



THE
MINING EXCHANGE
A Wyndham Grand Hotel & Spa



Wedding Menu



Wedding Celebrations

At the Mining Exchange, A Wyndham Grand Hotel and Spa, celebrations are spectacular! From the luxurious to the uncomplicated, the Mining Exchange Hotel and Spa will assist in creating a celebration based around your vision. From ceremonies, to the rehearsal dinners and send off brunches, our experienced team takes extraordinary pride in ensuring your special day is a lasting memory for every attendee and one that you both will never forget!

We have eight different spaces for you to consider in your discovery of the perfect wedding rehearsal dinner, welcome celebration, get-ready space, ceremony, reception and/or day-after brunch venue. Each room has its own unique flare, from spectacular chandeliers, private terraces, to art deco, rooms are determined by the size of the event and personal preference.

Our experienced team will guide you through the details of planning your event with our highly trained banquet staff executing your special day. Our culinary team is amongst the best in Colorado Springs and is sure to dazzle your guests with their culinary delights. With menus tailored to a variety of styles, delicious cuisine is an incredible component of your big day and we offer unique customizations and a variety of options to choose from.

We want you to focus on your joy and commitment to the parts of life that allow you to be the best you: Love, Family and Fun! Let us handle the venue details while you enjoy this special time in your lives.

We thank you for considering the Mining Exchange Hotel and Spa and we look forward to making your special day a memorable one!

All of the Mining Exchange Hotel and Spa Wedding Packages Include:

- Champagne toast for all guests
- House centerpieces to include mirrors, tea lights and house glass vases
- Complimentary Jr Suite for the wedding couple for the night of the reception
- Complimentary menu tasting for the couple
- Access to the Mining Exchange preferred vendor list
- Complimentary use of the beautiful facilities for both your portrait and wedding pictures
- Professional Banquet Captain to oversee your event
- Cake-Cutting service
- Elegant china, stemware and choice of standard linen colors
- Wooden Parquet Dance Floor
- Set-up and tear down of your event
- Preferred guest room rates for your guests
- Fresh roasted coffee, decaffeinated and assorted teas

Herb Deewre Options



Cold Items

Priced per item, 25 piece increments

Wild Mushroom Mousse, in a phyllo cup	\$3
Caprese Skewers with grape tomato, mozzarella and Basil	\$4
Sundried Tomato, Spinach & Goat Cheese Crostini	\$3
Grilled Vegetables and Tomato Tartlets	\$4
Pesto, Roma Tomato & Parmesan Bruschetta	\$3
Gazpacho Shooters	\$5
Brandied Caramelized Apples with Gorgonzola in a pastry cup	\$4
Roast Chicken, Grape and Almond Pinwheels	\$4
Grilled Chicken & Roasted Pepper with Spinach Boursin with herbed flat bread cracker	\$4
Smoked Salmon and Dijon Crème Fraiche Canapes with pickled onion and capers	\$4
Skewered Wasabi, Fresh Ginger and Soy Glazed Shrimp	\$6
Cajun Crab Salad with Chives on grilled flatbread	\$5
Chimichurri Chicken and Corn Salad on a toasted chili crisp	\$4
Jumbo Cocktail Shrimp	\$5

Hot Items

Priced per item, 25 piece increments

Spanakopita, Spinach and Feta Purse with tzatziki	\$4
Vegetable Spring Rolls with sweet chili sauce	\$4
Stuffed mushrooms with Italian sausage or 5 cheese blend	\$3
Assorted mini Quiche	\$4
Brie Cheese Purse with pear and almond	\$4
Tomato Mascarpone Arancini	\$3
Mini Chicken Cordon Bleu with honey mustard	\$4
Asiago Chicken Phyllo Blossoms with cilantro crème fraiche	\$3
Bacon Wrapped Chicken and Jalapeno Skewer with apricot jam	\$5
Chicken Skewers with teriyaki, Carolina or Korean BBQ	\$4
Cocktail Meatballs with Swedish, Italian or BBQ sauce	\$2
Vegetable or chicken Empanadas with cilantro lime sour cream	\$4
Mini Beef Wellington with red wine reduction	\$6
New Orleans Mini Crab Cakes with remoulade sauce	\$5
Beef Skewers with galbi glaze and scallions	\$5

Applicable Service Charges, PIF and Sales Tax will be added to all items. All menus and prices are subject to change without notice.

