



KEVIN TAYLOR'S AT THE OPERA HOUSE



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Limelight Supper Club
The Studio Loft
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EVENT GUIDE

Kevin Taylor's at the Opera House is centrally located in the opulent Ellie Caulkins Opera House at the Denver Performing Arts Complex. We offer unparalleled cuisine, served in dramatic event spaces – from elegant dinner in the main restaurant, to a grand reception in the Chambers Grant Salon, to picture perfect weddings and elaborate convention gatherings. No matter your occasion, know that your event will be memorable for all.

PHILOSOPHY

Treat your guests to exceptional, creative cuisine within the city's most unique venue. Known for its high standard of service, creativity and elegance, Kevin Taylor's at the Opera House utilizes fresh, local ingredients complemented with artistic presentation, whether the cuisine is plated, passed or stationed.

Kevin Taylor's at the Opera House offers everything needed to produce an amazing event. Professional event managers, accomplished chefs and highly-trained service staff will assist with every step of the planning process for each event, be it a wedding ceremony, charity event, reception, rehearsal dinner, engagement party, anniversary celebration, Bar/Bat Mitzvah, birthday, corporate event, cocktail party, debutante ball, graduation, holiday party, memorial or meeting.

SUPPLEMENTS & ADDITIONS

- Passed hors d'oeuvres and appetizer stations
- Additional courses
- Wine / Beer pairings; Signature Cocktails
- Preprinted menus
- Take-home gifts

SPECIAL NOTES

- Seasonal menu items are subject to availability.
- Due to seasonality of menus, pricing is subject to change.
- We are happy to customize any menu and will be priced accordingly.
- Please inform us of known allergies prior to event date so that we can properly accommodate any special dietary needs.
- All Food and Beverage is subject to a 22% Service Fee.

KEVIN TAYLOR'S AT THE OPERA HOUSE EVENT SPACES

Kevin Taylor's at the Opera House offers a number of event spaces, each located within the Ellie Caulkins Opera House. These include: The Chambers Grant Salon; Studio Loft; Founders Room; the Ellie Caulkins Lobby, Loge and Stage; and the Denver Performing Arts Complex Galleria.

Event Space	Square Footage	Seated	Standing
Chambers Grant Salon	11,600	350	600
The Studio Loft	8,000	350	500
Founders Room	1000	20	50
Ellie Caulkins – Lobby	9,000	350	700
Ellie Caulkins – Loge	4,415	150	250
Ellie Caulkins – Stage	7,263	350	500
Denver Performing Arts Complex Galleria	38,000	1000	2000

Chambers Grant Salon

The Chambers Grant Salon is an extraordinary 11,600 sq. ft. space featuring twinkling fiber optic ceilings, exposed stone walls and luxurious finishes. A built-in stage, including theatrical lighting, Bosendorfer grand piano is also readily available.

Special Note: The Chambers Grant Salon features three one-of-a-kind Vance Kirkland paintings, as well as eight original Opera Colorado costumes dating as far back as 1919.

The Studio Loft

The Studio Loft is a 9,000 sq. ft. performance, rehearsal and event space with a cathedral ceiling, exposed brick and warm-colored walls. It features a state-of-the-art AV system with sound and high definition projector. It can be used for parties, conferences, weddings and holiday celebrations. It also houses a smaller “pre-function” area that includes a bar and private 14th street entrance.

The Founders Room

The Nathaniel Merrill Founders Room is a 1,000 sq. ft. event and meeting space, featuring a private bar, casual seating and a state-of-the-art media system. This modern fire and ice-themed meeting space is the perfect venue for board meetings, pre-theater, VIP events and smaller private functions.



EVENT SPACES CONTINUED

Ellie Caulkins Opera House: Lobby

The Ellie Caulkins Opera House, colloquially known as “the Ellie,” is the premier venue inside of the former historic Quigg Newton Denver Municipal Auditorium. The Ellie, a world-class acoustical hall designed in the lyric style, encompasses four levels: The balcony, loge, mezzanine and orchestra. The Lobby on the ground level of the Ellie includes a private entrance, two large full-service bars, original artwork and floor-to-ceiling staircases.

