



PRIVATE DINING GUIDE

Limelight Supper Club and Lounge serves creative American cuisine and is one of six restaurants within the award-winning Kevin Taylor Restaurant Group portfolio. Our prime location in the Denver Performing Arts Complex offers Denver's dining community and pre-theater patrons a chic, modern setting to enjoy an appetizer or a first-class meal prior to any show. Thank you for considering Limelight for your next affair!

1355 Curtis Street - Denver Performing Arts Complex
Denver, CO 80204

Whitney Skylar
303-820-2600
Whitney@ktrg.net

Virtual Tour: www.ktrg.net

Printed on recycled paper.

EVENT SPACES

The Atrium – Available for private events, presentations or meetings. The Atrium is Limelight's premier glass-walled private space—with optional privacy sheers and black out shades—that looks out onto the Galleria of the Denver Performing Arts Complex. Completely separate from the main dining room, the Atrium is the perfect setting for your next lunch, dinner or pre-show reception.

Seats up to 60

Main Dining Room A or B – The Main Dining Room of Limelight can be divided into two semi-private areas for groups that don't require complete privacy but still want the attention to detail provided by an event manager.

Seats up to 50 or 30 (80 Total)

The Lounge or Patio – The Lounge at Limelight is the Theatre District's answer to pre-theatre receptions. Only 16 steps from the Buell Theatre, your group will enjoy this prime real estate with views of the Galleria and exclusive access to the Lounge and/or Patio. Add a portable bar to the Patio for an Al Fresco experience your guests will always remember.

Each seat up to 30 with standing room for 50

Private Use of Limelight Supper Club & Lounge – For a corporate event, social affair, wedding reception or other special occasion, Limelight is available for your exclusive use. You will have the attention of our full staff and event manager to assist with all aspects of your event, from menu design to budgeting to final execution to truly impress your guests.

Food and beverage minimums apply; please call for availability and a tour.

MENU OPTIONS

Once you choose the number of courses you will offer, simply select **four** items for your entrée course, and **three** items for all others.

On the day of your event, pre-printed menus, with a heading of your choice, will be placed at each place setting so that your guests may order as they wish.

BRUNCH / LUNCH

(per person price includes lemonade and ice tea)

Plated Two Course: \$22 per person

(Entrée, Dessert)

Plated Three Course: \$30 per person

(First course, Entrée, Dessert)

(Buffet services are available on request)

DINNER

Three Course Menu: \$45 per person

(Appetizer/Soup/Salad, Entrée, Dessert, Illy Caffè coffee service)

Four Course Menu: \$55 per person

(Appetizer, Soup/Salad, Entrée, Dessert, Illy Caffè coffee service)

Add passed hors d'oeuvres or appetizer displays to any custom dinner menu.

***Special Menu Requests / Food Allergies:** Please inform us of any known allergies prior to the date of the event so that we may properly accommodate any special dietary needs.

RECEPTION

Custom Cocktail Reception Package: \$35 per person

2 "Call" Drink Tickets per person and up to four types of passed hors d'oeuvres.

Or, create your own reception package to fit your specific needs.

Please see our **ENHANCEMENTS AND OPTIONS** page (page 9) for additional ways to make your event memorable and unique.

PASSED HORS D'OEUVRES

\$36.00 per dozen

VEGETARIAN:

Mac 'n Cheese Bites

Avocado, Lettuce, and Tomato Bites

Caramelized Brie Tartlets with Fig

Bruschetta, Fresh Colorado Tomatoes, Basil, Garlic, Olive Oil

Warm Goat's Cheese Bites with Fresh Tomato and Thyme Salsa

Honey, Goat Cheese and Scallion Potstickers

Asian Vegetable Potstickers with Spicy Ponzu

Gazpacho Cups (Chilled Shrimp optional)

SEAFOOD:

Tuna Tartar and Avocado Spoons with Spicy Ponzu

Seared Tuna Tataki, Ginger Lime Sauce

Chilled Shrimp & Avocado Virgin Mary Spoons

Tequila-Glazed Shrimp with Avocado Cream

Jumbo Shrimp Cocktail, Jalapeno Cocktail Sauce

Shrimp and Scallop Ceviche, Tomato, English Cucumber Spoons

Miniature Crab Cakes, Red Pepper Tartar Sauce

Crab Potstickers, Soy Ginger Dipping Sauce

Crab-Stuffed Mushrooms

Bloody Mary Oyster Shooters

Lobster Salad on Wonton Crisp

MEAT:

Avocado, Bacon, Lettuce and Tomato Bites

Beef Carpaccio Canapés, Maytag Cream

Steak Tartar Bites on Toasted Bread with Micro Greens

Asian BBQ Pork Potstickers, Soy-Ginger Dipping Sauce

Duck Liver Mousse, Cornichons

DISPLAYS – keeping it light and simple

Steak Sandwiches - served on fresh rolls with Tobacco Onion Rings and Indonesian Ketchup
\$8.00 per person

