

The Powder Horn



Weddings and Events



What we have to offer

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Site Fees

Room rental fees include:

- Event and menu planning
- Full-service set up and clean up
- Tables, chairs, linens, china, glassware, and silverware
- 8 hours event time
- Microphone, speaker, projector and TV

All room rentals are based on 8 hours total, including set up of any decorations, flowers, cake, DJ/band, etc. Additional hours may be arranged through the catering departments at a fee of \$200 per hour

| Cascade Room Pricing | | Wedding Pricing | |
|----------------------|----------|------------------------|---------|
| Group Size | Site Fee | Little Goose Room | \$600 |
| 1-10 | \$300 | Cascade Room | \$1,000 |
| 11-25 | \$500 | Cascade & Patio | \$3,500 |
| 26 & up | \$1,000 | Cascade, Patio, & Lawn | \$5,000 |
| Little Goose Room | | | |
| Group Size | Site Fee | | |
| 1-15 | \$300 | | |
| 16-30 | \$600 | | |

Room Capacity

| Room | Measurement | Banquet Seating | Theater Seating |
|--------------------|---------------|-----------------|-----------------|
| Little Goose | 800 sq. ft. | 30 | 55 |
| Cascade | 1,500 sq. ft. | 60 | 100 |
| Cascade/Patio | 2,500 sq. ft. | 125 | |
| Cascade/Patio/Lawn | 3,500 sq. ft. | | 225 |

WEDDINGS *at* THE POWDERHORN

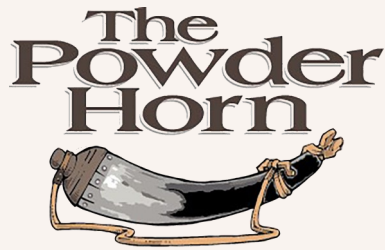
Congratulations on your engagement and thank you for considering The Powder Horn for your special day. It's time to start planning your perfect wedding day! Here at The Powder Horn we are ready to help you with all of those details. Picture yourself getting married with the magnificent landscape and the dramatic panorama of the Big Horn Mountains while being surrounded by our beautiful clubhouse on a 27 hole golf course. Our indoor and outdoor spaces are designed to create memories.

Our team's exceptional eye for detail, custom culinary creations and matchless hospitality assures a flawless and unforgettable celebration. This is the most important day of your life and we are by your side the entire time so you can relax and enjoy your big day!

Stephanie Pettit, Banquet and Events Manager

307.673.4800 ext.1317 | stephanie.pettit@thepowderhorn.com

23 Country Club Lane Sheridan, WY 82801



WEDDING GUIDE

Wedding Inclusions & Enhancements

Each Wedding includes:

- Dedicated Event Director
- Exclusivity for your special day at The Powder Horn with one wedding per day
- Professional team to set up chairs, tables, and full place settings including polished and refined china, flatware, and glassware
- Ample parking for all of your wedding guests and vendors
- Table linen in choice of black, ivory or white
- Choice of linen napkin in a variety of available solid colors
- Professional team to provide dedicated attention to your guests while enjoying their meals
- Teardown and cleanup of place settings, tables, chairs, and linens

Pre-Ceremony Inclusions:

- Patio includes tent Memorial Day through Labor Day
- One hour wedding ceremony rehearsal

Pre-Ceremony Enhancements:

- Champagne | inquire for selections and pricing
- Mimosas or Bloody Mary's | 8pp
- Bottled water | 2pp
- Non alcoholic beverages | 2pp
- Finger sandwiches | 9pp
- Fruit and domestic cheese plater | 10pp
- Danishes and muffins | 8pp
- See guide for additional selections | price varies



WEDDING GUIDE

Wedding Inclusions & Enhancements

Ceremony & Reception Inclusions:

- White ceremony chairs (up to 150 guests)
- Full set up and take down of ceremony and reception tables
- Basic white linens, china, glassware, flatware, tables, and chairs (up to 150 guests)
- Use of The Powder Horn grounds, golf course, and clubhouse for photographs
- Microphone, speakers, projector, and projection screen (based on availability)
- Cornhole boards (1 set available)

