

VIEWHOUSE VISION

We are a chef-driven, casual eatery, bar & rooftop that delivers a superior, inclusive experience with a locally rooted vibe & fun energy

FUN ENERGY

With awe-inspiring rooftop & cityscape views, unique interior ambiance & unparalleled custom design, ViewHouse creates an ideal setting for game watching & people watching alike. Taking full advantage of Colorado surroundings, patio-goers can dine comfortably amongst cabana & fireside seating set against the infamous Colorado sky.

ViewHouse has great views you can't get anywhere else.

VIEW

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SUPERIOR

ViewHouse is the next national leader in the casual eatery industry. Through our engaged staff, entertainment, food quality & emphasis on our 'NEVER EVER' food campaign - we are superior, and guests never have to compromise when choosing ViewHouse because we are superior to any competitor.

LOCALLY ROOTED

We're organic when possible, local when available & always a fresh eating experience - and not just in the farm to table connotation. We are rooted in our neighborhood with original ViewHouse initiatives & community involvement that enhances the value of each neighborhood we settle in.

INCLUSIVE

ViewHouse provides a casual & welcoming environment. Our menu is competitively prices, offering real value to all guests. From a quick casual lunch, to a formal plated corporate dinner, ViewHouse is a perfect choice for all of our guests needs.

ViewHouse is a chef-driven, casual eatery with superior ingredients that are organic when possible, local when available & always fresh. Our menu is proudly crafted from partnerships with local farms, bakeries & craftsmen. We pride ourselves on identifying & staying ahead of culinary trends, while delivering classics with a ViewHouse twist. We keep one thing in mind when crafting our beverage menus - Coloradans love for craft libations. We serve a Colorado-centric selection of 40 local taps & bottles, 15 local spirit distilleries & 40 specialty cocktails. Cheers!



VIEWHOUSE BANQUET PACKAGES

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Our banquet team is happy to select & personalize a menu for your event. The following sample menus are meant to give you an idea of wwhat we offer. Since our menus change seasonally all item are based on availability & are subject to change.



EATERY, BAR & ROOFTOP

VIEWHOUSE SIGNATURE HORS D'OEUVRES

DELUXE PARTY PLATTERS \$60

20 PIECES PER PLATTER

CAPRESE

skewered fresh mozzarella, heirloom tomato, fresh basil, balsamic reduction

SOUTHWEST EGG ROLLS served with southwest ranch

PROSCIUTTO-WRAPPED MOZZARELLA served with house-made marinara

PETITE PIZZA PINWHEELS san marzano tomato sauce, mozzarella, basil

FLATBREADS TRIO: margherita, pepperoni, 3 cheese

PIGS IN A BLANKET (30pcs) beef franks wrapped in puff pastry served with cheese fondue & honey mustard

CHEESE BOARD assortment of artisanal cheeses, dried fruit, nuts & berries

ANTIPASTO cured meats, olives, cheese & accoutrements

GOAT CHEESE PINWHEEL goat cheese & puff pastry pinwheels, served with apricot glaze

ROASTED TOMATO HUMMUS & VEGGIES house-made chickpea hummus, tomato jam, fresh vegetables, warm pita bread

SEASONAL FRUIT served with honey yogurt

GRILLED VEGETABLE BRUSCHETTA (30pcs)
grilled seasonal vegetables, served on a toasted crostini
with balsamic reduction

DESSERT BITES (30pcs) lemon squares, brownies, blondies

EXECUTIVE PARTY PLATTERS \$70

20 PIECES PER PLATTER

SLIDER SAMPLER beef, bbq brisket, carnitas, buffalo chicken

TACO TRIO carne asada, carnitas, grilled chicken

PETITE CRAB CAKES served with harissa aioli

BEEF EN CROUTE grilled kona coffee rubbed beef, served with cherry tomato relish

VIEWHOUSE BUFFALO WINGS (30pcs) served with carrots, celery, bleu cheese

BEEF SATAY
hoisin-marinated beef skewers, served with
brandy pepper sauce

CHICKEN SATAY skewered chicken tenders grilled with thai peanut sauce

TUNA TARTARE WONTON served with sweet soy sauce

BBQ BACON SHRIMP
jumbo shrimp, wrapped in applewood-smoked
bacon, served with viewhouse cherry pepsi bbg sauce

