



# Cocktail and Reception Menus



# Appetizers

## Passed Appetizers - \$10 Per Piece

**MINIMUM OF 30 PIECES PER ITEM**

Truffle and Parmesan Deviled Eggs (V, GF)

Tapenade Toast Points (V) – Mixed Olives

Bruschetta Bites (V, DF) – Heirloom Tomato + Basil + Garlic Oil + Balsamic Reduction

Cornucopia (V) – Savory Shell filled with Vegetables

Roasted Vegetable Kabob (VE, DF, GF) – Cabernet Marinated Root Vegetables

Fried Brie Bites, Honey Raspberry Jam (V)

## Staged Appetizers - \$12 Per Piece

**MINIMUM OF 30 PIECES PER ITEM**

Wild Mushroom Empanada (V) – Sauteed Mushrooms, White Wine, Crème

Fraiche, Herbs and a Brown Onion Sauce

Poker Chip Shrimp (GF) – Bourbon-Marinaded Shrimp on Cucumber Poker Chip  
with Remoulade and Pickled Onions

Bison Meatball – Spicy Bison Meatball, Green Chili Sauce Topped with Cotija  
Cheese on Colorado Flatbread

Beef Steak Tomato Bite (V, GF) – Thick Sliced Beef Steak Tomato, Burrata Cheese,  
Tobacco Onions, Sage Vinaigrette

Spring Rolls (V) – Vegetable Spring Roll with a Lemon Grass Teriyaki

Endive Bite (GF) – Endive filled with Chicken, Mixed Olives, and Herbed Cream  
Cheese

Fig and Goat Cheese Bite (V) – Sliced Fig with Goat Cheese and Chive

Chicken Apple Sausage Bite – Potato Coin, Red Pepper, and Pomodoro

V = Vegetarian, DF = Dairy Free, VE = Vegan, GF = Gluten Free

All pricing is per person, unless noted otherwise. Prices are exclusive of 25% taxable service charge, and all applicable state sales taxes.  
Prices subject to change without notice



# Displays

*Priced Per Guest | Minimum 15 Guests*

**ARTISANAL CHEESE \$22 PER GUEST**

Variety of Colorado Cheeses, Dried Fruits and Nuts, Stone Ground Mustard and Preserves,  
Artisan Breads, Gluten Free Bread, and Naan

**CRUDITÉS (V) \$18 PER GUEST**

Seasonal Vegetables, House Ranch, Three-Onion French Dip, Roasted  
Carrot and Ginger Dip

**BREADS AND SPREADS \$20 PER GUEST**

Roasted Carrot and Ginger Dip, Three-Onion French Dip, Salmon Dip,  
Artisan Breads, Gluten Free Bread, and Naan

**SEASONAL FRUIT TABLE \$22 PER GUEST**

Selection of Tropical and Traditional Fruits and Berries Yogurt Dip and Honey-Mint Sauce

**FRONT RANGE ANTIPASTI \$26 PER GUEST**

Colorado Meats and Cheeses, Collection of Marinated and Grilled Vegetables,  
Olives, Roasted Sun-dried Tomatoes, Artichoke Hearts, Stone Ground Mustard and  
Preserves,  
Artisan Breads, Gluten Free Bread, and Naan

**SIGNATURE DESSERTS \$18 PER PERSON**

Macaroons, Ganache Brownie Bites, Donuts Bites, Mini Cheesecake Bites, Petit Four Sec, and Carrot  
Cake Bites

V = Vegetarian, DF = Dairy Free, VE = Vegan, GF = Gluten Free

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# Barrel Bar Packages



## Teatro Package

**Open Bar \$30 First Hour Per Person | \$23 Per Person Per Each Additional Hour**

Mell Vodka, Tanqueray Gin, Jim Beam Bourbon, House Tequila, Bacardi Silver Rum, Dewar's White Label Scotch

Coors Light, Coors Banquet, New Belgium Fat Tire Amber, and Tommy Knocker Blood Orange IPA

Murphy Goode Wines, California  
Chardonnay, Pinot Noir, and Cabernet Sauvignon



## Study Package

**Open Bar \$36 First Hour Per Person | \$26 Per Person Per Each Additional Hour**

Tito's Vodka, Caprock Gin, Four Roses Bourbon, Rittenhouse Rye Whiskey, Silver Tequila,  
Breckenridge Spiced Rum, Monkey Shoulder Scotch

