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- BANQUET -

The Tavern Hospitality Group...let us bring our hospitality to your event. Allow us to arrange your special occasion and assist you with all your event service needs, such as florist services, specialty desserts, table displays and linens, transportation, audio/visual, live band or DJ. Our team of event professionals is dedicated to planning any event, large or small, and our goal is to make your event a successful and enjoyable experience.

Our menu features traditional and unique American tavern fare. An extensive selection of eclectic appetizers, entrées and desserts may be served as platters, buffets, receptions or plated meals. Allow us to custom-design a menu that best fits your needs. We are happy to accommodate special dietary restrictions.

Jen and Vanessa

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APPETIZER PACKAGES

MINIMUM ORDER OF 25 GUESTS

All appetizer selections are priced accordingly for a two-hour service period.

COLORADO CLASSIC *\$9.75 per person*

Tavern sliders, roasted poblano cheese quesadillas, chips and salsa.

Add fresh guacamole \$1.5 per person.

Add our hot queso dip \$1.75 per person.

FOURTEENER *\$16.25 per person*

Buffalo chicken egg rolls, cheese and fruit, Tavern sliders and artichoke dip.

THE BOULDER *\$15.75 per person*

Spinach dip, vegetable spring rolls, chicken skewers, cheese and fruit.

MILE HIGH *\$18.50 per person*

Grilled beef crostini, bacon-wrapped shrimp, vegetable crudités, sausage and peppers.

BALLPARK *\$16.75 per person*

Tavern sliders, pigs in a blanket, chicken tenders, chips, salsa and guacamole.

RED ROCKS *\$17.75 per person*

Vegetable crudités, chicken skewers, coconut shrimp, and chorizo-stuffed mushrooms.

APPETIZER BUFFET A LA CARTE

COLD SELECTIONS

Minimum Order of 25 Guests

Items marked with an * may be passed for a labor charge of \$30 per passer.
All appetizer selections are priced accordingly for a two-hour service period.

CAPRESE SKEWERS* *\$3.50 per person*

Fresh mozzarella, basil and grape tomatoes skewered and served with balsamic reduction.

GRILLED BEEF CROSTINI* *\$4.75 per person*

Toasted crostini topped with grilled steak, balsamic onion marmalade and bleu cheese.

CHIPS AND SALSA *\$2 per person*

Our own Tavern tortilla chips served with our house-made roja salsa.

Add our hot queso dip \$1.75 per person.

Add fresh guacamole \$1.5 per person.

HUMMUS AND VEGETABLE TRAY *\$3.75 per person*

Broccoli, peppers, carrots, grilled naan.

VEGETABLE CRUDITÉS *\$3 per person*

A selection of fresh cut seasonal vegetables served with ranch dressing.

SEARED AHI TRAY* *\$350 per tray*

Fresh sushi-grade Ahi tuna seared with togarashi spice. Served with pepper confetti, pickled ginger, soy and ponzu dipping sauces, and wonton crackers. Eight pounds, approximately 200 slices.

CHEESE AND FRUIT DISPLAY *\$4.25 per person*

An array of domestic cheeses with assorted crackers and fresh seasonal fruit.

CHEESE AND CRACKER DISPLAY *\$4 per person*

An array of domestic cheeses with assorted crackers.

FRESH FRUIT DISPLAY *\$4 per person*

A selection of fresh cut seasonal fruit.

APPETIZER BUFFET A LA CARTE

HOT SELECTIONS

Minimum Order of 25 Guests

Items marked with an * may be passed for a labor charge of \$30 per passer.
All appetizer selections are priced accordingly for a two-hour service period.

PHILLY CHEESESTEAK SANDWICHES* \$4.5 per person

Thinly sliced beef on a French roll with white American cheese, peppers and onions.

BUFFALO EGGROLLS* \$3.75 per person

Buffalo chicken, bleu cheese and mozzarella fried crispy. Served with Gorgonzola cucumber sauce.

CHICKEN SKEWERS* \$4.5 per person

Tender strips of chicken marinated in a mild curry sauce, skewered and grilled. Served with our sweet Thai chili sauce.

TAVERN SLIDERS* \$4.75 per person

Mini burgers, grilled onions, American cheese, lettuce, special sauce. Vegetable patty available.

