



KEVIN TAYLOR'S AT THE OPERA HOUSE



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EVENT GUIDE

Kevin Taylor's at the Opera House is centrally located in the opulent Ellie Caulkins Opera House at the Denver Performing Arts Complex. We offer unparalleled cuisine, served in dramatic event spaces – from elegant dinner in the main restaurant, to a grand reception in the Chambers Grant Salon, to picture perfect weddings and elaborate convention gatherings. No matter your occasion know that your event will be memorable for all.

PHILOSOPHY

Treat your guests to exceptional, creative cuisine within the city's most unique venue. Known for its high standard of service, creativity and elegance, Kevin Taylor's at the Opera House utilizes fresh, local ingredients complemented with artistic presentation, whether the cuisine is plated, passed, or stationed.

Kevin Taylor's at the Opera House offers everything needed to produce an amazing event. Professional event managers, accomplished chefs and highly-trained service staff will assist with every step of the planning process for each event, be it a wedding ceremony, charity event, reception, rehearsal dinner, engagement party, anniversary celebration, Bar/Bat Mitzvah, birthday, corporate event, cocktail party, debutante ball, graduation, holiday party, memorial or meeting.

SUPPLEMENTS & ADDITIONS

- Passed hors d'oeuvres and appetizer stations
- Additional courses
- Wine / Beer pairings; Signature Cocktails
- Pre-printed menus
- Take-home gifts

SPECIAL NOTES

- Seasonal menu items are subject to availability.
- Due to seasonality of menus, pricing is subject to change.
- We are happy to customize any menu and will be priced accordingly.
- Please inform us of known allergies prior to event date so that we can properly accommodate any special dietary needs.
- All Food and Beverage is subject to a 22% Service Fee.

KEVIN TAYLOR'S AT THE OPERA HOUSE EVENT SPACES

Kevin Taylor's at the Opera House offers a number of event spaces, each located within the Ellie Caulkins Opera House. These include: The Chambers Grant Salon; Studio Loft; Founders Room; the Ellie Caulkins Lobby, Loge and Stage; and the Denver Performing Arts Complex Galleria.

Event Space	Square Footage	Seated	Standing
Chambers Grant Salon	11,600	350	600
The Studio Loft	8,000	350	500
Founders Room	1000	20	50
Ellie Caulkins – Lobby	9,000	350	700
Ellie Caulkins – Loge	4,415	150	250
Ellie Caulkins – Stage	7,263	350	500
Denver Performing Arts Complex Galleria	38,000	1000	2000

Chambers Grant Salon

The Chambers Grant Salon is an extraordinary 11,600 sq. ft. space featuring twinkling fiber optic ceilings, exposed stone walls and luxurious finishes. A built-in stage, including theatrical lighting, Bosendorfer grand piano is also readily available.

Special Note: The Chambers Grant Salon features three one-of-a-kind Vance Kirkland paintings, as well as eight original Opera Colorado costumes dating as far back as 1919.

The Studio Loft

The Studio Loft is a 9,000 sq. ft. performance, rehearsal and event space with a cathedral ceiling, exposed brick and warm-colored walls. It features a state-of-the-art AV system with sound and high definition projector. It can be used for parties, conferences, weddings and holiday celebrations. It also houses a smaller “pre-function” area that includes a bar and private 14th street entrance.

The Founders Room

The Nathaniel Merrill Founders Room is a 1,000 sq. ft. event and meeting space, featuring a private bar, casual seating and a state-of-the-art media system. This modern fire and ice-themed meeting space is the perfect venue for board meetings, pre-theater, VIP events and smaller private functions.



EVENT SPACES CONTINUED

Ellie Caulkins Opera House: Lobby

The Ellie Caulkins Opera House, colloquially known as “the Ellie,” is the premier venue inside of the former historic Quigg Newton Denver Municipal Auditorium. The Ellie, a world-class acoustical hall designed in the lyric style, encompasses four levels: The balcony, loge, mezzanine and orchestra. The Lobby on the ground level of the Ellie includes a private entrance, two large full-service bars, original artwork and floor-to-ceiling staircases.



