

# Catering and Conference Services at Hotel Teatro

Thank you for considering Prima Catering at Hotel Teatro for your catering needs. Prima is the exclusive caterer for the award-winning Hotel Teatro and works closely with the Conference Service team. Your Conference Service Manager and your Catering Coordinator have offices which are literally across the hall from one and other and are working with your needs in mind.

Our culinary team takes great pride in using only fresh ingredients, with each dish made to order.

Award winning Colorado chef/restaurateur Kevin Taylor is the driving force behind Prima Ristorante at Hotel Teatro and we invite you to visit our website to learn more of what we do. [www.ktrg.net](http://www.ktrg.net)

Please know that our events team is here to handle every detail of your food and beverage needs at Hotel Teatro and we will happily customize any of our meal services to meet your needs, dietary restrictions and special requests.



For a tour or more information, please contact:

Logan Taylor

720-946-3936

[ltaylor@hotelteatro.com](mailto:ltaylor@hotelteatro.com)

You are invited to take a virtual tour at [www.ktrg.net](http://www.ktrg.net)

**All of our services are available in the following event spaces:**

Onsite Event Spaces

Restaurant Kevin Taylor  
The Mezzanine of Restaurant Kevin Taylor  
Prima Ristorante  
The Mezzanine of Prima Ristorante  
The Wine Cellar  
Stage Left  
Stage Right  
Center Stage  
The Chancellor Suite  
The Apartment

**Cold food items are available in the following event spaces:**

Offsite Event Space

The Terrace  
The Boardroom

Limelight at the Denver Performing Arts Complex offers  
Full-service Catering packages, just across the street from Hotel Teatro.

**NOTES AND FEES:**

8 person minimum for all buffets.

Room Rental and/or set up charges may apply.

Billing for food and beverage is separate from Hotel charges, only because we are two business entities. Payment for food, beverage, tax and gratuity is due at time of services. A contract must be signed to confirm catering services with payment information intact.

Chef Carving Station: \$100

Bar Tender/Bar Set Up: \$75

Buffet Services: \$50 Daily Set-up charge is added to the final bill.  
\$100 Set-up for Chancellor Suite and Terrace

All food and beverage is subject to 8.1% tax and 20% gratuity.

## All Day Meeting Packages

### Tutto Incluso Package

Breakfast Buffet

(of choice)

Includes Hot Beverage Station

\*

Morning Break

Low Fat Vanilla Yogurt, Homemade

Granola and Diced Fruit to

“Build your own Parfait”

Berry Tarts, Croissants and Jelly

Salty Snack Mix

Includes Hot Beverage Station Refresh

\*

Lunch Buffet

(of choice)

Includes Iced Tea and Lemonade

\*

Afternoon Snack Break

Artisan Cheese Display with Grapes and

Crackers, Vegetable Crudite with Dip,

Asparagus wrapped in Parmesan,

Assorted Chocolate Truffles and Petit

Fours

Includes Lemonade and Hot Station

Refresh

\$125 per person, ++

**Includes Unlimited Illy Caffè® Coffee Service, Soft Drinks, Bottled Sparkling Pellegrino and Aqua Panna Water**

### Alternativa Package

Deluxe Continental Breakfast

Fresh Baked Pastries, Muffins & Sticky

Buns Bagels with Butter, Cream Cheese

and Preserves

Sliced Seasonal Fresh Fruit and Berries

Assorted Fresh Juices

Initial Set-up of Illy Caffè® Coffee

Service (regular & decaffeinated) and “T”

Hot Teas with Milk, Honey and Lemon

\*

Morning Break

Pastries, Granola Bars and Sliced Seasonal

Fresh Fruit Tray

\*

Roma Lunch Buffet

\*

Afternoon Snack Break

Artisan Cheese and Cracker Display with

Grapes, Vegetable Crudite, Freshly Baked

Cookies and Brownies & Gourmet Salty

Snack Mix

\$90 per person, ++

**All beverage charges will be based upon consumption.**

**\$2.50 to \$5.50 for bottled tea, bottled water and sodas.**

**Coffee and Hot Tea \$45 per gallon**

# BREAKFAST BUFFETS

## **Continentale Breakfast \$19 per person**

Assorted Fresh Baked Pastries, Muffins, Sticky Buns  
Butter and Fruit Preserves  
Sliced Seasonal Fresh Fruit and Berries  
Assorted Fresh Juices  
Hot Beverage Station: Illy Caffè® Coffee Service  
“T” Hot Teas  
Skim Milk, 2% Milk and Cream  
Assorted Sugars and Sweeteners; Honey and Lemon