WINGS \$4.5 per person

Lightly coated chicken wings. Choice of: Buffalo, BBQ, honey Sriracha or sweet Thai chili sauce, served with ranch or bleu cheese. Served with carrots and celery.

BACON-WRAPPED SHRIMP* \$6.5 per person

Jumbo shrimp wrapped in smoked bacon. Served with honey Sriracha sauce. Served with carrots and celery.

HOUSE-MADE CHICKEN TENDERS \$4.75 per person

Served with ranch or bleu cheese.

VEGETABLE SPRING ROLLS* \$4 per person

Served with sweet Thai chili sauce and wasabi mustard.

ARTICHOKE DIP \$3.75 per person

Fresh spinach and artichoke hearts blended with herbs, spices and cheeses. Served with carrots, celery, broccoli and grilled naan.

ASIAN LETTUCE WRAPS† \$4.75 per person

Sautéed chicken, corn, edamame, celery, chopped cashews, teriyaki sauce, crisp iceberg cups.
Substitute cremini mushrooms for chicken as a vegetarian option.

CHORIZO-STUFFED MUSHROOMS* \$3.75 per person

Button mushrooms stuffed with spicy chorizo sausage and topped with a chipotle aioli.

COCONUT SHRIMP* \$6.5 per person

Large tiger shrimp hand-coated with coconut, then flash-fried and served with sweet Thai chili sauce.

PIGS IN A BLANKET* \$3.75 per person

Served with spicy beer mustard.

FLATBREAD \$3.75 per person

CHOOSE ONE OF THE FOLLOWING:

- PEPPERONI -

Mozzarella, pepperoni slices, pizza sauce.

- BUFFALO -

Buffalo tomato sauce, mozzarella, gorgonzola, grape tomatoes, chicken, green onion, ranch dressing.

- VEGGIE -

Mozzarella, feta, broccoli, sun-dried tomatoes, spinach, red pepper, mushrooms, shallots, pepperoncinis, artichokes, pizza sauce.

- MEXICANO -

Garlic oil, mozzarella, Cotija, 4-pepper blend, shallots, chorizo.

ROASTED POBLANO QUESADILLA \$3 per person

Roasted poblano peppers and pepper jack cheese folded in flour tortillas. Accompanied with sour cream and roja salsa.
Add chicken for 75¢ per person.

SAUSAGE AND PEPPERS* \$4 per person

Sweet Italian sausage pieces oven-roasted with sweet peppers and onions. Served with a side of our zesty marinara.

† These items contain nuts.

ENTRÉE BUFFETS

Minimum Order of 50 Guests

All Entrée Buffets include fresh baked rolls and choice of coffee, tea, iced tea or soda.

All Entrée Buffet selections are priced accordingly for a two-hour service period.

Entrée Buffet - \$26 per person • Light Entrée Buffet - \$17 per person

Add items to your buffet - Sides \$3 per person • Salads \$3 per person • Entrées \$6 per person

Add a dessert to any selection - See "Sweet Tooth" page for options and pricing.

- SALADS -

Choose TWO for Entrée Buffet

Choose ONE for Light Buffet

TOSSED MIXED GREEN SALAD Served with ranch and balsamic dressings.

TRADITIONAL CAESAR SALAD Fresh romaine, Caesar dressing, shaved Parmesan, butter croutons.

TAVERN PEAR SALAD[†] Mixed greens, candied pecan, fresh pears, dried cranberries and Gorgonzola cheese in our balsamic dressing.

- SIDE DISHES -

Choose THREE for Entrée Buffet

Choose TWO for Light Buffet

- Rice pilaf
- Garlic mashed potatoes with cheddar and chives
- Chipotle sweet potato mashed
- Roasted rosemary red potatoes
- Shells with marinara
- Baked macaroni and cheese
- Sautéed vegetable medley
- Tuscan green beans with pancetta
- Roasted asparagus with hollandaise*
- Glazed Brussels sprouts with balsamic reduction.

** Seasonal availability*

- ENTRÉES -

Choose TWO for Entrée Buffet • Choose ONE for Light Buffet

**Indicates carving station may be added to these items for a \$65 additional chef attendant fee.*

CHICKEN PICATTA

Sautéed in lemon caper butter.

