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 / Mocktals
- 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.

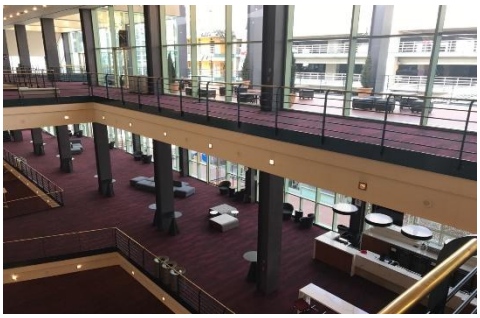
Ellie Caulkins Opera House: Loge
The Loge is located on the third level of the Ellie Caulkins Opera House, and boasting a large bar, original artwork and tapestries. Numerous windows allow for ample natural sunlight, and dual staircases and elevators on each side of the space allow guests to maneuver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

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

Morning Events (Until 12pm)	Rental Cost	Non-Profit Rental Cost
Chambers Grant Salon	$2000	$1500
The Studio Loft	$2000	$1500
The Founders Room	$500	$350

Events	Rental Cost	Non-Profit Rental Cost
Chambers Grant Salon	$3000	$2500
The Studio Loft	$3000	$2500
The Ellie Lobby	$2500	$2000
The Ellie Loge	$2500	$2000
The Founders Room	$750	$500
The Ellie Stage	**Booking & Contract go through Denver Arts & Venues*	

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 cost is due within 72 hours of the event date. After the event, the Events Department will invoice the Final Event Document and note any refunds or balances owed.

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
  - ($40/hour) – (4-hour minimum)
- Additional Staffing Fee – ($200 per person)
- Coat Check Attendant
  - ($200 Service Charge per attendant)
- Security -Based on details of your event.
  - ($40/hour) – (4-hour minimum)
- White or black napkins and 90" x 90" linen included in rental
- $3 per linen for auction tables/nonfood tables
- All events within DPAC must provide liability insurance
- For events over 600 guests, the Denver Fire Department is required to be on site at $50 per hour (4-hour minimum)
- Dance Floor Rental $400
- Red Carpet Rental $200-$400
- Bar Setup Fee $200 per bar
- Bartender Fee $200 per bartender (1/50 Guests)
- Admin Fee ($250-$2000 depending on scale of event)
- Loading Dock Attendant $200
- Early Load-In Room Attendant $200

STEWARDING/STRIKE LABOR FEES

- Stewarding/strike labor fees $350-$1,000 per space
  - Events 0 to 100 Guests $350
  - Events 100 to 300 Guests $500
  - Events 300-600 Guests $1000
  - Events over 600 Guests (Multi Spaces) $2,000 Buyout

