



HOTEL TEATRO

BANQUET MENU



TABLE OF CONTENTS

ALL DAY MEETING PACKAGES	PAGE 3-4
ALL DAY BEVERAGES & BREAKS	PAGE 5
BREAKFAST	PAGE 6
LUNCH BUFFETS	PAGE 7
PLATED + BOXED LUNCHES	PAGE 8
DINNER	PAGE 9
RECEPTION / COCKTAIL	PAGE 10
FROM THE BARREL BAR	PAGE 11
GENERAL EVENT INFORMATION	PAGE 12
FREQUENTLY ASKED QUESTIONS	PAGE 13

ALL DAY MEETING PACKAGES

SANTE FE MEETING PACKAGE | \$110 / PERSON

BREAKFAST

- Breakfast Burrito – eggs, beef, beans, potatoes, sour cream (D/G)
- Rice and Beans – chorizo, cilantro, onion, tomato
- Sliced Fruit (V)

LUNCH

CHOICE OF (1) SOUP OR SALAD

- Baja Salad - greens, beans, onions, avocado, chili lime vinaigrette (V)
- Pozole - hominy, pork, fresh peppers, onion, radish, lime (V)

BUILD YOUR OWN TACO BAR

- Chicken, pork, beef, traditional toppings, salsa, guacamole

CHOICE OF (2) DESSERTS

- Tres Leches Cake (D/G)
- Mexican Chocolate Dipped Fruits (D)
- Cinnamon Sugar Churros (G/D)

AFTERNOON BREAK

- Spicy Chips
- Taquitos
- Chili Powder Cream + Fresh Seasonal Fruits (D)

HOSTED ALL DAY BEVERAGES (Replenished Twice Daily)

- Regular + Decaf Coffee
- Selection of Hot Tea

Coffee stations include milk + soy milk + half and half

D – DAIRY | G – GLUTEN | N – NUTS | V - VEGETARIAN

All Food And Beverage is subject to a 23% service fee and 8% sales tax, with a \$10 per person charge for groups under 10 people.

COLFAX MEETING PACKAGE | \$125 / PERSON

BREAKFAST BUFFET

- Pork Belly Hash - braised pork belly, Yukon gold potatoes, seasonal vegetables
- Buttermilk Waffles - maple syrup (D/G/V)
- Choice of 2 - sausage, bacon, breakfast potatoes, scrambled eggs, toast (D/G)
- Sliced Fruit (V)

MORNING BREAK

- Nickel Trail Mix Bar – build your own (V/N)

LUNCH BUFFET

CHOICE OF (1) SALAD

- Greek Salad - lemon vinaigrette, fresh greens, olives, feta, onions (D/V)
- Chef's Salad - crisp greens, boiled egg, potato, cured meats, cheese (D)

CHOICE OF (2) ENTREES

- Club Sandwich - turkey, bacon, tomato, lettuce, mayo (G/D)
- Mac & Cheese - elbow mac, blended cheeses, breadcrumbs (G/D/V)
- Philly Cheesesteak - sliced beef, peppers, onion, cheese sauce (D/G)
- Homemade Chili - served seasonally

CHOICE OF (2) DESSERTS

- Cookies (D/G)
- Brownies (D/G/N/V)
- Mini Cheesecakes (D/G/V)

AFTERNOON BREAK

CHOICE OF (1)

- House-made Cracker Jacks, "everything" pretzels, potato chips (V)
- Sauce your own wings bar - carrots, celery + blue cheese / 30 person minimum (+\$7 per person) (D)

HOSTED ALL DAY BEVERAGES (Replenished Twice Daily)

- Regular + Decaf Coffee
- Selection of Hot Tea

Coffee stations include milk + soy milk + half and half

ALL DAY MEETING PACKAGES (CONT'D)

DENVER DRY GOODS MEETING PACKAGE \$145 / PERSON

BREAKFAST

- Seasonal Quiche- veggie or meat (G/D)
- Brioche French Toast – berries, maple syrup (D/G/V)
- Assorted Breakfast Breads (G/V), Seasonal Muffins (G/D) + Croissants - Served Family Style (D/G)
- Choice of - Applewood smoked bacon, chicken sausage or pork sausage

