

BREAKFAST

PLATED BREAKFAST

Served with Juice, Fresh Baked Goods and
Fresh Brewed Coffee, Decaffeinated Coffee and a Variety of International Teas

FOOTHILLS COMBO PLATE

Fresh Scrambled Eggs with Chives
Buttermilk Pancakes with Warm Maple Syrup and Whipped Butter
Served with Sausage Patties and Embassy Potatoes
\$8.95 per person

'WARHORSE' FRENCH TOAST

Thick Sliced Bread Dipped in our Secret Citrus Batter
Topped with Powdered Sugar, Fresh Maple Syrup and Wild Berry Compote
Served with Sausage Patties
\$8.95 per person

SOUTHWEST BREAKFAST BURRITOS

Scrambled Eggs, Onions, Peppers and Cheddar Cheese
in a Flour Tortilla, Smothered in Green Chili
Served with Embassy Potatoes
\$9.95 per person

DENVER SCRAMBLE

Scrambled Eggs with Ham, Peppers,
Onions and Cheddar Cheese
Served with Applewood Smoked Bacon
and Embassy Potatoes
\$9.95 per person

WARHORSE QUICHE

Fresh Eggs, Green Onions, Spinach and Mushrooms
Baked with Boursin Cheese
Served with Embassy Potatoes
\$11.95 per person

BREAKFAST BUFFETS

Served with Orange and Cranberry Juice
Fresh Brewed Coffee, Decaffeinated Coffee and a Variety of International Teas
(For Groups of 25 or More)

ROCKY MOUNTAIN BUFFET

Fresh Seasonal Sliced Fruit, A Basket of Assorted Baked Goods
Southwest Breakfast Burritos, Ham, Egg and Cheese Mini Croissants
\$11.95 per person

SILVER MINE BUFFET

Fresh Seasonal Sliced Fruit, A Basket of Assorted Baked Goods
Buttermilk Pancakes with Warm Maple Syrup and Whipped Butter
Fresh Scrambled Eggs with Cheddar Cheese and Chives
Link Sausage, Applewood Smoked Bacon, Potatoes
\$12.95 per person

GOLD STRIKE BUFFET

Fresh Seasonal Sliced Fruit, A Basket of Assorted Baked Goods, Yogurt with Granola,
Tenderloin Eggs Benedict Topped with Béarnaise Sauce, Fresh Scrambled Eggs with Chives
Cheese Blintzes with Strawberry Sauce, Applewood Smoked Bacon, Potatoes
\$16.95 per person

WARHORSE BRUNCH

Fresh Squeezed Orange and Grapefruit Juices
Fresh Seasonal Fruit Display
Domestic and Imported Cheese Display
A Basket of Fresh Baked Goods
Smoked Salmon, Bagels, Cream Cheese, Capers, Red Onion and Tomatoes
Assorted Greens Salad with Roma Tomato, Carrot, Mandarin Oranges and a Mandarin Vinaigrette
Omelet and Waffle Station (Chef Attended)
Applewood Smoked Bacon and Link Sausage
Tenderloin Benedict
Chicken Marsala
Pan Seared Trout
Fresh Wild Rice
Medley of Vegetables
Carrot Cake and Pecan Pie
Freshly Brewed Coffee, Decaffeinated Coffee and a Variety of International Teas
\$27.95 per person

(\$100.00 Chef Attendant Fee)

Please add a 19% Service Fee and Sales Tax

MORNING BREAKS/ MID MORNING BREAKS

COFFEE SERVICE

Freshly Brewed Coffee, Decaffeinated Coffee and a Variety of International Teas
\$4.50 per person

DELUXE COFFEE SERVICE

Evian, Assorted Sodas, Freshly Brewed Coffee, Decaffeinated Coffee and a Variety of International Teas
\$5.50 per person

WARHORSE COFFEE SERVICE

Fresh Seasonal Sliced Fruit, Evian, Assorted Sodas,
Freshly Brewed Coffee, Decaffeinated Coffee and a Variety of International Teas
\$7.50 per person

CONTINENTAL EXPRESS

Orange and Cranberry Juice, A Basket of Assorted Baked Goods
Freshly Brewed Coffee, Decaffeinated Coffee and a Variety of International Teas
\$8.50 per person