Ceremony & Reception Enhancements:

- Custom linens | price varies
- Satellite bar | \$250



Breakfast Buffets

Light Fare | 8pp

Choice of muffin, danish, or pastry

Breakfast Burritos | 10pp

Potatoes, scrambled eggs, pepperjack cheese,

Choice of: ham, sausage, bacon, chorizo, or vegetarian (up to two choices)

Traditional Breakfast Buffet | 19pp (15 person minimum)

Sliced seasonal fruit display, assorted muffins, scrambled eggs, potatoes o'brien

Choice of 1: Applewood smoked bacon or pork sausages

Both: Applewood smoked bacon and pork sausages | +1pp

Continental Breakfast Buffet | 15pp

Individual fruit yogurts, assorted muffins, danishes, seasonal whole fruits



Lunch Buffets

Minimum of 15 people

Grill Station | 22-25pp

Buns with assorted condiments, assorted chips, and cookies

Choice of 2: grilled burgers, hot dogs, or beer brats**

All 3: Grilled burgers, hot dogs, and beer brats**

** (Beer brats | +3pp)

Lunch Buffet | 19pp

Caesar salad, assorted deli platter, sliced breads, assorted condiments, assorted chips, cookies or brownies

Salad Bar | 17pp

Mixed greens, grilled chicken, shredded cheese, assorted toppings, choice of (up to 2) house-made dressings: ranch, bleu cheese, french, italian, balsamic, and raspberry vinaigrettes

Taco Bar | 22pp

Chicken fajita, ground beef, flour and corn tortillas, toppings, rice, beans, chips and salsa (guacamole | +5pp)



Plated Lunch

All entrees include warm rolls and butter

Entrée prices reflect choice of (1) per event

If additional choices are requested, there is an additional \$3/entree

Entrée Salads

Beef and Bleu Cheese Salad | 18pp

Grilled tenderloin served on a bed of romaine lettuce with Cave-Cured bleu cheese crumbles, tomato compote, and house-made bleu cheese dressing

Chicken Taco Salad | 15pp

Tomato-basil taco shell, mixed field greens, seasoned grilled chicken, pepper jack cheese, onions, tomatoes, olives, tossed with a southwest ranch, and served with sour cream, guacamole and salsa

Caesar Salad | 10pp

Chopped romaine lettuce tossed with house-made Caesar dressing, shaved reggiano cheese, and topped with peppered croutons

Add grilled chicken | 5pp

Add grilled salmon | 8pp

Add grilled shrimp | 8pp

Add tenderloin | 10pp

Tuna or Chicken Salad | 14pp

Served on a bed of organic greens and fresh seasonal melon choice of: traditional Albacore tuna salad or fresh chicken salad



Plated Lunch

All entrees include warm rolls and butter

Entrée prices reflect choice of (1) per event

If additional choices are requested, there is an additional \$3/entree

Entrées

Served with seasonal vegetable and starch

Chicken Piccata | 18pp

With lemon caper butter sauce

Grilled 8oz New York Strip | 24pp

With a vintage cabernet demi

Chicken, Mushroom and Spinach Pasta | 16pp

Sautéed chicken and wild mushrooms in a rich sherry cream with spinach served over bowtie pasta

Pistachio Breaded Chicken Breast | 22pp

With boursin cheese sauce

Miso Salmon Filet | 25pp

Grilled wild caught Atlantic salmon glazed with sweet red miso

Seasonal Grilled Vegetables | 16pp

Variety of grilled vegetables with fresh herbs and aged balsamic reduction

Additional Sides

Soup/Salad | 6pp

Ice Cream | 4pp

Specialty plated deserts | 8pp

(see page 17 for dessert options)



Plated Dinners

Entrée prices reflect choice of (1) per event

If additional choices are requested, there is an additional \$3/entrée

All entrees include warm rolls and butter, salad and one entrée, chef's choice of starch and vegetables

