

KEVIN TAYLOR'S AT THE OPERA HOUSE



Breakfast & Lunch Event Guide

Kevin Taylor's at the Opera House is one of six venues within the Kevin Taylor Restaurant Group portfolio and is centrally located in the opulent, Ellie Caulkins Opera House - Denver Performing Arts Complex. We offer unparalleled cuisine served in dramatic event spaces –an elegant dinner in the main restaurant, a grand reception in the Chambers Grant Salon, a picture perfect wedding and elaborate convention gatherings – no matter your occasion, know that your event will be a memorable for all.

For information about Kevin Taylor's at the Opera House & Kevin Taylor Catering, please contact:
Whitney Skylar
303-820-2600
whitney@ktrg.net

Virtual Tour: www.ktrg.net

PHILOSOPHY

By using only the freshest ingredients to prepare simple and artfully presented cuisine, we have found that not only do things taste best, but can also be easily customized to meet and exceed any group's expectations.

SUPPLEMENTS & ADDITIONS

- Passed hors d'oeuvres and appetizer stations may be added to any menu
- Additional courses available
- Wine Pairings
- Pre-printed menus
- Take-home gifts
- See Enhancements and Options (page 10) to make your event memorable and unique

MENU STYLE VS. EVENT SIZE

Groups above 50 guests should follow these guidelines when planning

- Buffet and/or Display Stations
- Plated Dining - select three or four courses and plan a menu that is sure to please everyone.
- Vegetarian options are available and "duet" entrées are always well received.
- For limited menus offering guests a choice of entrées, pre-orders/entrée counts are required and due at least seven (7) business days prior to the event date.

SPECIAL NOTES

- Seasonal menu items are subject to availability.
- Due to our seasonal menus, pricing is subject to change.
- Please inform us of any known allergies prior to the date of the event so that we can properly accommodate any special dietary needs.

CAPACITIES AND EVENT SPACES

Chambers Grant Salon:	300 Seated 400 Reception
Restaurant Side of the Salon:	120 Seated
Raised Mezzanine (located on the Restaurant Side of the Salon):	40 - 60 Seated
Lounge Side of the Salon:	120 Seated 250 Reception
Main Lobby of the Ellie Caulkins Opera House:	800 – 1000 Reception
Loge Level of the Ellie Caulkins Opera House (3 rd Level Mezzanine):	250 Reception

RENTAL SCHEDULE

DAY EVENTS

* Until 4 PM *

	Corporate	Non-Profit
Chambers Grant Salon	\$500	\$375
Chambers Grant Salon (half)	\$250	\$175

EVENING EVENTS

* After 4 PM - Sunday to Thursday *

	Corporate	Non-Profit
Chambers Grant Salon	\$1,000	\$750
Chambers Grant Salon (half)	\$500	\$375

EVENING EVENTS

* After 4:00 pm - Friday & Saturday *

	Corporate	Non-Profit
Chambers Grant Salon	\$2,000	\$1,500
Chambers Grant Salon (half)	\$750	\$500

Ancillary spaces within the Ellie Caulkins Opera House, such as the Lobby and Loge Levels, are available for rent. Please contact Whitney Skylar at 303-820-2600 or whitney@ktrg.net to inquire about availability and pricing.

RENTAL NOTES

- Complimentary Room Set = Existing Restaurant Set
- Optional Room Set: Round Tables of 6, 8 or 10 with rental charges for tables and linens
- Additional labor/charges may be required for specific room sets
- Rental fee includes one greeter per rented location
- Coat check attendant (\$20/hour) & additional greeters available (\$15/hour) with a 4-hour minimum per person
- Adding, deleting and/or modifying the existing furniture layout will be billed additional based on actual man-hours required.