EXECUTIVE CONTINENTAL

Orange and Cranberry Juice, Fresh Whole Fruit, Yogurt with Granola
Flavored Bagels with Flavored Cream Cheese, Assorted Breakfast Cereals with 2% Milk
Freshly Brewed Coffee, Decaffeinated Coffee, and a Variety of International Teas
\$10.50 per person

AFTERNOON BREAKS

COOKIE JAR BREAK

Assorted Jumbo "Oreo Spunkmeyer®" Cookies, Double Fudge Brownies, Bottled Milk and Assorted Sodas
\$7.95 per person

SWEET AND SALTY

Plain and Peanut M&M's®, Rice Krispie Treats®, Chips and Spicy Salsa, Evian and Assorted Sodas
\$7.95 per person

HEALTHY BREAK

Whole Fresh Fruit, Vegetable Tray with Fat Free Ranch Dip, Nature Valley Bars, Yogurt, Evian and Assorted Sodas
\$9.95 per person

HAAGEN DAZS® HEAVEN

Haagen Dazs® Chocolate, Chocolate Almond and Coffee Coated Vanilla Bars
Chocolate, Vanilla and Mint Chip Ice Cream Served with Assorted Toppings and Evian
\$10.95 per person

MEETING PLANNER BREAK PACKAGES

Receive a Fifteen Percent Discount Package Price
With Any Combination of Three Breaks, Breakfast Buffets or Breakfasts for Any One Day

Please add a 19% Service Fee and Sales Tax

LUNCHEON SELECTIONS

LIGHT LUNCHEONS

Include Soup Du Jour, Rolls and Butter and Choice of Dessert
Freshly Brewed Coffee, Decaffeinated Coffee, a Variety of International Teas and Iced Tea

CLASSIC CAESAR SALAD

Fresh Crisp Romaine Lettuce with Parmesan Cheese and Croutons
Tossed in Caesar Dressing
\$14.95 per person
Add Chicken \$1.00 per person
Add Shrimp \$2.00 per person

CHICKEN CAESAR WRAP

Grilled Chicken, Romaine Lettuce and Parmesan Cheese
Tossed in Caesar Dressing wrapped in a Flour Tortilla
Served with Cottage Cheese
\$13.95 per person

COLD TRIO SALAD

Fresh Tuna, Egg and Chicken Salad
Served with Fresh Sliced Fruit
\$15.95 per person

PICNIC CHICKEN SALAD

Fresh Mixed Greens Tossed with Spicy Strips of Boneless Fried Chicken
Cheddar Cheese, Chopped Boiled Eggs, Tomatoes, Red Onions
Served with Ranch Dressing
\$14.95 per person

FAJITA SALAD

A Flour Tortilla Cup Filled with Shredded Lettuce, Cheddar Cheese and Ground Beef
Topped with Pico D'Gallo, Guacamole, Sour Cream and Black Olives
Served with a Side of Salsa
\$15.95 per person

TURKEY CLUB

Three Layers of White Bread with Turkey Breast, Bacon,
Lettuce, Tomato and American Cheese
Served with Cottage Cheese
\$14.95 per person

LUNCHEONS

PLATED LUNCHEONS

Served with a Fresh Garden Salad, Rolls and Butter, Fresh Seasonal Vegetables and Choice of Dessert
Freshly Brewed Coffee, Decaffeinated Coffee, a Variety of International Teas and Iced Tea

PASTA PRIMAVERA

Fresh Vegetables Simmered in a Delicate Cream Sauce Tossed with Linguine
Topped with Fresh Parmesan Cheese
\$14.95 per person
Add Chicken \$1.50 per person
Add Shrimp \$2.50 per person

STUFFED CHICKEN BREAST

Slow Roasted Chicken Breast Stuffed with Cornbread Dressing and Topped with a Light Cream Sauce
Served with Wild Rice
\$15.95 per person

SIRLOIN POT ROAST

Braised Top Sirloin Cooked to Perfection Topped with Mushroom Gravy
Served with Boiled Red Potatoes
\$15.95 per person

CHICKEN MARSALA

Boneless Chicken Breast Sautéed in Marsala Wine and Mushrooms
Served with Red Skin Mashed Potatoes
\$16.95 per person

