



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

ALL DAY MEETING PACKAGES

SANTE FE MEETING PACKAGE | \$110 / PERSON

BREAKFAST

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

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 (D)

BUILD YOUR OWN TACO BAR

- Chicken, pork, beef, traditional toppings, salsa, guacamole (D/G)

CHOICE OF (2) DESSERTS

- Flan - spicy caramel (D)
- Mexican Chocolate Dipped Fruits (D)
- Cinnamon Sugar Churros (D/G)

AFTERNOON BREAK

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

HOSTED ALL DAY BEVERAGES (Replenished Twice Daily)

- Regular + Decaf Coffee
- Selection of Hot Tea

Coffee stations include milk + soy milk + half and half

COLFAX MEETING PACKAGE | \$125 / PERSON

BREAKFAST BUFFET

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

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, 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)
- Homemade Chili - served seasonally (D/G)

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)

- House-made Cracker Jacks, "Everything" Pretzels, Potato Chips (G/V)
- Sauce your own wings bar - carrots, celery, blue cheese (30 person minimum /+\$7 per person) (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 – 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 MEETING PACKAGES (CONT'D)

DENVER DRY GOODS MEETING PACKAGE \$145 / PERSON

BREAKFAST

- Seasonal Quiche - veggie or meat (D/G)
- Ham + Egg Croissants (D/G)
- Belgian Waffles - berries, maple syrup (D/G/V)
- Assorted Breakfast Breads (D/G/V), Seasonal Muffins (D/G), Croissants (D/G) - Served Family Style

MORNING BREAK

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

LUNCH BUFFET

CHOICE OF (1) APPETIZER

- Vegetable Crudité - green goddess dip (D/V)
- House Cheese + Charcuterie Platter (D/G/N)
- Cucumber Cups - crème fraiche, tomato (D/V)

CHOICE OF (2) SALADS OR SOUP

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

CHOICE OF (3) ENTREES

- French Dip - sliced beef, horseradish, melted cheese (G/D)
- Poulet et Noix - chicken, fresh greens, walnuts, strawberries, Grana Padano (D/G/N)
- Steak Au Poivre - 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

- Cream Puffs (D/G/V)
- Strawberry Bavarian Tarts (D/G)
- 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
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*

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ALL DAY BREAKS & BEVERAGES

DENVER DRY GOODS BREAK \$22 / PERSON

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

HIGHLANDS BREAK \$18 / PERSON

Espresso Tiramisu - chocolate cigars (D/G)
Bruschetta - crostini, tomato, garlic, basil (G/V)
Marinated Olives (V)

BOULDER BREAK \$23 / PERSON

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

COLFAX BREAK \$18 / PERSON

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

SANTE FE BREAK \$19 / PERSON

Tortilla Soup Shooters (G)
Chilled Spiced Shrimp (D)
Carne Asada Beef or Chicken Skewers

-or-

Nacho Bar - traditional garnishes, chicken, pork,
beef, salsas, guacamole (D/G)

SWEET TREAT BREAK \$21 / PERSON

Assorted Brownies (D/G/N/V)
Cookies (D/G/V)
Cream Puffs (D/G)

-or-

Root Beer Float Station - 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 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

\$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 (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 Brittle, 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	

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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 (D/G/N/V)
- Yogurt Bar - assorted toppings (D/G/N/V)

SANTE FE BREAKFAST BUFFET \$34 / PERSON

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

DENVER DRY GOODS BUFFET \$41 / 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)
- Honey + 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 pork sausage

BREAKFAST SUPPLEMENTS

Sliced Seasonal Fruit + Berries (V)	\$7
Old World Oatmeal (D/G)	\$7
-steel cut oats	
Honey + Vanilla Greek Yogurt (D/G/N/V)	\$9
-house-made granola, berry compote	
Soft Scrambled Eggs (D)	\$4
Egg Whites (D)	\$6
Applewood Smoked Bacon, Chicken Sausage, or Pork Sausage	\$5
Roasted Chicken + Black Bean Burrito (D/G)	\$10
-fresh salsa	
Bacon + Egg + Cheese Breakfast Sandwich (G/D)	\$9
Brioche French Toast (D/G/V)	\$8
Buttermilk Pancakes (D/G/V)	\$8
House-cured Salmon (D/G)	\$11
-capers, cream cheese	
Assorted Cereals (G/N/V)	\$5
Assorted Morning Breads (D/G/N/V)	\$48 (per dozen)
Assorted Muffins (D/G/N/V)	\$48 (per dozen)

