



EVENING CATERING GUIDE

Carrie Swanson
Event Manager

(303) 867-0679
carrie@ktrg.net

Richelle Baker
Event Manager

(303) 867-0680
richelle@ktrg.net

FROM THE CHEF

Kevin Taylor



Welcome, and thank you for taking the Denver Art Museum into consideration for your next event!

Throughout Kevin Taylor Restaurant Group's nearly 30 years in Denver, our team has traveled and dined across the globe, ensuring we stay at the forefront of dining trends. Over the years, however, one thing has remained consistent: We continue to use the freshest local ingredients to create delicious cuisine.

Not only does Kevin Taylor Restaurant Group operate numerous restaurants throughout the city, including Palettes at the Denver Art Museum (since 1997), but we are also honored to be the exclusive caterer at the Museum. We look forward to delivering a wonderful culinary experience to you and your guests.

Our on-site catering department includes a state-of-the-art kitchen, dedicated event team and more. This gives us a fantastic opportunity to showcase what we do best – deliver restaurant-quality cuisine with exemplary service in some of the country's most beautiful venues. I work hand-in-hand with our culinary team to ensure that all recipes, menus and ingredients are the best available. Our entire team takes great pride in not only how our food tastes, but how it is prepared and presented.

Please let us know how we can assist you when planning your next event. Be it formal, chic, traditional or festive, whatever your needs and vision, we promise to deliver.

Cheers to your spectacular event!

Kevin Taylor
Chef/Owner, Kevin Taylor Restaurant Group



HORS D'OEUVRES

100 pieces/\$300

Hors d'oeuvres are perfect for your next reception and are creatively presented as bite-sized tray-passed appetizers. Items are priced by the piece to allow you to mix, match and get creative with a multitude of flavors .