LOADING DOCK

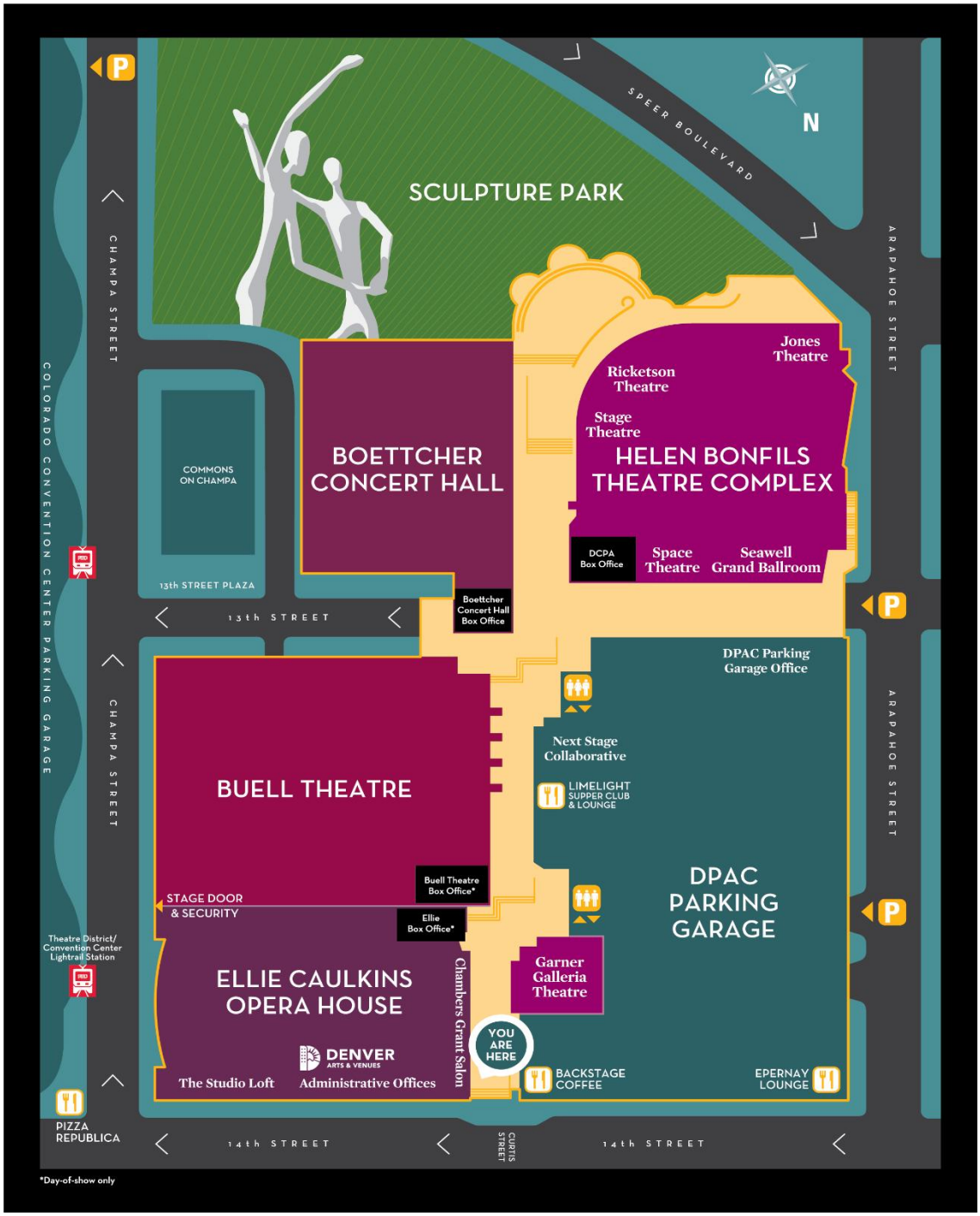
Kevin Taylor's at the Opera House has access to the loading dock of the Opera House on a limited basis. Door dimensions are 25' wide by 16' high. The dock's primary function is to accommodate shows that are occupying the Opera House or Buell Theater. When shows are present in the Opera House, guests 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 the event date and must be picked up or shipped out within 48 hours after the 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.



PASSED HORS D'OEUVRES EVENING MENU $48 per dozen

Please Select 4-6 Options

VEGETARIAN
-French Onion Dip, Salt & Vinegar Potato, Chives, Everything Spice (V) (GF)
-Black Bean Hummus, Corn Tostada, Green Chili Jam, Queso Fresco, Cilantro (V) (GF)
-Tempura Cauliflower, Cayenne Hot Sauce "Blue Cheese Cashew Crema", Pickled Celery (Vegan) (GF) (Contains Nuts)
-Tomato Zucchini Gazpacho, Watermelon Salsa, Mint, Sunflower Seeds (Vegan) (GF)
-Caprese Skewer, Mozzarella, Tomato, Basil, Balsamic Reduction (V) (GF)

SEAFOOD
-Tuna Tartare, Cucumber, Sesame Soy Vinaigrette, Passionfruit Pearls, Pea Shoots (GF)
-Dirty Rice Fritter, Lump Crab, Cajun Remoulade, Corn Relish
-Smoked Salmon Salad, Pumpernickel, Caper Onion Cream Cheese, Dill
-Shrimp & Grits Hushpuppy, Chorizo Pepper Jam, Salsa Verde (GF)
-Maine Lobster Rolls, Fine Herb Aioli, Parmesan Gougère, Cornichons

MEAT
-Spiced Beef Tartare, Tahini Vinaigrette, Sesame Duukah, Pita Chips
-Korean Fried Chicken, Sweet Chili Sauce, Pickled Cucumber, Scallions (GF)
-Grilled Lamb Kebobs, Pomegranate Gastrique, Mint Labneh, Pistachios (GF) (Contains Nuts)
-Smoked Pork Belly, Peach Whiskey BBQ, Pimento Cheese, Cornbread Crumble (GF)
-Crispy Chicken Potsticker, Citrus Ponzu Glaze, Spiced Cashews (Contains Nuts)

