



*Curtis*SM
BALLROOM
AT THE LANDMARK
Social Events

5345 Landmark Place • Greenwood Village • CO 80111

direct 720-274-6866 • fax 720-274-6801

comedyworksevents.com • curtisballroom.com

PRIVATE ROOMS

Curtis Ballroom - 200 seated guests, 300 reception style

H4 - 50 seated guests, 70 reception style

Howlett - 24 seated guests, 30 reception style

Comedy Works Showroom - 450 seated guests

PRIVATE ROOM INFORMATION

- 60 adult minimum for all events in the ballroom
- Room reservations are definite upon receipt of your deposit(s)
We accept Cash, Checks, Visa, MasterCard, AMEX & Discover
- Final payment for your event is due at the end of the event
- We supply basic white, black or ivory linens, napkins, tables, chairs, flatware, glassware and china
- *Labor Charge*: 21% will be added to the food and beverage total - This covers the hourly wage of all event staff and is not a tip or gratuity for the event staff personnel, as we do not build gratuity into our pricing structure
- *Administrative Fee*: A standard industry charge that covers all pre-event consulting, coordinating, production, administrative overhead, documentation, preparation, and other event management - This charge is applied according to the space(s) you rent
- *Set-up Fee*: Applied to final check for all private rooms
Curtis Ballroom - \$150 • H4 - \$75 • Howlett - \$50 • Showroom - \$225
- *Sales Tax*: 7.25% will be applied to all charges

HORS D' OEUUVRES

\$3.50 each per person

Passed Hors D' Oeuvres

Asiago Chicken Blossom
Buffalo Chicken Meatballs
Chicken Drumettes
Mini Chicken Cordon Bleu
Santa Fe Chicken Egg Rolls
Smoked Chicken Quesadilla
Sriracha Chicken Wonton
Waldorf Chicken Salad Bites
Bacon Wrapped Jalapeños
Mini Pork Pot Stickers
Prosciutto Wrapped Asparagus
Seasonal Grilled Sausage
Mini Beef Wellington
Steak Crostini
Crab Rangoon
Mini Crab Cakes

Scallops Wrapped in Bacon
Shrimp Ceviche
Smoked Salmon Crostini
Tuna Tartare on Wonton Crisp
Antipasto Skewers
Brie and Raspberry in Phyllo
Caprese Skewers
Fried Ricotta Ravioli
Guacamole Potato Skin
Jalapeño Poppers
Pretzel Bites
Seasonal Gazpacho
Spanakopita
Stuffed Mushroom Caps
Tomato Basil Soup
Vegetable Quesadilla

Stationary Hors D' Oeuvres

Artisan Cheese Board
Garden Bar
Guacamole & Salsa Bar
Queso Dip
Red Pepper Hummus with Pita Chips
Tomato Bruschetta
Warm Spinach Artichoke Dip
Italian Meatballs
Shrimp Cocktail

STATIONS

Macaroni & Cheese

\$10 per person

Cheddar Mac & Cheese ◦ Pepper Jack Mac & Cheese
Toppings: Bacon, Chives, Tomatoes, Green Chiles, French Fried Onions
Jalapeños, Crumbled Potato Chips

Mashed Potato

\$10 per person

Whipped Potatoes ◦ Whipped Sweet Potatoes
Toppings: Candied Pecans, Mini Marshmallows, Bacon, Butter, Brown Sugar
Cheddar Cheese, Chives, Sour Cream

Turkey Carving

\$12 per person

Roasted Turkey Breast ◦ Rolls
Condiments: Cranberry Chutney, Chipotle Aioli

Ham Carving

\$12 per person

Honey OR Cinnamon Ham ◦ Rolls
Condiments: Spicy Mustard, Honey Mustard

Beef Carving

\$12 per person

Beef Tender ◦ Rolls
Condiments: Au Jus, Horseradish Cream Sauce

Street Tacos

\$14 per person

Beef Barbacoa ◦ Shredded Chicken ◦ Corn Tortillas
Toppings: Black Bean & Corn Salsa, Salsa Verde, Cotija Cheese
Avocado Crema, Chipotle Aioli, Lime Wedges

Sliders

\$14 per person

Shredded BBQ Pork ◦ Shredded Buffalo Chicken ◦ Slider Buns
Toppings: Bleu Cheese Crumbles, Shredded Cheddar, Dill Pickle Chips
Shredded Lettuce, Diced Tomatoes, French Fried Onions