SHRIMP COCKTAIL (30pcs) served with house-made cocktail sauce

PER PIECE & PASSED PRICING UPON REQUEST



== EATERY, BAR & ROOFTOP |

BREAKFAST & BRUNCH

INCLUDES COFFEE & TEASTATION

GOOD MORNING PLATTERS \$60

20 PIECES PER PLATTER

FRESH BAKED PASTRIES assortment of pastries & sweets

YOGURT & FRESH BERRY PARFAIT served with granola

SEASONAL FRUIT served with honey yogurt

PANCAKES served with syrup & butter

VIEWHOUSE EGG TACOS \$70 scrambled eggs, bacon, pico de gallo, sour cream, guacamole, cotija cheese

BREAKFAST & BRUNCH BUFFETS

COLORADO SUNRISE

\$17++ PER PERSON + ADDED BREAKFAST ENHANCMENTS

VH SIGNATURE BRUNCH

\$25++ PER PERSON + ADDED BREAKFAST ENHANCMENTS

SCRAMBLED EGGS
BREAKFAST POTATOES
APPLEWOOD-SMOKED BACON
BREAKFAST SAUSAGE
SEASONAL FRUIT PLATTER

SHORT RIB SKILLET & SCRAMBLED EGGS

BREAKFAST POTATOES

APPLEWOOD-SMOKED BACON

VH FRENCH TOAST

SEASONAL FRUIT PLATTER

ADD ONS

OMELETTE STATION

\$10 PER GUEST + \$50 CHEF FEE

CHEF-MADE OMELETTES WITH AN ASSORTMENT OF ONION, TOMATO, PEPPER, SAUSAGE, BACON, HAM, CHEESE

BOTTOMLESS MIMOSA & BLOODY MARY BAR

\$15 PER GUEST + \$50 BARTENDER FEE

BUILD-YOUR-OWN MIMOSA & BLOODY MARY BAR SET UP IN BANQUET SPACE





LUNCH BUFFET

VH SIGNATURE

\$25++ PER GUEST

NUTS & BERRIES SALAD SERVED WITH STRAWBERRY VINAIGRETTE

BEEF SLIDERS W/ LETTUCE, TOMATO & ONION, SMOKEY SLIDERS, GRILLED CHICKEN WRAPS

CHILLED PASTA SALAD, POTATO CHIPS

COOKIE TRAY

CUSTOMIZED LUNCH

BUFFET \$27++ PER GUEST | SEATED \$25++ PER GUEST includes one salad, two entrees, and two sides ADDITIONAL ENTREES + \$6 PER

SALADS select one

- HOUSE SALAD SERVED WITH RANCH & BALSAMIC VINAIGRETTE

- CAESAR SALAD

- NUTS & BERRIES SALAD SERVED WITH STRAWBERRY VINAIGRETTE

SIDE DISHES select two

SEASONAL VEGETABLES
LEMON-GARLIC ASPARAGUS
GARLIC MASHED POTATOES
HERB GARLIC BUTTER PASTA
MAC N CHEESE
SEASONED RICE

ENTREES select two

CILANTRO LIME FLANK STEAK & CUCUMBER SLAW

PORK MEDALLIONS

BBQ BEEF BRISKET

GRILLED CHICKEN BREAST & MUSHROOMS
LEMON HERB MUSTARD SALMON

CHICKEN PICCATA
COLORADO STRIPED BASS
RATATOUILLE

GRILLED STEAK & MUSHROOM DEMI + \$3 PER
SEARED SALMON WITH LEMON HERB BUTTER +\$3 PER



== EATERY, BAR & ROOFTOP |

DINNER BUFFET

VH SIGNATURE

BUFFET \$45 PER GUEST | SEATED \$42 PER GUEST

NUTS & BERRIES SALAD & STRAWBERRY VINAIGRETTE
SLOW-COOKED BRISKET & PEPPERCORN DEMI, ROASTED CHICKEN WITH PAN SAUCE
HOT SEARED SALMON & VH REMOULADE
GARLIC MASHED POTATOES, ASPARAGUS & BABY CARROTS
DEEP FRIED CHEESECAKE BITES WITH CHOCOLATE & CRÈME ANGLAISE

