



HISTORY COLORADO — CENTER —



CATERING & EVENTS

HISTORY COLORADO CENTER
1200 BROADWAY | DENVER | CO | 80203
303 - 866 - 2473

History Colorado Center Daytime Rates

Venue Rental Fees Include:

- ◆ Tables & chairs (linens not included)
- ◆ Complimentary Museum admission for all guests/attendees
- ◆ Basic A/V: audio, microphones, screen & projector
- ◆ Half Day - up to 4 hours / Full Day - up to 8 hours (event to conclude by 5:00 PM)
- ◆ Two hours of set up & one hour of tear down
- ◆ Dedicated Event Manager
- ◆ Security guard for up to 200 guests

****Holiday rates apply for the month of December. Call for more details.****

VENUE SPACE	Seating Capacity	Square Footage	Weekday Half Day (up to 4 hrs.)	Weekday Full Day (up to 8 hrs.)	Weekend Half Day (up to 4 hrs.)	Weekend Full Day (up to 8 hrs.)
Martin Foundation Room	Theatre 130	1754	\$450	\$700	\$600	\$850
	Banquet 120					
Colorado Room	Theatre 380	3793	\$850	\$1250	\$1050	\$1500
	Banquet 250					
MDC/Richmond Terrace Room	Theatre 200	4794	\$650	\$1350	\$800	\$1050
	Banquet 220					
Atrium - Anschutz Hamilton Hall (before 9AM only)	Theatre 500	5777	\$1750	NA	\$2500	NA
	Banquet 350					

*Discounts available for non-profit organizations, state & government agencies.
Ask your catering manager for further information.*

History Colorado Center Evening Rates

Venue Rental Fees Include:

- ◆ Tables & chairs
- ◆ Complimentary Museum admission for all guests/attendees
- ◆ Basic A/V: audio, microphones, screen & projector (not available in café & lobby)
- ◆ 6 Hour event plus two hours of set up & one hour of tear down
- ◆ Dedicated Event Manager
- ◆ Security guard for up to 200 guests

***Holiday rates apply for the month of December. Call for more details.**

VENUE SPACE	Capacity	Sq. Ft.	Weekday	Saturday	Sunday
Café Rendezvous	Banquet 65	NA	\$800	\$1050	\$650
	Cocktail 100				
Lobby (add on only)	Banquet 80	4200	\$500	\$500	\$500
	Cocktail 250				
Martin Foundation Room	Banquet 120	1754	\$1050	\$1250	\$850
	Cocktail 134				
Colorado Room	Banquet 250	3793	\$2200	\$2700	\$1800
	Cocktail 400				
MDC/Richmond Terrace Room	Banquet 220	4794	\$2800	\$3200	\$2200
	Cocktail 400				
Atrium - Anschutz Hamilton Hall	Banquet 400	5777	\$3200	\$3800	\$2600
	Cocktail 550				
Museum Buy Out	Banquet 1200	NA	\$8500	\$10,500	\$6500
	Cocktail 2000				