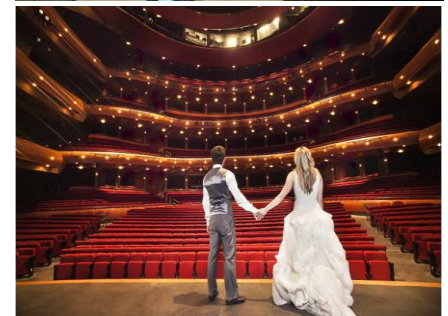
Ellie Caulkins Opera House: Loge

The Loge is located on the third level of the Ellie Caulkins Opera House, and boasting a large bar, original artwork and tapestries. Numerous windows allow for ample natural sunlight, and dual staircases and elevators on each side of the space allow guests to maneuver to and from the space freely and conveniently.



Ellie Caulkins Opera House: Stage

If you are looking for a more unique experience, look no further. Host your next reception or plated dinner on the Stage of the Ellie Caulkins Opera House, where some of the world’s most influential artists have performed to sell-out crowds. With a view of the four – level, 2,100-seat theater, your guests will receive the ultimate backstage experience.



Denver Performing Arts Complex: Galleria

The Galleria at the Denver Performing Arts Complex, located outdoors under the cover of the center’s distinctive glass roof, can hold up to 2,000 guests for parties, fundraisers and other special events. Featuring the renowned sculpture “Infinite Energy” as its centerpiece, the Galleria is a signature gathering place at one of Denver’s most prominent cultural facilities. More than 38,000 sq. ft. of space allows plenty of room for events with numerous elements, performers, displays or presentations.



RENTAL RATES & RULES

Day Events (Until 4pm)	Rental Cost	Non-Profit Rental Cost
Chambers Grant Salon	\$500	\$375
The Studio Loft	\$500	\$375
The Founders Room	\$200	\$125
Evening Events (Sunday to Thursday)	Rental Cost	Non-Profit Rental Cost
Chambers Grant Salon	\$1000	\$750
The Studio Loft	\$1000	\$750
The Founders Room	\$200	\$125
Evening Events (Friday & Saturday)	Rental Cost	Non-Profit Rental Cost
Chambers Grant Salon	\$2000	\$1500
The Studio Loft	\$2000	\$1500
The Founders Room	\$200	\$125

Ancillary spaces within the Ellie Caulkins Opera House and Denver Performing Arts Complex, such as the Lobby, Loge, Stage and Galleria, are also available for rent and are negotiated through the City of Denver. Please note that some spaces require extra staffing from the City of Denver.

DECORATIONS/FLOWERS

Decorations and flowers must be pre-approved through the Events Department. Decorations may not be attached to, or suspended from, any surface in the building. No glitter, confetti, streamers, birdseed, rice or loose flower petals may be used in the building.

ENTERTAINMENT

Any outside entertainment must be pre-approved through the Events Department. Please be aware that volume restrictions are in place throughout the Opera House during performances. Additionally, all entertainment must abide by volume restrictions when a show is taking place.

PAYMENTS & CONTRACTS

The total rental fee plus half of the food and beverage is due two weeks after the contract is signed, unless otherwise specified. Full payment of the total estimated costs are due 72 hours before the event date. Failure to make payment cancels the event. No refunds will be permitted. After the event, the Events Department will invoice the client for any additional fees due.

TAX EXEMPTION

If your group is exempt from State or City of Denver tax, the appropriate evidence of these exemptions must be made available before the event takes place. If you are unable to supply the correct evidence for exemption, you will be responsible for the full tax on the final bill. If you need examples of the tax exemption certificates, please ask your event manager.

