



Banquet Menu

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All Day Meeting Packages

Santa 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

D – CONTAINS DAIRY | G – CONTAINS GLUTEN | N – CONTAINS NUTS | V – VEGETARIAN OPTION
ALL FOOD AND BEVERAGE IS SUBJECT TO A 24% SERVICE FEE AND 8% SALES TAX, WITH A \$10 PER PERSON PER MEAL BREAK CHARGE FOR GROUPS UNDER 10 PEOPLE.

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
Flavored House Popcorn, Per Person (D/G/V)	\$8
CHOICE OF: Ranch, Butter, or 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 (1): 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	\$9
with Fresh Salsa, Fajita Vegetables, Scrambled Egg, Potatoes (D/G)	
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

D – CONTAINS DAIRY | G – CONTAINS GLUTEN | N – CONTAINS NUTS | V – VEGETARIAN OPTION
ALL FOOD AND BEVERAGE IS SUBJECT TO A 24% SERVICE FEE AND 8% SALES TAX, WITH A \$10 PER PERSON PER MEAL BREAK CHARGE FOR GROUPS UNDER 10 PEOPLE.



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

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)



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)

Fresh Baked Brownies (D/G/N/V)

PLATED LUNCHES ARE AVAILABLE UPON REQUEST



Additional A La Carte

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 <i>*Add Pulled Chicken \$4</i>	\$10
Assorted Charcuterie Board	\$19 <i>(per person)</i>
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

- Chicken Skewers - Cilantro, Cucumber Tzatziki
- Mini Beet Tostadas – Seasonal Beets + Pickled Shallot + Goat Cheese Chevre + Cilantro
- Mushroom Truffle Croquettes – Garlic Aioli + Truffle Oil
- Chicken Cordon Blue Sliders – Ham + Swiss + Panko Fried Chicken + Tomato + Bib Lettuce
- Buffalo Beef Sliders – Grass Fed Buffalo + Carrot + Celery Slaw Buffalo Jam + Blue Cheese Aioli
- Fried Brie Bites – Honey Raspberry Jam
- 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)
- Arancini- Smoked Gouda + Panko

Staged Appetizers - \$9 Per Piece

MINIMUM OF 30 PIECES PER ITEM

- Seasonal Soup Shooters (D)
- Chive Crème Fraiche - Mini Crispy Potato Cakes (D)
- Turnovers – Spinach, Sun Dried Tomato, Brie (D/G/V)
- Beef Skewers - Roasted Chili Verde
- Lamb Meatballs – Smoked Tomato Hot Sauce + Chimichurri
- Shrimp + Grit Cakes – Roasted Corn Relish + Green Chili Remoulade
- Antipasto Skewers – Heirloom Tomato + Mozzarella + Artichoke + Olives
- Chicken Quesadilla – Fire Roasted Tomatillo Salsa + Sour Cream
- Tuna + Watermelon Tartare – Sesame Ginger + Asian Slaw + Avocado Mouse + Wonton
- 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)

Fresh berries + Chantilly Cream (D/V)

Brownie Bites (D/G)

Mini Peach Pie Tarts – Toasted Almonds + Chantilly Cream

Caramel Apple Tarts – Caramel Drizzle

Vanilla Coconut Panna Cotta – Pomegranate Jelly

Mini Chocolate Espresso Tarts – Sea Salt

Meyer Lemon Parfait – Crushed Graham Cracker + Chantilly Cream

Blueberry + Lemon Cannoli's – Powdered Sugar

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.*