ADDITIONAL ITEMS AVAILABLE

- Bosendorfer Baby Grand Piano - \$200
- Microphone and Podium - \$200
- Votive Candles - \$3 each
- Bud Vases - \$4 each
- WiFi – ask for pricing

BREAKFAST BUFFETS

Includes Illy Caffè Coffee Service, Sugars, Sweeteners, Skim Milk and Cream
Assorted Herbal Teas with Honey and Lemon

BEVERAGES

Pitchers of Natural Juices	
- Orange and Tomato.....	\$35
- Cranberry and Apple	\$32
Individual Bottles of V8 Juice.....	\$4
Assorted Sodas	\$3
Bottled Water	\$3

COFFEE AND TEA

Regular, Decaffeinated Illy Coffee.....	\$55 / gallon
Infusion of "T" Fine Tea Service.....	\$55 / gallon
Assorted Herbal Teas Service	\$35 / gallon

serving the finest espresso,
cappuccino and brewed coffee by



Seasonal menu items are subject to availability. Pricing is subject to change.

PLATED LUNCH OPTIONS

Kevin Taylor Catering is proud to offer only fresh ingredients and use local purveyors whenever possible. All plated dinners are served with the following; bread and butter, pre-determined number of courses and Illy Caffè Coffee Service.

Two Course Menu: \$32 per person
Three Course Menu: \$40 per person
Three Course "Duet" Menu: \$42 to \$45 per person

Seasonal menu items are subject to availability. Pricing is subject to change.

CUSTOM LUNCH BUFFETS Starting at \$30 per person

Select the appropriate number of items from each of the following five categories and then build on as you wish, adding to the base price of \$30 per person.

SOUPS, SALADS & STARTERS

- Select two -

Creamy Tomato Soup
Potato Leek Soup
Classic Seafood Chowder
Mixed Greens, Gorgonzola, Poached Pear, Spiced Nuts, Mustard Vinaigrette
Chopped Romaine, Capers, Grated Parmesan, Croutons, Caesar Dressing
Tomato and Mozzarella Salad, Mixed Greens, Grilled Lemon Vinaigrette
Fresh Vegetable Crudite with House Made Dips
Domestic Cheese Display, Assorted Crackers

MAIN COURSE

- Select two -

Grilled Atlantic Salmon, Lemon Vinaigrette
Deli Tray: Roast Beef, Sliced Ham, Turkey and Cheese Assortment with Fresh Rolls & Accompaniments
Grilled Chicken Breast, Tarragon
Prosciutto, Sage & Provolone Stuffed Chicken Breast

MAIN COURSE ADDITIONS

(add on any of the following for \$8 per person)

Seasonal Fresh Fish, Chef's Sauce
Sliced Seared Ahi Tuna, Chef's Accompaniment
Sliced Beef Tenderloin, Au Poivre
Wild Mushroom Penne Pasta, Cream Sauce
KT's Homemade Mac n' Cheese

VEGETABLES, BEANS, RICE & POTATOES

- Select two -

Haricots Vert, Shallot-Butter Sauce
Sautéed Fresh Vegetables
Grilled Mediterranean Vegetables, Balsamico
Steamed Asparagus, Lemon Butter
Homemade Potato Chips
Baked Potato Gratin
Butter Mashed Yukon Gold Potatoes
Steamed Jasmine Rice

DESSERTS

- Select two -

Fresh Fruit Display with Chef's Accompaniments
Miniature Lemon Curd & Fruit Tarts
Dark Chocolate Hazelnut Cakes with Powdered Sugar
Chocolate Mousse Cups with Tuille Cookies
Miniature Carrot Cakes with Cream Cheese Icing

White Chocolate and Berry Tarts
Red Velvet Cake Squares
Italian Cookies and Chocolate Dipped Biscotti
Petit Fours & Truffles

THE GOURMET BOXED LUNCH \$20 per person

Smoked Turkey Breast with Fontina
Herb Roasted Roast Beef with Creamy Horseradish and Tillamook Cheddar
Black Forest Ham with Gruyere Swiss Cheese
Vegetarian: Artichoke Hearts, Provolone, Roasted Red Peppers & Black Olive Tapenade

All Boxed Lunches include:

Fruit Salad or Pasta Salad du jour (select one), Kettle Potato Chips, Fresh Baked Treat & Bottled Water

BEVERAGES

Charged on Consumption

Illy Caffè® Regular Coffee: \$45 gallon
Illy Caffè® Decaffeinated Coffee: \$45 gallon
Assorted Herbal Teas Service: \$45 gallon

Assorted Bottled Sodas and Water: \$2.50 each
Pitchers of Iced Tea: \$30
Pitchers of Lemonade: \$30

Seasonal menu items are subject to availability. Pricing is subject to change.