VEGETARIAN

Tomato Bisque Soup Shooter with Grilled Cheese

Stir-Fry Vegetable Pot Stickers, Spiced Ponzu Gastrique

Spinach Spanakopita, Cucumber Mint Yogurt

Wild Mushroom and Fontina Risotto Arancini, Piquillo Pepper Aioli

Heirloom Tomato Bruschetta, Fresh Mozzarella, Basil, EVOO

Tomato, Blue Cheese, Walnut Skewers, Maytag Blue Cheese Dressing

“Greek Salad”, Cucumber, Feta, Tomato, Niçoise Olive

French Onion Tartlet, Gruyere, Aged Sherry

SEAFOOD

Poached Jumbo Shrimp, Bloody Mary Cocktail Sauce

Jumbo Lump Crab Cakes, Pineapple Sesame Salsa

Beet Cured Salmon Gravlax, Rye Toast, Dill Crème Fraiche

Maine Lobster Salad, Black Truffle, Brioche, American Caviar

Tuna Tartare on Wonton Crisp, Avocado, Daikon Sprouts

MEAT

Asian Chicken Potstickers, Spiced Ponzu Gastrique

Miniature Angus Beef Tenderloin Sandwiches, Arugula, Tomato, Horseradish Cream

Braised Pork Shoulder, Baked Tortilla, Roasted Poblano Dressing

Melon, Parma Ham, Manchego, Aged Balsamic

Braised Chicken Empanadas, Roasted Pepper Lime Cream

Angus Beef Sliders, Caramelized Onions, Indonesian Ketchup

DISPLAYS & STATIONS



SEASONAL VEGETABLE CRUDITE	\$5 pp	ICED JUMBO SHRIMP DISPLAY	\$14pp
With Chef's Dips		Lemon, Bloody Mary Cocktail Sauce	
GOURMET IMPORTED CHEESE	\$8 pp	COLD PASTA STATION	\$3 pp/per item
With Seasonal Fruit and Crackers		Cheese Tortellini, Sun Dried Tomato, Fresh Basil	
BRUSCHETTA DISPLAY	\$7 pp	Rigatoni, Goat Cheese, Asparagus, Onions	
Heirloom Tomato & Garlic , Black Olive Tapenade, Marinated White Bean & Herb, Grilled Bread		Penne, Arugula, Olives, Salami, Roasted Red Peppers	
CHIPS & DIPS	\$5 pp	FRESH FRUIT	\$5 pp
Corn Tortilla Chips, Spiced Black Bean & Corn Salsa, Chunky Jalapeno Guacamole		COOKIES & BROWNIES	\$6 pp
MEDITERRANEAN PLATTER	\$10pp	ASSORTED CUPCAKES	\$8 pp
Italian Salami, Artisan Cheese, Artichoke Hearts, Tapenade, Roasted Red Peppers, Marinated Olives, Hummus Dip, Toasted Bread		PETITE DESSERT DISPLAY	\$11 pp
BLACK ANGUS BEEF	\$9 pp	Custom-crafted Miniature Desserts	
Served on Miniature Roll with Tomato, Arugula, Creamy Horseradish		DESSERT & COFFEE	\$13 pp
DELUXE SEAFOOD DISPLAY	\$22 pp	A beautiful array of decadent desserts & Café Belle Étage Coffee service	
Iced Fresh Seafood Display of Jumbo Shrimp, Crab Legs and Claws, Oysters, Bloody Mary Cocktail Sauce, Lemons, Mignonette, Tartar Sauce, Crackers			
ROAST BEEF CARVING STATION	\$16 pp		
Heirloom Tomatoes, Red Onion, Horseradish Aioli, Miniature Cocktail Rolls			

**Chef Attendant Required*

THREE-COURSE PLATED DINNER

\$42 per person

Guest selections required.



FIRST COURSE (Select One)

Baby Mixed Greens, Cherry Tomatoes, Gorgonzola, Balsamic Vinaigrette

Poached Pear and Arugula, Goat Cheese, Candied Walnuts, Champagne Vinaigrette

Hearts of Romaine and Red Endive Caesar Salad with Parmesan and Garlic Crostini

Bibb Lettuce Wedge, Lardons, Cherry Tomatoes, Maytag Blue Cheese Dressing

ENTRÉE COURSE (Select Two + Vegetarian Option)

Grilled Chicken Breast, Roasted Garlic Mashed Potatoes, Haricot Verts, Sage Velouté

Portobello Mushrooms "Like A Steak", Fingerling Potatoes, Asparagus, Mushroom Jus

Roast Colorado Angus Strip, Fingerling Potatoes, Crispy Leeks, Jumbo Asparagus, Bordelaise

Colorado Striped Bass, Grilled Provençal Vegetables, New Potatoes, Vintage Port Reduction

Seared Salmon, Yukon Mashed Potatoes, Baby Spinach, Dried Tomatoes, Lemon Tarragon Butter

Heirloom Tomatoes, Crispy Eggplant, Ratatouille, Goat Cheese, Piquillo Ragout

DESSERT (Select One)

Valrhona Chocolate Fondant and Mocha Cream, Crème Brûlée Custard Sauce

Vanilla Bean Cheesecake, Pecan Sandies and Wild Strawberry Coulis

Tiramisu, Tahitian Vanilla Bean Anglaise, Amoretti Streusel

THREE-COURSE PLATED DINNER

\$50 per person

Guest selections required.



FIRST COURSE (Select One)

Baby Mixed Greens, Heirloom Tomatoes, Bacon, Gorgonzola, Pommery Mustard Vinaigrette

Poached Pear and Arugula, Goat Cheese, Candied Walnuts, Champagne Vinaigrette

Hearts of Romaine and Red Endive Caesar Salad with Parmesan and Garlic Crostini

Bibb Lettuce Wedge, Lardons, Cherry Tomatoes, Maytag Blue Cheese Dressing

Caprese Salad, Vine-Ripened Tomatoes, Fresh Mozzarella, Basil, Baby Greens, Aged Balsamic

ENTRÉE COURSE (Select Two + Vegetarian)

Grilled Chicken Breast, Roasted Fingerlings, Glazed Root Vegetables, Sage Velouté

Grilled Portobello Mushrooms “Like A Steak”, Fingerling Potatoes, Asparagus, Mushroom Jus

Roast Colorado Angus Strip, Black Truffle Potato Purée, Leeks, Jumbo Asparagus, Bordelaise

Seared Salmon, Yukon Mashed Potatoes, Haricot Verts, Lemon Tarragon Butter

Heirloom Tomatoes, Crispy Eggplant, Ratatouille, Fresh Mozzarella, Piquillo Ragout

Roast Pork Loin Porchetta, Creamy Polenta, Fennel Tomato Salad, Pommery Mustard Jus

Sesame Seared Tuna, Sticky Rice, Pickled Vegetables, Spiced Peanuts, Wasabi Ponzu

DESSERT (Select One)

Valrhona Chocolate Fondant and Mocha Cream, Crème Brûlée Custard Sauce

Vanilla Bean Cheesecake, Pecan Sandies and Wild Strawberry Coulis

Denise’s Sticky Toffee Pudding, Caramel Sauce, Vanilla Chantilly

Tiramisu, Tahitian Vanilla Bean Anglaise, Amoretti Streusel

FOUR-COURSE PLATED DINNER

\$58 per person

Guest selections required ahead of time.



