



CATERING
M E N U S

RISE & SHINE BREAKFAST

Service for up to 2 Hours
Requires a Minimum Order of 25 Guests

INCLUDES:

Assorted Herbal Teas & Regular Coffee | Filtered Water | Orange Juice

Served on Eco-Friendly Compostable Tableware

THE CONTINENTAL | \$10 PER PERSON

Assorted Breakfast Pastries & Muffins | Fresh Sliced Fruit

BUILD-YOUR-OWN WAFFLE BAR | \$12 PER PERSON

Belgian Waffles | Assorted Preserves | Fresh Berries
Butter and Maple Syrup | Candied Pecans | Whipped Cream

Choice Of:

Crispy Bacon (GF) -or- Sausage Links (GF)

COMPLETE BREAKFAST | \$15 PER PERSON

Assorted Muffins | Fresh Sliced Fruit
Scrambled Eggs (GF,V) | Seasoned Breakfast Potatoes (GF,VEGAN)

Choice Of:

Crispy Bacon (GF) -or- Sausage Links (GF)

BUILD-YOUR-OWN BREAKFAST TACOS | \$16 PER PERSON

Warm Corn & Flour Tortillas | Scrambled Eggs (GF,V)
Seasoned Breakfast Potatoes (GF,VEGAN) | Quinoa "Chorizo" (GF,VEGAN)
Cheddar Cheese | Crumbled Bacon | Green Chili | Salsa Fresca

ADD-ONS

DECAF COFFEE \$2 PER PERSON

CRANBERRY JUICE -OR- APPLE JUICE \$3 PER PERSON

FRESH SLICED FRUIT \$3 PER PERSON

ASSORTED BREAKFAST PASTRIES \$4 PER PERSON

CRISPY BACON (GF) \$4 PER PERSON

SAUSAGE LINKS (GF) \$4 PER PERSON

SCRAMBLED EGGS (GF,V) \$4 PER PERSON

YOGURT WITH CRUNCHY GRANOLA (GF, V) \$4 PER PERSON

WAFFLES WITH BUTTER AND SYRUP \$5 PER PERSON

CHORIZO -OR- VEGETARIAN BREAKFAST BURRITOS \$6 PER PERSON

BRUNCH BARS

BLOODY MARY BAR

Vodka | Bloody Mary Mix | Celery | Pepperoncini Peppers

Green Olives | Tabasco | Celery Salt | Lemons & Limes

(2) Hours Hosted - \$13 per Person | (3) Hours Hosted - \$16 per Person

MIMOSA BAR

Prosecco | Oranges | Raspberries | Assorted Juice Mixers

(2) Hours Hosted - \$13 per Person | (3) Hours Hosted - \$16 per Person

(1) Bartender Required per 75 guests | \$175 per bartender

To Enjoy Both Bars add \$4 Per Person

Vegetarian options are available as protein substitutes upon request.
Due to the seasonal nature of our sustainable practices, items & prices are subject to change.
Prices are subject to a 22% service charge and sales tax.

BISTRO LUNCH

BOXED LUNCHES | \$12 PER PERSON FOR GROUPS OF (75) GUESTS OR FEWER

*Drop-Off Service | Requires a Minimum Order of 25 Guests
Served on Eco-Friendly Compostable Tableware*

INCLUDES:

Chocolate Chip Cookie | Kettle Chips | Bottled Water
Select (1) Salad and (2) Sandwich/Wrap per Event

BISTRO BUFFET | \$18 PER PERSON

*Service for up to 2 Hours | Requires a Minimum Order of 25 Guests
Served on Eco-Friendly Compostable Tableware*

INCLUDES:

Chocolate Chip Cookies | Kettle Chips
Filtered Water | Iced Tea
Select (1) Salad **-or-** (1) Soup and (2) Sandwiches per Event

SOUPS

BEEF & BEAN CHILI (GF)

CHICKEN TORTILLA (GF)

TOMATO BASIL BISQUE (GF,V)

SALADS

GARDEN SALAD (GF,VEGAN)

Spring Mix | Carrot | Cucumber | Grape Tomato | Balsamic Vinaigrette

CLASSIC CAESAR (V)