Smoked Salmon – Chilled Asparagus, Pickled Onion, Capers, Dill Crème Fraiche, Toasts
\$12.00 per person

Antipasti – Cured Meats, Italian Cheeses, Marinated Mushrooms, Roasted Red Peppers, Artichoke Hearts, White Bean Pureé, Crostini & Grilled Breads, Olive Tapenade, Olive Oil
\$11.00 per person

Deluxe Imported Artisan Cheese Selection –Seasonal Fruit, Parmesan Crisps, Crackers
\$10.00 per person

Domestic Cheese Display – Seasonal Fruit and Gourmet Crackers
\$5.00 per person

Prosciutto-wrapped Asparagus –Truffle Oil and Parmesan
\$7.00 per person

Vegetable Crudité with Dip Duo – Creamy Gorgonzola and Roasted Garlic Dips
\$5.00 per person

Seasonal Vegetable Crudité with Dip Trio – Bleu Cheese, Caesar & Red Pepper Dips
\$5.50 per person

Chilled Asparagus Spears and Haricot Vert – Dill Dipping Sauce
\$3.50 per person

Pan-Seared Polenta Cakes – Diced Roasted Peppers
\$5.00 per person

Pre-Theatre Snack Station – Cajun-Spiced Chips, Parmesan Popcorn, Sugar & Spice Toasted Nuts
\$5.00 per person

STATIONS – a great way to build your buffet

Beef Tenderloin Carving Station – Tobacco Onion Rings, Shredded Romaine, Sliced Tomato, Soft Ciabatta Rolls, Pommery Mustard, Creamy Horseradish
\$12.00 per person

Pulled Rosemary Chicken Salad and Fontina Sandwiches – Lettuce, Tomato, Soft Rolls
\$8.00 per person

Shrimp Cocktail – Jalapeno Cocktail Sauce
\$10.00 per person

Mixed Greens Salad – Sweet Tomatoes, Red Onion, Cucumbers, Croutons
\$6.00 per person

Caesar Salad – Fried Capers, Parmesan, Croutons
\$7.00 per person

Creamy Goat Cheese Polenta or Mashed Potatoes (any variety) –
\$4.00 per person

Any of our Sides – price varies

DINNER MENU

Menu Planning: For groups under 50, please select 4 items for entree course, 3 items for other courses.

For groups over 50, please select one item from each course.

APPETIZERS

Pan-Seared Jumbo Crab Cake, Red Pepper Tartar Sauce
Tuna Tartar, Guacamole, Crisp Wontons
Steak Tartare, Toasted Bread, Parmesan Dressing

SOUP / SALAD

Potato-Leek Chowder Soup, Crisp Bacon
Roasted Tomato Soup, Goat Cheese
Butternut Squash Soup, Gorgonzola Crouton, Pumpkinseed Oil
Caesar Salad, Homemade Croutons, Parmesan
Wedge Salad, Smoked Bacon, Tomatoes, Maytag Blue Cheese Vinaigrette
Poached Pear Salad, Spinach, Goat Cheese, Toasted Walnuts, Red Wine Vinaigrette
House Salad, Baby Greens, Cucumber, Red Onion, Tomatoes, Balsamic Vinaigrette
Homemade Mozzarella and Arugula Salad, Tomatoes, Basil Vinaigrette

ENTRÉE COURSE

Seared Salmon, Golden Mash, Asparagus, Eggless Béarnaise
Pan-Seared Scallops, Roasted Cauliflower, Caper-Raisin Sauce
Grilled Tuna, Forbidden Black Rice, Soy Cream
Roasted Alaskan Halibut, Braised Lentils, Port Reduction
Poached Sea Bass, Succotash, Preserved Lemon, Lemon Beurre Blanc
Ribeye, Warm Fingerling Potato Salad, Whole Grain Mustard Demi Glace
Filet, Mushroom Fricassee, Béarnaise
Bison Flank Steak, House Mac 'n Cheese, Tobacco Onion Rings
Crispy Roasted Half Chicken, Buttermilk Mash, Herbed Jus
Kurobuta Pork Chop, Chipotle Mash, Soy-Caramel Sauce
Colorado Lamb Loin, Mint Cous Cous, Cucumber Salad, Curried Lamb Jus (\$5 Supplement)

Vegetarian Options -

Assorted Grilled Vegetables, Smoked Tomato Coulis
Spinach & Ricotta Raviolis, Brown butter, Grilled Lemon, Fried Sage