SOUTHWEST BROIL

Grilled Marinated London Broil with Demi-Glace
Served with Red Skin Mashed Potatoes
\$17.95 per person

GRILLED PORTABELLO

Grilled Portabello Mushroom on Top of Fresh Polenta and Red Pepper
Served with a Red Pepper Coulis
\$18.95 per person

GRILLED SALMON

Fresh Grilled Salmon Topped with Caramelized Red Onions and a Light Cream Sauce
Served with Wild Rice
\$18.95 per person

TROUT PICCATA

Fresh Trout Pan Seared with a Lemon Caper Sauce
Served with Risotto
\$21.95 per person

Please add a 19% Service Fee and Sales Tax

LUNCHEON BUFFETS

Served with Freshly Brewed Coffee, Decaffeinated Coffee, a Variety of International Teas and Iced Tea

DENVER DELI

Fresh Garden Salad with Assorted Dressings, Potato Salad,
Smoked Turkey Breast, Sliced Sirloin, Ham and Salami, Swiss and American Cheeses
Fresh Tomatoes, Lettuce, Onions and Pickles, Assorted Breads and Condiments
Lemon Meringue Pie and German Chocolate Cake
\$17.95 per person

THE HOMESTEAD BUFFET

Fresh Garden Salad with Assorted Dressings
Pasta Salad, Marinated Vegetable Salad, Rolls and Butter
Slow Cooked Pot Roast with Mushroom Gravy, Grilled Chicken Breast with a Tarragon Cream Sauce
Wild Rice and Fresh Seasonal Vegetables
Pecan Pie and Dark Chocolate Mousse Cake
\$17.95 per person

ROCKY MOUNTAIN BARBECUE

Cole Slaw and Potato Salad, Fresh Baked Corn Bread
Barbecue Pork Sandwich with Kaiser Roll, Barbecue Chicken
Baked Beans and Corn on the Cob
Apple Pie and Strawberry Shortcake
\$16.95 per person

SEAFOOD VOYAGE

Fresh Garden Salad with Assorted Dressings, Coleslaw, Corn Fritters
Fresh Pan Seared Trout Almondine, Shrimp Scampi Tossed with Linguini
Served with Wild Rice and Fresh Seasonal Vegetables
Chocolate Silk Pie and Carrot Cake
\$21.95 per person

THE GODFATHER

Tossed Caesar Salad, Italian Vegetable Pasta, Garlic Bread
Cheese Tortellini with Marinara Sauce, Meat Lasagna, Chicken Parmesan
Ratatouille Tossed with Olive Oil
Chocolate Silk Pie and New York Cheesecake
\$16.95 per person

PIZZA, PASTA

Classic Caesar Salad, Fresh Garlic Cheese Bread
Four Cheese Pizza, Sweet Italian Sausage and Pepperoni Pizza, Smoked Chicken and Roma Tomato Pizza
Penne Pasta with Marinara and Alfredo Sauces
Lemon Meringue Pie and Tiramisu
\$18.95 per person
Add Italian Meatballs or Sweet Italian Sausage \$2.95 per person

SAVORY SIESTA

Build Your Own Taco and Burrito Bar with Ground Beef and Chicken, Taco Shells and Warm Tortillas
Pico d'Gallo, Sour Cream, Guacamole, Tomatoes, Cheese and Black Olives
Chicken Enchiladas, Black Beans and Spanish Rice, Tortilla Chips and Spicy Salsa
Carrot Cake and German Chocolate Cake
\$16.95 per person

Please add a 19% Service Fee and Sales Tax

BOXED LUNCHES

Include Potato Chips, Whole Fresh Fruit, Jumbo Cookie, and a Soft Drink
Your Choice \$13.95 each

LONG'S PEAK

Thinly Sliced Roast Beef and Sharp Cheddar Cheese with Tomato, Lettuce and Onion
Served on Dark Rye Bread

PIKES PEAK

Fresh Smoked Turkey Breast, Bacon and American Cheese with Lettuce, Tomato and Onion
Served on Three Layers of Toasted White Bread

MOUNT EVANS

Smoked Ham and Baby Swiss Cheese with Lettuce, Tomato and Onion
Served on Whole Wheat Bread

