

# HOTEL TEATRO



## Banquet Menu

# Table of Contents

ALL DAY MEETING PACKAGES	PAGE 3-5
ALL DAY BEVERAGES & BREAKS	PAGE 6-7
BREAKFAST	PAGE 8
LUNCH BUFFETS	PAGE 9-10
PLATED + BOXED LUNCHES	PAGE 11
ADDITIONAL A LA CARTE SELECTIONS	PAGE 12
DINNER	PAGE 13
RECEPTION / COCKTAIL	PAGE 14-15
FROM THE BARREL BAR	PAGE 16-18
GENERAL EVENT INFORMATION	PAGE 19



# All Day Meeting Packages

## Sante Fe Meeting Package - \$115 Per Person

### **BREAKFAST**

Sliced Seasonal Fruit (V)  
Breakfast Burrito with Eggs, Chicken, Beans, Potatoes, Sour Cream (D/G)  
Chilaquiles with Onion, Cilantro, Pepper, Tomato, Beans

### **LUNCH**

CHOICE OF (1) SOUP OR SALAD  
Baja Salad with Greens, Beans, Onions, Avocado, Chili Lime Vinaigrette (V)  
Tortilla Soup

### **BUILD YOUR OWN TACO BAR**

Chicken, Beef, Traditional Toppings, Salsa, Guacamole (D/G)

### **CHOICE OF (2) DESSERTS**

Flan with Spicy Caramel (D)  
Mexican Chocolate Dipped Fruits (D)  
Vanilla Flan (D)

### **AFTERNOON BREAK**

Cheese Quesadilla (D/G)  
Flautas with Chicken (D/G)  
Spicy Corn Chips + Salsa

### **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

## Colfax Meeting Package - \$130 Per Person

### **BREAKFAST BUFFET**

Sliced Seasonal Fruit (V)

Pork Belly Hash with Braised Pork Belly, Yukon Gold Potatoes, Seasonal Vegetables (D)

Buttermilk Waffles with Maple Syrup (D/G/V)

**CHOICE OF (2):** Ham Steak, Applewood Smoked Bacon, Herb Roasted Potatoes, Scrambled Eggs, Toast (D/G)

### **MORNING BREAK**

Nickel Trail Mix Bar - Build Your Own (V/N)

### **LUNCH BUFFET**

CHOICE OF (1) SALAD

Greek Salad with Lemon Vinaigrette, Fresh Greens, Olives, Feta, Onions (D/V)

Caesar Salad with Sweet Potatoes, Parmesan, Crouton

\*Add Chicken \$4 Per Person (D/G)

\*Add Anchovies \$4 Per Person

CHOICE OF (2) ENTREES

Club Wrap - Turkey, Applewood Smoked Bacon, Tomato, Lettuce, Mayo (D/G)

Mac & Cheese - Elbow Mac, Blended Cheeses, Breadcrumbs (G/D/V)

Philly Cheesesteak - Sliced Beef, Peppers, Onion, Cheese Sauce (D/G)

Vegetarian Green Chili – Onions, Peppers, Beans, Tomatoes (GF / DF)

CHOICE OF (2) DESSERTS

Warm Chocolate Chip Cookies (D/G/V)

Assorted Brownies (D/G/N/V)

Mini Cheesecakes (D/G/V)

### **AFTERNOON BREAK**

CHOICE OF (1)

Crudités + Hummus with “Everything” Pretzels, Honey Mustard, Potato Chips (V/G)

Korean BBQ Wings - Scallions , Korean BBQ, Sesame, Carrots, Celery, Blue Cheese (D/G)

### **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

## Denver Dry Goods Meeting Package - \$149 Per Person

### BREAKFAST

Seasonal Quiche - Veggie Or Meat (D/G)  
Brioche French Toast- Berries, Maple Syrup (D/G/V)  
Assorted Breakfast Breads (D/G/V), Seasonal Muffins (D/G), Croissants (D/G) - Served Family Style  
**CHOICE OF (1):** Applewood Smoked Bacon, Chicken Sausage Or Ham Steak