DINNER BUFFETS

Macaroni & Cheese

\$20 per person

Cheddar Mac & Cheese ◦ Pepper Jack Mac & Cheese
Toppings: Bacon, Chives, Tomatoes, Green Chiles, French Fried Onions
Jalapeños, Crumbled Potato Chips
Mixed Greens Salad ◦ Garlic Broccolini ◦ Mini Ghirardelli Chocolate Brownies

Mediterranean

\$22 per person

Red Pepper Hummus & Pitas Chips
Bruschetta Chicken
Mediterranean Salad ◦ Roasted Red Potatoes ◦ Grilled Seasonal Vegetables ◦ Baklava

Italian

\$26 per person

Vegetable Penne Pasta ◦ Creamy Penne Pasta ◦ Italian Meatballs
Caesar Salad ◦ Grilled Vegetables ◦ Garlic Bread ◦ Tiramisu

Fiesta

\$28 per person

Chips & Salsa
Marinated Chicken & Beef Fajitas with Sautéed Peppers & Onions ◦ Flour Tortillas
Toppings: Lettuce, Sour Cream, Guacamole, Cheddar Cheese
Southwest Salad ◦ Spanish Rice ◦ Churros

Asian

\$28 per person

Vegetable Egg Rolls
Orange Chicken ◦ Beef & Broccoli
Soy Ginger Salad ◦ Fried Rice ◦ Assorted Mousse Cups

Southern

\$30 per person

BBQ Chicken ◦ BBQ Beef Brisket
Coleslaw ◦ Baked Beans ◦ Mashed Potatoes & Gravy ◦ Biscuits ◦ Bourbon Pecan Pie

Street Tacos

\$30 per person

Beef Barbacoa ◦ Shredded Chicken ◦ Corn Tortillas
Toppings: Black Bean & Corn Salsa, Salsa Verde, Cotija Cheese
Avocado Crema, Chipotle Aioli, Lime Wedges
Southwest Salad ◦ Cilantro Lime Rice ◦ Sopapillas

DESIGN YOUR OWN DINNER BUFFET

\$30 for One Entrée • \$36 for Two Entrées • \$42 for Three Entrées

Buffet includes Dinner Rolls with Butter

Choice of Plated Salad:

Arugula Salad • Caesar Salad • Kale Salad • Mixed Greens Salad • Spinach Salad • Wedge Salad

Choice of Entrée:

Blackened Chicken Penne Pasta
Bruschetta Chicken
Chicken Parmesan
Chicken Piccata
Creamy Chicken Pesto Linguine
Jamaican Jerk Chicken
Lemon Chicken
Tequila Lime Chicken
Pork Tenderloin with Bourbon Apple Chutney
Pork Tenderloin with Sun-dried Tomato Jam
Beef Tender with Demi-Glace
Steak with Bleu Cheese Butter

Steak au Poivre
Steak with Chimichurri Sauce
Steak with Garlic Herb Butter
Lemon Caper Salmon
Mahi Mahi with Strawberry Salsa
Mahi Mahi with Sun-dried Tomato Pesto
Salmon with Citrus Beurre Blanc
Salmon with Mango Salsa
Soy Ginger Salmon
Spicy Shrimp Penne alla Vodka
Wild Mushroom Ravioli

Choice of Starch:

(Choose One)

Cheddar Mac & Cheese
Cilantro Lime Rice
Coconut Jasmine Rice
Garlic Herb Pearl Cous Cous
Garlic Whipped Potatoes

Loaded Whipped Potatoes
Marbled Whipped Potatoes
Parmesan Risotto
Parmesan Spinach Quinoa
Pepper Jack Mac & Cheese

Roasted Red Potatoes
Roasted Sweet Potatoes
Scalloped Potatoes
Wild Rice Pilaf

Choice of Vegetable:

(Choose One)

Balsamic Glazed Carrots
Elote Corn Salad
Garlic Broccolini

Crispy Brussels Sprouts
Green Bean Amantine
Grilled Parmesan Asparagus

Grilled Vegetables
Tomato Zucchini Gratin
Vegetable Stir Fry

DESIGN YOUR OWN PLATED DINNER

\$40 One Plated Entrée · \$45 Two Plated Entrées

Buffet includes Dinner Rolls with Butter

Choice of Salad:

