



THE
LOBBY

PLAYFUL EATS. SERIOUS DRINKS.

2017 PRIVATE DINING GUIDE

2191 ARAPAHOE ST. DENVER, CO 80205

303.997.9911

WWW.THELOBBYDENVER.COM



THE APPETIZERS

- Sold and priced by the dozen
- Item minimum order of 2 dozen
- Served on buffet display.
- May be passed for \$30 per hour

Guest Count Requirements

- Parties up to 50 guests may choose up to 5 items
- Parties up to 120 guests may choose up to 10 items
- Parties with 125+ guests may choose up to 15 items

\$16 Per Dozen

- Grilled Veggie Crostini ~
- Tomato Basil Crostini with Balsamic Reduction ~
- Cubano Crostini with Ham, Braised Pork, Spicy Mustard & Pickle
- Mushroom & Goat Cheese Tart ^
- Jalapeno Bacon Popper Wonton Cup *
- Apple Honey Brie Phyllo Cup ^
- Roasted Corn & Kale Phyllo Cup with Sweet Potato Puree ^
- Deviled Eggs (with chorizo +\$4/dozen) ^ *

\$18 Per Dozen

- Beef Teriyaki Skewers with Grilled Red Onion
- Mediterranean Grilled Chicken Skewers *
- Seared Steak Crostini with Caramelized Onions & Horseradish Creme
- Chicken Salad with Green Apple Slices *
- Ham & Goat Cheese Croquettes with Almond Pesto
- Bleu Cheese Balls with Chili Spiked Fruit Chutney ^
- Buffalo Chicken & Bleu Cheese Tater Tot Cups
- Caprese Skewers with Hand-Pulled Mozzarella ^ *

\$20 Per Dozen

- Crab Stuffed Mushroom Cap (minimum order 4 dozen)
- Steak Puff with Bleu Cheese
- Cheese Grit Cake with Spring Pea Puree & Apricot Glazed Chicken *
- Hot & Sour Meat Balls
- Smoked Salmon & Brie on Pumpernickle Toast
- Bacon Wrapped Jerk Shrimp *
- Candied Bacon Napoleon with Spicy Cream Cheese *
- Prosciutto Wrapped Asparagus *
- Wake 'N' Bacon

\$24 Per Dozen

- Chef's Creation
- Seared Ahi Skewer with Mango Salsa *
- Espresso Crusted Venison on Crostini with Chili Spiked Fruit Chutney
- Tomato Bisque & Grilled Cheese Shooter
- Brie & Ham Puff with Dried Fruit Glaze
- Vegan Stuffed Mushroom Caps ~

Substitute Vegan Everything Bagel Chips for Crostini +\$2/dozen

**Gluten Free or Gluten Free Optional / ^Vegetarian / ~Vegan or Vegan Optional*



THE MUNCHIES

Munchie Platters

Minimum order for 20 guests / Priced per guest

Veggie Crudite with Chipotle Ranch \$3

Basic Cheese Board \$5

Artisan Cheese Board \$7

Seasonal Baked Brie \$25

Smoked Salmon Dip & Roasted Red Pepper Hummus with Everything Bagel Chips, Celery & Carrots \$7

Assorted Mini Sandwich Platters

\$36 per dozen / Minimum order of 2 dozen per type

Cheeseburger with American, Secret Sauce, Lettuce, Tomato, Pickle & Onion

Grilled Chicken Breast with Mayo, Lettuce, Tomato & Onion

Braised Pulled Pork with Liquid Gold, Sriracha Coleslaw & Pickle

Balsamic Portobella Cap with Almond Pesto Zucchini

Action Stations

Minimum order of 40 guests / Priced per guest for 3 hours / \$100 set-up fee

Prime Rib Carving with Rolls & 3 Chef's Choice Sauces MP

Pork Loin Carving with Rolls & 3 Chef's Choice Sauces \$14

Build-Your-Own Loaded Tater Tots with 5 Chef's Choice Toppings \$10

Freshly Made Guacamole with Salsa & Tortilla Chips \$8

Desserts

By The Dozen

Minimum order of 2 dozen / \$30 per dozen

Chocolate Brownies with Caramel Sauce

Chocolate Covered Strawberries

Strawberry Shortcake Skewers

Nutella Deviled Strawberries

Freshly Baked Cookies

*chocolate chip / peanut butter / peanut butter chocolate chip /
oatmeal raisin*

By The Batch

*Minimum order of 1 batch / \$45 per batch
1 batch serves 20 guests*

Challah Bread Pudding with Chef's Choice Sauce

Tivoli Apple Cinnamon Crisp

Mousse Cups

chocolate / white chocolate / butterscotch / mixed berry



THE 3-COURSE

Plated Dinners

Minimum order of 10 guests

Priced per guest by entree selection / Prices include salad & dessert

When ordering The 3-Course please provide your guests with the choice of no more than 3 entree options. Total order counts must be given to the Event Manager by no less than 10 business days before the event.

