



KEVIN TAYLOR'S

AT THE OPERA HOUSE



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CATERING & 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.

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
- Wedding Cakes
- In House A/V Tech (4 Hour Minimum)

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 23% 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
DPAC 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

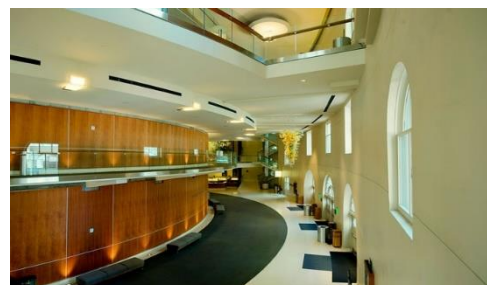
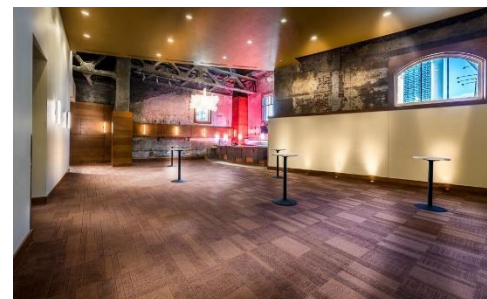
The Studio Loft is a 9,000 sq. ft. performance, rehearsal and event space with a cathedral ceiling, exposed brick and warm-colored walls. It features a state-of-the-art AV system with sound and high definition projector. It can be used for parties, conferences, weddings and holiday celebrations. It also 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.

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.



Buell Theater Event Spaces

The Marvin and Judy Wolf Room

Located inside the Buell Theatre on the mezzanine level, is lavishly decorated and is an excellent choice for sit-down dinners, small cocktail parties and meetings.

CAPACITY: 75 stand-up reception; 45 sit-down dinner.



The Buell Mezzanine and Balcony

The mezzanine and balcony of the Buell Theatre overlook the Galleria of the Denver Performing Arts Complex and host banquets, meetings, and receptions.

CAPACITY: 700 stand-up reception; 400 sit-down dinner.



The Lobby of The Buell Theater

The Lobby of The Buell Theater hosts galas, banquets, meetings and receptions.

CAPACITY: 500 stand-up reception; 300 sit-down dinner.

RENTAL RATES & RULES

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.

RENTAL RATES

Day Events (Until 4pm)	Rental Cost	Non-Profit Rental Cost
Chambers Grant Salon	\$750	\$500
The Studio Loft	\$750	\$500
The Founders Room	\$350	\$200

Evening Events (Sunday to Thursday)	Rental Cost	Non-Profit Rental Cost
Chambers Grant Salon	\$1000	\$750
The Studio Loft	\$1000	\$750
The Founders Room	\$300	\$200

Evening Events (Friday & Saturday)	Rental Cost	Non-Profit Rental Cost
Chambers Grant Salon	\$2000	\$1500
The Studio Loft	\$2000	\$1500
The Founders Room	\$500	\$350

OTHER INFORMATION

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.

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 600 guests, the Denver Fire Department is required to be on site at \$45 per hour (4-hour minimum)
- Cake Cutting Fee \$2 per person
- Bar Setup Fee \$150 per bar