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FREQUENTLY ASKED QUESTIONS

- * **Parking:** Meters in the area are \$1/hour prior to 6 P.M., & many are free after 6 P.M. Most, if not all, take credit cards. Please read posted signs for meter rates & hours.
- * **The Judicial Parking Garage:** Parking available Monday thru Friday from 5pm-5am & open 24 hours on weekends & state holidays. Rates are \$5 to \$10. Located on the corner of 13th Avenue & Broadway. The entrance/exit is on Broadway, between 13th & 12th Avenue. Credit, debit, & cash are accepted. Prepaid validations are also available. Please call 303-296-3870 to reserve parking for your event.
- * **Museum Access:** Food & beverage are not allowed in any exhibit area. Special ticketed exhibits are not included in the rental fee. Your guests will have access to the exhibits for 1 hour determined by the group.
- * **Food:** Cater Rendezvous must provide all food & beverage for all functions at History Colorado Center. No food or beverages may be brought into the History Colorado Center. If there is any food or beverage remaining from your event, it may not be removed from the premise by the group or guests due to Colorado Health & Safety Codes.
- * **Beverage:** Cater Rendezvous holds the liquor license for the History Colorado Center. The group or their guests, vendors or employees may not bring alcoholic beverages into or out of the History Colorado Center. Cater Rendezvous staff reserves the right to require identification from any guest in attendance, & limit & control the amount of alcoholic beverages consumed by guests. Alcoholic beverages will not be served to guests under the age of 21, & will be refused to guests who appear to be intoxicated.
- * **Deposits:** A non-refundable deposit of 25% of your room rental fee & 25% of your estimated food & beverage must be received with a signed agreement to confirm your event. Final balance for the room rental & all food & beverage must be paid 5 business days prior to the event.
- * **Cancellation Policy:** If the event cancels within 60 days of the event, 50% of the food & beverage & 100% of the room rental will be due. All deposits paid in advance are non-refundable.
- * **Menus & Guarantee:** Your final menu selection must be received 30 days prior to your event. Your minimum guaranteed attendance must be received 5 business days prior to your event. If attendance falls below the guaranteed number, the group will be charged for the guaranteed number on all food & beverage. If count increases less than 72 hours before the event date you may incur a cost of price & a half on all food & beverage.
- * **Choice of Entrée** (plated dinners only): For choice of entrée, you can select up to two entrees to offer to your guests. You must collect meal selections from your guests in advance & provide each guest with a card indicating their meal selection the night of the event to ensure accurate service. We are happy to accommodate vegetarian, gluten friendly, & special allergies in addition to the two entrée selections.
- * **Security:** The History Colorado Center's security personnel will be on-site during events & is provided at no extra cost. Additional security guards must be provided for all events over 200 & will be billed to group after the event or taken from the damage deposit as necessary. For liability/security reasons, All items must be removed at the conclusion of the event.
- * **Music/Entertainment:** A Cater Rendezvous Sales Manager must be informed of all entertainment 10 days in advance of event date. A representative for any entertainment company hired by group must contact the Sales Manager at least 10 days prior to event date to review their electrical, lighting, & any other requirements.
- * **Decorations:** The Cater Rendezvous Sales Manager must approve the use of all decorations 10 days prior to the event. Due to the sensitive nature of our exhibits & collections, the following items will not be allowed inside the Museum: balloons, birdseed, rice, & glitter. Bubbles may not be used indoors but may be used on the terrace. All candles must be enclosed in glass.

PASSED HORS D'OEUVRES

Based on 1 hour of service

Select Three \$15 per guest - additional selection \$3 per person

CLASSIC HORS D'OEUVRES

Fontina Stuffed Arancini V

sage aioli & charred tomato sauce

Vegetable Spring Rolls V

sweet chili sauce

Fried Polenta V

parmesan & fontina cheese
charred tomato sauce, & fresh basil

Pulled Chicken Tostada

cilantro crema & roasted corn salsa

Pork Meatballs GF

mole verde, cotija cheese & cilantro

Colorado Lamb Skewers GF

local sheep's milk tzatziki

Chicken Fried Steak Bites

black pepper gravy

Fried Mac & Cheese Bites

tomatillo fondue

Beef Satay GF

honey chipotle marinated flank & oregano
remoulade

Buffalo Chicken

ranch espuma & tender celery leaves

Smoked Gruyere Grilled Cheese

served with roasted tomato bisque

Cornbread Bites

green chili, cheddar cheese, with cayenne
honey

Caprese Crostini V

house-made ricotta, tomato - garlic confit, &
arugula pesto on crostini

Mushroom Conserva Tartlet

taleggio cheese, balsamic & thyme

Chilled Shrimp Gazpacho GF

avocado, cilantro & lime crema

PREMIUM HORS D'OEUVRES

Add \$2/guest per selection

Lamb Chop

grilled Colorado lamb chop, mint labneh, &
oregano

Wagyu Slider

brie, arugula, & applewood smoked bacon aioli

Seared Tuna Crisp

black sesame seared tuna, ginger lime soy, &
basil

Braised Bison Arancini

roasted red bell pepper romesco & parsley

Scallop Ceviche Shooter GF

marinated scallop, mango, jalapeno, & cilantro

Smoked Trout

Colorado trout, dill crème fraiche, blini, & trout
roe

VG– Vegan V-Vegetarian GF- Gluten Friendly * Accommodations Upon Request

COCKTAIL HOUR DISPLAYS

Based on 1 hour of service - minimum of 25 guests required
China \$2/guest

Denver Farmer's Market \$8 per guest V GF

seasonal fresh vegetables, house-pickled vegetables, chipotle ranch & roasted garlic hummus

