



**Two Rivers Convention Center  
&  
Avalon Theatre**

970-263-5700

| 159 Main Street

| [TSatterly@GrandJunctionEvents.com](mailto:TSatterly@GrandJunctionEvents.com)

## Congratulations on your engagement!

We would love the opportunity to help you plan this special day! Wedding planning can be stressful, but choosing a great reception location can truly make all the difference!

At Avalon Theatre you can treat your guests to a relaxing cocktail reception on our Roof Top Terrace with a breath taking view of the downtown and surrounding mountains. Followed by an elegant reception on our Mezzanine Level complete with a stunning panoramic view of the downtown!

Or venture over to Two Rivers Convention Center for your larger reception needs. With 20 foot high ceilings and elegant chandelier lighting your guests will be more than impressed. The opportunity for pictures in our stunning courtyard and around downtown will create the perfect memories.

Both locations are conveniently located downtown near shopping, hotels and restaurants which makes our location extremely fitting for your guests. Our attentive and excellent staff would be pleased to host your event and help make it a success.

Included you will find our wedding package. If there is something you do not see or if you have any questions, please feel free to inquire.

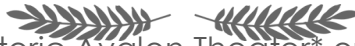
Congratulations again and happy planning!



*Taylor Satterly*

Sales and Marketing Manager  
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## Packages Include:



Ceremony space at the Historic Avalon Theater\* or Two Rivers Convention Center complete with guest seating, sound, and lighting (when applicable)

Reception space with banquet seating, cloth table cloths and napkins, classic table setting, head table, cake table, gift table, Guest Book table, Memory Table, dance floor (size determined by number of guests), and house sound

Mountain Town Coffee TRCC signature coffee and decaf service

Water and Iced Tea Service

Fresh Sliced Fruit Display

Gourmet Cheese Display

Fresh Baked Dinner Rolls and Butter

Chef's Seasonal Vegetable Medley

All food and beverage specified from each package

Standard Centerpiece

Complimentary Cake Cutting

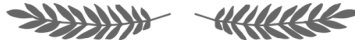
Complimentary bottle of Champagne for the Bride and Groom

Bar set up and service

Security

On site Venue Manager

# Emerald Wedding Reception



**\$42 per person**

(inclusive of tax and service charge)

## **Dinner Buffet**

Please choose one selection from each section

### **Salad**

*Two Rivers House Salad*

Mixed Greens, Tomato, Cucumber, Pickled Red Onion and Croutons served with Two Rivers House Vinaigrette

*Strawberry Fields Salad (GF)*

Mixed Greens, Fresh Strawberries, Pickled Red Onion, Candied Walnuts and Gorgonzola Cheese served with Berry Good Vinaigrette

*Caesar Salad*

Crisp Romaine Lettuce, Parmesan Cheese and Croutons served with house made Caesar Dressing

### **Entrée**

(Additional entrée selection \$2 per person)

*Palisade Pork Chop*

Maple glazed grilled pork loin medallions topped with peach chutney

*Herb Roasted Pork Loin*

Garlic and herb marinated roasted pork loin sliced thin served with pork jus li

*Chicken Milano*

Italian marinated grilled chicken breast topped with roasted garlic cream sauce filled with cremini mushrooms and sun-dried tomato

*Smokehouse Chicken*

Honey barbeque glazed grilled chicken breast topped with smoked cheddar cheese and crispy onion straws

### **Starch**

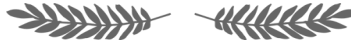
Homestyle mashed potatoes

Garlic and herb roasted baby potatoes

Parmesan au gratin potatoes

Wild rice pilaf

# Sapphire Wedding Reception



**\$48 per person** (inclusive of tax and service charge)

## Cocktail Hour

**Hors' d oeuvres** (choice of three)

One hour of Butler passed service

*Tomato-Basil Bruschetta (V)*

Tomato and Basil Bruschetta drizzled w/ Balsamic Glaze served on Fresh Mozzarella on top of Artisan Crostini