MORNING BREAK

- Sliced Seasonal Fruit (V)
- Yogurt Bar + Assorted Toppings (D/N/G/V)

LUNCH BUFFET

CHOICE OF (1) APPETIZER

- Vegetable Crudité - green goddess dip (D/V)
- House cheese + Charcuterie Platter (D/G)

CHOICE OF (2) SALADS OR SOUP

- Daily Seasonal Soup - Chef's Choice (D)
- Market Salad - grains, seasonal fruits, roasted vegetables (G/V)
- Goat Cheese Salad - mixed greens, dried fruit, lemon vinaigrette (D/N)

CHOICE OF (3) ENTREES

- French Dip - sliced beef, horseradish, melted cheese (G/D)
- Poulet et Noix - chicken , fresh greens, walnuts, strawberries, grana padano (D/N/G)
- Steak Au Proivre - pepper crusted steak, arugula, vinaigrette, tomato
- Bass Almondine - Colorado bass, almonds, lemon, fresh herbs (N)

DENVER DRY GOODS MEETING PACKAGE | CONT'D

CHOICE OF (2) DESSERTS

- Mini Lemon Tarts(G/D)
- Assorted Mini Cheesecakes (D/G)
- Chocolate Mousse Cups (D)

AFTERNOON BREAK

CHOOSE (3) ASSORTED TEA SANDWICHES (G/D)

- Braised Beef Horseradish
- Tomato Cheddar
- Salmon Cream Cheese
- Pate + Jam
- Prosciutto + Cheese
- BLT

HOSTED ALL DAY BEVERAGES (Replenished Twice Daily)

- Regular + Decaf Coffee
- Selection of Hot Tea

Coffee stations include milk + soy milk + half and half

(PRICED ON CONSUMPTION)

Assorted Sodas	\$5
Bottled Iced Tea	\$4
Still Bottled Water	\$5
Sparkling Bottled Water- Pellegrino	\$5
Red Bull (Regular + Sugar Free)	\$8
Naked Juice (Assorted)	\$10

*Special Soda Order: Minimum order ½ case / \$5.50 per can

D – DAIRY | G – GLUTEN | N – NUTS | V - VEGETARIAN

All Food And Beverage is subject to a 23% service fee and 8% sales tax, with a \$10 per person charge for groups under 10 people.

ALL DAY BREAKS & BEVERAGES

DENVER DRY GOODS BREAK \$22 / PERSON

Assorted Tea Sandwiches (D/G)
Charcuterie + Cheese (D)
Fresh berries + Chantilly Cream (D/V)

HIGHLANDS BREAK \$20 / PERSON

Espresso Tiramisu (D/G)
Bruschetta - crostini, tomato, garlic, basil (G)
*Assorted Meat Board with Crostinis (D/G)
**Add Assorted Cheese for an additional \$8 per person*

BOULDER BREAK \$23 / PERSON

Sliced Seasonal Fruit + Berries (V)
Nickel Trail Mix Bar - Build-your-own (N)
Seasonal Raw Vegetables + Herb Dip (D/V)

COLFAX BREAK \$18 / PERSON

Sliced Apples + Caramel (D/V)
Flavored Popcorn (D)
Deviled Eggs (D)
Pretzel Bites + Cheese Sauce (D/V)

SANTE FE BREAK \$16 / PERSON

Chip + Dip Bar - House-Made Corn Chips, Salsa
Pico De Gallo, Guacamole, Cheese Sauce (D/G)
Mexican Chocolate Mouse (D)

SWEET TREAT BREAK \$21 / PERSON

Assorted Brownies (D/G/N/V)
Cookies (G/D)
Bacon Toffee (D/N)
-or-
Root Beer Float Station Served - sweet toppings
+ sauces (D/N)

NICKEL MOLECULAR SUNDAE BAR BREAK

Interactive kitchen tour complete with liquid nitrogen ice cream, dry ice fizzy fruit, stirring hot plate chocolate beakers, spherified fruit juice, + microwave baked cakes –
(10 guests maximum / \$50 per person) (D/G/N)
please allow 72 business hours notice

