

Sylvan Dale Ranch

Experience The Legacy

Weddings 2025







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! 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 special day to match your vision. From the initial planning to rehearsal to reception, our coordinators will 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. It is surrounded by the beauty of the Rocky Mountain foothills.

River Bend

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

Indoor Option Included

Are you 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 wanting the whole Sylvan Dale Ranch wedding experience. A Destination Wedding includes two nights of lodging, breakfast each morning, rehearsal dinner, plus the wedding and reception. A complete weekend package allows guests to experience what the Ranch offers.

**The required minimum cabin booking for this package is
10 cabins and 2 guest houses.**

Wedding Lodging

ENJOY THE CONVENIENCE OF ONSITE LODGING

When you book with Sylvan Dale, you are given priority to book lodging. ***This reservation hold is for the wedding night only. The only way to have two-night accommodation is to have a complete destination wedding on the Ranch.***



Enjoy our comfortable and cozy cabins on the ranch! Breakfast is included for each overnight guest. **Check-in is at 3 pm, and check-out is at 10 am.** Our gift to you is a **complimentary Fireside Cabin** for the couple to stay in on the wedding night, including a fireplace and river views.



The Heritage Lodge

The Heritage Lodge boasts large fireplaces and historic charm. Decorated seasonally, the Heritage offers abundant warmth for a genuinely 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. We put the Sylvan Dale touch on all our dishes, not just your basic buffet. Each menu option is prepared from scratch and full of flavor. Please choose one of our themed buffets below and give your guests a taste of the Ranch!

\$65 Per Person
Choose Your Buffet

Sicilian Buffet

Tortellini with Alfredo sauce, penne pasta with tomato basil sauce, Italian sausages with fresh sautéed peppers, onions, garlic, and eggplant parmesan. Includes salad bar and garlic bread.

Southwestern Buffet

Chicken fajitas, cheese enchiladas, refried beans, roasted corn, and tomato 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 \$6.00 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 tomatoes, smoked sweet onions, and lemon ricotta.
(Minimum of 12 orders).



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, carefully prepare them, and proudly serve them. We consider our food a personal gift from us to you—a delicious highlight of the Sylvan Dale experience.

\$75 Per Person

Choose Two Entrees

Slow Roasted Prime Rib

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

Smoked Brisket

Served with a roasted tomato
bordelaise and charred onion.

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 piccata sauce.

Campfire Trout

Cornmeal-dusted, served with a
roasted corn relish.

Side Selections

Choose Two Sides

Roasted Red Potatoes

With chili and garlic.

Garlic Mashed Yukon Potatoes

Mashed Yukon gold potatoes with garlic
and cream.

Fresh Asparagus

Finished with lemon
white wine butter.
(\$3 additional cost
per person).

Wild Rice Pilaf

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

Steamed Garden Vegetables

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

Seared Brussels Sprouts

With cider vinegar and parmesan.

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



Hors D'oeuvre Selections

Hot Selections

Brie En Croute \$5

We split a whole wheel of brie, stuffed it with seasonal fruit filling, wrapped in pastry, and baked it to perfection. Served with sliced baguette and an assortment of crackers.

Artichoke Spinach Dip \$5

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

Bacon Wrapped Bison Sausage \$7

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

Cold Selections

Bruschetta \$3

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

Vaquero Platters \$5

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 \$6

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



Rehearsal Dinner Buffets

(Destination Packages Only)

Rehearsal dinners can happen in the Heritage Lodge or at the Heart J Grill on the Heritage lawn. Feed your folks right with homemade 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

\$24 Per Person- Up to 100 guests

from the grill. Weather dependent.

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

Deli Platter

\$20 Per Person

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

RANCH BBQ SANDWICHES

\$29 Per Person

St. Louis Style Pork Ribs, Tender Roast Beef Brisket, OR Bone-in Herb Marinated Roasted Chicken. Choose your favorite two! Served with our in-house BBQ sauce. Includes your choice of two sides, watermelon, and chef's choice dessert.

HOMESTEADERS CHILI, BAKED POTATO & CORNBREAD

\$23 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.