Entrées

Grilled 6oz Filet Mignon | 39pp

With merlot veal jus

Pistachio Breaded Chicken Breast | 29pp

With boursin cheese sauce

Coffee Crusted Pork Chop Loin | 27pp

Crusted with coffee, cocoa, and brown sugar served with apple-cherry chutney

Tempura Fried Halibut | 39pp

Fresh Alaskan halibut with tomato and tarragon coulis

Grilled Salmon Filet | 36pp

Wild-caught Atlantic salmon glazed with vodka orange sauce

Seasonal Grilled Vegetables | 19pp

Variety of grilled vegetables with fresh herbs and aged balsamic reduction

Combination Entrées

Grilled 4oz Filet Mignon & Three Sautéed Wild Caught Shrimp | 44pp

Madeira veal jus and traditional scampi butter sauce

Grilled 4oz Filet Mignon & Salmon Filet | 44pp

Madeira veal jus and vodka orange sauce

Grilled 4oz Filet Mignon & Pistachio Breaded Chicken Breast | 44pp

Madeira veal jus and boursin cheese sauce

Grilled 4oz Filet Mignon & Broiled Coldwater Lobster Tail | Market price

Madiera veal jus, drawn butter, and fresh lemon



Signature Buffets

Minimum number of guests 25

Includes warm rolls and butter

Southern BBQ | 29pp

BBQ pulled pork (house made BBQ sauce)

Roasted Chicken

Seasonal Vegetable

Medley Potato Salad

Coleslaw

Rolls

Taste of Italy | 34pp

Caesar Salad

Braised Sicilian Chicken (bone-in chicken, tomatoes, capers, tarragon, green olives, and a touch of honey)

Italian Beef (thinly sliced roast beef, bell peppers, onions, and italian au jus)

Fettuccini Alfredo

Spaghetti & Meatballs (garden fresh tomato sauce)

Garlic Bread

South of The Border | 30pp

Southwest Black Bean Salad (mixed greens, roasted corn, black beans, tomatoes, tortilla strips, and house-made BBQ ranch dressing)

Beef and Chicken Fajitas

Shredded Chicken Quesadillas

Refried Beans

Spanish Rice

Corn and Flour Tortillas

Sour Cream, and Salsa



Reception Enhancements

Minimum number of guests 25

The following are intended as reception enhancements only

Stations

Italian | 24pp

Two pastas: alfredo sauce, marinara sauce; roasted vegetable ratatouille; pesto grilled chicken breast; assorted pizzas; garlic bread; parmesan-romano cheese blend, pesto, red pepper flakes, oregano

Asian | 24pp

Chicken stir-fry, vegetable tempura, fried rice, seared ahi tuna on soba noodle-seaweed salad, wasabi, pickled ginger, soy sauce

Butchers Block

Culinary Professional provided at \$50 per chef per hour

Includes: assorted warm rolls and butter

Roasted Beef Tenderloin | 39pp

With madeira veal jus (serves 10-15 people)

Roasted Strip Loin of Beef | 27pp

With horseradish cream (serves 20-25 people)

Baked Honey Glazed Ham | 19pp

With whole grain mustard (serves 15-20 people)

Slow Roasted Turkey Breast | 19pp

With cranberry sauce (serves 15-20 people)