Romaine Lettuce | Garlic Croutons | Shaved Asiago | Creamy Caesar Dressing

ARUGULA SALAD (GF,V)

Crumbled Goat Cheese | Candied Pecans | Dried Cranberries | Balsamic Vinaigrette

SOUTHWEST QUINOA & BROWN RICE (GF,VEGAN)

Chopped Romaine | Black Beans | Roasted Corn | Shaved Red Onion
Roasted Peppers | Pepitas | Cilantro-Lime Vinaigrette

SANDWICHES

TURKEY CLUB

Lettuce | Tomato | Bacon | Cheddar | Herb Aioli | Seven Grain Bread

HAM & SWISS

Lettuce | Tomato | Dijonnaise | Sourdough

GRILLED VEGETABLE WRAP (VEGAN)

Hummus | Pepper Relish | Garlic-Herb Tortilla

ADD-ONS

INFUSED WATER **-OR-** LEMONADE \$2 PER PERSON

ASSORTED CANNED COCA COLA PRODUCTS \$3 PER PERSON

ADDITIONAL SALAD SELECTION \$5 PER PERSON

ADDITIONAL SANDWICH SELECTION \$6 PER PERSON

ADDITIONAL SOUP SELECTION \$5 PER PERSON

Vegetarian options are available as protein substitutes upon request.
Due to the seasonal nature of our sustainable practices, items & prices are subject to change.
Prices are subject to a 22% service charge and sales tax.

MAKE IT A PICNIC

Service for up to 2 Hours

Requires a Minimum Order of 25 Guests

Served on Eco-Friendly Compostable Tableware

INCLUDES:

CHOICE OF (2) SIDES

CHOCOLATE CHIP COOKIES | KETTLE CHIPS

FILTERED WATER | LEMONADE

CLASSIC AMERICAN | \$20 PER PERSON

Grilled Hamburgers (GF) | All-Beef Hot Dogs (GF)

Buns | Cheddar Cheese | Lettuce | Pickles | Onion | Sliced Tomatoes | Classic Condiments

THE SOUTHERN | \$22 PER PERSON

Cajun Fried Fish | Crispy Fried Chicken

Served with Braised Collard Greens (GF) & Biscuits | Red Beans & Rice (GF,V)

SMOKEHOUSE | \$24 PER PERSON

Choice of (2) Hardwood Smoked Meats:

Chopped Beef Brisket (GF) | BBQ Chopped Pork (GF)

Dry Rubbed Chicken (GF) | Smoked Sausage Links (GF)

BBQ Sauce | Pickles | Onion | Cornbread Muffins

SIDES

SELECT (2):

BBQ BAKED BEANS (GF,VEGAN)

COLESLAW (GF,V)

CORN-ON-THE-COB (GF,V)

CREAMY POTATO SALAD (GF,V)

FOUR CHEESE MAC N' CHEESE (V) **ADDITIONAL \$3 PER PERSON**

ADDITIONAL SIDE | \$3 PER PERSON

ADD-ONS

ASSORTED CANNED COCA COLA
PRODUCTS \$3 PER PERSON

ICED TEA \$3 PER PERSON

GLUTEN FREE BUN \$3 PER PERSON

SEASONAL SLICED FRUIT
\$3 PER PERSON

BEEF & BEAN CHILI \$4 PER PERSON

VEGETARIAN BURGERS
\$4 PER PERSON

FUDGE BROWNIES \$3 PER PERSON

ICE CREAM NOVELTIES
\$4 PER PERSON

POPCORN **-OR-** COTTON CANDY
\$4 PER PERSON

SEASONAL DESSERT BARS
\$4 PER PERSON

Vegetarian options are available as protein substitutes upon request.
Due to the seasonal nature of our sustainable practices, items & prices are subject to change.
Prices are subject to a 22% service charge and sales tax.