**WARNING: Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness.*

Herb Deemore Options



Carving Stations

served only as an enhancement to your reception

Prime Rib Served with appropriate condiments & petite bistro rolls. <i>Serves 50</i>	\$375
Honey Glazed Ham with appropriate condiments & petite bistro rolls. <i>Serves 45</i>	\$280
Carved Turkey Served with appropriate condiments & petite bistro rolls. <i>Serves 15</i>	\$200
Pork Loin Served with appropriate condiments & petite bistro rolls. <i>Serves 40</i>	\$250
Herb Crusted Tenderloin Served with appropriate condiments & petite bistro rolls. <i>Serves 25</i>	\$250
Strip Loin with 5 Peppercorn Crust Served with appropriate condiments & petite bistro rolls. <i>Serves 50</i>	\$450

Reception Displays

Cold Dip Options

3 lbs = 25 servings

Priced per pound / 3 pound minimum

Available as an upgrade or may be included in your wedding package

- Roasted Red Pepper Hummus
- Italian Spinach Dip
- Refreshing Dill & Cucumber Dip
- Caramelized Apple Bleu Cheese Dip
- Sun Dried Tomato & Goat Cheese Dip

\$20/LB

Hot Dip Options

Priced per pound / 3 pound minimum

Available as an upgrade or may be included in your wedding package

- Mexican Tomatillo Cheese & Spinach Dip
- Hot Crab Dip
- Chorizo Con Queso Dip
- Spinach and Artichoke Dip

\$25/LB

Platters

serve 25

Cascade of Vegetables with Ranch Dressing	\$125
Herbed Cheese Spread Display with Dried Fruits, Nuts and Gourmet Crackers	\$125
Chef's Seasonal Display of Sliced Fruit	\$150
Wild Mushroom Mousse with Gourmet Crackers	\$125

Applicable Service Charges, PIF and Sales Tax will be added to all items. All menus and prices are subject to change without notice.

**WARNING: Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness.*



Many brides prefer to offer a bountiful buffet for their guests. Buffets make it easier for you to plan, please picky guests and be mindful of dietary restrictions without having to go through extra effort or stress on your part.

Silver Buffet - \$46⁰⁰ per person

Includes Choice of one Salad, Two Accompaniments, Two Entrees, and Rolls with Butter

Salad Options

- Tossed Greens with two dressings, choice of balsamic, champagne vinaigrette, Caesar or ranch
- Cajun Caesar with parmesan crisps, mini herbed focaccia croutons and tomatoes and candied walnuts
- Caprese Salad with grape tomatoes, mozzarella, fresh basil and balsamic reduction
- Mediterranean Couscous Salad with spinach, cucumber sun-dried tomato and olives with a lemon garlic vinaigrette
- Baby Spinach with tomato, mushrooms, goat cheese, pita chips and Dijon vinaigrette

Accompaniment Options

- | | |
|--|--|
| Green Beans with Fresh Tomatoes | Roasted Red Potatoes |
| Broccoli with Fresh Red Peppers | House, Boursin or Roasted Garlic Mashed Potatoes |
| Roasted Vegetable Medley | Potato au Gratin |
| Asparagus with Roasted Red Peppers | Yellow Rice Pilaf |
| Cauliflower au Gratin with Chives | Herbed Wild Rice |
| Maple Glazed Carrots | Creamy Mascarpone Polenta |
| Smoked Cheddar and Bacon Broccoli | Wild Mushroom Orzo |
| Braised Brussel Sprouts with Caramelized Onion | |

Entrée Options

- Grilled Chicken with cajun beurre blanc
- Blackened Salmon with beurre blanc or seared with a ginger, lime, soy glaze
- Sliced Roast Duroc Pork Loin* with white wine Dijon demi glaze
- Grilled Flank Steak* with red wine shallot reduction
- Sauteed Tenderloin Tips in a mushroom marsala wine sauce
- Broiled Pangasius with cilantro citrus crust and herb butter
- Seared Chicken Breast with lemon caper cream