Hors D'Oeuvres

Passed or Stationary

Chef recommends: 4-5 hors d'oeuvres per guest

If dinner follows 10 hors d'oeuvres per guest for a cocktail party

Cold Hors D'Oeuvres

Deviled Eggs | 24/Dozen

Stuffed Cucumbers | 24/Dozen

Boursin cheese and Kalamata relish

Fruit Kebabs | 24/Dozen

Pineapple, honeydew, cantaloupe, strawberries

Tuscan Bruschetta | 24/Dozen

Mediterranean tomato relish on a grilled garlic crostini

Smoked Salmon & Dill Pinwheel | 26/Dozen

Tomato– basil wrap

Honey Poached Shrimp Canapé | 32/Dozen

Sweet and spicy butter on a water cracker

Melon With Prosciutto | 36/Dozen

Wrapped cantaloupe and honeydew

Cocktail Shrimp | 42/Dozen

Cocktail sauce and lemon wedges

Oysters on the Half Shell | 48/Dozen

Cocktail sauce, lemon wedges, horseradish, tabasco & Cholula sauces

*inquire about seasonal availability



Hors D'Oeuvres

Passed or Stationary

Chef recommends: 4-5 hors d'oeuvres per guest

If dinner follows 10 hors d'oeuvres per guest for a cocktail party

Hot Hors D'Oeuvres

Crispy Fried Pork & Vegetable Eggrolls | 26/Dozen

Spanakopita | 26/Dozen

Spinach and feta in crisp phyllo dough

Chicken Quesadillas | 26/Dozen

Fire-roasted red salsa

Meatballs | 26/Dozen

Italian: traditional Sicilian tomato sauce

Swedish: mushroom sour cream gravy

Marinated Chicken Skewer | 26/Dozen

Sweet soy marinated with Thai peanut sauce

Golden Fried Coconut Shrimp | 42/Dozen

Sweet chili sauce

Maryland Style Crab Cakes | 42/Dozen

Cajun remoulade sauce

Mini Beef Wellingtons** | 42/Dozen

Bleu cheese remoulade

****7 days notice**

Bacon Wrapped Scallops | 40/Dozen

Carpaccio Wrapped Asparagus | 36/Dozen

Seared strip loin of beef and peppercorn aioli



Hors D'Oeuvre Showpieces

Chef recommends: 4-5 hors d'oeuvres per guest,
If dinner follows 10 hors d'oeuvres per guest for a cocktail party

Showpieces

Tortilla Chips and Dip Station | 8pp

Red and Green salsas (add guacamole | 5pp)

Fresh Vegetable Crudite | 8pp

Crisp colorful selection of fresh garden vegetables and assorted dipping sauces

Seasonal Fruit Display | 10pp

Grilled & Chilled Asparagus & Baby Carrots | 12pp

With chestnut-honey vinaigrette

Brie Cheese En Croute | 14pp

With almonds and raspberry coulis *min 12 people

Domestic Cheese & Meat Display | 14pp

Smoked cheddar, swiss, provolone, harvarti, and bleu cheeses, assorted domestic meats, red seedless grapes, dried fruits, nuts and assorted crackers

Wyoming Meat & Imported Cheese Display | 16pp

Ground buffalo summer sausage, Wyoming High Mountain American elk summer sausage, assorted imported cheeses, red seedless grapes, dried fruits, nuts, and assorted crackers

Antipasto | 16pp

Thinly sliced prosciutto ham, genoa salami, Spanish chorizo, roasted pepronata, grilled ciabatta bread, aged provolone, manchego, gorgonzola cheeses

Applewood Hot Smoked Salmon Filet | 19pp

Marinated in brown sugar, salt, chili powder, and cumin

Served with sweetened spice cream cheese and water crackers *min 10 people

Tuscan Style Artisan Pizza | 30-36pp

Minimum 36 square slices per pizza, size: 24"x18"

Assorted vegetarian pizza | 30 per pizza

Assorted meats pizza | 36 per pizza



Individually Plated | 8pp

Tiramisu

Espresso infused white cake, cocoa powder, and sweet mascarpone cheese

Strawberry Shortcake

Sugared biscuit, strawberry coulis, and whipped cream

Vanilla Bean Cheesecake

Cream cheese, graham cracker crust, fresh whipped cream and fresh berries

Chocolate Flourless Cake (gf)

Rich dark chocolate, chocolate ganache, mixed berry sauce, whipped cream and fresh berries

Warm Bread Pudding*

Custard, brioche bread, and vanilla gelato

****min 3 day notice**

Sweets Tables

*25 person minimum

Sweet Dreams | 15pp

Assorted petit fours, miniature cheesecakes, chocolate dipped strawberries, freshly baked cookies, brownies, sliced fruit and berries display

