



Vib
DENVER RINO



EVENTS & CATERING

featuring



**McDEVITT
TACO SUPPLY**

Vib Denver RiNo

3560 Brighton Boulevard Denver, CO 80216
720-844-3100 • www.vibdenverrino.com



MORNING OFFERINGS

All Breakfast Meals include freshly brewed coffee, assorted teas, and filtered seasonal-infused water and are serviced for a 2-hour period.

Our eco-friendly paper plates and disposable silverware ensure a convenient and sustainable dining experience. Elevate your meal by upgrading to our House China for an additional \$10 per person.

Pikes Peak Continental

\$25 PER PERSON

- Assorted Breakfast Pastries **VG**
INCLUDES BUTTER & ASSORTED JAMS
- Seasonal Fruit Medley **V, GF**
- Greek Yogurt & Granola **VG, GF**

Southwest Brunch

\$39 PER PERSON

+\$6.50 FOR ADDITIONAL PROTEIN

- Chilaquiles:
Choice of Chicken **GF**, Beer-Braised Beef
or Southwest Veggies **VG, GF**
- Scrambled Eggs, Nopales, Corn Tortillas,
Queso Fresco, Salsa Roja, & Guacamole
- Seasonal Fruit Medley **V, GF**

Rocky Mountain Pioneer

\$28 PER PERSON

- Homestyle Biscuits & Gravy: Fresh-baked
biscuits smothered savory sausage gravy
 - Breakfast Potatoes **V, GF**
 - Scrambled Eggs **GF**
- UPGRADE TO SWEET POTATO TOTS +\$1.50/PP**

RiNo Classic Breakfast

\$36 PER PERSON

+\$6.50 FOR ADDITIONAL BREAKFAST MEAT

- Choice of Bacon, Sausage or Canadian Bacon **GF**
- Breakfast Potatoes **GF**
- Cheesy Scrambled Eggs **GF**
- Seasonal Fruit Medley **V, GF**

UPGRADE TO SWEET POTATO TOTS +\$1.50/PP

Breakfast Tacos

\$36 PER PERSON

+\$6.50 FOR ADDITIONAL PROTEIN

- Choice of Bacon **GF**, Chorizo **GF**
or Sweet Potato & Black Bean **V, GF**
- Scrambled Eggs, Corn Tortillas,
Queso Fresco, Salsa Verde
& McDevitt Homemade Hot Sauces

Flatiron Scramble

\$36 PER PERSON

- Veggie Scramble: A blend of sautéed veggies folded into a
fluffy eggs. Topped with herbs and melted cheese **GF**
- Choice of Bacon, Sausage or Canadian Bacon **GF**
- Breakfast Potatoes **V, GF**
- Seasonal Fruit Medley **V, GF**

UPGRADE TO SWEET POTATO TOTS +\$1.50/PP

Mount Blue Sky Bowls

\$26 PER PERSON

- Base of Greek Yogurt **VG, GF** & Steel Cut Oatmeal **V, GF**
- A Variety of Toppings: Finish with toppings, including
Cinnamon, Brown Sugar, Granola, Berries & Nuts
- Assorted Whole Fruit **V, GF**

Grab 'n Go Breakfast

\$28 PER PERSON

- Breakfast Burritos: Sweet Potatoes, Eggs & Cheddar Cheese
- Choice of Protein: Bacon or Black Bean Medley
- Assorted Whole Fruit **V, GF**
- Assorted Breakfast Pastries **VG**
INCLUDES BUTTER & ASSORTED JAMS

VEGAN BURRITOS AVAILABLE UPON REQUEST

Rise & Schmear

\$26.50 PER PERSON

- Bagels (Assorted Flavors)
- Variety of Schmears: Cream Cheese, Butter, Peanut Butter &
Seasonal Jam
- Everything Bagel Seasoning **V, GF**
- Seasonal Fruit Medley **V, GF**