---

### MORNING BREAK

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

---

### LUNCH BUFFET

**CHOICE OF (1) APPETIZER**  
Vegetable Crudit  - Green Goddess Dip (D/V)  
House Cheese + Charcuterie Platter (D/G/N)  
Cucumber Cups - Cr me Fraiche, Tomato (D/V)

---

### CHOICE OF (2)

Tomato Bisque- Basil (D)  
Market Salad - Grains, Seasonal Fruits, Roasted Vegetables (G/V)  
Goat Cheese Salad - Mixed Greens, Dried Fruit, Lemon Vinaigrette (D/N/V)

---

### CHOICE OF (3) ENTREES

French Dip - Sliced Beef, Horseradish, Melted Cheese (G/D)  
Chicken Parmesan- Pomodoro, Parsley  
Steak Au Poivre - Pepper Crusted Steak, Arugula, Vinaigrette, Parmesan, Tomato  
Bass Escabeche - Parsley, Tomato, Onion, Jalapeno

### CHOICE OF (2) DESSERTS

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

### AFTERNOON BREAK

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

### BEVERAGES (PRICED ON CONSUMPTION)

Assorted Sodas	\$5	Still Bottled Water	\$5
Bottled Iced Tea	\$5	Sparkling Bottled Pellegrino	\$6
Coconut Water	\$8	Red Bull (Regular + Sugar Free)	\$8
Assorted LaCroix - Cran Raspberry, Grapefruit, Lemon, Lime	\$6		

\*Specialty soda order available, priced separately

# All Day Breaks

## **DENVER DRY GOODS BREAK \$24 PER PERSON**

Assorted Tea Sandwiches (D/G)  
House Cheese + Charcuterie (D/G/N)  
Fresh Berries + Chantilly Cream (D/V)

## **HIGHLANDS BREAK \$19 PER PERSON**

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

## **BOULDER BREAK \$24 PER PERSON**

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

## **COLFAX BREAK \$19 PER PERSON**

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

## **SANTE FE BREAK \$21 PER PERSON**

Chip + Dip Bar- house-made corn chips, salsa  
Pico De Gallo, Guacamole, cheese sauce (D/G)  
Mexican Chocolate Mouse (D)  
Chicken Empanadas

## **SWEET TREAT BREAK \$21 PER PERSON**

### **CHOICE OF (3)**

Assorted Brownies (D/G/N/V)  
Milk & Cookies (D/G/V)  
Bacon Toffee (D/N)  
Carmel Apple Blondies  
*Root Beer Float Station For An Additional \$8 Per Person*

---

## **PROTEIN POWER BREAK \$25 PER PERSON**

Deviled Eggs  
Edamame  
Quinoa Salad - Kale + Acai  
Natalie Juice (16oz) \*on consumption \$10  
*(Assorted: Carrot Ginger, Orange Mango, Tangerine)*

---

## **ON CONSUMPTION BREAK**

Kind Granola Bars \$5  
Boulder Bagged Chips \$4  
Snickers, Twix, 3 Musketeers \$4

# All Day Breaks + Beverages

## Regular + Decaf Coffee, Selection Of Hot Tea

\$78 Per Gallon Or \$38 Per Half Gallon

## Carafe Of Juice (Orange, Grapefruit, Or Cranberry)

\$30 Per Half Gallon

## Iced Tea Or Lemonade

\$48 Per Gallon

### BEVERAGES (PRICED ON CONSUMPTION)

Assorted Sodas	\$5
Bottled Iced Tea	\$5
Still Bottled Water	\$5
Sparkling Bottled Pellegrino	\$6
Assorted LaCroix - Cran Raspberry, Grapefruit, Lemon, Lime	\$6
Coconut Water	\$8
Red Bull (Regular + Sugar Free)	\$8
Natalie Juice (16oz)	\$10

(Assorted: Carrot Ginger, Orange Mango, Tangerine)