ENHANCEMENTS AND OPTIONS

Handmade Chocolate Take-Away Gifts - \$8 each

End the night on a sweet note...Each guest will receive a chocolate box of four handmade chocolates and truffles from Pastry Chef extraordinaire, Jason LeBeau.

Boxed Chocolate Truffle Place Cards - \$10 each

(Available for groups of 60 or less)

The finest in personalized place cards...A shining silver box of four handmade chocolates adorned with your guests names.

Biscotti Take-Away Gifts - \$5 each

Each guest will receive a hand-wrapped bag containing two fresh baked Biscotti from Pastry Chef Jason LeBeau.

Handmade Chocolate Dipped Strawberries, Truffles and Petit Fours - \$42 per dozen

An assortment of chocolate delights from Pastry Chef, Jason LeBeau served for your table or as a display.

Champagne Toast - \$6 to \$18 per person

Cheers! Whether a wedding, retirement, closing dinner or convention related celebration – toast the day with champagne. California Sparkling Wines or French Champagne available.

HOSTED AND CASH BAR OPTIONS

All beverages are charged based on consumption

Hosted Bar

*All beverages are paid for by the host and **actual consumption** is charged. A taxable 21 % service charge and applicable sales tax will be applied.*

Domestic Beers: \$5.00

Bud / Bud Light
Coors / Coors Light
O'Doul's N/A

Premium Beers: \$5.00

Corona
Avalanche
New Castle
Amstel Light

House Wines: \$6.00

Beringer Stone Cellars Chardonnay
Beringer Stone Cellars White Zinfandel
Beringer Stone Cellars Merlot
Beringer Stone Cellars Cabernet Sauvignon

Premium Wines: \$8.00

Beringer Founders Estate Pinot Grigio
Matua Sauvignon Blanc
Beringer Founders Estate Pinot Noir
Colores del Sol Malbec

Premium Brand Cocktails: \$6.00

Pinnacle Vodka
Pinnacle Gin
Appleton Rum
Margaritaville Tequila
Famous Grouse Scotch

Cash Bar

All beverages are paid in cash by the individual guest.

Domestic Beers: \$5.50

Bud / Bud Light
Coors / Coors Light
O'Doul's N/A

Premium Beers: \$5.50

Corona
Avalanche
New Castle
Amstel Light

House Wines: \$6.50

Beringer Stone Cellars Chardonnay
Beringer Stone Cellars White Zinfandel
Beringer Stone Cellars Merlot
Beringer Stone Cellars Cabernet Sauvignon

Premium Wines: \$8.50

Beringer Founders Estate Pinot Grigio
Matua Sauvignon Blanc
Beringer Founders Estate Pinot Noir
Colores del Sol Malbec

Premium Brand Cocktails: \$6.50

Pinnacle Vodka
Pinnacle Gin
Appleton Rum
Margaritaville Tequila
Famous Grouse Scotch

Jack Daniels Bourbon
Rich and Rare Canadian Whiskey

Ultra Premium Brand Cocktails: \$7.00

Van Gogh Vodka
Quintessential Gin
Mount Gay Rum
Corozon Tequila
MacCallan 12 Yr. Scotch
Buffalo Trace Whiskey
Michael Collins Irish Whiskey

Cordials: \$7.50

Amaretto
Kahlua
Baileys
Sambuca
Grand Marnier
Frangelico
Remy Grand Cru

Bottled Water: \$3.00

Soft Drinks: \$2.50

Juice: \$3.50

Jack Daniels Bourbon
Rich and Rare Canadian Whiskey

Ultra Premium Brand Cocktails: \$7.50

Van Gogh Vodka
Quintessential Gin
Mount Gay Rum
Corozon Tequila
MacCallan 12 Yr. Scotch
Buffalo Trace Whiskey
Michael Collins Irish Whiskey