**ADD ON LOX, CUCUMBER, TOMATO, CAPERS,
ONIONS & LEMON +16.50/PP**

Breakfast Sides & Extras

- Oatmeal perfect for guests with specific dietary restrictions.
Includes cinnamon, brown sugar and fruit & nut topping **V, GF** **\$6.50 EACH**
- Breakfast Meats sausage, bacon or Canadian bacon **GF** **\$6.50/PP**
- Assorted Pastries includes butter & assorted jams **V** **\$6/PP**
- Chilled Juices orange, apple, or cranberry juice **\$5/PP**
- Smoothies choice of mixed berry, green or tropical **VG, GF** **\$6.50/PP**
- Whole Fruit **V, GF** **\$4/PP**
- Seasonal Fruit Medley **V, GF** **\$8.50/PP**
- French Toast Sticks served with syrup **VG** **\$6.50/PP**
- Sweet Potato Tots **V** **\$5/PP**

V Vegan
VG Vegetarian
GF Gluten Free

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BREAKOUT SESSIONS

Enjoy a 2-hour meal service. All items are served on eco-friendly paper plates with disposable silverware, ensuring a convenient and sustainable dining experience. Elevate your meal by upgrading to our House China for an additional \$10 per person.

Mile High Sunrise

\$16.50 PER PERSON

- Assorted Pastries **VG**
- Smoothie: Choice of Mixed Berry, Green or Tropical **VG, GF**
- Freshly Brewed Coffee & Assorted Hot Teas

Red Rocks Power Punch

\$17.50 PER PERSON

- Greek Style Yogurt with Granola **VG**
- Assorted Kind Bars & RX Protein Bars
- Freshly Brewed Coffee & Assorted Hot Teas

Breakout Add-Ons

- Seasonal Fruit Medley **V, GF \$8/PP**
- Assorted Whole Fruit **V, GF \$4/PP**
- Chips & Dip: Tortilla Chips, Roasted Salsa, and a Choice of Homemade Queso or Guacamole **GF \$8/PP**
- Chips & Trio of Dips: Tortilla Chips paired with Roasted Salsa, Queso and Guacamole **GF \$13/PP**
- Crudité Platter: Veggies served with Hummus and Homemade Ranch Dressing **VG, GF \$12/PP**
- Cheese & Cracker Tray **VG \$13/PP**
- Pretzel Bites: Salted pretzel bites served with Homemade Queso & Beer Mustard **VG \$14/PP**
- Trail Mix: Nuts, Fruits, Candies, Pretzels, Seeds & More **VG \$6/PP**
- RX Protein Bars and Kind Bars **\$6/PP**
- Assorted Candy Bars **\$4/PP**

Front Range Munchies

\$18.50 PER PERSON

- Salted Caramel and Fudge Brownies **VG**
- Chocolate Chip Cookies **VG**
- Chips, Queso & Roasted Salsa **VG, GF**
- Lemonade and Infused Water

Big Top Treats

\$18.50 PER PERSON

- Pretzel Bites with Beer Mustard **VG**
- White Cheddar Popcorn **VG, GF**
- Trail Mix **VG**
- Lemonade and Infused Water

Beverages Menu

- Freshly Brewed Coffee **\$90 GALLON**
- Assorted Hot Tea **\$90 GALLON**
- Freshly Brewed Iced Tea **\$90 GALLON**
- Fresh Squeezed Lemonade **\$90 GALLON**
- Assorted Chilled Juices **\$68 GALLON**
- Individual Beverages **\$5 EACH / PER PERSON**
Canned Coke Products, Sparkling Water, Red Bull Energy Drinks, Bottled Fruit Juices

Continuous Beverages

- Assorted Canned Coke Products & Sparkling Water
- Freshly Brewed Coffee *Decaf Upon Request*
- Assorted Hot Tea

HALF DAY 4 HOURS \$12 PER PERSON

FULL DAY 8 HOURS \$20 PER PERSON

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THE MCDEVITT TACO BAR

Enjoy a 2-hour meal service with filtered and seasonal-infused water. All items are served on eco-friendly paper plates with disposable silverware, ensuring a convenient and sustainable dining experience. Elevate your meal by upgrading to our House China for an additional \$10 per person.

Customize your Taco Bar Package with three delicious taco options of your choice.