TORREY'S PEAK

Spicy Sprouts, Avocado, Tomato, Cucumber and Monterey Jack Cheese
Served on a Sour Dough Roll with Cilantro Mayonnaise

DESSERT SELECTIONS

DARK CHOCOLATE MOUSSE CAKE

TIRAMISU

GERMAN CHOCOLATE CAKE

NEW YORK CHEESECAKE

CARROT CAKE

STRAWBERRY SHORTCAKE

ASSORTED PIES

Pecan Pie, Pumpkin Pie, Lemon Meringue Pie, Apple Pie, Chocolate Silk Pie

Please add a 19% Service Fee and Sales Tax

HORS D' OEUUVRES

COLD SELECTIONS

Deviled Eggs
California Roll
Angel Biscuits with Ham
Smoked Chicken Tortilla Roll
Chocolate Dipped Strawberries
Fresh Fruit and Cheese Kabobs
Artichoke Stuffed with Crabmeat
Roast Beef with Horseradish on a Crouton
Roulade of Smoked Salmon on a Dill Crouton
Shrimp and Boursin Cheese on a Rye Crouton
Prociutto and Crabapple Chutney on a Rye Crouton
Smoked Ham and Boursin Cheese Wrapped Asparagus

HOT SELECTIONS

Spanakopita
Quiche Lorraine
Spring Rolls with Sweet and Sour
Mushroom Caps Stuffed with Crab
Beef Brochettes with Teriyaki Glaze
Roasted Red Pepper Garlic Crustini
Stuffed Jalapeno with Cream Cheese
Steamed Pot Stickers with Plum Sauce
Chicken Brochettes with Teriyaki Glaze
Mini Crab Cakes with Southwestern Aoli
Boneless Buffalo Wings with Bleu Cheese Dip
Chicken Quesadilla with Cilantro Sour Cream

\$2.75 Each Piece (Minimum Order 30 Pieces)

RECEPTION DISPLAY STATIONS

OCEAN VOYAGE

Chilled Jumbo Gulf Shrimp
Served with Cocktail Sauce and Lemons
\$2.75 per piece (Minimum Order 20 Pieces)

BAKED BRIE EN CROUTE

Brie layered with Fruit Filling and Baked in Puff pastry
\$2.75 per person

CHIPS AND DIPS

Fresh in House Baked Tortilla Chips with Spicy Salsa
Potato Chips Served with French Onion Dip
\$15.00 Per Bowl

SEASONAL CRUDITES

Fresh Vegetables Served with Ranch Dip
\$2.75 per person

MIXED NUTS

\$3.25 per person

SMOKED SIDE OF SALMON

Atlantic Smoked Salmon Served with Bagel Chips, Assorted
Crackers, Onion, Egg and Cream Cheese
\$3.95 Per Person (Minimum Order 20 Persons)

HOT SPINACH DIP

Spinach Dip with Crudites and Pumpernickel
\$3.95 per person (minimum Order 20 Persons)

FRESH FRUIT DISPLAY

A Selection of Fresh Seasonal Fruits and Berries
\$3.00 per person
(minimum of 20 people)

IMPORTED & DOMESTIC CHEESE DISPLAY

An Array of Cheese Served with Assorted Crackers
\$3.75 per person

ZESTY BAR MIX

\$2.00 per person

RECEPTION ACTION STATIONS

PASTA PRONTO

Penne and Linguini Pasta Tossed with Marinara or Alfredo Sauces
with Shrimp, Chicken, Fresh Vegetables, Garlic, Olive Oil, Peppers and Parmesan Cheese
Served with Focaccia
\$9.95 per person

SCAMPI STATION

Shrimp and Scallops Sautéed in Garlic, Lemon and White Wine
Served with Garlic Cheese Bread
\$11.95 per person

MEXICAN FAJITA

Beef and Chicken Grilled with Peppers and Onions
Served with Guacamole, Sour Cream, Shredded Lettuce, Grated Cheese and Salsa
Accompanied By Warm Flour Tortillas
\$8.95 per person

ORIENTAL STIR FRY

Fresh Oriental Vegetables Stir Fried in Sesame Oil with Your Choice of Chicken, Beef or Shrimp
One Item \$8.95 per person
Two Item \$11.95 per person