OTHER INFORMATION

RENTAL NOTES

- Required Door Greeter (\$15/hour) – (4-hour minimum)
- Additional greeters available (\$15/hour) – (4-hour minimum)
- Coat check attendant (\$150 Service Charge per attendant)
- 5' round tables and chairs included in rental
- White or black napkins and 90" x 90" linen included in rental; \$3 per linen for auction tables/nonfood tables
- Required Security (\$30/hour) – this fee depends on the set-up needs of your event; this fee begins when your first vendor arrives on site for set-up
- All events within DPAC must provide liability insurance
- Dance Floor (\$400)
- For events over 250 guests, the Denver Fire Department is required to be on site at \$45 per hour (4-hour minimum)
- Cake Cutting Fee \$2 per person

STEWARDEDING/STRIKE LABOR FEES

- Stewarding/strike labor fees \$200-500 per space

ADDITIONAL ITEMS AVAILABLE

- Bosendorfer Grand Piano: \$200
- Piano Removal: \$500
- Additional Staffing \$150 per person
- Cash Bar Set Up \$150

PARKING

The eight-story DPAC public parking garage is located onsite and can accommodate 1,700 vehicles. The garage is easily accessible and secure. Garage entrances are located on Arapahoe and 13th Streets. Additional parking is available at the Colorado Convention Center parking garage, located at Speer Blvd. and Champa Street, just two blocks south of the DPAC garage. Both facilities are public lots. Kevin Taylor's at the Opera House is unable to validate parking, nor do we have complimentary parking availability.

LOADING DOCK

Kevin Taylor's at the Opera House has access to the loading dock of the Opera House on a limited basis. Door dimensions are 25' wide by 16' high. The dock's primary function is to accommodate shows that are occupying the Opera House or Buell Theater. When shows are present in the Opera House, guests of Kevin Taylor's at the Opera House may not have access to the loading dock for the duration of their events. Please correspond with your event manager regarding loading dock availability.

EVENT MATERIALS

Event materials may be delivered to the Opera House within 48 hours of event date and must be picked up or shipped out within 48 hours after event. Any materials not retrieved after this time will be disposed of. Your event manager will be happy to assist in handling or shipping materials; however, Kevin Taylor's at the Opera House does not take responsibility for any materials before, during or after events.

VEGETARIAN

Fine Herb Gougère, Pea Custard, Truffle (V)

Fava Bean Hummus, Goat Cheese, Oven Dried Tomato, Crostini (V)

Gazpacho Soup Shooter, Marcona Almonds, Salsa Verde (Vegan) (GF)

Gold Potato Fritter, Tarragon, Mushroom, Mustard (V) (GF) (DF)

Saffron Risotto Arancini, Grana Padano, Lemon Chive Aioli (V)

Caprese Skewer, Mozzarella, Tomato, Basil, Balsamic Reduction (V) (GF)

SEAFOOD

Lump Crab Cakes, Piquillo Orange Jam, Cilantro

Smoked Trout Salad, Horseradish, Apple, English Cucumber (GF)

Maine Lobster, Celery, Zucchini, Green Goddess, Brioche

Yellowtail Hamachi, Korean Pepper Aioli, Kimchi, Puffed Rice Chip (GF)*

Jumbo Shrimp, House Seasoning, Bloody Mary Cocktail (GF) (DF)

MEAT

Coq Au Vin Croquette, Bacon, Mushroom, Herb Mousse

Colorado Lamb Loin, Beet Hummus, Crispy Pita, Charred Feta

Blue Corn Tostada, Beef Barbacoa, Cilantro Poblano Crema (GF)

Beef Tartare, Parmesan Aioli, Picked Mustard Seeds, Pumpernickel*

Seared Pork Pot Stickers, Ponzu Gastrique, Spiced Cashews (DF)

Bison Meatball, Chipotle Molé, Pickled Onions, Pumpkin Seeds (DF)

Seasonal menu items are subject to availability. Pricing is subject to change.