ENTRÉE DUOS

Salmon and Filet, Golden Potato Mash, Asparagus, Eggless Béarnaise (\$5 supplement)

DESSERT COURSE

Red Velvet Cake, Cream Cheese Icing
Crème Brûlée, Shortbread Cookie
Peanut Butter Cheesecake, Peanut Brittle
Citrus Pound Cake, Blueberry Coulis
Golden Raisin Bread Pudding, Butterscotch Sauce

For Larger Groups

Family-style: Petit Fours, Mini Cakes, Truffles and Candies for the table
OR
Jason's Dessert Duo: Citrus Pound Cake and Seasonal Fruit Tart

LUNCH/BRUNCH

please select 4 items for entree course, 3 items for other courses

FIRST COURSE

Caesar Salad, Homemade Croutons, Parmesan
Wedge Salad, Smoked Bacon, Tomatoes, Maytag Blue Cheese Vinaigrette
Poached Pear Salad, Spinach, Goat Cheese, Toasted Walnuts, Red Wine Vinaigrette
Mixed Baby Greens Salad, Balsamic Vinaigrette
Fresh Mozzarella and Arugula Salad, Tomatoes, Basil Vinaigrette
Grilled Asparagus Spears
Potato-Leek Chowder, Crisp Bacon
Roasted Tomato Soup, Pesto
Butternut Squash Soup, Gorgonzola Crouton, Pumpkinseed Oil

ENTRÉE COURSE

Grilled 'Rare' Tuna Salad, Mixed Greens, Soy Vinaigrette
Seared Salmon Caesar Salad, Parmesan, Croutons
Cobb Salad – Chicken, Bacon, Eggs & Avocado
Angus Beef Burger, House Fries
Shaved Leg of Lamb, Pita, Cucumber Salad
Crispy Crab Cake Sandwich, Avocado, Red Pepper Tartar Sauce, Mustard Coleslaw
House Mac 'n Cheese, Toasted Bread Crumbs
Lobster & Shrimp Roll, Kettle Chips
Chicken & Roasted Red Pepper Panini, Asparagus Salad
Spinach & Swiss Quiche, Bacon, Avocado Salsa
French Toast, Bacon, Fresh Berries

DESSERT COURSE

Red Velvet Cake, Cream Cheese Icing
Crème Brûlée, Shortbread Cookie
Oreo Fudge Cheesecake, Candied Cherries
Brûléed Citrus Pound Cake, Blueberry Coulis
Warm Golden Raisin Bread Pudding, Butterscotch Sauce

For Larger Groups:

Family-style: Petit Fours, Mini Cakes, Truffles and Candies for the table

OR

Jason's Dessert Duo: Brûléed Citrus Pound Cake and Seasonal Fruit Tart

ENHANCEMENTS AND OPTIONS

Private Bar Set-up

Enjoy your own personal bartender and bar, stocked with your choice of fine spirits.

\$75 per bar

Handmade Chocolate Display

Chocolate Dipped Strawberries, Assorted Chocolate Truffles and Petit Fours

\$38 per dozen

Chocolate Take-Away Gifts

End the night on a sweet note...Each guest will receive a box of three handmade chocolates and truffles

\$8 each

Bottled Water for the Table:

Acqua Panna Still Mineral Water and San Pellegrino Sparkling Mineral Water are available for the table in liters or half liters.

\$7/\$3.50 per bottle, based on consumption

BEVERAGES

serving the finest espresso,
cappuccino and brewed coffee by 

| | |
|-------------------------------|-------------------|
| Illy Caffè Coffee | 3 |
| Illy Latte | 4 |
| Illy Cappuccino | 4 |
| Illy Espresso | 3 |
| Illy Macchiato | 4 |
| Assortment of Hot Tea | 4 |
| Pepsi Products | 2.50 |
| Iced Tea | 2.50 |
| Acqua Panna, & San Pellegrino | 3.50/7 per Bottle |

Premium Package -

Average prices: cocktails \$10.00, assorted beer \$5.00, wine \$12.00/glass, non-alcoholic beverages \$2.50 each

Sample liquor in Premium Category:

Grey Goose Vodka Selection
Bacardi Rum
Maker's Mark Bourbon
JW Black Scotch

Tanqueray 10 Gin
Patron Tequila
Jameson Irish Whiskey

All charges are based on consumption...the prices listed are estimates

Call Package -

Average prices: cocktails \$9.00, assorted beer \$5.00, wine \$10.00/glass, non-alcoholic beverages \$2.50/each

Sample liquor in Call Category:

Absolut Vodka Selections
Captain Morgan Rum
Don Eduardo Tequila
Glenlivet Scotch

Beefeater Gin
Jack Daniel's Single Barrel Bourbon
Crown Royal Whiskey

All charges are based on consumption...the prices listed are estimates

Well Package -

Average prices: cocktails \$7.00, assorted beer \$5.00, wine \$9.00/glass, non-alcoholic beverages \$2.50/each

