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

- 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 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.

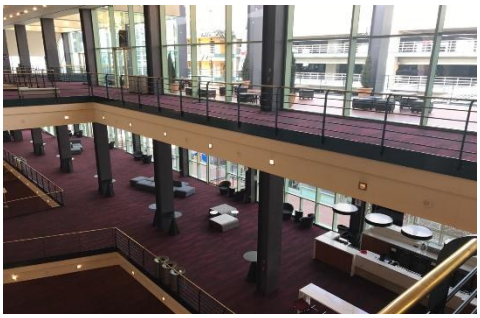
Ellie Caulkins Opera House: Loge
The Loge is located on the third level of the Ellie Caulkins Opera House, and boasting a large bar, original artwork and tapestries. Numerous windows allow for ample natural sunlight, and dual staircases and elevators on each side of the space allow guests to maneuver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

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 DAV	

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 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)
  - For additional staffing needed outside of ordinary Food & Beverage requirements.
- 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)

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

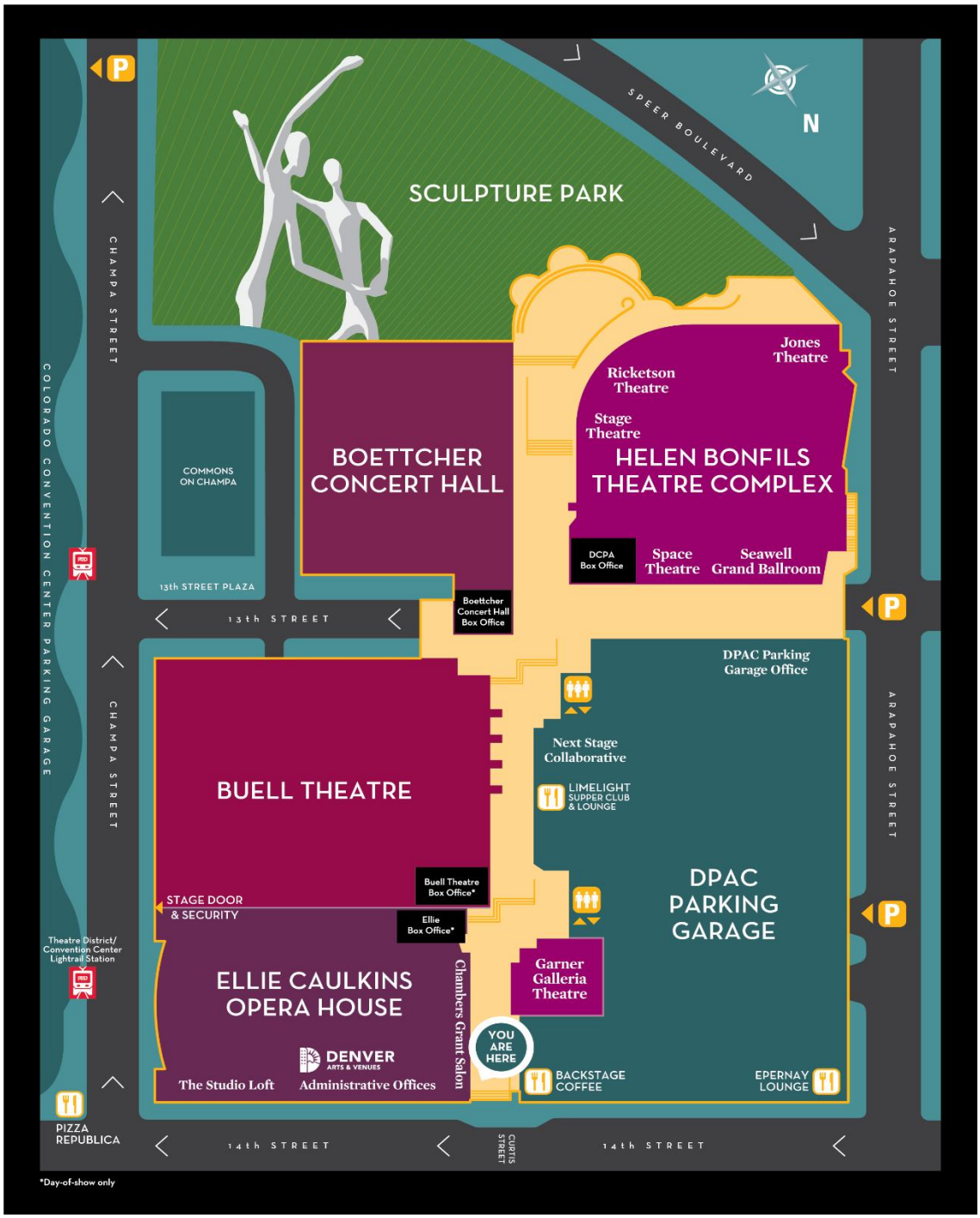
Kevin Taylor's at the Opera House has access to the loading dock of the Opera House on a limited basis. Door dimensions are 25' wide by 16' high. The dock's primary function is to accommodate shows that are occupying the Opera House or Buell Theater. When shows are present in the Opera House, guests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