Chickpea Hummus & Black Olive Tapenade \$8 per person

Flatbread Crackers, Vegetable Crudit  (V) (DF)

Grilled Garden Vegetable & Spinach Mousse \$9 per person

Oven Dried Tomatoes, Zucchini, Dill, Mascarpone, Toasted Baguette (V)

Gourmet Artisan Cheese Selection \$11 per person

Fruit Mostarda, Marcona Almonds, Table Grapes, Assorted Crackers (V)

Charcuterie Board \$16 per person

Assorted Meat Selection, Artisan Cheese, Jardinera, Red Peppers, Olives, White Bean Puree, Crostini

Fresh Vegetable Crudit  \$6 per person

Served with Two Chefs Dips (V)

Poached Gulf Shrimp Cocktail \$15 per person

Bloody Mary Cocktail, Citrus Remoulade, Lemon Wedges (GF)

Add Oysters with Mignonette \$6 Per Person

Add Snow Crab Claws \$6 Per Person

Hand Carved Beef Tenderloin \$20 per person* (\$100 Chef Attendant Fee)

Arugula, Tomatoes, Mustard Horseradish Aioli, Potato Rolls

Pork Loin Banh Mi \$14 per person

Hoisin Sauce, Cucumber & Carrot Salad, Cilantro Ginger Aioli (DF)

Macaroni & Cheese \$10 per person

Aged Cheddar, Broccolini, Caramelized Onions

*Add Grilled Chicken \$3 Supplement***Angus Beef Meatballs** \$13 per person

Soft Polenta, Pepper Ragu, Parmesan, Basil

Brie en Croute \$90 per wheel (Serves Approximately 30 People)

Bourbon Raspberry, Truffle Chive & Garlic, Assorted Crackers

Bruschetta Display \$8 per person

Tomato Basil & Mozzarella, Olive Tapenade & Marinated White Bean, Roast Pepper Date & Blue Cheese, Served with Crackers, Grilled Bread and Pita (V)

Seasonal menu items are subject to availability. Pricing is subject to change.

ACTION STATIONS & CARVING STATIONS

BUILD YOUR OWN ACTION STATIONS

Caesar Salad Station \$12 per person

Hearts of Romaine Lettuce, Garlic Croutons, Shaved Grana Padano Cheese, Parmesan Vinaigrette (V)

Pommes Frites Station \$7 per person

Truffle Aioli, Dijon, Garlic Chive Greek Yogurt, Chipotle Ketchup, Parmesan, Togarashi (V)

Sliced Sushi Grade Ahi Tuna Station \$26 per person (\$100 Chef Attendant Fee)*

Crispy Wonton, Wasabi, Scallions, Sesame Seeds, Sriracha, Miso Ponzu

Soft Flour Street Tacos

One Protein \$12, Two \$15, Three \$17 per person

Pork Carnitas, Short Rib Barbacoa, Marinated Mahi Mahi, Achiote Chicken, Guajillo Marinated Portabella

Sides: Shredded Cabbage, Queso Fresco, Guacamole, Pickled Onions, Cumin Crema, Hot Sauces

-Add Cilantro Rice & Black Beans \$3 Supplement

-Add Chips and Salsa \$3 Supplement

CARVING STATIONS (\$100 for uniformed chef for 2 hours)

Served with Dinner Rolls & Whipped Butter

Select One \$16 **Select Two** \$24 per person

NY Striploin, Herb Roasted Turkey Breast, House Smoked Salmon, Pork Loin Porchetta*

Premium Meats additional \$6 per person

Angus Beef Tenderloin, Herb Crusted Prime Rib (50 person minimum) *

Choose Two Sauces

Bordelaise, Horseradish Cream, Rosemary Jus,

Caper Butter, Dill Crème Fraiche, Red Pepper Romesco

Choose One Side

Mixed Greens Salad, Grape Tomatoes, Almonds, Beets, Blue Cheese, Aged Sherry Vinaigrette (V)

Potato Gratin, Gruyere, Leeks, Parmesan, Fine Herbs (V)

~Buffets will be opened and replenished for 2 Hours if ordered for all guests~

(V) = Vegetarian, (DF) = Dairy Free, (GF) = Gluten Free

*These items may be served raw or undercooked, or contain raw or undercooked ingredients

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

PLATED DINNER OPTIONS – Guest Selection Required Prior to Event

All plated dinners are served with bread, butter, coffee service.