STEWARDING/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

LOADING DOCK

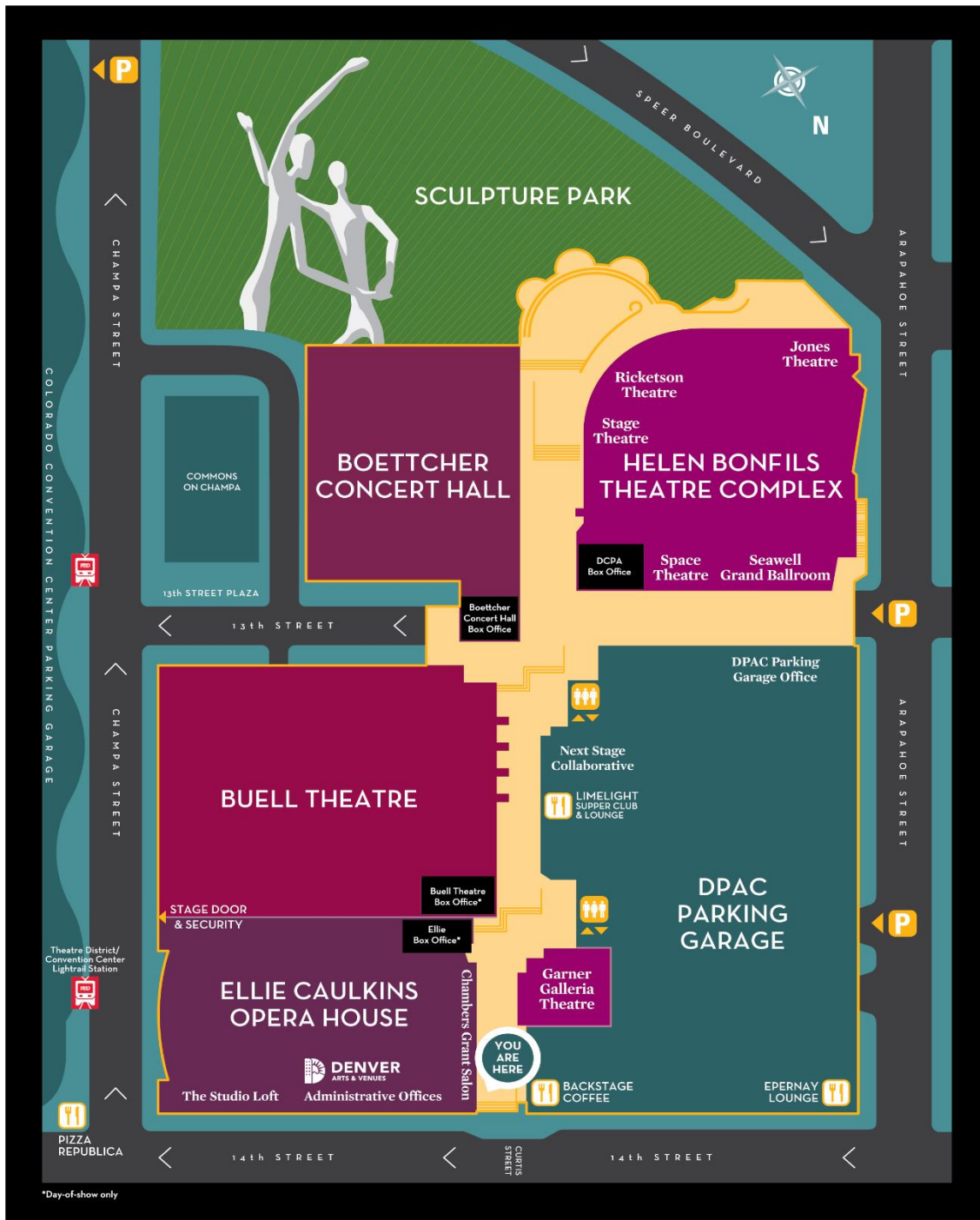
Kevin Taylor's at the Opera House has access to the loading dock of the Opera House on a limited basis. Door dimensions are 25' wide by 16' high. The dock's primary function is to accommodate shows that are occupying the Opera House or Buell Theater. When shows are present in the Opera House, guests 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.

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.



VEGETARIAN

French Onion Gougère, Aged Sherry, Black Truffle, Gruyere (V)

Red Beet Tartare, Whipped Brie, Mustard Seed, Apple, Rye Toast (V)

Gazpacho Soup Shooter, Pickled Watermelon, Chili Oil, Almond (Vegan) (GF) (DF)

Sweet Pea Falafel, Mint, Candied Lemon, Goat Cheese Yogurt (V)

Twice Baked Potato Salad, Chives, Asparagus, Parmesan, Mushroom "Bacon" (V)

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

SEAFOOD

Lump Crab Cakes, Apricot Jalapeno Jam, Carrot Escabeche

Smoked Salmon Salad, Cucumber, Deviled Egg Mousse, Fried Capers

Maine Lobster Roll, Old Bay, Pickled Celery, Potato Straws

Seared Tuna Tataki, Fried Sticky Rice, Chili Ginger Mayo, Sweet Soy* (GF)

