



CHERRY CREEK HARBOR

Event Center Prices

13740 E. Quincy Ave
Aurora, CO 80015

720-870-0255



Our Mission Statement

Our goal at the Cherry Creek Harbor is to provide an elegant and affordable event for our guest. We are here to provide above and beyond customer service and will provide you with the necessary tools to organize and structure your event. We have the make all your wishes come true with our positive attitude and to send you on the way to have the most memorable event!

Guarantee

In arranging private functions, guarantees are required for all catered food and beverage events. Final attendance must be confirmed 2 weeks before the event or the expected number will be used. This number will be your guarantee and is not subject to reduction. If client decides to change final attendance 2 weeks before the event there will an additional fee added to overall bill.

Due to the market trends or unseasonable growing trends Cherry Creek Harbor reserves the right to adjust food and liquor pricing accordingly. Cherry Creek Harbor must inform the guest at least 30 days prior to the event if an adjustment is necessary.

Decorations

Arrangements for floral centerpieces and special props may be used if it is provided by client.

The use of Cherry Creek Harbors regular decorations is no cost. **All decorations must meet with the approval of the fire department. Cherry Creek Harbor will not permit the affixing of anything to the walls or ceiling of rooms unless approved. If client needs Cherry Creek Harbor to set up decorations a fee of \$500.00 will be added to the total bill.**

Standard Event Hours

Cherry Creek Harbor permits clients to have events for 5 hours. **Any event that exceeds over 5 hours there is an addition \$50.00 per hour added to the overall bill.**

Alcohol

Cherry Creek Harbor has the right to refuse the bringing in of outside alcohol. If client brings in outside alcohol, Cherry Creek Harbor will charge \$50.00 per bottle that is found in the facility.

Property Damage

Cherry Creek Harbor has the right to hold the host of the event responsible for any damage to the property. Fees will be assessed to what is damaged in the property.

Service Charge and Sales Tax

A 20% taxable service charge and state tax will be added to all food and beverage charges

Cancellation

CLIENT must provide a dated, written request for cancellation. Upon cancellation by CLIENT the following fee schedule will apply:

72 hours after signing contract: \$100 administration fee deducted 90 days prior to event: One quarter (25%) nonrefundable, 60 days prior to event: One half (50%) of initial deposit nonrefundable 30 days prior to event: Total (100%) of initial deposit nonrefundable

Event Center Room Rentals

Large Main Dining Room

The prices are solely for the rental of the rooms without food and beverage packages.

Monday through Thursday- \$3,500.00

Friday through Sunday- \$4,500.00

Small Meeting Room

The prices are solely for the rental of the rooms without food and beverage packages.

Monday through Thursday- \$1,200.00

Friday through Sunday- \$1,500.00

*These are priced for just the rooms with tables, chairs, linens, silverware, and plates/cups.

*Tax and gratuity is not included in price.

Dj Fee

Cherry Creek Harbor charges \$500.00 for the hiring and use of the in house DJ. If client has a DJ provided a fee of \$100.00 is added to the bill for the use of Cherry Creek Harbor's equipment

Linens

If client decides they would like different colored linen, an additional fee will be added to the total bill for the use of other colored linens and needs to be ordered 2 weeks in advance.

Payments

A fifty percent (50%) deposit of the Catering Fee is due at the time the CLIENT enters into this Agreement. These are required as an initial deposit. **The remaining balance of total costs is due no less than two days prior of the event.** Cherry Creek Harbor will work with clients budget and have a payment agreement if needed. Cherry Creek Harbor Event Center accepts payments in the form of cash, credit card (Visa or MasterCard) or check payable to "Cherry Creek Harbor Event Center."

***Initial deposit= 50% of catering cost + Additional Deposits (per additional services requested).**

Food

Cherry Creek Harbor offers packaged food prices for your event. Additional cost are added if there is substitutions that are made to the menus and additional items that are added. Cherry Creek Harbor does not allow outside food to be brought into the facility, unless is approved. If there is any food allergies please let us know immediately.