Cheeseman Park \$10 per guest V

four Chef selected local & imported cheeses, candied nuts, dried fruit, stone fruit chutney, seasonal fruit, mixed nut brittle, crackers & baguettes

Colorado Peaks & Dips \$10 per guest

select 3: smoked trout, spinach & artichoke, gorgonzola caramelized onion, or chorizo queso
select 3: tortilla chips, potato chips, pita chips, warm pita, baguette, or seasonal vegetables

Buckhorn Exchange \$15 per guest

Chef's selection of artisan house-cured & imported meats & pates, local & imported cheeses, pickled vegetables, dried fruit, stone ground mustard & stone fruit chutney, accompanied with assorted crackers & crostini

Union Station \$22 per guest

poached mussels, grilled shrimp, scallop gazpacho & crab salad, served with grilled artisan bread, mignonette & cocktail sauce

SMALL PLATE STATIONS

Based on 1 hour of service - minimum of 25 guests required
China \$3/guest
Add live attendant - \$75/station (optional)

Smoked Salmon \$7 per guest

potato latkes, crispy capers, chives & crème fraiche

Roasted Pork Belly \$6 per guest GF

blueberry golden raisin chutney & smoked cheddar polenta

Braised Bison \$8 per guest

herbed potato croquette & roasted carrot puree

Tuna Poke \$7 per guest

black sesame crisps, mango salsa & soy chili lime vinaigrette

Mushroom Conserva \$5 per guest

brie, meyer lemon oil & thyme on grilled artisan bread

VG- Vegan V-Vegetarian GF- Gluten Friendly * Accommodations Upon Request

DINNER STATIONS

Based on 1.5 hours of service - china \$4.00 - minimum of 25 guests required

Select Two \$45 per guest - Select Three \$49 per guest

Select Four \$53 per guest

Add live attendant - \$150/station (optional)

Dessert station included with dinner station package

Beverage station to include fruit-infused water, Dazbog coffee & assorted hot teas

Street Tacos GF

slow roasted pork carnitas & grilled marinated chicken served with onion, shredded cabbage, lime wedges, cheese salsa fresca, sour cream, salsa verde, black beans & cilantro lime rice

Italian V*

penne & linguini served with marinara, roasted garlic alfredo, grilled chicken, pork meatballs, shaved parmesan cheese, chili flakes, garlic breadsticks & Italian salad

Barbeque GF*

select 2 proteins: pulled pork, beef brisket or chicken thighs,
served with potato salad, spicy coleslaw, pickles, white bread, brioche buns, corn & Kansas City & Carolina BBQ sauces

Colorado

braised bison short ribs, Yukon gold mashed potatoes with cheddar cheese & poblanos
braised greens with house cured meat & corn bread

Build Your Own Sliders Bar

angus & veggie black bean burgers served with brioche buns, lettuce, tomato, onion, caramelized onions, bacon, chili, cheddar, Swiss, blue cheese, ketchup, mustard, mayo, 1000 island & French fries

Carvery **Must have Chef attendant**

select 1 - additional a la carte proteins available, pricing below

Prime Rib of Beef \$500 (serves 25-30 guests) dinner rolls, au jus & horseradish cream

Leg of Lamb \$300 (serves 20-25 guests) dinner rolls, rosemary au jus & blackberry mint sauce

Roasted Pork Loin \$125 (serves 20-25 guests) dinner rolls, home-style gravy, apple & sage compote

Turkey Breast Roulade \$125 (serves 10-15 guests) dinner rolls, turkey gravy & cranberry relish

DESSERT SELECTIONS:

Select three

Assorted French Macarons **V GF**

Petit Lemon Bars **V**

Assorted Chocolate Truffles **V GF**

Mini Cupcakes (assorted flavor options) **V**

Chocolate Mousse Shooter **V* GF**

Banana Pudding Shooter **V**

Fruit Mousse Shooter **V* GF**

S'more Brownie Bite **V**

Seasonal Cheesecake Bite **V**

TRADITIONAL DINNER BUFFET

One Entrée \$42 per guest - Two Entrees \$49 per guest - Three Entrees \$56 per guest

China \$3/guest

Includes choice of salad, entrée, two sides & dessert, served with baked rolls & butter

Beverage station to include fruit-infused water, Dazbog coffee & assorted hot teas

SALAD SELECTIONS:

Selection of one salad included in price - additional selection \$3 per guest

Rendezvous Salad V GF

mixed greens, grapes, candied walnuts, gorgonzola & balsamic vinaigrette

Caesar Salad

romaine tossed with Caesar dressing topped with manchego, seasoned croutons & garlic chips

Kale & Swiss Chard Salad GF

roasted tomato vinaigrette topped with shaved pecorino & pine nuts

Arugula Salad V GF

tomato, parmesan, toasted pepitas & Sherry vinaigrette

Cobb Style Wedge GF

applewood smoked bacon, chopped egg, tomato powder & chives with blue cheese dressing

ENTRÉE SELECTIONS:

Selection of entree included in price - Additional entrée selection \$8 per guest

Apple Cider Brined Pork Loin GF

Pan Seared Salmon with Buerre Blanc & Fried Parsley GF

Seared Chicken Breast with Roasted Pearl Onion Mushroom Sauce GF

Achiote Grilled Chicken with Chimichurri Sauce GF

Chimayo Rubbed Flat Iron Steak Topped with Avocado Pico de Gallo GF

Seasonal Vegetable Risotto V GF

Stuffed Sweet Potatoes with Quinoa & Fried Garbanzo VG

Stuffed Portobello Mushroom with Ricotta, Quinoa, Garlic & Shallots V GF

Grilled Tofu Marinated in Tamari Soy VG GF

SIDE SELECTIONS:

Selection of two sides included in price - additional selection \$3 per guest

Yukon Gold Mashed Potatoes V GF

Creamy Polenta V GF

Roasted Fingerling Potatoes VG GF

Roasted Garlic Risotto V GF

Honied Baby Carrots V GF

Grilled Asparagus VG GF

DESSERT SELECTIONS:

Selection of one dessert included in price - additional selection \$4 per guest

Blueberry Buckle moist blueberry coffee cake, candied lemon peel, & lemon glaze V

Chocolate Honey-Infused Ganache Tart whipped cream & candied orange peel V

Seasonal Fruit Mousse Cup berry compote V GF VG*

Roasted Pineapple Cream Puff pineapple & brown sugar custard, with whipped cream V GF

Roasted Banana Pudding house-made vanilla wafer, whipped cream, & cookie crumble VG GF*

Espresso Pot de Creme espresso custard, chocolate drizzle, whipped cream & espresso brittle V GF

VG- Vegan V-Vegetarian GF- Gluten Friendly * Accommodations Upon Request

PLATED DINNER MENU

China \$5.00 /guest

All plated dinners include choice of starter, 2 entrées & dessert served with baked rolls & butter
Beverages include iced water, Dazbog coffee & assorted hot teas served tableside

For choice of entrée, you can select up to two entrees. You must collect meal selections from your guests in advance & provide each guest with a card indicating their meal selection the night of the event to ensure accurate service. We are happy to accommodate vegetarian, gluten friendly, & special allergies in addition to the two entrée selections.

The highest priced entrée will apply.

