



Comedy Works EventsSM

Holiday

5345 Landmark Place • Greenwood Village, CO 80111

direct 720-274-6866 • fax 720-274-6801

comedyworksevents.com • curtisballroom.com





Private Rooms


Curtis Ballroom - 200 seated guests, 300 reception style

H4 - 50 seated guests, 70 reception style

Howlett - 24 seated guests, 30 reception style

Comedy Works Showroom - 450 seated guests

Private Room Information

- 60 adult minimum for all events in the ballroom
 - Room reservations are definite upon receipt of your deposit(s)
We accept Cash, Checks, Visa, MasterCard, AMEX & Discover
 - Final payment for your event is due at the end of the event
 - We supply basic white, black or ivory linens, napkins, tables, chairs, flatware, glassware and china
 - *Labor Charge:* 21% will be added to the food and beverage total - This covers the hourly wage of all event staff and is not a tip or gratuity for the event staff personnel, as we do not build gratuity into our pricing structure
 - *Administrative Fee:* A standard industry charge that covers all pre-event consulting, coordinating, production, administrative overhead, documentation, preparation, and other event management - This charge is applied according to the space(s) you rent
 - *Set-up Fee:* Applied to final check for all private rooms
Curtis Ballroom - \$150 • H4 - \$75 • Howlett - \$50 • Showroom - \$225
 - *Sales Tax:* 7.25% will be applied to all charges
- 



Hors D' Oeuvres

\$3.50 each per person

Passed Hors D' Oeuvres

Asiago Chicken Blossom
Chicken Drumettes
Santa Fe Chicken Egg Rolls
Smoked Chicken Quesadilla
Waldorf Chicken Salad Bites
Bacon Wrapped Jalapeños
Pork Pot Stickers
Prosciutto Wrapped Asparagus
Seasonal Grilled Sausage
Mini Beef Wellington
Steak Crostini
Mini Crab Cakes

Scallops Wrapped in Bacon
Smoked Salmon Crostini
Tuna Tartare on Wonton Crisp
Brie and Raspberry in Phyllo
Caprese Skewers
Fried Ricotta Ravioli
Guacamole Potato Skin
Pretzel Bites
Spanakopita
Stuffed Mushroom Caps
Tomato Basil Soup
Vegetable Quesadilla

Stationary Hors D' Oeuvres

Artisan Cheese Board
Crudité & Dip
Guacamole & Salsa Bar
Queso Dip
Red Pepper Hummus with Pita Chips
Warm Spinach Artichoke Dip
Tomato Bruschetta
Italian Meatballs
Shrimp Cocktail





Stations

Mashed Potato

\$12 per person

Whipped Potatoes • Whipped Sweet Potatoes
Toppings: Candied Pecans, Mini Marshmallows, Bacon, Butter,
Brown Sugar
Cheddar Cheese, Chives, Sour Cream

Macaroni & Cheese

\$12 per person

Cheddar Mac • Pepper Jack Mac
Toppings: Bacon, Chives, Tomatoes, Green Chiles, French Fried
Onions, Jalapeños, Crumbled Potato Chips

Chili Bar

\$12 per person

Pork Green Chili • Beef & Bean Chili
Toppings: Bacon, Cheddar Cheese, Tortilla Strips, Sour Cream,
Chives, Lime Wedges

Sliders

\$14 per person

Shredded BBQ Pork • Shredded Buffalo Chicken • Slider Buns
Toppings: Bleu Cheese Crumbles, Shredded Cheddar, Dill Pickle
Chips, Ranch Dressing

Turkey Carving

\$14 per person

Roasted Turkey Breast • Rolls
Condiments: Cranberry Chutney, Chipotle Aioli

Ham Carving

\$14 per person

Honey OR Cinnamon Ham • Rolls
Condiments: Spicy Mustard, Honey Mustard

Beef Carving

\$16 per person


Beef Tender • Rolls
Condiments: Au Jus, Horseradish Cream Sauce

Street Tacos

\$15 per person

Beef Barbacoa • Shredded Chicken •
Corn Tortillas
Toppings: Black Bean & Corn Salsa, Salsa Verde, Cotija Cheese,
Avocado Crema, Chipotle Aioli, Lime Wedges