FIRST COURSE (Select One)

Tuna Poke

Pistachio Guacamole, Daikon Sprouts, Gaufrettes,
Spiced Soy Gastrique

Beef Tenderloin Carpaccio

Frisée, Olive Grissini, Capers, Parmesan Aioli

Jumbo Lump Crab Cakes

Frisée & Herb Salad, Ginger Pomegranate Reduction

SECOND COURSE (Select One)

Baby Mixed Greens

Heirloom Tomatoes, Bacon, Gorgonzola,
Pommery Mustard Vinaigrette

Poached Pear and Arugula

Goat Cheese, Candied Walnuts, Champagne Vinaigrette

Hearts of Romaine and Red Endive Caesar Salad

Parmesan and Garlic Crostini

Caprese Salad

Vine-Ripened Tomatoes, Fresh Mozzarella, Basil, Baby,
Aged Balsamic

ENTRÉE DUO (Select One)

(Available for an additional \$5 to \$10 per person)

Roast Atlantic Salmon & Braised Beef Short Rib

Garlic Mashed Potatoes, Jumbo Asparagus,
Vintage Port Reduction

Roast Beef Tenderloin & Butter Poached Maine Lobster
with Gold Potato Gratin, Wild Mushrooms, Béarnaise

ENTRÉE COURSE (Select Three + Vegetarian)

Grilled Chicken Breast

Roasted Fingerlings, Glazed Root Vegetables,
Sage Velouté

Seared Salmon

Yukon Mashed Potatoes, Haricot Verts, Lemon
Tarragon Butter

Grilled Portobello Mushrooms "Like A Steak",
Fingerling Potatoes, Asparagus, Mushroom Jus

Fillet Mignon

Black Truffle Potato Purée, Leeks, Asparagus, Bordelaise

Roast Pork Loin Porchetta

Polenta, Fennel Tomato Salad, Pommery Mustard Jus

Colorado Striped Bass

Grilled Provençal Vegetables, New Potatoes,
Vintage Port Reductio

Heirloom Tomatoes, Crispy Eggplant, Ratatouille

Goat Cheese, Piquillo Ragout

Sesame Seared Tuna

Sticky Rice, Pickled Vegetables, Peanuts, Wasabi Ponzu

DESSERT (Select One)

Vanilla Bean Cheesecake

Pecan Sandies and Wild Strawberry Coulis

Valrhona Chocolate Fondant

Mocha Cream, Crème Brûlée Custard Sauce

Denise's Sticky Toffee Pudding

Caramel Sauce, Vanilla Chantilly

SAGE—DINNER BUFFET

\$40 per person



SALADS & STARTERS (Select Two)

Fresh Vegetable Crudit , Housemade Dips

Cheese Display with Gourmet Crackers

Baby Mixed Greens, Cherry Tomatoes, Gorgonzola Champagne Vinaigrette

Hearts of Romaine and Red Endive Caesar Salad, Parmesan and Garlic Crostini

ENTR ES (Select Two)

Roasted Chicken Breast, Sage Veloute

Atlantic Salmon, Lemon Caper Butter

Roast Natural Pork Loin, Rosemary Jus

Penne Pasta, San Marzano Tomato Sauce, Caramelized Onions, Fresh Basil, Parmesan

SIDES (Select Two)

Grilled Mediterranean Vegetables, Aged Balsamic

Sweet Corn Succotash

Garlic Mashed Potatoes

KT's Mac n' Cheese

Roast Fingerling Potatoes

DESSERT (Select One)

Assortment of Miniature Cupcakes

Berry Tart, Sweet Mascarpone

Valrhona Chocolate Fondant

ACCOMPANIMENTS

All dinner buffets are served with our house bread, butter and freshly brewed Cafe Belle  tage Coffee.