Deluxe Inclusive Package
$75 per person

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
$90 per person

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

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

CONTINENTAL BUFFET

$18 per person

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

$21 per person

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

$26 per person

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

$30 per person

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	$8 Each
Vegetarian Sandwich, Portobello "Bacon", Egg, Cheddar, Herb Aioli (V)	$8 Each
Assorted Donuts, Glazed, Chocolate, Strawberry Vanilla (V)	$6 Each
Fresh Orange & Cranberry Juice	$3 per person
Applewood Smoked Bacon or Breakfast Sausage	$5 per person

Two Course Menu: $48 per person
Three Course Menu: $55 per person

SALAD (select one)

-Mixed Greens, Goat Cheese, Hazelnuts, Butternut Squash, Poached Pears, Balsamic (V) (GF)

-Baby Arugula, Feta, Roasted Red Beets, Pistachios, Orange Basil Vinaigrette (V) (GF)

-Iceberg Wedge, Bacon, Tomatoes, Cucumbers, Pickled Onions, Green Goddess Dressing (GF)

-Bibb, Carrot Cashew Dip, Grapes, Radish, Puffed Quinoa, Red Pepper Vinaigrette (Vegan) (GF)

-Baby Kale, Cherries, Spiced Cauliflower, Chickpeas, Yogurt, Tahini Vinaigrette (V) (GF)

-Romain 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)

-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)

DESSERT (select one)

-Tropical Fruit Tart, Vanilla Bean Pastry Cream, White Chocolate Pearls

-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)

-Citrus Almond Cake, Honey Rosemary Chantilly, Fresh Berries, Lemon Poppyseed Brittle (GF)

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

SALADS (Select One)

-Mixed Greens, Goat Cheese, Hazelnuts, Butternut Squash, Pears, Balsamic (V) (GF)
-Baby Arugula Salad, Feta, Roasted Red Beets, Pistachios, Orange Basil Vinaigrette (V) (GF)
-Baby Kale, Cherries, Spiced Cauliflower, Chickpeas, Yogurt, Tahini Vinaigrette (V) (GF)
-Hearts of Romaine, Shaved Parmesan, Garlic Croutons, Creamy Caesar Dressing (V)

MAIN COURSE (Select two)

-Seared Atlantic Salmon, Capers, Beet Salsa Verde (GF)*
-Herb Roasted Chicken Breast, Bacon, 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)*
-Beef & Pork Meatballs, Tomato Ragu, Basil, Parmesan
-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 (Vegan) (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)
-Butternut Squash Bolognese, Rigatoni, Spinach, Kale Pistou (Vegan)

MINIATURE DESSERTS (Select three)
-Vanilla Sponge Cake, Lemon, Blackberry Brittle (Vegan)
-Chocolate Olive Oil Cake, Peanut Butter, Candied Peanuts (Vegan)
-Yuzu Pate De Fruit, Matcha, Raspberry (Vegan) (GF)
-Coconut Cashew Lime Macaroons (GF)
-Salted Dark Chocolate Tahini Fudge (GF)
-Pumpkin Pie Truffles, Graham Cracker, White Chocolate (GF)
-Chocolate Mousse Cups, Raspberry Coulis, Pistachio Praline (GF)
-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
-Milk Chocolate Hazelnut Tortes, Amaretto, Orange
-Lemon Poppyseed Madeleines, Toasted Meringue, Blueberry

PICNIC LUNCHES DAYTIME MENU

GALLERIA PICNIC
$29 per person
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
$31 per person
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 LUNCHES DAYTIME MENU

GOURMET BOXED LUNCH
$22 per person

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
**Additional charges may apply*

Bottled Beverages (Cans available upon request)
Assorted Sodas (Coke, Diet Coke, Sprite) $4 each
Bottled Water $4 each

Snack Break $15 per person
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 $18 per person
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) $4 pp
Gourmet Salty Snack Mix (V) (DF) $3 pp
"City Pop" Premium Popcorn Buttered $4pp/Flavored $5pp

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)

Sweet
Seasonal Sliced Fruit Display (V) (DF) (GF) $8 pp
Housemade Cookies, Brownies (V) $5 pp
Chewy Granola Bars (V) $3 pp
Kind Bars (V) $5 pp

Canned/Bottled Beverages
Assorted Sodas (Coke, Diet Coke, Sprite) $5 each
Bottled Water $5 each
Aqua Panna Bottled Water $5 (½ liter); $8 liter
Pellegrino Sparkling Water $5 (½ liter); $8 liter

Coffee & Hot Tea Station
Café Bel Etage Regular & Decaf Coffee, Hot Tea Selection $250 Initial Set

Coffee & Hot Tea Refills
Regular, Decaffeinated Coffee $45 / gallon
Assorted Hot Tea $4 each