Design Your Own Dinner Buffet

\$30 for One Entrée • \$36 for Two Entrées • \$42 for Three Entrées

Buffet includes Dinner Rolls with Butter

Choice of Plated Salad:

Arugula Salad • Caesar Salad • Kale Salad • Mixed Greens Salad • Spinach Salad • Wedge Salad

Choice of Entrée:

Blackened Chicken Penne Pasta
Bruschetta Chicken
Chicken Parmesan
Chicken Piccata
Creamy Chicken Pesto Linguine
Jamaican Jerk Chicken
Lemon Chicken
Tequila Lime Chicken
Pork Tenderloin with Bourbon Apple Chutney
Pork Tenderloin with Sun-dried Tomato Jam
Beef Tender with Demi-Glace

Steak au Poivre
Steak with Chimichurri Sauce
Steak with Garlic Herb Butter
Lemon Caper Salmon
Mahi Mahi with Strawberry Salsa
Mahi Mahi with Sun-dried Tomato Pesto
Salmon with Citrus Beurre Blanc
Salmon with Mango Salsa
Soy Ginger Salmon
Spicy Shrimp Penne alla Vodka
Wild Mushroom Ravioli

Choice of Starch:

(Choose One)

Cheddar Mac & Cheese
Cilantro Lime Rice
Coconut Jasmine Rice
Garlic Herb Pearl Cous Cous

Garlic Whipped Potatoes
Loaded Whipped Potatoes
Parmesan Risotto
Pepper Jack Mac & Cheese

Roasted Red Potatoes
Roasted Sweet Potatoes
Scalloped Potatoes
Wild Rice Pilaf

Choice of Vegetable:

(Choose One)

Balsamic Glazed Carrots
Elote Corn Salad
Garlic Broccoli

Crispy Brussels Sprouts
Green Bean Amandine
Grilled Parmesan Asparagus

Grilled Vegetable
Tomato Zucchini Gratin
Vegetable Stir Fry





Design Your Own Plated Dinner

\$40 One Plated Entrée · \$45 Two Plated Entrées

Buffet includes Dinner Rolls with Butter

Choice of Salad:

Arugula Salad • Caesar Salad • Kale Salad • Mixed Greens Salad • Spinach Salad • Wedge Salad

Choice of Entrée:

Bruschetta Chicken
Chicken Parmesan
Chicken Piccata
Jamaican Jerk Chicken
Lemon Chicken
Tequila Lime Chicken
Pork Tenderloin with Bourbon Apple Chutney
Pork Tenderloin with Sun-dried Tomato Jam
Beef Tender with Demi-Glace
Steak au Poivre

Steak with Chimichurri Sauce
Steak with Garlic Herb Butter
Lemon Caper Salmon
Mahi Mahi with Strawberry Salsa
Mahi Mahi with Sun-dried Tomato Pesto
Salmon with Citrus Beurre Blanc
Salmon with Mango Salsa
Soy Ginger Salmon
Wild Mushroom Ravioli

Choice of Starch:

(Choose One)

Cheddar Mac & Cheese
Cilantro Lime Rice
Coconut Jasmine Rice
Garlic Herb Pearl Cous Cous

Garlic Whipped Potatoes
Loaded Whipped Potatoes
Parmesan Risotto
Parmesan Spinach Quinoa
Pepper Jack Mac & Cheese

Roasted Red Potatoes
Roasted Sweet Potatoes
Scalloped Potatoes
Wild Rice Pilaf

Choice of Vegetable:

(Choose One)

Balsamic Glazed Carrots
Crispy Brussels Sprouts
Elote Corn Salad

Garlic Broccoli
Green Bean Amantine
Grilled Parmesan Asparagus

Grilled Vegetables
Tomato Zucchini Gratin
Vegetable Stir Fry





Dessert Stations

Additional \$4 per person

Cakes, Pies & More:

(Choose One)