Each Taco Bar comes with Fresh Corn Tortillas & Chips, a mix of Diced Onions & Cilantro and a selection of Housemade McDevitt Hot Sauces including Avocado Tomatillo, Pineapple Habanero & Roasted Chipotle Tomatillo and a Trio of Housemade Salsas: Roasted Tomato Jalapeno, Tomatillo Verde & Pineapple Serrano

Taco Bar, Chips & Homemade Salsa Bar

\$33 PER PERSON

Taco Bar, Chips, Homemade Salsa Bar & Two Sides

\$46 PER PERSON

Taco Supply Options

SELECT THREE OPTIONS

STANDARD PROTEINS

- **Green Chilies & Chicken** Grilled chicken with mild green chilies from Hatch, NM **GF**
- **Braised Pork Belly** Pork belly braised then seared crispy & a drizzle of spicy chili-lime aioli **GF**
- **Roasted Sweet Potato & Black Bean** Roasted sweet potatoes, caramelized onions and house made black beans **V, GF**
- **The Cactus** Prickly pear cactus sautéed with bell peppers, serrano peppers, corn & onions **V, GF**
- **Green Chilies & Jackfruit** Seasoned jackfruit with a blend of Hatch green chilies, garlic, cumin & lime juice **V, GF**
- **Roasted Cauliflower** Roasted cauliflower served with pico de gallo and avocado salsa **V, GF**

PREMIUM PROTEINS

- **Honey Chili Shrimp** Grilled shrimp sautéed with roasted tomatillo-chipotle honey **GF**
- **Garlic and Black Pepper Steak** Local colorado steak marinated in a blend of garlic, black pepper, and sesame seed oil **GF**
- **Beer-Braised Beef** Slow cooked beef with chipotles and local craft beer.

***additional \$.50 per person for premium proteins**

Centennial State Sides

SELECT TWO OPTIONS

- **Southwest Green Beans:** Sautéed green beans with our signature Southwest spices **VG, GF**
- **Street Corn:** Grilled sweet corn coated in with cotija cheese & chili lime aioli **VG, GF**
- **Lime Cilantro Rice:** Fluffy white rice infused with lime juice & cilantro **V, GF**
- **Black Beans:** Black beans sautéed with a mixture of red bell peppers, onions & garlic **V, GF**
- **Mac 'N' Cheese:** Creamy cheese sauce served over pasta shells **V**
- **Garden Salad:** Mixed greens, cherry tomatoes, sliced cucumbers, red onion, and bell pepper and tossed in McDevitt house dressing **V, GF**
- **Cantina Salad:** Mixed greens, corn, black beans, bell pepper, red onion, crispy tortilla strips, cotija and tossed in a chipotle ranch dressing **VG**
- **Charred Lime Salad:** Mixed greens, cucumbers, cherry tomatoes, toasted pepitas, goat cheese and tossed in charred lime dressing **VG, GF**
- **Kale Yeah! Salad:** Kale, corn, black beans, cabbage, bell peppers and tossed in cilantro-lime dressing **VG, GF**

Add-On's

- Additional Standard Protein **\$8/PP**
- Additional Premium Protein **\$8.50/PP**
- Additional Side **\$6.50/PP**
- Sautéed Peppers and Onions **V, GF \$4/PP**
- Pickled Patch: Pickled Cabbage, Onions & Jalapenos **V, GF \$4/PP**
- Pico de Gallo **V, GF \$4/PP**
- Guacamole **V, GF \$5/PP**
- House Queso **VG, GF \$5/PP**
- Cowboy Caviar **V, GF \$5/PP**

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GF Gluten Free

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ROCKIES LUNCH MENU

Enjoy a 2-hour meal service with filtered and seasonal-infused water. All items are served on eco-friendly paper plates with disposable silverware, ensuring a convenient and sustainable dining experience. Elevate your meal by upgrading to our House China for an additional \$10 per person.

Denver Frontier Fare \$29 PER PERSON

BOXED LUNCH AVAILABLE FOR +\$2 PER PERSON

Cold Sandwich Buffet including ciabatta rolls, sliced whole grain bread, choice of TWO proteins, cheese, lettuce, tomato, onion, mustard, mayo & pickles. Completed with potato chips, whole fruit and chocolate chip cookies.
Gluten Free Bread available for an additional fee.