Arugula Salad ◦ Caesar Salad ◦ Kale Salad ◦ Mixed Greens Salad ◦ Spinach Salad ◦ Wedge Salad

Choice of Entrée:

Bruschetta Chicken
Chicken Parmesan
Chicken Piccata
Jamaican Jerk Chicken
Lemon Chicken
Tequila Lime Chicken
Pork Tenderloin with Bourbon Apple Chutney
Pork Tenderloin with Sun-dried Tomato Jam
Beef Tender with Demi-Glace
Steak with Bleu Cheese Butter
Steak au Poivre

Steak with Chimichurri Sauce
Steak with Garlic Herb Butter
Lemon Caper Salmon
Mahi Mahi with Strawberry Salsa
Mahi Mahi with Sun-dried Tomato Pesto
Salmon en Croute
Salmon with Citrus Beurre Blanc
Salmon with Mango Salsa
Soy Ginger Salmon
Wild Mushroom Ravioli

Choice of Starch:

(Choose One)

Cheddar Mac & Cheese
Cilantro Lime Rice
Coconut Jasmine Rice
Garlic Herb Pearl Cous Cous
Garlic Whipped Potatoes
Loaded Whipped Potatoes
Marbled Whipped Potatoes

Parmesan Risotto
Parmesan Spinach Quinoa
Pepper Jack Mac & Cheese
Roasted Red Potatoes
Roasted Sweet Potatoes
Scalloped Potatoes
Wild Rice Pilaf

Choice of Vegetable:

(Choose One)

Balsamic Glazed Carrots
Crispy Brussels Sprouts
Elote Corn Salad
Garlic Broccolini
Green Bean Amandine

Grilled Parmesan Asparagus
Grilled Vegetables
Tomato Zucchini Gratin
Vegetable Stir Fry

OPTIONAL DESSERT STATIONS:

Additional \$4 per person

Cakes, Pies & More:

(Choose One)

Snickers Blitz Pie ◦ Assorted Mini Cheesecakes ◦ Chocolate Layer Cake
New York Cheesecake ◦ Salted Caramel Vanilla Crunch Cake ◦ Bourbon Pecan Pie
Pumpkin Pie ◦ Tiramisu ◦ Chocolate Peanut Butter Pie ◦ Petit Fours ◦ Assorted Cookies
Assorted Mousse Cups ◦ Flourless Chocolate Torte

Make-Your-Own S'mores Station:

Graham Crackers ◦ Marshmallows
Assorted Ghirardelli Chocolate Squares ◦ Hershey Chocolate Squares

Make-Your-Own Ice Cream Sundae Station:

Chocolate Ice Cream ◦ Vanilla Ice Cream
Chocolate Sauce ◦ Caramel Sauce ◦ Butterscotch Sauce
Whipped Cream ◦ Cherries ◦ Bananas ◦ Strawberries ◦ Crushed Oreos
Chopped Nuts ◦ Sprinkles

Float Station:

(Choice of Four Beverages)

Vanilla Ice Cream ◦ Chocolate Ice Cream
Root Beer ◦ Cream Soda ◦ Coke ◦ Orange Soda

Adults Only:

(Offered with Hosted Bar Only)

Guinness ◦ Alcoholic Root Beer ◦ Blue Moon ◦ Vanilla Vodka

KIDS MENU OPTIONS

(12 & under)

\$15 per child

Choice of Four Items:

Chicken Fingers

Tater Tots

Fruit Salad

Macaroni and Cheese Wedges

Macaroni and Cheese

Spaghetti and Meatballs

Buttered Parmesan Penne

Grilled Chicken Strips

Mini Beef Corndogs

Four Cheese Ravioli with Marinara Sauce

Carrots and Ranch Dressing

* Children (12 & under) may eat from adult buffet for \$15 per child in lieu of kids menu *

BAR PACKAGES

Hosted Bar

Hosted Bar Packages include Non-Alcoholic Beverage Package

EMCEE

5 Hours ◦ \$21pp
4 Hours ◦ \$18pp
3 Hours ◦ \$15pp
2 Hours ◦ \$12pp
Ticket ◦ \$7ea

WINES:

Line 39 – Sauvignon Blanc
Woodbridge
by Robert Mondavi -
Riesling
Pinot Grigio
Chardonnay
Pinot Noir
Merlot
Cabernet Sauvignon

BOTTLED BEER*:

Budweiser
Bud Light
Coors Light
Blue Moon
Corona
Dale's Pale Ale
Fat Tire
Guinness
Heineken
Killian's
Michelob Ultra
Miller Lite
O'Douls
Stella Artois
Strongbow Cider
Voodoo Ranger

OPENER

5 Hours ◦ \$29pp
4 Hours ◦ \$25pp
3 Hours ◦ \$21pp
2 Hours ◦ \$17pp
Ticket ◦ \$8ea

SPIRITS:

Absolut
Stoli
Tanqueray
Jim Beam
Jack Daniels
Dewar's
Bacardi Light
Captain Morgan
Jose Cuervo

WINES:

Line 39 – Sauvignon Blanc
Woodbridge
by Robert Mondavi –
Riesling
Pinot Grigio
Chardonnay
Pinot Noir
Merlot
Cabernet Sauvignon

**Includes All Bottled Beer*

HEADLINER

5 Hours ◦ \$34pp
4 Hours ◦ \$30pp
3 Hours ◦ \$26pp
2 Hours ◦ \$22pp
Ticket ◦ \$12ea

SPIRITS:

Tito's
Grey Goose
Kettle One
Bombay Sapphire
Hendricks
Crown Royal
Maker's Mark
Breckenridge
Basil Hayden
Glenlivet
MacCallan 12
Herradura
Patron

WINES:

Kim Crawford – Sauvignon Blanc
St. M – Riesling
Benvolio – Pinot Grigio
La Crema – Chardonnay
La Crema – Pinot Noir
Velvet Devil – Merlot
Simi – Cabernet Sauvignon
Kim Crawford – Rosé

**Includes All Bottled Beer*

CASH BAR*

Guests pay for their own beverages – We accept Cash or Credit Cards

\$6 Bottled Beer ◦ \$7 House Wine ◦ \$8 Well ◦ \$9 Premiums
\$11 Well Doubles/Martinis ◦ \$13 Premium Wines ◦ \$14 Premium Doubles/Martinis
\$4 Red Bull

***When NOT combined with Hosted Bar Package:**

Non-Alcoholic Beverage Package not included ◦ Bartender Fee will apply
One Bartender: \$25 per hour
(One Bartender per 60 Guests)

NON-ALCOHOLIC BEVERAGES

Non-Alcoholic Beverage Package

Included with Hosted Bar Package – \$2 per person without

Coke ◦ Diet Coke ◦ Sprite ◦ Ginger Ale ◦ Lemonade ◦ Iced Tea ◦ Orange Juice ◦ Cranberry Juice
Tonic Water ◦ Club Soda

Excludes Coffee

Standard Coffee Station

\$2.50 per person

Regular Coffee, Decaf Coffee, Hot Tea Service
Flavored Creamers ◦ Sweeteners

GOURMET BEVERAGE STATIONS

Gourmet Coffee Station

\$5 per person

Regular Coffee ◦ Decaf Coffee ◦ Hot Tea
Assorted Syrups ◦ Sweeteners ◦ Flavored Creamers ◦ Whipped Cream ◦ Crushed Peppermint
Chocolate Sprinkles ◦ Biscotti

Hot Chocolate and Apple Cider Station

\$4 per person

Hot Chocolate ◦ Apple Cider ◦ Crushed Peppermint ◦ Mini Marshmallows
Cinnamon Sticks ◦ Chocolate Sprinkles ◦ Whipped Cream

Water Station is Always Complimentary

AUDIO / VISUAL

Curtis Ballroom Screen \$50

H4 Screen \$50

Showroom Screen \$50

Portable Screen \$25

LCD Projector \$100

Sound Cord \$30

White Board with Markers \$40

Flipchart with Markers \$40

Lobby Television \$25

Bar Television \$50

Bar Television with Antenna \$75

Audio / Visual Technician \$75/hour

Podium \$25

DVD Player \$25

Curtis iPod Hook-up \$25

Ethernet Cord \$10

Custom Snapchat Filter \$100

Microphones:

Lavalier - \$75 • Wireless - \$50 • Wired - \$25

Wi-Fi – Complimentary