SYLVAN DALE RIB EYE STEAK FRY WITH BBQ CHICKEN PIECES

\$50 Per Person

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

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



Breakfast Buffets

Consider a themed buffet for your meal. Please choose one of our themed buffets below and give your guests a final taste of the Ranch! Breakfast can happen in the Round-Up or Heritage. Wish your folks happy trails the right way with homemade food from our kitchen.

PRICED PER PERSON - 25 PERSON MINIMUM

RANCH STYLE BREAKFAST

\$0 for overnight guests - \$15 for off-site guests

Seasonal fresh fruits, toast, cereals, oatmeal, and scrambled eggs. With the Ranch's classic biscuits and gravy.

ON THE TRAIL BREAKFAST

\$20 Per Person

Bacon OR sausage, scrambled eggs, potatoes, and tortillas for the ideal breakfast burrito. Sides include shredded cheese, salsa, and hot sauces. Includes yogurt, granola, fresh fruit, and chef's choice pastry.

COWBOY BREAKFAST

\$30 Per Person

Cinnamon Bread French Toast dredged in an egg custard batter and grilled up golden brown. Honey-cured bacon, large sausage links, scrambled eggs, homestyle potatoes, fresh fruit, and chef's choice pastry.



Wedding Bar

Your guests will appreciate a variety of wines, beers, and spirits. We support local breweries; you will find several local choices at our Ranch Bar.

The ranch will choose what beer, wine, and liquor go on the bar.

We will **not order custom alcohol** for signature drinks. However, you can build a drink from our selection if you like.

Couples can choose to host an "Open Bar" (you cover all costs) or, a "Cash Bar" (your guests will purchase their own drinks) or a "Hybrid" of either.

Bar payments are very customizable. Bar selections are relatively limited.

The bar menu is Ranch Choice, and an EXAMPLE bar menu can be found on this page.

Kegs Can Be Added on Per Request

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, and 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, and Apricot Blonde.

Berthoud Brewery - Our Local Favorite

(Seasonal Choices with Change)

(Prices vary per beer type)

1/2 barrel - average \$215 per keg

1/6 barrel - average \$175 per keg

Lowrider Lite, Lowrider Lime, Fireside Scottish, Sam's Orange Ale, Devil's Dunkel, Little Thompson IPA, and 5030 Double IPA

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



THE BAR

Beer - \$6/\$7

- Coors Banquet
- Corona
- Mountain Standard IPA
- Seasonal Craft

Liquor - \$8

- Vodka
- Whiskey
- Tequilla
- Rum
- Gin

Mixers

- Assorted Juices
- Tonic Water
- Club Soda
- Ginger Beer

Wine - \$7

- Merlot
- Cabernet Sauvignon
- Chardonnay
- Pinto Grigio

Soda - \$3

- Coke
- Diet Coke
- Sprite

5280 ft.

We are super high.
Please drink accordingly.
But have fun,
SDR Staff

Pricing Breakdown

3.7% tax + 20% Service Fee is applied to the total cost.



Site Fee & What's Included

\$6,500 - May Through October - Any Day Of The Week
\$4,000 - November Through April - Any Day Of The Week

- Choice of ceremony site.
- The banquet hall for the reception is for 8 hours
- Cocktail Hour on the deck or in Round Up Room.
- Set up and break down of ceremony site and banquet hall
- One hour of rehearsal time.
- Use our wedding arch for the ceremony.
- White wedding chairs for the ceremony.
- Tables and chairs for the reception.
- Sweetheart/Fireside Cabin for wedding night.
- Optional: add-on campfires (conditions may vary for fires).

Banquet Fee & What's Included

\$75 / \$65

- Choice of buffet options.
- Iced tea, lemonade, and ice water.
- Coffee, tea, and hot chocolate.
- Cake cutting service.
- Glassware, tableware.
- Table linens - black or white.
- Champagne and sparkling cider for toast - poured at tables
- Ranch Bar & Bartenders (Bar set up and beverage service.)

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 armed service members!

Pricing Is Subject To Change



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