Ellie Caulkins Opera House: Loge

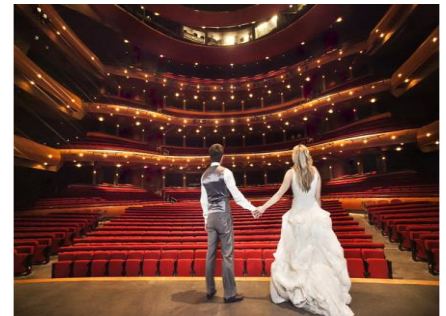
The Loge is located on the third level of the Ellie Caulkins Opera House, and boasting a large bar, original artwork and tapestries. Numerous windows allow for ample natural sunlight, and dual staircases and elevators on each side of the space allow guests to maneuver to and from the space freely and conveniently.

Ellie Caulkins Opera House: Stage

If you are looking for a more unique experience, look no further. Host your next reception or plated dinner on the Stage of the Ellie Caulkins Opera House, where some of the world’s most influential artists have performed to sell-out crowds. With a view of the four – level, 2,100-seat theater, your guests will receive the ultimate backstage experience.

Denver Performing Arts Complex: Galleria

The Galleria at the Denver Performing Arts Complex, located outdoors under the cover of the center’s distinctive glass roof, can hold up to 2,000 guests for parties, fundraisers and other special events. Featuring the renowned sculpture “Infinite Energy” as its centerpiece, the Galleria is a signature gathering place at one of Denver’s most prominent cultural facilities. More than 38,000 sq. ft. of space allows plenty of room for events with numerous elements, performers, displays or presentations.



RENTAL RATES & RULES

Day Events (Until 4pm)	Rental Cost	Non-Profit Rental Cost
Chambers Grant Salon	\$500	\$375
The Studio Loft	\$500	\$375
The Founders Room	\$200	\$125
Evening Events (Sunday to Thursday)	Rental Cost	Non-Profit Rental Cost
Chambers Grant Salon	\$1000	\$750
The Studio Loft	\$1000	\$750
The Founders Room	\$200	\$125
Evening Events (Friday & Saturday)	Rental Cost	Non-Profit Rental Cost
Chambers Grant Salon	\$2000	\$1500
The Studio Loft	\$2000	\$1500
The Founders Room	\$200	\$125

Ancillary spaces within the Ellie Caulkins Opera House and Denver Performing Arts Complex, such as the Lobby, Loge, Stage and Galleria, are also available for rent and are negotiated through the City of Denver. Please note that some spaces require extra staffing from the City of Denver.

DECORATIONS/FLOWERS

Decorations and flowers must be pre-approved through the Events Department. Decorations may not be attached to, or suspended from, any surface in the building. No glitter, confetti, streamers, birdseed, rice or loose flower petals may be used in the building.

ENTERTAINMENT

Any outside entertainment must be pre-approved through the Events Department. Please be aware that volume restrictions are in place throughout the Opera House during performances. Additionally, all entertainment must abide by volume restrictions when a show is taking place.

PAYMENTS & CONTRACTS

The total rental fee plus half of the food and beverage is due two weeks after the contract is signed, unless otherwise specified. Full payment of the total estimated costs are due 72 hours before the event date. Failure to make payment cancels the event. No refunds will be permitted. After the event, the Events Department will invoice the client for any additional fees due.

TAX EXEMPTION

If your group is exempt from State or City of Denver tax, the appropriate evidence of these exemptions must be made available before the event takes place. If you are unable to supply the correct evidence for exemption, you will be responsible for the full tax on the final bill. If you need examples of the tax exemption certificates, please ask your event manager.