BEVERAGES

(PRICED ON CONSUMPTION)

Assorted Sodas	\$5
Bottled Iced Tea	\$5
Still Bottled Water	\$5
Sparkling Bottled Water - Pellegrino	\$5
Red Bull (Regular + Sugar Free)	\$8
Naked Juice (Assorted)	\$10

**Special soda order: minimum order ½ case/\$5.50 per can*

Freshly Brewed Regular + Decaf Coffee
Selection of Hot Teas -16 cups per gallon
\$75 per gallon or \$38 per half gallon
Coffee stations include milk + soy milk + half and half
Carafe of Juice (Orange, Grapefruit, or Cranberry)
\$30 per half gallon
Iced Tea or Lemonade
\$48 per gallon

ADDITIONAL OPTIONS

Cookies, per dozen (G/V/D)	\$44
Brownies, per dozen (V/D/N)	\$44
Raw Nuts, per person (V/N)	\$9
Spiced Nuts, per person (V/N)	\$10
Bacon Toffee, per person (D/N)	\$7
Assorted Bags of Chips (V)	\$4
House-made Kettle Potato Chips (V)	\$5
House Popcorn, per person (G/V/D)	\$8
Ranch, Butter, Hot Sauce	

D – DAIRY | G – GLUTEN | N – NUTS | V - VEGETARIAN

All Food And Beverage is subject to a 23% service fee and 8% sales tax, with a \$10 per person charge for groups under 10 people.

BREAKFAST

ALL BREAKFAST BUFFETS INCLUDE SETUP OF FRESHLY BREWED REGULAR + DECAFFEINATED COFFEE + HOT TEA STATION + ORANGE JUICE

Coffee stations include milk + soy milk + half and half

COLFAX BREAKFAST BUFFET \$28 / PERSON

- Sliced Seasonal Fruit (V)
- Assorted Fresh Baked Pastries (V/D/G/N)
- Yogurt Bar - assorted toppings (V/N/G/D)

SANTE FE BREAKFAST BUFFET \$34 / PERSON

- Breakfast Burrito - eggs, beef, beans, sour cream (D/G)
- Rice + Beans - chorizo, cilantro, onion, tomato (G/F)
- Huevos Rancheros Scramble - beans, egg, tomato, cilantro, tortilla (D)
- Seasonal Fresh Fruit + Mint (V)

DENVER DRY GOODS BUFFET \$41 / PERSON

- Assorted Fresh Baked Pastries, Seasonal Muffins, Croissants, Butter, Fruit Preserve (D/G/N/V)
- White + 16 Grain Toast (D/G/N/V)
- Sliced Seasonal Fruits (V)
- Vanilla Greek Yogurt – house-made granola, berry compote
- Soft Scrambled Eggs (D)
- Herb Roasted Potatoes (V)
- Choice of 1- Applewood smoked bacon, chicken sausage, pork sausage

BREAKFAST SUPPLEMENTS

House-cured Salmon Platter (G, D)	\$11
-capers, cream cheese	
Sliced Seasonal Fruit + Berries (V)	\$7
Old World Oatmeal (G/F/D)	\$7
-steel cut oats	
Honey + Vanilla Greek Yogurt (D/G/V/N)	\$9
-house-made granola + berry compote	
Soft Scrambled Eggs (D)	\$4
Egg Whites	\$6
Bacon, Chicken Sausage or Pork Sausage	\$5
Roasted Chicken + Black Bean Burrito (G/D)	\$10
-fresh salsa	
Bacon, Egg + Cheese Breakfast Sandwich (G/D)	\$9
Brioche French Toast (G/D/V)	\$5
Buttermilk Pancakes (G/V/D)	\$7.5
Assorted Cereals (G/V/N)	\$5
Assorted Morning Breads + Croissants +	\$48 (per dozen)
Assorted Seasonal Muffins (D/G/V/N)	

**PLATED BREAKFAST IS AVAILABLE
(PLEASE SEE THE CURRENT STUDY MENU FOR SELECTIONS)**

D – DAIRY | G – GLUTEN | N – NUTS | V - VEGETARIAN

All Food And Beverage is subject to a 23% service fee and 8% sales tax, with a \$10 per person charge for groups under 10 people.