Buffet Options

Buffet Options



Gold Buffet - \$62⁰⁰ per person

Includes Two Choices from the Reception Display Menu, Choice of one Salad, Two Accompaniments, Two Entrees and Rolls with Butter

Salad Options

Tossed Greens with two dressings, choice of balsamic, champagne vinaigrette, Caesar or ranch

Cajun Caesar with parmesan crisps, mini herbed focaccia croutons and tomatoes and candied walnuts

Caprese Salad with grape tomatoes, mozzarella, fresh basil and balsamic reduction

Mediterranean Couscous Salad with spinach, cucumber sun-dried tomato and olives with a lemon garlic vinaigrette

Baby Spinach with tomato, mushrooms, goat cheese, pita chips and Dijon vinaigrette

Accompaniment Options

Green Beans with Fresh Tomatoes

Roasted Red Potatoes

Broccoli with Fresh Red Peppers

House, Boursin or Roasted Garlic Mashed Potatoes

Roasted Vegetable Medley

Asparagus with Roasted Red Peppers

Potato au Gratin

Cauliflower au Gratin with Chives

Yellow Rice Pilaf

Maple Glazed Carrots

Herbed Wild Rice

Smoked Cheddar and Bacon Broccoli

Creamy Mascarpone Polenta

Braised Brussel Sprouts with Caramelized Onion

Wild Mushroom Orzo

Entrée Options

Roast Chicken Chardonnay with a mushroom rice & crème fraiche stuffing & chardonnay sauce

Seared Breast of Chicken with smoked pecan bacon chasseur sauce

Herb Roasted Pork Loin* with roasted pepper, polenta & chive stuffing & a smoked bacon fig sauce

Asian Flank Steak* with shitake mushroom, leek chiffonade & Korean galbi glaze

Five-Peppercorn Roasted Striploin* with a provencale bordelaise

Pan-Roasted Salmon Filet with a honey garlic soy glaze

Sauteed Corvina Sea Bass with prosecco cream

Roasted Vegetable Paella with toasted rouille croutons

Applicable Service Charges, PIF and Sales Tax will be added to all items. All menus and prices are subject to change without notice.

*WARNING: Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness.

Buffet Options



Platinum Buffet - \$85⁰⁰ per person

Includes Two Choices from the Reception Display Menu, Choice of one Soup, Two Salads, Two Accompaniments, Two Entrees and Rolls with Butter

Soup Options

Sherry Tomato Basil
Mushroom Marsala
Chicken & Wild Rice

Salad Options

Tossed Greens with two dressings, choice of balsamic, champagne vinaigrette, Caesar or ranch
Cajun Caesar with parmesan crisps, mini herbed focaccia croutons and tomatoes and candied walnuts
Caprese Salad with grape tomatoes, mozzarella, fresh basil and balsamic reduction
Mediterranean Couscous Salad with spinach, cucumber sun-dried tomato and olives with a lemon garlic vinaigrette
Baby Spinach with tomato, mushrooms, goat cheese, pita chips and Dijon vinaigrette

Accompaniment Options

Green Beans with Fresh Tomatoes	Roasted Red Potatoes
Broccoli with Fresh Red Peppers	House, Boursin or Roasted Garlic Mashed Potatoes
Roasted Vegetable Medley	Potato au Gratin
Asparagus with Roasted Red Peppers	Yellow Rice Pilaf
Cauliflower au Gratin with Chives	Herbed Wild Rice
Maple Glazed Carrots	Creamy Mascarpone Polenta
Smoked Cheddar and Bacon Broccoli	Wild Mushroom Orzo
Braised Brussel Sprouts with Caramelized Onion	

Entrée Options

Chicken au Poivre with seared peppercorn crust and brandy cream
Panko Fried Chicken Breast w/Italian ham, roast tomato & provolone filling & spicy roasted pepper cream
Pan-Seared Breast of Duck with cassis, orange, currant glaze

Buffet Options



Platinum Buffet - continued

Includes Two Choices from the Reception Display Menu, Choice of one Soup, Two Salads, Two Accompaniments, Two Entrees and Rolls with Butter

Entrée Options

Roast Pork Tenderloin* with pink peppercorn & whole grain mustard crust with burgundy jus