OTHER INFORMATION

RENTAL NOTES

- Required Door Greeter (\$15/hour) – (4-hour minimum)
- Additional greeters available (\$15/hour) – (4-hour minimum)
- Coat check attendant (\$150 Service Charge per attendant)
- 5' round tables and chairs included in rental
- White or black napkins and 90" x 90" linen included in rental; \$3 per linen for auction tables/nonfood tables
- Required Security (\$30/hour) – this fee depends on the set-up needs of your event; this fee begins when your first vendor arrives on site for set-up
- All events within DPAC must provide liability insurance
- Dance Floor (\$400)
- For events over 250 guests, the Denver Fire Department is required to be on site at \$45 per hour (4 hour minimum)
- Cake Cutting Fee \$2 per person

STEWARDSHIP/STRIKE LABOR FEES

- Stewardship/strike labor fees \$200-500

ADDITIONAL ITEMS AVAILABLE

- Bosendorfer Grand Piano: \$200
- Piano Removal: \$500
- Additional Staffing \$150 per person
- Cash Bar Set Up \$150

PARKING

The eight-story DPAC public parking garage is located onsite, and can accommodate 1,700 vehicles. The garage is easily accessible and secure. Garage entrances are located on Arapahoe and 13th Streets. Additional parking is available at the Colorado Convention Center parking garage, located at Speer Blvd. and Champa Street, just two blocks south of the DPAC garage. Both facilities are public lots. Kevin Taylor's at the Opera House is unable to validate parking, nor do we have complimentary parking availability.

LOADING DOCK

Kevin Taylor's at the Opera House has access to the loading dock of the Opera House on a limited basis. Door dimensions are 25' wide by 16' high. The dock's primary function is to accommodate shows that are occupying the Opera House or Buell Theater. When shows are present in the Opera House, guests of Kevin Taylor's at the Opera House may not have access to the loading dock for the duration of their events. Please correspond with your event manager in regard to loading dock availability.

EVENT MATERIALS

Event materials may be delivered to the Opera House within 48 hours of event date, and must be picked up or shipped out within 48 hours after event. Any materials not retrieved after this time will be disposed of. Your event manager will be happy to assist in handling or shipping materials; however, Kevin Taylor's at the Opera House does not take responsibility for any materials before, during or after events.

VEGETARIAN

Basil Gougere, Parmesan Pea Custard, Truffle (V)

Fava Bean Hummus, Goat Cheese, Oven Dried Tomato, Crostini (V)

Beet Tartlets, Pistachio Avocado Salad, Pomegranate Gastrique (V) (DF)

Gazpacho Soup Shooter, Marcona Almond, Salsa Verde (V) (DF) (GF)

Seared Polenta, Brie, Pear Fig Compote, Watercress (V) (GF)

Zucchini Rolls, Chickpea Puree, Carrot Cream, Broiled Feta (V) (GF)

SEAFOOD

Jumbo Lump Crab Cakes, Piquillo Orange Jam, Cilantro

Smoked Salmon, Caraway Blini, Cucumber Mascarpone, Dill Pesto

Maine Lobster Salad, Celery, Apple, Green Goddess, Gaufrette (GF)

Tuna Tartare, Korean Pepper Aioli, Kimchi, Puffed Rice Chip

Poached Gulf Shrimp, Bloody Mary Compote, Pickled Fennel (GF) (DF)

MEAT

Duck Rilette, Apricot Mostarda, Pickled Shallot, Brioche

Coq Au Vin Croquette, Bacon, Mushroom, Herb Mousse

Chorizo Style Pork Belly, Pearl Onion, Dates, Gorgonzola Dolce

Lamb Meatball, Hazelnut Romesco, Mint Gremolata (DF)

Beef Tartare, Red Beet Ketchup, Mustard Seeds, Pumpernickel*

Pork Pot Stickers, Sour Radish, Garlic Chili Sauce

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

Chickpea Hummus & Black Olive Tapenade \$8 per person

Flatbread Crackers, Vegetable Crudit  (V) (DF)