HIGHLANDS LUNCH BUFFET \$41 / PERSON

CHOICE OF (1) SALAD

- Caprese Salad - tomato, mozzarella, basil, garlic (D/V)
- Panzanella - toasted croutons, olives, tomato, avocado, lemon (D/G/V)

CHOICE OF (2) SANDWICHES

- Chicken Parmesan - chicken cutlets, red sauce, mozzarella, sliced onion (D/G)
- Roasted Beef - creamy horseradish dressing, arugula, tomato (G/D)
- Grinder - salami, cheese, lettuce, tomato, Onion, Italian dressing (D/G)
- Caprese; tomato, mozzarella, basil (D/G/V)

CHOICE OF (1) SIDE

- Goat Cheese + Seasonal Roasted Vegetable (D/V)
- Rosemary + Grana Padano Roasted Potatoes (D/V)

CHOICE OF (2) DESSERTS

- Tiramisu (G/D/V)
- Panna Cotta (D/G)
- Chocolate Biscotti (D/G/N/V)

LUNCH BUFFETS

FEDERAL LUNCH BUFFET \$46 / PERSON

CHOICE OF (3) APPETIZERS

- Crispy Eggrolls (G)
- Steamed BBQ Pork Bun (G)
- Veggie Spring Rolls (G/V)
- Crab Rangoon (D/G)

CHOICE OF (2) ENTREES

- Bento Box - tempura shrimp, roasted salmon, rice, seasonal pickle, ginger (G)
- Teriyaki Chicken Bowl - rice, scallion, sesame, fresh vegetables
- Tuna Poke - marinated tuna, avocado, cilantro, tomato
- Bahn Mi Sandwich - braised pork, pate, ham, jalapeno, cucumber, cilantro (G)
- Braised Beef Bowl - rice, stir fry vegetables **(add \$10 per person)**

CHOICE OF (2) DESSERTS

- Tapioca Pudding + Fresh Fruits (V/D)
- Assorted Mochi (D/G/N)
- Sesame Balls (G/D/N)

DENVER DRY GOODS \$58 / PERSON

CHOICE OF (1) APPETIZER

- Smoked Salmon - toast points, whipped cream cheese, tomato, capers, onions (G/D)
- Assorted Cheese + Charcuterie Platter (G/D)

CHOICE OF (2) SALADS

- Market Salad - grains, seasonal greens, roasted vegetables (G)
- Nickel Wedge Salad - blue cheese, bacon, creamy herb vinaigrette (D)
- Goat Cheese Salad - Mixed greens, almonds, dried fruits, lemon vinaigrette (D/V/N)

CHOICE OF (3) ENTREES

- Roasted Chicken - lemon, herbs
- Bass Almondine - almond, lemon, fresh herbs (N)
- Roasted Salmon - wilted greens, burre blanc
- Steak Au Poivre - pepper crusted steak
- Mushroom + Chevre Tart (D/G)

CHOICE OF (2) SIDES

- Potato Gratin - cheese, breadcrumbs, onion (D/G)
- Haricot Vert - sautéed green beans, garlic, lemon (N/V)
- Mashed potato - garlic + fresh herbs (D/V)
- Roasted carrots - rosemary, onion (V)

CHOICE OF (2) DESSERTS

- Mini Lemon Tarts (G/D)
- Assorted Mini Cheesecakes (D/G)
- Chocolate Mousse Cups (D)

D – DAIRY | G – GLUTEN | N – NUTS | V - VEGETARIAN

All Food And Beverage is subject to a 23% service fee and 8% sales tax, with a \$5 per person charge for groups under 10 people.

