



# KEVIN TAYLOR'S AT THE OPERA HOUSE



## CONTACT

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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

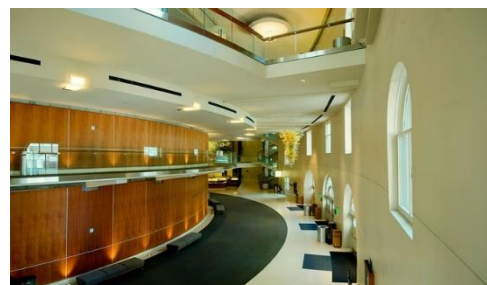
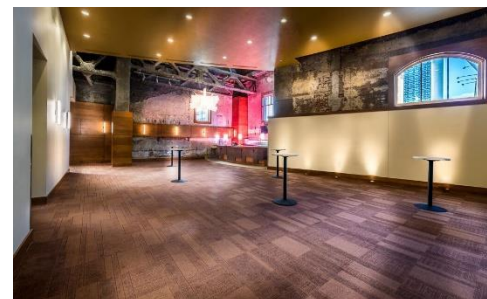
The Studio Loft is a 9,000 sq. ft. performance, rehearsal and event space with a cathedral ceiling, exposed brick and warm-colored walls. It features a state-of-the-art AV system with sound and high definition projector. It can be used for parties, conferences, weddings and holiday celebrations. It also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

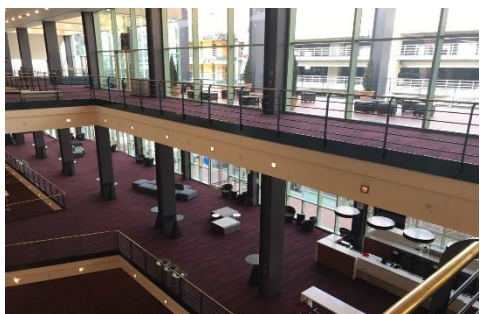
CAPACITY: 75 stand-up reception; 45 sit-down dinner.



### **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

<b>Day Events</b> (Until 4pm)	Rental Cost	Non-Profit Rental Cost
Chambers Grant Salon	\$1000	\$750
The Studio Loft	\$1000	\$750
The Founders Room	\$350	\$250

<b>Evening Events</b> (Sunday to Thursday)	Rental Cost	Non-Profit Rental Cost
Chambers Grant Salon	\$1500	\$1000
The Studio Loft	\$1500	\$1000
The Founders Room	\$350	\$250

<b>Evening Events</b> (Friday & Saturday)	Rental Cost	Non-Profit Rental Cost
Chambers Grant Salon	\$2500	\$2000
The Studio Loft	\$2500	\$2000
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
  - (\$20/hour) – (4-hour minimum)
- Additional greeters available
  - (\$20/hour) – (4-hour minimum)
- Coat check attendant
  - (\$200 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 \$200 per bar
- Admin Fee (\$250-\$1000 depending on scale of event)

### STEWARDEDING/STRIKE LABOR FEES

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

### ADDITIONAL ITEMS AVAILABLE

- Bosendorfer Grand Piano: \$200
- Piano Removal: \$500
- Additional Staffing \$200 per person

