

Sylvan Dale Ranch

Experience The Legacy
Weddings 2023





A COLORADO EXPERIENCE SYLVAN DALE RANCH

Memories To Last A Lifetime...

Known throughout the area as a beautiful and romantic wedding destination, Sylvan Dale Guest Ranch is nestled in the scenic Colorado foothills just west of Loveland.

Wedding Coordination Services

Our seasoned staff will make your wedding memorable for the right reasons! You know remarkable weddings don't just happen -- careful, thoughtful planning is essential. Our on-site wedding coordinators have the expertise and sensitivity to help you create this most important day to match your vision. From the initial planning to rehearsal to reception, our coordinators will be there to handle all the details, to keep your day stress-free!

Lodging and Activities

Family and friends coming? We are the perfect spot for your destination wedding! Ask about our extended wedding stays with activities, lodging, and entertainment options. Something for everyone!

*Happy trails to you on your wedding journey,
The Sylvan Dale Team*



Two Ceremony Sites

That "Colorado" feeling is easy to find at Sylvan Dale, with red cliffs to the east and the Rockies to the west. Choose from two outdoor ceremony sites.

Heart Song

A natural ceremony site on a grassy knoll skirted with aspen and spruce. Surrounded by the beauty of the Rocky Mountain Foothills and enhanced by breathtaking sandstone cliffs.

River Bend

Say your vows to the soothing sounds of the Big Thompson River. A short walk from the Heritage Lodge across the foot bridge makes this location most convenient for your wedding guests.

Indoor Option Included

Concerned about inclement weather? Colorado is known for passing rain and snow showers. Wait five minutes and the sun will come out! If not, no worries! The Heritage Lodge offers an inspiring alternative for a last minute change in plans.



Destination Weddings

MAKE A WEEKEND OF IT & EXTEND THE ADVENTURE



2 Nights Lodging, Rehearsal Dinner, Wedding & Reception

Destination Weddings are two day events. This option is best for couples who want to have the full Sylvan Dale Ranch wedding experience. A Destination Wedding includes two night's lodging, breakfast each morning, rehearsal dinner, plus the wedding and reception. A full weekend package that gives guests the opportunity to really take in what the Ranch has to offer.

To have a two night event on the Ranch the couple will have their wedding rehearsal dinner with us and guarantee 10 small cabins and 2 guest houses will be booked both nights on the property.



Sylvan Dale Guest Ranch | Loveland, Colorado | 970-667-3915



Wedding Lodging

ENJOY THE CONVENIENCE OF ONSITE LODGING

When you book with Sylvan Dale we will reserve ALL the lodging on the property for your wedding guests to book. ***This reservation hold is for the wedding night only. The only way to have lodging for two nights is to have a full destination wedding on the Ranch.***



Enjoy our comfortable and cozy cabins on the property! Breakfast is included for each over night guest. **Check in is at 3pm and check out is at 10am.**

We include a Sweet Heart Cabin for the couple to stay in on the wedding night. Your wedding night cabin includes a fireplace and river views. Our gift to you!



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The Heritage Lodge

The Heritage Lodge boasts large fire places and historic charm. Decorated seasonally, The Heritage offers an abundance of warmth and charm for a truly romantic gathering. With log trusses, rich hickory flooring, and a large covered cocktail deck your guests will be swept away by the natural beauty.



Ranch Themed Buffets

Consider a themed buffet for your meal. Not just your basic buffet. We put the Sylvan Dale touch on all of our dishes. Each menu option is prepared with love. Cooked from scratch for your guests and full of flavor. Choose one of our themed buffets below and give your guests a taste of the Ranch!

**\$57 Per Person
Choose Your Buffet**

Sicilian Buffet

Tortellini with Alfredo sauce, penne pasta with tomato basil sauce, Italian sausages with fresh sauteed peppers, onions, garlic, and egg plant Parmesan. Includes salad bar and garlic bread.

Southwestern Buffet

Steak OR chicken fajitas, cheese enchiladas, refried beans, roasted corn and tomatoes salad. Tortilla chips with black bean dip, salsa and queso dip.

Smoked House Buffet

Beef brisket OR BBQ ribs with roasted chicken pieces. Ranch style beans, and coleslaw. Includes salad bar and rolls.



Vegetarian Options

Add \$5.00 Per Person OR Swap A Main Entree For A Vegetarian Option

Stuffed Peppers

With toasted tri color quinoa and wild mushrooms with asparagus.

Stuffed Mushrooms

Marinated Portabella grilled and served with roasted tomatoes, spinach and roasted red peppers. Finished with or without Italian cheeses.