Cordials: \$8.00

Amaretto
Kahlua
Baileys
Sambuca
Grand Marnier
Frangelico
Remy Grand Cru

Bottled Water: \$3.50

Soft Drinks: \$3.00

Juice: \$4

Kevin Taylor's at the Opera House Event Wine List

Chardonnay

Clos Du Bois Reserve, Chardonnay, CA 2009 <i>Guava & Papaya, Finishing with Crisp Red Delicious Apple</i>	9.	40.
Kim Crawford, Unoaked, Marlborough, New Zealand 2009 <i>apples, pears & toast, elegant</i>		35.
Franciscan, Napa Valley, CA 2009 <i>delicate mineral, honey, citrus & stone fruit characters</i>		50.
Sonoma-Cutrer 'Russian River', Sonoma County, CA 2009 <i>hazelnuts, pineapples, vanilla & green apples</i>	13.	52.
Louis Jadot, Pouilly-Fuissé, Mâconnais, France 2008 <i>lemons, limes and crisp mineral flavors</i>		68.
Stags Leap Wine Cellars- Napa Valley, CA 2005 <i>flavors of green apple & orange peel</i>		75.
Jordan Vineyard, Russian River Valley, Sonoma County, CA 2009 <i>tropical fruits & nuts with a full mouth feel</i>		80.
Cakebread Cellars, Napa Valley, CA 2009 <i>green apples, apricots, crisp & soft</i>		115.
Louis Jadot- Meursault, Burgundy, France 2002 <i>almonds & wet stones with a medium body</i>		100.
Far Niente, Oakville, CA 2009 <i>creamy & smooth, rich mid-palate, layered with ripe tropical fruit & toasted hazelnuts</i>		135.
Kistler 'Les Noisetiers', Sonoma County, CA 2009 <i>oak driven, caramel corn</i>		122.
Louis Jadot- Puligny-Montrachet, Burgundy, France 2002/2005 <i>ripe pears, vanilla, full bodied with a finish of green apples</i>		145.

Sauvignon Blanc

Simi Winery, Sonoma County, CA 2009 <i>lime, green papaya, passion fruit, grapefruit & mineral notes</i>		35.
Kim Crawford, Marlborough, New Zealand 2009 <i>pineapple & stone fruit with a hint of herbaceousness</i>	9.	45.
Craggy Range, Martinborough, South Island, New Zealand 2009 <i>ruby red grapefruits, grassy & herbaceous</i>		48.
Frogs Leap- Napa Valley, CA 2009 <i>wet stone, peach blossom & Meyer lemon zest</i>		50.
Cakebread Cellars, Napa Valley, CA 2010 <i>fresh guava, grapefruit, lime & mineral, with hints of honeydew melon & golden apple</i>		75.
Joseph Phelps, Napa Valley, CA 2009 <i>lemon curd, honeydew, allspice & notes of fresh acidity</i>		70.
Comte La Fonde, Sancerre, Upper Loire, France 2009 <i>wild flowers, black currants, chalk, smoke</i>		80.
Cloudy Bay, Marlborough, New Zealand 2010		85.

Pinot Grigio/Blanc

Masi 'Masianco', Pinot Grigio Friuli-Venezia Giulia, Italy 2010 <i>floral notes, dried fruits & pineapples</i>	8.	35.
Borgo Conventi, Pinot Grigio, Collio, Italy 2009 <i>wild flowers and subtle hints of fresh, crusty bread</i>		32.
Santa Margherita, Pinot Grigio, Trentino-Alto Adige, Italy 2010 <i>golden apples and pears, with a crisp, dry finish</i>		65.
Domaine Schlumberger, Pinot Blanc Alsace, France 2009 <i>citrus & apple aromas mixed with apricots & limestone</i>	9.	45.

Other White Grapes

Clairborne & Churchill, Gewurztraminer, Central Coast, CA 2005 <i>citric grapefruit flavors & zippy acidity, just a hint of peach</i>		40.
Feudi San Gregorio, Greco Di Tufo, San Gregorio, Italy 2007 <i>luscious white fruit, flavors reminiscent of clover honey but bone-dry</i>		50.
S.A. Prum 'Essence' Riesling, Mosel, Germany 2010 <i>aromatic, with scents of apricot & peach</i>	7.	30.
S.A. Prum, Wehlener Sonnenuhr 'Kabinet' Riesling, Mosel, Germany 2007 <i>candied tangerine zest & honeysuckle aromas</i>		65.
Robert Mondavi, Fume Blanc, Napa Valley, CA 2008 <i>tart & dry with citrus dominating in a refreshing & spirited style</i>		45.

