



KEVIN TAYLOR'S AT THE OPERA HOUSE



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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

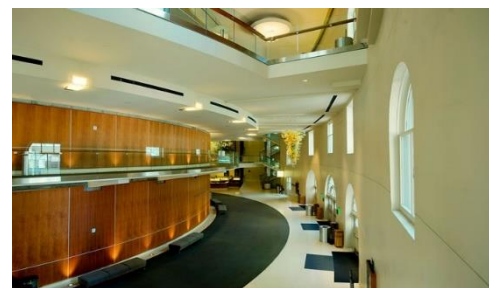
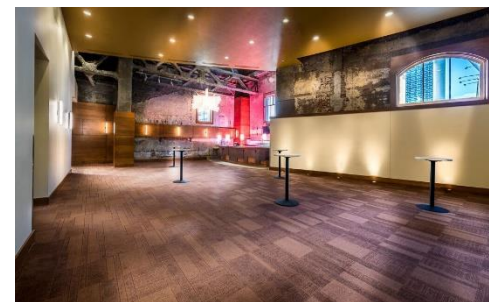
The Studio Loft is a 9,000 sq. ft. performance, rehearsal and event space with a cathedral ceiling, exposed brick and warm-colored walls. It features a state-of-the-art AV system with sound and high definition projector. It can be used for parties, conferences, weddings and holiday celebrations. It also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

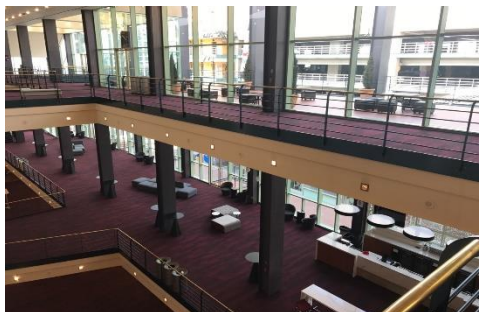
Located inside the Buell Theatre on the mezzanine level, is lavishly decorated and is an excellent choice for sit-down dinners, small cocktail parties and meetings.

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.

Deluxe Inclusive Package**Breakfast Buffet**

Seasonal Fruit Display (V)(GF)(DF)

Artisan Granola, Individual Assorted Yogurts (V)

Assortment of House Baked Scones, Muffins, and Rolls (V)

Morning Break

Seasonal Sliced Fruit Display (V) (DF) (GF)

Granola Bars (V)

Chocolate Chip & Snickerdoodle Cookies (V)

Build Your Own Lunch Buffet

Includes Iced Tea, Lemonade

Afternoon Snack Break

Gourmet Artisan Cheese Selection, Crackers (V)

Vegetable Crudité with Chefs Dips (V)

Gourmet Salty Snack Mix (V) (DF)

Housemade Blondies, Brownies (V)

Premium Inclusive Package**Breakfast Buffet (of choice)****Morning Break**

Seasonal Fruit Platter (V) (DF) (GF)

Granola Bars (V)

Chocolate Chip & Snickerdoodle Cookies (V)

Build Your Own Lunch Buffet (of choice)

Includes Iced Tea, Lemonade

Afternoon Snack Break

Gourmet Artisan Cheese Selection, Grapes, Seasonal Compote, Crackers (V)

Vegetable Crudité with Red Pepper Herb Crema, Blue Cheese Mousse (V)

Housemade Blondies, Brownies (V)

Gourmet Salty Snack Mix (V)(DF)

Assorted Chocolate Truffles, Petit Fours

CONTINENTAL BUFFET

Seasonal Sliced Fruit Display (V) (DF) (GF)
Assortment of House Baked Scones, Muffins, and Rolls (V)
Artisan Granola, Individual “Light and Fit” Assorted Yogurts (V)
Hot Beverage Station, Café Bel Etage Coffee, Hot Tea, Creamer, Sweeteners

DENVER BUFFET

Seasonal Sliced Fruit Display (V) (DF) (GF)
Assortment of House Baked Scones, Muffins, and Rolls (V)
DPAC Frittata, Spinach, Goat Cheese, Sundried Tomatoes, Mushrooms (V) (GF)
Hot Beverage Station, Café Bel Etage Coffee, Hot Tea, Creamer, Sweeteners