### LOADING DOCK

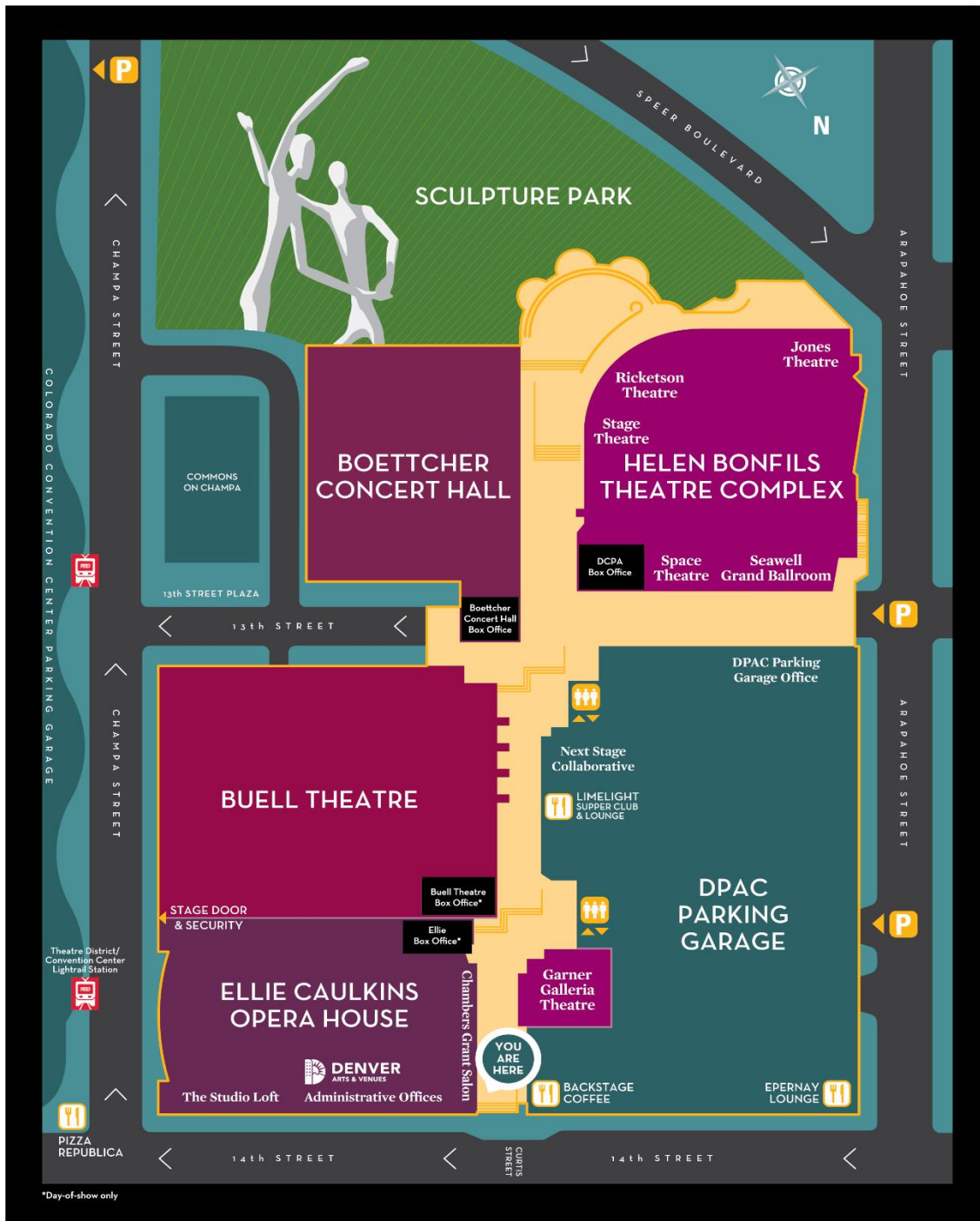
Kevin Taylor's at the Opera House has access to the loading dock of the Opera House on a limited basis. Door dimensions are 25' wide by 16' high. The dock's primary function is to accommodate shows that are occupying the Opera House or Buell Theater. When shows are present in the Opera House, guests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

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

Carrot Coconut Soup Shooter, Cashew "Crema", Thai Basil (Vegan) (GF)

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

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 &amp; DISPLAYS

**Fresh Vegetable Crudité** \$7 per person (V)  
Served with Red Pepper Herb Crema, Blue Cheese Mousse

**Antipasto Station** \$12 per person (V)  
-Basil Pesto, Garlic, Pumpkin Seeds  
-Whipped Ricotta, Parmesan, Lemon  
-San Marzano Tomato Spread, Oregano, Olive Oil  
-Grilled Garden Vegetables, Balsamic, Fennel Seed  
Served with Grilled Bread and Assorted Crackers

**Grilled Garden Vegetable & Spinach Mousse** \$10 per person (V)  
Oven Dried Tomatoes, Zucchini, Dill, Mascarpone, Toasted Baguette

**Gourmet Artisan Cheese Selection** \$13 per person (V)  
Fruit Mostarda, Marcona Almonds, Table Grapes, Assorted Crackers

**Charcuterie Board** \$16 per person (GF)  
Assorted Meat Selection, Garden Pickles, Marinated Olives, Crostini

**Poached Gulf Shrimp Cocktail** \$16 per person  
Bloody Mary Cocktail, Citrus Remoulade, Lemon Wedges  
-Add Oysters with Mignonette \$6 Per Person  
-Add Maryland Crab Dip with Crackers \$6 Per Person