Sparkling Wine

Ruffino, Prosecco, Veneto, Italy N.V. <i>tangerines & pastries in a crisp, semi-sweet, sparkling wine</i>	10.	40.
La Marca, Prosecco, Veneto, Italy N.V. <i>apple, white peach and honeysuckle</i>		40.
Roederer Estate 'Brut' Anderson Valley, North Coast, CA N.V. <i>light fruit forward nose of fresh pears & hazelnuts</i>		46.
Domaine Carneros 'by Taittinger', Los Carneros, CA 2007 <i>notes of freshly baked breads, rich & elegant</i>	13	60.

Champagne

Deutz 'Classic' Brut, Champagne, France N.V. <i>fresh, white fruit flavors including apples, pears & peaches</i>	105.
Moët & Chandon 'White Star', Reims, France N.V. <i>fresh yellow fruits with a full satisfying mouth feel</i>	100.
Louis Bouillot, Cremant Du Bourgogne 'Brut Rose' Champagne, France N.V. <i>dark fruits in the bouquet, smooth, with a balanced, elegant finish</i>	80.
Veuve Clicquot Ponsardin 'Brut', Reims, France N.V. <i>scents of raisins and brioche with a firm, powerful presence</i>	19 120.
Perrier Jouet 'English Cuvee' Brut, Champagne, France N.V. <i>orange blossom, cherry and blackberry</i>	125.
Louis Roederer 'Cristal' Brut, Reims, France 2002 <i>light fruits, lemons and grapefruits, with hints of brioche</i>	375.
Mumm 'Brut Rose' Champagne, France N.V. <i>delicate fruit notes with scents of dough</i>	190.
Pieper-Heidsieck, Brut, Champagne, France N.V. <i>lemons, limes and crisp mineral flavors</i>	12. 55.

Merlot

Stags Leap Winery, Napa Valley, CA 2008 <i>plums, cherries, blackberries, oak aromas</i>	85.
Benzinger Family Winery, Sonoma Valley, CA 2006 <i>alluring nose of cherry liquor, plum & caramel</i>	40.
Frogs Leap, Rutherford, Napa Valley, CA 2007 <i>cherry, subtle notes of chocolate, plum & dried herbs</i>	95.
Cakebread, Napa Valley, CA 2004 <i>boysenberry pie, raspberry, brown, caramel, chocolate ganache</i>	120.
Foppiano Vineyards, Russian River Valley, CA 2005 <i>red currants, blueberries, plums & hints of herbs</i>	40.

Cabernet Sauvignon

Houge Cellars 'Genesis' Cabernet Sauvignon, Yakima Valley, WA 2007 <i>cassis & blackberry, along with cocoa and maple, an earthy undertone</i>	9. 40.
Benzinger Family Winery, Sonoma County, CA 2007 <i>dark fruits & earth, smooth & full bodied</i>	46.
Franciscan, Napa Valley, CA 2008 <i>dark fruits & earth, smooth & full bodied</i>	65.
Mount Veeder Winery, Napa Valley, CA 2007 <i>ripe black fruits & herbs, medium body</i>	79.
Stags Leap Wine Cellars 'Fay' Napa Valley, CA 2002 <i>layers of nutmeg, rosemary, grilled game & warm pie</i>	205.
Jordan Vineyard & Winery, Sonoma County, CA 2005	120.

cherries, liquorice, sweet fruits, gripping finish

Silver Oak, Alexander Valley, Sonoma County, CA 2006 <i>cherries, dark chocolate, caramel, savory fruits & tea, full bodied</i>	150.
Nickel and Nickel, Kelham Vineyard, Napa Valley, CA 2007 <i>ripe, jammy, blackberry & cassis notes of black tea</i>	145.
Cakebread, Napa Valley, CA 2007 <i>black currant, blackberry & boysenberry</i>	170.
Robert Mondavi Reserve Ridge' Napa Valley, CA 2006 <i>ripe plum, currant, blackberry & spice</i>	180.
Rodney Strong, Single Vineyard 'Brothers Ridge' Sonoma County, CA 2007 <i>Chocolate & black fruit with exceptional richness</i>	165.
Far Niente, Rutherford, Napa Valley, CA 2007 <i>rich with layers of ripe purple fruit & cassis</i>	180.