All Barrel-aged Cocktail Selections

All Colorado Draft Beers

Murphy Goode, California  
Chardonnay, Pinot Noir, and Cabernet Sauvignon

**CUSTOM BAR PACKAGE MENUS WILL BE PRINTED FOR ALL EVENTS  
\$250 BARTENDER FEE FOR 3 HOURS (1) BARTENDER FOR 25 OR LESS GUESTS**





# Barrel Bar Packages



## Nickel Package

**Open Bar \$46 First Hour Per Person | \$33 Per Person Per Each Additional Hour**

Spirits Include Existing Barrel Bar Set With A Premium Scotch & Bourbon List\*

All Barrel-aged Cocktails and Specialty Cocktails & All Colorado Draft Beers

Premium selected wines including Sparkling, Rosé, White, and Red Selections

*\* Selected by Bar Manager*



## Upstage Package

**BEER + WINE ONLY**

**Open Bar \$26 First Hour Per Person | \$21.00 Per Person Per Each Additional Hour**

Coors Light, Coors Banquet, New Belgium Fat Tire Amber, Corona, Tommy Knocker Blood Orange IPA

Full Selection Of Drafts Beers Available Via Cocktail Service

Murphy Goode Wines, California  
Chardonnay, Pinot Noir, and Cabernet Sauvignon

**PACKAGE IS NOT AVAILABLE FOR EVENTS IN THE NICKEL**

**CUSTOM BAR PACKAGE MENUS WILL BE PRINTED FOR ALL EVENTS  
\$250 BARTENDER FEE FOR 3 HOURS (1) BARTENDER FOR 25 OR LESS GUESTS**



# Barrel Bar Packages

## Wine Cellar Package

### OUR MOST CUSTOMIZABLE MENU

3 Specialty Cocktails

Manhattan, Nickel Negroni, Brown Sugar Old Fashioned, or Rosemary Lemon Drop

Full List Of Current Draft Beers

Preselected Wine From Private Dining Wine List Including 1 Rosé or Sparkling, 1 White Wine, 1 Red Wine

Draft Beer And Cocktails Serviced From Nickel Bar Via Cocktail Server

Wine Service Is Tableside

### Based On Consumption

Specialty Cocktails \$20

Call Drinks \$18

Beer \$10

Wine Charged By The Bottle Per Contracted Bottle Price

**PACKAGE IS NOT AVAILABLE FOR EVENTS IN THE NICKEL  
PACKAGE IS ONLY AVAILABLE FOR PARTIES OF 24 OR LESS**

**CUSTOM BAR PACKAGE MENUS WILL BE PRINTED FOR ALL EVENTS  
\$250 BARTENDER FEE FOR 3 HOURS (1) BARTENDER FOR 25 OR LESS GUESTS**

# General Event Information

All Food And Beverage is subject to a 27% service fee and 8% sales tax. Groups under 15 people will be charged an additional \$20.00 per person for each meal.

## EVENT CHANGES

All event menu selections are due 2 weeks in advance. All final counts are due 72 business hours prior to the event.

Additional guests over 5 within 72 hours prior to the start of the event will be charged at the menu price plus 20%

Menu changes within 72 hours will be charged at the cost of change plus 20%.  
Changes to room, furniture, or service set-up within one week will be subject to a \$150 fee.

## MENU SELECTIONS

All clients will need to preselect all menu options and counts as well as beverage choices (Bar Package) 2 weeks in advance and understand that due to the fluctuating vintages and brewery production, that some items may need to be substituted.

If a la carte is preferred, an additional 25% charge will be added to the total bill.

We can customize menus for those with dietary restrictions.  
V = Vegetarian, DF = Dairy Free, VE = Vegan, GF = Gluten Free

## SPECIAL ORDERS

Special orders that are not on the menu are available by request at Market Price.

BARTENDER FEE: \$250 BARTENDER FEE PER BARTENDER FOR 3 HOURS  
(1) BARTENDER UP TO 25 GUESTS  
CUSTOM BAR PACKAGE MENUS WILL BE PRINTED FOR ALL EVENTS