Sample liquor in Well Category:

Finlandia Vodka
Appleton Rum
Jack Daniels Whiskey
Jim Beam Bourbon

Boodles Gin
30/30 Tequila
Ballantine Scotch

All charges are based on consumption...the prices listed are estimates

Sparkling

| | |
|--|-----|
| Segura Viudas, Aria, Cava, Penedes, Spain Brut NV | 25 |
| Domaine Carneros, Carneros, California Brut 2003 | 54 |
| Piper Sonoma, Blanc des Noir, Sonoma, California Brut NV | 42 |
| Nicolas, Feuillatte, Champagne, France Brut NV | 90 |
| Nicolas Feuillatte, Rosé, Champagne, France Brut NV | 115 |

White

| | |
|---|----|
| Conundrum, White Blend, California 2006 | 56 |
| Honig, Sauvignon Blanc, Napa Valley, California 2007 | 35 |
| Chateau St. Jean, Fume Blanc "La Petite Etoile" Vineyard, Sonoma, California 2006 | 38 |
| Nobilo, Sauvignon Blanc, Marlborough, New Zealand 2008 | 32 |
| Kim Crawford, Sauvignon Blanc, Marlborough, New Zealand 2008 | 35 |
| The Crossings, Sauvignon Blanc, Marlborough, New Zealand 2007 | 38 |
| Pepi, Pinot Grigio, California 2007 | 28 |
| Van Duzer, Pinot Gris, Willamette Valley, Oregon 2007 | 40 |
| Sonoma Cutrer, Chardonnay, Russian River Ranches, Sonoma, California 2006 | 45 |
| Gary Ferrell, Chardonnay, Russian River Valley, California 2005 | 70 |
| Chateau St. Jean, Chardonnay, Sonoma, California 2007 | 32 |
| Cambria, Chardonnay, "Katherine's" Vineyard, Santa Maria Valley, California 2006 | 48 |
| Far Niente, Chardonnay, Napa Valley, California 2006 | 95 |
| Cakebread, Chardonnay, Napa Valley, California 2007 | 85 |
| S.A. Prum Essence, Riesling, Mosel, Germany 2007 | 36 |
| Chateau St. Michelle, Riesling, Columbia Valley, Washington 2007 | 35 |
| Domaine Schlumberger, Riesling, Les Princes Abbes, Alsace, France 2004 | 40 |
| Hugel, Gentil, White Blend, Alsace, France 2006 | 35 |

Red

| | |
|---|-----|
| Kenwood, Pinot Noir, Russian River Valley, California 2006 | 39 |
| Moshin, Pinot Noir, Russian River Valley, California 2006 | 63 |
| Aquinas, Pinot Noir, Napa Valley, California 2007 | 36 |
| Ponzi, Pinot Noir, Tavola, Willamette Valley, Oregon 2006 | 65 |
| Witness Tree, Pinot Noir, Willamette Valley, Oregon 2006 | 60 |
| Van Duzer, Pinot Noir, Willamette Valley, Oregon 2006 | 47 |
| Hogue, Genesis, Merlot, Columbia Valley, Washington 2005 | 40 |
| Columbia Crest, Merlot, Grand Estates, Columbia Valley, Washington 2005 | 29 |
| Robert Mondavi, Merlot, Napa Valley, California 2004 | 52 |
| Alexander Valley, Sin Zin, Zinfandel, Alexander Valley, California 2006 | 43 |
| Ravenswood, Zinfandel, Napa Valley, California 2005 | 34 |
| Ridge, Zinfandel Blend, Geyserville, Alexander Valley, California 2006 | 52 |
| Santa Rita, Cabernet Sauvignon, Reserva, Maipo Valley, Chile 2007 | 32 |
| Chateau St. Jean, Cabernet Sauvignon, Sonoma, California 2006 | 32 |
| Beringer, Cabernet Sauvignon, Knights Valley, California 2005 | 48 |
| Robert Mondavi, Cabernet Sauvignon, Napa Valley, California 2004 | 52 |
| Terra Valentine, Cabernet Sauvignon, Napa Valley, California 2004 | 70 |
| Silver Oak, Cabernet Sauvignon, Alexander Valley, California 2003 | 130 |
| Penfolds, Koonunga Hills, Shiraz, South Australia 2006 | 28 |
| Penfolds, Koonunga Hills, Bin 28, Shiraz, Kalimna, South Australia 2005 | 45 |
| Stags' Leap Winery, Petite Syrah, Napa Valley, California 2004 | 81 |
| Archipel, Meritage Blend, North Coast, California 2003 | 84 |