HOT LUNCH BUFFETS

Service for up to 2 Hours

Requires a Minimum Order of 25 Guests | Pricing is per Person

INCLUDES:

Filtered Water | Iced Tea

Served on Eco-Friendly Compostable Tableware

Upgrade to House China | \$8 per person

ITALIAN | \$20 PER PERSON

CLASSIC CAESAR SALAD (V)

CAVATAPPI AND GNOCCHI

Marinara | Roasted Garlic Alfredo Sauce

Grilled Chicken | Italian Meatballs

Add Gluten Free Pasta | \$2 per person

GARLIC BREADSTICKS

TIRAMISU

STREET TACO | \$22 PER PERSON

CHOICE OF (2) PROTEINS:

HONEY CHIPOTLE CHICKEN (GF) | SLOW-ROASTED PORK CARNITAS (GF)

QUINOA "CHORIZO" (VEGAN)

SERVED WITH:

WARM CORN & FLOUR TORTILLAS | CILANTRO-LIME RICE

REFRIED BLACK BEANS | SOUTHWEST CHOPPED SALAD (GF,V)

INCLUDES LIME WEDGES | SALSA FRESCO & VERDE | SHREDDED CABBAGE

SLICED ONION | SOUR CREAM | QUESO FRESCO

CHURROS

CARIBBEAN | \$24 PER PERSON

CHOICE OF (2) PROTEINS:

BRAISED PINEAPPLE PORK (GF) | JERK CHICKEN (GF)

CURRIED COCONUT CHICKPEAS (VEGAN)

SERVED WITH:

GLAZED PLANTAINS | RICE & BEANS

MANGO SALSA | CITRUS GINGER SALAD | SWEET ROLLS

COCONUT MACAROONS

MEDITERRANEAN | \$24 PER PERSON

CRISPY FALAFEL (VEGAN) | ZA'ATAR SPICED GRILLED CHICKEN (GF)

SERVED WITH:

CUCUMBER SALAD | LEMON ARTICHOKE COUSCOUS SALAD (VEGAN)

ROASTED RED PEPPER HUMMUS | TZATZIKI SAUCE | PITA BREAD

BAKLAVA

Vegetarian options are available as protein substitutes upon request.
Due to the seasonal nature of our sustainable practices, items & prices are subject to change.
Prices are subject to a 22% service charge and sales tax.

BREAK TIME SNACKS & BEVERAGES

BEVERAGE PACKAGES

Half-Day Service for up to (4) Hours | Full Day Service for up to (8) Hours

Served in Eco-Friendly Compostable Drinkware

INFUSED AQUA FRESCA

Select (2):

Citrus | Cucumber-Mint | Very Berry

Half-Day \$3 per person | Full Day \$5 per person

COFFEE & TEA PACKAGE

Regular Coffee | Assorted Hot Herbal Teas | Filtered Water

Decaf Coffee Available Upon Request

Half-Day \$4 per person | Full Day \$7 per person

COMPLETE BEVERAGE PACKAGE

Regular Coffee | Assorted Hot Herbal Teas | Filtered Water

Assorted Coca Cola Products | Iced Tea

Decaf Coffee Available Upon Request

Half-Day \$8 per person | Full Day \$12 per person

SNACK BOARDS

Service for up to 2 Hours

Requires a Minimum Order of 25 Guests

Served on Eco-Friendly Compostable Tableware

BUILD-YOUR-OWN TRAIL MIX BAR | \$6 PER PERSON

Seasonal Granola | Dried Fruit & Candies | Nuts

HUMMUS BOARD | \$6 PER PERSON

Marinated Vegetables & Olives

Traditional & Roasted Red Pepper Hummus | Crackers & Toasted Pita

SOMETHING SWEET | \$6 PER PERSON

Selection of Fresh Cookies | Fudge Brownies | Seasonal Dessert Bars

VEGETABLE CRUDITÉ | \$6 PER PERSON

Heirloom Carrots | Cucumber | Radish

Cauliflower | Celery | Cherry Tomatoes

Served with Ranch & Hummus

ARTISANAL CHEESE DISPLAY | \$8 PER PERSON

Select Domestic Cheeses | Crackers | Nuts

Dried & Fresh Fruits | Honey

Add Charcuterie, Olives, & Pickles | \$6

ADD-ONS

ASSORTED COCA-COLA PRODUCTS
\$3 PER PERSON

BOTTLED WATER \$3 PER PERSON

ICED TEA \$3 PER PERSON

LEMONADE \$2 PER PERSON

WHOLE FRUIT \$2 PER PERSON

GRANOLA BARS \$2 PER PERSON

BUTTER POPCORN \$3 PER PERSON

KETTLE CHIPS \$3 PER PERSON

COOKIES \$4 PER PERSON

FUDGE BROWNIES \$3 PER PERSON

KETTLE CORN \$4 PER PERSON

Vegetarian options are available as protein substitutes upon request.
Due to the seasonal nature of our sustainable practices, items & prices are subject to change.
Prices are subject to a 22% service charge and sales tax.