PLATTERS & DISPLAYS

Italian Bruschetta Station $10 per person
-Tomato, Basil, Mozzarella (V)
-Garlic Rosemary White Bean Puree (Vegan)
-Seasonal Vegetable Caponata, Capers, Raisins (Vegan)
**Served with Crostini's and Assorted Crackers (V)*

Mediterranean Pita Station $12 per person
-Baba Ganoush, Eggplant, Tahini, Roasted Garlic, Smoked Paprika (Vegan)
-Spice Cauliflower Dip, Feta, Turmeric, Yogurt (V)
-Muhamara Red Pepper Dip, Walnuts, Pomegranate (Vegan) (Coutains Nuts)
**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.*
**While every effort is made to prevent cross-contamination, we cannot guarantee any items are completely free of allergens like milk, eggs, fish, shellfish, tree nuts, peanuts, sesame, soy, and wheat.*
**Please speak with your manager about any dietary concerns.*

Fresh Vegetable Crudité $8 per person
Green Goddess Ranch (V) (GF)
Red Pepper Almond Dip (Vegan) (GF) (Contains Nuts)

Antipasto Station $14 per person
-Basil Pesto, Garlic, Pumpkin Seeds (Vegan) (GF)
-Whipped Ricotta, Parmesan, Lemon (V) (GF)
-San Marzano Tomato Spread, Oregano, Olive Oil (Vegan) (GF)
-Grilled Garden Vegetables, Balsamic, Fennel Seed (Vegan) (GF)
**Served with Grilled Bread and Rice Crackers*

Gourmet Artisan Cheese Selection $13 per person (V) (Contains Nuts)
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 $18 per person (GF)
Bloody Mary Cocktail, "Old OH" Seasoning, 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 $52 per dozen
Goat Cheese, Pepper Jam, Kale Pesto (V)

Italian Grinder Sliders $56 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

Beef Bolognese Rigatoni Station $14 per person
Parmesan, Chili Flake, Mozzarella, Pistachio Pesto, Calabrian Chili Oil (Contains Nuts)

Pommes Frites Station $8 per person
Truffle Aioli, Creole Mustard, Chipotle Ketchup, Parmesan, Nashville Hot Seasoning (V)

Shiitake Mushrooms Potstickers $10 per person
Toppings: Chili Crisp, House Sriracha, Citrus Ponzu, Scallions, Nori Furikake (V)

Vegetable Fried Rice $10 per person
Tofu, Bean Sprouts, Chili Crisp, Peanuts, Yuzu Soy Vinaigrette (Vegan) (GF) (Contains Nuts)

Soft Flour Street Tacos
One Protein $18 Two Proteins $22 Three Proteins $26
Pork Carnitas, Short Rib Barbacoa, Citrus Mahi Mahi, Achiote Chicken, Guajillo Mushrooms
Salsas: Salsa Roja, Salsa Verde
Sides: Shredded Cabbage, Queso Fresco, Guacamole, Pickled Onions, Lime Crema, Hot Sauces
-*Add Corn Tortillas $1* Supplement (Can Substitute for Flour at no additional Costs)
-*Add Tortilla Chips* $2 Supplement
-*Add Cilantro Rice & Black Beans* $3 Supplement

CARVING STATIONS *($200 for uniformed chef for 2 hours)*

Select One $24 **Select Two** $32 per person
NY Striploin, Herb Roasted Turkey, House Smoked Salmon, Orange-Rosemary Pork Loin

Premium Meats additional $8 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, Tomatoes, Almonds, Beets, Blue Cheese, Sherry Vinaigrette (V) (CN)
-Hearts of Romaine, Shaved Parmesan, Garlic Croutons, Creamy Caesar Dressing (V)
-Grilled Asparagus, Pumpkin Seed Pesto, Goat Cheese (V) (GF)
-Mediterranean Vegetables, Balsamic, Thyme, Fennel Seed (Vegan) (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

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

Two Course Menu $59 per person (first course & entrée) or (entrée & dessert)
Three Course Menu $65 per person (first course, entrée, dessert)
Three Course Duo Menu $72 per person (first course, duo entrée, dessert)