SELECT TWO OPTIONS

Honey Ham / Sliced Turkey / Roast Beef / Chicken Salad / Egg Salad / Tuna Salad / Veggie Wraps **V** (premade)

ADD ON TO YOUR SANDWICH BUFFET:

Additional Protein +\$7 per person

Avocado +\$2 per person

Bacon +\$3 per person

Cole Slaw +\$4 per person

Potato Salad +\$4 per person

Side Garden Salad +\$4 per person

Mac & Cheese +\$6.50 per person

Seasonal Soup +\$5 per person

Colorado Greens \$26 PER PERSON

BOXED LUNCH AVAILABLE FOR +\$2 PER PERSON

Salad Buffet including choice of TWO salads and choice of ONE protein. Completed with assorted whole fruit and chocolate chip cookies

SELECT ONE OPTION

• Grilled Chicken **GF**, Green Chilies Jackfruit **VG, GF** or Roasted Cauliflower **VG, GF**

• Premium Proteins Steak **GF** or Shrimp **GF** +\$4/pp

SELECT TWO OPTIONS

• **Caesar Salad:** romaine lettuce, Caesar dressing, shaved parmesan cheese, and crispy croutons

• **Charred Lime Vinaigrette Salad:** mixed greens with sliced cucumbers, cherry tomatoes, toasted pepitas goat cheese & charred lime vinaigrette **VG, GF**

• **Southwest Kale Salad:** kale and greens mix with black beans, corn, red bell peppers, avocado, tortilla strips & lime-cilantro dressing **V**

• **Cobb Salad:** romaine lettuce, bacon, hard boiled egg, tomato, avocado, red onion and tossed in a chipotle ranch dressing **GF**

ADD ON TO YOUR SALAD BUFFET:

Additional Proteins (Grilled Chicken, Green Chilies Jackfruit or Roasted Cauliflower) +\$8 per person

Additional Premium Proteins (Steak or Shrimp) +\$8.50 per person

Seasonal Soup +\$5 per person

Alpine Italian Lunch \$32 PER PERSON

The Italian lunch entrée includes a Caesar salad and garlic bread.

SELECT ONE OPTION

• **Chicken Alfredo:** Grilled chicken breast served with fettuccine pasta, a rich alfredo sauce & grated parmesan cheese

• **Chipotle Chicken Alfredo:** Grilled chicken seasoned served over fettuccine pasta, creamy chipotle alfredo & grated parmesan cheese

• **Classic Italian Bolognese:** Ground beef with penne pasta, soffritto in a tomato & red wine sauce

Denver Power Bowl \$30 PER PERSON

Build Your Own Healthy Lunch Bowl. Includes Quinoa Pilaf, Roasted Mixed Vegetables & Fresh Citrus Vinaigrette. Comes complete with assorted whole fruit and chocolate chip cookies

COME WITH CHOICE OF ONE PROTEIN:

Grilled Chicken **GF** or **Roasted Cauliflower** **V, GF**

Upgrade to Premium Proteins Steak **GF** or **Shrimp** **GF** +4/pp

ADD ON SECOND PROTEIN FOR:

Grilled Chicken or Roasted Cauliflower +\$8/pp

Steak or Shrimp +\$8.50/pp

V Vegan

VG Vegetarian

GF Gluten Free



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THE RINO DINNER MENU

Enjoy a 2-hour meal service with filtered and seasonal-infused water. All items are served on eco-friendly paper plates with disposable silverware, ensuring a convenient and sustainable dining experience.
Elevate your meal by upgrading to our House China for an additional \$10 per person.

CLASSIC DINNER \$65 per person

Includes:
ONE Colorado Green
TWO Dinner Entrees
TWO Sides

ELEVATED DINNER \$80 per person

Includes:
ONE Colorado Green
TWO Dinner Entrees
TWO Sides
And Choice of:
TWO Hors D'oeuvres
-OR-
TWO Desserts

PREMIUM DINNER \$95 per person

Includes:
TWO Hors D'oeuvres
ONE Colorado Green
TWO Dinner Entrees
TWO Sides
TWO Dessert