COLORADO BUFFET

Seasonal Sliced Fruit Display (V) (DF) (GF)
Assortment of House Baked Scones, Muffins, and Rolls (V)
DPAC Frittata, Spinach, Goat Cheese, Sundried Tomatoes, Mushrooms (V)(GF)
Crispy Breakfast Potatoes (V) (DF) (GF)
Applewood Smoked Bacon & Breakfast Sausage
Hot Beverage Station, Café Bel Etage Coffee, Hot Tea, Creamer, Sweeteners

ROCKY MOUNTAIN BUFFET

Seasonal Sliced Fruit Display (V) (DF) (GF)
DPAC Frittata, Spinach, Goat Cheese, Sundried Tomatoes, Mushrooms (V) (GF)
Crispy Breakfast Potatoes (V) (DF) (GF)
Brioche French Toast, Warm Maple Syrup, Blackberry Pecan Compote (V)
Applewood Smoked Bacon or Breakfast Sausage
Hot Beverage Station, Café Bel Etage Coffee, Hot Tea, Creamer, Sweeteners

BREAKFAST ADDITIONS

Breakfast Sandwich, Maple Pork Sausage, Egg, Cheddar, Herb Aioli
Vegetarian Sandwich, Portobello “Bacon”, Egg, Cheddar, Herb Aioli (V)
Assorted Donuts, Glazed, Chocolate, Strawberry Vanilla (V)
Fresh Orange & Cranberry Juice
Applewood Smoked Bacon or Breakfast Sausage

SALAD (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)

Bibb Lettuce, Marcona Almonds, Dates, Manchego, Creamy Piquillo Dressing (V) (GF)

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

Iceberg Wedge, Bacon, Tomatoes, Blue Cheese, Pickled Onions, Avocado Dill Dressing (GF)

Hearts of Romaine, Shaved Parm, Garlic Croutons, Basil Oil, Creamy Caesar Vinaigrette (V)

ENTRÉES (please select two)

**Additional Entree Option \$5 Per Person*

Herb Polenta Cakes, Pepperonata, Asparagus, Corn Relish, Mint Chimichurri (Vegan) (GF)

Spice Rubbed Cauliflower, Israeli Couscous, Spinach, Harissa Ragu, Pistachio (Vegan) (DF)

Scottish Salmon, Yukon Mash, Haricot, 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, Parsnip Puree, Fingerlings, Asparagus, Caramelized Onion Jus (GF)*

DESSERT (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

Chocolate Custard, Hazelnut Dacquoise, Dark Chocolate Ganache, Fresh Raspberry (GF)

Caramel Apple Tartlet, Spiced Apple Chutney, Butterscotch Pastry Cream, Date Oat Crumble

SALADS (Select One)

Mixed Greens, Gold Beets, Shaved Fennel, Hazelnuts, Balsamic Vinaigrette (V) (DF) (GF)
 Bibb Lettuce, Marcona Almonds, Dates, Manchego, Creamy Piquillo 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)

MAIN COURSE (Select two)

Seared Scottish Salmon, Capers, Lemon Dill Butter (GF)
 Herb Roasted Chicken Breast, Prosciutto, Sage, Mustard Jus (DF) (GF)
 Braised Short Rib, Red Wine Shallots, Balsamic Agrodolce (GF)
 Colorado Striped Bass, Saffron Volute, Pistachio Tarragon Gremolata (DF) (GF)
 Spice Rubbed Pork Loin, Orange, Star Anise, Rosemary Jus (DF) (GF)*
 Colorado Meatballs, Soft Polenta, Pepper Ragu, Parmesan, Basil
 Roasted Chicken Salad, Almonds, Currants, Celery, Poppyseed Aioli (GF) (DF)

SIDE DISHES & VEGETABLES (Select two)

Yukon Gold Potato Mash (V) (GF)
 Penne Pasta Gratin, Broccolini, Cheddar, Caramelized Onions (V)
 Crispy Rosemary Potatoes, Spicy Tomato, Garlic Aioli (V) (DF) (GF)
 Grilled Asparagus, Pumpkin Seed Pesto, Goat Cheese (V) (GF)
 Mediterranean Vegetables, Balsamic, Thyme, Fennel Seed (V) (DF) (GF)
 Brussels Sprouts, Pancetta, Parmesan (GF)
 Roasted Cauliflower, Chickpeas, Romesco, Pepitas, Herb Chermoula (Vegan) (GF)
 Butternut Squash Bolognese, Rigatoni, Spinach, Kale Pistou (Vegan)