EVENING
M E N U S

APPETIZER RECEPTION

Tray Passed Service for up to 1 Hour | Stationed Service for up to 1.5 Hours

Minimum Quantity Must Match Guest Guarantee | Pricing is per Person

Additional Passer Fee of \$75 per (1) Passer

(1) Passer Required per 50 Guests

Served on Eco-Friendly Compostable Tableware

Upgrade to House China | \$8 per person

HORS D'OEUVRES

V - Vegetarian | GF - Gluten Free

TIER 1

Falafel Bite - Tzatziki | Mango Chutney (GF,V)

\$3 passed | \$6 stationed

House Marinara Meatball - Fresh Herbs

\$3 passed | \$6 stationed

Mac n' Cheese Fritter - Chive | Bacon Jam

\$3 passed | \$6 stationed

Nashville Hot Chicken N' Waffle Bite - Brown Sugar Mayo | Dill Pickle Relish

\$3 passed | \$6 stationed

Tortellini Caprese Skewer - Basil Pesto | Balsamic Glaze (V)

\$3 passed | \$6 stationed

Whipped Goat Cheese Phyllo Cup - Blackberry Jam | Candied Onion (V)

\$3 passed | \$6 stationed

TIER 2

Avocado Bruschetta - Heirloom Tomato | Kalamata Olive | Basil | Crostini (V)

\$4 passed | \$8 stationed

Egg Roll - Sweet Chili Sauce (V)

\$4 passed | \$8 stationed

Grilled Cheese Bite - Tomato-Basil Bisque (V)

\$4 passed | \$8 stationed

Prosciutto Wrapped Shrimp - Smoked Tomato Butter (GF)

\$4 passed | \$8 stationed

Smoked Salmon Canapé - Herbed Goat Cheese | Chive | Fried Capers (GF,V)

\$4 passed | \$8 stationed

TIER 3

Pulled Pork Tostada - Black Bean Purée | Pickled Red Onion (GF)

\$5 passed | \$10 stationed

Shrimp Ceviche Shooter - Mango Salsa | Lime | Cilantro (GF)

\$5 passed | \$10 stationed

Tenderloin Slider - Bacon Onion Jam | Bleu Cheese

\$5 passed | \$10 stationed

Watermelon Radish Taco - Marinated Ahi Tuna | Citrus Slaw (GF)

\$5 passed | \$10 stationed

STROLLING RECEPTION

Service for up to 2 Hours

Minimum Must Match Guest Guarantee | Requires a Minimum Order of 25 Guests

Pricing is per Person

Served on Eco-Friendly Compostable Tableware

Upgrade to House China | \$8 per person

CHIPS & DIP \$9

Select (2) Chips:

Tortilla Chips | Vegetable Crudité | Toasted Crostini
Lavash | Assorted Crackers

Select (2) Dips:

Spinach & Artichoke | Roasted Red Pepper Hummus
Creamy Queso | Salsa Fresca | Guacamole

MARKET VEGETABLE DISPLAY \$9

Seasonal Vegetables

Green Goddess Dipping Sauce | Chef's Seasonal Hummus

ANTIPASTO DISPLAY \$12

Assorted Cured Meats & Cheeses | Marinated Vegetables

Mixed Olives | Seasonal Jam | Crackers

MASHED POTATO BAR \$12

Mashed Yukon Gold Potatoes

Butter | Cheddar Cheese | Chicken Gravy | Crispy Bacon

Green Onion | Sour Cream

SLIDER BAR \$12

Select Two:

Wagyu Beef - Caramelized Onion | Cheese | House Ketchup

BBQ Pulled Pork - Crispy Onion | Black Pepper BBQ Sauce

Honey Chipotle Grilled Chicken - Poblano Mayo | Asadero Cheese

Crispy Falafel (V) - Balsamic Grilled Onion | Roasted Garlic Mayo

MAC N' CHEESE BAR \$14

Grilled Chicken | Crispy Bacon | Caramelized Onion | Green Onion

Shredded Cheese | Toasted Breadcrumbs

Gluten Free Pasta - additional \$2 per person

CARVING STATIONS*

Chef Attended | Served with Dinner Rolls & Butter

Oven Roasted Turkey Breast (GF)

Maple-Sage Pan Gravy
& Cranberry Sauce

\$16 per person

Prime Rib (GF)

Served with Aus Jus
Horseradish Cream

\$20 per person

Smoked Ham (GF)

Served with Honey Mustard &
Brown Sugar Glaze

\$16 per person

***ADDITIONAL CHEF FEE OF \$150 PER (1) CHEF**

(1) CHEF REQUIRED PER 100 GUESTS

LATE NIGHT SNACK STATIONS

POPCORN BAR \$6

House Popped Popcorn & Kettle Corn

Garlic Parmesan | Pizza | Cinnamon Churro | White Cheddar

PRETZEL BAR \$11

Cinnamon Sugar Pretzel Bites - Chocolate Sauce | Salted Caramel

Savory Bavarian Pretzel Bites - Queso | House Mustard

NACHO BAR \$12

CHOOSE ONE - Kettle Chips | Tater Tots | Tortilla Chips

CHOOSE ONE - Beef Chili (GF) | BBQ Pulled Pork (GF)

Chipotle Chicken (GF) | Quinoa "Chorizo" (GF, VEGAN)

Queso | Pickled Jalapeños | Sour Cream | Pico de Gallo

Vegetarian options are available as protein substitutes upon request.
Due to the seasonal nature of our sustainable practices, items & prices are subject to change.
Prices are subject to a 22% service charge and sales tax.

DINNER BUFFETS

Service for up to 2 Hours
Requires a Minimum of Order of 25 Guests

INCLUDES:

Bread & Butter | Filtered Water | Iced Tea | House China

(1) Salad | (2) Accompaniments | (1) Entrée | (1) Dessert
\$42 per person

(1) Salad | (2) Accompaniments | (2) Entrées | (1) Dessert
\$50 per person

SALADS

CLASSIC CAESAR SALAD (V)

Romaine Lettuce | Garlic Croutons | Shaved Asiago | Caesar Dressing

GARDEN SALAD (GF,V)

Spring Mix | Cucumber | Grape Tomato | Carrot
White Balsamic Vinaigrette

COBB SALAD (GF)

Romaine Lettuce | Grape Tomato | Hard-Boiled Egg | Crispy Bacon
Gorgonzola | Buttermilk Herb Dressing

ACCOMPANIMENTS

BROWN BUTTER GREEN BEANS (GF,V)

SEASONAL ROASTED VEGETABLES (GF,V)

BUTTERED CORN (GF,V)

HONEY GLAZED BABY CARROTS (GF,V)

HERB ROASTED POTATOES (GF,VEGAN)

ROASTED GARLIC MASHED POTATOES (GF,V)

MAC N' CHEESE (V)

WHITE CHEDDAR GRITS (GF,V)

ENTRÉES

BRAISED BEEF SHORT RIBS - Red Wine Demi Glace

ROASTED CHICKEN BREAST - Herbed White Wine Jus (GF)

ROASTED PORK LOIN - Balsamic Cherry Sauce (GF)

SEARED SALMON - Red Pepper Romesco | Toasted Pistachio (GF)

QUINOA "CHORIZO" STUFFED SWEET POTATO - Corn & Black Bean Salsa (GF,VEGAN)

BUTTERNUT SQUASH RAVIOLI - Brown Butter | Sage | Spiced Walnut (V)

DESSERTS

DARK CHOCOLATE BREAD PUDDING

Whipped Cream

FLOURLESS CHOCOLATE CAKE (GF)

Raspberry Sauce | Whipped Cream

KEY LIME PIE

Whipped Cream

MEYER LEMON BAR

Blueberry Compote | Mint

TIRAMISU

STRAWBERRY SHORTCAKE

Whipped Cream

ADD-ONS

ADDITIONAL SALAD \$4 PER PERSON

ADDITIONAL ACCOMPANIMENT \$4 PER PERSON

ADDITIONAL ENTRÉE \$8 PER PERSON

ADDITIONAL DESSERT \$5 PER PERSON

COFFEE & HOT TEA STATION \$3 PER PERSON
DECAF COFFEE AVAILABLE UPON REQUEST

Vegetarian options are available as protein substitutes upon request.
Due to the seasonal nature of our sustainable practices, items & prices are subject to change.
Prices are subject to a 22% service charge and sales tax.