## **Deluxe Continentale Breakfast \$22 per person**

Assorted Muffins, Sticky Buns, Bagels and Pastries  
Butter, Cream Cheese and Preserves  
Sliced Seasonal Fresh Fruit and Berries  
Low Fat Vanilla Yogurt  
Assorted Cold Cereals with Low Fat Milk  
Assorted Fresh Juices  
Hot Beverage Station: Illy Caffè® Coffee Service  
“T” Hot Teas  
Skim Milk, 2% Milk and Cream  
Assorted Sugars and Sweeteners; Honey and Lemon

## **Teatro Breakfast \$25 per person**

Low Fat Vanilla Yogurt with Honey and Berries  
Sliced Seasonal Fresh Fruit and Berries  
Homemade Granola with Bananas and Low Fat Milk  
Smoked Salmon Display with Sliced Tomato, Capers and Chopped Egg  
Fresh Bagels and Cream Cheese  
Fresh Baked Muffins and Fruit Breads with Butter and Preserves  
Assorted Fresh Juices  
Hot Beverage Station: Illy Caffè® Coffee Service  
“T” Hot Teas  
Skim Milk, 2% Milk and Cream  
Assorted Sugars and Sweeteners; Honey and Lemon

## **Divino Breakfast \$30 per person**

Soft Scrambled Eggs with Chives, Cherry Tomatoes and Fontina Cheese  
Tuaca Brioche French Toast with Fresh Sliced Bananas and Maple Syrup  
Sweet Apple Sausage and Applewood Smoked Bacon  
Herb Roasted Breakfast Potatoes  
Croissants, Assorted Muffins, Sticky Buns and Pastries  
Low Fat Vanilla Yogurt, Homemade Granola and Diced Fruit to “Build your own Parfait”  
Assorted Fresh Juices  
Hot Beverage Station: Illy Caffè® Coffee Service  
“T” Hot Teas  
Skim Milk, 2% Milk and Cream  
Assorted Sugars and Sweeteners; Honey and Lemon

# LUNCH BUFFETS

## **Roma Lunch Buffet \$26 per person**

Caesar Salad with Shaved Parmesan and Croutons  
Italian Grilled Vegetable and Orzo Salad with Tomato Vinaigrette  
An Assortment of Roast Turkey, Honey Cured Ham and Italian Salami  
Fontina, Cheddar and Fresh Mozzarella Cheese  
Sliced Tomato, Red Onion, Romaine Heart Lettuce and Sicilian Capers  
Dijon Mustard, Mayonnaise, Horseradish Crème Fraiche  
Fresh Baked Bread  
Homemade Gaufrette Potato Chips  
Assortment of Miniature Homemade Desserts  
Iced Tea and Fresh Lemonade

## **Florentine Pasta Buffet \$30 per person**

Mixed Greens with Herbs, Tomatoes and Balsamic Vinaigrette  
Warm Pasta Salad with Shrimp, Broccoli, Wild Mushrooms, Tomato Cream Sauce  
Homemade Rigatoni, San Marzano Tomato Sauce, Pecorino  
Steamed Asparagus with Lemon Butter  
Assortment of Fresh Bread & Butter  
Assortment of Homemade Desserts

## **Mediterranean Buffet \$32 per person**

Chopped Caesar Salad with Romaine, Croutons, Parmesan  
Prima Cobb Salad “deconstructed”  
Bocconcini (mini buffalo mozzarella balls), Grape Tomato and Basil Salad with Arugula, Basil Oil  
Chilled Pasta Salad with Prosciutto, Goat Cheese, Cherry Tomatoes and Corn with Creamy Basil Dressing  
Sliced Seared Ahi Tuna with Aioli and Greens  
Chopped Marinated Grilled Chicken with Sauce Verte and Roasted Peppers  
Italian Panino with Cured Meats and Cheese  
Antipasti: Olives, White Bean Purée, Red Peppers, Artichoke Hearts, Grilled Seasonal Vegetables  
Artisan Cheese Display with Gourmet Crackers and Homemade Crostini  
Assortment of Fresh Bread & Butter  
Assortment of Homemade Desserts  
Iced Tea and Lemonade