Vegetarian Lasagna

With local wild mushrooms, arugula, heirloom tomato, smoked sweet onions and lemon ricotta.



Sylvan Dale Select Buffets

Banquets at Sylvan Dale are an experience! Our exceptional culinary and service staff are dedicated to creating a dining experience to fit the mood. Excellence starts with loving preparation of our own tried and true recipes. We utilize fresh local products whenever possible, prepared with care, and served with pride. We consider our food a personal gift from us to you. A delicious highlight of the Sylvan Dale experience.

\$65 Per Person
Choose Two Entrees

Slow Roasted Prime Rib

Chef carved (\$100 attendant fee).
Served with au jus and horseradish sauces.

Roasted Chicken

Served bone-in. Dredged in fresh herbs and spices. Roasted to perfection.

Chicken Marsala

Lightly floured and seared, finished with a local wild mushroom Marsala sauce.

Pan-Seared Salmon

With baby spinach and picatta sauce.

Smoked Brisket

Served with a roasted tomatoe bordelaise and charred onion.

Campfire Trout

Corn meal-dusted, served with a roasted corn relish.

Vegetarian Lasagna

With local wild mushrooms, arugula, heirloom tomato, smoked sweet onions and lemon ricotta.

The Sylvan Dale Select menu includes your choice of two hors d'oeuvres, two entrees, two sides and salad bar with rolls. Served buffet style.

Side Selections

Choose Two Sides

Roasted Red Potatoes

With chili and garlic.

Garlic Mashed Yukon Potatoes

Mashed Yukon gold potatoes with garlic and cream.

Wild Rice Pilaf

Seasoned blend of wild and brown rice with carrots, peas, and onions.

Seared Brussels Sprouts

With cider vinegar, and parmesan.

Fresh Asparagus

Finished with lemon white wine butter.
(\$2 additional cost per person.)

Steamed Garden Vegetables

Selection of seasonal vegetables, roasted in the oven until golden brown, finished with butter and seasoning.



Hors D'oeuvre Selections

\$57 Menu Option - Hors D'oeuvres NOT included

\$65 Menu Option - Choose Any Two Options

Hot Selections

Brie En Croute \$4

We split a whole wheel of brie, stuff it with seasonal fruit filling, wrap in pastry and bake to perfection. Served with sliced baguette and assortment of crackers.

Bacon Wrapped Bison Sausage \$6

Locally sourced bison sausage pieces wrapped in applewood smoked bacon. Finished with a splash of local bourbon and maple-balsamic drizzle.

Artichoke Spinach Dip \$4

A creamy, tangy blend of artichoke hearts, spinach, white wine, cream and parmesan cheese.

Cold Selections

Bruschetta \$3

Ripe tomato, fresh mozzarella, local basil, extra virgin olive oil, and aged balsamic. Served with toasted garlic crostini.

Vaquero Platters \$4

An assortment of southwest style dips, including chili con queso, roasted salsa, black eyed peas, "Texas caviar", and guacamole (seasonal). Served with tri-color corn chips.

Homestead Platter \$5

A selection of imported and domestic cheeses with sliced cured meats, ranch pickled vegetables and homemade condiments. Served with crackers.



Rehearsal Dinner Buffets

During certain times of the year we may be able to offer you a rehearsal dinner option to add to your Sylvan Dale experience. Rehearsal dinners can happen in the Heritage or at the Heart J Grill, which is located in the Heritage lawn. Feed your folks right with home made food from our kitchen.

PRICED PER PERSON - 25 PERSON MINIMUM

\$1,500 Site Fee (Destination Weddings Pay This Site Fee + Wedding Site Fee)

Add On Bartender For \$125 + \$50 An Hour

Burgers/Bratwursts/Hot dogs

\$21 Per Person- Up to 100 guests

From the grill. Weather dependent. Accompanied by sliced cheeses, buns all the fixns'. Includes your choice of two sides, watermelon, and chef's choice dessert. Veggie burgers by request.

RANCH BBQ SANDWICHES

\$25 Per Person

St. Louis Style Pork Ribs OR Tender Roast Beef Brisket OR Bone In Herb Marinated Roasted Chicken With BBQ Sauce.

Choose your favorite two! Served with our in house BBQ Sauce. Includes your choice of two sides, watermelon, and chef's choice dessert.

SYLVAN DALE RIB EYE STEAK FRY WITH BBQ CHICKEN PIECES

\$40 Per Person

From the grill. Grilled to order. Accompanied by our mushroom demi-sauce and BBQ chicken pieces with our savory in house BBQ sauce. Includes rolls, your choice of two sides, watermelon and chef's choice dessert.

