



EVENING CATERING GUIDE

Kevin Taylor Catering at the Denver Art Museum

100 W 14th Avenue Pkwy. Denver, CO. 80204

(720)865-5171

FROM THE CHEFS
KEVIN TAYLOR & AUSTIN CUETO



Welcome and thank you for considering the Denver Art Museum for your next event!

As a Denver chef for nearly 30 years, my approach to cooking has not changed much over the years: I always use the freshest, local ingredients to create flavors that taste great and I gather inspiration by constantly watching food trends around the world, my travels and dining at some of the world's most renowned restaurants and our beautiful state of Colorado. Although some of our menus are complex and layered, we embrace the fact that sometimes simple ingredients imbue the best flavors.

Not only have we been serving contemporary cuisine at our restaurant, Palettes at the Denver Art Museum, since 1997, but we are also honored to be the exclusive caterer at the celebrated Denver Art Museum. We look forward to delivering a wonderful experience for you and your guests.

Our catering department is located on-site at the Denver Art Museum, and includes a state-of-the-art kitchen and our dedicated event team. This gives us a fantastic opportunity to showcase what we do best: Deliver restaurant quality cuisine with fine service in one of the country's most beautiful museums. I work hand-in-hand with our culinary team to ensure that all recipes, menus and ingredients are the best we can offer. We take great pride in not only how our food tastes, but how it appears and how it is presented.



Whether you are planning an event for 10 or 3,000 people, please call and let us know how we can help. Be it formal, chic, traditional or festive - tell us about your needs and your vision, and we promise to deliver. Cheers to your spectacular event!

Enjoy!

Kevin Taylor
Chef/Owner,

Austin Cueto
Executive Chef/Partner

Kevin Taylor Catering and Kevin Taylor Restaurant Group

HORS D'OEUVRES

Passed Hors D'Oeuvres

*Elegantly presented on trays. Minimum of 25 pieces for each selection
\$3.25 per selection*

VEGETARIAN

Shiitake Mushroom Potsticker, Lemongrass Chili Gastrique

French Onion "Soup" Gougere, Aged Sherry, Gruyere

Sweet Corn Tamale, Huitlacoche Crema, Micro Cilantro *gf*

Bibb Lettuce Skewer, Tomato, Crispy Shallot, Maytag Blue Cheese Dressing *gf*

Goat Cheese Mousse, Yellow Beet, Pumpernickel, Basil

Black Bean Quinoa Empanada, Piquillo Mole, Gold Raisins

Wild Mushroom Arancini, Castelvetro Olive, Saffron Aioli

Caprese Skewer, Mozzarella, Tomato, Basil, Balsamic Reduction *gf*

SEAFOOD

Poached Maine Lobster, Red Pepper Mousse, English Cucumber *gf*

Lump Crab Cake, Black Truffle Remoulade, Green Apple

Citrus Cured Hamachi, Watermelon Radish, Passion Fruit Coulis *gf*

Colorado Trout Rilette, Red Endive, Peach Gastrique, Almonds *gf*

Jumbo Shrimp, House Seasoning, Bloody Mary Cocktail Sauce *gf*

Halibut Ceviche, Blue Corn, Melon Salsa, Tomatillo Coulis *gf*

Smoked Salmon, Rye Toast, Dill Crème Fraiche, Fried Capers

Ahi Tuna Tartare, Avocado Puree, Plantain, Sesame Seeds *gf*

Crab Salad, Taro Root, Tarragon Aioli, Prosciutto *gf*

MEAT

Colorado Lamb Loin, Curried Hummus, Feta Coulis, Pita

Pork Tenderloin, Wonton Crisp, Carrot Slaw, Yuzu Aioli

Beef Tenderloin Slider, Arugula, Tomato, Horseradish Cream

Colorado Bison Meatball, Rosemary Tzatziki, Pine Nuts

Chicken Potsticker, Spiced Ponzu Gastrique, Crushed Cashews

Duck Confit, Peppers, Baked Tortilla, Mango Compote *gf*

PBLT, Pork Belly, Brioche, Micro Arugula, Cured Tomato

HORS D'OEUVRES DISPLAYS

FRESH VEGETABLE CRUDITE (Display or individual) *gf*

\$5 pp

Choice of two dips: Hummus, Maytag Blue, Red Pepper, Herb Greek Yogurt

GOURMET CHEESE DISPLAY

\$9 pp

With Seasonal Fruit and Crackers

BRUSCHETTA DISPLAY

\$8 pp

Tomato, Basil, Fresh Mozzarella, Mixed Olive Tapenade, Marinated White Bean, Peppers, Crackers, Grilled Bread and Pita

MULTI COLORED TORTILLA CHIPS & SALSAS *gf*

\$5 pp

Served with Black Bean, Corn and Fire Roasted Tomato Salsas

Add Guacamole

\$1 pp

MEDITERRANEAN PLATTER

\$11 pp

Italian Salami, Artisan Cheese, Artichoke Hearts, Tapenade, Roasted Red Peppers, Marinated Olives, Hummus Dip, Toasted Bread

ANGUS BEEF TENDERLOIN

\$9 pp

Served on Miniature Roll with Tomato, Arugula, Creamy Horseradish

ICED JUMBO SHRIMP DISPLAY *gf*

\$12 pp

Lemon, Bloody Mary Cocktail Sauce

Add Oysters with Mignonette

\$6 pp

Add King Crab Legs, Snow Crab Claws and Tartar Sauce

\$7 pp

COLD PASTA STATION

Choose One \$5 pp

Two \$8 pp

Three \$10 pp

Cheese Tortellini, Arugula, Red Onion, Roasted Peppers, Herb Dressing

Tri-Color Fusilli, Niçoise Olives, Feta, Cucumber, Tomato, EVOO

Macaroni, Spanish Chorizo, Goat Cheese, Asparagus, Grainy Mustard Vinaigrette

WARM ARTICHOKE & SPINACH

OR PEPPER & ONION ASIAGO DIP

\$6 pp

Served with Crackers, Grilled Ciabatta and Pita

Choose Both Dips

\$8 pp

SEASONAL FRUIT SKEWERS *gf*

\$5 pp

HORS D'OEUVRE AND DESSERT BUFFETS

HAPPY HOUR HORS D'OEUVRE BUFFET \$38 pp

Poached Jumbo Shrimp, Bloody Mary Cocktail Sauce (individual cups, two shrimp each) *gf*
Caprese Skewers, Cherry Tomato, Fresh Mozzarella, Basil, EVOO
Greek Salad, Cucumber, Feta, Tomato, Niçoise Olive, Pickled Onion *gf*
Tuna Tartare on Wonton Crisp, Avocado, Daikon Sprouts
Pepper-Crusted Beef Tenderloin, Potato Roll, Creamy Horseradish Sauce
Asian Chicken Pot Stickers, Spicy Ponzu Gastrique
Spinach & Feta Spanakopita, Herb Greek Yogurt
Fresh Vegetable Cups, Choice of Housemade Dips *gf*
Miniature Desserts (choose two)

HEIRLOOM HORS D'OEUVRE BUFFET \$45 pp

Miniature Angus Meatball Sandwiches, Fresh Mozzarella, Peperonata
Iced Jumbo Shrimp Display, Bloody Mary Cocktail Sauce *gf*
Colorado Brie, French Onions, Cranberries, Gougere
House Smoked Salmon, English Cucumber, Dill Crème Fraiche, Capers *gf*
Pork Shoulder Empanadas, Pickled Shallots, Queso Fresco, Red Mole
Fresh Vegetable Cups, Choice of Housemade Dips *gf*
Charcuterie Cones, Salumi, Grissini, Spanish Almonds, Manchego
(individually portioned)

Top Your Own (select one option)

Mac 'n' Cheese or Twice Baked Potato *gf*
Bacon, Caramelized Onions, Scallions, Crème Fraiche, Aged Cheddar,
Broccoli, Pimenton
Miniature Desserts (choose three)

MINIATURE DESSERT DISPLAY

Choose Two \$8 pp Three \$11 pp Five \$13 pp

Petite Fruit Tart, Vanilla Pastry Cream
Mixed Berry Cheesecake Bites
Carrot Cupcakes, White Chocolate Buttercream
Caramel Pecan Tartlets
Chocolate Dipped Coconut Macaroons *gf*
Raspberry Yuzu Macarons *gf*
Chocolate Hazelnut Cupcakes
Spiced White Chocolate Truffles *gf*
Chocolate Espresso Profiteroles
Fruit Skewers, Sabayon Sauce *gf*
Key Lime Tart, Toasted Graham Cracker Meringue
Dark Chocolate Cashew Clusters *gf*

COOKIES & BROWNIES

\$6 pp

COFFEE STATION (per 50 guests)
Served with Cream & Sugar

\$135 Initial Setup
\$45 Per Refill

ADD HERBAL TEA (per 50 guests)
Served with Honey & Lemon

\$50 Initial Setup
\$45 Per Refill

CHEF ATTENDED ACTION & CARVING STATIONS

MAC 'N' CHEESE STATION

\$8 pp

Toppings: Bacon, Caramelized Onions, Scallions, Toasted Bread Crumbs, Aged Cheddar, Broccoli, Pimenton

RISOTTO STATION

\$14 pp

Braised Short Rib, Rock Shrimp, Grilled Chicken, Wild Mushrooms, Asparagus, Seasonal Vegetables, Shaved Pecorino, White Truffle Oil, Aged Balsamic

TWICE BAKED POTATO *gf*

\$10 pp

Toppings: Bacon, Smoked Salmon, Aged Cheddar, Gruyere, Cured Tomatoes, Broccoli, Crème Fraiche, Caramelized Onions

HOT WOK STIR FRY

\$16 pp

Lemongrass Chicken, Szechuan Beef, Salt 'n' Pepper Shrimp
Accompanied by: Baby Bok Choy, Sautéed Peppers, Broccoli, Carrots, Red Onion, Udon Noodles, Jasmin Rice, Rice Noodles, Sesame Seeds, Peanuts, Scallions,
Hot Sauces & Garnishes

DELUXE MEAT CARVING STATIONS

Served with Cocktail Rolls, Cured Tomatoes, Picked Onions

Choose one \$16

Choose two \$24

Marinated Tri Tip, Angus Top Round, Colorado Lamb Shoulder,
Herb Roasted Turkey Breast, House Smoked Salmon, Spice Rubbed Pork Shoulder, Pork Loin Porchetta

Premium Meats

add \$6 pp

Beef Tenderloin, Prime Rib (50 person minimum), Colorado Lamb Loin,
Buffalo Strip Loin

Choose two sauces: Red Wine Jus, Horseradish Cream, Tzatziki, Red Mole,
Rosemary Jus, Caper Butter, Dill Crème Fraiche, Romesco, Chimichurri

Add a side

add \$2 pp

Pita, Soft Flour Tortillas, Pepper Slaw, Braised Cabbage, Sliced Cucumber,
Poached Apples, Feta

CHEF ATTENDANT \$100 per 1.5 hours per 75 guest REQUIRED

FOOD STATIONS CONT.

INTERNATIONAL FOOD STATIONS (available as chef attended action station)

Individual Item Selection		\$10 pp
One Station (select three items)	\$18 pp	
Three Stations (select three items per station)	\$36 pp	

SOUTH OF THE BORDER

Chicken Enchiladas, Roasted Corn Salsa, Red Mole
Roasted Pepper & Corn Tostada, Black Bean Puree, Bibb Lettuce

Street Tacos on Soft Flour Tortillas

Mahi Mahi, Shredded Cabbage, Pineapple Salsa, Cumin Crema
Pork Carnitas, Pickled Onions, Guacamole, Queso Fresco
Beef Short Rib Barbacoa, Tomatillo Salsa, Oaxaca Cheese, Cilantro

ASIAN

Vegetable Stir Fry, Jasmine Rice, Pea Shoots, Soy Sesame Gastrique *gf*
BBQ Pork Steamed Buns, Cucumber, Pickled Mustard Seeds
Chicken Spring Rolls, Napa Cabbage, Peanuts, Coconut Curry
Shiitake Potstickers, Cashews, Daikon Sprouts Lemongrass Chili Glaze *gf*
Pho (Chicken, Beef or Vegetable), Rice Noodles, Thai Basil, Bean Sprouts *gf*

SPANISH TAPAS

Citrus Shrimp Escabeche, Cucumber, Yellow Romesco *gf*
Chicken Croquetas, Fried Capers, Roasted Pepper Coulis
Serrano Ham, Castelvetro Olive Tapenade, Grilled Ciabatta
Wild Mushroom Risotto Arancini, Manchego, Saffron Aioli
Crab Stuffed Piquillo Peppers, Chorizo, Herb Gremolata

SLIDERS

Colorado Lamb Burger, Baby Spinach, Feta, Peperonata
Pecan Wood Bacon, Lettuce, Avocado, Basil Aioli, Heirloom Tomato
Herb Goat Cheese, Tomato, Arugula, Hummus
Crab Cake, Bibb Lettuce, Truffle Caper Rémoulade
Pork Loin Banh Mi, Cucumber & Carrot Salad, Cilantro Ginger Aioli

AMERICAN

Beef Short Rib Philly Cheesesteak, Fontina, Peppers, Roll
Fried Mac 'n' Cheese, Tillamook Cheddar, Scallions, Chipotle Aioli
Gourmet Hot Dog, Brioche Bun, Assortment of Fixings
BBQ Pulled Pork Shoulder, Cabbage Slaw, Crispy Shallots, Bun
Angus Burger, Aged Cheddar, Caramelized Onions, Spiced Ketchup, Bun

CHARCUTERIE BUTCHER STATION

Prosciutto di Parma, Bresaola, Capicola, Spanish Chorizo, Mortadella
Served with Mostarda, Jam, Compote, Marinated Olives, Marcona Almonds, Crostini, Grilled Bread

ARTISAN CHEESE ENHANCEMENT

\$14 pp

\$3 each/pp

DINNER BUFFET OPTIONS

Colorado: Haystack Goat, Colorouge Brie, MouCo Ashley
Domestic: Wisconsin Aged Cheddar, Humboldt Fog, Point Reyes Blue
International: Roquefort, Cave Aged Gruyere, Manchego

GRAB 'N' GO CHARCUTERIE CONES **\$7 pp**
Salumi, Manchego, Grissini, Almonds, Green Olive, Roasted Pepper, Cornichon

All dinner buffets are served with our house bread

CONTEMPORARY BUFFET **\$42 pp**
Select One Salad, Two Entrées, Two Sides & One Dessert

ABSTRACT BUFFET **\$49 pp**
Select Two Soups or Salads, Two Entrées, Two Sides & Two Desserts

MODERNIST BUFFET **\$55 pp**
Select Two Soups or Salads, Three Entrées, Three Sides & Three Desserts

SOUP AND SALAD

Vegetarian Soup Selection from Palettes Restaurant (recommended for parties under 75 guest)
KT's Smoked Sweet Corn Soup *gf* (recommended for parties under 75 guest)
Arugula & Frisee, Radish, Goat Cheese, Vintage Port Vinaigrette *gf*
Baby Kale, Poached Pear, Parmesan, Candied Walnuts, Dill Yogurt Vinaigrette *gf*
Hearts of Romaine & Red Endive, Garlic Croutons, Fried Capers, Pecorino Dressing
Tomato Caprese, Fresh Mozzarella, Arugula, Basil, Balsamic Reduction *gf*
Mixed Greens, Cherry Tomatoes, Cucumber, Gorgonzola, Balsamic Vinaigrette *gf*

ENTRÉES

Herb Roasted Red Bird Farm Chicken Breast, Whole Grain Mustard Jus *gf*
Seared Scottish Salmon, Lemon Caper Butter *gf*
Spice Rubbed Pork Loin, Poached Apples, Rosemary Jus *gf*
Colorado Striped Bass, Roast Pepper Romesco *gf*
Coq au Vin, Braised Chicken Thighs, Cremini Mushrooms *gf*
Angus NY Strip, Red Wine Jus *gf* add \$3 pp
Roast Beef Tenderloin, Braised Shallots, Black Truffle Jus *gf* add \$5 pp
Seared Pacific Halibut, Vintage Port Reduction *gf* add \$4 pp
Braised Bison Short Rib, Natural Braising Jus *gf* add \$4 pp

SIDES

Garlic Mashed Potatoes *gf* Herb Roasted Fingerling Potatoes *gf*
Gold Potato Gratin, Parmesan Cream *gf* Steamed Jasmine Rice, Fresh Herbs *gf*
Root Vegetable Hash, Sherry Gastrique *gf* Fava Bean and Corn Succotash *gf*
Toasted Quinoa, Mushrooms, Almonds *gf* KT's Mac 'n' Cheese
Penne Pasta, Caramelized Onions, Basil, San Marzano Tomatoes
Sautéed Mediterranean Vegetables, Balsamic Reduction *gf*
Sweet Potato Fondants, Spiced Maple Glaze, Hazelnuts *gf*

PLATED DINNER

Poached Jumbo Asparagus, Lemon Olive Oil add \$2 pp
Roasted Seasonal Baby Vegetables add \$2 pp

MINIATURE DESSERT

Key Lime Tart, Toasted Graham Cracker Meringue
Petite Fruit Tart, Vanilla Pastry Cream
Chocolate Dipped Coconut Macaroons *gf*
Carrot Cupcakes, White Chocolate Buttercream
Mixed Berry Cheesecake Bites Caramel Pecan Tartlets
Raspberry Yuzu Macarons *gf* Chocolate Hazelnut Cupcakes
Spiced White Chocolate Truffles *gf* Chocolate Espresso Profiteroles
Fruit Skewers, Sabayon Sauce *gf* Dark Chocolate Cashew Clusters *gf*

TWO COURSE \$36 pp

Select One First Course or Dessert Option, & One Entrée

THREE COURSE \$45 pp

Select One First Course, Two Entrées & One Dessert

FOUR COURSE \$55 pp

Select One Soup or Salad, One Appetizer, Two Entrées & One Dessert

all Plated Dinners are served with Bread and Butter.

FIRST COURSE

Soup or Salad

Seasonal Soup Selection from Palettes Restaurant Menu (recommended for parties under 75 guest)

KT's Smoked Sweet Corn Soup, Guacamole, Barbequed Shrimp, Chili Oil *gf* add \$1

Arugula & Frisee, Prosciutto, Radish, Goat Cheese, Vintage Port Vinaigrette *gf*

Baby Kale, Poached Pear, Parmesan, Candied Walnuts, Dill Yogurt Vinaigrette *gf*

Hearts of Romaine & Red Endive Caesar, Garlic Crostini, Fried Capers,
Pecorino Dressing

Heirloom Tomato Caprese, Fresh Mozzarella, Arugula, Basil, Balsamic Reduction *gf*

Bibb Lettuce, Fresh Beets, Feta, Pistachio, Citrus Poppy Seed Dressing *gf*

Cold Appetizer

Ahi Tuna Tartare, Guacamole, Wonton Crips, Shiitake Salad,
Mango Ginger Coulis *gf* add \$4

Smoked Salmon, Asparagus, English Cucumber, Fried Capers,
Tarragon Remoulade *gf* add \$2

Lump Crab Salad, Heirloom Tomatoes, Herb Gaufrettes,
Piquillo Crème Fraiche *gf* add \$4

Beef Tenderloin Carpaccio, Pecorino Grissini, Fennel Salad,
Black Truffle Aioli add \$4

Hot Appetizer

Mozzarella Risotto Arancini, Wild Mushroom Fricassee, Crispy Sage,
Yellow Romesco

Sweet Corn Tamale, Roasted Pepper Salsa, Queso Fresco,
Chipotle Tomato Coulis *gf* add \$2

Duck Confit Spring Roll, Tropical Fruit Salsa, Avocado Mousse,
Macadamias, Chili Ginger Gastrique add \$3

PLATED DINNER CONT.

ENTRÉE

Fish

Scottish Salmon, Mashed Potatoes, Haricot Vert, Cured Tomatoes,
Lemon Tarragon Butter *gf*

Colorado Striped Bass, Polenta Gateau, Provençal Vegetables, Marcona Almonds, Saffron Cream *gf*

Mahi Mahi, Toasted Quinoa, Black Bean Puree, Mango Chutney, Plantain Chip,
Orange Basil Coulis *gf*

Seared Cod, Yukon Mashed Potatoes, King Trumpets, Jumbo Asparagus,
Truffle Beet Butter *gf* add \$3

Pacific Halibut, Poached Pear, Shiitake Mushrooms, Baby Tomatoes, Pommes Maxim, Port Reduction *gf*
add \$6

Seared Rare Ahi Tuna, Jasmine Rice, Pickled Vegetables, Bok Choy, Spiced Peanuts, Lemongrass
Gastrique *gf* add \$6

Diver Scallops, Sweet Corn Succotash, Fingerlings, Fava Beans, Crispy Prosciutto, Lobster Veloute *gf*
add \$6

Meat

Red Bird Farm Chicken Breast, Red Bliss Potatoes, Baby Carrots,
Wild Mushrooms, Mustard Jus *gf*

Braised Angus Short Rib, Red Beet Potatoes, Haricot Vert, Crispy Shallot,
Aged Balsamic

Grilled Angus N.Y. Strip, Melted Leek Mash Potatoes, Jumbo Asparagus,
Bordelaise Jus *gf*

Marinated Pork Loin, Butternut Squash, Roasted Pear, Fried Sage,
Huckleberry Barbeque Jus *gf*

Roasted Beef Tenderloin, Truffle Potato Gratin, Baby Vegetables,
French Onion Jus *gf* add \$7

Colorado Lamb Rack, Red Wine Risotto, Cured Tomatoes, Pea Shoots,
Rosemary Pepper Jus *gf* add \$7

Vegetarian

Crispy Eggplant, Mozzarella, Heirloom Tomatoes, Ratatouille, San Marzano Ragu

Portobello "Like a Steak", Zucchini, Roasted Potatoes, Jumbo Asparagus,
Mushroom Jus *gf*

Quinoa Black Bean Cakes, Corn & Pepper Salsa, Roasted Squash,
Piquillo Gastrique *gf*

PLATED DINNER CONT.

DESSERTS

Raspberry Mascarpone Cheesecake, Pecan Sandies, Raspberry Basil Coulis

"Snickers Bar", Candied Peanuts, Nougat Mousse, Salted Caramel *gf*

Carrot Sponge Cake, Pecan Streusel, Cream Cheese Cremeux, Blood Orange Coulis

Key Lime Torte, Sesame Macaroons, Sweet Ricotta, Tropical Fruit

Flourless Chocolate Torte, White Chocolate Mousse, Cherries, Cocoa Sauce *gf*

Spiced Apple Crisp, Cinnamon Oat Streusel, Walnut Brittle, Vanilla Bean Chantilly

Lemon Olive Oil Cake, Almond Glaze, Macerated Berries, Citrus Coulis *gf/df*

Duo Entrée Options

Upgrade any dish from the above selection, by adding a secondary protein of your choice.

Popular selections:

Salmon or Striped Bass	with Short Rib	add \$4
	with Angus NY Strip	add \$6
	with Angus Tenderloin	add \$8

Poached Maine Lobster	with Angus Tenderloin	add \$12
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BAR SELECTIONS

OPTIONS AND EXTRAS

COFFEE STATION (per 50 guests)

Served with Cream & Sugar

\$135 Initial Setup

\$45 Per Refill

ADD HERBAL TEA with Honey & Lemon

Served with Cream, Sugar, Honey & Lemon

\$50 Initial Setup

\$45 Per Refill

BLOODY MARY BAR **\$75 Initial Setup / \$9 per person (50 guest minimum)**

Includes Spring 44 Vodka, Bloody Mary Mix, Vegetables, Fruits, Meats, Cheeses, Sauces and Spices

HOT CHOCOLATE STATION

Hot Chocolate with Accompaniments: Cinnamon, Marshmallows,
Tahitian Vanilla Bean Whipped Cream

\$4 pp

PREMIUM BOTTLED WATER:

\$5 for 500 ml

\$7 for 1 l

Fiji Spring Water and Pellegrino Sparkling Water available

WEDDING TOAST

Sparkling Wine and non-alcoholic Sparkling Cider

\$7 pp

CAKE CUTTING/PLATING

\$2 pp

CHOCOLATE TAKEAWAY GIFTS

\$8 each

VOTIVE CANDLES

\$2 each

**CALL
HOSTED BAR**

**PREMIUM
HOSTED BAR**

BEER AND WINE BAR

<p>LIQUOR: \$8 per drink Spring 44 Vodka Spring 44 Gin Bacardi Rum Jameson Whiskey Jack Daniels Bourbon Jonnie Walker Red Scotch Milagro Reposado Tequila (Sample Spirit Selection)</p> <p>WINE SELECTIONS: \$8 per glass Cono Sur Vineyards Sauvignon Blanc, Chardonnay, Pinot Noir, Cabernet Sauvignon</p> <p>BEER SELECTIONS: \$6 per bottle Coors, Coors Light, Fat Tire, Blue Moon, Peroni</p> <p>SOFT DRINKS: \$3 each Coca Cola, Diet Coke, Sprite, Tonic, Soda Water, Ginger Ale</p> <p>FRUIT JUICE: \$3 each Cranberry, Orange, Pineapple</p> <p>BOTTLED WATER: \$2 each*</p> <p>SPARKLING WATER: \$5 each*</p>	<p>LIQUOR: \$9 per drink Grey Goose Vodka Tanqueray Gin Captain Morgan Rum Crown Royal Whiskey Bulleit Bourbon Dewar's White Label Scotch Milagro Anejo Tequila (Sample Spirit Selections)</p> <p>WINE SELECTIONS: \$9 per glass Dave Matthew's Dreaming Tree Sauvignon Blanc, Chardonnay, Pinot Noir, Cabernet Sauvignon</p> <p>BEER SELECTIONS: \$6-7 per bottle Coors, Coors Light, 90 Schilling, Peroni, Avery IPA, Fat Tire, Blue Moon</p> <p>SOFT DRINKS: \$3 each Coca Cola, Diet Coke, Sprite, Tonic, Soda Water, Ginger Ale</p> <p>FRUIT JUICE: \$3 each Cranberry, Orange, Pineapple</p> <p>BOTTLED WATER: \$2 each*</p> <p>SPARKLING WATER: \$5 each*</p>	<p>2 HOURS: \$17 per person</p> <p>3 HOURS: \$21 per person</p> <p>4 HOURS: \$25 per person</p> <p>WINE SELECTIONS: Cono Sur Vineyards Sauvignon Blanc, Chardonnay, Pinot Noir, Cabernet Sauvignon</p> <p>BEER SELECTIONS: Coors, Coors Light, Fat Tire, Blue Moon, Peroni (upgrade to Premium Selections available)</p> <p>SOFT DRINKS: \$3 each Coca Cola, Diet Coke, Sprite, Tonic, Soda Water, Ginger Ale</p> <p>FRUIT JUICE: \$3 each Cranberry, Orange, Pineapple</p> <p>BOTTLED WATER: \$2 each*</p> <p>SPARKLING WATER: \$5 each*</p>
<p>FLAT RATE PRICE: 2 Hours \$23 per person 3 Hours \$27 per person 4 Hours \$31 per person</p> <p>*not included in package option</p>	<p>FLAT RATE PRICE: 2 Hours \$25per person 3 Hours \$29 per person 4 Hours \$33 per person</p> <p>*not included in package option</p>	<p>FLAT RATE PRICE: 2 Hours \$17 per person 3 Hours \$21 per person 4 Hours \$25 per person</p> <p>*not included in package option</p>

CASH BAR

CASH BAR

If you would like to have a cash bar set up for your event, in which guests will pay for beverages ordered, please create your bar offerings from the list below. We will provide signage at each bar that will list pricing and the chosen offerings.

PRICING

Premium Wine \$9 per glass

Premium Spirits \$9 per drink

Beer \$7 per bottle

Call Wine \$8 per glass

Call Spirits \$8 per drink

Beer \$6 per bottle

Soda/Juice \$3 each

Bottled Water \$2 each

Cordials/Cognacs \$7 each

DRINK TICKETS

We will happily provide you with pre-printed drink tickets for you to distribute to your guests. Drink tickets have no cash value and are not valid once the event is complete. You will be charged based on the tickets presented.

*Twenty-two percent service charge and applicable tax will be applied to all beverages.

ADDITIONAL CHARGES

Bar Set up \$ 75.00

Bartender Fee \$150.00 (1 Bartender per 80 guest is recommended)

TERMS AND CONDITIONS

FOOD

It is not permitted to bring outside food (except wedding cakes) on property. Also, any unconsumed items may not be removed from the property. Special dietary and children's meals can always be arranged.

ALCOHOL

Kevin Taylor Catering is the only licensed authority to sell and serve alcohol on the premises. Therefore, by law, it is not permitted to bring alcohol on the property by outside vendors or individuals. Kevin Taylor Catering reserves the right to refuse service to any guest that appears to be underage, without legal identification, or appears to be intoxicated.

ADDITIONAL FEES AND CHARGES

Due to the museum being closed to the public on Mondays, additional service charges, and/or fees may apply for that day of the week. Events taking place off premise are subject to additional fees for rentals, transportation, service and labor.

TICKETING & GALLERY ACCESS

If an event is held during Museum hours, event guests may visit the galleries at the group admission rate. The Museum is pleased to open any of its galleries for after-hours events. There is an additional fee of \$650 per floor in the North and Hamilton Buildings for regular exhibitions. Temporary, ticketed exhibitions have unique security requirements and per-person ticket charges. Please inquire with the Events Department for pricing of temporary exhibitions. A minimum of two weeks' notice is required to open any galleries for after-hours events. No food or drink is allowed in any of the galleries. For all regular and ticketed exhibit inquiries please visit The Denver Art Museum website at <http://denverartmuseum.org/>

For all museum hour gallery tours please contact **Cori Medler**, 720-913-0097 or by email at cmedler@denverartmuseum.org.

DECORATIONS, FLOWERS & ENTERTAINMENT

All decorations, flowers and entertainment must be pre-approved through the Events Department. Decorations may not be attached to, or suspended from, any surface in the Museum. No balloons, glitter, confetti, streamers, birdseed, rice or loose flower petals may be used in the Museum. Specific guidelines for flowers are available, please ask the Events Department for the Event Guidelines for Florals and Floral Displays.

- Ice sculptures are only allowed on the Hamilton Atrium First Level with pre-approval from the Events Department.
- Chocolate fountains, cotton candy and fog machines are not permitted.

TERMS AND CONDITIONS CONT.

EQUIPMENT

It is the responsibility of the Kevin Taylor Catering to set up and breakdown any equipment borrowed from the Museum, and all rentals. If the Museum staff is required for set up of any equipment, the necessary fees will be charged to the client. Under no circumstances may any artwork be moved or disturbed at any time. All items brought in by a vendor are the responsibility of the client or the vendor to set up and remove.

COAT/BAG CHECK

There is a specified coat check area with lockers in the Hamilton Building. Portable coat racks and hangers are available at no charge. A \$1 per person fee applies to staffed coat check, with a minimum of \$100.

Kevin Taylor Catering does not assume responsibility for any damaged, lost or stolen items.

HOURS OF EVENTS

Events are based on a four-hour timeframe plus one hour for set-up, and an hour for breakdown. If additional time is needed for set up or tear down during daytime events, a fee will be assessed.

EVENTS FOR 350 GUESTS OR MORE

For groups larger than 350 guests, the City of Denver requires representatives from the Denver Fire Department. This typically includes 2 officers at \$44 per hour per officer with a 4-hour minimum for each officer.

PAYMENTS AND CONTRACTS

The total rental fee is due two weeks after the contract is signed, unless otherwise specified. Failure to make payment cancels the reservation. No refunds will be permitted. After the event, the Accounting Department will invoice the client for any additional fees due.

POSSIBLE ADDITIONAL CHARGES

Security and maintenance for all event spaces is included in the rental fee.

If the event causes the Museum to add additional hours for security or maintenance personnel, the client will be responsible for these charges at a rate of \$32 per hour, per employee, with a four-hour minimum.

The Museum is a not-for-profit educational corporation of the State of Colorado, and reserves the right to refuse the use of its spaces for any event or activity that the Museum believes will negatively impact the Museum's mission or reputation. The Museum prohibits the use of its space for any illegal activities or those that are deemed inappropriate for the Museum. The

decision to allow use of Museum facilities for particular events or programs rests with the Museum administration. The Museum reserves the right to inspect all private events.

The Museum is a smoke-free facility. Smoking is permitted only in designated outside areas. The Museum assumes no responsibility for loss of, or damages to, articles brought into the Museum.

TERMS AND CONDITIONS CONT.

DELIVERIES

All deliveries, e.g. rentals, floral, etc., must be pre-scheduled with the Events Department a minimum of two weeks prior to the event date. All deliveries pertaining to an event must occur on the day of the event. If a delivery is required earlier than the day of the event, please discuss the circumstances with the Events Department. All equipment and supplies arranged through the client must be picked up immediately following the event. The Museum does not have adequate facilities to store these items and will not be responsible for them. All outside vendors are required to provide a copy of liability insurance. There is NO PARKING in the loading dock; cars must be moved immediately after the delivery.

PARKING

Parking is available for event guests through Central Parking in the Cultural Complex Parking Garage across from the Hamilton Building. For specific garage parking arrangements or questions, contact (303) 640-1096 or visit <https://denverparking.spplus.com>. Garage parking vouchers are available through Standard Parking.