Ice Cream Sundae Bar | 15pp

Vanilla ice cream; chocolate, caramel & strawberry sauces; crushed m&m's, oreos, snickers, walnuts; sprinkles, whipped cream, maraschino cherries



Alcohol Services

Based on availability from state

Package Cocktail Service

- Your choice of signature, premium, or top brand liquors; domestic, craft, and imported beers; wine; soft drinks; bottled water; and a complimentary bartender
- For events that do not wish to host cocktail service, the bar can also be available on cash-only basis to your guests

Bar | (hosted beverages based on consumption)

Wine | price varies

Champagne | price varies

N/A Drinks | 2.50/ea

Bottled water | 2/ea

Banquet Wine | 30 bottle

Domestic Keg (1/2 barrel) | 350

Domestic Keg (1/4 barrel) | 200

Craft/Import Keg (1/2 barrel) | 475

Craft/Import Keg (1/6 barrel) | 250

Liquors

Vodka

Titos | 6

Grey Goose | 8

New Amsterdam | 5

Rum

Malibu | 5

Captain Morgan | 6

Bacardi | 5

Gin

Bombay Sapphire | 6

Hendricks | 8

Tanqueray | 7

Botanist | 8

Tequila

Patron | 8

Casamigos Blanco | 8

Casamigos Reposado | 10

Casamigos Anejo | 12

Sauza | 4.72

Whiskey

Makers Mark | 6

Jack Daniels | 4.72

Elijah Craig | 6

Pendleton | 6

Crown Royal | 6

Whiskey cont.

Bulleit Rye | 7

Bulleit Bourbon | 7

Jim Beam | 5

Jameson | 6

Scotch

Dewars | 6

Glenlivet 12 yr | 13



Pool Party Buffets

All options include watermelon slices, ice pops and soft beverages

Bogey | 16pp

Ham and Turkey Pinwheels

Deli ham and turkey, lettuce, and cream cheese wrapped in a flour tortilla

PB & J Sandwiches

Chips

Birdie | 20pp

Ham and Turkey Pinwheels

Deli ham and turkey, lettuce, and cream cheese wrapped in a flour tortilla

Cheese Pizza

Pasta Salad

Hole-In-One | 22pp

Chicken Fingers

With dipping sauces

French Fries

Mini Beef Sliders

Mac and Cheese Bites



Additional Services

Audio/Visual Equipment package | 100 per day

Wireless High Definition LCD projector & screen, in house stereo sound system, wireless handheld microphone, and wireless high speed internet access.

Smart Flat Panel TV | 30 per day

55" LCD TV with HDMI setup

Flip Charts | 20 per day

Dry Erase Board/White Board | 35 per day

Microphone | 20 per day



Vendor List

Lodging

| | |
|--|--------------|
| The Powder Horn Vacation Rentals (Judy Ford) | 307.674.9545 |
| Candlewood Suites | 307.675.2100 |

Florists

| | |
|---------------------|--------------|
| Babes Flowers | 307.672.3031 |
| Whirly Girl Flowers | 307.461.5040 |

Photography

| | |
|--------------------|--------------|
| Candid's With Cait | 307.429.9160 |
|--------------------|--------------|

Dessert

| | |
|---------------|-------------|
| Sugared Peaks | 307.921.085 |
|---------------|-------------|

Beauty

| | |
|--------------------|--------------|
| The Gym Aesthetics | 307.840.9920 |
|--------------------|--------------|

Tents

| | |
|----------------------------|--------------|
| Powder River Party Rentals | 307.763.9902 |
|----------------------------|--------------|

Transportation

| | |
|-----------|--------------|
| Wyo Rides | 307.752.8294 |
|-----------|--------------|



We have a variety of Coca-Cola products, Big Horn Beverage and Bison beer/ales/sodas and hard spirits