Deli Platter

\$17 Per Person

Thinly sliced meats that you can pile high on assorted breads with sliced cheeses, lettuce, tomato, sweet onions, and condiments. Includes potato chips, potato salad, and coleslaw. Includes chef choice dessert.

HOMESTEADERS CHILI, BAKED POTATO & CORNBREAD

\$20 Per Person

Baked potatoes with all the fixings. Homemade meat OR vegetarian chili, freshly-baked cornbread, and crisp green salad. Chef's choice dessert. Add \$2 per person for both meat and veggie chili.

ANY TIME COWBOY BREAKFAST

\$26 Per Person

SDR Buttermilk pancakes, powdered sugar, & sliced bananas. Cinnamon Bread French Toast dredged in an egg custard batter and grilled up golden brown. Honey-cured bacon, large sausage links, scrambled eggs, home-styled potatoes, fresh fruit, and chef's choice pastry.

SIDES

Country Potatoes
Potato Salad
Potato Wedges
Sweet Potato Fries

SIDES

Coleslaw
Fruit Salad
Garden Salad
Pasta Salad

SIDES

Baked Beans
Corn On The Cob (Aug-Sept)
Macaroni & Cheese
Season Vegetable Medley



Included Wedding Bar

A variety of wines, beers, and spirits will be appreciated by your guests. You will find several local choices on our Ranch Bar as we support our home grown breweries. **Couples can choose to host an "Open Bar" (you cover all costs) or a "Cash Bar" (your guests will purchase their own drinks).**

The ranch will choose what type of beer, wine, and liquor goes on the bar. We will not order custom alcohol for signature drinks. However, you can build a drink from our selection if you like.

Bar Menu (Ranch Choice)

Soda \$2
Domestics \$5
Craft \$6
Wine \$6
Simple Mixed drinks starting at \$6

Wine On The House Bar

14 Hands Wine | House Wine

\$25 per bottle
Cabernet Sauvignon, Rose Merlot,
Chardonnay, Sauvignon Blanc,
Pinot Grigio, Moscato

Kegs Can Be Added On Per Request

Keg Options

Colorado National Brews

1/2 barrel \$325 per keg
1/4 barrel \$175 per keg
Budweiser, Bud Light, Coors, Coors Light, Miller Light, Miller Genuine Draft, Corona

Colorado Craft Brews (Seasonal Choices Will Change)

1/2 barrel \$425 per keg
1/4 barrel \$225 per keg
Fat Tire, 1554, 90 Shilling, Easy Street Wheat, Dale's Pale Ale, Apple Cider, Apricot Blonde

Big Thompson Brewery - Our Local Favorite

1/6 barrel \$320 per keg
1/2 barrel \$640 per keg

Blackcurrent Berliner Weisse, Peak Flow American Pilsner, Stream Side Strawberry Blonde, Sun Seeker Apricot & Orange Wheat, Float Away IPA, Hazemaker New England Style IPA, Hopline IPA, DDH Haze (examples that will change depend on stock and season).

CUSTOM ALCOHOL CHOICES ARE NOT GUARANTEED & ACOHOL MUST BE PURCHASED THROUGH THE RANCH



Pricing Breakdown

3.7% tax, 10% administrative fee, & 10% gratuity is applied to the total cost.



Site Fee & What's Included

\$6,200 - May Through October - Any Day Of The Week

\$3,800 - November Through April - Any Day Of The Week

- Your choice of ceremony site.
- Banquet hall for your reception.
- Cocktail Hour on the deck or Round Up Room.
- Set up and break down of ceremony site and banquet hall.
- One hour of rehearsal time.
- Use of our wedding arch for your ceremony.
- White wedding chairs for your ceremony.
- Tables and chairs for your banquet.
- Sweetheart Cabin for your wedding night.
- Optional campfires (conditions may vary for fires).

Banquet Fee & What's Included

\$65\ \$57

- Your choice of buffet option.
- One or Two appetizers for cocktail hour (\$65).
- Ice tea, lemonade, and ice water.
- Coffee, tea, and spiced cider.
- Champagne and sparkling cider for your toast.
- Bar set up and beverage service.
- Cake cutting service.
- Glassware, tableware.
- Champagne poured at tables.
- Table linens - black or white.
- Ranch Bar & Bartenders - Ranch Choice.

Enhancers - Additional Cost

- Soda and Spirits - see menu
- Lodging - see lodging insert included in packet
- Horse And Carriage Entrance - \$500
- Rehearsal Dinner - see "Rehearsal Dinner" page

We are proud to offer a 10% discount to our service members!

Pricing Is Subject To Change

[CLICK HERE FOR OUR F.A.Q.](#)