We can customize any menu. Prices are subject to change.

Two Course Menu \$52 per person (first course & entrée)

Three Course Menu \$60 per person (first course, entrée, dessert)

Three Course Duo Menu \$70 per person (first course, duo entrée, dessert)

SALAD (please select one)

Baby Lettuce, Gold Beets, Shaved Fennel, Hazelnuts, Gorgonzola, Balsamic Vinaigrette (V) (GF)
Arugula & Frisee, Carrot Ribbons, Walnuts, Goat Cheese, Orange Tarragon Vinaigrette (V) (GF)
Bibb Lettuce, Oven Dried Tomatoes, Candied Bacon, Blue Cheese, Herb Dressing (GF)
Baby Kale, Poached Pears, Parmesan Crisps, Pistachios, Red Wine Vinaigrette (V) (GF)
Gold Potato Salad, Watercress, Fried Capers, Fennel, Pommery Mustard Vinaigrette (V) (DF) (GF)
Napa Cabbage, Crispy Wontons, Edamame, Cashews, Sweet Chile Miso Dressing (V)
Artisan Romaine, Grana Padano, Garlic Croutons, Parmesan Vinaigrette (V)

ENTRÉES (please select two)

A vegetarian option is available with all selections.

Grilled Marinated Portabellas, Corn Pepper Salsa, Quinoa Pilaf, Piquillo Ragu (Vegan) (GF)
Goat Cheese Polenta Cakes, Peperonata, Asparagus, Mint Chimichurri (V)
Scottish Salmon, Marble Potatoes, Haricot Vert, Cured Tomatoes, Lemon Tarragon Butter (GF)*
Alamosa Striped Bass, Polenta Gateau, Fava Bean Succotash, Shiitakes, Saffron Cream (GF)*
Seared Pacific Halibut, Carrot Mousse, Snap Peas, Pearl Onions, Port Wine Butter (GF)*
Red Bird Farm Chicken Breast, Buttermilk Grits, Baby Carrots, Wild Mushrooms, Mustard Jus (GF)
Colorado Lamb Loin, Lamb Sausage, Farrotto, Fava Beans, Goat Cheese, Caponata*
Angus NY Strip Loin, Melted Leek Potatoes, Baby Vegetables, French Onion Jus (GF)*
Pork Tenderloin, Bacon Bread Pudding, Butternut Squash, Watercress, Tarragon Apple Jus*

ENTRÉE DUOS (please select one)

Braised Beef Short Rib & Colorado Striped Bass
Carrot Risotto Cake, Fava Beans, Charred Cauliflower, Piquillo Pepper Jus

New York Strip Loin & Seared Salmon (GF)*
Baby Squash, Ricotta Potato Puree, Pearl Onion, Charred Corn Ragu

Roast Beef Tenderloin & Butter Poached Lobster* (\$8 supplement)
Potato Leek Gratin, Asparagus, Truffled Celeriac, Capér Béarnaise

DESSERT (please select one)

Chocolate Mousse Terrine, Salted Almonds, Creme Fraiche, Raspberry Port Coulis
Vanilla Bean Cheesecake, Toasted Coconut, Caramelized Pineapple, Key lime Curd
Mixed Berry Crisp, Mascarpone Chantilly, Candied Pistachio, White Chocolate
Caramel Flan, Cocoa Nib, Passion Fruit Curd, Fresh Berries (GF)

Seasonal menu items are subject to availability. Pricing is subject to change.

DINNER BUFFETS

All buffets served with fresh rolls, whipped butter, hot beverage station.