### **Tuscany Buffet \$35 per person**

Mixed Greens with Gorgonzola, Tomatoes Walnuts, Mustard Vinaigrette  
Grilled Tuna with Tomatoes, Caper Vinaigrette, Couscous, Artichokes  
Roasted Pork Loin with Red Onion and Fig Marmalade  
Warm Chicken Pasta with Favas, Porcinis, Grape Tomatoes, Sundried Tomato, Saffron Butter  
Gorgonzola Mashed Potatoes  
Grilled Seasonal Vegetables with 20-Year Balsamic  
Assortment of Fresh Bread, Butter and Tapenade  
Assortment of Homemade Desserts  
Iced Tea and Lemonade

### **Bistro Buffet \$42 per person**

Creamed Potato Soup with Chive Oil  
Grilled Chicken Salad with Corn, Cress, Pecorino and Chopped Romaine  
Sliced Beef Tenderloin, Fresh Tomatoes with Salsa Verde and Pecorino Cheese  
Grilled Atlantic Salmon served over Summer Succotash  
Homemade Macaroni with Broccoli, Wild Mushrooms, Tomato Cream Sauce  
Butter Mashed Potatoes  
Grilled Vegetables with Red Pepper Aioli  
Assortment of Fresh Bread & Butter  
Assortment of Homemade Desserts  
Iced Tea and Lemonade

### **Venetian Buffet \$50 per person**

Antipasto of Italian Salumi, Imported Cheese, Marinated Artichoke Hearts, Piquillo Peppers,  
Marcona Almonds, Olives, Truffled White Bean Purée and Charred Bread  
Grilled Shrimp and Zucchini with Charred Lemon  
Bocconcini (mini buffalo mozzarella balls), Grape Tomato and Basil Salad with Arugula, Basil Oil  
Cheese Display with Fig Preserves, Black Pepper Port Syrup  
Herb Crusted Beef Tenderloin served with Salsa Verde and Grated Pecorino  
Mustard Crusted Pork Tenderloin  
Pasta with Tuna, Olives, Spinach, Caper Fresh Tomato Sauce  
Butter Mashed Potatoes  
Wilted Spinach and Arugula with Charred Tomatoes and Port Wine Drizzle  
Steamed Asparagus with Lemon Butter  
Assortment of Fresh Bread & Butter  
Assortment of Homemade Desserts

# SNACK BREAKS & REFRESH

## **Morning Break \$12 per person** *(based upon previous breakfast order)*

Low Fat Vanilla Yogurt, Homemade Granola and Diced Fruit to “Build your own Parfait”  
Croissants, Muffins and Fresh Baked Fruit Breads

## **Prima Snack Break \$15 per person**

Artisan Cheese and Gourmet Cracker Display with Grapes, Seasonal Vegetable Crudite,  
Freshly Baked Jumbo Cookies, Brownies & Gourmet Salty Snack Mix

## **The Picnic Break \$18 per person**

Gourmet Cheese and Cracker Display, Fresh Fruit Salad with Mint, Butter Croissants & Preserves,  
Seasonal Vegetable Crudite with Homemade Dips, Gourmet Salty Snack Mix & Chocolate Truffles

## **Gourmet Boxed Lunch \$20 per person**

Sandwich Selections:

Vegetarian (Roasted Red Pepper, Olive Tapenade, Sliced Tomato, Arugula, Buffalo Mozzarella)

Sliced Italian Ham with Swiss

Roast Turkey with Fontina

Prosciutto with Buffalo Mozzarella

Served with:

Homemade Rosemary Potato Chips, Fresh Fruit Salad, Baked Sweet Treat & Bottled Water

## **BEVERAGES**

*Based on Consumption*

Illy Café® Coffee & Hot Tea - \$45 per gallon

Fiji Water - \$5.50 per liter

Aqua Panna Bottled Water - \$3.50 ½ liter

Pellegrino Sparkling Water - \$3.50 ½ liter

Assorted Bottled Sodas - \$2.50 each

Republic of Tea® bottled Iced Teas - \$4.50 each

## **PLATTERS & ALA CARTE ITEMS**

Vegetable Crudite - \$6 per person

Sliced Fruit Platter - \$6 per person

Gourmet Artisan Cheese Selection with Fruit & Crackers - \$10 per person

Mediterranean Platter of Meat, Cheese, Olives & More - \$12 per person

Lox and Bagels with Cream Cheese and Accompaniments \$10 per person

Gourmet Salty Snack Mix - \$2.50 per person

Fresh Baked Ham & Cheese Croissants - \$3.50 each

Diced Fresh Fruit Salad - \$3.50 per person

Whole Fresh Fruit - \$2 per piece

Assorted Truffles and Petit Fours - \$36.00 per dozen

Homemade Jumbo Cookies and Gourmet Brownies - \$32.00 per dozen