Shrimp Hushpuppy, Grilled Corn, Chipotle Aioli, Cilantro

MEAT

Chorizo Paella Fritter, Carrots, Peas, Red Pepper Rouille

Grilled Lamb Sausage, Spiced Harissa, Feta, Pistachio

Chicken Fried Short Rib, Cheddar Gravy, Smoked Tomato, Chimichurri

Duck Confit, Orange Marmalade, Fennel, Chermoula, Brioche

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

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

**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.*

PLATTERS & DISPLAYS

Fresh Vegetable Crudité \$6 per person

Served with Two Chefs Dips (V)

Mediterranean Flatbread Station \$10 per person

Grilled Pita, Whipped Burrata, Tomato Spread, Basil Pesto, Olive Tapenade, Chickpea Hummus, Charred Vegetables (V)

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, Garden Pickles, Red Peppers, Olives, White Bean Puree, Crostini

Poached Gulf Shrimp Cocktail \$15 per person

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

Add Oysters with Mignonette \$6 Per Person

Add Maryland Crab Dip with Crackers \$6 Per Person

Roasted Beef Tenderloin Sandwiches \$15 per person*

Confit Tomatoes, Arugula, Herb Horseradish Aioli, Potato Rolls

Cubano Style Ham & Gruyere Sliders \$13 per person

Creole Mustard, Dill Pickles, Arugula, Salsa Verde

Macaroni & Cheese \$10 per person

Bacon Collard Greens, Aged Cheddar, Caramelized Onions

Add Grilled Chicken \$3 Supplement

Braised Beef Meatballs \$13 per person

Soft Polenta, Tomato Ragu, Parmesan, Basil

Brie en Croute \$80 per wheel (Serves Approximately 25 People)

Bourbon Raspberry, Truffle Chive & Garlic, Assorted Crackers

**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.*

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

BUILD YOUR OWN ACTION STATIONS

Build Your Own Salad Station \$14 per person

Mixed Greens, Hazelnuts, Tomatoes, Cucumbers, Pickled Onion, Blue Cheese, Croutons
Comes with Balsamic and Whole Grain Mustard Vinaigrette

Pommes Frites Station \$7 per person

Truffle Aioli, Herb Mustard, Chipotle Ketchup, Parmesan, Nashville Hot Seasoning (V)

Twice Baked Potato \$10 per person

Toppings: Bacon, Aged Cheddar, Sun Dried Tomatoes, Crème Fraiche, Caramelized Onions
(GF)

Sliced Sushi Grade Poke Station \$26 per person (*\$100 for uniformed chef for 2 hours*)*

Crispy Wonton, Scallions, Sesame Seeds, Sriracha, Miso Ponzu, Sushi Rice

Soft Flour Street Tacos

One Protein \$12 **Two Proteins** \$15 **Three Proteins** \$17

Pork Carnitas, Short Rib Barbacoa, Marinated Mahi Mahi, Achiote Chicken, Guajillo Mushrooms
Choice of 2 Salsas: Salsa Rojo, Salsa Verde, Chipotle Tomatillo Salsa, Arbol Chile Salsa
Sides: Shredded Cabbage, Queso Fresco, Guacamole, Pickled Onions, Cumin Crema, Hot Sauces

-Add Cilantro Rice & Black Beans \$3 Supplement

-Add Tortilla Chips \$2 Supplement

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

Served with Dinner Rolls & Whipped Butter

Select One \$18 **Select Two** \$26 per person

NY Striploin, Herb Roasted Turkey, House Smoked Salmon, Orange-Rosemary Pork Loin

Premium Meats additional \$7 per person

Grilled 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 Included, **Two Sides** \$8 per person, **Three Sides**, \$15 per person

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

Grilled Asparagus, Pea Pesto, Goat Cheese, Crispy Prosciutto (GF)

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

Creamy Soft Polenta, Mushrooms, Broccolini, Chili Oil (V)