Please be prepared to designate each guest's order by name card or other symbol.

We cannot guarantee any substitutions on the day of the event.

First

Choose 1 soup or salad for party

Artisanal Greens with Apple Cider Vinaigrette, Tomato & Parmesan

Romaine Hearts with Roasted Garlic Vinaigrette, Roasted Red Peppers & Brioche Croutons

Cucumber Tomato Salad with Red Onion & Feta

Chorizo Corn Chowder

Second

Balsamic Marinated Portobella Cap with Grilled Seasonal Veggies & Zucchini Noodles \$25

Roasted Chicken with Sundried Tomato Honey Chipotle Glaze & Seasonal Veggies \$25

Molasses Brined Pork Chop with Mashed Sweet Potato \$27

Seared Salmon with Lemon Butter & Seasonal Veggies \$28

Grilled Chef's Choice Steak with Horseradish Creme & Garlic Mashed Potatoes \$30

Confit Hop-Cured Pork Belly with Sautéed Kale, Garlic Mashed Potatoes, Fried Brussel Leaves & Liquid Gold \$30

Espresso Crusted Venison with Chili Spiked Fruit Chutney & Bleu Cheese Grits \$33

Duet +\$3 to higher priced protein selection

Third

Choose 1 dessert for party

Freshly Baked Cookies

Choose from: chocolate chip / peanut butter chocolate chip / oatmeal raisin / peanut butter

Chocolate Brownie with Caramel Sauce

White Chocolate Mousse with Berry Compote

Small Bite Trio

Choose 3 from: chocolate truffle / nutella deviled strawberry / white chocolate mousse cup / brownie bite / cookie bite / sticky icky bite

THE BUFFET

The Standard

You Choose:

1 Salad

1 Protein

2 Sides

1 Dessert

Served with Dinner Rolls & Butter

Priced per guest by the entree price below

Minimum order of 20 guests

The Extras

2 Proteins +\$5 per guest to higher priced protein option

3 Proteins +\$10 per guest to higher priced protein option

Extra Salad +\$4 per guest

Extra Side +\$4 per guest

Extra Dessert +\$5 per guest

Rosemary Butter Brushed Rolls +\$2 per guest

Salads

Artisanal Greens with Apple Cider Vinaigrette, Tomatoes & Parmesan

Romaine Hearts with Roasted Garlic Vinaigrette, Roasted Red Peppers & Brioche Croutons

Shaved Brussels Sprout, Cabbage & Kale Mix with Apple Cider Vinaigrette, Goat Cheese & Red Onions

Proteins

Balsamic Marinated Seared Portobella Caps \$24

Grilled Chicken Breast with Mushroom Veloute \$26

Roasted Almond Pesto Chicken Thighs \$27

Hop Brined Pork Loin with Maple Apple Glaze \$28

Seared Salmon with Teriyaki Glaze \$29

Mahi Mahi with Mango Salsa \$30

Confit Hop-Cured Pork Belly with Liquid Gold Sauce \$32

Grilled Chef's Choice Steak with Caramelized Onion Horseradish Jus \$32

Braised Short Ribs with Cabernet Sauce \$35

Chef's Choice MP

Sides

Roasted Garlic Mashed Potatoes

Rosemary Roasted Red Potatoes

Rice Pilaf

Oven Roasted Asparagus

Caramelized Aromatic Seasonal Veggies

Sriracha Cole Slaw

Fried Brussels Sprouts with Caper Salt

Bleu Cheese Grits

Desserts

Chocolate Brownie with Caramel Sauce

Challah Bread Pudding

Chocolate Dipped Strawberries

Nutella Deviled Strawberries

Freshly Baked Cookies

Choose from: chocolate chip / peanut butter chocolate chip / oatmeal raisin / peanut butter