Event Menu Pricing

Buffet Style Basic Package

<p>\$35.00 per guest +tax +20% gratuity <u>Kathmandu Kitchen Menu Items:</u> <i>Chicken Curry</i> <i>Daal</i> <i>Mixed Vegetables</i> <i>Rice</i> <i>Salad</i> <i>Naan</i> <i>Dessert</i> <i>Tea</i></p>	<p>\$35.00 per guest +tax +20% gratuity <u>Bayou Café Menu Items:</u> <i>Chicken and Sausage Gumbo</i> <i>Cajun Baked Chicken</i> <i>Mashed Potatoes</i> <i>Sautéed Vegetables</i> <i>Rice</i> <i>Salad</i> <i>Cornbread</i></p>
---	--

Platted Style Basic Package

<p>\$50.00per guest +tax +20% gratuity <u>Kathmandu Kitchen Menu Items:</u> <i>Chicken Curry</i> <i>Daal</i> <i>Mixed Vegetables</i> <i>Rice</i> <i>Salad</i> <i>Naan</i> <i>Dessert</i> <i>Tea</i></p>	<p>\$50.00 per guest +tax +20% gratuity <u>Bayou Café Menu Items:</u> <i>Chicken and Sausage Gumbo</i> <i>Cajun Baked Chicken</i> <i>Mashed Potatoes</i> <i>Sautéed Vegetables</i> <i>Rice</i> <i>Salad</i> <i>Cornbread</i></p>
--	--

*Substitutions can be made. Additional charges may be applied

Event Menu Pricing

Buffet Style

Premium Package

\$45.00 per guest +tax +20% gratuity

Kathmandu Kitchen and Bayou Café

-Premium package includes basic package menu with one additional entree and one appetizer.

*Additional cost will be applied for seafood and steak items

Platted Style

Premium Package

\$65.00 per plate +tax +20% gratuity

Kathmandu Kitchen and Bayou Café

-Premium package includes basic package menu with one additional entree and one appetizer.

*Additional cost will be applied for seafood and steak items

Light Buffet Style

Basic Package

\$20.00 per guest + tax + 20% gratuity

Kathmandu Kitchen and Bayou Café

Vegetable Pakora

Bayou Wings

Chicken and Sausage Gumbo

Rice

Light Platted Style

Basic Package

\$25.00 per guest + tax+ 20% gratuity

Kathmandu Kitchen and Bayou Café

Vegetable Pakora

Bayou Wings

Chicken and Sausage Gumbo

Rice

**Substitutions can be made. Additional charges may be applied*

Event Beverage Packages

Basic Bottle Beer

Any combination of Budweiser or Bud Light
\$26 per case= 24 bottles***\$5.50 Cash Bar Price

Premium Bottle Bar

Any combination Blue Moon, Corona, Heineken
\$36 per case=24 bottles***\$6.50 Cash Bar Price

Wine

Baybridge Cab (Red) and/or Chardonnay (White) \$9.00/ per bottle

Premium Wine

Cantele Chardonnay (White) and Menage A Trois (Red Blend) \$18.00/ per bottle

Punches

Pre-mixed cocktails in 2.25 gal amounts, serves 72 drinks (4oz)

Well Liquor

29.99 (2 x750 ml bottles) + \$10 for juice= Total Price

Premium Liquor

Price of TWO bottles multiplied by 1.33 (2 x 750 ml bottles) + \$10 for juice= Total Price

Champagne Bottles

Napolean Extra Dry- \$9.00 per bottles
Feuillatte Brut- \$40.00 per bottle

Event Beverage Packages

Coffee, Soda and Juice

\$1.00 per person

We offer: Coke, Diet Coke, Sprite, Light Lemonade, Mr. Pib
Unsweetened Tea, Sweet Tea, Raspberry Tea, Sweet Green Tea
Pineapple Juice, Orange Juice, Apple Juice, Cranberry Juice
Regular and Decaffeinated Coffee

Masala Tea

\$2.00 per person

Indian Style tea spiced with cinnamon, cardamom, black pepper, clove and ginger

Cash Bar Minimum

Up to 25 people \$100.00

Up to 50 people \$175.00

Up to 75 people \$250.00

Up to 100 people \$350.00

Up to 150 people \$450.00

Up to 200 people \$525.00

Over 200 people \$600.00

Appetizers:

Wings: \$1.25 each - *order of minimum of 25 pieces*

Bayou Mild, Bayou Hot, Bayou Crazy Cajun, BBQ
Kathmandu Mild, Kathmandu Medium, Kathmandu Hot

Vegetable Samosas:

\$1.00 per guest

Crispy pastry stuffed with potatoes, green peas and deep fried

Vegetable Pakora:

\$1.00 per guest

Savory vegetable fritters, mildly spiced, dipped in batter and deep fried

Bayou Dip:

\$2.50 per guest

Spicy cream cheese dip mixed with Rotel and ground meat served with tortilla chips

Open faced Po'boy Sliders:

Your choice of: **BBQ or Jerk Chicken** \$2.00 each- order of minimum 25 sandwiches

Fried: **Catfish, Shrimp or Oysters** \$3.00 each- order of minimum of 25 sandwiches
served with a house sauce topped with coleslaw

Soup and Salads:

Chicken and Sausage Gumbo:

\$2.00 per guest

Classic Cajun dish with chicken and sausage served over white rice

Seafood Gumbo:

\$8.00 per guest

Classic Cajun dish with snow crab, shrimp, sausage and chicken served over white rice.

Lentil Soup:

\$2.00 per guest

A delicately simmered lentil soup

Tomato Soup:

\$2.00 per guest

Fresh homemade tomato soup made using our own recipe

Fresh Garden Salad:

\$1.50 per guest

Mixed greens, lettuce, cucumber, tomatoes, onions and croutons

Dressings: Raita, Ranch, Creamy Balsamic

Meats:
Minimum order of 25 guest

***Fried Catfish Nuggets:**

\$7.00 per guest

Catfish nuggets covered in a seasoned cornmeal batter and deep fried

Cajun Jamaican Jerk Chicken:

\$1.75 per guest

Choice of: **White meat (breast)** -Additional \$1.50 per guest

Dark meat (leg quarter) No additional cost

Grilled chicken covered in traditional spicy jerk sauce with a Cajun spice twist

Bayou Cajun Roasted Chicken:

\$1.75 per guest

Choice of: **White meat (breast)** Additional \$1.50 per guest

Dark meat (leg quarter) No additional cost

Seasoned Cajun spiced chicken roasted to tender

Fried Chicken:

\$1.75 per guest

Choice of: **White meat (breast)**- Additional \$1.50 per guest

Dark meat (leg quarters)

A special blend of spices and seasonings deep fried with a panko infused coating

Bayou Pulled Pork

\$4.00 per guest

Tender pork marinated and cooked in Cajun spices tossed in BBQ sauce

Bayou Blackened Sirloin

\$15.00 per guest

Tandoori Chicken:

\$2.00 per guest

Marinated meat cooked in clay oven

Tikka:

\$2.00 per guest

Tender bite size chunks of boneless meat seasoned in a rich blend of spices, lemon juice and yogurt and roasted in clay oven.

***We price seafood by what the market is pricing seafood as. Cost of seafood can fluctuate in price* Our meats are cooked to well done. Eating under cooked meats can cause illness.**

Entrees

Kathmandu Kitchen:

Order minimum of 25 guest

Choice of meat:

Chicken \$3.00 per guest

Lamb \$3.50 per guest

*Fish \$7.00 per guest

*Shrimp \$7.00 per guest

Curry:

Tender pieces of choice of meat cooked in traditional Indian spices and flavored onion sauce

Saag:

Choice of meat cooked with spinach in cumin seed powder and Indian spices

Tikka Masala:

Marinated choice of meat barbecued in a clay oven, cooked in Chef's special creamy sauce

Makhini:

choice of meat cooked in cream tomato sauce

Jalfrazie:

Choice of meat with mixed vegetables flavored with North Indian spices

Korma:

Choice of meat, cooked in gravy of cashew nuts and tomato with mild spices

Bayou Cafe:

Order minimum of 25 guest

Etouffé:

Choice of meat:

Chicken:\$3.00 per guest

Chicken and Sausage: \$3.50 per guest

*Shrimp:\$7.00 per guest

Seasoned stew in Louisiana spicy red gravy, served over white rice

Red Beans and Rice

\$1.25 per guest

Traditional red kidney beans cooked tender with seasonings with beef sausage served over white rice.