Priced by Food and Beverage Director

The Powder Horn Tournament Menus

Breakfast Options

Continental | 14pp

Fresh fruit and pastries

Breakfast Burrito | 10pp

Burritos with salsa and sour cream

Omelet Station | 24pp

Omelet fixings, breakfast potato's, fresh fruit, muffins, and pastries

Cart Pad Breakfast | 13pp

Whole fruit and cliff bars

Pre-Tournament Appetizers

Hole-In-One | 27pp

Wyoming cured meat and cheese display, locally raised Padlock Ranch beef sloppy joe sliders, fried vegetable egg rolls with sauce, hoisin BBQ chicken skewers, watermelon feta cheese salad, lemon drop cookies

Bogey | 23pp

Tossed seasonal salad, variety of wood fired pizzas

Lunch Options

Burger and Brat/Dog Station* | 22-25pp

Grilled Burgers, brats, buns, assorted condiments, watermelon slices, pasta salad, assorted chips, assorted cookies, tea, water, lemonade

*(Brats | 3pp)

On the Green Lunch | 23pp

Wyoming beef brisket sandwiches, pasta salad, chips, cookies, candy bar

Women's Invitational | 21pp

Chef's choice of grilled chicken salad, chef's choice dessert

Box Lunch | 18pp

Turkey wrap, apple, chips, cookie

23 Country Club Lane Sheridan, WY 82801 | 307.673.4800 | www.thepowderhorn.com



Policies & Procedures

Payment

The customer agrees to pay for all the charges in accordance with the terms and conditions as stated in the event contract. A non-refundable booking fee is due upon execution of the event contract, which shall be applicable toward the total cost of the event. This booking fee must be received within fourteen (14) days of contract issue date. Payment is to be in the form of credit card, cash, or check made payable to The Powder Horn. Customer agrees to pay the balance of the total contracted minimum cost of the event in full (30) days prior to the first date of the event. The Powder Horn requires a completed credit card authorization form to be on file for any additional charges the customer may incur.

Pricing

Food and beverage prices for the event are based on the costs of products prevailing at the issue date of the event contract; however due to occasional fluctuations in market cost, all quoted food and beverage are subject to at 20% service charge; 40.9% of the food and beverage service charge will be paid to servers, bussers, bartenders, housemen captains, and catering sales personnel. All charges including room rental are subject to Wyoming State Sales Tax. Prices and selections are subject to change. All food and beverage must be purchased through The Powder Horn. Any excessive mess left by clients will result in cleaning fees.

Food and Beverage Service

Guest(s) agree to comply with the following:

All food and beverage served (other than wedding cake) shall be obtained from The Powder Horn. If wine is obtained from an entity other than The Powder Horn, a corkage fee is applicable. All food and beverage are subject to at 20% service charge and 6% Wyoming sales tax, 40.9% of the food and beverage service charge will be paid to servers, bussers, bartenders, housemen captains, and catering sales personnel.

- a. Liquor will be served only to persons over the age of 21 and will be dispensed by a Powder Horn employee. A client may elect to have either a hosted bar or a no host bar. The Powder Horn reserves the right to terminate liquor service if minors are in attendance with the intention of consuming alcoholic beverages or if other Wyoming State Liquor law infraction(s) occur.
- b. **No food or alcoholic beverages or beverages of any type shall be sold, furnished, or brought into The Powder Horn premises, including the parking lot and the golf course;** by the customer or any of the customers guests, employees, third parties hired, or other persons for whom the customer is responsible. No food or alcohol, or beverages of any kind are to be taken from the premises. If any consumable items are removed from the club, the customer hereby releases and holds harmless the club from and against all liabilities and responsibilities related to food taken off premises, including but not limited to food borne illness. The club reserves the right to refuse to allow certain food(s) or portions thereof to be taken from the premises, in its sole discretion.
- c. The club is not responsible or liable for personal property and/or their contents brought or left by the customer, guests, participants, members, employees, or third parties hired by the customer. Any claim must be made before leaving.

Policies & Procedures

Guaranteed Minimum Guest Count

A guaranteed minimum guest count will be indicated on the event contract. This is the minimum number of guests the customer guarantees will be in attendance on the date of the event and is the minimum number of guests the customer will be charged for the event. **A final guarantee guest count is required by 1:00 seven (7) business days in advance of all functions.** This number may be higher than the guaranteed minimum guest count indicated on the event contract, but cannot be lower.