Grilled Garden Vegetable & Spinach Mousse \$9 per person

Oven Dried Tomatoes, Zucchini, Dill, Mascarpone, Toasted Baguette (V)

Gourmet Artisan Cheese Selection \$11 per person

Fruit Mostarda, Marcona Almonds, Table Grapes, Assorted Crackers (V)

Asparagus Custard Tarts \$13 per person

Butternut Squash, Truffle, Tarragon, Fontina Garlic Cream (V)

Mediterranean Platter \$16 per person

Assorted Meat Selection, Artisan Cheese, Jardinera, Red Peppers, Olives, White Bean Puree, Crostinis

Poached Gulf Shrimp Cocktail \$16 per person

Horseradish Tomato Jam, Citrus Remoulade, Preserved Lemons (GF)

Roasted Beef Tenderloin Sandwiches \$15 per person*

Heirloom Tomatoes, Arugula, Horseradish Aioli, Potato Rolls

Bibb Lettuce Wedge Salad \$8 per person

Grape Tomatoes, Cucumber, Rye Croutons, Blue Cheese Dressing (V)

French Onion Potato Gratin \$8 per person

Gruyere, Sherry, Mushrooms, Chive Pistou (GF) (V)

Baked Penne Pomodoro \$10 per person

Capers, Swiss Chard, Braised Chicken, Mozzarella, San Marzano Tomato

Braised Veal Ricotta Meatballs \$13 per person

Creamy Pepper Piperade, Parmesan, Basil, Soft Polenta

Italian Sausage Fondue \$11 per person

Goat Cheese, Artichokes, Scallions, Prosciutto, Grilled Pita

Lump Crab & Maine Lobster Sliders \$17 per person

Capers, Celery, Avocado, Fine Herb Crema, Potato Rolls

CARVING STATIONS (\$75 for uniformed chef)**Fennel Roasted Turkey Breast \$16 per person***

Leek Bread Pudding, Haricot Vert Salad, Lemon Velout  (DF) (GF)

Herb Crusted NY Strip Loin \$15 per person*

Twice Baked Mashed Potatoes, Bacon, Red Wine Jus

PLATED DINNER OPTIONS – Guest Selection Required Prior to Event

All plated dinners are served with bread, butter, coffee service.

We can customize any menu. Prices are subject to change.

Two Course Menu \$52 per person (first course & entrée)

Three Course Menu \$60 per person (first course, entrée, dessert)

Three Course Duo Menu \$70 per person (first course, duo entrée, dessert)

SALAD (please select one)

Baby Arugula, Prosciutto, Grilled Melon, Radish, Goat Cheese, Port Vinaigrette (GF)

Mixed Greens, Haricot Vert, Almonds, Beets, Blue Cheese, Aged Sherry Vinaigrette (V) (GF)

Bibb Lettuce, Tomatoes, Nicoise Olives, Feta, Cornbread Croutons, Green Goddess Dressing (V)

Gold Potato Salad, Watercress, Fried Capers, Fennel, Pommery Mustard Vinaigrette (V) (DF) (GF)

Jumbo Lump Crab Cake, Avocado, Oranges, Arugula, Carrot-Cumin Vinaigrette (\$5 supplement)

Beef Tenderloin Carpaccio, Frisee, Rye Toast, Gribiche Aioli*

ENTRÉE (please select one)

A vegetarian option is available with all selections.

Goat Cheese Polenta Cakes, Peperonata, Asparagus, Mint Chimichurri (V)

Seared Salmon, Fingerling Potatoes, Fennel, Tomato Zucchini Compote, Saffron Orange Cream (GF)*

Alamosa Striped Bass, Curry Potato Rosti, Spinach, Shiitake Succotash, Ginger Port Butter (GF)

Herb Roasted Chicken Breast, Snap Pea Salad, Baby Carrots, Mashed Potatoes, Lemon Caper Velouté (GF)

Colorado Lamb Loin, Lamb Sausage, White Bean Puree, Confit Tomatoes, Broccolini, Pimenton Jus (GF)*