HAAGEN DAZS® STATION

Haagen Dazs® Chocolate, Chocolate Almond and Coffee Coated Vanilla Bars,
Chocolate, Vanilla and Mint Chip Ice Cream with Assorted Toppings
\$9.95 per person

All Chef Attended Stations Incur an Additional \$50.00 Service Charge and are limited to One Hour of Service

FROM THE CARVING BOARD

ROAST BARON OF BEEF

Serves Approximately 125 people
Served with Mini Rolls, Au Jus
and Creamy Horseradish Sauce
\$525.00

PRIME RIB OF BEEF

Serves Approximately 30 people
Served with Mini Rolls, Au Jus
and Creamy Horseradish Sauce
\$275.00

WHOLE ROASTED BEEF TENDERLOIN

Serves Approximately 20 people
Served with Mini Rolls, Dijon Mustard
and Creamy Horseradish Sauce
\$275.00

NEW YORK STRIPLOIN

Serves Approximately 30 people
Served with Mini Rolls, Pesto Mayonnaise
and Creamy Horseradish Sauce
\$300.00

HONEY ROASTED BONE-IN HAM

Serves Approximately 40 people
Served with Mini Rolls, Mayonnaise
and Yellow Mustard
\$175.00

WHOLE ROAST TURKEY

Serves Approximately 20 people
Served with Mini Rolls, Cranberry Pecan Relish
and Mayonnaise
\$125.00

All Chef Attended Stations Incur an Additional \$50.00 Per Hour Service Charge and are limited to One Hour of Service

Please add a 19% Service Fee and Sales Tax

DINNER

DINNER APPETIZERS

SHRIMP COCKTAIL

Gulf Shrimp Served with Traditional Spicy Cocktail Sauce
\$8.95 per person

JUMBO CRAB CAKES

Served with Spicy Remulade
\$9.95 per person

STUFFED MUSHROOM CAPS

Mushrooms Stuffed with Italian Sausage
\$6.95 per person

BAKED FRENCH ONION SOUP

Traditional French Onion with Baked Gruyere
\$3.95 per person

DINNER SALADS

SPINACH SALAD

Spinach Greens with Diced Bacon, Chopped Egg and Red Onion
Served with Warmed Bacon Dressing

CLASSIC CAESAR

Crisp Romaine Lettuce, Parmesan Cheese and Croutons
Tossed with Caesar Dressing

TRADITIONAL SALAD

Mixed Baby Greens with Garden Vegetables
Served with Balsamic Vinaigrette

WARHORSE SALAD

Mixed Greens Topped with Asparagus, Roma Tomato and Julienne Vegetables
Served with Raspberry Vinaigrette

ROMA TOMATO AND FRESH MOZZARELLA SALAD

Fresh Field Greens, Roma Tomatoes, Fresh Mozzarella
Served with Cherry Vinaigrette

DINNER SELECTIONS

Served with a Choice of Salad, Rolls and Butter, Choice of Dessert and Fresh Seasonal Vegetables
Freshly Brewed Coffee, Decaffeinated Coffee and a Variety of International Teas

PESTO PRIMAVERA

Artichoke Hearts, Mushrooms, Red Peppers, Red Onion
Tossed in Olive Oil and Parmesan Cheese
Served on a Bed of Linguini Tossed with Fresh Basil Pesto
\$18.95 per person

STUFFED PORTABELLO

Portabello Mushroom Stuffed with Spinach and Ricotta Cheese
Served with a Tomato Based Coulis
\$21.95 per person

CHICKEN FRANCHAISE

Boneless Chicken Breast Lightly Battered and Sautéed Topped with Lemon Butter Sauce
Served with Roasted Garlic Mashed Potatoes
\$22.95 per person

STUFFED GAME HEN

Cornish Game Hen Stuffed with Wild Rice and Mushrooms
Served with Cranberry Chutney
\$23.95 per person

PAN SEARED TROUT

Fresh Trout Seared Topped with Crab Meat and a Lemon Caper Butter Sauce
Served with Herb Risotto
\$24.95 per person

PRIME RIB

Herb Roasted Prime Rib Served with Au Jus, Creamy Horseradish Sauce
Served with Baked Potato
\$25.95 per person

GRILLED LONDON BROIL

Marinated London Broil with Demi-Glace
Served with Herb Roasted Red Potatoes
\$26.95 per person