*\*Special Soda Order Available, Priced Separately*

### ADDITIONAL BREAK OPTIONS

Cookies, Per Dozen (D/G/V)	\$44
Brownies, Per Dozen (D/G/N)	\$44
Raw Nuts, Per Person (N/V)	\$9
Spiced Nuts, Per Person(N/V)	\$10
Bacon Toffee, Per Person (N)	\$7
Boulder Bagged Chips, On Consumption (V)	\$4
House-made Kettle Chips, Per Person (V)	\$5
Individual Fruit Verrine, Per Dozen (D)	\$48
House Popcorn, Per Person (D/G/V)	\$8
Ranch, Butter, Hot Sauce	
Sliced Fruit	\$9
Veggie Crudité + Dip	\$10



# Breakfast

## **COLFAX BREAKFAST BUFFET \$29 PER PERSON**

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

## **SANTE FE BREAKFAST BUFFET \$36 PER PERSON**

Seasonal Fresh Fruit + Mint (V)  
Breakfast Burrito - Eggs, Chicken Or Beef, Beans, Sour Cream (D/G)  
Tres Leches French Toast  
Chilaquiles- Onion, Cilantro, Pepper, Tomato, Beans

## **DENVER DRY GOODS BUFFET \$43 PER PERSON**

Sliced Seasonal Fruit (V)  
Assorted Fresh Baked Pastries, Seasonal Muffins, Croissants, Butter, Fruit Preserve (D/G/N/V)  
White + 16 Grain Toast (D/G/V)  
Vanilla Greek Yogurt - House-made Granola, Berry Compote (D/G/N/V)  
Soft Scrambled Eggs (D)  
Herb Roasted Potatoes (V)  
Choice Of: Applewood Smoked Bacon, Chicken Sausage, Or Ham Steak

## **BREAKFAST SUPPLEMENTS**

Sliced Seasonal Fruit + Berries (V)	\$9
Steel Cut Oats with Butter, Brown Sugar	\$8
Honey + Vanilla Greek Yogurt, House-made Granola, Berry Compote (D/G/N/V)	\$9
Soft Scrambled Eggs (D)	\$4
Egg Whites (D)	\$6
Applewood Smoked Bacon, Chicken Sausage, Or Ham Steak	\$5
Vegetarian Burrito + Black Bean Burrito with Fresh Salsa, Fajita Vegetables, Scrambled Egg, Potatoes (D/G)	\$9
Bacon + Egg + Cheese Breakfast Sandwich (G/D)	\$9
Brioche French Toast (D/G/V)	\$8
Buttermilk Pancakes (D/G/V)	\$8
Salmon + Lox, Bagels, Capers, Cream Cheese (D/G)	\$15
Assorted Cereals (G/N/V)	\$5
Assorted Morning Breads + Croissants (D/G/N/V)	\$48 (Per Dozen)
Assorted Seasonal Muffins (D/G/N/V)	\$48 (Per Dozen)

**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

**PLATED BREAKFAST OPTIONS ARE AVAILABLE UPON REQUEST**





# Lunch Buffets

## Highlands Lunch Buffet - \$43 Per Person

### CHOICE OF (1) SALAD

Caprese Salad - Tomato, Mozzarella, Basil (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 (D/G)

Philly Cheese Steak- Beef, Cheese, Onion, Pepper, (D/G)

Caprese - Tomato, Mozzarella, Basil (D/G/V)

Reuben- Rye, Swiss, Fancy Sauce, Sauerkraut

### CHOICE OF (1) SIDE

Feta Cheese+ Seasonal Roasted Vegetables (D/V)

Rosemary + Grana Padano Roasted Potatoes (D/V)

### CHOICE OF (2) DESSERTS

Tiramisu (D/G/V)

Panna Cotta (D)

Carmel Apple Blondies

## Federal Lunch Buffet - \$48 Per 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

Stir Fry - 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, Jalapeño, Cucumber, Cilantro (D/G)

Braised Beef Bowl - Rice, Stir Fry Vegetables (Add \$10 Per Person)

\*All Entrees Come With Serving Of Fried Rice

### CHOICE OF (2) DESSERTS

Tapioca Pudding + Fresh Fruit (D/V)