Prime Rib of Beef* with red wine au jus & creamy horseradish – Carving Station Only

N.Y. Strip Steak*, grilled and sliced with baby portabella mushroom, onions, & shallot w/cognac butter

Spiced Polenta Crusted Red Snapper with creole beurre blanc

Grilled Swordfish with herbed meyer lemon butter sauce

Asparagus, Wild Mushroom Boursin & Couscous Roulade with romesco sauce

**May be Chef attended carving station, a \$75.00 per hour fee will apply*

Plated Dinner Options



Plated Dinner Options

Includes Tossed Salad, Two Accompaniments, Entrée and Rolls with Butter

Accompaniment Options

Green Beans with Fresh Tomatoes	Roasted Red Potatoes
Broccoli with Fresh Red Peppers	House, Boursin or Roasted Garlic Mashed Potatoes
Roasted Vegetable Medley	Potato au Gratin
Asparagus with Roasted Red Peppers	Yellow Rice Pilaf
Cauliflower au Gratin with Chives	Herbed Wild Rice
Maple Glazed Carrots	Creamy Mascarpone Polenta
Smoked Cheddar and Bacon Broccoli	Wild Mushroom Orzo
Braised Brussel Sprouts with Caramelized Onion	

Entrée Options

Herb Grilled Chicken with cajun beurre blanc	\$39 ⁰⁰
Pan-Seared Statler Chicken with crimini & marsala glaze	\$45 ⁰⁰
Baked Chicken Chardonnay with mushroom & crème fraiche rice stuffing & chardonnay cream	\$43 ⁰⁰
Roast Chicken Breast with bacon, polenta, roasted pepper & chives, fig & port wine gastrique	\$45 ⁰⁰
Seared Herb-Crusted Pork Chop atop wild mushroom confit, peppercorn brandy sauce	\$43 ⁰⁰
Herb-Roasted Duroc Pork Loin with white wine & Dijon Jus	\$39 ⁰⁰
Pan-Fried Dilled Panko-Crusted Salmon Fillet with creole mustard crème fraiche	\$47 ⁰⁰
Bronzed Red Snapper with cajun chive butter	\$55 ⁰⁰
Corvina Sea Bass with spicy lemon pepper caper beurre blanc	\$52 ⁰⁰
Pan-Roasted Breast of Duck with crème de cassis demi-glaze	\$45 ⁰⁰
Char-Grilled N.Y. Strip Loin with gorgonzola or cajun maître d' butter	\$62 ⁰⁰
Grilled Flank Steak with mushroom bordelaise	\$49 ⁰⁰
Seared Tenderloin of Beef with pinot noir butter	\$72 ⁰⁰
Vegetable Wellington roasted tomato sauce	\$39 ⁰⁰
Ratatouille-Stuffed Portobello with pesto cream	\$39 ⁰⁰
6oz Tenderloin of Beef, Maitre d' Butter and Sauteed Jumbo Shrimp with Lobster Saffron Cream	\$79 ⁰⁰
Herb Grilled Chicken, Beurre Blanc and Grilled or Blackened Fillet of Salmon, Cajun Beurre Blanc	\$69 ⁰⁰

When two (2) plated Entrée Selections are chosen, the higher priced Entrée price will apply to all selections. No more than three (3) Entrée selections, to include vegetarian options, will be offered.

Applicable Service Charges, PIF and Sales Tax will be added to all items. All menus and prices are subject to change without notice.

**WARNING: Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness.*

Brunch Reception



For those who prefer a casual or uncomplicated reception, we offer the same wonderful wedding package inclusions for a brunch reception.

..... Brunch Reception - \$48⁰⁰ per person

Includes Choice of Three Accompaniments, and Two Entrées

Accompaniment Options

- Bacon
- Sausage
- Grilled Ham
- Home Fried Potatoes
- Assorted Pastries and Muffins
- Fresh Fruit Display

Entrée Options

- Scrambled Eggs
- Quiche; Choice of Lorraine, Ham/Green Onion & Cheddar/Bacon, Tomato & Swiss/Spinach & Cheddar
- Grand Marnier or French Vanilla French Toast
- Buttermilk Pancakes
- Egg Strata

Brunch Enhancements

Build your own Breakfast Taco Station, includes Flour Soft Taco, Scrambled Eggs, Red & Green Peppers, Onions, Cheddar Cheese and Green Chile
\$10⁰⁰ per person

Crepes Station* with Assorted Fruit Toppings and Whipped Cream
\$10⁰⁰ per person

** Chef attended station, a \$75⁰⁰ per hour fee will apply*

Bridal Party Options



Let the celebrating begin as you start to get ready for the big day.