CHICKEN PARMESAN

Pan-fried chicken topped with marinara and mozzarella cheeses.

CHICKEN MARSALA

Sautéed with mushrooms in a marsala demi-glace.

FETTUCCINI ALFREDO WITH CHICKEN

Grilled chicken with fettuccini in a creamy garlic sauce.

FETTUCCINI ALFREDO WITH SHRIMP

Sautéed shrimp with fettuccini in a creamy garlic sauce.

PAN-ROASTED SALMON

Served with whole grain mustard orange glaze.

TILAPIA PICATTA

Sautéed in lemon caper butter.

BEEF LASAGNA

Ground beef and cheese between layers of pasta and zesty marinara sauce.

VEGETARIAN LASAGNA

Grilled vegetables and cheese between layers of pasta and a creamy Alfredo sauce.

PORTABELLA MUSHROOM STACK

Marinated grilled portabella layered with fresh mozzarella, tomatoes and basil. Laced with a basil oil marinara.

SLICED ROASTED SIRLOIN OF BEEF*

Served with a red wine demi-glace.

HERB-ENCRUSTED PORK LOIN*

Served with chimichurri sauce.

CARVING STATION ADD-ON:

Served with rolls and butter.

Chef attendant - \$65

SLICED TENDERLOIN OF BEEF

Served with creamy horseradish sauce and balsamic onion marmalade. *Additional \$8 add-on / \$14 a la carte per person*

SLICED ROASTED SIRLOIN OF BEEF

Served with a red wine demi-glace.

Additional \$8 a la carte per person

HERB-ENCRUSTED PORK LOIN

Served with chimichurri sauce.

Additional \$8 a la carte per person

[†] *These items contain nuts.*

THEME BUFFETS

All Theme Buffets include choice of coffee, tea, iced tea or soda.
All Theme Buffet selections are priced accordingly for a two-hour service period.

Add items to your buffet - Sides \$3 per person • Salads \$3 per person • Entrées \$6 per person
Add a dessert to any selection - See "Sweet Tooth" page for options and pricing.

MINIMUM ORDER OF 25 GUESTS

LUNCH DELI \$14 per person (Served until 2pm)

INCLUDES: Luncheon platters piled high with sliced smoked turkey, ham, cheddar cheese, Swiss cheese, pepper jack cheese and a selection of breads.

SIDES: Potato chips, Italian pasta salad and a fresh fruit display.

CONDIMENTS: Lettuce, tomato, red onion, pickles, pepperoncini, assorted olives, Dijon mustard and chipotle aioli.

ROADHOUSE \$18 per person

CHOOSE ONE: Tossed garden salad, Italian-style pasta salad or Caesar salad.

ENTRÉES: Grilled boneless breast of chicken basted in a honey barbecue sauce and smoked beef brisket.

SIDES: Cole slaw, herb-roasted red potatoes and a basket of rolls.

BACKYARD BARBECUE \$17 per person

INCLUDES: Baked beans, cole slaw, Italian pasta salad, potato chips and all the appropriate condiments.

CHOOSE THREE: Grilled 8 oz. hand-formed burgers, Chicago dogs, bratwurst and sauerkraut, grilled chicken breast with appropriate buns.

FIESTA \$17 per person

INCLUDES: Tavern tortilla chips and our house-made salsa.

ENTRÉES: Ground beef and shredded chicken with hard corn and soft flour tortillas.

ADD: Fajita-style grilled portabella mushrooms and vegetables \$2 per person.

SIDES: Spanish rice, shredded lettuce, diced tomatoes, diced onions, cheddar cheese, sour cream, guacamole, salsa and jalapeños.

ITALIAN \$17 per person

INCLUDES: Warm garlic bread.

CHOOSE ONE: Tossed garden salad or Caesar salad.

CHOOSE TWO: Vegetable lasagna, meat lasagna, chicken fettuccini, shrimp fettuccini, pasta primavera, chicken Parmesan over pasta, chicken picatta with rice pilaf, baked shells and sausage, portabella mushroom stack, spaghetti and meatballs in a marinara sauce.