Assorted Mochi (D/G/N)

Sesame Balls (D/G/N/V)



# Lunch Buffets (Cont'd)

## Denver Dry Goods - \$61 Per Person

### CHOICE OF (1) APPETIZER

Smoked Salmon - Toast Points, Whipped Cream Cheese, Tomato, Capers, Onions (D/G)  
House Cheese + Charcuterie Platter (D/G)

### 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/N/V)

### CHOICE OF (3) ENTREES

Roasted Chicken - Lemon, Herbs  
Bass Escabeche - Parsley, Tomato, Onion, Jalapeno  
Roasted Salmon - Wilted Greens, Beurre Blanc  
Steak Au Poivre - Pepper Crusted Steak, Arugula, Vinaigrette, Parmesan, Tomato  
Basil Pesto Pasta- Parmesan, Pesto, Rigatoni

### CHOICE OF (2) SIDES

Potato Gratin - Cheese, Breadcrumbs, Onion (D/G)  
Haricot Vert - Sautéed Green Beans, Garlic, Lemon (D/N)  
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)



# Boxed + Plated Lunches

## Lunch Boxes - \$34 Per Person

### CHOICE OF (1) SANDWICH

Turkey BLT Wrap (D/G)

Reuben- Rye, Swiss, Fancy Sauce, Sauerkraut

Chicken Salad Wrap - Assorted Vegetables, Pulled Roasted Chicken (G)

Caprese – Tomato, Mozzarella (D/G)

Seasonal Whole Fruit (V)

**CHOICE OF (1):** Coleslaw(d/V), Potato Salad (D/V), Bagged Chips (V)

House-made Assorted Cookies

Bottle Of Water

## Colfax Sandwich Bar - \$38 Per Person

### CHOICE OF (1) SALAD

Arugula Salad - Strawberry, Almond, Goat Cheese, Onion, Champagne Vinaigrette (D/N/V)

Caesar Salad - Croutons, Tomato, Grated Cheese, Dressing (D/G)

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 (2) SIDES

Classic Potato Salad (D/V)

Classic Pasta Salad (D/G/V)

Assorted Bags Of Chips (V)

### DESSERT

Fresh Baked Cookies (D/G/V)

---

**PLATED LUNCHES ARE AVAILABLE UPON REQUEST**



# Additional A La Carte Selections

Tomato Bisque With Basil (D)	\$6
Oven Roasted Salmon with Salsa Verde	\$9
Rotisserie Chicken	\$8
Basil Pesto Pasta (V/G)	\$7
Pasta Salad (V/G/D)	\$5
Potato Salad (V/D)	\$5
Nickel Salad *Add Pulled Chicken \$4	\$10
Assorted Charcuterie Board	\$19 (per person)
Coleslaw (G/V)	\$5
Boulder Bagged Chips (V)	\$4

## **BEVERAGES** (Priced On Consumption)

Assorted Sodas	\$5
Bottled Iced Tea	\$5
Still Bottled Water	\$5
Sparkling Bottled Pellegrino	\$6
Assorted LaCroix - Cran Raspberry, Grapefruit, Lemon, Lime	\$6
Coconut Water	\$8
Red Bull (Regular + Sugar Free)	\$8
Natalie Juice (16oz)	\$10
<i>(Assorted: Carrot Ginger, Orange Mango, Tangerine)</i>	

*\*Specialty soda order available, priced separately*



# Dinner Buffets

## Boulder Dinner Buffet - \$72 Per Person

### CHOICE OF (2) APPETIZERS

Seasonal Vegetables + Garbanzo Bean Hummus (V)

Grilled Eggplant + Herb Pesto (N/V)

House-cured Salmon Platter - Tomato, Capers, Onion, Cream Cheese, House Made Crostini (G/D)

### CHOICE OF (1) SALAD OR SOUP

Tomato Bisque- Basil (D)

Cucumber Tomato Salad - Lemon, Herbs, Cracked Pepper (V)