BOXED & PLATED LUNCHESES

LUNCH BOX \$32 / PERSON

- Seasonal Whole Fruit (V)
- Choice of – coleslaw (D/V), potato salad (D/V) or bagged chips (V)
- House-made Assorted Cookies (D/G)
- Bottle of Water

CHOICE OF SANDWICH

- Turkey BLT Wrap (D/G)
- Nickel Grinder - salami, mozzarella, provolone, lettuce, shaved onion, Italian dressing (G/D)
- Chicken Salad Wrap- assorted vegetables, pulled roasted chicken (G)
- Tomato Mozzarella Caprese Salad (G/D)

Add a picnic tray of sliced meats and cheeses served with whole baguette (\$12 per person)

This lunch option is available served as a platter for an additional \$3.00 per person

COLFAX SANDWICH BAR \$38 / PERSON

CHOICE OF (1) SALAD

- Arugula Salad; strawberry, almond, goat cheese, onion, champagne vinaigrette (V/N/D)
- Caesar Salad; croutons, tomato, grated cheese, dressing (G/D)
- Greek Salad; tomato, olives, onion, herb vinaigrette

FRESH SANDWICH BAR

- Assorted Sliced Breads (G)
- Deli Meats - turkey, ham, roast beef
- Fresh lettuce, sliced onion + tomato (V)
- Mayo + mustard (V)

CHOICE OF (1) SIDE

- Potato Salad (D/V)
- Pasta Salad (D/G/V)
- Bag of Chips (V)

DESSERT

- Fresh Baked Cookies
- Fresh Baked Brownies

PLATED LUNCHESES ARE AVAILABLE

PLEASE REQUEST MENUS FROM YOUR
EVENT MANAGER

D – DAIRY | G – GLUTEN | N – NUTS | V - VEGETARIAN

All Food And Beverage is subject to a 23% service fee and 8% sales tax, with a \$10 per person charge for groups under 10 people.

ADDITIONAL SELECTIONS

Seasonal Soup – Chef's Choice (D)	\$6
Oven Roasted Salmon	\$7
-salsa verde	
Rotisserie Chicken	\$6
Seasonal Vegetarian Pasta (V/G)	\$7
Pasta Salad (per person, V/G/D)	\$5
Potato Salad (per person, V/D)	\$5
Macaroni Salad (per person, G/V)	\$5
Boulder Chips (on consumption)	\$4

ADDITIONAL BEVERAGE OPTIONS

(PRICED ON CONSUMPTION)

Assorted Sodas	\$5
Bottled Iced Tea	\$5
Still Bottled Water	\$5
Sparkling Bottled Water - Pellegrino	\$5
Red Bull (Regular + Sugar Free)	\$8
Naked Juice (Assorted)	\$10

*Special soda: Minimum order ½ case / \$5.50 per can

Freshly Brewed Regular + Decaf Coffee
Selection of Hot Teas

\$75 per gallon or \$38 per half gallon

Coffee stations include milk + soy milk + half and half

Iced Tea or Lemonade
\$48 per gallon

DINNER BUFFETS

BOULDER DINNER BUFFET \$70 / PERSON

CHOICE OF (2) APPETIZERS

- Seasonal Vegetables + Garbanzo Bean Hummus (V)
- Grilled Eggplant + Herb Pesto (V/N)
- House-Cured Salmon Platter ~ Tomato, Capers, Onion, Cream Cheese, House Made Crostini (G/D)

CHOICE OF (1) SALAD OR SOUP

- Seasonal Soup – Chef’s Choice (D)
- Cucumber Tomato Salad - lemon, herbs, cracked pepper (V)
- Arugula Salad - strawberry, almond, goat cheese, onion, champagne vinaigrette (V/N/D)
- Goat Cheese + Beet Salad; fresh greens, citrus vinaigrette (D/V)
- Garden Salad - lemon roasted vegetables, mixed greens (V)

CHOICE OF (2) ENTREES

- Grilled Pork - pepper crusted, mustard sauce
- Roasted Salmon - lemon
- Roasted Chicken - tomato chutney
- Pan Roasted Bass - potato herb cream (D)
- Braised Short Ribs - salsa verde (add \$10 per person)
- Braised Leg of Lamb - mint, yogurt (add \$13 per person)

CHOICE OF (3) SIDES

- Seasonal Roasted Root Vegetables (V)
- Chickpeas - herbs, lemon (V)
- Chilled Grains - almonds, garden herbs (G)
- Roasted Potatoes - winter herbs (V)
- Caramelized Baby Carrots - orange zest (V)
- Pan Roasted Mushrooms - red wine, leeks (V)
- Green Beans - bacon, almonds, onion (V)