PLATED DINNER

3-COURSE MENU | \$64 PER PERSON

Requires a minimum order of 25 guests

INCLUDES:

Dinner Rolls & Butter | Filtered Water | House China

Choice of (1) Salad, (2) Entrées, and (1) Dessert

SALADS

SELECT ONE:

CLASSIC CAESAR SALAD (V)

Grilled Romaine | Shaved Parmesan | Croutons | Lemon | Caesar Dressing

HOUSE SALAD (GF,V)

Mixed Greens | Sliced Red Onion | Cherry Tomato | Aritchoke Hearts
Balsamic Vinaigrette

PANZANELLA SALAD (V)

Italian Bread | Cucumbers | Bell Peppers | Red Onion
Basil | Red Wine Vinaigrette

SOUTHWEST SALAD (GF,V)

Romaine | Black Beans | Corn | Hatch Chiles
Creamy Chipotle Dressing

ENTRÉES

SELECT TWO:

GREAT DIVIDE BRAISED BEEF SHORT RIBS

Roasted Root Vegetables | Buttermilk Mashed Potatoes | Black Cherry Demi

GRILLED FLAT IRON STEAK (GF)

Crispy Duck Fat Potatoes | Grilled Broccolini
Roasted Tomato Chimichurri

HARD CIDER BRINED PORK CHOP (GF)

Sweet Corn & Lima Bean Succotash
Roasted Cauliflower Purée | Apple Butter

JERK CHICKEN (GF)

Fried Plantains | Red Beans and Rice | Tropical Ginger Fruit Salsa

LOCAL COLORADO TROUT (GF)

Almond Gremolata | Bacon Brussels Sprouts Hash

STONE GROUND POLENTA (GF,V)

Roasted Vegetables | Smoked Tomato Butter

DESSERTS

SELECT ONE:

LAVA CAKE

Raspberry Sauce | Whipped Cream | Cocoa Powder

PEANUT BUTTER & JELLY BEIGNETS

Raspberry Jam | Peanut Butter Mousse

SALTED CARAMEL PANA COTTA (GF)

Mixed Nut Brittle

S'MORES BAR

Smoked Honey Ice Cream

ADD-ONS

CHEF'S SEASONAL SOUP \$4 PER PERSON

COFFEE & HOT TEA \$3 PER PERSON

UPGRADE ENTRÉE SELECTION TO DUO \$14 PER PERSON

UPGRADE TO INCLUDE (2) APPETIZERS FROM TIER 1 \$6 PER PERSON

CUSTOM MENUS AVAILABLE UPON REQUEST

Vegetarian options are available as protein substitutes upon request.
Due to the seasonal nature of our sustainable practices, items & prices are subject to change.
Prices are subject to a 22% service charge and sales tax.

BAR SERVICES

All Bar Services Include Compostable Drinkware
Upgrade to Rental House Glassware - \$8 per person

CONSUMPTION BAR

Consumption Bar is Settled Post Event

Requires a Minimum Spend of \$250 per Bar & Bartender Fee of \$175

STANDARD

Domestic Beer - \$7
Craft/Imported Beer - \$8
Wine - \$8
Liquor - \$9
Soft Drinks - \$3

PREMIUM

Domestic Beer - \$7
Craft/Imported Beer - \$8
Wine - \$9
Liquor - \$10
Soft Drinks - \$3

CASH BAR

Guests Purchase Their Own Beverages

Requires Bar Set-Up Fee of \$125, per bar & Bartender Fee of \$175

Prices Includes Sales Tax

STANDARD

Domestic Beer - \$8
Craft/Imported Beer - \$9
Wine - \$9
Liquor - \$10
Soft Drinks - \$4

