

THE NICKEL



Private Dining Dinner Menu

THANK YOU FOR CONSIDERING THE NICKEL + HOTEL TEATRO FOR YOUR PRIVATE DINING EVENT NEEDS.

*ALL MENUS ARE SUBJECT TO CHANGE WITH SEASONS, GROUP SIZE, AND CHEF INSPIRATION.

THE NICKEL RESTAURANT IS LOCATED INSIDE HISTORIC HOTEL TEATRO IN DOWNTOWN DENVER
1100 FOURTEENTH ST DENVER, CO 80202

Long's Peak

THREE COURSE DINNER

\$82 PER PERSON

COURSE ONE | STARTER | PRE-SELECT ONE FOR EVENT

CRISP CAESAR SALAD – ROMAINE HEARTS, SHAVED PARMESAN-REGGIANO, SUN-DRIED TOMATOES, KALAMATA OLIVES, PARMESAN CROSTINIS, CAESAR DRESSING

NICKEL SALAD (V, GF) – MIXED GREENS, PICKLED RED ONIONS, HEIRLOOM TOMATOES, CANDIED WALNUTS, BLUE CHEESE, LEMON VINAIGRETTE

BEEFSTEAK TOMATO SALAD (V, GF) – THICK SLICED BEEFSTEAK TOMATO, BURRATA CHEESE, TOBACCO ONIONS, SAGE VINAIGRETTE

AVOCADO BISQUE (V) – AVOCADO, FRIED SHALLOT, RED PEPPER PUREE

FLAT-IRON VEGETABLE SOUP (VE, DF) – WITH OPTION OF GRILLED BRIE TOAST POINTS

COURSE TWO | ENTRÉE | PRE-SELECT ONE FOR EVENT

SAVORY MUSHROOM AIRLINE CHICKEN (GF) – CHICKEN PAILLARD, WILD MUSHROOM AND FRIED POTATO, GOAT CHEESE, AND WHITE WINE BUTTER OVER A BED OF ARUGULA

***COWBOY STEAK** (GF) – GRILLED PETITE TENDER STEAK, ROASTED CORN SAUTEED PEPPERS, ONION, POBLANO CHILI DEMI, TOBACCO ONIONS OVER GARLIC PERUVIAN MASHED POTATOES **\$12.00**

COLORADO PORK TENDERLOIN (GF) – PORK TENDERLOIN ROASTED AND TOPPED WITH A PISTACHIO NUT CRUST AND A DIJON MUSTARD GLAZE OVER A CAVE-AGED CHEDDAR POTATO DAUPHINOISE

***SIZZLING GARLIC SALMON** – GARLIC ENCRUSTED SALMON WITH TRIO OF CARROTS AND A SUN-DRIED TOMATO SAUCE, OVER HERBED BROWN RICE

VEGATARIAN OPTIONS | PRE-SELECT ONE FOR EVENT

GARDEN NIGHT – ROASTED ROOT VEGETABLES ON A POLENTA CAKE WITH A PARSLEY GARLIC PESTO

STUFFED PORTABELLA MUSHROOM (GF)– WITH A QUINOA SUMMER SQUASH STUFFING AND AN HERB AND SUN-DRIED TOMATO PESTO

RATATOUILLE (VE, GF, DF) – SERVED OVER WHITE WINE BROWN RICE

COURSE THREE | DESSERT | PRE-SELECT ONE EVENT

LEMON CURD (GF) – STRAWBERRY JALAPENO SAUCE, CAYENNE POWDERED STRAWBERRIES AND DARK CHILI COCOA SPRINKLE

FRESH FRUIT TART – MINI PASTRY SHELL, MIXED BERRIES ON TOP OF A VANILLA CUSTARD

CARROT CAKE – WITH CHANTILLY CREAM

DONUT BITES – WITH VANILLA AND CHOCOLATE GLAZES SERVED ON THE SIDE

ITEMS WITH A * MAY BE SERVED RAW OR UNDERCOOKED BASED ON YOUR SPECIFICATIONS, OR CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.

Torreys Peak

FOUR COURSE DINNER

\$110 PER PERSON

COURSE ONE | SALAD | PRE-SELECT ONE FOR EVENT

CRISP CAESAR SALAD – ROMAINE HEARTS, SHAVED PARMESAN-REGGIANO, SUN-DRIED TOMATOES, KALAMATA OLIVES, PARMESAN CROSTINIS, CAESAR DRESSING

NICKEL SALAD (V, GF) – MIXED GREENS, PICKLED RED ONIONS, HEIRLOOM TOMATOES, CANDIED WALNUTS, BLUE CHEESE, LEMON VINAIGRETTE

BEEFSTEAK TOMATO SALAD (V, GF) – THICK SLICED BEEFSTEAK TOMATO, BURRATA CHEESE, TOBACCO ONIONS, SAGE VINAIGRETTE

COURSE TWO | SOUP | PRE-SELECT ONE FOR EVENT

AVOCADO BISQUE (V) – AVOCADO, FRIED SHALLOT, RED PEPPER PUREE

FLAT-IRON VEGETABLE SOUP (VE, DF) – WITH OPTION OF GRILLED BRIE TOAST POINTS

COURSE THREE | ENTRÉE | PRE-SELECT ONE FOR EVENT

SAVORY MUSHROOM AIRLINE CHICKEN (GF) – CHICKEN PAILLARD, WILD MUSHROOM AND FRIED POTATO, GOAT CHEESE, AND WHITE WINE BUTTER OVER A BED OF ARUGULA

***COWBOY STEAK (GF)** – GRILLED PETITE TENDER STEAK, ROASTED CORN SAUTEED PEPPERS, ONION, POBLANO CHILI DEMI, TOBACCO ONIONS OVER GARLIC PERUVIAN MASHED POTATOES **\$12.00**