MINIATURE DESSERTS (Select three)

Chocolate Olive Oil Cake, Raspberry, Poppyseed Brittle (vegan)
 Blackberry Cardamom Pate De Fruit (vegan)
 Coconut Cashew Macaroons (gf)
 Salted Dark Chocolate Tahini Fudge (gf)
 Butterscotch Budino, Raspberry, Cocoa Crumble (gf)
 Milk Chocolate and Bourbon Caramel Bonbons (gf)
 White Chocolate Peanut Butter Truffles (gf)
 Mini PB&J Bars, Dark Chocolate Ganache
 Lemon Meringue Tartlets, Fresh Berries
 Key Lime Pie Cups, Spiced Rum Caramel, Graham Cracker Blondie
 Cookies and Cream Truffles
 French Canelé, Cognac, Honey
 Mascarpone Cheesecake, Black Cherry, Dark Chocolate Pearls
 Pistachio Shortbread, Cream Cheese Mousse, Strawberry

GALLERIA PICNIC

Baby Lettuce, Gold Beets, Shaved Fennel, Hazelnuts, Balsamic Vinaigrette
 Gourmet Artisan Cheese Selection, Grapes, Seasonal Compote, Crackers (V)
 Tahini Hummus and Roasted Red Pepper Dip with Grilled Pita
 Shaved Beef Tenderloin Sliders, Arugula, Tomatoes, Mustard Horseradish Aioli, Potato Roll
 Kettle Chips
 Chocolate Chip & Snickerdoodle Cookies (V)

SCULPTURE PARK PICNIC

Seasonal Sliced Fruit Display (V) (DF) (GF)
 Hearts of Romaine, Shaved Parmesan, Garlic Croutons, Creamy Caesar Dressing (v)
 Sliced Turkey and Roast Beef
 Fontina and Cheddar Cheese
 Tomato, Red Onion, Green Leaf Lettuce
 Dijon Mustard, Mayonnaise, Creamy Horseradish
 Sliced White and Multi Grain Bread
 Kettle Chips (V) (GF) (DF)
 Chocolate Chip & Snickerdoodle Cookies (V)

GOURMET BOXED LUNCH**All Boxed Lunches include:**

Pasta Salad, Kettle Chips, & Fresh Baked Pastry

Sandwich Selections:

Assorted Turkey & Roast Beef Sandwiches Served on 6" Hoagies

Other Selections:

(Vegan) (V) (GF) & other Dietary Specific Items Available Upon Request

Bottled Beverages (Cans available upon request)

Assorted Sodas (Coke, Diet Coke, Sprite) \$

Bottled Water

Snack Break

Gourmet Artisan Cheese Selection, Grapes, Seasonal Compote, Crackers (V)
Vegetable Crudité with Red Pepper Herb Crema, Green Goddess Ranch (V)
Cajun Salty Snack Mix (V) (DF)
Housemade Cookies & Brownies (V)

Picnic Break

Gourmet Artisan Cheese Selection, Grapes, Seasonal Compote, Crackers (V)
Seasonal Sliced Fruit Display (V) (DF) (GF)
Vegetable Crudité with Red Pepper Herb Crema, Green Goddess Ranch (V)
Cajun Salty Snack Mix (V) (DF)
Housemade Cookies, Brownies (V)

Savory

House Kettle Chips (V) (DF) (GF)
Gourmet Salty Snack Mix (V) (DF)
“City Pop” Premium Popcorn

Fresh Vegetable Crudité

Green Goddess Ranch (V) (GF)
Red Pepper Almond Dip (Vegan) (GF)

Beet Hummus

Tahini, Mint, Pistachio Duukah (Vegan) (GF)
Grilled Garden Vegetables (Vegan) (GF)
*Served with Pita Chips (V)

Sweet

Seasonal Sliced Fruit Display (V) (DF) (GF)
Housemade Cookies, Brownies (V)
Chewy Granola Bars (V)
Kind Bars (V)

Bottled Beverages

Assorted Sodas (Coke, Diet Coke, Sprite)
Bottled Water
Aqua Panna Bottled Water
Pellegrino Sparkling Water

Coffee & Hot Tea Station

Café Bel Etage Regular & Decaf Coffee, Hot Tea Selection

Coffee & Hot Tea Refills

Regular, Decaffeinated Coffee
Assorted Hot Tea