Bourbon Chicken and Rice:

\$3.00 per guest

Chopped chicken thigh glazed with sweet house-made bourbon sauce served over white rice

Cajun Chicken Pasta:

\$7.00 per guest

Creamy spiced Alfredo sauce tossed with chicken, peppers and onions, and tomatoes.

Spicy Sausage and Pepper and Onion gravy:

\$2.00 per guest

Beef smoked sausage sautéed with tomatoes, onions and peppers, in a spicy seasoned gravy.

Vegetarian:

Kathmandu Kitchen:

Minimum order of 25 guest

Dal mankani:

\$1.75 per guest

Whole black lentils simmered until tender, seasoned with ginger, garlic, and herbs

Chana Masala

\$1.75 per guest

Delicious chickpeas cooked in an exotic blend of North-Indian spices

Aloo Gobi

\$1.75 per guest

Fresh cauliflower and potatoes sautéed in mild spices with tomatoes, onion, ginger, Garlic and herbs

Mutter Paneer

\$2.00 per guest

Green peas and paneer cooked in cream based tomato sauce

Sagg Paneer

\$2.00 per guest

Spinach in cumin seed powder and Indian spices

Paneer Tikka Masala

\$2.00 per guest

Cooked in creamy tomato based sauce and Indian spices

Narantan Korma

\$2.00 per guest

Mixed vegetables cooked in gray of cashew nuts and tomato with mild spices

Vegetarian Bayou Café:
Minimum order of 25 guests

Vegetable Etouffee

\$1.75 per guest

Seasoned stew in Louisiana spicy red gravy, served over white rice

Vegetable Stew

\$1.75 per guest

Mixed vegetables and potatoes cooked in a dark roux served over white rice

Corn Maque Choux

\$1.50 per guest

Stewed corn mixed with spices, jalapenos, tomato, peppers and onions

Red beans and Rice

\$1.50 per guest

Traditional red kidney beans cooked tender with seasonings served over rice.

Sides

Minimum of 25 guests

Dahi

\$1.00 per guest

Plain low fat homemade yogurt

Kheera Raita

\$1.25 per guest

Chilled-homemade yogurt blended with cucumber, roasted cumin seeds and cilantro

Nann

\$2.00 per guest

Popular Indian-style leavened soft bread baked on the wall lining of the clay oven

Potato Salad

\$2.00 per guest

Mac-n-cheese

\$3.00 per guest

Mashed Potatoes

\$1.75 per guest

Baked Beans

\$2.00 per guest

Coleslaw

\$1.75 per guest

Sautéed Green Beans

\$1.50 per guest

Sautéed Vegetables

\$2.00 per guest

Corn bread

\$2.00 per guest

Hot Hors D'oeuvres
(listed prices are per 50 pieces)

Hot Hors D'oeuvres

Bayou Wing or Kathmandu Wings.....	\$75.00
BBQ Meatballs.....	\$95.00
Bayou Dip.....	\$95.00
Chicken Strips.....	\$105.00
Open faced Po'boy Sliders:	
Your choice of: BBQ or Jerk Chicken.....	\$100.00
Fried: Catfish, Shrimp or Oysters.....	\$150.00
Cajun Canapés.....	\$110.00
Beignets.....	\$70.00

Cold Hors D'oeuvres

Benedictine Dip.....	\$85.00
Vegetable Tray with Fresh Dill Dip.....	\$125.00
Deviled Eggs.....	\$90.00

All prices subject to 20% service charge and applicable sales tax

Companies Cherry Creek Harbor Pairs With:

Lotus Pod Studio

Sangeeta Reddy

sangeeta.lotuspod@gmail.com

720-220-9454

Dj Al Your Pal Productions

aypprod@comcast.net

720-276-9657

Weddings By Barbara

Professional Bridal Consultant

720-210-3170

From My Heart 2 Your Tummy

Baker

Marquisha Turner

missmarquisha@hotmail.com

Enchanted Celebrations

Mandap, Chuppah, Mehndi Stage Design

www.MandapDenverColorado.com

Mackenzie Carullo Photography

www.carullophoto.com

720-532-3220