NY Strip Loin, Potato Gratin, Roquefort, Portabellas, Brussel Sprouts, Horseradish Beurre Rouge (GF)*

Pork Tenderloin, Bacon Leek Bread Pudding, Butternut Squash, Watercress, Tarragon Mustard Jus*

ENTRÉE DUOS (please select one)

Braised Beef Short Rib and Colorado Striped Bass

Carrot Risotto Cake, Fava Beans, Charred Cauliflower, Piquillo Romesco

New York Strip Loin and Seared Salmon (GF)*

Baby Squash, Ricotta Potato Puree, Pearl Onion, Smoked Corn Ragu

Roast Beef Tenderloin & Butter Poached Lobster (\$6 supplement) (GF)*

Gold Potato Rosti, Jumbo Asparagus, Confit Mushrooms, Béarnaise

DESSERT (Please select one)

Mascarpone Cheesecake, Citrus Graham Crust, Blackberry Gastrique, Almond Praline (V)

Apple Tatin, Caramel Cremeux, Berry Marmalade, Walnut Brittle (V)

Black Forest Torte, Cherry Compote, White Chocolate Chantilly, Cocoa Nib Streusel (V)

Tahitian Crème Brûlée, Raspberry Marshmallow, Pistachio Wafer, Mixed Berries (V)

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

DINNER BUFFETS

All buffets served with fresh rolls, whipped butter, 2 assorted mini desserts per person, hot beverage station.

DENVER \$54 per person

Tomato Bisque (V) (GF)

Butter Lettuce, Poached Pears, Feta, Walnuts, Poppyseed Dressing (V) (GF)

Penne Pasta Gratin, Broccolini, Cheddar, Caramelized Onions (V)

Roasted Chicken, Prosciutto, Mushroom, Corn Chowder (GF)

Mediterranean Vegetables, Balsamico (V) (DF) (GF)

Yukon Gold Potato Mash (V) (GF)

ROCKY MOUNTAIN \$60 per person

Mixed Greens, Grape Tomatoes, Maytag Blue, Shaved Fennel, Balsamic Vinaigrette (V) (GF)

Roast Beef Tenderloin, Smoked Onions, Red Wine Jus (DF) (GF)*

Roast Salmon, Snap Peas, Fava Beans, Lemon Dill Butter (GF)*

Yukon Gold Potato Mash (V) (GF)

Grilled Asparagus, Roasted Garlic Aioli (V) (DF) (GF)*

Haricot Verts, Olive Tapenade (V) (DF) (GF)

COLORADO \$68 per person

Romaine Salad, Roasted Beets, Pistachios, Goat Cheese, Tarragon Orange Vinaigrette (V) (GF)

Seafood Cioppino, Cod, Shrimp, Fennel, Parsley, Tomato Broth (GF)

Roasted Colorado Leg of Lamb, Mustard, Mint (DF) (GF)*

Beef Tenderloin, Smoked Onions, Red Wine Jus (DF) (GF)*

Mediterranean Vegetables, Balsamico (V) (DF) (GF)

Roasted Rosemary New Potatoes (V) (DF) (GF)

Leek Bread Pudding, Gruyere, Mushroom (V)

~Buffets will be opened and replenished for 2 Hours if ordered for all guests~

*These items may be served raw or undercooked, or contain raw or undercooked ingredients

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

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

DESSERT STATIONS

Please select from choices below \$42 per dozen

Checkerboard Shortbread Cookies
Lemon Blueberry Tartlets
Passionfruit Berry Tarts
Milk Chocolate “Kit Kat” Bar
Key Lime Tart, Toasted Meringue
Blood Orange Macaroons, Chocolate Ganache
Carrot Cake Bites, Candied Walnuts
Hazelnut Chai Profiteroles, White Chocolate
Toasted S’mores Cupcakes
Peanut Butter Truffles
Dark Chocolate Cashew Clusters

