



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

- Vendor Meals/Kids Meals
- Additional Courses
- Wine / Beer Pairings
- Signature Cocktails
- Menu/Drink Signage
- Pre-Printed Menus
- Directional Signage

SPECIAL NOTES

Kevin Taylor's at the Opera House offers open flexibility in the creation of a custom crafted menu to meet the specific needs, budget, and theme for your event. Having traveled and sampled dishes from around the globe, our experienced Chef Teams are well versed in a variety of unique worldly cuisines. The culinary passion and decades of experience catering events in the heart of Downtown Denver is directly reflected in both the food and service standards our team provides.

- Seasonal menu items are subject to availability.
- Due to the seasonality of the menus, pricing is subject to change.
- We are happy to customize any menu and will be priced accordingly.
 - Custom Menu Fees may apply.
- Please inform us of known allergies prior to the event date so that we can properly accommodate any special dietary needs.
- All Food and Beverage is subject to a 24% Service Fee.

KEVIN TAYLOR'S AT THE OPERA HOUSE EVENT SPACES

Kevin Taylor's at the Opera House offers several 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

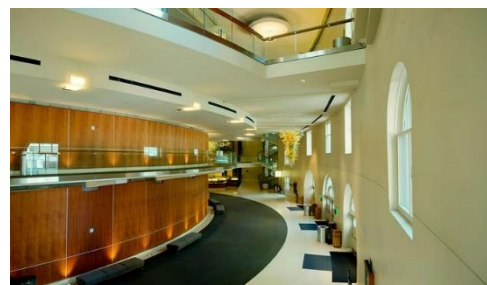
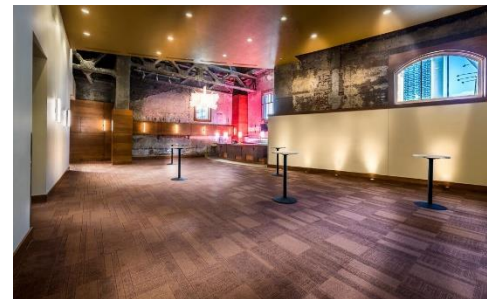
The Studio Loft is a 9,000 sq. ft. performance, rehearsal and event space with a cathedral ceiling, exposed brick and warm-colored walls. It features a state-of-the-art AV system with sound and high definition projector. It can be used for parties, conferences, weddings and holiday celebrations. It also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

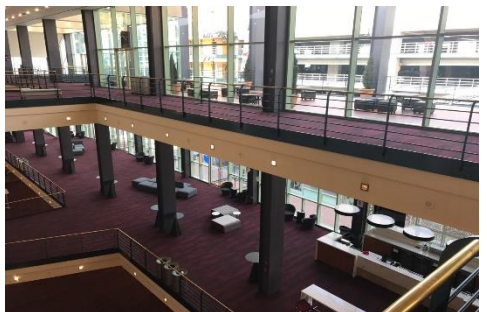
CAPACITY: 75 stand-up reception; 45 sit-down dinner.



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

Passed Hors D'oeuvres

Please Select 4-6 Options

VEGETARIAN

Herb Chickpea Fritter, Carrot Jam, Sumac Vinaigrette, Pistachio (Vegan) (GF)
 Red Beet Tartare, Potato Gaufrette, Goat Cheese Mousse, Pistachio Pesto (V) (GF)
 Broccoli Cheddar Tartlet, Leeks, Mushrooms, Phyllo, Pimentón Aioli (V)
 Pimento Cheese Gougère, Red Pepper Jelly, Spicy Pickled Okra (V)
 Caprese Skewer, Mozzarella, Tomato, Basil, Balsamic Reduction (V) (GF)

SEAFOOD

Lump Crab Cakes, Chipotle Aioli, Grilled Pineapple Salsa
 Smoked Salmon Salad, Cucumber, Deviled Egg Mousse, Fried Capers (GF)
 Lobster Pot Pie, Mascarpone, Corn, Peas, Herb Tart, Truffle Crema
 Tuna Poke, Bibb Lettuce, Puffed Rice, Mango Coulis, Cilantro (GF)
 Shrimp Ceviche, Coconut, Puffed Hominy, Sweet Potato, Poblano (GF)

MEAT

Mushroom Arancini, Prosciutto, Pecorino, Calabrian Chili Aioli
 Fried Chicken Skewers, Whipped Blue Cheese, Hot Honey, Scallions (GF)
 Steak Tartare, Crostini, Caper, Mustard, Parmesan, Smoked Mushrooms
 Seared Chicken Pot Stickers, Ponzu Gastrique, Spiced Cashews (DF)
 Bison Meatball, Harissa Ragu, Mint, Goat Cheese (GF)

PLATTERS & DISPLAYS**Italian Bruschetta Station**

-Tomato, Basil, Mozzarella (V)
 -Garlic Rosemary White Bean Puree (Vegan)
 -Seasonal Vegetable Caponata, Capers, Raisins (Vegan)
 *Served with Crostinis and Assorted Crackers