POTATO CRUSTED SALMON

Potato Crusted Salmon with a Red Pepper Coulis
Served with Herb Risotto
\$26.95 per person

FILET MIGNON

An 8oz Portion of Filet Served with Bernaise Sauce
Served with Mushroom Risotto
\$29.95 per person

Please Add a 19% Service Fee and Sales Tax

DINNER SELECTIONS (CONTINUED)

MACADAMIA CRUSTED RACK OF LAMB

Macadamia Crusted Lamb with a Rosemary Demi-Glace
Served with Scalloped Potatoes
\$34.95 per person

STUFFED VEAL CHOP

Veal Chop Stuffed with Mushrooms and Marscapone Cheese
Topped with a Mushroom Cream Sauce
Served with Herb Risotto
\$36.95 per person

COMBINATION DINNER SELECTIONS

PEPPERED NEW YORK STRIP AND CHICKEN

Grilled New York Strip with Au Pouivre Sauce and Grilled Chicken with a Light Cream Sauce
Served with Red Skin Mashed Potatoes
\$32.95 per person

FILET MIGNON AND SHRIMP

Grilled Filet with Bernaise and Garlic Sautéed Gulf Shrimp
Served with Mushroom Risotto
\$34.95 per person

DESSERT SELECTIONS

DARK CHOCOLATE MOUSSE CAKE

TIRAMISU

GERMAN CHOCOLATE CAKE

NEW YORK CHEESECAKE

CARROT CAKE

STRAWBERRY SHORTCAKE

ASSORTED PIES

Pecan Pie, Pumpkin Pie, Lemon Meringue Pie, Apple Pie, Chocolate Silk Pie

Please Add a 19% Service Fee and Sales Tax

DINNER BUFFETS

PIZZA, PASTA

Classic Caesar Salad
Display of Buffalo Mozzarella and Roma Tomato
Antipasto Platter
Seasonal Fresh Fruit Display
Four Cheese Pizza
Smoked Chicken and Roma Tomato Pizza
Italian Sausage and Pepperoni Pizza
Chicken Marsala
Penne Pasta with Marinara and Alfredo Sauces
Garlic Cheese Bread
Fresh Seasonal Vegetables
New York Cheesecake and Chocolate Silk Pie
\$25.95 per person

ROCKY MOUNTAIN BARBECUE

Fresh Mixed Greens Salad
with Assorted Dressings
Coleslaw
Potato Salad
Fresh Baked Corn Bread
Barbecue Brisket
Barbecue Chicken
Barbecue Pork Ribs
Corn on the Cob
Apple Pie
Strawberry Shortcake
\$27.95 per person

SURF AND TURF

Spinach Salad with Honey Mustard Dressing
Marinated Vegetable Salad
Tri-colored Pasta Salad
Seasonal Fresh Fruit Display
Fresh Rolls and Butter
Sautéed Shrimp Scampi
Pan Seared Trout
Marinated London Broil
Herb Roasted Red Potatoes
Fresh Seasonal Vegetables
Dark Chocolate Mousse Cake
Lemon Meringue Pie
\$29.95 per person

DESIGNER BUFFET

SALAD

Spinach Salad
Tri-Color Orzo Pasta Salad
Traditional Salad
Embassy Salad
Roma Tomato and Fresh Mozzarella Salad
(Choice of 2 of the Above)

~
Fresh Rolls and Butter

ENTRÉE

Trout Meuniere
Lightly Battered Trout with Lemon Butter Sauce

Leg of Lamb with Mint Demi-Glaze

Porkloin with Apple Mango Chutney

Shrimp Scampi over Angel Hair Pasta with a White Wine Garlic Sauce

Chicken Roulade with Tarragon Cream Sauce

Sliced Roasted Sirloin with Mushroom Demi-Glaze

Pesto Primavera

Southwestern Grilled Pork Chops with Green Chili Cream Sauce

Caribbean Chicken Breast with Tropical Fruit Chutney

Barbecue Beef Brisket

~
Fresh Seasonal Vegetables

~
Wild Rice

Roasted Garlic Mashed Potatoes
Herb Red Potatoes with Caramelized Leeks
Balsamic Risotto with Mushrooms
(Choice of 1 of the Above)

~
New York Cheesecake and Tiramisu

CHOICE OF TWO ENTRÉES

\$29.95 per person

CHOICE OF THREE ENTRÉES

\$31.95 per person

Please Add a 19% Service Fee and Sales Tax

Frequently Asked Questions and Incidentals

MENUS

To assure the availability of menu items, your menu selection must be determined two weeks prior to your event. The catering department can create a menu for your group based on your particular needs.

