



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.

CONTINENTAL BREAKFAST

China \$3/guest – Compostables \$1.50/guest

All Continental breakfasts are served with sliced seasonal fruit & berries
Beverage station to include fruit infused water, Dazbog coffee, assorted hot tea,
orange & cranberry juice

Simple Breakfast \$12 per guest V*

assorted breakfast pastries, breakfast breads & muffins with whipped butter & fruit preserves

Oatmeal Station \$13 per guest V*

steel cut oatmeal served with whipped butter, honey, maple syrup, brown sugar, warm cream, candied nuts & dried fruit

Health Nut \$14 per guest V*

honey vanilla yogurt, crisp almond granola, seasonal fresh berries, toasted nuts & whole bananas with Chef's choice of assorted petit breakfast breads & muffins with whipped butter

BREAKFAST BUFFET

China \$3/guest – Compostables \$1.50/guest

Includes assorted petit breakfast pastries, breakfast breads & muffins
with rosemary breakfast potatoes & applewood smoked bacon
Beverage station to include fruit infused water, Dazbog coffee, assorted hot tea,
orange & cranberry juice

Rendezvous Breakfast \$20 per guest V GF

scrambled eggs with cheddar cheese served with green chili

Frittata or Breakfast Quiche \$24 per guest V GF

roasted bell pepper, spinach & goat cheese OR applewood smoked bacon, cheddar & chorizo

Food Truck Breakfast Burrito \$24 per guest V*

eggs, cheese & applewood smoked bacon OR seasonal vegetables in whole wheat tortilla,
served with salsa & green chili

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

BREAKFAST ADD-ONS

May be added to continental breakfast or breakfast buffet

Breakfast Sandwich \$6 each V*

select 1 - applewood smoked bacon & cheddar, ham & Swiss, roasted vegetable or fried egg & cheese

Yogurt Parfait \$6 each V*

select 1 - plain yogurt or honey yogurt, with fresh berries & crunchy almond granola

House-Made Cinnamon Rolls \$3 each V

topped with cream cheese icing

Food Truck Breakfast Burrito \$7 each V*

eggs, cheese & applewood smoked bacon OR seasonal vegetables in whole wheat tortilla, served with salsa & green chili

A LA CARTE BREAKFAST

All pastries, muffins, cinnamon rolls, & breads baked fresh in-house

Assorted Breakfast Breads \$27 dozen V*

Assorted Muffins \$27 dozen V*

Assorted Breakfast Pastries \$29 dozen V*

Fresh Fruit Platter with Yogurt Dip \$6 per guest VG GF

Fresh Fruit Cup \$6 each VG GF

seasonal melons, pineapple, red grapes & fresh seasonal berries

House-Made Cinnamon Rolls \$3 each V

topped with cream cheese icing

PLATED BREAKFAST

China \$5/guest

Includes basket of assorted petit breakfast pastries with whipped butter & preserves with rosemary breakfast potatoes & applewood smoked bacon

Beverage station to include fruit infused water, Dazbog coffee, assorted hot tea, orange & cranberry juice

Rendezvous Breakfast \$28 per guest V*

scrambled eggs & fresh buttermilk biscuits

Frittata or Breakfast Quiche \$31 per guest V*

choice of roasted bell pepper, spinach & goat cheese OR applewood smoked bacon, cheddar & chorizo

Bananas Foster French Toast \$29 per guest V

Fresh brioche bread with cinnamon & brown sugar, topped with maple syrup, bananas & whipped cream

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MEETING BREAKS

China \$2/guest – Compostables \$1/guest

Healthy Break \$7 per guest V*

fresh seasonal vegetables with dill cream & hummus, seasonal fruit with yogurt dip & assorted granola bars

Sweet Treats \$5 per guest V

yogurt pretzels, sweet snack mix & Chef's selection of house-baked cookies

Brown Sugar & Cinnamon Churros \$7 per guest V

served with rum crème anglaise & Mexican chocolate sauce

A LA CARTE

Mini Pretzels \$2 bag **V**

House-made Kettle Chips \$2.50 per person **VG***

Granola Bar \$2 each **V***

Assorted House-Made Cookies \$3 each **V***

House-made Rice Crispy Treat \$2 each **V GF**

House-made Chocolate Brownie \$3 each **V***

Chips & Salsa \$3 per person **VG GF**

Roasted Garlic Hummus & Pita Chips \$4.50 per person **V**

Grilled Vegetables with Dill Cream \$5 per person **V GF**

Fresh Fruit Platter with Yogurt Dip \$5 per person **VG GF**

Artisan Meat & Cheese Platter with Crackers \$7 per person

BEVERAGES

Unlimited Beverages \$11 per guest V GF

Fruit-infused water, Dazbog coffee, assorted hot teas & soft drinks refreshed throughout the day

Assorted Coke Products \$2.50 each (Coke, Diet Coke & Sprite)

Assorted Rocky Mountain Sodas \$3 each (Prickly Pear, Peaches & Cream, Grape or Blackberry)

Bottled Water \$2.50 each

Sparkling Mineral Water \$4 each

Dazbog Coffee \$40 per gallon (15-20 servings per gallon)

Lemonade \$2 per person

Iced Tea \$2 per person

Orange or Cranberry Juice \$2 per person

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BUILD YOUR OWN DELI LUNCH BUFFET \$23 per guest

China \$3/guest – Compostables \$1.50/guest

Includes fruit infused water & iced tea station

Served with chips, Caesar or Rendezvous salad & baked sweet treat

Sliced Deli Meats: turkey breast, ham & roast beef

Sliced Cheeses: Swiss, cheddar & pepper jack cheese

with sourdough & wheat bread (GF bread available for \$2/guest) lettuce, tomato, mayo & mustard