DENVER BUFFET \$54 per person

Select One Salad, Two Entrees, Two Sides & Two Desserts

ROCKY MOUNTAIN BUFFET \$60 per person

Select Two Soups or Salads, Two Entrees, Two Sides & Three Desserts

COLORADO BUFFET \$68 per person

Select Two Soups or Salad, Two Entrees, Three Sides & Four Desserts

SOUPS AND SALADS

Heirloom Tomato Bisque (V) (DF) (GF)

Butternut Squash Soup (V) (GF)

Baby Lettuce, Gold Beets, Shaved Fennel, Hazelnuts, Gorgonzola, Balsamic Vinaigrette (V) (GF)

Arugula & Frisee, Carrot Ribbons, Walnuts, Goat Cheese, Orange Tarragon Vinaigrette (V) (GF)

Baby Kale, Poached Pears, Parmesan Crisps, Pistachios, Red Wine Vinaigrette (V) (GF)

Artisan Romaine, Grana Padano, Garlic Croutons, Parmesan Vinaigrette (V)

ENTREES

Herb Roasted Chicken Breast, Whole Grain Mustard Jus (DF) (GF)

Seared Scottish Salmon, Capers, Lemon Dill Butter (GF)*

Colorado Striped Bass, Marcona Almonds, Red Pepper Romesco (DF) (GF)

Braised Short Rib, Confit Shallots Agrodolce

Spice Rubbed Pork Loin, Poached Pears, Rosemary Jus (DF) (GF)*

Roast Beef Tenderloin, Smoked Onions, Bordelaise (DF) (GF)* *(not available on Denver Buffet)*

SIDES

Yukon Gold Potato Mash (V)(GF)

Roasted Rosemary New Potatoes (V)(DF)(GF)

Gold Potato Gratin, Parmesan Cream (V)(GF)

Mediterranean Vegetables, Balsamico (V)(DF)(GF)

Toasted Quinoa, Mushrooms, Almonds (V)(DF)(GF)

Haricot Verts, Walnuts, Preserved Lemon (V) DF) (GF)

Patatas Bravas, Spicy Tomato (V)(DF)(GF)

Steamed Jasmine Rice, Fresh Herbs (V)(DF)(GF)

Grilled Asparagus, Salsa Verde (V)(DF)(GF)

Street Corn, Ancho Chili, Cotija Cheese(V)(GF)

MINIATURE DESSERTS

Chocolate Olive Oil Cake, Cocoa Nib (Vegan)

Mini PB&J Candy Bar

Lemon Vanilla French Madeline's

Citrus Curd Tartlets, Mixed Berry

Chocolate Raspberry Mousse Tartlet (GF)

Pistachio Shortbread, Cream Cheese Mousse, Strawberry

White Chocolate Blueberry French Macaron (GF)

Raspberry Almond White Chocolate Fudge (GF)

Carrot Cake Bites, Cream Cheese Frosting

Orange Pistachio Shortbread Cookie

Chocolate Hazelnut Baum-Kuchen Cake Bites

~Buffets will be opened and replenished for 2 Hours if ordered for all guests~

*These items may be served raw or undercooked, or contain raw or undercooked ingredients

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

DESSERT STATIONS

Please select from choices below \$42 per dozen

Pistachio Shortbread, Cream Cheese Mousse, Strawberry
Chocolate Raspberry Mousse Tartlet (GF)
White Chocolate Blueberry French Macaron (GF)
Chocolate Olive Oil Cake, Cocoa Nib (Vegan)
Mini PB&J Candy Bar
Lemon Vanilla French Madeline's
Citrus Curd Tartlets, Mixed Berry
Carrot Cake Bites, Cream Cheese Frosting
Raspberry Almond White Chocolate Fudge (GF)
Chocolate Hazelnut Baum-Kuchen Cake Bites
Orange Pistachio Shortbread Cookie