FOOD AND BEVERAGE

All food and beverage items must be supplied and prepared by the Warhorse and may not be removed from the premises. Any exceptions to this policy must be approved by the Food and Beverage director and are subject to additional service charges. If you are planning on the service of alcoholic beverages, please be aware that our liquor license requires that alcoholic beverages be dispensed only by our employees and bartenders. The Warhorse alcoholic beverage license requires the Warhorse to request proper identification (photo ID) of any person of questionable age and to refuse alcoholic beverage service if the person is either underage (under 21) or proper identification cannot be produced. Secondly, the Warhorse must refuse alcoholic beverage service to any person who, in the Hotel's judgement, appears intoxicated.

PRICES

Menu prices will be guaranteed 60 days prior to your event unless confirmed in writing. Prices are subject to a 19% Service Charge and a Applicable Sales Tax. Colorado State law states that service charge is subject to sales tax.

BARTENDER FEES

A \$50.00 bartender fee will be assessed per bar. Should sales exceed \$500.00, the bartending fee will be waived.

GUARANTEES

Seventy-two (72) business hours prior to your event, the Catering Department must be notified of the exact number of guests attending. This is the minimum number for which you will be charged and is not subject to reduction. The Warhorse will be prepared with 5% over the guaranteed number. If a guarantee is not received at the appropriate time, the anticipated attendance will be used as the guarantee and charges will be made accordingly.

AUDIO VISUAL

A wide selection of audio-visual equipment and services are available through an in-house supplier on a rental basis. Orders may be placed through the Warhorse office. All audio-visual equipment not rented through our in-house supplier must be approved prior to the event

CANCELLATION POLICY

In the event of cancellation, the Warhorse must receive written or verbal notice no less than 30 days prior to the function unless otherwise noted on the Sales and Catering Agreement. Specific cancellation policies may apply to particular functions such as wedding receptions, holiday parties, other social functions and functions taking place during "prime" dates. Please refer to your letter of agreement for these cancellation policies. In the event of a cancellation, the Warhorse reserves the right to assess a cancellation fee equal to, but not greater than the anticipated food and beverage revenue and/or meeting room charges based on estimated attendance.

ROOMS AND SET-UP FEE

Function rooms are assigned according to the anticipated number of guests. The Warhorse Inn reserves the right to reassign rooms accordingly based on guaranteed number of attendees. Change in room set up inside of 48 hours may result in additional labor charges if your assigned room has already been set. The Warhorse reserves the right to charge a service fee for set-up of meeting rooms with extraordinary requirements.

BILLING AND DEPOSITS

All accounts are to be paid seventy-two business hours prior to the event unless previous credit arrangements have been approved. All requests for direct billing must be submitted 30 days prior to the event and be approved by the accounting department. Social events such as weddings, proms, bar/bat mitzvahs, reunions and charity events are not applicable for direct billing. Deposits will be required as specified in the Sales or Catering Agreement and are non-refundable. Tax exempt organizations must provide the Warhorse with an exemption form prior to the billing of the event and must be paid by the organization on the exemption form.

SECURITY

The Warhorse Inn cannot assume responsibility for the damages to, or loss of, any merchandise or articles left in the Warhorse prior to, during, or following any event. If valuable items must be left in any banquet area, it is recommended that a security firm be retained at the client's expense.

SHIPMENT OF MATERIALS

The Warhorse cannot be responsible for packages received more than three (3) days prior to the event. All packages must indicate the date of the meeting, name of the group and be sent to the attention of: Warhorse. All shipments must be pre-paid. Should shipments be delivered earlier than three (3) working days prior to the event, storage fee may be applicable. Client is responsible for moving boxes more than 50 pounds.

The information and detailed specifications as outlined per this contract are approved and accepted.
Client Signature: _____ Date: _____