Pinot Noir

Steele, Pinot Noir, Santa Barbara, CA 2008 <i>peach, grassy, herbaceous, wild</i>	13.	55.
ZD, Napa Valley, CA 2009 <i>dark ruby color, black cherry, rhubarb, clove & spice</i>		110.
Domaine Carneros Estate, Los Carneros, CA 2008 <i>black cherry & raspberry with notes of chocolate, toast, clove & exotic spices</i>		80.
Emeritus, Pinot Noir, Hallberg Ranch, CA 2009 <i>blackberry flavors & licorice nuances</i>		74.
Louis Jadot, Gevrey Chambertin, Burgundy, France 2005 <i>ripe cherries, earth, black tea, cranberries & raspberries</i>		100.

Shiraz

E Minor, Shiraz, Barossa Valley, Australia 2009 <i>tangerines, mangos, semi-sweet & light</i>	9.	45.
Mollydooker 'The Boxer' McLaren Vale, Australia 2007 <i>blackberries & liquorice, in a rich & jammy style</i>		50.
Two Hands 'Angels Share' McLaren Vale, Australia 2009 <i>cassis, chocolate, blackberries & mint</i>		90.

Zinfandel

Mauritson Wines, Dry Creek Valley, Sonoma County, CA 2009 <i>raspberries, vanilla & black pepper, big & lush</i>		50.
Nickel and Nickel, Bonfire Vineyard, Napa Valley, CA 2006 <i>raspberry & blackberry fruits, vanilla complete the layered flavors</i>		90.
Alexander Valley Vineyards 'Sin Zin' Alexander Valley, CA 2006 <i>white pepper, balanced, long finish</i>		78.
Ravenswood, Single Vineyard, Russian River Valley, CA 2007 <i>raspberries, seductive flavors of blueberries & blackberries</i>		70.

Other Red Grapes

Castello Di Fonterutoli, Chianti Classico Tuscany Italy <i>chocolate, mocha & plums, soft velvety texture & hint of spice.</i>		80.
Dinseno, Malbec, Mendoza, Argentina 2010	8.	35.

cherries, plum, raisins & vanilla

Terrasaz 'Afincado' Malbec, Mendoza, Argentina 2007 <i>young Bordeaux nose, cedar and elegant black fruit</i>		101.
La Vendimia, Tempranillo, Rioja, Spain 2010 <i>ripe plums, tobacco, dill & cherries</i>	8.	35.
Masi 'Banacosta' Valpolicella, Italy 2009 <i>jam like fruit, silky, lush, forward, silky & soft</i>	10.	40.
Travelglini, Gattinara, Italy 2006 <i>ripe plum, with hints of cedar & flowers</i>		70.
Produttori del Barbaresco, Barbaresco, Langhe, Italy 2006 <i>liquorice, cherries, dried fruits, tobacco, elegant</i>		75.
Masi 'Costasera' Amarone Classico, Valpolicella 2006 <i>baked fruit, plums & cherries, with attractive hints of coffee & cocoa</i>		120.
Costello Banfi, Brunello di Montalcino 2006 <i>full, soft, velvety & intense, liquorice, spice</i>		135.

Red Blends

Opus One, Napa Valley, CA 2000 (Cabernet Sauvignon, Merlot, Cabernet Franc, Malbec, Petit Verdot) <i>ripe red fruit to spiciness with hints of vanilla & toasty notes</i>		285.
Chateau Loudenne, Medoc, France 2006 (<u>Cabernet Sauvignon</u> , <u>Merlot</u> , <u>Malbec</u> and Petit Verdot) <i>small red & black ripe fruits, with roasted & chocolate hints</i>		65.
Rodney Strong 'Symmetry' Sonoma County, CA 2007 (Cabernet Sauvignon, Malbec, Merlot, Cabernet Franc, Petit Verdot) <i>black cherries, flowers, ripe plum</i>		125.
Charles Krug "Generations" Reserve Napa Valley, CA 2008 (Cabernet Sauvignon, Merlot, Petite Verdot, Cabernet Franc) <i>well balanced, smooth and bright, jam & berries</i>		140.

Vintages and pricing are subject to change and availability.