KIDDIE BUFFET \$8 per person

**Minimum of 20 kids - 13 & under*

INCLUDES: A fresh fruit display.

CHOOSE THREE: Grilled cheese, Tavern sliders, chicken fingers, macaroni and cheese or cheese pizza.

MINIMUM ORDER OF 50 GUESTS

CONTINENTAL BREAKFAST \$12 per person

INCLUDES: An array of fresh muffins, bagels and pastries, with an assortment of fresh fruit, orange juice, cranberry juice, and coffee.

ADDITIONS (PRICED PER PERSON): Crispy French toast \$4 • Breakfast burritos \$4 • Made-to-order omelet station \$5.5 • Family-style scrambled eggs \$3 • Home fries \$3 • Choice of: Link sausage, bacon or Taylor ham \$4

LAND AND SEA \$24 per person

CHOOSE ONE: Tossed garden salad or Caesar salad.

ENTRÉES: Pan-roasted salmon with whole grain mustard orange glaze, beef tenderloin tips with mushrooms in a Gorgonzola stout sauce.

SIDES: Wild rice, spicy sweet potato mashers and Tuscan green beans with pancetta.

DESSERT: Seasonal cobbler

SMOKEHOUSE \$23 per person

CHOOSE ONE: Tossed garden salad or Caesar salad.

ENTRÉES: Grilled boneless breast of chicken basted in a honey barbecue sauce, smoked beef brisket, grilled hot links and shredded barbecued pork.

SIDES: Baked beans, cole slaw, herb-roasted red potatoes, corn on the cob and dinner rolls.

DESSERT: Seasonal cobbler

SOUTHWESTERN \$22 per person

INCLUDES: Tavern tortilla chips and spicy salsa.

ENTRÉES: Grilled chicken and beef fajitas and cheese enchiladas.

SIDES: Tavern Tequila Salad, mixed greens, black beans, grape tomatoes, roasted poblano peppers, avocado, radishes, Cotija cheese, pepper jack, green onions, creamy tequila lime vinaigrette, crispy tortilla strips, lime crema. Served with Spanish rice.

CONDIMENTS: Shredded lettuce, diced tomatoes, red onion, sour cream, salsa, guacamole and warm flour tortillas.

DESSERT: Sopapillas

SPECIALTY STATIONS

MINIMUM ORDER OF 50 GUESTS

All Specialty Stations are priced accordingly for a two-hour service period.

BUILD YOUR OWN SLIDER BAR *\$7 per person*

Classic beef mini-burgers. Garnish with American, Swiss or cheddar cheese, tomatoes, onions, pickles, grilled mushrooms, shredded lettuce, ketchup, Jack Daniels honey barbecue sauce, chipotle aioli, mustard, mayo and Tavern sauce. Served with potato chips.

POTATO BAR *\$5 per person*

Mashed Idaho & chipotle sweet potatoes. Garnish with cheddar cheese, sour cream, chives, bacon, marshmallows and honey butter.

STREET TACO BAR *\$11 per person*

Carne asada and shredded chicken with soft tortillas. Garnish with lettuce, tomato, cabbage chimichurri, cheddar cheese, sour cream, guacamole, pico de gallo, tomatillo salsa, jalapeños and rice. Includes Tavern tortilla chips and roja salsa.

MACARONI AND CHEESE BAR *\$9 per person*

Our creamy baked macaroni and cheese with these topping options: Grilled chicken, spicy sausage, steamed broccoli, sautéed mushrooms, tomatoes, green onions, chopped bacon.

MINIMUM ORDER OF 75 GUESTS

ANTIPASTI STATION *\$10 per person*

Prosciutto, salami, assorted cheeses, marinated olives, artichokes, peppers and hummus with our grilled naan and crackers.

PRETZEL STATION *\$4 per person*

Jumbo soft pretzels. Served with spicy beer mustard, cheese dip and a cinnamon-maple dipping sauce.

IMPORTED CHEESE AND FRUIT STATION *\$9 per person*

An elegant display of fruit with both imported and domestic cheeses including, but not limited to, smoked cheddar, aged Swiss, pepper jack, peppered Colorado goat cheese, aged goat cheese, mixed berries, grapes, strawberries and seasonal fresh fruits. Assorted premium crackers.