**Black Bean Sliders** \$13 per person  
Goat Cheese, Pepper Jam, Kale Pesto (V)

**Wagyu Beef Sliders** \$16 per person\*  
Truffle Aioli, Gruyere, Mushrooms, Tobacco Onions

**Roasted Beef Tenderloin Sandwiches** \$18 per person\*  
Tomato Jam, Arugula, Herb Horseradish Aioli, Potato Rolls

**Cubano Style Ham & Gruyere Sliders** \$14 per person  
Creole Mustard, Dill Pickles, Arugula, Salsa Verde

**Macaroni & Cheese** \$12 per person  
Bacon Collard Greens, Aged Cheddar, Caramelized Onions  
*Add Grilled Chicken \$3 Supplement*

**Braised Beef Meatballs** \$15 per person  
Mascarpone Polenta, Tomato Pepper Ragu, Parmesan, Basil

*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  
Served with Balsamic and Whole Grain Mustard Vinaigrette

### **Pommes Frites Station** \$7 per person

Truffle Aioli, Creole 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)

### **Soft Flour Street Tacos**

#### **One Protein** \$13    **Two Proteins** \$16    **Three Proteins** \$18

Choice of Flour or Corn Tortilla

Pork Carnitas, Short Rib Barbacoa, Grilled Tilapia, Achiote Chicken,  
Guajillo Marinated Mushrooms

Choice of 2 Salsas: Salsa Roja, Salsa Verde, Chipotle Tomatillo Salsa, Arbol Chile Salsa

Sides: Shredded Cabbage, Queso Fresco, Guacamole, Pickled Onions, Lime 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** \$20    **Select Two** \$28 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**

Au Poivre, Horseradish Cream, Rosemary Jus,

Caper Butter, Dill Crème Fraiche, Red Pepper Romesco

### **Choose One Side** Included, **Two Sides** \$10 per person, **Three Sides**, \$18 per person

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

-Grilled Asparagus, Pumpkin Seed Pesto, Goat Cheese, Crispy Prosciutto (GF)

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

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

-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 and butter.*

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

**Two Course Menu** \$59 per person (first course & entrée)

**Three Course Menu** \$68 per person (first course, entrée, dessert)

**Three Course Duo Menu** \$75 per person (first course, duo entrée, dessert)

### **SALAD** (please select one)

Mixed Greens, Gold Beets, Shaved Fennel, Hazelnuts, Whipped Burrata, Balsamic (V) (GF)  
Arugula Salad, Pecans, Red Currants, Goat Cheese, Crispy Prosciutto, Carrot Vinaigrette (GF)  
Iceberg Wedge, Bacon, Tomatoes, Blue Cheese, Pickled Onions, Avocado Dill Dressing (GF)  
Bibb Lettuce, Roasted Grapes, Haricot Vert, Almonds, Quinoa, Buttermilk Dressing (V) (GF)  
Baby Kale, Poached Pears, Pumpkin Seeds, Butternut, Feta, Red Wine Vinaigrette (V) (GF)  
Romaine Hearts, Shaved Parmesan, Garlic Croutons, Basil Oil, Creamy Caesar Vinaigrette (V)

### **ENTRÉES** (please select two)

Herb Polenta Cakes, Pepperonata, Asparagus, Corn Relish, Mint Chimichurri (V) (GF)  
Spice Rubbed Cauliflower, Israeli Couscous, Spinach, Harissa Ragu, Pistachio (Vegan) (DF)  
Scottish Salmon, Yukon Mash, Haricot Vert, Confit Tomatoes, Lemon Tarragon Butter (GF)\*  
Colorado Striped Bass, Carrot Puree, Saffron White Beans, Artichoke Pistou, Watercress (GF)  
Red Bird Chicken Breast, Buttermilk Grits, Baby Carrots, Mixed Mushrooms, Mustard Jus (GF)  
NY Strip Loin, Bacon Onion Potato Gratin, Truffle Celeriac Puree, Asparagus, Au Poivre (GF)\*

### **ENTRÉE DUOS** (please select one)

Braised Beef Short Rib & Colorado Striped Bass  
Garlic Polenta, Grilled Broccolini, 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)