STARTER SELECTIONS:

Select one

Rendezvous GF

spring mix, red grapes, candied walnuts, gorgonzola with balsamic vinaigrette

Caesar Salad

romaine tossed with Caesar dressing topped with manchego, seasoned croutons & garlic chips

Mixed Greens V GF

roasted beets, goat cheese, candied pecans & pear balsamic vinaigrette

Wilted Kale & Swiss Chard Salad GF

roasted tomato vinaigrette topped with shaved pecorino & pine nuts

Arugula Salad V GF

red wine vinaigrette, shaved goat cheese & pickled butternut squash

Cobb Style Wedge GF

bacon, chopped egg, tomato powder & chives with blue cheese dressing

Kale & Wild Rice Soup GF

house-made chicken sausage & roasted tomatoes

Butternut Squash Bisque V GF

charred cauliflower & crème fraiche

DESSERT SELECTIONS:

Select one

Roasted Pineapple Napoleon V

cream cheese shortbread, roasted pineapple, raspberry whipped cream & raspberry sauce

White Chocolate Pavlova V

meringue dessert with a crisp crust, lemon mousse & blueberry compote, candied lemon peel, & fresh blueberry sauce

Mixed Berry Vlaai V

sweet bread tart filled with vanilla & cardamom custard, mixed berry compote, topped with brown sugar strudel

Seasonal Fruit Mousse Cup V GF VG*

berry compote

Flourless Chocolate Cake V GF

cajeta caramel & whipped cream

VG– Vegan V-Vegetarian GF- Gluten Friendly * Accommodations Upon Request

PLATED ENTRÉE SELECTIONS

Select two - highest priced entrée will apply

Stuffed Sweet Potato \$38 per guest VG

quinoa, ricotta, & red bell pepper with crispy garbanzo beans & sautéed kale

Vegetable Napoleon \$36 per guest V GF

creamy polenta cake, roasted portabella mushroom, grilled tomatoes & baby spinach layered with house-made ricotta & baked

Roasted Vegetable & Goat Cheese Strudel \$38 per guest V

squash, zucchini, bell pepper, & goat cheese rolled in puff pastry dough & baked served with bitter green salad & roasted tomato sauce

Madeira Chicken \$43 per guest GF

roasted Portabella, baby carrots, & mashed red potatoes

Roasted Airline Chicken Breast \$44 per guest GF

smoked cheddar polenta, melted leeks, & roasted chicken pan jus

Braised Pork Shoulder \$46 per guest GF

sweet potato mash, roasted Brussels sprouts, & pork jus

Pan Roasted Pork Tenderloin \$50 per guest GF

brown butter mashed potatoes, haricot verts, & charred tomato vinaigrette

Braised Beef Short Ribs \$50 per guest GF

buttery mashed potatoes, roasted root vegetable hash, & roasted shallot demi glace

Oven Roasted Herbed Pork Loin \$48 per guest GF

roasted red potatoes, charred cauliflower, & mustard gastrique

Duo Entree \$68 per guest GF

pan seared beef tenderloin & lobster tail with béarnaise sauce, roasted fingerling potatoes, & broccolini

Grilled 6 oz. Filet Mignon \$58 per guest

horseradish mashed potatoes, grilled asparagus, chimichurri, & turnip chips

Pan Seared Salmon \$50 per guest

orzo tabbouleh, grilled tomato, labneh, & lemon oil

Pan Seared Colorado Striped Bass \$52 per guest GF

roasted fingerling potatoes, stewed cipolini onions, & orange gremolata



HISTORY COLORADO — CENTER —



BAR PACKAGES

HISTORY COLORADO CENTER
1200 BROADWAY | DENVER | CO | 80203
303 - 866 - 2473

BAR PRICING

BAR PACKAGES

All pricing is per person and must be for entire guest count. Packages include bar glassware for up to 300 guests. A \$2.00 per person bar glassware fee will apply to events over 300 people.

	0-2 Hours	3 Hours	4 Hours	5 Hours
House Beer & Wine	\$18	\$22	\$26	\$30
House Full Bar	\$21	\$25	\$29	\$33
Premium Beer & Wine	\$20	\$24	\$28	\$32
Premium Full Bar	\$26	\$30	\$34	\$38
Colorado Bar	\$35	\$39	\$43	\$47

CONSUMPTION OR CASH BAR

\$150.00 per bartender - 1 bartender per 75 guests
Additional bartenders may be requested; Additional fees will apply

	Beer	Wine	Spirits	Soft Drinks
House	\$6	\$7	\$8	\$3
Premium	\$7	\$8	\$9	\$3
Colorado	\$9	\$10	\$12	\$3