ENHANCEMENTS & OPTIONS

Biscotti \$6 each

Two fresh baked biscotti’s, bagged and hand wrapped

Housemade Boxed Chocolates \$9 each

Two housemade chocolate truffles, boxed and tied with a ribbon

Bottled Water for the Table \$7 each

One Liter Aqua Panna Still Water or San Pellegrino Sparkling Water

Cake Cutting Service \$2 per person

We are happy to cut, plate, & serve

Hot Coffee Station \$135 initial setup, \$45 per gallon

Hot Tea, Regular, Decaf Café Bel Etage Coffee

Sweeteners, Cream, Milk

Hot Tea Station \$75 initial setup, \$3 per tea bag

Spa Water Station \$135

Fruit Infused Water: Assorted Berries, Citrus, Cucumber

Wedding/Celebration Toast

Non-Alcoholic Sparkling Cider \$5 per person

House Prosecco \$8 per person

Domaine Chandon, Brut Classic, Napa Valley, California \$15 per person

HOSTED BAR – BASED ON CONSUMPTION

If you would like to have a hosted bar, please select one of the options below. Each drink will be tallied and added to your final bill at the end of your event. You will be charged on total number of beverages served.

Y PREMIUM PACKAGE

LIQUOR @ \$10 per drink (up-charges will be applied for martinis, rocks & doubles)
Grey Goose Vodka, Bombay Sapphire Gin, Herradura Silver Tequila, Crown Royal Whisky,
Woodford Reserve Bourbon, Johnny Walker Black Scotch, Mantanya Platino White Rum,
Mantanya Oro Spiced Rum

WINE @ \$10 per glass
Sommelier's Choice

BEER @ \$6
Coors Light, Ska Brewing True Blonde, Odell 90 Schilling Ale, Great Divide Colette Farmhouse Ale,
Avery India Pale Ale, Left Hand Nitro Milk Stout, Crispin Cider, Coors N/A

Y CALL PACKAGE

LIQUOR @ \$9 per drink (up-charges will be applied for martinis, rocks & doubles)
Woody Creek Vodka, Denver Dry Gin, Jose Cuervo Gold Tequila, Fireside Whiskey,
Bulleit Rye Bourbon, Dewars White Label Scotch, Bacardi Rum, Captain Morgan Rum

WINE @ \$9 per glass
Sommelier's Choice

BEER @ \$6
Coors Light, Ska Brewing True Blonde, Odell 90 Schilling Ale, Great Divide Colette Farmhouse Ale,
Avery India Pale Ale, Left Hand Nitro Milk Stout, Crispin Cider, Coors N/A

Y WELL PACKAGE

LIQUOR @ \$8 per drink (up-charges will be applied for martinis, rocks & doubles)
New Amsterdam Vodka, Bombay Dry Gin, Jose Cuervo Gold Tequila, Dewars White Label Scotch, Jack
Daniels Bourbon, Bacardi Rum

WINE @ \$8 per glass
Sommelier's Choice

BEER @ \$6
Coors Light, Ska Brewing True Blonde, Odell 90 Schilling Ale, Great Divide Colette Farmhouse Ale,
Avery India Pale Ale, Left Hand Nitro Milk Stout, Crispin Cider, Coors N/A

SOFT DRINKS and BOTTLED WATER @ \$3.50 each
Selection of Pepsi products, fresh fruit juices, bottled water

HOSTED PACKAGE BAR

Hosted bar packages are charged at an hourly price for all guaranteed adults over 21. All packages include soft drinks. Please select from the options below.

Y BEER & WINE PACKAGE

2 hours, \$19 per person
3 hours, \$23 per person
4 hours, \$27 per person

Beer Selections: Coors Light, Ska Brewing True Blonde, Odell 90 Schilling Ale, Great Divide Colette Farmhouse Ale, Avery India Pale Ale, Left Hand Nitro Milk Stout, Crispin Cider, Coors N/A

House Wine Selections: Sommelier's Choice

Y PREMIUM PACKAGE

2 hours, \$27 per person
3 hours, \$32 per person
4 hours, \$37 per person

Beer Selections: Coors Light, Ska Brewing True Blonde, Odell 90 Schilling Ale, Great Divide Colette Farmhouse Ale, Avery India Pale Ale, Left Hand Nitro Milk Stout, Crispin Cider, Coors N/A

Premium Wine Selections: Sommelier's Choice

Premium Cocktail Selection: Grey Goose Vodka, Bombay Sapphire Gin, Herradura Silver Tequila, Crown Royal Whisky, Woodford Reserve Bourbon, Johnny Walker Black Scotch, Mantanya Platino White Rum, Mantanya Oro Spiced Rum

Y CALL PACKAGE

2 hours, \$22 per person
3 hours, \$27 per person
4 hours, \$32 per person

Beer Selections: Coors Light, Ska Brewing True Blonde, Odell 90 Schilling Ale, Great Divide Colette Farmhouse Ale, Avery India Pale Ale, Left Hand Nitro Milk Stout, Crispin Cider, Coors N/A

Call Wine Selections: Sommelier's Choice

Call Cocktail Selection: Woody Creek Vodka, Denver Dry Gin, Jose Cuervo Gold Tequila, Fireside Whiskey, Bulleit Rye Bourbon, Dewars White Label Scotch, Bacardi Rum, Captain Morgan Rum

Y ADDITIONS

Cordials/Cognacs (additional \$2 per person)
Single Malt Scotch Package (custom charges apply)

Y Wine Service with Dinner

Additional charges apply based on wine selections

**A 22% service fee and applicable tax will be applied to all food and beverages.*

CASH BAR

Cash bar beverages are charged to guests as ordered. Please create your bar offerings from the list below. We will provide signage at each bar, listing pricing and offerings.

Y PREMIUM SELECTION – Prices vary

LIQUOR (up-charges will be applied for martinis, rocks & doubles)

Grey Goose vodka, Bombay Sapphire gin, Herradura Silver Tequila, Crown Royal whisky, Woodford Reserve Bourbon, Johnny Walker Black Scotch, Mantanya Platino White Rum, Mantanya Oro Spiced Rum

WINE

Sommelier's Choice

BEER @ \$6

Coors Light, Ska Brewing True Blonde, Odell 90 Schilling Ale, Great Divide Colette Farmhouse Ale, Avery India Pale Ale, Left Hand Nitro Milk Stout, Crispin Cider, Coors N/A

Y CALL SELECTION – Prices vary

LIQUOR (up-charges will be applied for martinis, rocks & doubles)

Woody Creek Vodka, Denver Dry Gin, Jose Cuervo Gold Tequila, Fireside Whiskey, Bulleit Rye Bourbon, Dewars White Label Scotch, Bacardi Rum, Captain Morgan Rum

WINE

Sommelier's Choice

BEER @ \$6

Coors Light, Ska Brewing True Blonde, Odell 90 Schilling Ale, Great Divide Colette Farmhouse Ale, Avery India Pale Ale, Left Hand Nitro Milk Stout, Crispin Cider, Coors N/A

Y WELL SELECTION – Prices vary

LIQUOR (up-charges will be applied for martinis, rocks & doubles)

New Amsterdam Vodka, Bombay Dry Gin, Jose Cuervo Gold Tequila, Dewars White Label Scotch, Jack Daniels Bourbon, Bacardi Rum

WINE

Sommelier's Choice

BEER @ \$6

Coors Light, Ska Brewing True Blonde, Odell 90 Schilling Ale, Great Divide Colette Farmhouse Ale, Avery India Pale Ale, Left Hand Nitro Milk Stout, Crispin Cider, Coors N/A

SOFT DRINKS and BOTTLED WATER @ \$3.50 each

**A 22% service fee and applicable tax will be applied to all food and beverages.*

**All cash bars require a \$150 bar set-up service charge.*