ROSEMARY—DINNER BUFFET

\$47 per person



SALADS & STARTERS (Select Two)

Fresh Vegetable Crudit , Housemade Dips

Warm Parmesan Spinach Artichoke Dip, Crostini

Baby Mixed Greens, Cherry Tomatoes, Gorgonzola, Champagne Vinaigrette

Hearts of Romaine and Red Endive Caesar Salad, Parmesan and Garlic Crostini

Caprese Salad, Vine-Ripened Tomatoes, Fresh Mozzarella, Basil, Baby Greens, Aged Balsamic

ENTR ES (Select Two)

Grilled Chicken Breast, Sage Velout 

Atlantic Salmon, Lemon Caper Butter

Roast Angus New York Strip, Red Wine Jus

Roast Natural Pork Loin, Rosemary Jus

Rigatoni Pasta, San Marzano Tomato Sauce, Caramelized Onions, Fresh Basil, Parmesan

SIDES (Select Two)

Grilled Mediterranean Vegetables, Aged Balsamic

Wild Mushroom Fricas e

Poached Asparagus

Glazed Baby Carrots, Fine Herbs

Garlic Mashed Potatoes

KT's Mac n' Cheese

Sweet Corn Succotash

Roast Fingerling Potatoes

DESSERT (Select Two)

Valrhona Chocolate Fondant

Vanilla Bean Cheesecake, Strawberries, Pecan Sandies

Berry Tart, Sweet Mascarpone

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THYME—DINNER BUFFET

\$55 per person



SALADS & STARTERS (select 2)

Gourmet Artisan Cheese Display

Warm Parmesan Spinach Artichoke Dip, Crostini

Hearts of Romaine and Red Endive Caesar Salad with Parmesan and Garlic Crostini

Caprese Salad, Vine-Ripened Tomatoes, Fresh Mozzarella, Basil, Baby Greens, Aged Balsamic

Baby Mixed Greens Salad, Pistachios, Goat Cheese, Pickled Red Onion, Citrus Vinaigrette

Poached Pear and Arugula, Gorgonzola, Candied Walnuts, Champagne Vinaigrette

ENTRÉES (select 2)

Pancetta-Wrapped Chicken, Pommery Mustard Jus

Grilled Chicken Breast, Pearl Onions, Sage Velouté

Roasted Pacific Halibut, Black Truffle, Vintage Port Reduction

Atlantic Salmon, Lemon Caper Butter

Braised Beef Short Ribs, Red Wine Jus

Roasted Angus Beef Tenderloin, Bordelaise

Roast Natural Pork Loin, Poached Apples, Rosemary Jus

SIDES (select 3)

Roasted Seasonal Baby Vegetables

Sweet Corn Succotash

Wild Mushroom Fricasée

KT's Rigatoni n' Cheese

Red Pepper Ratatouille

Poached Asparagus

Glazed Baby Carrots

Roast Brussel Sprouts

Gruyere Potato Gratin

DESSERT (select 2)

Valrhona Chocolate Fondant

Vanilla Bean Cheesecake, Strawberries, Pecan Sandies

Berry Tart, Sweet Mascarpone

Assortment of Miniature Cupcakes

ACCOMPANIMENTS

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BASIL—DINNER BUFFET

\$58 per person



SALADS & STARTERS (Select Three)

Gourmet Sliced Artisan Cheese Display

Warm Parmesan Spinach Artichoke Dip, Crostini

Caprese Salad, Vine-Ripened Tomatoes, Fresh Mozzarella, Basil, Baby Greens, Aged Balsamic

Baby Mixed Greens Salad, Pistachios, Goat Cheese, Pickled Red Onion, Citrus Vinaigrette

Poached Pear and Arugula, Gorgonzola, Candied Walnuts, Champagne Vinaigrette

ENTRÉES (Select Three)

Pancetta-Wrapped Chicken, Pommery Mustard Jus

Grilled Chicken Breast, Pearl Onions, Sage Velouté

Roasted Pacific Halibut, Black Truffle, Vintage Port Reduction

Atlantic Salmon, Lemon Caper Butter

Braised Beef Short Ribs, Red Wine Jus

Roast Angus New York Strip, Red Wine Jus

Roasted Angus Beef Tenderloin, Bordelaise

Roast Natural Pork Loin, Poached Apples, Rosemary Jus

SIDES (Select Four)

Roasted Seasonal Baby Vegetables

Sweet Corn Succotash

Wild Mushroom Fricasée

KT's Rigatoni n' Cheese

Red Pepper Ratatouille

Poached Asparagus

Glazed Baby Carrots

Roast Brussel Sprouts

Gruyere Potato Gratin

DESSERT (Select Three)

Valrhona Chocolate Fondant

Vanilla Bean Cheesecake, Strawberries, Pecan Sandies

Berry Tart, Sweet Mascarpone

Assortment of Miniature Cupcakes

ACCOMPANIMENTS

All dinner buffets are served with our house bread, butter and freshly brewed Cafe Belle Étage Coffee.