Butternut Squash Lasagna, Zucchini, Sage Ricotta, Root Vegetable Bolognese (V)

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)

Mixed Greens, Gold Beets, Shaved Fennel, Hazelnuts, Gorgonzola, Balsamic Vinaigrette (V) (GF)
Arugula & Prosciutto Salad, Pecans, Red Currants, Goat Cheese, Carrot Vinaigrette (GF)
Spinach Panzanella, Burrata, Tomatoes, Cucumbers, Pickled Onions, Basil Pesto Dressing (V)
Bibb Lettuce, Roasted Grapes, Haricot Vert, Puffed Quinoa, Hazelnuts, Blue Cheese Vinaigrette (V) (GF)
Baby Kale, Pears, Parmesan Crisps, Pistachios, Cauliflower Yogurt, Red Wine Vinaigrette (V) (GF)
Napa Cabbage, Crispy Wontons, Cucumber, Edamame, Cashews, Sweet Chile Miso Dressing (V)
Hearts of Romaine, Feta, Pepper Jardinera, Garlic Croutons, Creamy Caesar Dressing (V)

ENTRÉES (please select two)

A vegetarian option is available with all selections.

Zucchini Eggplant Terrine, White Bean Puree, Catalan Chard, Almond Romesco (Vegan) (GF)
Polenta Gnudi, Mushroom Bolognese, Asparagus, Salsa Verde, Whipped Ricotta (V)
Scottish Salmon, Herb Dumplings, Haricot Vert, Cured Tomatoes, Lemon Tarragon Butter (GF)*
Shrimp Crab Cakes, Grilled Pineapple Salsa, Coconut Curry Rice, Spiced Peanuts, Thai Herb Pesto
Seared Pacific Halibut, Carrot Mousse, Snap Peas, Potato Corn Succotash, Port Wine Butter (GF)*
Red Bird Farm Chicken Breast, Buttermilk Grits, Baby Carrots, Wild Mushrooms, Mustard Jus (GF)
Angus NY Strip Loin, Bacon & Onion Potato Gratin, Pepperonata, Jumbo Asparagus, Au Poivre (GF)*
Braised Colorado Lamb Leg, Farrotto, Fava Bean Caponata, Spiced Seed Crumble, Smoked Paprika Jus*
Pork Tenderloin, Cornbread Pudding, Butternut Squash Mousse, Watercress, Tarragon Apple Jus*

ENTRÉE DUOS (please select one)

Braised Beef Short Rib & Colorado Striped Bass
Polenta Cake, Grilled Broccoli, Peppadew Piperade, Tomato Cream

New York Strip Loin & Seared Salmon (GF)*
Yukon Gold Mash, Brussels Sprouts Gratin, Tobacco Onions, Creamy Horseradish

Roast Beef Tenderloin & Butter Poached Lobster* (\$10 supplement)
Sweet Pea Gnocchi, Prosciutto Ragu, Cauliflower, Truffle Béarnaise

DESSERT (please select one)

Chocolate Mousse Terrine, Salted Almonds, Crème Fraiche, Raspberry Port Coulis
Vanilla Bean Cheesecake, Toasted Coconut, Caramelized Pineapple, Passion Fruit Coulis
White Chocolate Hazelnut Bombe, Pomegranate Reduction, Cocoa Nibs, Cardamom Sable
Opera Torte, Espresso Buttercream, Mascarpone Chantilly, Fresh Berries
Strawberry Crème Parfait, Lemon Curd, White Chocolate Anglaise, Meringue Crisp (GF)

DINNER BUFFETS

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

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)

Mixed Greens, Gold Beets, Shaved Fennel, Hazelnuts, Gorgonzola, Balsamic Vinaigrette (V) (GF)

Arugula Salad, Charred Carrots, Walnuts, Goat Cheese, Orange Tarragon Vinaigrette (V) (GF)

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

Romaine Lettuce, Feta, Pepper Jardinera, Garlic Croutons, Creamy Caesar Dressing

ENTREES

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

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

Baked Cod. Saffron Volute, Pistachio Tarragon Gremolata (DF) (GF)

