may opt for an on consumption bar instead. Speak with our Special Events Manager about the pros and cons of an on consumption bar.*
- What time can I start setting up?
  - *For tent weddings/events you may access the tent for decorating at 2pm. For lake house weddings/events you may access the dining room for decorating by 4:30pm. You have all day access to ceremony sites however chairs may not be set up until 2 hours prior to ceremony start time. Please contact our Special Events Manager if extensive setup is required.*
- What time do we have to be out?
  - *You have until 11:30pm to gather personal belongings, some items may be left overnight and collected first thing in the morning. We do not recommend leaving anything of value. Speak with our Special Events Manager to arrange for next day pickup.*

*Continued on the next page...*



## *Frequently asked questions: continued...*

- When is payment due? How do I pay?
  - *Final payment is due upon event completion. A final estimate will be presented 3 days prior to your event for review and approval. Excluding items that are to be charged based on actual count the invoice will be charged exactly as presented 3 days prior. We accept cash, check or card. Please coordinate with our Special Events Manager to select and set up your preferred payment method prior to your event.*
- Do you have a bridal suite?
  - *We do not have a bridal suite, we have a touch up area that can accommodate approximately 4 people at one time. It is available up to 2 hours prior to your event start time*
- Can I have my dog?
  - *Dogs are allowed during and at the ceremony site only and must be leashed. Please pick up any pet waste deposited on our grounds. For recommendations on pet sitters please ask our Special Events Manager.*
- How do I rent a cabin at the lake?
  - *All of the cabins at lake Catamount are privately owned and not available to rent.*
- Do I get a discount if I am a member? Or know a member?
  - *A significantly discounted site fee is available for members of Catamount Ranch and Club, this pricing is extended to immediate family only. For friends of members and more distant family (second cousins, etc) we offer a discounted member sponsored rate.*
- Do you have a golf cart we can use?
  - *Unfortunately we do not. Our golf property is located ~7 miles from our lake property, if you would like to look into rental and transportation of a cart please speak with our Special Events Manager.*
- How far is it from the tent to the restrooms? And the ceremony to the reception site?
  - *It is approximately 100 yards to the lake house from our tent site along a gravel path. The ceremony site is approximately 200 yards away from the tent site along a part gravel part paved path. For ceremonies at the Heritage Cabin, it is approximately 2.5 miles from the lake house to the cabin. There is a single restroom at the Heritage Cabin.*
- Do I have to use a dj for ceremony sound? How far is it to an electrical outlet?
  - *A DJ is not required however it is recommended. Catamount Ranch and Club does not provide sound or sound setup so a dj is typically the best way to go. The closest outlet from the ceremony site is approximately 200 feet away.*
- Do I have the entire property during my wedding? Do you book multiple events on the same day?
  - *We will not book multiple events at the lake house the same day. Certain areas are always available to our members. The services at our member only pool and the outfitter center (boat house) close at 6pm but there may be a few members out and about after those services have closed. While it is likely you will see other people around Catamount's property it is highly unlikely that they will have any major impact to your special day.*
- Is the lake/pool open during my wedding?
  - *Services at the boat house and pool close at 6pm however there may be a few members that continue to use the pool or lake after this time.*
- Can we throw petals or rice/seed?
  - *Real flower petals, rice and seeds are allowed, man made items such as confetti, fake petals, plastic or metal items are not.*

*Please do not hesitate to reach out to our Special Events Manager with additional questions  
Lauren deRoche can be reached by email at [lderoche@catamountranchclub.com](mailto:lderoche@catamountranchclub.com) or by phone at 970-457-1232*