CUSTOMIZED DINNER

BUFFET \$39 PER GUEST | SEATED \$37 PER GUEST

includes one salad, two entrées, two sides & two desserts

ADDITIONAL ENTREES + \$6 PER

SALADS select one

- HOUSE SALAD SERVED WITH RANCH &
BALSAMIC VINAIGRETTE
-CAESAR SALAD
-NUTS & BERRIES SALAD SERVED WITH
STRAWBERRY VINAIGRETTE
-CUCUMBER TOMATO SALAD SERVED WITH
BALSAMIC VINAIGRETTE

ENTREES select two

CILANTRO LIME FLANK STEAK & CUCUMBER SLAW
GRILLED STEAK & CHIMICHURRI
BBQ BRISKET
COLORADO PORK MEDALLIONS
GRILLED CHICKEN & MUSHROOMS
LEMON-HONEY MUSTARD GLAZED SALMON
COLORADO SEARED STRIPED BASS

SIDE DISHES select two

SEASONAL VEGETABLES
LEMON-GARLIC ASPARAGUS
HONEY GLAZED CARROTS
GARLIC MASHED POTATOES
ROSEMARY ROASTED POTATOES
HERB GARLIC BUTTER PASTA
MAC N CHEESE
SEASONED RICE

DESSERTS select two

FRESH BERRIES & CRÈME ANGLAISE

NEWYORK CHEESECAKE

BUTTERFINGER CHEESECAKE

CHOCOLATE CAKE

KEY LIME PIE

FLOURLESS CHOCOLATE TRUFFLE CAKE

DESSERT BITES (BUFFET OR FAMILY STYLE ONLY)

CARVING STATION ADD ONS

+\$75 CARVING FEE

MARINATED PORK TENDERLOIN \$7 PER PERSON

RATATOUILLE

ROASTED COLORADO ORGANIC CHICKEN \$6 PER PERSON

HERB-ROASTED PRIME RIB \$8 PER PERSON



THEMED BUFFET DINNER

SIGNATURE VIEWHOUSE TACOS

\$25++ PER PERSON

SOUTHWEST SALAD SERVED WITH CILANTRO VINAIGRETTE
CARNE ASADA, COLORADO GRILLED CHICKEN, CORN TORTILLAS
CHEESE ENCHILADAS WITH BLACK BEAN SALSA
REFRIED BEANS, SPANISH RICE
PICO DE GALLO, ONION, CILANTRO, LIME, GUACAMOLE, COTIJA CHEESE
MAHI MAHI OR WILD MUSHROOM +\$3 PER PERSON

ALL AMERICAN

\$25++ PER PERSON

HOUSE SALAD SERVED WITH RANCH & BALSAMIC VINAIGRETTE

BEEF SLIDERS & CRISPY COLORADO CHICKEN SLIDERS WITH LETTUCE, TOMATO & ONION

BUFFALO BRATS W/ GRILLED ONIONS & SPICY MUSTARD ON PRETZEL BUNS

CHILLED PASTA SALAD, POTATO CHIPS

VEGGIE SLIDERS +\$3 PER PERSON

TOUR OF ITALY

CAESAR SALAD

BOLOGNESE PASTA, CHICKEN ALFREDO PASTA
TUSCAN VEGETABLES, GARLIC BREAD
ITALIAN MEATBALLS OR CHICKEN PARMIGIANA +\$3 PER PERSON

FROM THE PIT

\$34++ PER PERSON

COLESLAW

BBQ BEEF BRISKET, SLOW-COOKED PULLED PORK, BBQ CHICKEN
BBQ BEANS, MAC N CHEESE, CORN ON THE COB
WARM PRETZEL BUNS

VIEWHOUSE

== EATERY, BAR & ROOFTOP |

BEVERAGE PACKAGES

ViewHouse proudly features Colorado brews & spiritsAll packages are charged based on consumption