Black Forest Gateaux, Mascarpone Mousse, Cherry Compote, Salted Hazelnut Praline  
Passion Fruit Cheesecake, Coconut Graham Crust, Caramelized Pineapple  
Chai Spiced Torte, Brown Butter Financier, White Chocolate, Orange Marmalade, Pistachio  
Hazelnut Chocolate Bombe, Espresso Custard, Hazelnut Dacquoise, Dark Chocolate Ganache  
Caramel Apple Tartlet, Spiced Apple Chutney, Butterscotch Pastry Cream, Date Oat Crumble

## 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** \$56 per person

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

#### **ROCKY MOUNTAIN BUFFET** \$62 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, Basil, Oregano (V) (DF) (GF)

Butternut Squash Soup, Ras el Hanout, Yogurt (V) (GF)

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

Bibb Lettuce, Roasted Grapes, Haricot Vert, Quinoa, Almonds, Buttermilk Dressing (V) (GF)

Baby Kale, Pears, Pumpkin Seeds, Butternut Squash, Feta, Red Wine Vinaigrette (V) (GF)

Hearts of Romaine, Shaved Parmesan, Garlic Croutons, Creamy Caesar Dressing (V)

### **ENTREES**

Herb Roasted Chicken Breast, Prosciutto, Sage, Mustard Jus (DF) (GF)

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

Colorado Striped Bass, Saffron Volute, Pistachio Tarragon Gremolata (DF) (GF)

Braised Short Rib, Red Wine Shallots, Balsamic Agrodolce (GF)-Spice Rubbed Pork Loin,

Orange, Star Anise, Rosemary Jus (DF) (GF)\*

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

Roasted Cauliflower, Chickpeas, Romesco, Pepitas, Herb Chermoula (Vegan) (GF)

Mushroom & Black Bean Chili, Sweet Potato, Zucchini, San Marzano Tomatoes (Vegan) (GF)

### **SIDES**

Yukon Gold Potato Mash (V) (GF)

Crispy Rosemary Potatoes, Spicy Tomato, Garlic Aioli (V) (DF) (GF)

Gold Potato Gratin, Leeks, Fine Herbs, Gruyere (V)(GF)

Penne Pasta Gratin, Broccolini, Cheddar, Caramelized Onions (V)

Grilled Asparagus, Pumpkin Seed Pesto, Goat Cheese (V) (GF)

Mediterranean Vegetables, Balsamic, Thyme, Fennel Seed (V) (DF) (GF)

Haricot Verts, Chili Oil, Raisins, Pinenuts (V) (DF) (GF)

Brussels Sprouts, Pancetta, Parmesan (GF)

### **MINIATURE DESSERTS**

Please Select from Dessert Station Options

# DESSERT STATIONS

## MINIATURE DESSERTS

Please select from choices below \$42 per dozen

Chocolate Olive Oil Cake, Sesame Brittle (Vegan)  
Coconut Pecan Macaroons (GF)  
Salted Dark Chocolate Tahini Fudge (GF)  
Butterscotch Budino, Cocoa Crumble, Raspberry (GF)  
Mini PB&J Bars  
Mascarpone Blackberry Tartlets  
Almond Citrus Torta, Ricotta Mousse  
Pistachio Shortbread, Cream Cheese, Strawberry  
White Chocolate Peanut Butter Truffles  
Cookies and Cream Truffles  
Chocolate and Raspberry Bavarian Tartlets  
Lemon Meringue Bar, Shortbread, Candied Lemon  
French Canele, Cognac, Honey  
Blueberry Vanilla Cheesecake, Graham Crust  
Gingerbread Madeline's

## ENHANCEMENTS & OPTIONS

**Tablesides French Coffee Service** \$2 Per Person  
Includes Glassware, Sweetener, Creamer for the Table

**Housemade Boxed Chocolates** \$9 each  
Two Housemade Chocolate Truffles, Boxed

**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

## 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** \$12 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** \$12 per glass  
Sommelier's Choice

### **BEER \$7**

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** \$10 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 @** \$10 per glass  
Sommelier's Choice

### **BEER @ \$7**

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** \$9 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** \$9 per glass  
Sommelier's Choice

### **BEER \$7**

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, \$21 per person
- 3 hours, \$25 per person
- 4 hours, \$29 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, \$29 per person
- 3 hours, \$34 per person
- 4 hours, \$39 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, \$24 per person
- 3 hours, \$29 per person
- 4 hours, \$34 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**

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**

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**

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 \$200 bar/bartender set-up service charge.