*Pueblo Green Chili Pinwheels (V)*

Red Chili Tortilla filled w/ Green Chili and Goat Cheese Filling

*Vegetable Spring Rolls (V)*

Deep Fried Vegetable filled Spring Rolls served w/ Sweet Chili Sauce

*Mini Glazed Meatballs*

Mini Beef and Pork Meatball tossed w/ Cabernet Sauvignon BBQ Sauce

*Korean Chicken Satay*

Korean Marinated Chicken Skewer served with Spicy Peanut Sauce

## Dinner Buffet

Please choose one selection from each section

### Salad

*Two Rivers House Salad*

Mixed Greens, Tomato, Cucumber, Pickled Red Onion and Croutons served with Two Rivers House Vinaigrette

*Strawberry Fields Salad (GF)*

Mixed Greens, Fresh Strawberries, Pickled Red Onion, Candied Walnuts and Gorgonzola Cheese served with Berry Good Vinaigrette

*Caesar Salad*

Crisp Romaine Lettuce, Parmesan Cheese and Croutons served with house made Caesar Dressing

### Entrée

(Additional entrée selection \$3 per person)

*Santa Maria Tri Tip*

Traditional California style BBQ grilled certified angus beef Sirloin Tri-Tip sliced thin served with Cabernet Sauvignon BBQ Sauce and topped with Pico de Gallo

*Grand Valley Broil*

24 Hour Garlic, Herb and Citrus Marinated Grilled Flank Steak sliced thin served with Brandy and Dried Cherry Demi-Glace

*Tuscan Chicken Marsala*

Italian seasoned grilled Chicken Breast served with Sweet Marsala Sauce filled with Cremini Mushrooms, Spinach and Sun Dried Tomatoes

*Peachy Chicken*

Tender grilled Chicken Breast served with Peach and Dried Cherry Chutney

*Palisade Pork Chop*

Maple glazed grilled pork loin medallions topped with peach chutney

### Starch

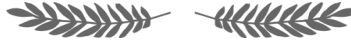
Roasted Garlic mashed potatoes

Garlic and herb roasted baby potatoes

Parmesan au gratin potatoes

Wild rice pilaf

# Diamond Wedding Reception



**\$54 per person** (inclusive of tax and service charge)

## Cocktail Hour

**Hors' d oeuvres** (choice of three)

One hour of Butler passed service

*Caprese Brochette (GF & V)*

Cherry Tomato, Fresh Mozzarella and Basil skewer drizzled with Balsamic Glaze

*Mascarpone & Strawberry Crostini (V)*

Lemon-Honey whipped Mascarpone Cheese topped with Fresh Strawberries and Balsamic Glaze served on Crostini

*Shrimp Cocktail*

House poached Shrimp served with Grilled Citrus Cocktail Sauce

*Italian Sausage Stuffed Mushrooms (GF)*

Cremini Mushrooms filled with Hot Italian Sausage topped w/ Parmesan Cheese

*Beef Brochette*

Beef Skewers marinated in Soy Sauce, Sesame Oil, Garlic, Ginger and Sriracha

*Coconut Shrimp*

Coconut Breaded Shrimp served with Sweet Chili Sauce

## Dinner Buffet

Please choose one selection from each section

### Salad

*Two Rivers House Salad*

Mixed Greens, Tomato, Cucumber, Pickled Red Onion and Croutons served with Two Rivers House Vinaigrette

*Strawberry Fields Salad (GF)*

Mixed Greens, Fresh Strawberries, Pickled Red Onion, Candied Walnuts and Gorgonzola Cheese served with Berry Good Vinaigrette

*Caesar Salad*

Crisp Romaine Lettuce, Parmesan Cheese and Croutons served with house made Caesar Dressing

### Entrée

(Additional entrée selection \$4 per person)

*Black and Blue Sirloin*

House cut blackened rubbed grilled Top Sirloin Steak served with Gorgonzola Cheese Sauce and Crispy Onion Straws

*Steakhouse Sirloin*

House cut grilled Top Sirloin Steak served with House Steak sauce and Crispy Onion Straws

*Strawberry Delight Salmon*

Pan seared fresh Salmon filet glazed with Strawberry BBQ Sauce topped with Grilled Pineapple Salsa

*Chicken Saltimbocca*

Roasted Chicken Breast wrapped with Prosciutto, Fresh Mozzarella and Sage served with Lemon Beurre Blanc Sauce

*Bourbon Pecan Chicken*

Pecan breaded Chicken Breast served with Bourbon-Maple Chicken Jus

### Starch

Roasted Garlic Mashed Potatoes

Garlic and herb roasted baby potatoes

Parmesan au gratin potatoes

Wild rice pilaf

Parmesan Risotto