

# Plum Creek Golf Club Tournament Packages

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## INCLUSIONS

- Green fee, cart fee, range balls, cart signs, registration setup, contest signs, scorecards, bag handling, scoring and \$10 prize fund.

## PRICING

### MONDAYS & TUESDAYS

72 Player Minimum, Prices as listed below

### WEDNESDAYS & THURSDAYS

72 Player Minimum, Add \$5 per player

### FRIDAYS

120 Player Minimum, Add \$10 per player

### The Birdie Package

- \$65 per player -

- **The Birdie** includes the “Burger & Brat Buffet”  
*Grilled hamburgers, bratwurst, sauerkraut, house made potato salad, tossed salad, condiments, & assorted cookies.*

### The Eagle Package

- \$78 per player -

- **The Eagle** includes the “Continental Breakfast”  
*Platter of assorted muffins & Danish, fresh fruit cups, granola bars, coffee, tea, decaf, orange juice & cranberry juice.*  
& **The “Burger & Brat Buffet”**  
*Grilled hamburgers, bratwurst, sauerkraut, house made potato salad, tossed salad, condiments, & assorted cookies.*

### The Double-Eagle Package

- \$84 per player -

- **The Double-Eagle** includes the “Continental Breakfast”  
*Platter of assorted muffins & Danish, fresh fruit cups, granola bars, coffee, tea, decaf, orange juice & cranberry juice.*  
& **The “Rocky Mountain BBQ Buffet”**  
*Bone-in roasted BBQ chicken, slow-roasted pulled pork, cole slaw, house made potato salad, baked beans, corn bread, sourdough rolls, & assorted cookies.*

All above food & beverage prices are inclusive of 18% service charge & 7.9% sales tax.

## BREAKFAST UPGRADE OPTIONS FOR THE “EAGLE” & “DOUBLE-EAGLE” PACKAGE

### **The Continental Breakfast**

*Included in the package:* Platter of assorted muffins & Danish, fresh fruit cups, granola bars, coffee, tea, decaf, orange juice & cranberry juice.

### **The Burrito Breakfast** add \$2.00 per person

Breakfast burritos with scrambled eggs, shredded cheese, potato, & pork green chili wrapped in a tortilla. Whole fruit & assorted health bars, served with coffee, tea, decaf, orange juice & cranberry juice.

### **The Plum Creek Scramble** add \$5.50 per person

Green chili, Applewood smoked bacon, link sausage, breakfast potatoes, scrambled eggs, fresh baked Danish & muffins, yogurt with granola, fresh fruit display. Served with coffee, tea, decaf, orange juice & cranberry juice.

### **The Big Breakfast Buffet** add \$10.00 per person

Farm fresh scrambled eggs, pork green chili, link sausage, Applewood smoked bacon, breakfast potatoes, Grand Marnier French toast with maple syrup, fresh fruit display, fresh baked Danish & muffins, yogurt with granola. Served with coffee, tea, decaf, orange juice & cranberry juice.



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## LUNCH UPGRADE OPTIONS FOR ALL TOURNAMENT PACKAGES

### **The Burger & Brat Buffet**

*Included in your package:* Grilled hamburgers, bratwurst, sauerkraut, tossed mixed green salad, ranch, house vinaigrette, potato salad, tomatoes, lettuce, onions, pickles, buns & assorted cookies.

### **South of the Border Buffet** add \$10.00 per person

*Mexican Caesar, chicken & cheese enchiladas, beef fajitas, cumin black beans, onions, jalapenos, shredded lettuce, salsa, shredded cheese & sour cream, with warm tortillas, Spanish rice & assorted cookies.*

### **Southern Fry Buffet** add \$13.00 per person

*Tossed mixed green salad with ranch and house vinaigrette, honey fried chicken, chicken fried steak, cole slaw, mashed potatoes, gravy, green beans, buttermilk biscuits, & fresh baked pie.*

### **The Mediterranean Buffet** add \$13.00 per person

*Romaine lettuce with Caesar dressing, parmesan & herb croutons, tomato mozzarella platter with aged balsamic and fresh basil, Chicken Picatta, penne pasta Bolognese with parmesan, sliced & assorted cookies.*

### **The Rocky Mountain BBQ Buffet** add \$13.00 per person

*Bone-in roasted BBQ chicken, slow-roasted pulled pork, cole slaw, house made potato salad, baked beans, lettuce, tomato, onion, pickled peppers, corn bread, rolls, & assorted cookies.*

# AFTER GOLF DISPLAYS

## **Slider Platter \$145**

*Mini flat top sliders topped with American cheese, pickle chips & 1000 island.*

## **Smoked Chicken Quesadilla Platter \$100**

*Smoked chicken quesadilla served with pico de gallo, guacamole & sour cream.*

## **Three Cheese Artichoke Dip \$125**

*Warm cheese and artichoke dip, crusty bread & crisp veggies.*

## **Mexican Queso Station \$125**

*Queso dip, pico de gallo & warm tortilla chips.*

## **Mini Philly Cheese Steak \$120**

*Shaved steak with bell peppers, onions, & cheese on rolls.*

## **Hummus & Olive Tapenade Platter \$85**

*Sun dried tomato pesto flavored hummus & olive tapenade with pita chips & sliced baguettes.*

## **Carolina Pork Sliders \$145**

*House smoked chopped pork with tangy Carolina bbq & served with house slaw.*

## **Tomato Caprese Crostinis \$100**

*Sliced Tomato, pesto & mozzarella, drizzled with balsamic vinegar & herb infused olive oil on crostinis.*

## **BBQ Beef Brisket \$165**

*Sliced Tender beef brisket in Hickory BBQ sauce served with mini rolls.*

## **Asian Platter \$140**

*Mini vegetable spring rolls, ginger pork pot stickers with soy dipping sauce & sweet chili dipping sauce.*

## **Mini Stuffed Potatoes \$110**

*Mini stuffed potatoes with cheese, bacon & sour cream.*

## **Hot Wing Platter OR Chili Lime Chicken Legs \$125**

*Large chicken wings, celery & carrot sticks with blue cheese dip. OR oven roasted chicken legs, in a chili lime cilantro sauce.*

## **Chilled Shrimp Cocktail Display \$180**

*Two jumbo shrimp per person with cocktail sauce & lemons.*

## **Green Peppercorn & Brandy Meatballs \$100**

*Savory hand rolled meat balls braised in a creamy mild green peppercorn & brandy sauce.*

## **Crudités \$110**

*Carrot sticks, celery sticks, radishes, broccoli, cauliflower, served with bleu cheese & ranch dipping sauce.*

## **Pork Rib Tips \$125**

*Dry rubbed rib tips, & a buffalo dipping sauce.*

## **Domestic Cheese Board \$130**

*Served with assorted crackers & juicy grapes.*

## **Imported Cheese Board \$150**

*Served with assorted crackers & fresh fruit.*

## **Mini Italian Combos \$95**

*Cappicola, prosciutto, salami, & a sun dried tomato spread.*

## **Snow Crab Claw Cocktail \$180**

*2 Snow Crab Claws per person with cocktail sauce & lemons*

## **Deviled Egg Platter \$70**

*Traditional deviled eggs served with a paprika garnish.*

## **Smoked Salmon & Trout Display \$160**

*Nova Scotia smoked salmon & hickory smoked trout served with capers, chopped red onion, hard-boiled egg, light horseradish sauce, with baguette slices & toast points.*

*All above food & beverage prices are subject to 18% service charge & 7.9% sales tax.*