ENHANCEMENTS & OPTIONS

Biscotti \$6 each

Two fresh Baked Biscotti's, Bagged and Hand Wrapped

Housemade Boxed Chocolates \$9 each

Two Housemade Chocolate Truffles, Boxed and Tied with a Ribbon

Bottled Water for the Table \$7 each

One Liter Aqua Panna Still Water or San Pellegrino Sparkling Water

Cake Cutting Service \$2 per person

We are happy to cut, plate, & serve

Hot Coffee Station \$135 initial setup

Hot Tea, Regular, Decaf Café Bel Etage Coffee

Sweeteners, Cream

\$45 Per Gallon Coffee Refill \$3 Per Tea Bag

Hot Tea Station \$75 initial setup, \$3 per tea bag

Spa Water Station \$135

Fruit Infused Water: Assorted Berries, Citrus, Cucumber

Wedding/Celebration Toast

Non-Alcoholic Sparkling Cider \$5 per person

House Prosecco \$8 per person

Domaine Chandon, Brut Classic, Napa Valley, California \$15 per person

HOSTED BAR – BASED ON CONSUMPTION

If you would like to have a hosted bar, please select one of the options below. Each drink will be tallied and added to your final bill at the end of your event. You will be charged on total number of beverages served.

Y PREMIUM PACKAGE

LIQUOR @ \$10 per drink (up-charges will be applied for martinis, rocks & doubles)

Grey Goose Vodka, Bombay Sapphire Gin, Herradura Silver Tequila, Stranahan's Rocky Mountain Whisky, Tin Cup "High Rye" Colorado Bourbon, Aberfeldy 12yr Single Malt Scotch, Mantanya Platino White Rum, Mantanya Oro Spiced Rum

WINE @ \$10 per glass

Sommelier's Choice

BEER @ \$6

Coors Light, Dry Dock Apricot Sour, New Belgium Fat Tire, Great Divide Colette Farmhouse Ale, Voodoo India Pale Ale, Left Hand Nitro Milk Stout, Angry Orchard Cider

Y CALL PACKAGE

LIQUOR @ \$9 per drink (up-charges will be applied for martinis, rocks & doubles)

Woody Creek Vodka, Denver Dry Gin, Herradura Silver Tequila, Fireside Whiskey, Bulleit Rye Bourbon, Dewar's White Label Scotch, Bacardi Rum, Captain Morgan Rum

WINE @ \$9 per glass

Sommelier's Choice

BEER @ \$6

Coors Light, Dry Dock Apricot Sour, New Belgium Fat Tire, Great Divide Colette Farmhouse Ale, Voodoo India Pale Ale, Left Hand Nitro Milk Stout, Angry Orchard Cider

Y HOUSE PACKAGE

LIQUOR @ \$8 per drink (up-charges will be applied for martinis, rocks & doubles)

Absolut Vodka, Bombay Dry Gin, Jose Cuervo Gold Tequila, Dewar's White Label Scotch, Old Forrester Bourbon, Bacardi Rum

WINE @ \$8 per glass

Sommelier's Choice

BEER @ \$6

Coors Light, Dry Dock Apricot Sour, New Belgium Fat Tire, Great Divide Colette Farmhouse Ale, Voodoo India Pale Ale, Left Hand Nitro Milk Stout, Angry Orchard Cider

SOFT DRINKS and BOTTLED WATER @ \$3.50 each

Selection of Coca-Cola products, fresh fruit juices, bottled water

HOSTED PACKAGE BAR

Hosted bar packages are charged at an hourly price for all guaranteed adults over 21. All packages include soft drinks. Please select from the options below.