Arugula Salad - Strawberry, Almond, Goat Cheese, Onion, Champagne Vinaigrette (D/N/V)

Goat Cheese + Beet Salad - Fresh Greens, Citrus Vinaigrette (D/V)

Garden Salad - Lemon Roasted Vegetables, Mixed Greens (V)

### CHOICE OF (3) ENTREES

Grilled Pork - Pepper Crusted, Mustard Sauce

Roasted Salmon –White Wine Butter Sauce

Roasted Chicken - Tomato Chutney (D)

Pan Roasted Bass - Potato Herb Cream (D)

Braised Short Ribs - Salsa Verde (Add \$10 Per Person)

Braised Leg Of Lamb - Mint, Yogurt (D) (Add \$13 Per Person)

### CHOICE OF (3) SIDES

Seasonal Roasted Root Vegetables (D/V)

Chilled Grains - Almonds, Garden Herbs (G/N)

Roasted Potatoes - Winter Herbs (V)

Broccolini & Cheese- Smoked Gouda Hollandaise + Korean Chili Flake

Pan Roasted Mushrooms - Red Wine, Leeks (D/V)

Green Beans - Bacon, Almonds, Onion (N)


### CHOICE OF (2) DESSERTS

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 Per Piece


### MINIMUM OF 30 PIECES PER ITEM

- Popcorn Shrimp - Spicy House Sriracha (G)
- Chicken Skewers - Cilantro, Cucumber Tzatziki
- Wild Mushroom + Herb Ragout On Baguettes (G/V)
- Bruschetta - Tomato, Basil, Garlic, Olive Oil Relish, French Bread Medallions (G/V)
- Nickel Burger Sliders- Fancy Sauce, Pickle (G)
- Fried Mushroom- Horseradish Crema (D/G)
- Pinwheels- Turkey, Lettuce, Cream Cheese, Tomato
- Beef Wellington – Worcheshire, Balsamic Reduction (D/G)
- Arancini- Smoked Gouda + Panko

## Staged Appetizers - \$9 Per Piece

### MINIMUM OF 30 PIECES PER ITEM

- Lemon + Olive Poached Prawns
- Meatballs- Red Pomodoro
- Seasonal Soup Shooters (D)
- Arugula + Prosciutto Wrapped Shrimp
- Classic Bacon Wrapped Scallops
- Chive Crème Fraiche - Mini Crispy Potato Cakes (D)
- Turnovers – Spinach, Sun Dried Tomato, Brie (D/G/V)
- Beef Skewers - Roasted Chili Verde
- Korean BBQ Wings- Scallions, Korean BBQ, Sesame, Carrots, Celery, Blue Cheese (D/G)
- Baked Brie Wheel - Dried Cherries, Toasted Macadamia Nuts, Crackers, (D/G/N/V)



# Cocktail + Reception

## Dessert Reception - \$8 Per Piece

### MINIMUM OF 20 PIECES PER ITEM

- Assorted Mini Cheesecakes (D/G)
- Caramel Apple Blondies (D/G/V)
- Fresh berries + Chantilly Cream (D/V)
- Mini Tiramisu (D/G/V)
- Mini Lemon Tarts (D)
- Apple Pie Tartlets (D)
- Tres Leches Cake (D/G)
- Brownie Bites (D/G)
- Assorted Mini Cupcakes (D/G)

## Chef's Selection Charcuterie - \$19 Per Person

3 Assorted Meats + 3 Assorted Cheeses + House Pickled Vegetables + Pate Fui + Crostini's | 2oz. Portions



# Barrel Bar Packages



## Teatro Package

**Open Bar \$19 First Hour Per Person | \$16 Per Person Per Each Additional Hour**

Mell Vodka, Bombay Gin, Jim Beam Bourbon, Exotica Blanco Tequila, Moraga Silver Rum, Grant's Scotch

Coors Light, Coors Banquet, New Belgium Fat Tire Amber, Odell's IPA, Tommy Knocker Blood Orange IPA