HORS D'OEUVRES BUFFET



PISTACHIO HOR'S D'OEUVRE BUFFET: \$38 Per Person

Iced Jumbo Shrimp, Bloody Mary Cocktail Sauce
Heirloom Tomato Bruschetta, Fresh Mozzarella, Basil, EVOO
Greek Salad' Cucumber, Feta, Tomato, Niçoise Olive
Jumbo Lump Crab Cakes, Citrus Rémoûlade
Tuna Tartare on Wonton Crisp, Avocado, Daikon Sprout
Pepper-Crusted Beef Tenderloin, Potato Roll, Creamy Horseradish Sauce
Asian Chicken Pot Stickers, Spicy Ponzu Gastrique
Vegetable Crudit , Fresh Housemade Dips
Gourmet Artisan Cheese Selection, Seasonal Fruit, Crackers
Miniature Desserts

SLIDER BUFFET: \$35 per person (Select Three)

Kobe Beef, Caramelized Onion, Indonesian Ketchup,
Shaved Lamb, Mint Yogurt Sauce, Cucumber, Tomato
Grilled Portobello, Fresh Mozzarella, Sun-Dried Tomato Pesto, Asparagus, Arugula
BBQ Pulled Pork, Blue Cheese Cole Slaw
Crab Cake, Citrus Rémoûlade
Housemade Cookies and Brownies

RENAISSANCE HOR'S D'OEUVRE BUFFET: \$29 per person

Prosciutto Wrapped Asparagus
Wild Mushroom Risotto Arancini, Red Pepper Coulis
Cheese Tortellini, Sun-Dried Tomato Salad, Fresh Basil
Bruschetta, Fresh Tomatoes, Basil, Garlic, Olive Oil
Warm Parmesan Spinach Artichoke Dip, Crostini, Grilled Pita Bread
Sliced Sopressata, Fontina, Mustard, Lettuce, Tomato, Ciabatta
Miniature Dessert Assortment of Cookies and Biscotti

OPTIONS & EXTRAS



Tea & Coffee Station: \$135 Initial Setup/\$45 Per Refill

Served with cream, sugar, honey & lemon

Bloody Mary Bar: \$75 Initial Setup / \$9 per person (50 guest minimum)

Includes Van Gogh Vodka, bloody mary mix, vegetables, fruits, meats, cheeses, sauces and spices

International Hot Chocolate Station: \$6 (100 guest minimum)

Hot Chocolate with accompaniments from around the globe: Vietnamese Cinnamon, Orange Peel, Marshmallows, Tahitian Vanilla Bean Whipped Cream, Shaved Venezuelan Chocolate.

Uniformed Chef Attendant: \$75

Add a carving station, or just an extra touch of service to your event.

Bottled Water: \$5 to \$7 each

Fiji spring water and Pellegrino sparkling water

Cake Cutting/Plating: \$2 per person

If you choose to bring your own wedding cake, we are happy to cut and plate it. We will serve the cake to your guests or display it on a cake station.

Chocolate Take-Away Gifts: \$7 Each

End your night on a sweet note. Each guest will receive a box of Handmade Chocolates and Truffles.