SALAD (please select one)
-Mixed Greens, Goat Cheese, Hazelnuts, Butternut Squash, Poached Pears, Balsamic (V) (GF) (Contains Nuts)
-Baby Arugula, Feta, Roasted Red Beets, Pistachios, Orange Basil Vinaigrette (V) (GF) (Contains Nuts)
-Iceberg Wedge, Bacon, Tomatoes, Cucumbers, Pickled Onions, Green Goddess Dressing (GF)
-Bibb, Carrot Cashew Dip, Grapes, Radish, Puffed Quinoa, Red Pepper Vinaigrette (Vegan) (GF) (Contains nuts)
-Baby Kale, Cherries, Spiced Cauliflower, Chickpeas, Yogurt, Tahini Vinaigrette (V) (GF)
-Romaine Hearts, Shaved Parmesan, Garlic Croutons, Basil Oil, Creamy Caesar Vinaigrette (V)

ENTRÉES (please select two)

**Additional Entree Option $5 Per Person*
-Mushroom Bolognese Lasagna, Tomato Sugo, Whipped Ricotta, Pinenut Basil Pesto (V) (Contains Nuts)
-Spiced Romanesco, Chickpea Puree, Spinach, Harissa, Pistachio Raisin Vinaigrette (Vegan) (GF)
-Scottish Salmon, Carrot Mousse, Green Lentils, Snap Peas, Beet Salsa Verde (GF)*
-Braised Short Rib, Cheddar Polenta, Smoked Tomatoes, Broccolini, Watercress (GF)
-Roasted Chicken Breast, Piquillo Ragu, Roasted Fingerlings, Zucchini, Green Mojo (GF)
-NY Strip Loin, Mash Potatoes, Mushroom Fricassee, Asparagus, Horseradish Chimichurri (GF)
**(Seasonal fish options available upon request)*

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

DESSERT (please select one)

-Tropical Fruit Tart, Vanilla Bean Pastry Cream, White Chocolate Pearls (Nut Free)
-Key Lime Pie, Coconut Graham Cracker Crust, Spiced Rum Caramel, Macadamia Macaroon
-Espresso Martini Cheesecake, Cocoa Sable, Black Cherry, Coffee Syrup, Hazelnut Praline
-Dark Chocolate Torte, Passionfruit Mousse, Chocolate Ganache, Sugar Tuile (GF) (Nut Free)
-Citrus Almond Cake, Honey Rosemary Chantilly, Fresh Berries, Lemon Poppyseed Brittle (GF)

DINNER BUFFETS

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

DINNER BUFFETS

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

DENVER BUFFET $62 per person
Select One Salad, Two Entrees, Two Sides & Two Desserts

ROCKY MOUNTAIN BUFFET $66 per person
Select Two Soups or Salads, Two Entrees, Two Sides & Three Desserts

COLORADO BUFFET $70 per person
Select Two Soups or Salad, Two Entrees, Three Sides & Four Desserts

SOUPS AND SALADS *-Nuts Served on Side*
-Heirloom Tomato Bisque, Basil, Oregano (Vegan) (GF)
-Butternut Squash Soup, Red Curry, Coconut Milk (Vegan) (GF)
-Baby Kale, Cherries, Spiced Cauliflower, Chickpeas, Yogurt, Tahini Vinaigrette (V) (GF)
-Mixed Greens, Goat Cheese, Hazelnuts, Butternut Squash, Poached Pears, Balsamic (V) (GF)
-Baby Arugula Salad, Feta, Roasted Red Beets, Pistachios, Orange Basil Vinaigrette (V) (GF)
-Hearts of Romaine, Shaved Parmesan, Garlic Croutons, Creamy Caesar Dressing (V)

ENTREES
-Herb Roasted Chicken Breast, Bacon, Sage, Mustard Jus (DF) (GF)
-Seared Atlantic Salmon, Capers, Beet Salsa Verde (GF)*
-Braised Short Rib, Red Wine Shallots, Balsamic Agrodolce (GF)
-Beef & Pork Meatballs, Tomato Ragu, Basil, Parmesan
-Roast NY Strip, Smoked Onions, Bordelaise (DF) (GF)* (not available on Denver Buffet)
-Grilled Beef Tenderloin, Roasted Mushrooms, Au Poivre ($8/pp supplement)