Braised Short Rib, Confit Shallots Agrodolce

Spice Rubbed Pork Loin, Golden Raisins, Rosemary Jus (DF) (GF)*

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

SIDES

Yukon Gold Potato Mash

Roasted Rosemary New Potatoes

Gold Potato Gratin, Parmesan Cream

Mediterranean Vegetables, Balsamico

Toasted Quinoa, Mushrooms, Almonds

Haricot Verts, Walnuts, Preserved Lemon

Patatas Bravas, Spicy Tomato

Steamed Jasmine Rice, Fresh Herbs

Grilled Asparagus, Lemon Olive Oil

Street Corn, Ancho Chili, Cotija

Brussels Sprouts, Pancetta, Parmesan

MINIATURE DESSERTS

Chocolate Olive Oil Cake, Cocoa Nibs (Vegan)

Chocolate Strawberry French Macaron (GF)

Dark Chocolate & Cashew Fudge (GF)

Mini PBJ Candy Bar

Almond Poppyseed French Madeline's

Pistachio Shortbread, Cream Cheese Mousse

Carrot Cake Bites, Cream Cheese Frosting

Chocolate Peanut Butter Mini Cupcakes

Chocolate Raspberry Mousse Tartlets (GF)

Coffee Vanilla Bean French Macaron (GF)

Pecan Blondie Bites

Lemon Vanilla French Madeline's

Cheesecake Tartlets, Graham Cracker

Strawberry Citrus Curd Tartlets

Brown Butter Shortbread Cookies

MINIATURE DESSERTS

Please select from choices below \$42 per dozen

Chocolate Olive Oil Cake, Cocoa Nibs (Vegan)
Chocolate Raspberry Mousse Tartlets (GF)
Chocolate Strawberry French Macaron (GF)
Coffee Vanilla Bean French Macaron (GF)
Dark Chocolate & Cashew Fudge (GF)
Pecan Blondie Bites
Mini PBJ Candy Bar
Lemon Vanilla French Madeline's
Almond Poppyseed French Madeline's
Cheesecake Tartlets, Graham Cracker
Citrus Curd Tartlets, Mixed Berry
Pistachio Shortbread, Cream Cheese Mousse, Strawberry
Carrot Cake Bites, Cream Cheese Frosting
Brown Butter Shortbread Cookies
Chocolate Peanut Butter Mini Cupcakes

ENHANCEMENTS & OPTIONS

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

House Prosecco \$5/\$8 per person

*Please Inquire for Custom Wedding Cake Pricing & Options

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.

PREMIUM PACKAGE

LIQUOR \$10 per drink (up-charges will be applied for martinis, rocks & doubles)
Grey Goose Vodka, Bombay Sapphire Gin, Altos Silver Tequila, Stranahan's Whisky,
Tin Cup "High Rye" Colorado Bourbon, Glenlivet 12yr Single Malt Scotch, Bacardi Rum,
Captain Morgan 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

CALL PACKAGE

LIQUOR \$9 per drink (up-charges will be applied for martinis, rocks & doubles)
Woody Creek Vodka, Denver Dry Gin, Altos 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

HOUSE PACKAGE

LIQUOR \$8 per drink (up-charges will be applied for martinis, rocks & doubles)
Absolut Vodka, Bombay Dry Gin, Altos Silver 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.

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

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, Altos Silver Tequila, Stranahan's Rocky Mountain Whisky, Tin Cup "High Rye" Colorado Bourbon, Glenlivet 12yr Single Malt Scotch, Bacardi Rum, Captain Morgan Rum

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, Altos Silver Tequila, Fireside Whiskey, Bulleit Rye Bourbon, Dewar's White Label Scotch, Bacardi Rum, Captain Morgan Rum

ADDITIONS

Wine Service with Dinner

- Additional charges apply based on wine selections

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, Altos Silver Tequila, Stranahan's Whisky, Tin Cup "High Rye" Colorado Bourbon, Glenlivet 12yr Single Malt 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

CALL SELECTION -Prices vary

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

Woody Creek Vodka, Denver Dry Gin, Altos 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, Altos 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

- All bars require a \$150 bar/bartender set-up service charge.