Central Market Hors D'oeuvres

- **Bacon Wrapped Jalapeños** Jalapeños stuffed with housemade chorizo, cheese blend & wrapped in crispy bacon, served with housemade ranch **GF**
- **Tostada Verdura** A crispy tostada shell topped with fresh avocado, black bean salad, cotija cheese and a lime wedge **VG, GF**
- **Tostada Shrimp** A crispy tostada shell topped with grilled shrimp, fresh avocado, cotija cheese and a lime wedge **GF**
- **Mini Beef & Cilantro Empanada** crispy flour shell, stuffed with beef, cilantro, and cheese served with chipotle sour cream
- **Slow Roasted Pork Slider** Slow roasted pork with a house BBQ sauce and spicy pickled pepper patch
- **Bacon Wrapped Shrimp Skewer** chili marinated shrimp wrapped with bacon served with pineapple Serrano salsa **GF**
- **Pork Belly Bites** Tender pork belly bites with pickled cabbage, onions, and jalapeño skins drizzled with a chili lime aioli **GF**
- **Beer-Braised Beef Quesadilla** Slow cooked beef brisket in craft beer & spices inside of a flour tortillas served with chipotle sour cream
- **Veggie Quesadilla** flour tortilla, mixed cheese, fajita vegetables and black beans, served with chipotle sour cream **VG**
- **Elote Shooter** corn with chili powder, chili mayo, cotija cheese, cilantro, lime wedges **VG, GF**
- **Melon & Cucumber Skewer** seasonal melons with a tamarind drizzle and tajin topping **V, GF**

Colorado Greens

- **Caesar Salad:** Fresh romaine lettuce, creamy Caesar dressing, shaved parmesan cheese, and crispy croutons
- **Charred-Lime Vinaigrette Salad:** Mixed greens with cucumbers, cherry tomatoes, toasted pepitas, goat cheese in a zesty charred lime vinaigrette **VG**
- **Southwest Kale Salad:** Kale & greens with black beans, corn, red bell peppers, avocado, tortilla strips and tossed in a lime-cilantro dressing **V**

Dinner Entrées

- **Pollo Asado:** Succulent achiote-marinated grilled chicken, accompanied by a spicy salsa roja and tangy pickled onions **GF**
- **Blackened Mahi:** Blackened Mahi-Mahi fillet paired with citrus pico de gallo and pineapple serrano salsa **GF**
- **Mojo Roasted Chicken:** Roasted chicken thighs marinated in a mojo sauce and served with a spicy Hatch chili pipian **GF**
- **Carne Asada:** Grilled skirt steak with housemade chimichurri sauce **GF**
- **Chipotle Chicken Alfredo:** Grilled chicken and linguine noodles topped with a creamy alfredo sauce infused with a spicy chipotle kick
- **Cauliflower Steak:** Grilled cauliflower steak with housemade chimichurri sauce **V, GF**

Sides

- **Mashed Sweet Potatoes:** Sweet potatoes, lightly seasoned with cumin **VG, GF**
- **Street Corn:** Grilled sweet corn coated in with cotija cheese & chili lime aioli **VG, GF**
- **Lime Cilantro Rice:** Fluffy white rice infused with lime juice & cilantro **V, GF**
- **Black Beans:** Black beans sautéed with a mixture of red bell peppers, onions & garlic **V, GF**
- **Mac 'N' Cheese:** Creamy cheese sauce served over pasta shells **VG**
- **Southwest Green Beans:** Sautéed green beans with our signature Southwest spices **V, GF**

Dessert

- **Churros with Trio of Sauces:** Churros dusted with cinnamon sugar, served with chocolate & caramel dipping sauces and a mixed berry compote **VG**
- **Mexican Cannolis:** Crispy cannoli shells filled with chili-infused mascarpone, topped with a drizzle of rich chocolate and caramel **VG**
- **Tres Leches Cupcakes:** Vanilla cupcakes soaked in a blend of three milks and topped with a whipped cream frosting **VG**
- **Seasonal Sorbet:** Rotating seasonal flavored sorbet served with mixed berry compote **V, GF**

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VG Vegetarian
GF Gluten Free

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MILE HIGH COCKTAIL HOUR

Our cocktail hour includes a one-hour appetizer service, offering your guests a delightful selection of savory bites. To ensure a sustainable dining experience, all items are served on eco-friendly paper plates & disposable silverware. Upgrade to House China for an additional \$10 per person.