Chocolate Display: 100 pieces/\$400

Dipped Strawberries and Petits Fours

Votive Candles: \$1 Each

WELL - HOSTED BAR

BASED ON CONSUMPTION



LIQUOR: \$7 per drink

Svedka Vodka

Brokers Gin

Castillo Rum

Canadian Club Whiskey

Jim Beam Bourbon,

Cutty Sark Scotch

Milagro Silver Tequila

(Sample Spirit Selection)

WINE SELECTIONS: \$7 per glass

Night Harvest Winery

Sauvignon Blanc, Chardonnay,

Merlot, Cabernet Sauvignon

BEER SELECTIONS: \$5 per bottle

Coors, Coors Light, Fat Tire, Blue Moon, Heineken, Magners Irish Cider, Kaliber NA, Guinness

SOFT DRINKS: \$2 each

Coco Cola, Diet Coke, Sierra Mist, Tonic, Soda Water, Ginger Ale

FRUIT JUICE: \$3 each

Cranberry, Orange, Pineapple

BOTTLED WATER: \$2 each

SAN PALLEGRINO FLAVORED SPARKLING WATER: \$3 each

Lemon and Orange

CALL - HOSTED BAR

BASED ON CONSUMPTION



LIQUOR: \$8 per drink

Absolut Vodka

Bombay Original Gin

Bacardi Rum

Jameson Whiskey

Jack Daniels Bourbon,

Jonnie Walker Red Scotch

Milagro Reposado Tequila

(Sample Spirit Selection)

WINE SELECTIONS: \$8 per glass

Cono Sur Vineyards

Sauvignon Blanc, Chardonnay,
Pinot Noir, Cabernet Sauvignon

BEER SELECTIONS: \$5 per bottle

Coors, Coors Light, Fat Tire, Blue Moon, Heineken, Magners Irish Cider, Kaliber NA, Guinness

SOFT DRINKS: \$2 each

Coco Cola, Diet Coke, Sierra Mist, Tonic, Soda Wata, Ginger Ale

FRUIT JUICE: \$3 each

Cranberry, Orange, Pineapple

BOTTLEDWATER: \$2 each

SAN PALLEGRINO FLAVORED SPARKLING WATER: \$3 each

Lemon and Orange

PREMIUM - HOSTED BAR

BASED ON CONSUMPTION



LIQUOR: \$9 per drink

Grey Goose Vodka (All Flavors)

Tanqueray Gin

Captain Morgan Rum

Crown Royal Whiskey

Bulleit Bourbon

Dewar's White Label Scotch

Milagro Anejo Tequila

(Sample Spirit Selections)

WINE SELECTIONS: \$9 per glass

Sommelier Selection

BEER SELECTIONS: \$5 per bottle

Coors, Coors Light, Fat Tire, Blue Moon, Heineken, Magners Irish Cider, Kaliber NA, Guinness

SOFT DRINKS: \$2 each

Coco Cola, Diet Coke, Sierra Mist, Tonic, Soda Wata, Ginger Ale

FRUIT JUICE: \$3 each

Cranberry, Orange, Pineapple

BOTTLED WATER: \$2 each

SAN PALLEGRINO FLAVORED SPARKLING WATER: \$3 each

Lemon and Orange

HOSTED BAR OPTIONS

BY THE HOUR



BARTENDER CHARGES: \$150 per bartender

Includes professional bartender(s), appropriate glassware, mixers, ice and garnishes. We recommend one bartender for every 80 guests.

HOSTED BAR—BY THE HOUR

If you would prefer a hosted bar package in which you are charged an hourly price for all guaranteed adults, this package is for you. Please select from the options below.

BEER & WINE PACKAGE

2 Hours	\$17 per person	Full Beer Selection
3 Hours	\$21 per person	Call House Wine Selections
4 Hours	\$25 per person	Soft Drink Assortment

WELL PACKAGE

(Please refer to page 13 for selections)

2 Hours	\$19 per person
3 Hours	\$23 per person
4 Hours	\$27 per person

CALL PACKAGE

(Please refer to page 14 for selections)

2 Hours	\$23 per person
3 Hours	\$27 per person
4 Hours	\$31 per person

PREMIUM PACKAGE

(Please refer to page 15 for selections)

2 Hours	\$25 per person
3 Hours	\$29 per person
4 Hours	\$33 per person

WEDDING TOAST

Sparkling Wine and non-alcoholic Sparkling Cider: \$7 per person

**Twenty percent gratuity and applicable tax will be applied to all beverages.*

CASH BAR OR DRINK TICKETS



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	\$5 per bottle
Call Wine	\$8 per glass
Call Spirits	\$8 per drink
Beer	\$5 per bottle
Well Wine	\$7 per glass
Well Spirits	\$7 per drink
Beer	\$5 per bottle
Soda/Juice	\$2 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 drinks consumed. Twenty percent gratuity and applicable taxes will apply.