CHILLED SHRIMP STATION *\$30/lb*

Served over ice with cocktail sauce. (approx. 7 people/lb.; 3 shrimp/person). Minimum of 6 pounds.

SEARED AHI TRAY *\$350 per tray*

Fresh sushi-grade Ahi tuna seared with togarashi spice. Served with pepper confetti, pickled ginger, soy and ponzu dipping sauces, and wonton crackers. Eight pounds, approximately 200 slices.

CARVING STATION *\$65 Chef attendant*

Served with fresh rolls.

SLICED TENDERLOIN OF BEEF *\$15 per person.*

Served with creamy horseradish sauce and balsamic onion marmalade.

SLICED ROASTED SIRLOIN OF BEEF *\$8 per person.*

Served with a red wine demi-glace.

HERB-ENCRUSTED PORK LOIN *\$8 per person.*

Served with chimichurri sauce.

LIMITED MENU

FOR GROUPS OF 20-50

Please choose up to four options. Menu selections must be determined two weeks in advance.

*For groups of 30 or more, final quantities of each selection are due five business days prior to the event.

TEQUILA CHICKEN SALAD \$13.5

Grilled chicken, mixed greens, black beans, grape tomatoes, roasted poblano peppers, avocado, radishes, Cotija cheese, pepper jack, green onions, creamy tequila lime vinaigrette, crispy tortilla strips, lime crema.

SPINACH SALMON SALAD† \$17.5

Not available at Downtown or Wash Park

Fresh spinach, cranberry vinaigrette, dried cranberries, almonds, red onions, goat cheese, cranberry-glazed salmon.

PEAR, PECAN AND GORGONZOLA SALAD† \$12

Mixed greens, candied pecans, fresh pears, dried cranberries, gorgonzola, balsamic dressing.

ULTIMATE MAC \$14.5

Shells, cheddar cheese sauce, grilled chicken, bacon, tomatoes and green onions.

BEER-BATTERED FISH AND CHIPS \$14

Beer-battered Atlantic cod, Tavern fries, cocktail sauce, tartar sauce, coleslaw.

TAVERN BURGER \$11

Substitute chicken at no charge or veggie burger† for \$1

American cheese, sliced tomato, shredded lettuce, red onion, brioche bun. Served medium with Tavern fries.

SAUSAGE AND PEPPER HOAGIE \$12

Not available at Downtown or Wash Park

Italian sausage, roasted peppers, provolone, house-made marinara, Amoroso bun. Served medium with Tavern fries.

TAVERN CROISSANT CLUB \$13

Boar's Head turkey and ham, shredded lettuce, tomato, avocado, honey peppered bacon, Swiss, cheddar, honey mustard, toasted croissant.

Non-Alcohol Beverage Package \$3 per person. Unlimited refills.

Coffee, iced and hot tea, soda and lemonade.

Add dessert platters \$3.25 per person.

An assortment of mini dessert delicacies including brownies, cookies and dessert bars.

Add a plated seasonal dessert for \$5 per person.

CHOOSE ONE: Seasonal cobbler, apple crisp, sopapillas.

PLATED SELECTIONS

PLATED MENU FOR GROUPS OF 50-150

Please choose up to three options. Plated meal selections must be determined two weeks in advance and the final quantities of each selection five business days prior to the event.

Entrées include a house salad, rolls and butter, and choice of coffee, tea, iced tea or soda.

SLICED ROASTED SIRLOIN OF BEEF \$20

Served with a red wine demi-glace, Tavern garlic mashers and seasonal vegetables.

Minimum order of 10

PAN-ROASTED SALMON \$22

Served with sweet & spicy Tavern mashers, sautéed spinach and a whole grain mustard orange glaze.

VEGETARIAN LASAGNA \$19

Grilled vegetables and cheese between layers of pasta and a creamy Alfredo.

Minimum order of 10

TILAPIA PICATTA \$19

Sautéed in lemon caper butter and served with rice pilaf.

PORTABELLA MUSHROOM STACK \$18

Marinated grilled portabella layered with fresh mozzarella, tomatoes and basil. Laced with a basil oil marinara.