STANDARD \$7

WELL SPIRITS

House Vodka, Gin, Rum, Bourbon, Gold Tequila, Assorted Liquers & Flavors

DOMESTIC BEERS

Coors, Coors Light, Bud, Bud Light, Miller

HOUSE WINE

Barefoot

PREMIUM \$8

*includes standard bar package

PREMIUM SPIRITS

Absolut, Skyy, Tanqueray, Beefeater Gin, Bacardi Rum, Jack Daniel's, Jim Beam, Sauza Blue Tequila, Assorted Liquers & Flavors

PREMIUM BEERS

Colorado Craft Brews & Imported Beers

PREMIUM WINES

TOP SHELF \$10

*includes standard and premium bar packages

TOP SHELF SPIRITS

Ketel One, Grey Goose, Ciroc Vodka, Maker's Mark, Knob Creek Bourbon, Bombay Sapphire Gin, Bacardi Rum, Patron Silver-Reposado-Anejo Tequila, Johnny Walker Black, Glenlivet 12 Scotch, Grand Marnier, Courvoisier Vsop, Assorted Liquers & Flavors

TOP SHELF BEERS

Colorado Craft Brews & Imported Beers

TOP SHELF WINES

BLOODY MARY BAR / MIMOSA BAR

PLEASE INQUIRE FOR PRICING

3 HOUR BAR PACKAGE

STANDARD

\$28 per person

PREMIUM

\$32 per person inclusive of standard selections

TOP SHELF

\$40 per person inclusive of standard + premium selections

prices in addition to your menu selections



VIEWHOUSE BANQUET POLICIES

LOCALLY ROOTED FOOD & BEVERAGE

At ViewHouse, our banquets are a step above the competition. No matter the size of the event, our chef-driven concept dictates that food is prepared in-house, therefore consistently delivering that superior quality cuisine that keeps our regulars coming back. Please inform your banquet coordinator about any special requests or dietary needs and we will be more than happy to accommodate.

in addition to focusing on local food vendors, ViewHouse banquets spotlights local Colorado craft breweries and distilleries, with fun and friendly VH service from our experienced banquet staff. Local liquor laws and regulations are strictly enforced.

VIEWS, DÉCOR & SIGNAGE

ViewHouse locations are known for the amazing views and beautiful design of the venues. We also work with a number of local graphics and design companies that can provide additional services to further customize your event. Additional décor and signage are subject to approval by the marketing and management departments.

MEMORABLE MUSIC & ENTERTAINMENT

Fun energy and exciting events are at the heart of it all and ViewHouse has a team of experienced bands and DJs that specialize in customized playlists for private events, as well as relationships with local musicians and performers, event rental companies, and team building companies that can provide you with the unique event you are looking for.

CUSTOMIZABLE AUDIO/VIDEO CAPABILITIES

From sporting event watch parties to broadcasting national corporate meetings, ViewHouse banquets have top of the line digital monitors and sound systems to cater to any event. ViewHouse also works with professional sound and lighting professionals so please notify your banquet coordinator of your specific AV needs and our in-house technicians will determine if any additional rentals are necessary

FOOD & BEVERAGE MINIMUMS & EVENT FEES

Private event spaces are subject to food and beverage minimums based on location and date and time of the event. Total costs will include food and beverage totals plus local tax and a 20% service charge and any applicable rental fees.

EVENT CONFIRMATION, MENU DEADLINES & GUARANTEED GUEST COUNTS

ViewHouse requires a signed contract and a non-refundable 20% deposit to secure any private event. There is a 20 person minimum guest count for private events ordering from the banquet menu. Finalized menu selections are due no later than one week prior to the date of the event, and a final guest count is due 72 hours prior. Payment is due in full immediately following the conclusion of the function, or if all charges are known, pre-paid arrangements can be made.

THANK YOU FOR CONSIDERING BANQUETS AT VIEWHOUSE FOR YOUR SPECIAL EVENT!