



Banquet Menu

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All Day Meeting Packages

Santa Fe Meeting Package - \$125 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 + Oat Milk + Half And Half

All Day Meeting Packages

Colfax Meeting Package - \$140 Per Person

BREAKFAST BUFFET

Sliced Seasonal Fruit (V)

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

Cinnamon French Toast (D/G/V)

CHOICE OF (2): Plant based sausage link, 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, Parmesan, Crouton

*Add Chicken \$6 Per Person (D/G)

*Add Anchovies \$9 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, “Everything” Pretzel + 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 + Oat 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 - \$160 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, Plant Based 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
Atlantic Salmon – Pea Puree + Grilled Asparagus

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 + Oat 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 \$28 PER PERSON

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

HIGHLANDS BREAK \$21 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 \$26 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 \$21 PER PERSON

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

SANTE FE BREAK \$23 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 \$22 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 \$10 Per Person

PROTEIN POWER BREAK \$28 PER PERSON

Deviled Eggs
Edamame
Quinoa Salad - Kale + Acai
Cold Pressed Juice (16oz) *on consumption \$10
(Assorted Flavors)

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

\$80 Per Gallon Or \$40 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
Cold Pressed Juice (Assorted Flavors)	\$10

**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)	\$10
Spiced Nuts, Per Person(N/V)	\$12
Bacon Toffee, Per Person (N)	\$9
Boulder Bagged Chips, On Consumption (V)	\$4
House-made Kettle Chips, Per Person (V)	\$7
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, Per Person	\$10
Veggie Crudité + Dip, Per Person	\$11

Breakfast

COLFAX BREAKFAST BUFFET \$33 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 \$39 PER PERSON

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

DENVER DRY GOODS BUFFET \$46 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, Plant Based Sausage Link, Ham Steak

BREAKFAST SUPPLEMENTS

Sliced Seasonal Fruit + Berries (V)	\$10
Steel Cut Oats with Butter, Brown Sugar	\$12
Honey + Vanilla Greek Yogurt, House-made Granola, Berry Compote (D/G/N/V)	\$10
Soft Scrambled Eggs (D)	\$5
Egg Whites (D)	\$7
Applewood Smoked Bacon, Plant Based Sausage, Or Ham Steak	\$7
Vegetarian Burrito + Black Bean Burrito	\$12
Scramble Eggs, Bacon, Smoked Cheddar Cheese, Red Skin Potato and Fire Roasted Salsa (D/G)	\$9
Bacon + Egg + Cheese Breakfast Sandwich (G/D)	\$12
Cinnamon Roll French Toast (D/G/V)	\$12
Silver Dollar Pancakes - Lemon Ricotta Cakes	\$8
Salmon + Lox, Bagels, Capers, Cream Cheese (D/G)	\$19
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 + Oat Milk + Half And Half

PLATED BREAKFAST OPTIONS ARE AVAILABLE UPON REQUEST 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 - \$46 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 - \$52 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

- 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 - \$65 Per Person

CHOICE OF (1) APPETIZER

Fry Bread – Urban Farmhouse Picked Fruit Jam + Whipped Tallow Butter
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
Roasted Salmon – Pea Puree, Grilled Asparagus
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 - \$38 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 - \$36 Per Person

CHOICE OF (1) SALAD

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

Purple Romaine Caesar Salad – Pickled Tomato, Grated Parmesan, Grilled Shishito

Dressing and Olive Bread Croton (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

Chefs Choice Soup	\$9
Oven Roasted Salmon with Salsa Verde	\$15
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 \$6	\$12
Assorted Charcuterie Board	\$21 (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
Cold Pressed Juices (Assorted Flavors)	\$10

**Specialty soda order available, priced separately*



Dinner Buffets

Boulder Dinner Buffet - \$82 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

Chefs Choice Soup

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 - Pea Puree, Grilled Asparagus

Roasted Chicken - Tomato Chutney (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)

Broccoli & 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 - \$9 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 & Herbed Ragout – Grilled Baguettes

Bruschetta – Heirloom Tomato + Basil +Garlic + Onion + Citrus Balsamic

Arancini- Smoked Gouda + Panko + Risotto

Staged Appetizers - \$11 Per Piece

MINIMUM OF 30 PIECES PER ITEM

Seasonal Soup Shooters

Turnovers – Spinach + Sundried Tomato Confit + Brie

Beef Teriyaki Satay – Green Onion + Sesame Seeds

Lamb Meatballs – Smoked Tomato Sauce + Chimichurri

Shrimp & Grit Cakes – Roasted Corn Relish + Green Chili Remoulade

Antipasto Skewers – Heirloom Tomato + Mozzarella + Artichoke + Olives

Chicken Quesadilla Cornucopia – Fire Roasted Tomatillo Salsa + Sour Cream

Tuna + Watermelon Tartare – Sesame Ginger + Asian Slaw + Avocado Mouse + Wonton



Cocktail + Reception

Dessert Reception - \$10 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

Carmel Apple Tarts – Carmel 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 - \$21 Per Person

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



Barrel Bar Packages



Teatro Package

Open Bar \$23 First Hour Per Person | \$18 Per Person Per Each Additional Hour

Mell Vodka, Tanqueray Gin, Jim Beam Bourbon, Milagro Blanco Tequila, Bacardi Silver Rum, Dewar's Scotch

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

Murphy Goode Wines, California
Cabernet Sauvignon, Pinot Noir, Chardonnay



Study Package

Open Bar \$31 First Hour Per Person | \$18 Per Person Per Each Additional Hour

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

All Barrel-aged Cocktail Selections

All Colorado Draft Beers

Murphy Goode, California
Chardonnay, Pinot Noir, Cabernet Sauvignon

**CUSTOM BAR PACKAGE MENUS WILL BE PRINTED FOR ALL EVENTS
\$200 BARTENDER FEE. (1) BARTENDER PER 50 GTD GUESTS
ADDITIONAL BARTENDERS UPON REQUEST. BARTENDER FEE PER BARTENDER**



Barrel Bar Packages



Nickel Package

Open Bar \$41 First Hour Per Person | \$29 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 \$21 First Hour Per Person | \$15.00 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

Murphy Goode Wines, California
Chardonnay, Pinot Noir Cabernet Sauvignon

**PACKAGE IS NOT AVAILABLE FOR EVENTS IN THE NICKEL
CUSTOM BAR PACKAGE MENUS WILL BE PRINTED FOR ALL EVENTS
\$200 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

Manhattan, Nickel Negroni, Viux Carre

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 Serviced From Nickel Bar Via Cocktail Server

Wine Service Is Tableside

Based On Consumption

Specialty Cocktails \$18

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
\$200 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 25% service fee and 8% sales tax, with a \$20 per person, per meal charge for groups under 15 people.

EVENT CHANGES

All event menu selections are due 2 weeks in advance. All final counts are due 72 business hours prior to the event.

Additional guests over 5 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 one week will be subject to a \$150 fee.

MENU SELECTIONS

All clients will need to preselect menu and beverages (Bar Package) 2 weeks in advance 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 are available by request, (non-menu) items. Will be charged at Market Price.