Minimum order of 10

GRILLED NY STRIP \$29

Served with a seasonal vegetable and garlic mashed potatoes.

Minimum order of 20

CHICKEN MARSALA \$22

Sautéed with mushrooms in a marsala demi-glace.

12 OZ. PRIME RIB \$26

Served with creamy horseradish sauce, a seasonal vegetable and garlic mashed potatoes.

Minimum order of 20

SURF & TURF \$34

Grilled New York strip accompanied by three grilled shrimp.

Served with a seasonal vegetable and garlic mashed potatoes.

Minimum order of 20

BEER CAN CHICKEN \$17

Fat Tire Amber Ale, herbed chicken, seasonal vegetables.

Add dessert platters \$3.25 per person.

An assortment of mini dessert delicacies including brownies, cookies and dessert bars.

Add a plated seasonal dessert for \$5 per person.

CHOOSE ONE: Seasonal cobbler, apple crisp, sopapillas.

† *These items contain nuts.*

PARTY PLATTERS

SERVES 15-25 GUESTS • GROUPS OF 25 OR FEWER ONLY

Must be ordered 48 hours in advance.

WINGS AND FINGERS Lightly breaded chicken wings tossed in our own medium wing sauce paired with chicken fingers. Accompanied with bleu cheese dressing, carrots and celery. *\$70*

BUFFALO EGGROLLS Buffalo chicken, bleu cheese and mozzarella fried crispy. Served with Gorgonzola cucumber sauce. *\$65*

TAVERN SLIDERS Mini burgers, grilled onions, American cheese, lettuce, special sauce. *\$62*

ARTICHOKE DIP Fresh spinach and artichoke hearts blended with herbs, spices and cheeses, carrots, celery, broccoli and grilled naan. *\$60*

ANTIPASTI Salami, pepperoni, Kalamata olives, grape tomatoes, fresh mozzarella, provolone cheese, pepperoncini, marinated artichokes and roasted red peppers. Served with grilled naan. *\$70*

VEGETABLE CRUDITÉS A selection of fresh cut seasonal vegetables, served with ranch dressing. *\$45*

CHIPS AND SALSA Our own Tavern tortilla chips served with our house-made salsa. *\$29*
Add our hot queso dip. *\$20*
Add fresh guacamole. *\$15*

CHEESE AND CRACKERS An array of cheeses with assorted crackers and pepperoni slices. *\$50*

PINWHEEL DELI An assortment of turkey and Swiss pinwheels on wheat tortillas combined with pinwheels of ham on white tortillas. Served with potato chips. *\$75*

CHEESE AND FRUIT An array of cheeses with assorted crackers and fresh seasonal fruit. *\$55*

HUMMUS AND VEGETABLE Served with grilled naan, broccoli florets, bell peppers, carrots and celery. *\$65*

FRESH FRUIT Assorted seasonal fruit. *\$60*

NUTS AND BERRIES[†] Local yogurt, apple compote, dried cranberries, granola, toasted pepitas. *\$75*

DESSERT DELICACIES[†] An assortment of mini dessert delicacies including brownies, cookies and dessert bars. *\$45*

SWEET TOOTH

MINIMUM ORDER OF 25 GUESTS

DESSERT STATION[†] *\$3.75 per person*
An assortment of mini dessert delicacies including brownies, cookies and dessert bars.

PREMIUM SELECTION DESSERTS[†] *\$5 per person*
Chocolate-covered strawberries, fresh berry tarts with vanilla cream, chocolate mousse tarts, chocolate brownies and assorted cookies.

WARM BUFFET DESSERT *\$5 per person*
Choose one: Seasonal cobbler, apple crisp, sopapillas.

CHOCOLATE FOUNTAIN
Choose from milk chocolate, white chocolate or a variety of chocolate colors.

Up to 100 guests: \$125
100 - 200 guests: \$175
200 - 500 guests: \$200

DIPPING DELICACIES: Choose treats to drizzle under the flow of chocolate: strawberries, fresh melon, pineapple, marshmallows, pretzels, shortbread cookies, Nutter Butter cookies, pound cake, Oreos, rice crispy treats.