Mediterranean Pita Station

-Baba Ganoush, Eggplant, Tahini, Roasted Garlic, Smoked Paprika (Vegan)
 -Spice Cauliflower Dip, Feta, Turmeric, Yogurt (V)
 -Muhamara Red Pepper Dip, Walnuts, Pomegranate (Vegan)
 *Served with Grilled Pita

**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 \$8 per person

Green Goddess Ranch (V) (GF)

Red Pepper Almond Dip (Vegan) (GF)

Beet Hummus \$10 per person

Tahini, Mint, Pistachio Duukah (Vegan) (GF)

Grilled Garden Vegetables (Vegan) (GF)

*Served with Pita Chips (V)

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 (GF)

Bloody Mary Cocktail, Citrus Remoulade, Lemon Wedges

Macaroni & Cheese \$12 per person

Green Chilis, Aged Cheddar, Caramelized Onions (V)

*Add Chicken \$3 Supplement

Braised Beef Meatballs \$15 per person

Mascarpone Polenta, Tomato Pepper Ragu, Parmesan, Basil

Sliders

Black Bean Sliders \$48 per dozen

Goat Cheese, Pepper Jam, Kale Pesto (V)

Italian Grinder Sliders \$54 per dozen

Genoa, Ham, Provolone, Calabrian Chili Aioli, Giardiniera, Arugula

American Beef Sliders \$54 per dozen*

OH Sauce, American Cheese, Tomato, Pickle

Wagyu Beef Sliders \$60 per dozen*

Truffle Aioli, Gruyere, Mushrooms, Tobacco Onions

Roasted Beef Tenderloin Sandwiches \$60 per dozen*

Tomato Jam, Arugula, Herb Horseradish Aioli, Potato Rolls

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

BUILD YOUR OWN ACTION STATIONS

Build Your Own Salad Station

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

Pommes Frites Station

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

Shiitake Mushrooms Potstickers

Toppings: Chili Crisp, House Sriracha, Citrus Ponzu, Scallions, Nori Furikake (V)

Vegetable Fried Rice

Toppings: Fried Tofu, Bean Sprouts, Chili Crisp, Peanuts, Yuzu Soy Vinaigrette (Vegan) (GF)

Soft Flour Street Tacos

One Protein Two Proteins Three Proteins

Pork Carnitas, Short Rib Barbacoa, Grilled Tilapia, Achiotte Chicken, Guajillo Mushrooms

Salsas: Salsa Roja, Salsa Verde

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

-Add Corn Tortillas

-Add Tortilla Chips

-Add Cilantro Rice & Black Beans

CARVING STATIONS

Served with Dinner Rolls & Whipped Butter

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

Premium Meats

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

Sauces

Au Poivre, Horseradish Cream, Rosemary Jus,

Caper Butter, Dill Crème Fraiche, Red Pepper Romesco

Sides

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

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

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

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

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

-Yukon Gold Potato Mash (V) (GF)

-Butternut Squash Bolognese, Rigatoni, Spinach, Kale Pistou (Vegan)

PLATED DINNER OPTIONS – Entree Selections Required Prior to Event

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

PLATED DINNERS

All plated dinners include French Bread Service or Bread Baskets & Sliced Salted Butter.

**Final menu counts due 10 days prior to event*

Two Course Menu

Three Course Menu

Three Course Duo Menu

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, Marcona Almonds, Dates, Manchego, Creamy Piquillo 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, Parsnip Puree, Fingerlings, Asparagus, Caramelized Onion Jus (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* (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
Chocolate Custard, Hazelnut Dacquoise, Dark Chocolate, Fresh Raspberry (GF)
Caramel Apple Tartlet, Spiced Apple Chutney, Butterscotch Pastry Cream, Date Oat Crumble

DINNER BUFFETS

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

DINNER BUFFETS

Served with Dinner Rolls & Whipped Butter

**Final menu counts due 10 days prior to event*

DENVER BUFFET

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

ROCKY MOUNTAIN BUFFET

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

COLORADO BUFFET

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, 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)

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)*

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)

Brussels Sprouts, Pancetta, Parmesan (GF)

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

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

Butternut Squash Bolognese, Rigatoni, Spinach, Kale Pistou (Vegan)

MINIATURE DESSERTS

Please Select from Dessert Station Options

MINIATURE DESSERTS

Please select from choices below

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

ENHANCEMENTS & OPTIONS

Tableside French Coffee Service

Includes Glassware, Sweetener, Creamer for the Table

Housemade Boxed Chocolates

Two Housemade Chocolate Truffles, Boxed

Bottled Water for the Table

One Liter Aqua Panna Still Water or San Pellegrino Sparkling Water

Cake Cutting Service

We are happy to cut, plate, & serve

Hot Coffee Station

Hot Tea, Regular, Decaf Café Bel Etage Coffee
Sweeteners, Cream

Hot Tea Station

Spa Water Station

Fruit Infused Water: Assorted Berries, Citrus, Cucumber

Wedding/Celebration Toast