C.K. Mondavi Wines

California, Pinot Grigio, Sauvignon Blanc, Merlot, Cabernet Sauvignon



## Study Package

**Open Bar \$29 First Hour Per Person | \$16 Per Person Per Each Additional Hour**

Tito's Vodka, Caprock Gin, Four Roses Bourbon, Rittenhouse Rye Whiskey, Milargo Silver Tequila, Bacardi Silver Rum, Dewar's White Label Scotch

All Barrel-aged Cocktail Selections

All Colorado Draft Beers

Sand Point Family Vineyards Lodi, California

Sauvignon Blanc, Chardonnay, Pinot Noir, Cabernet Sauvignon

**CUSTOM BAR PACKAGE MENUS WILL BE PRINTED FOR ALL EVENTS  
\$150 BARTENDER FEE. (1) BARTENDER PER 50 GTD GUESTS  
ADDITIONAL BARTENDERS UPON REQUEST. BARTENDER FEE PER BARTENDER**





# Barrel Bar Packages



## Nickel Package

**Open Bar \$39 First Hour Per Person | \$26 Per Person Per Each Additional Hour**

Spirits Include Existing Barrel Bar Set With A Premium Scotch & Bourbon List\*

All Barrel-aged Cocktails and Specialty Cocktails & All Colorado Draft Beers

Sommelier selected wines including Sparkling, Rosé, White, and Red Selections

*\* Selected by Bar Manager*



## Upstage Package

**BEER + WINE ONLY**

**Open Bar \$19 First Hour Per Person | \$12.00 Per Person Per Each Additional Hour**

Coors Light, Coors Banquet, New Belgium Fat Tire Amber, Odell's IPA, Tommy Knocker Blood Orange IPA

Full Selection Of Drafts Beers Available Via Cocktail Service

C.K. Mondavi Family Wines

Pinot Grigio, Sauvignon Blanc, Merlot, Cabernet Sauvignon

**PACKAGE IS NOT AVAILABLE FOR EVENTS IN THE NICKEL**

**CUSTOM BAR PACKAGE MENUS WILL BE PRINTED FOR ALL EVENTS  
\$150 BARTENDER FEE. (1) BARTENDER PER 50 GTD GUESTS  
ADDITIONAL BARTENDERS UPON REQUEST. BARTENDER FEE PER BARTENDER**



# Barrel Bar Packages



## Wine Cellar Package

**OUR MOST CUSTOMIZABLE MENU**

3 Specialty Cocktails

Full List Of Current Draft Beers

Preselected Wine From Private Dining Wine List Including 1 Rosé Or Sparkling, 1 White Wine, 1 Red Wine

No Bartender Fee

Draft Beer And Cocktails Served From Nickel Bar Via Cocktail Server

Wine Service Is Tableside

**Based On Consumption**

Specialty Cocktails \$16

Call Drinks \$18

Beer \$8

Wine Charged By The Bottle Per Contracted Bottle Price

**PACKAGE IS NOT AVAILABLE FOR EVENTS IN THE NICKEL  
PACKAGE IS ONLY AVAILABLE FOR PARTIES OF 24 OR LESS**

**CUSTOM BAR PACKAGE MENUS WILL BE PRINTED FOR ALL EVENTS  
\$150 BARTENDER FEE. (1) BARTENDER PER 50 GTD GUESTS  
ADDITIONAL BARTENDERS UPON REQUEST. BARTENDER FEE PER BARTENDER**

# General Event Information

All Food And Beverage is subject to a 24% service fee and 8% sales tax, with a \$10 per person charge for groups under 10 people.

## EVENT CHANGES

All event details must be finalized 72 hours prior to the event. Please note that changes to an event's timeline inside of 72 hours will be subject to a minimum \$150 fee

- Additional guests inside of 72 hours prior to the start of the event will be charged at the menu price plus 20%
  - Menu changes within 72 hours will be charged at the cost of change plus 20%.
  - Changes to room, furniture, or service set-up within 72 hours will be subject to a \$150 fee.

## MENU SELECTIONS

All clients will need to preselect beverages (wine and beer, in particular) 72 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.

## 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.*