COLORADO PORK TENDERLOIN (GF) – PORK TENDERLOIN ROASTED AND TOPPED WITH A PISTACHIO NUT CRUST AND A DIJON MUSTARD GLAZE OVER A CAVE-AGED CHEDDAR POTATO DAUPHINOISE

***SIZZLING GARLIC SALMON** – GARLIC ENCRUSTED SALMON WITH TRIO OF CARROTS AND A SUN-DRIED TOMATO SAUCE, OVER HERBED BROWN RICE

VEGATARIAN OPTIONS | PRE-SELECT ONE FOR EVENT

GARDEN NIGHT – ROASTED ROOT VEGETABLES ON A POLENTA CAKE WITH A PARSLEY GARLIC PESTO

STUFFED PORTABELLA MUSHROOM (GF)– WITH A QUINOA SUMMER SQUASH STUFFING AND AN HERB AND SUNDRIED TOMATO PESTO

RATATOUILLE (VE, GF, DF) – SERVED OVER WHITE WINE BROWN RICE

COURSE FOUR | DESSERT | PRE-SELECT ONE EVENT

LEMON CURD (GF) – STRAWBERRY JALAPENO SAUCE, CAYENNE POWDERED STRAWBERRIES AND DARK CHILI COCOA SPRINKLE

FRESH FRUIT TART – MINI PASTRY SHELL, MIXED BERRIES ON TOP OF A VANILLA CUSTARD

CARROT CAKE – WITH CHANTILLY CREAM

DONUT BITES – WITH VANILLA AND CHOCOLATE GLAZES SERVED ON THE SIDE

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Mount Oxford

FIVE COURSE DINNER

\$135 PER PERSON

COURSE ONE | AMUSE BOUCHE | PRE-SELECT ONE FOR EVENT

WILD MUSHROOM EMPANADA (V) – SAUTEED MUSHROOMS, WHITE WINE, CRÈME FRAICHE, HERBS AND A BROWN ONION SAUCE

BISON MEATBALL – SPICY BISON MEATBALL, GREEN CHILI SAUCE TOPPED WITH COTIJA CHEESE AND SERVED WITH COLORADO FLATBREAD

POKER CHIP SHRIMP (GF) – BOURBON-MARINATED SHRIMP ON CUCUMBER POKER CHIP WITH REMOULADE AND PICKLED ONIONS

COURSE TWO | SALAD | PRE-SELECT ONE FOR EVENT

CRISP CAESAR SALAD – ROMAINE HEARTS, SHAVED PARMESAN-REGGIANO, SUN-DRIED TOMATOES, KALAMATA OLIVES, PARMESAN CROSTINIS, CAESAR DRESSING

NICKEL SALAD (V, GF) – MIXED GREENS, PICKLED RED ONIONS, HEIRLOOM TOMATOES, CANDIED WALNUTS, BLUE CHEESE, LEMON VINAIGRETTE

BEEFSTEAK TOMATO SALAD (V, GF) – THICK SLICED BEEFSTEAK TOMATO, BURRATA CHEESE, TOBACCO ONIONS, SAGE VINAIGRETTE

COURSE THREE | SOUP | PRE-SELECT ONE FOR EVENT

AVOCADO BISQUE (V) – AVOCADO, FRIED SHALLOT, RED PEPPER PUREE

FLAT-IRON VEGETABLE SOUP (VE, DF) – WITH OPTION OF GRILLED BRIE TOAST POINTS

COURSE FOUR | ENTRÉE | PRE-SELECT ONE FOR EVENT

SAVORY MUSHROOM AIRLINE CHICKEN (GF) – CHICKEN PAILLARD, WILD MUSHROOM AND FRIED POTATO, GOAT CHEESE, AND WHITE WINE BUTTER OVER A BED OF ARUGULA

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VEGATARIAN OPTIONS | PRE-SELECT ONE FOR EVENT

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STUFFED PORTABELLA MUSHROOM (GF)– WITH A QUINOA SUMMER SQUASH STUFFING AND AN HERB AND SUNDRIED TOMATO PESTO

RATATOUILLE (VE, GF, DF) – SERVED OVER WHITE WINE BROWN RICE

COURSE FIVE | DESSERT | PRE-SELECT ONE EVENT

LEMON CURD (GF) – STRAWBERRY JALAPENO SAUCE, CAYENNE POWDERED STRAWBERRIES AND DARK CHILI COCOA SPRINKLE

FRESH FRUIT TART – MINI PASTRY SHELL MIXED BERRIES ON TOP OF A VANILLA CUSTARD

CARROT CAKE – WITH CHANTILLY CREAM

DONUT BITES – WITH VANILLA AND CHOCOLATE GLAZES SERVED ON THE SIDE

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General Event Information

All Food And Beverage is subject to a 27% service fee and 8% sales tax. Groups under 15 people will be charged an additional \$20.00 per person for each meal.

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 within 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 all menu options and counts as well as beverage choices (Bar Package) 2 weeks in advance and understand that due to the fluctuating vintages and brewery production, that some items may need to be substituted.

If a la carte is preferred, an additional 25% charge will be added to the total bill.

We can customize menus for those with dietary restrictions.
V = Vegetarian, DF = Dairy Free, VE = Vegan, GF = Gluten Free

SPECIAL ORDERS

Special orders that are not on the menu are available by request at Market Price.

BARTENDER FEE: \$250 BARTENDER FEE PER BARTENDER FOR 3 HOURS
(1) BARTENDER UP TO 25 GUESTS
CUSTOM BAR PACKAGE MENUS WILL BE PRINTED FOR ALL EVENTS