CHOICE OF (2) DESSERTS

- Individual Lemon Tarts(G/D)
- Black Forest Cake (D/G/N)
- Butterscotch Budino (D)



PLATED DINNERS ARE AVAILABLE
PLEASE REQUEST MENUS FROM YOUR
EVENT MANAGER



COCKTAIL/RECEPTION

PASSED APPETIZERS \$7 / PIECE MINIMUM OF 30 PIECES

- Popcorn Shrimp -spicy house sriracha (G)
- Gourmet Mini Nickel Burgers (D/G)
- Chicken Skewers -cilantro
- Wild Mushroom + Herb Ragout on Baguettes (G/V)
- Bruschetta -tomato, basil, garlic, olive oil relish, French bread medallions (G/V)
- Sun Dried Tomato + Goat Cheese -grilled eggplant (D/V)
- Assorted Petite Italian Deli-style Sandwiches (D/G)

STAGED APPETIZERS \$9 / PIECE MINIMUM OF 30 PIECES

- Lemon + Olive Poached Prawns
- Seasonal Soup Shooters (D)
- Arugula + Prosciutto Wrapped Shrimp
- Classic Bacon Wrapped Scallops
- Chive Crème Fraiche - mini crispy potato cakes (Caviar garnish available at \$MP) (D)
- Turnovers - spinach, sun dried tomato, brie (D/G/V)
- Beef Skewers - roasted chili verde
-
- Baked Brie Wheel - dried cherries, toasted macadamia nuts, crackers, (D/G/N/V)
\$9 Per Person

- Chef's Selection Charcuterie – 3 Assorted Meats + 3 Assorted Cheeses + House Pickled Vegetables + Pate Fui + Crustinis (2 oz. Portions)
\$19 per person

DESSERT RECEPTION \$8 / PIECE MINIMUM OF 20 PIECES

- Assorted Mini Cheesecakes (D/G)
- Caramel Apple Blondies (D/G/V)
- Mini Tiramisu (D/G/V)
- Cinnamon Sugar Churros (D/G/V)
- Seasonal Flan (D/V)
- Cake Pops (D/G)
- Chocolate Biscotti (D/G/N/V)
- Fresh berries + Chantilly Cream (D/V)
- Mini Lemon Tarts (D)
- Apple Pie Tartlets (D)
- Tres Leches Cake (D/G)
-
- Ice Cream Sundae Bar - assorted ice creams + traditional toppings (D/G/N)
\$12 per person

D – DAIRY | G – GLUTEN | N – NUTS | V - VEGETARIAN

All Food And Beverage is subject to a 23% service fee and 8% sales tax, with a \$10 per person charge for groups under 10 people.



FROM THE BARREL BAR

WELL PACKAGE

Cocktails	\$10 / drink
Beer	\$6 / drink
Wine	\$10 / drink

Well spirits may include: Mell Vodka, Denver Dry Gin, Jim Beam Bourbon, Exotico Tequila, and Bacardi Rum

Beer includes Coors Banquet, Coors Light, New Belgium Fat Tire

Wine includes house red + white selections

*Based upon Seasonal Selections

CALL PACKAGE

Cocktails	\$12 / drink
Beer	\$8 / drink
Wine	\$15 / drink

Call spirits may include: CVC Vodka, Tanqueray Gin, Breckenridge Bourbon, Milagro Tequila, Montanya Rum, and Dewar's White Label Scotch

Beer includes domestic offerings, as well as a selection of local microbrews

Wine includes red + white selections from our wine list

*Based upon Seasonal Selections

PREMIUM PACKAGE

Cocktails	\$14/ drink
Beer	\$8 / drink
Wine	\$18 / drink

Premium spirits may include Grey Goose Vodka, Hendricks Gin, Herradura Tequila, Maker's Mark Bourbon, Appleton Estate Rum, and Glenlivet 12 year Scotch

Beer includes domestic offerings, as well as a selection of local microbrews

Wine includes red + white selections from our wine list

*Based upon Seasonal Selections

\$150 bartender fee on all packages (per bartender, per 3 hours)

\$75 cocktailer fee (per additional cocktailer, per 3 hours)

*Special Wine Orders Minimum 5 Business Days Notice

* Based Upon Availability

All Food And Beverage is subject to a 23% service fee and 8% sales tax, with a \$10 per person charge for groups under 10 people.