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

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HIGHLANDS LUNCH BUFFET \$41 / 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)
- Grinder - salami, cheese, lettuce, tomato, shaved onion, Italian dressing (D/G)
- Caprese - tomato, mozzarella, basil (D/G/V)

CHOICE OF (1) SIDE

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

CHOICE OF (2) DESSERTS

- Tiramisu (D/G/V)
- Panna Cotta (D)
- 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, jalapeño, cucumber, cilantro (D/G)
- Braised Beef Bowl - rice, stir fry vegetables (add \$10 per person)

CHOICE OF (2) DESSERTS

- Tapioca Pudding + Fresh Fruit (D/V)
- Pineapple Teacakes (D/G/V)
- Sesame Balls (D/G/N/V)

DENVER DRY GOODS \$58 / PERSON

CHOICE OF (1) APPETIZER

- Smoked Salmon - crostini, whipped cream cheese, tomato, capers, onions (D/G)
- House Cheese + Charcuterie (D/G/N)

CHOICE OF (2) SALADS

- Market Salad - grains, seasonal greens, roasted vegetables (G/V)
- 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 Almondine - almond, lemon, fresh herbs (N)
- Roasted Salmon - wilted greens, beurre blanc (D)
- Steak Au Poivre - pepper crusted steak
- Mushroom + Chevre Tart (D/G/V)

CHOICE OF (2) SIDES

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

CHOICE OF (2) DESSERTS

- Cream Puffs (D/G)
- Strawberry Bavarian Tarts (D/G)
- Chocolate Mousse Cups (D)

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BOXED & PLATED LUNCHESES

LUNCH BOX \$32 / PERSON

- Seasonal Whole Fruit (V)
- Choice of: coleslaw(D/V), potato salad (D/V), bagged chips (V)
- House-made Chocolate Chip or Snickerdoodle Cookie (D/G/V)
- Bottle of Water

CHOICE OF SANDWICH

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

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

This lunch option is available served as a display 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 (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 (1) SIDE

- 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 LUNCHESES ARE AVAILABLE
PLEASE REQUEST MENUS FROM YOUR
EVENT MANAGER

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ADDITIONAL SELECTIONS

Seasonal Soup (D)	\$6
Oven Roasted Salmon -salsa verde	\$7
Rotisserie Chicken	\$6
Seasonal Vegetarian Pasta (V/G)	\$7
Pasta Salad (V/G/D)	\$5
Potato Salad (V/D)	\$5
Macaroni Salad (G/V)	\$5
Boulder Bagged Chips, on consumption (V)	\$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 order: 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 (N/V)
- House-Cured Salmon Platter ~ Tomato, Capers, Onion, Cream Cheese, House Made Crostini (G/D)

CHOICE OF (1) SALAD OR SOUP

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

CHOICE OF (2) DESSERTS

- Cream Puffs (D/G)
- Strawberry Bavarian Tarts (D/G)
- Chocolate Mousse Cups (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

DESSERT RECEPTION \$8 / PIECE MINIMUM OF 20 PIECES

- Assorted Mini Cheesecakes (D/G)
- Sliced Seasonal Fruit (V)
- Caramel Apple Bars (D/G/V)
- Fruit Verrines (D)
- Wild Berry Charlotte (D/G/V)
- Rustic Apple Galette (D/G/V)
- Mini Tiramisu (D/G/V)
- Cinnamon Sugar Churros (D/G/V)
- Seasonal Flan (D/V)
- Cake Pops (D/G)
- Panna Cotta (D/G/V)
- Chocolate Biscotti (D/G/N/V)
- Ice Cream Sundae Bar - assorted ice creams + traditional toppings (D/G/N)

\$12 per person

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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

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 choice of red + white selections from our wine list

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 choice of red + white selections from our wine list

\$150 bartender fee on all packages (per bartender, per 3 hours)
 \$75 cocktailer fee (per additional cocktailer, per 3 hours)

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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.

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. 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.*