Mousse

Choose from: chocolate / white chocolate / butterscotch / mixed berry



THE NOT-SO-TRADITIONAL BUFFETS

The Brunch Buffet

\$18 per guest / Minimum order 20 guests

Honey Vanilla Yogurt & Almond Granola

Sliced Seasonal Melon

Breakfast Tots

Country Ham

House-Candied Bacon -or- Pork Belly Chorizo Patties

Egg Scramble

Choose from: plain scramble / southwest style / garden style

Challah Bread Pudding French Toast Sticks with Chef's Choice Sauce +\$3 per guest

Mini Build-Your-Own Breakfast Tacos +\$4 per guest

Assorted Mini Habit Doughnuts +\$5 per guest

Build-Your-Own French Toast with Irish Whipped Cream, Syrup, Honey, Candied Almonds & Berry Compote +\$5 per guest

The Customizables

Priced per guest / minimum order 20 guests

The Lunch Break \$17

Includes two types of wraps or sandwiches, sriracha cole slaw, house-made potato chips, fruit salad and iced tea & water stations

The BBQ \$25

Includes one protein, sriracha cole slaw, baked beans, grilled corn on the cob, cornbread & an assortment of BBQ sauces.

2 proteins +\$5 per guest

The Pasta MP

Includes one vegetarian pasta and one protein pasta, romaine hearts salad, grilled mediterranean veggies & garlic bread

3 pastas +MP per guest

The Taco \$25

Includes one protein, rice, beans, tortillas, shredded lettuce, pico de gallo, chopped jalapenos, diced onions, cheddar, sour cream & chopped cilantro

2 proteins +\$5 per guest



THE BAR

How It Works

Bartenders are included for any events held in the Main Dining Room, including Buy Outs
Private bartenders for The Colorado Room, The Courtyard Patio or the Greater Courtyard may be added for a \$75 bar setup fee
If your event rings \$500 or more in beverage sales then the \$75 bar setup fee is waived

Bar Options

We understand that each event will have different bar needs, so we happily customize your options!
Popular bar options include: cash bar, hosted bar, drink tickets or a combination.

Average Bar Pricing

Domestic & Imported Bottled Beer from \$4 - \$6
Craft Draft Beer from \$4 - \$8+
Well Cocktails \$6
Call Cocktails from \$6.50
Premium Cocktails from \$8
House Wine by the Glass \$6
Premium Wine by the Glass \$7 - \$10
Non-Alcoholic Beverages from \$2.50+
Specialty Cocktails Available Upon Request

Bar Packages

Please choose the package you prefer to have stocked on your private catering bar
Not applicable for the Main Dining Room bar
Drinks will be charged based on consumption

The Basics: well liquors, house wines, bottled beers, "Usual Suspects" draft beers

The Premium: The Basics package + premium wines, Grey Goose, Ketel One, Jack Daniels, Jim Beam, Bombay Sapphire, Tanqueray, 1800 Silver, Bicardi Silver

The Colorado: The Basics package + premium wines, Breckenridge Bourbon, Fireside Whiskey, Elevate Vodka, Silvertree Vodka, Denver Dry Gin, 1800 Silver, Bicardi Silver

Custom: Start with The Basics package and choose which wines, beers & spirits you would like to offer your guests, including:
2 vodkas, 2 whiskeys, 1 gin, 1 tequila, 1 rum

THE SPACES



The Colorado Room

event space is located on the lower level and has it's own dedicated bar and restrooms. It features a small stage & two large flat screen TV's with cable and HDMI connections.

Available: Tuesday - Friday 11am-9:30pm / Saturday 5pm-10pm

Capacity: 120 guests cocktail / 80 guests seated

March - October Minimums: Tuesday - Thursday \$500 / Friday - Saturday \$600

November - February Minimums: Tuesday - Thursday \$650 / Friday - Saturday \$1200

The Courtyard Patio

consists of the half brick walled area within the greater courtyard. It includes a beautiful canopy provided by mature trees, views of the city and Greater Courtyard, and a billowing sunshade. It is not covered and does not include heaters in the case of inclement weather.

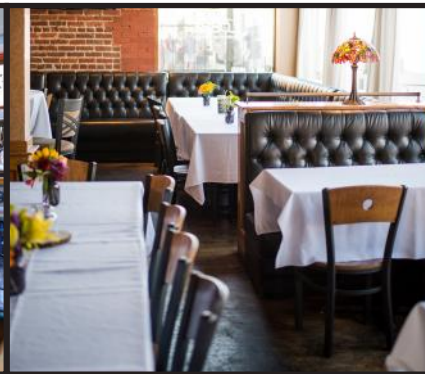
Information on rental of the Greater Courtyard & extension of the liquor license is available upon request.