Supplies or Decorations

Event supplies and/or decorations will not be accepted by The Powder Horn unless prior arrangements are made with The Powder Horn event staff. The Powder Horn is not responsible for displays, materials, and decorations, equipment, gifts, or other items left by the customer, guests, members, employees, or third parties hired by the customer. Customer agrees to remove any supplies and/or materials immediately following the conclusion of the event. Decorations are not to be attached to the walls. The use of rice, birdseed, confetti, sparklers, or glitter of any kind is strictly prohibited. **\$200 cleaning fee for confetti or unapproved decorations. Last minute room change fee of \$200 if the room needs to be re-set differently than agreed upon in the banquet event order (BEO).**

Responsibility For Conduct

Guest agrees to assume full responsibility for the conduct of their guests, members, employees or third parties hired to provide services for guest. The guest further agrees to indemnify, defend, and hold harmless The Powder Horn from any injury, damage, suits or claims which may arise from the intentional acts, negligence, or omission by customer, its guest, members, employees or third parties hired by the customer.

Smoking Policy

The Powder Horn Golf Course and Country Club is a smoke-free clubhouse.

Dress Code

The Powder Horn is a private facility and maintains a dress code for the clubhouse. Proper dress code is required for all guest. Acceptable attire is golf attire, discouraged attire includes; halter tops, bathing attire.

Wedding Ceremonies

The Powder Horn can accommodate outdoor and indoor wedding ceremonies. Rehearsals are scheduled based on availability. The events staff will provide available days and times 2-3 weeks prior to event date.

Flowers/Photography/Music

All vendor activity must be arranged through the Banquet and Events Department. The Banquet and Events Department will coordinate the delivery and set up of event services. **Photography on the golf course is not permitted.**

Acts of God

The Powder horn shall be excused from performing any obligations under this agreement for so long as such performance is prevented, delayed, or hindered by an act of God, fire, flood, war, explosions, inability to procure labor, equipment, materials or supplies, failure of transportations, strike or other causes whether or not enumerated herein beyond the control of The Powder Horn.



What is the maximum capacity of the venue?

We can seat up to 150 guests on our Cascade room, lawn and patio and up to 125 in our Cascade room and patio, when including a dance floor, head table, and DJ, for a formal dinner reception. For smaller weddings and dinner receptions, we can offer our smaller more intimate rooms.

What is the duration of time for my event?

You have access to your dedicated ceremony and reception space for 8 hours (unless you have signed up for the extra day package).

When can I come by for a tour or visit the events department?

Our Banquet and Events Manager would love to give you a tour of the property! To ensure the availability of event space, appointments should be made in advance for tours and all other meetings.

Are there restrictions to decorating?

We do not allow rice, birdseed, confetti/glitter, silk flower petals, or wish lanterns inside or outside of the building. Candles may be used as long as the flame is contained and burns below the rim of the vase or jar. All candles must have a container or vessel to catch the wax. No free standing taper candles allowed. For insurance purposes and to ensure the clubhouse is not damaged in any way, décor structures such as marquee letters, draping, and bistro lighting must be booked and set-up with pre-approved vendors only. No items can be taped, push-pinned, glued, velcroed, or stapled to any surface.

When may I host my wedding rehearsal and/or rehearsal dinner?

We offer both ceremony rehearsals and rehearsal dinners on-site. These rehearsals usually take place the day before your actual wedding date at a time that will be based on the availability of the space. Anyone that will be a part of the ceremony should attend including flower girls and ring bearers.

What if a guest is gluten-free or has a food allergy?

The Powder Horn will accommodate all special dietary needs and requests that are made prior to the day of your wedding. You should share this information no later than 7 days prior to your wedding day when you give your final guest count.

Where do I park?

The Powder Horn provides free parking in both our front and back lots to all guests and members.

The Powder Horn