Bridal Party Room

Assorted Breakfast Pastries & Muffins 1 dozen **\$30⁰⁰**

Croissants with Fruit Preserves 1 dozen **\$36⁰⁰**

Oven Roasted Mixed Nuts 1 Pound **\$20⁰⁰**

Chocolate Covered Strawberries 1 dozen **MARKET PRICE**

Gourmet Cheese Display of Local and Imported Cheeses, to include some of the following:

Havarti, Cheddar, Gruyere, Port Salut, Brie, Muenster, Sage Derby, Chevre, Roquefort, Buttermilk Bleu, Gouda, Provalone, Boursin and Emmenthal. Garnished with Fresh and Dried Fruits, accompanied by Crackers and Flatbread (serves 25) **\$150⁰⁰**

Chef's Seasonal Display of Sliced Fruit (serves 25) **\$100⁰⁰**

Groom's Den

Almond Bear Claws 1 dozen **\$38⁰⁰**

Warm Mini Pretzel Bites with Dijon Mustard and Beer Cheese 1 dozen **\$10⁰⁰**

Energy Bars each at **\$5⁰⁰**

Oven Roasted Mixed Nuts 1 Pound **\$20⁰⁰**

Queso Chorizo Dip with Tortilla Chips 1 pound **\$15⁰⁰**

Chef's Seasonal Display of Sliced Fruit (serves 25) **\$100⁰⁰**

Assorted Fresh Baked Cookies 1 dozen **\$48⁰⁰**

Assorted Mini Cocktail Sandwiches on Button Rolls, with a choice of:

Turkey and Pesto Mayo/Roast Beef and Horseradish Sauce/Grilled Chicken and Red Pepper Aioli/Smoked Ham and Honey Mustard/Shrimp Salad with Louis Dressing **\$100⁰⁰**

Beverages Available

Energy Drinks each at **\$6⁵⁰**

Soft Drinks each at **\$3⁵⁰**

Bottled Water each at **\$3⁵⁰**

See your Wedding Event Manager about details for renting a Bridal Party Room or Grooms Den.



Beverage Selections

Hosted Bar

Liquor

House – Per Drink \$6³²

Svedka Vodka
Sauza Gold Tequila
Gilbey's Gin
Cruzan Rum
Jim Beam Bourbon

Call – Per Drink \$7²²

Tito's Vodka
Cuervo Gold Tequila
Tanqueray Gin
Seagram's Gin
Captain Morgan Run
Jack Daniel's Bourbon
Johnnie Walker Red Scotch

Premium – Per Drink \$9⁰³

Belvedere Vodka
Patron Silver Tequila
Bombay Sapphire Gin
Mount Gay Rum
Maker's Mark Bourbon
Crown Royal Whiskey
Johnnie Walker Black 12 year

Wine

House – Per Glass 8.13 Per Bottle \$32⁰⁰

Santa Rita Chardonnay
Sartori Pino Grigio
Chateau St. Michelle Riesling
Santa Rita Sauvignon Blanc Red
Santa Rita Cabernet
Finca La Linda Malbec
Mondavi Private Select Pinot Noir

Beer

Domestic \$5⁴¹ Imported \$6³²

Budweiser · Bud Light · Coors Light · Corona Extra
· Fat Tire · Dos Equis · Guinness Stout · Heineken ·
O'Doul's non-alcoholic

Non-Alcoholic Beverages

\$3⁵⁰

Pepsi · Diet Pepsi · Sierra Mist · Mountain Dew ·
Ginger Ale · Club Soda · Tonic Water

*Bartender Fees will Apply**

Applicable Service Charges, PIF and Sales Tax will be added to all items. All menus and prices are subject to change without notice.

*WARNING: Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness.