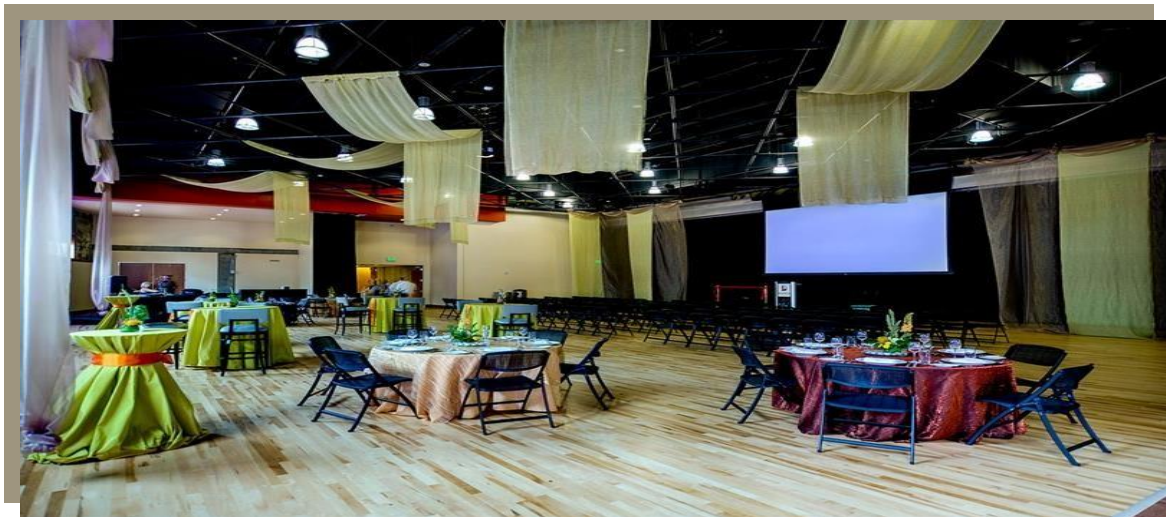




**kt
rg** | KEVIN
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KEVIN TAYLOR'S AT THE OPERA HOUSE EVENT SPACES

Kevin Taylor's at the Opera House offers several 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.

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.

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.



RENTAL RATES AND 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.

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.

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)
- 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

ALL INCLUSIVE MEETING PACKAGES

Includes Initial Set-Up of Coffee & Hot Tea Beverage Station

Deluxe Inclusive Package \$75 per person

Breakfast Buffet

Seasonal Fruit Display (V)(GF)(DF)

Artisan Granola, Individual Assorted Yogurts (V)

Assortment of House Baked Scones, Muffins, and Rolls (V)

Sliced New York Bagels, Raspberry Cream Cheese, Chipotle Cream Cheese (V)

Orange Juice, Cranberry Juice

Morning Break

Seasonal Sliced Fruit Display (V) (DF) (GF)

Granola Bars (V)

Chocolate Chip & Snickerdoodle Cookies (V)

Build Your Own Lunch Buffet

Includes Iced Tea, Lemonade

Afternoon Snack Break

Gourmet Artisan Cheese Selection, Crackers (V)

Vegetable Crudité with Chefs Dips (V)

Gourmet Salty Snack Mix (V) (DF)

Housemade Blondies, Brownies (V)

Premium Inclusive Package \$90 per person

Breakfast Buffet (of choice)

Morning Break

Seasonal Fruit Platter (V) (DF) (GF)

Granola Bars (V)

Chocolate Chip & Snickerdoodle Cookies (V)

Build Your Own Lunch Buffet (of choice)

Includes Iced Tea and Lemonade

Afternoon Snack Break

Gourmet Artisan Cheese Selection, Cracker Display (V)

Vegetable Crudité with Chefs Dips (V)

Housemade Blondies, Brownies (V)

Gourmet Salty Snack Mix (V)(DF)

Assorted Chocolate Truffles, Petit Fours

BREAKFAST BUFFETS

Includes Initial Set-Up of Coffee & Hot Tea Beverage Station

CONTINENTAL \$15 per person

Seasonal Sliced Fruit Display (V) (DF) (GF)

Assortment of House Baked Scones, Muffins, and Rolls (V)

Fresh Orange Juice

Cranberry Juice

DENVER \$20 per person

Seasonal Sliced Fruit Display (V) (DF) (GF)

Assortment of House Baked Scones, Muffins, and Rolls (V)

Sliced New York Bagels, Raspberry Cream Cheese, Chipotle Cream Cheese (V)

Artisan Granola, Individual "Light and Fit" Assorted Yogurts (V)

Fresh Orange Juice

Cranberry Juice

COLORADO \$25 per person

Seasonal Sliced Fruit Display (V) (DF) (GF)

Assortment of House Baked Scones, Muffins, and Rolls (V)

Denver Frittata, Peppers, Ham, Cheddar (GF)

Crispy Breakfast Potatoes (V) (DF) (GF)

Applewood Smoked Bacon

Breakfast Sausage

Fresh Orange Juice

Cranberry Juice

ROCKY MOUNTAIN \$30 per person

Seasonal Sliced Fruit Display (V) (DF) (GF)

Denver Frittata, Peppers, Ham, Cheddar (GF)

Crispy Breakfast Potatoes (V) (DF) (GF)

Brioche French Toast, Warm Maple Syrup, & Pecans (V)

Applewood Smoked Bacon

Breakfast Sausage

Fresh Orange Juice

Cranberry Juice

***Alternative Egg Options**

Mushroom and Swiss Quiche (V)

Veggie Frittata, Peppers, Cheddar (V)

Fluffy Scrambled Eggs (V)

PLATED LUNCH OPTIONS

Kevin Taylor Catering is proud to offer only fresh ingredients and use local purveyors whenever possible. All plated lunches are served with Bread, Butter, & Iced Tea or Coffee Service.

Two Course Menu: \$35 per person
Three Course Menu: \$43 per person

SALAD (select one)

Baby Lettuce, Gold Beets, Shaved Fennel, Hazelnuts, Gorgonzola, Balsamic Vinaigrette (V) (GF)

Arugula & Frisee, Carrot Ribbons, Walnuts, Goat Cheese, Orange Tarragon Vinaigrette (V) (GF)

Bibb Lettuce, Oven Dried Tomatoes, Candied Bacon, Blue Cheese, Herb Dressing (GF)

Baby Kale, Poached Pears, Parmesan Crisp, Pistachios, Red Wine Vinaigrette (V) (GF)

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

Napa Cabbage, Crispy Wontons, Edamame, Cashews, Cilantro Miso Dressing (V)

Artisan Romaine, Grana Padano, Garlic Croutons, Parmesan Vinaigrette (V)

ENTRÉE (select one)

Grilled Marinated Portabellas, Corn Pepper Salsa, Quinoa Pilaf, Piquillo Ragu (Vegan) (GF)

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

Scottish Salmon, Marble Potatoes, Haricot Vert, Cured Tomatoes, Lemon Tarragon Butter (GF)*

Alamosa Striped Bass, Polenta Gateau, Fava Bean Succotash, Shiitakes, Saffron Cream (GF)*

Red Bird Farm Chicken Breast, Buttermilk Grits, Baby Carrots, Wild Mushrooms, Mustard Jus (GF)

Angus NY Strip Loin, Melted Leek Potatoes, Baby Vegetables, French Onion Jus (GF)*

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

DESSERT (select one)

Chocolate Mousse Terrine, Salted Almonds, Creme Fraiche, Raspberry Port Coulis

Vanilla Bean Cheesecake, Toasted Coconut, Caramelized Pineapple, Key lime Curd

Mixed Berry Crisp, Mascarpone Chantilly, Candied Pistachio, White Chocolate

Caramel Flan, Cocoa Nib, Passion Fruit Curd, Fresh Berries (GF)

CUSTOM LUNCH BUFFETS \$35 per person

Includes Fresh Baked Bread, Butter, Iced Tea & Lemonade Station, or Hot Beverage Station

SOUPS. SALADS *(Select One)*

Heirloom Tomato Bisque (V) (DF) (GF)

Butternut Squash Soup (V) (GF)

Baby Lettuce, Gold Beets, Shaved Fennel, Hazelnuts, Gorgonzola, Balsamic Vinaigrette (V) (GF)

Arugula & Frisee, Carrot Ribbons, Walnuts, Goat Cheese, Orange Tarragon Vinaigrette (V) (GF)

Baby Kale, Poached Pears, Parmesan Crisps, Pistachios, Red Wine Vinaigrette (V) (GF)

Artisan Romaine, Grana Padano, Garlic Croutons, Parmesan Vinaigrette (V)

MAIN COURSE *(Select two)*

Seared Scottish Salmon, Capers, Lemon Dill Butter (GF)

Herb Roasted Chicken Breast, Whole Grain Mustard Jus (DF) (GF)

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

Braised Short Rib, Confit Shallots Agrodolce (GF)

Meatballs, Soft Polenta, Peperonata, Parmesan, Basil

Chicken Salad, Almonds, Currants, Celery, Poppyseed Aioli (GF)(DF)

SIDE DISHES & VEGETABLES *(Select two)*

Yukon Gold Potato Mash (V) (GF)

Patatas Bravas, Spicy Tomato (V)(DF)(GF)

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

Steamed Jasmine Rice, Fresh Herbs (V) (DF) (GF)

Gold Potato Gratin, Parmesan Cream (V) (GF)

Grilled Asparagus, Salsa Verde (V)(DF)(GF)

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

Street Corn, Ancho Chili, Cotija Cheese(V) (GF)

Toasted Quinoa, Mushrooms, Almonds (V) (DF) (GF)

Haricot Verts, Walnuts, Preserved Lemon (V) DF) (GF)

DESSERTS *(Select two)*

Chocolate Olive Oil Cake, Cocoa Nib (Vegan)

Mini PB&J Candy Bar

Lemon Vanilla French Madeline's

Pistachio Shortbread, Cream Cheese Mousse, Strawberry

Chocolate Raspberry Mousse Tartlet (GF)

White Chocolate Blueberry French Macaron (GF)

Citrus Curd Tartlets, Mixed Berry

Carrot Cake Bites, Cream Cheese Frosting

Raspberry Almond White Chocolate Fudge (GF)

Chocolate Hazelnut Baum-Kuchen Cake Bites

Orange Pistachio Shortbread Cookie

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

(V) = Vegetarian, (DF) = Dairy Free, (GF) = Gluten Free

PICNIC LUNCHES

GALLERIA PICNIC \$26 per person

Baby Lettuce, Gold Beets, Shaved Fennel, Hazelnuts, Gorgonzola, Balsamic Vinaigrette
Gourmet Artisan Cheese Selection, Crackers (V)
Hummus and Roasted Red Pepper Dips, Grilled Pita
Shaved Beef Tenderloin Sliders, Arugula, Tomatoes, Mustard Horseradish Aioli, Potato Roll
Pimentón Potato Salad
Chocolate Chip & Snickerdoodle Cookies (V)

SCULPTURE PARK PICNIC \$28 per person

Seasonal Sliced Fruit Display (V) (DF) (GF)
Artisan Romaine, Grana Padano, Garlic Croutons, Parmesan Vinaigrette (v)
Sliced Turkey and Roast Beef
Fontina and Cheddar Cheese
Sliced Tomato, Red Onion, Green Leaf Lettuce
Dijon Mustard, Mayonnaise, Creamy Horseradish
Kettle Chips (V) (GF) (DF)
Chocolate Chip & Snickerdoodle Cookies (V)

GOURMET BOXED LUNCH

GOURMET BOXED LUNCH \$18 per person

Sandwich Selections:

All Sandwiches served on 6" Hoagies

Roast Turkey with Lettuce, Tomato and Provolone Cheese
Herb Roast Beef, Horseradish, Tillamook Cheddar
Sliced Honey Baked Ham and Gruyere Cheese
Roasted Pepper, Tomato, Arugula, Mozzarella, Basil Pistou (V)

All Boxed Lunches include:

Potato Salad, Kettle Chips, & Fresh Baked Pastry

Seasonal menu items are subject to availability. Pricing is subject to change.
(V) = Vegetarian, (DF) = Dairy Free, (GF) = Gluten Free

ADDITIONAL FOOD & BEVERAGE OPTIONS

Snack Break \$13 per person

Gourmet Artisan Cheese Selection, Assorted Crackers (V)
Vegetable Crudité with Chefs Dips (V)
Gourmet Salty Snack Mix (V) (DF)
Housemade Cookies, Brownies (V)

Picnic Break \$15 per person

Gourmet Artisan Cheese Selection, Assorted Crackers (V)
Seasonal Sliced Fruit Display (V) (DF) (GF)
Vegetable Crudité with Chefs Dips (V)
Gourmet Salty Snack Mix (V) (DF)
Housemade Cookies, Brownies (V)

Savory

Gourmet Artisan Cheese Selection, Assorted Crackers (V) \$8 pp
Chickpea Hummus, Olive Tapenade, Flatbread (V)(DF) \$6 pp
Vegetable Crudité with Chefs Dips (V) \$6 pp
House Kettle Chips (V)(DF)(GF) \$3 pp
Gourmet Salty Snack Mix (V)(DF) \$2 pp

Sweet

Seasonal Sliced Fruit Display (V) (DF) (GF) \$6 pp
Housemade Cookies, Brownies (V) \$5 pp
Chewy Granola Bars (V) \$3 pp
Kind Bars (V) \$5 pp
Housemade Chocolate Truffles (V) \$9 pp
Chocolate Covered Biscotti's (V) \$6 pp

Bottled Beverages

Assorted Sodas (Coke, Diet Coke, Sprite) \$3.5 each
Bottled Water \$3.5 each
Aqua Panna Bottled Water \$3.5 (½ liter); \$7 liter
Pellegrino Sparkling Water \$3.5 (½ liter); \$7 liter

Coffee & Hot Tea Station

Café Bel Etage Regular & Decaf Coffee, Hot Tea Selection \$135 Initial Set

Coffee & Hot Tea Refills

Regular, Decaffeinated Coffee \$45 / gallon
Assorted Hot Tea \$3 each

Seasonal menu items are subject to availability. Pricing is subject to change.
(V) = Vegetarian, (DF) = Dairy Free, (GF) = Gluten Free

HOSTED BAR – BASED ON CONSUMPTION

Each drink will be tallied and added to your final bill at the end of your event.

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, Stranahan's Rocky Mountain Whisky, Tin Cup "High Rye" Colorado Bourbon, Aberfeldy 12yr Single Malt Scotch, Mantanya Platino White Rum, Mantanya Oro Spiced Rum

WINE @ \$10 per glass

Sommelier's Choice

BEER @ \$6

Coors Light, Dry Dock Apricot Sour, New Belgium Fat Tire, Great Divide Colette Farmhouse Ale, Voodoo India Pale Ale, Left Hand Nitro Milk Stout, Angry Orchard Cider

Y CALL PACKAGE

LIQUOR @ \$9 per drink (up-charges will be applied for martinis, rocks & doubles)

Woody Creek Vodka, Denver Dry Gin, Herradura Silver Tequila, Fireside Whiskey, Bulleit Rye Bourbon, Dewar's White Label Scotch, Bacardi Rum, Captain Morgan Rum

WINE @ \$9 per glass

Sommelier's Choice

BEER @ \$6

Coors Light, Dry Dock Apricot Sour, New Belgium Fat Tire, Great Divide Colette Farmhouse Ale, Voodoo India Pale Ale, Left Hand Nitro Milk Stout, Angry Orchard Cider

Y HOUSE PACKAGE

LIQUOR @ \$8 per drink (up-charges will be applied for martinis, rocks & doubles)

Absolut Vodka, Bombay Dry Gin, Jose Cuervo Gold Tequila, Dewar's White Label Scotch, Old Forrester Bourbon, Bacardi Rum

WINE @ \$8 per glass

Sommelier's Choice

BEER @ \$6

Coors Light, Dry Dock Apricot Sour, New Belgium Fat Tire, Great Divide Colette Farmhouse Ale, Voodoo India Pale Ale, Left Hand Nitro Milk Stout, Angry Orchard Cider

SOFT DRINKS and BOTTLED WATER @ \$3.50 each

Selection of Coca-Cola 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, Dry Dock Apricot Sour, New Belgium Fat Tire, Great Divide Colette Farmhouse Ale, Voodoo India Pale Ale, Left Hand Nitro Milk Stout, Angry Orchard Cider

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, Dry Dock Apricot Sour, New Belgium Fat Tire, Great Divide Colette Farmhouse Ale, Voodoo India Pale Ale, Left Hand Nitro Milk Stout, Angry Orchard Cider

Premium Wine Selections: Sommelier's Choice

Premium Cocktail Selection: Grey Goose Vodka, Bombay Sapphire Gin, Herradura Silver Tequila, Stranahan's Rocky Mountain Whisky, Tin Cup "High Rye" Colorado Bourbon, Aberfeldy 12yr Single Malt 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, Dry Dock Apricot Sour, New Belgium Fat Tire, Great Divide Colette Farmhouse Ale, Voodoo India Pale Ale, Left Hand Nitro Milk Stout, Angry Orchard Cider

Call Wine Selections: Sommelier's Choice

Call Cocktail Selection: Woody Creek Vodka, Denver Dry Gin, Herradura Silver Tequila, Fireside Whiskey, Bulleit Rye Bourbon, Dewar's White Label Scotch, Bacardi Rum, Captain Morgan Rum

Y ADDITIONS

Y Wine Service

Additional charges apply based on wine selections

CASH BAR

Cash bar beverages are charged to guests as ordered.

Y PREMIUM SELECTION – Prices vary

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

Grey Goose Vodka, Bombay Sapphire Gin, Herradura Silver Tequila, Stranahan's Rocky Mountain Whisky, Tin Cup "High Rye" Colorado Bourbon, Aberfeldy 12yr Single Malt Scotch, Mantanya Platino White Rum, Mantanya Oro Spiced Rum

WINE

Sommelier's Choice

BEER @ \$6

Coors Light, Dry Dock Apricot Sour, New Belgium Fat Tire, Great Divide Colette Farmhouse Ale, Voodoo India Pale Ale, Left Hand Nitro Milk Stout, Angry Orchard Cider

Y CALL SELECTION – Prices vary

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

Woody Creek Vodka, Denver Dry Gin, Herradura Silver Tequila, Fireside Whiskey, Bulleit Rye Bourbon, Dewar's White Label Scotch, Bacardi Rum, Captain Morgan Rum

WINE

Sommelier's Choice

BEER @ \$6

Coors Light, Dry Dock Apricot Sour, New Belgium Fat Tire, Great Divide Colette Farmhouse Ale, Voodoo India Pale Ale, Left Hand Nitro Milk Stout, Angry Orchard Cider

Y HOUSE SELECTION – Prices vary

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

Absolut Vodka, Bombay Dry Gin, Herradura Silver Tequila, Dewar's White Label Scotch, Old Forrester Bourbon, Bacardi Rum

WINE

Sommelier's Choice

BEER @ \$6

Coors Light, Dry Dock Apricot Sour, New Belgium Fat Tire, Great Divide Colette Farmhouse Ale, Voodoo India Pale Ale, Left Hand Nitro Milk Stout, Angry Orchard Cider

SOFT DRINKS and BOTTLED WATER @ \$3.50 each

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