Select 4 delicacies: \$4 per person
Select 6 delicacies: \$6 per person
Select 10 delicacies: \$10 per person

* Seasonal fruits may have limited availability.

COFFEE/CORDIAL BAR *\$3 per person*
Regular & decaffeinated coffee and select teas, shaved chocolate, whipped cream, cinnamon sticks, chocolate-covered spoons, flavored syrups.

CORDIALS *\$7.5 per cordial*
Drambuie, Grand Marnier, Baileys, Chambord, Frangelico, St. Germain, Kahlua, Rumchata or Tuaca.

[†] These items contain nuts.

EVENT POLICIES AND GUIDELINES

CONFIRMATIONS/DEPOSITS/PAYMENT: One-third of the estimated total cost is due two weeks prior to the event with a signed copy of this contract to confirm the event. Remaining event balance is due on or before the day of the event. Larger groups may be required to pay the balance one week prior to the event. Deposits are non-refundable.

For hosted bar totals determined by consumption the day of the event, the balance is due immediately at the end of the event on the same day. If paying balance by check or cash the day of the event, a credit card is required before the day of the event to be placed on file. If payment by cash or check is not rendered the day of the event, the credit card on file will be charged the remaining balance. Any exceptions to these payment arrangements must be accepted in writing and approved by the Tavern Hospitality Group prior to the event day. All credit cards are accepted. If paying by check please make the check payable to the location of your event and mail to: The Accounting Department at Tavern Hospitality Group, 2563 15th Street, Suite 200, Denver, CO 80211.

ATTENDANCE GUARANTEE: An attendance guarantee is required five business days prior to event. If a guarantee is not submitted, you will be charged for the guest count on this contract. Changes may not be made to the guest count inside five days.

FOOD AND BEVERAGE MINIMUM: If a minimum is required to reserve space privately, the minimum must be met in food and beverage, EXCLUDING TAX AND SERVICE CHARGE, the day of the event in the specified timeframe. Should the total for food and beverage fall below the required minimum EXCLUDING TAX AND SERVICE CHARGE, a minimum adjustment fee will be added to bring the total to the required minimum. Gift cards may not be purchased to meet the required food and beverage minimum.

MENU SELECTIONS: Menu selections must be made at least two weeks prior to event.

PLATED MEALS:

- Groups up to 20 guests may order from the full restaurant menu.
- Groups of 20 - 35 guests may choose up to four items from the Plated Menu Selections. Selections must be determined two weeks in advance.
- Groups of 36-150 guests may order up to three items from the Plated Selections. Selections must be determined two weeks in advance and the final quantities of each selection five business days prior to the event.

TAX AND SERVICE CHARGES: All food and beverage prices are subject to a 21% service charge and applicable sales tax. THE SERVICE CHARGE IS NOT A GRATUITY and will be used by the Tavern Hospitality Group to cover the incidental costs associated with the event at its discretion. Gratuities are voluntary and are left to the discretion of the client.

DRINK TICKETS: Tickets are pre-purchased and non-refundable. Any unused drink tickets cannot be turned back in for a credit.

BAR PACKAGES: Packages are pre-purchased and non-refundable. You will be charged for the guest count on this contract, and any additional guests the day of the event if over the contracted amount of guests.

NON-PROFIT ORGANIZATIONS: Groups requesting a sales tax exemption must provide the organization's Colorado state tax certificate, tax exemption letter from the City and County of Denver, and Affidavit of Sale and Claim for Exemption. Documents must be provided prior to the scheduled event. Payment for the event is required to be paid from the organization and be received prior to the event.

DAMAGES: Client agrees to be responsible for any damage to the premises or equipment by guests and outside groups contracted by host during the event.

OUTSIDE FOOD AND BEVERAGE: Outside food of any kind is not permitted with the exception of specialty desserts from a licensed business. For cakes that are cut in-house or specialty desserts displayed on our platters, a \$1.00 per person charge will be assessed. Alcoholic beverages, including wine, may not be brought into the restaurant from an outside source.

AUDIO/VISUAL: Please provide audio or visual material one week before event to allow for adequate testing and, if necessary, altering of material. Within 72 hours we are not responsible for audio/visual materials. An in-house graphic artist is available to assist with multimedia needs for an additional cost.