PREMIUM

Domestic Beer - \$8
Craft/Imported Beer - \$9
Wine - \$10
Liquor - \$11
Soft Drinks - \$4

HOSTED BAR

The Cost for Bar Services and Drinks are Paid in Advance by Host

All Packages are Based on (2) Hours of Service

All Bartender Fees Are Included

BEER & WINE BAR | \$16 PER PERSON

Assorted Domestic & Craft Beers | Standard Red & White Wines | Filtered Water

STANDARD BAR | \$20 PER PERSON

Assorted Domestic & Craft Beers | Red & White Wines

Standard Mile High Spirits | Basic Mixers & Assorted Coca Cola Products | Filtered Water

PREMIUM BAR | \$25 PER PERSON

Assorted Domestic & Craft Beers | Red & White Wines

Premium Spirits | Basic Mixers & Assorted Coca Cola Products | Filtered Water

Champagne or Signature Cocktails
are available when pre-arranged for
an additional charge

BARTENDER FEE

REQUIRED FOR CONSUMPTION & CASH BARS

(1) Bartender per 100 Guests | \$175 per Bartender

Prices Excludes Service Charge & Sales Tax

All Bar Packages are Based on (2) Hours
\$4 per person, per additional hour

EVENT INFORMATION

Taste, Denver Zoo's exclusive caterer, strives to provide excellent hospitality and quality culinary creations. We engage our guests in a socially valuable experience through our partnerships with Denver Zoo, The Seafood Watch program (supporting ocean-friendly seafood) and Colorado Proud (providing a menu of local products).

We will do our best to accommodate allergy or dietary preferences as needed. All quoted prices are current and subject to change thirty (30) days prior to the confirmed date of your event in order to meet increased operational and/or market costs. Colorado State & Denver city tax and an event service fee of 22% will be added to all food & beverage items (excluding rentals). Tax will be applied to rentals and service fees, regardless of the client's billing address.

MENUS & MINIMUMS

Please note there is a food & beverage minimum that must be met for all catered events.

Unless otherwise specified, all menus are priced per person to be enjoyed during the allotted time period while here on-site at Denver Zoo. A \$50 fee for groups of 25 or less will be assessed for all menu offerings. Should you have something different in mind for your catering menu, we are happy to work with our chefs to propose a custom menu that meets your needs - please inquire with your Sales Manager for more information.

FOOD GUARANTEES

Final guest count is to be advised no later than Ten (10) business days prior to the event date. The final bill will reflect the guarantee or the number served, whichever is greater. If no final guarantee is received, we will consider the estimated guest count indicated on your Banquet Event Order to be your guaranteed number of guests. The guarantee is not subject to reduction **after the above** deadline. Last minute orders are gladly accepted, but please note due to the need to expedite staffing, orders, and preparations, a late fee may be applied, and availability of certain menu items may be limited.

LIQUOR & FOOD SERVICE REGULATIONS

Food & Beverage cannot be removed from the premises by any party other than the catering department. As a standard, all buffets are served for a 2-hour period, but may be extended on advance request. Please see your Sales Manager for pricing. Liquor, beer, and wine may not be brought into Denver Zoo from outside sources. Liquor, beer, and wine may not be removed from the site. All bars will end 30 minutes prior to event end time.

CONTRACT & DEPOSIT

A signed contract detailing all arrangements must be received by SSA Group, LLC. (also known as Taste Catering) prior to the event date. A deposit equal to 50% is due at the time of signing the contract. Deposit payments may be made by cash, credit card, personal check, cashier's check or money order. All deposits made are included in the final invoice.

FINAL PAYMENT

Final payment is due after the final guest count is received, before the event date. Any additional fees incurred on the day of the event will be applied to the final invoice, and payment is due upon receipt.

CANCELLATION

Guests must provide written notice prior to canceling this agreement. If such written notice is received by the Zoo: (90) days to (31) days prior to the date of the event, 75% of the total estimated revenue will be due to Denver Zoo. Thirty (30) days prior to the date of the event, the guest is responsible for paying the total estimated revenue to Denver Zoo.