WORKING LUNCH BUFFET \$19 per guest

Includes house-made kettle chips & baked sweet treat

Fruit-infused water station & assorted soft drinks

Soup OR Salad- Select 1, additional selections available for \$3 per guest

Green Chili VG

Roasted Tomato Bisque V

Chicken Noodle

French Onion

Caesar Salad *

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

Mixed Green Salad GF

spring mix, grape tomatoes & cucumbers with balsamic dressing

Sandwiches & Wraps- Select 2, additional selections available for \$3 per guest

Roasted Vegetable Wrap V*

roasted seasonal vegetables, roasted garlic hummus, dill cream & arugula in whole wheat wrap

Rendezvous BLT GF*

Applewood smoked bacon, arugula, tomato, & mayo on sourdough bread

Chicken Caesar Wrap GF*

marinated grilled chicken, romaine lettuce, parmesan, garlic chips & lemon Caesar dressing in whole wheat wrap

Turkey Club Wrap GF*

smoked turkey, Applewood smoked bacon, lettuce, tomato & dijonaise in whole wheat wrap

Smoked Turkey GF*

smoked turkey, cheddar cheese, herb garlic aioli, lettuce & tomato on wheat bread

Roast Beef & Swiss GF*

seasoned roast beef, Swiss cheese, horseradish cream, & caramelized onion on sourdough bread **GF***

Make it a Boxed Lunch \$22 per guest

Boxed lunches include your choice of 2 sandwiches, potato chips, potato salad, cookie, & choice of bottled water or soft drink

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

LUNCH BUFFET

China \$3/guest – Compostables \$1.50/guest

All prices are per person & include assorted house baked cookies OR brownies

Beverage station to include fruit-infused water & iced tea

Build your own Street Tacos \$24 GF

seasoned ground beef, slow roasted pork carnitas or grilled marinated achiote chicken, served with shredded cabbage, onion, cilantro, lime wedges, cotija cheese, salsa fresca, & lime cilantro rice & black beans

Destination Colorado \$25 GF*

grilled chicken breast topped with romesco cream sauce, served with oven roasted red potatoes, bacon roasted green beans, Caesar salad & rolls

Colorado Stories \$28 GF*

lemon & herb roasted salmon filets served with basmati rice, honied baby carrots, Rendezvous salad & rolls

Denver A to Z \$30 GF

braised bison short ribs served with grilled asparagus, Yukon gold mashed potatoes, Rendezvous salad & rolls

Barbeque Station \$24 GF*

choice of barbequed beef brisket, pulled pork or smoked chicken served with coleslaw, baked beans, mac & cheese & cornbread muffins

Pasta Station \$23 GF*

choice of two: eggplant parmesan, baked penne Bolognese or grilled chicken with farfalle alfredo, served with garlic breadsticks & Italian salad

LUNCH BUFFET ADD-ONS

Can be added to any lunch buffet for \$3/guest per selection

Salads

Rendezvous **V**

Chef's **GF**

Chopped **GF**

Caesar

Soups

Green Chili **VG**

Roasted Tomato Bisque **V**

Chicken Noodle

French Onion

Add \$2 per guest for gluten friendly option

BEVERAGES

Assorted Coke Products \$2.50 each

Bottled Water \$2.50 each

Lemonade \$2 per person

Rocky Mountain Sodas \$3 each

Sparkling Mineral Water \$4 each

Iced Tea \$2 per person

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

PLATED LUNCH

China \$5/guest

Plated lunches include choice of one entrée & one dessert
Served with house-baked rolls & butter, fruit-infused water & iced tea

ENTRÉE SELECTIONS:

Select one

Upgrade to beef or salmon on any salad for \$2/guest

Rendezvous Salad \$24 per guest GF

grilled chicken, spring mix, red grapes, candied walnuts, gorgonzola & balsamic vinaigrette

Arugula Salad \$24 per guest GF

grilled chicken, fresh arugula, shaved pecorino, pine nuts & preserved lemon vinaigrette

Quinoa Salad \$24 per guest GF

grilled chicken, mixed greens, dried cranberries, walnuts & champagne vinaigrette

Wedge Salad \$26 per guest GF

herb roasted chicken, butter lettuce, gorgonzola, applewood smoked bacon, tomatoes, & buttermilk herb vinaigrette

Cobb Salad \$25 per guest GF

oven roasted turkey, hard boiled egg, avocado, tomato, red onion, & red wine vinaigrette

Lemon & Herb Grilled Chicken \$30 per guest GF

tarragon pesto risotto & shaved Brussels sprouts

Achiote Grilled Chicken \$30 per guest GF*

sautéed zucchini & squash with applewood smoked bacon, fresh herbs & chipotle cream pasta

Penne Bolognese \$22 per guest GF*

topped with parmesan & fried parsley

Pan Seared Salmon \$32 per guest GF

roasted fingerling potatoes, roasted carrots & crispy kale

Roasted Pork Loin \$32 per guest GF

buttery mashed potatoes & roasted Brussels sprouts topped with herb pork jus

DESSERT SELECTIONS:

Select one

Roasted Banana Pudding VG GF*

house-made vanilla wafer, whipped cream, & cookie crumble

Chocolate Honey-Infused Ganache Tart V

whipped cream & candied orange peel

Flourless Chocolate Cake V GF

cajeta caramel & whipped cream

Roasted Pineapple Cream Puff V GF

pineapple & brown sugar custard, topped with whipped cream

Seasonal Fruit Mousse Cup V GF VG*

berry compote

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