Available: Tuesday - Friday 11am-9:30pm / Saturday 5pm-10pm

Capacity: 60 guests cocktail / 60 guests seated

April - October Minimums: Tuesday - Thursday \$1100 / Friday - Saturday \$1700

Availability November - January Dependent on Weather



The Buy Out

A complete buy out of the restaurant includes both patio spaces, The Colorado Room and the Main Dining Room. The Colorado Room connects to the Main Dining Room via the grand staircase in the center of the restaurant, and can feel like it's own space or flow freely with the rest of the restaurant.

Available: Tuesday - Friday 11am-9:30pm / Saturday - Sunday 6pm-10pm / Monday Upon Request

Capacity*: 300-400 guests cocktail / 170-200 guests seated (*dependent on weather & patio availability)

January - November Minimums: Tuesday - Thursday \$3500 / Friday - Sunday \$5000

December Minimums: Tuesday - Thursday \$5000 / Friday - Sunday \$7000

THE NITTY GRITTY

LOBBY
AN INSPIRED AMERICAN GRILLE

Food & Beverage Minimums are a minimum spend requirement before 8% sales tax, 24% service charge and 8% service charge tax to guarantee your private space. All food & beverage minimums include 4 hours of event time in your contracted space. All food & beverage minimums are subject to change until a contract is signed due to the Rockies home game schedule, holidays, or any city-wide special events. In the event of a cash bar, all sales from individual guest tabs go toward satisfying the minimum as well.

Two Tastings may be scheduled upon request. One may be held before or after signing your contract to get an idea of the flavors of our items, or choose a direction that you'd like to take the menu. The second can be used to try more items, or narrow down sauces, proteins, etc. We request that no more than 4 people attend tastings. Tastings are limited to 6 items. Extra items or tastings may be added for a fee at the discretion of the Chef. Items with crab may not be included in tastings.

Wedding Ceremonies may be conducted inside or outside of the restaurant. If you host your ceremony and reception with us, we increase your event time to 5 hours with a \$100 ceremony fee.

Outdoor Lawn Games are available for rental for the duration of your event! Please note that you are responsible for your guests behavior, and that any damages caused to the games, courtyard or restaurant will be billed to you as the host.

Cornhole \$35 (two available) / Giant Jenga \$40 / Giant Connect Four \$25

Preferred Vendors are vendors that we have worked with before and trust. While they are highly recommended, they are not required. Contact information is available upon request. Please contact vendors directly for accurate quotes.

Linens & Decorations: Event Rents

Photography: JXC Photo / La Photographie Weddings / Danna Frost Photography

DJ, Bands & Entertainment: A Music Plus

Cakes & Pastries: Gateaux Pastries / Azucar / Happy Cakes

Donuts: Habit Donut Dispensary

Hair & Makeup: Anna Fivecoat with Lombardis on the Avenue

Wedding & Bridesmaids Dresses: Little White Dress Bridal Shop

Contact Our Event Manager for more information, or to start planning your event!

Meg Batizy

Purveyor of Good Times & Marketing Maven

Restaurant: 303-997-9911 / Cell: 303-385-3506

2191 Arapahoe St. Denver, CO 80205

Events@TheLobbyDenver.com

Thank you for considering The Lobby for your next event!

The Fine Print: All food and beverage minimums are based on a 4 hour period of event time, plus one hour of set up and one hour of break down. Any additional set up and break down required will be charged at \$50 per hour. Hosts can add time to their event for an additional \$250/hour fee. If the added time goes outside of normal operating hours the fee increases to \$300/hour. There is no fee to use your own technical equipment through the restaurant's system, though we require that guests test their equipment at least 5-7 business days prior to their event. The Lobby cannot be held responsible for any damage or loss of personal technical equipment, or if personal technical equipment does not work with the restaurant's systems. Use of the restaurant's computers includes a \$50 rental fee. Use of the restaurant's ethernet, HDMI, power or other such cable will require a \$30 deposit to be refunded upon the safe return of the undamaged cable. The Lobby does not have HDMI adapters for any product. The Lobby reserves the right to refuse service to any guest at any time for any reason. Hosts are responsible for their guests actions, including liability for any damage caused to the building or its contents per the discretion of The Lobby. The Carolina Panthers flag may not be removed or covered with the flag of any other team, but may be covered with a black linen for the duration of the event.