Central Market Hors D'oeuvres

APPETIZERS ARE SERVED STATIONARY

\$8.50 PER PERSON

Happy Hour Bundle - Choice of any THREE apps for \$24 per person

- **Bacon Wrapped Jalapeños** Jalapeños stuffed with housemade chorizo, cheese blend & wrapped in crispy bacon, served with housemade ranch **GF**
- **Tostada Verdura** A crispy tostada shell topped with fresh avocado, black bean salad, cotija cheese and a lime wedge **VG, GF**
- **Tostada Shrimp** A crispy tostada shell topped with grilled shrimp, fresh avocado, cotija cheese and a lime wedge **GF**
- **Mini Beef & Cilantro Empanada** crispy flour shell, stuffed with beef, cilantro, and cheese served with chipotle sour cream
- **Slow Roasted Pork Slider** Slow roasted pork with a house BBQ sauce and spicy pickled pepper patch
- **Bacon Wrapped Shrimp Skewer** chili marinated shrimp wrapped with bacon served with pineapple Serrano salsa **GF**
- **Pork Belly Bites** Tender pork belly bites with pickled cabbage, onions, and jalapeño skins drizzled with a chili lime aioli **GF**
- **Crispy Chicken Wings** Chicken wings served with a side of ranch dressing and chipotle buffalo & BBQ sauces **GF**
- **Crispy Cauliflower Wings** Fried cauliflower florettes served with a side of ranch dressing and chipotle buffalo & BBQ sauces **V, GF**
- **Beer-Braised Beef Quesadilla** Slow cooked beef brisket in craft beer & spices inside of a flour tortillas served with chipotle sour cream
- **Veggie Quesadilla** flour tortilla, mixed cheese, fajita vegetables and black beans, served with chipotle sour cream **VG**
- **Elote Shooter** corn with chili powder, chili mayo, cotija cheese, cilantro, lime wedges **VG, GF**
- **Melon & Cucumber Skewer** seasonal melons with a tamarind drizzle and tajin topping **V, GF**

Mount Blue Sky Nacho Bar **\$22 PER PERSON**

NACHO BAR INCLUDES

- Fresh Guacamole
- Housemade Queso
- Chipotle Sour Cream
- Trio of House Salsas (Roasted Tomato Jalapeno, Tomatillo Verde & Pineapple Serrano),
- McDevitt Signature Hot Sauces (Avocado Tomatillo, Pineapple Habanero & Roasted Chipotle Tomatillo)

SELECT ONE PROTEIN:

Green Chilies Chicken **GF**, Green Chilies Jackfruit **V, GF**

Premium Proteins: Beer Braised Beef, Garlic & Black Pepper Steak **GF** or Honey Chili Shrimp **GF** +\$4/per person

ADD AN ADDITIONAL PROTEIN CHOICE:

Green Chilies Chicken **GF** or Jackfruit **V, GF** **\$8 PP**

Beer-Braised Beef, Garlic & Black Pepper Steak **GF** or Shrimp **GF** **\$8.50 PP**

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ROCKY MOUNTAIN DESSERTS

Elevate Your Lunch or Dinner with a Sweet Treat

AVAILABLE FOR \$8 PER PERSON

- **Churros with Trio of Sauces** Crispy fried churros dusted with cinnamon sugar, served with rich chocolate sauce and caramel dipping sauce and a mixed berry compote
- **Mexican Cannolis:** Crispy cannoli shells filled with chili-infused mascarpone and topped with rich chocolate and caramel **VG**
- **Seasonal Sorbet:** Rotating seasonal flavored sorbet served with mixed berry compote **V, GF**

AVAILABLE FOR \$6 PER PERSON

- **Tres Leches Cupcake:** Cupcake topped with luscious Dulce de Leche frosting
- **Chocolate Chip Cookies and Salted Caramel & Fudge Brownies**

BAR PACKAGES

Hosted Bar Options

Raise a glass to unforgettable events with our customizable hosted bar options. Whether you're looking for a simple selection of beer, wine, and soft drinks, or a more elaborate package featuring premium spirits and mixers, we have the perfect bar package that fits your unique needs and budget. Hosted Bars include all Bartender Fees.

Simple

Domestic Beer
Wine
Asst. Coke Products

3 HOURS \$33 PER PERSON
4 HOURS \$38 PER PERSON

Traditional

Domestic Beer
Wine
Well Liquor & House Margaritas
Asst. Coke Products & Mixers

3 HOURS \$43 PER PERSON
4 HOURS \$48 PER PERSON

Deluxe

Domestic & Craft Beer
Premium Wines
Premium Liquor & Cocktails
Asst. Coke Products & Mixers

3 HOURS \$48 PER PERSON
4 HOURS \$53 PER PERSON

Consumption and Cash Bar Options

Consumption Bar: Client is post-billed for drinks that are ordered on night of event. Client must pay final bar bill within 48 hours of events end date. Client is responsible for paying a Bartender Fee of \$150 for the first 3 hours (minimum). One Bartender required for every 50 guests. Additional \$50 per hour per Bartender.