GENERAL EVENT INFORMATION



All Food And Beverage is subject to a 23% service fee and 8% sales tax, with a \$10 per person charge for groups under 10 people.

MENU SELECTIONS

All clients will need to preselect beverages (wine and beer, in particular) 72 business hours prior to event and understand that due to the craft nature of our vintages and breweries, that some items may need to be substituted. All buffet menu pricing (excluding breaks) is based on a 2 hour presentation time-frame. If requested extended presentation time, additional labor & menu fees will apply at a per hour price, unless otherwise specified.

SPECIAL ORDERS

Special orders that require outside product will be charged at the cost plus 20% to source and prepare.

- *If requests are submitted 14 days prior to the start of the event, this fee is waived*
 - *Cake Service Fee (To include Storage, Cut + Service) \$150*

FREQUENTLY ASKED QUESTIONS

MAY I DECORATE THE SPACE?

All displays and/or decorating proposed by the client will be subject to prior written approval of The Hotel Teatro (A facilitation fee of 10% may apply if applicable). Decorations cannot be taped, stapled, or nailed to The Hotel Teatro walls or windows. Decorations including candles are not allowed at The Hotel Teatro to ensure compliance with local fire code. Use of confetti is prohibited; a clean-up fee starting at \$150 will apply if confetti of any kind is used.

MAY I HAVE SOMETHING DELIVERED TO THE HOTEL FOR MY EVENT?

With prior arrangement with the private events manager, The Hotel Teatro will accept packages delivered no earlier than three days prior to the event. Any shipments prior to such date or deemed excessive in size or volume may be subject to storage fees. **Refer to contract for applicable fee's

MY ORGANIZATION IS TAX EXEMPT. HOW DO I PROVE THIS?

Groups or organizations claiming exemption from applicable federal, state, or municipal taxes are responsible for providing The Hotel Teatro a copy applicable Affidavits and documents of the organization's tax exemption status prior to arrival before credit will be given for charges on applicable taxes. In the event The Hotel Teatro does not receive a copy of the applicable Affidavits and documents, then the appropriate federal, state, and municipal taxes will be charged where applicable.

MAY OTHER CHARGES COUNT TOWARD THE FOOD AND BEVERAGE MINIMUM?

Unfortunately, no. Food and beverage minimums do not include the purchase of gift cards, service charges, sales tax, A/V equipment, floral, food or wine to go, rental equipment, and outside services.

MAY I BRING IN A CAKE?

Yes. There will be a cake cutting fee of \$150, as well as an Outside Food Waiver must be completed and submitted prior to the event.

EVENT CHANGES/LATE POLICY?

ALL EVENT DETAILS MUST BE FINALIZED 72 BUSINESS HOURS PRIOR TO THE EVENT

The client agrees to abide by the event start and end times stated within this agreement. Should the client need to adjust the start or end time of the event, the client will inform the event coordinator of the change within 72 business hours of the contracted event start time. Should the client neglect provide a minimum of 72 business hours' notice prior to the contracted start time, client is subject to a minimum \$150 fee. Menu changes within 72 business hours will be charged at the cost of change plus 20%. Changes to room, furniture, or service set-up within 72 business hours will be subject to a \$150 fee. Additional guests inside of 72 business hours prior to the start of the event will be charged at the menu price plus 20% The Hotel Teatro has the right to refuse any adjustments if unable to accommodate in a reasonable manner.

WHAT IS YOUR CANCELLATION POLICY?

Please refer to your contract.

MAY I BRING IN OUTSIDE VENDORS?

All outside vendor partnerships proposed by the client will be subject to prior written approval of The Hotel Teatro (A facilitation fee of 10% may apply if applicable). The Hotel Teatro would be happy to assist with any outside vendor partnerships. Appropriate insurance must be presented a minimum of 72 business hours prior to the event.