HOUSE BAR MENU

HOUSE BEERS

Coors Banquet, Coors Light, Colorado Native, Great Divide Titan IPA

HOUSE WINES

\$28/bottle | Tableside Wine Service \$7/guest - Select 1 Red & 1 White

Alamos Chardonnay, Argentina *gentle aromatic profile with crisp green apple, peach & citrus blossom*

Alamos Cabernet, Argentina *dark berry characteristics that are complimented nicely by slight herbal notes & layers of vanilla*

Alamos Malbec, Argentina *full bodied with dark plum, black currant & black raspberry, notes of spice & vanilla*

Santa Cristina Pinot Grigio, Italy *delicate & fruity aromas with green apples & citrus peel*

HOUSE SPIRITS

**New Amsterdam Vodka, Flora Rum, New Amsterdam Gin, Famous Grouse Scotch,
Jack Daniels Black Label Whiskey, Zarco Tequila,**

Sweet Vermouth, Dry Vermouth, Bitters, Sweet & Sour mix,
assorted Coke brand sodas & juices

We are happy to accommodate special requests, if you would like a particular brand or label that is not listed above. Please note that any brand requests, substitution options & other selected ingredients will incur additional pricing.

Please consult with your Sales Representative for further details.

PREMIUM BAR MENU

PREMIUM BEERS

Coors Light, Colorado Native, Fat Tire, Great Divide Denver Pale Ale, Great Divide Titan IPA

PREMIUM WINES

\$33/bottle | Tableside Wine Service \$9/guest - Select 1 Red & 1 White

Edna Valley Cabernet, California ripe dark fruit, vanilla, leather notes, with lingering finish

Edna Valley Chardonnay, California pineapple & citrus notes with flavors of toasted nut & caramel toffee

Starborough Sauvignon Blanc, New Zealand crisp acidity with layers of passion fruit, guava & kiwi

Bridlewood Pinot Noir, California raspberry, black cherry, silky tannins with subtle oak notes

PREMIUM SPIRITS

Dewars White Scotch, Tin Cup Bourbon, Bushmills Black Bush Irish Whiskey, Ketel One Vodka,
Mount Gay Rum, Tanqueray Gin, Milagro Silver Tequila

Sweet Vermouth, Dry Vermouth, Ginger Beer, Bitters and Sweet & Sour mix;
assorted Coke brand sodas & juices

Premium Wine Upgrade

\$45/bottle | Can be substituted for an additional \$5/pp | Table Side \$12/guest

Louis M. Martini Cabernet Sauvignon, Sonoma full bodied, wild berry, plum, licorice & mocha

Laguna Ranch Chardonnay, Russian River delicate notes of apple, pear, tangerine, & quince

Whitehaven Sauvignon Blanc, New Zealand passionfruit, grapefruit with clean, crisp finish

Ghost Pines Cabernet Sauvignon, Napa/Sonoma dark fruit flavors, round tannins, with hints of sweet vanilla, & black pepper

Frei Brothers Reserve Merlot, Dry Creek red licorice, blackberry, & hints of toasted oak & roasted coffee

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COLORADO BAR MENU

All products local to Colorado

All Colorado Bar offerings subject to availability due to seasonal availability

COLORADO BEERS

Steamworks Brewing Company Durango, CO

Third Eye Pale Ale, Black Stout, Colorado Kolsh, Steam Engine Lager

COLORADO WINES

\$28/bottle | Tableside Wine Service \$8/guest - Select 1 Red & 1 White

Friday's Folly Red *light bodied with notes of raspberry and cherry*

Friday's Folly White *light bodied with hints of fresh melons, white flowers, and crisp apples*

COLORADO SPIRITS

Dancing Pines Vodka, Breckenridge Gin, Stranahan's Single Malt Whiskey,

Buffalo Trace Bourbon, Dancing Pines Rum

Sweet Vermouth, Dry Vermouth, Bitters, Sweet & Sour mix,
assorted Coke brand sodas & juices

BUBBLES

Barefoot Brut Champagne

\$24/bottle | \$3 per person bar add-on | \$3 per person toast

LaMarca Prosecco, Italy *fresh citrus, honey & white flowers*

\$32/bottle | \$5 per person bar add-on | \$5 toast

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