Y BEER & WINE PACKAGE

2 hours, \$19 per person
3 hours, \$23 per person
4 hours, \$27 per person

Beer Selections: Coors Light, Dry Dock Apricot Sour, New Belgium Fat Tire, Great Divide Colette Farmhouse Ale, Voodoo India Pale Ale, Left Hand Nitro Milk Stout, Angry Orchard Cider

House Wine Selections: Sommelier's Choice

Y PREMIUM PACKAGE

2 hours, \$27 per person
3 hours, \$32 per person
4 hours, \$37 per person

Beer Selections: Coors Light, Dry Dock Apricot Sour, New Belgium Fat Tire, Great Divide Colette Farmhouse Ale, Voodoo India Pale Ale, Left Hand Nitro Milk Stout, Angry Orchard Cider

Premium Wine Selections: Sommelier's Choice

Premium Cocktail Selection: Grey Goose Vodka, Bombay Sapphire Gin, Herradura Silver Tequila, Stranahan's Rocky Mountain Whisky, Tin Cup "High Rye" Colorado Bourbon, Aberfeldy 12yr Single Malt Scotch, Mantanya Platino White Rum, Mantanya Oro Spiced Rum

Y CALL PACKAGE

2 hours, \$22 per person
3 hours, \$27 per person
4 hours, \$32 per person

Beer Selections: Coors Light, Dry Dock Apricot Sour, New Belgium Fat Tire, Great Divide Colette Farmhouse Ale, Voodoo India Pale Ale, Left Hand Nitro Milk Stout, Angry Orchard Cider

Call Wine Selections: Sommelier's Choice

Call Cocktail Selection: Woody Creek Vodka, Denver Dry Gin, Herradura Silver Tequila, Fireside Whiskey, Bulleit Rye Bourbon, Dewar's White Label Scotch, Bacardi Rum, Captain Morgan Rum

Y ADDITIONS

Y Wine Service with Dinner

Additional charges apply based on wine selections

**A 22% service fee and applicable tax will be applied to all food and beverages.*

CASH BAR

Cash bar beverages are charged to guests as ordered. Please create your bar offerings from the list below. We will provide signage at each bar, listing pricing and offerings.

🍷 PREMIUM SELECTION – Prices vary

LIQUOR (up-charges will be applied for martinis, rocks & doubles)

Grey Goose Vodka, Bombay Sapphire Gin, Herradura Silver Tequila, Stranahan's Rocky Mountain Whisky, Tin Cup "High Rye" Colorado Bourbon, Aberfeldy 12yr Single Malt Scotch, Mantanya Platino White Rum, Mantanya Oro Spiced Rum

WINE

Sommelier's Choice

BEER @ \$6

Coors Light, Dry Dock Apricot Sour, New Belgium Fat Tire, Great Divide Colette Farmhouse Ale, Voodoo India Pale Ale, Left Hand Nitro Milk Stout, Angry Orchard Cider

🍷 CALL SELECTION – Prices vary

LIQUOR (up-charges will be applied for martinis, rocks & doubles)

Woody Creek Vodka, Denver Dry Gin, Herradura Silver Tequila, Fireside Whiskey, Bulleit Rye Bourbon, Dewar's White Label Scotch, Bacardi Rum, Captain Morgan Rum

WINE

Sommelier's Choice

BEER @ \$6

Coors Light, Dry Dock Apricot Sour, New Belgium Fat Tire, Great Divide Colette Farmhouse Ale, Voodoo India Pale Ale, Left Hand Nitro Milk Stout, Angry Orchard Cider

🍷 HOUSE SELECTION – Prices vary

LIQUOR (up-charges will be applied for martinis, rocks & doubles)

Absolut Vodka, Bombay Dry Gin, Herradura Silver Tequila, Dewar's White Label Scotch, Old Forrester Bourbon, Bacardi Rum

WINE

Sommelier's Choice

BEER @ \$6

Coors Light, Dry Dock Apricot Sour, New Belgium Fat Tire, Great Divide Colette Farmhouse Ale, Voodoo India Pale Ale, Left Hand Nitro Milk Stout, Angry Orchard Cider

SOFT DRINKS and BOTTLED WATER @ \$3.50 each

*A 22% service fee and applicable tax will be applied to all food and beverages.

*All cash bars require a \$150 bar set-up service charge.

* All Bar Items are Seasonal and Subject to Change