Cash Bar: Guests of event are charged for drinks that are ordered on night of event. Client is responsible for paying a Bartender Fee of \$150 for the first 3 hours (minimum). One Bartender required for every 50 guests. Additional \$50 per hour per Bartender. Cash Bars that are located in any areas other than the rooftop are Credit Card Only Transactions.

DRINK TICKETS ARE AVAILABLE FOR CONSUMPTION OR CASH BARS WHERE CLIENT WISHES TO CONTROL HOW MANY DRINKS PER GUEST

CHOICE OF BEER, WINE \$10 EACH

CHOICE OF BEER, WINE, HOUSE MARGARITAS or WELL COCKTAILS \$12 EACH

CHOICE OF BEER, WINE or PREMIUM COCKTAILS \$15 EACH *exclusions apply

Bartender Fee

- \$150 for the **First 3-Hours** per Bartender
- Additional \$50 per Hour per Bartender
- To ensure your guests receive the best possible service, we allocate one bartender per 50 guests.

Brunch Bar Options **\$20 PER PERSON FOR 2 HOURS**

- **Bloody Marys:** A classic brunch favorite, our Bloody Marys are crafted with vodka and a blend of savory spices. Includes a DIY Garnish Bar that includes: Pickles, Olives, Horseradish, McDevitt Hot Sauces, Celery and Lemons & Limes
- **Mimosa Bar:** Chilled champagne and assorted juice pairings. Customize your sprakling cocktail with a selection of fresh fruit garnishes: Orange, Pineapple & Watermelon

FOR THE ULTIMATE EXPERIENCE, ENJOY BOTH OUR BLOODY MARYS AND MIMOSAS FOR \$25 PER PERSON

RENTALS

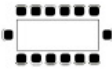
Catering & Event Add-ons

- **House China:** Elevate your dining experience with our House China, including plates, silverware, china plates, and linen napkins, complemented by water glasses **\$10 PER PERSON**
- **Bar Glassware:** Enhance your bar service with our Bar Glassware rental option **\$7 PER PERSON**
- **House Linens:** Black House Linens for an added touch of elegance **\$10 EACH**
- **Rental Linens:** Our Rental Linens offer a variety of colors and styles to suit your event's aesthetic **STARTING AT \$18**
- **Rental Delivery Fee:** Our rental delivery ensures your items arrive safely and on time **STARTING AT \$25**

Audio-Visual Equipment Rentals

- **Lectern:** A professional podium ensuring speakers deliver their messages with confidence and style **\$50/DAY**
- **Wireless Microphones (up to 4):** Includes 2 handheld mics & 2 lapel mics, ideal for panel discussions or Q&A sessions **\$225/DAY**
- **Wired Microphone:** Reliable wired microphone for clear and uninterrupted audio delivery **\$75/DAY**
- **Two Flip Chart with Easel & Markers :** Perfect for brainstorming sessions or visual aids during presentations **\$100 FOR TWO**
- **Two Whiteboard with Easel & Dry Erase Markers:** An essential tool for illustrating ideas or taking notes during meetings **\$100/DAY**
- **2 Standing Speakers with Microphone:** Premium speakers and microphone setup for flawless audio **\$250/DAY**
- **24" Confidence Monitor:** Premium speakers and microphone setup for flawless audio **\$100/DAY**
- **Screen, Projector, Cords, Stand:** High-quality equipment for seamless presentations **\$250/DAY**
- **100" TV Screen:** Premium speakers and microphone setup for flawless audio **\$350/DAY**
- **MaxHub Smartboard:** An 89" advanced Smartboard for interactive presentations, stream meetings through it's built in Meeting Owl capabilities (compatible with Zoom/Teams/Google Meet/etc.), and digital whiteboard capabilities **\$450 A DAY**

Meeting Room B & C Layout Options

	COCKTAIL*	BANQUET*	BOARDROOM	CLASS ROOM	U-SHAPED	THEATER
						
INDIVIDUAL ROOM	50	40	20	36	20	45
COMBINED	100	80	40	72	40	90

*COCKTAIL & BANQUET REQUIRE LINEN RENTALS