**Twenty percent gratuity and applicable tax will be applied to all beverages.*

WINES BY THE BOTTLE



Bubbles

Pierre Sparr Brut Reserve, France	38
Pierre Sparr Brut Rosé, France	38
La Marca Prosecco, Italy	32

Rose

Marques De Caceres, Rioja, Spain	26
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Whites

Drylands, Sauvignon Blanc, New Zealand	38
Masi Masianco, Pinot Grigio, Italy	30
Dreaming Tree , Chardonnay, California	34
Domaine Du Tariquet “Classic” France	30
Franciscan “Equilibrium” White Blend, California	38
Clos du Val, Chardonnay, California	48

Reds

Dreaming Tree, Pinot Noir, California	34
Ergo, Tempranillo, Spain	30
Diseno, Malbec, Argentina	30
Hayman & Hill “Reserve” Cabernet Sauvignon, California	34
Masi Banacosta, Valpolicella, Italy	38
Clos du Val, Cabernet Sauvignon, California	55

PREMIUM WINES—BY THE BOTTLE



Chardonnay

Stags Leap Cellars 'Karia' California	60
Jordan Vineyard, Russian River Valley, California	70
Far Niente, California	105

Sauvignon Blanc

Frogs Leap Winery, California	50
Cloudy Bay, New Zealand	72

Bubbles

Veuve Clicquot Ponsardin 'Brut', France	105
Perrier Jouet 'English Cuvee' Brut, Champagne, France	90
Pieper-Heidsieck, Brut, Champagne, France	50

Cabernet Sauvignon

Mount Veeder Winery, California	75
Jordan Vineyard & Winery, California	105
Silver Oak, Alexander Valley, California	120
Far Niente, Rutherford, California	150

Other Reds

Domaine Carneros Estate, Pinot Noir, California	58
Travelglini, Gattinara, Italy	60
Produttori del Barbaresco, Barbaresco, Italy	69
Masi 'Costasera' Amarone Classico, Valpolicella, Italy	105
Castello Banfi, Brunello di Montalcino, Italy	130
Nickel and Nickel, Bonfire Vineyard, California	75

Red Blends

Chateau Loudenne, France	64
Rodney Strong 'Symmetry' California	85

RENTAL GUIDELINES



FOOD

We provide various banquet menu options and will be happy to create a customized menu for you. Children's and special dietary meals can also be arranged. It is not permitted to bring outside food (except wedding cakes) on property. Also, any unconsumed items may not be removed from the property.

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.

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.

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 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*.

- ◆ Balloons are allowed in the North Building of the Museum only. Balloons must be tied to a weighted string. Balloons cannot be inflated in the Museum and must be taken out immediately after the event. Balloons are not permitted in the Hamilton Building.
- ◆ 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.

CHAIRS & TABLES

The Museum owns 16/8 ft. rectangle tables, 8/6 ft. rectangle tables, 38/5 ft. round tables, 10/3 ft. cabaret tables (adjustable height), four 3x3' tables, six 4x4 tables, 125 black/silver stack/cushion chairs, and 7 easels that the client may use at no fee, available on a first booked basis. Space rental does not guarantee full availability of these items.

LINEN

Kevin Taylor Catering offers complimentary white or black linens; however many other colors are available at an additional cost.

Equipment

It is the responsibility of the Kevin Taylor Restaurant Group 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.

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. Garage parking vouchers are available through Central Parking.

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.

Hours of Events

Events are based on a four-hour timeframe. If additional time is needed for set up or tear down during daytime events, a fee will be assessed. Normal Museum hours are Tuesday through Thursday, 10am-5pm; Friday, 10am-10pm; Saturday, 10am-5pm; Sunday, 12pm-5pm. The Museum is closed on Mondays, but is available for private events.

Deliveries

All deliveries, e.g. rentals, floral, etc., must be pre-scheduled with the Museum's 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.

All Events with More Than 350 Guests

For groups larger than 350 guests, the City of Denver requires representatives from the Denver Fire Department and the Denver Police Department. There is a charge of \$50 per hour, per officer, with a four-hour minimum. (Events Department has blank floor plan PDFs for your use.)

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 Events 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. As mentioned above, for groups larger than 350 guests, the City requires representatives from the Denver Fire Department and the Denver Police Department. There is a charge of \$50 per hour, per officer 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.