SIDES
-Yukon Gold Potato Mash (V) (GF)
-Crispy Rosemary Potatoes, Spicy Tomato, Garlic Aioli (Vegan) (GF)
-Gold Potato Gratin, Leeks, Fine Herbs, Gruyere (V) (GF)
-Penne Pasta Gratin, Broccolini, Cheddar, Caramelized Onions (V)
-Mascarpone Polenta, Garlic, Roasted Red Peppers (V) (GF)
-Grilled Asparagus, Pumpkin Seed Pesto, Goat Cheese (V) (GF)
-Mediterranean Vegetables, Balsamic, Thyme, Fennel Seed (Vegan) (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

DESSERT STATIONS

MINIATURE DESSERTS
Please select from choices below $48 per dozen

-Vanilla Sponge Cake, Lemon, Blackberry Brittle (Vegan)
-Chocolate Olive Oil Cake, Peanut Butter, Candied Peanuts (Vegan) (Contains Nuts)
-Yuzu Pate De Fruit, Matcha, Raspberry (Vegan, GF)
-Coconut Cashew Lime Macaroons (GF) (Contains Nuts)
-Salted Dark Chocolate Tahini Fudge (GF)
-Pumpkin Pie Truffles, Graham Cracker, White Chocolate (GF)
-Chocolate Mousse Cups, Raspberry Coulis, Pistachio Praline (GF) (Contains Nuts)
-Crème Caramel Panna Cotta, Gingersnap Crumble, Caramel Pearls
-Tres Leches Cups, Vanilla Sponge, Strawberry, Cinnamon Chantilly
-Mini Rum Baba Bundt Cakes, Pineapple Syrup, Cardamom Whip
-Coconut Cheesecake Tartlets, Mango Ginger Chutney, White Chocolate Pearls
-Brown Butter Walnut Shortbread Cookies, Black Cherry Mousse (Contains Nuts)
-Milk Chocolate Hazelnut Tortes, Amaretto, Orange (Contains Nuts)
-Lemon Poppyseed Madeleines, Toasted Meringue, Blueberry

ENHANCEMENTS & OPTIONS

Tableside French Coffee Service $6 Per Person
Includes Glassware, Sweetener, Creamer for the Table

French Bread Service or Bread Baskets & Sliced Salted Butter $3 per person
Dinner Rolls & Whipped Butter (Station) $2 per person

Cake Cutting Service $2 per person
We are happy to cut, plate, & serve

Hot Coffee Station $250 initial setup
Hot Tea, Regular, Decaf Café Bel Etage Coffee
Sweeteners, Cream
$45 Per Gallon Coffee Refill $4 Per Tea Bag

Hot Tea Station $100 initial setup, $4 per tea bag

Water Station $75

Spa Water Station $200
Fruit Infused Water: Assorted Berries, Citrus, Cucumber

Wedding/Celebration Toast
House Prosecco $8/$12 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.

Hosted Bar

**Final charge is based on consumption*

PREMIUM HOSTED

LIQUOR $12 per drink
Seasonal Selections

WINE $12 per glass
Sommelier's Choice

BEER $8
Seasonal Local Selections

CALL HOSTED

LIQUOR $10 per drink

WINE @ $10 per glass
Sommelier's Choice

BEER @ $8
Seasonal Local Selections

HOUSE HOSTED

LIQUOR $9 per drink
Seasonal Selections

WINE $9 per glass
Sommelier's Choice

BEER $8
Seasonal Local Selections

DRINK TICKETS
Available for all above bar tiers.
**Final charge is based on consumption*

SOFT DRINKS and BOTTLED WATER $5 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, $23 per person
3 hours, $27 per person
4 hours, $31 per person

Beer Selections: Seasonal Local Selections

House Wine Selections: Sommelier's Choice

PREMIUM PACKAGE

2 hours, $31 per person
3 hours, $36 per person
4 hours, $42 per person

Beer Selections: Seasonal Local Selections

Premium Wine Selections: Sommelier's Choice

Premium Cocktail Selection: Seasonal Selections

CALL PACKAGE

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

Beer Selections: Seasonal Local Selections

Call Wine Selections: Sommelier's Choice

Call Cocktail Selection: Seasonal Selections

CASHLESS BAR

Premium Spirits $12
Premium Wine $14
Premium Beer $8
Call Spirits $10
Call Wine $12
Call Beer $8

**There is an up-charge for martinis, rocks, doubles.*