Snickers Blitz Pie ◦ Assorted Mini Cheesecakes ◦ Chocolate Layer Cake
New York Cheesecake ◦ Salted Caramel Vanilla Crunch Cake ◦ Bourbon Pecan Pie ◦ Pumpkin Pie ◦ Tiramisu
Chocolate Peanut Butter Pie ◦ Petit Fours ◦ Assorted Cookies ◦ Assorted Mousse Cups ◦ Flourless Chocolate Torte

Make-Your-Own S'mores Station:

Graham Crackers ◦ Marshmallows
Assorted Ghirardelli Chocolate Squares ◦ Hershey Chocolate Squares


Make-Your-Own Ice Cream Sundae Station:

Chocolate Ice Cream ◦ Vanilla Ice Cream
Chocolate Sauce ◦ Caramel Sauce ◦ Butterscotch Sauce
Whipped Cream ◦ Cherries ◦ Bananas ◦ Strawberries ◦ Crushed Oreos
Chopped Nuts ◦ Sprinkles

Float Station:

(Choice of Four Beverages)

Vanilla Ice Cream ◦ Chocolate Ice Cream
Root Beer ◦ Cream Soda ◦ Coke ◦ Orange Soda





Bar Packages

Consumption Bar

Final check is based upon the actual drinks ordered and paid in full by the host

\$6 Bottled Beer • \$7 House Wine • \$8 Well • \$10 Premiums
\$12 Well Doubles/Martinis • \$14 Premium Wines • \$15 Premium Doubles/Martinis
\$4 Red Bull

Hosted Bar

Hosted Bar Packages includes Non-Alcoholic Beverages (excluding Coffee)

Emcee

5 Hours • \$21pp
4 Hours • \$18pp
3 Hours • \$15pp
2 Hours • \$12pp
Ticket • \$7ea

Includes:
Beer & House Wine

Opener

5 Hours • \$29pp
4 Hours • \$25pp
3 Hours • \$21pp
2 Hours • \$17pp
Ticket • \$8ea

Includes:
Beer, House Wine & Well Spirits

Headliner

5 Hours • \$34pp
4 Hours • \$30pp
3 Hours • \$26pp
2 Hours • \$22pp
Ticket • \$12ea


Includes:
Beer, Premium Wine & Premium Spirits

Cash Bar

Guests pay for their own beverages – We accept Cash or Credit Cards

***When NOT combined with Consumption OR Hosted Bar Package:**

Non-Alcoholic Beverages not included • Bartender Fee will apply
One Bartender: \$25 per hour
(One Bartender per 60 Guests)





Non-Alcoholic Beverages

Non-Alcoholic Beverage Package

Included with Hosted Bar Package – \$2 per person without

Coke ◦ Diet Coke ◦ Sprite ◦ Ginger Ale ◦ Lemonade ◦ Iced Tea
Orange Juice ◦ Cranberry Juice ◦ Tonic Water ◦ Club Soda

Excludes Coffee

Standard Coffee Station

\$2.50 per person

Regular Coffee, Decaf Coffee, Hot Tea Service
Flavored Creamers ◦ Sweeteners

Holiday Coffee Station

\$5 per person

Regular Coffee ◦ Decaf Coffee ◦ Hot Tea
Assorted Syrups ◦ Sweeteners ◦ Flavored Creamers ◦ Whipped Cream ◦ Crushed Peppermint
Chocolate Sprinkles ◦ Biscotti

Hot Chocolate & Apple Cider Station

\$4 per person

Hot Chocolate ◦ Apple Cider ◦ Crushed Peppermint ◦ Mini Marshmallows
Cinnamon Sticks ◦ Chocolate Sprinkles ◦ Whipped Cream

Eggnog

\$2 per person

Served with Nutmeg

Water Station is Always Complimentary





Audio & Visual

Curtis Ballroom Screen \$50

H4 Screen \$50

Showroom Screen \$50

Portable Screen \$25

LCD Projector \$100

Sound Cord \$30

White Board with Markers \$40

Flipchart with Markers \$40

Lobby Television \$50

Bar Television \$50

Bar Television with Antenna \$75

Audio / Visual Technician \$75/hour

Podium \$25

DVD Player \$25

Curtis iPod Hookup \$25

Ethernet Cord \$10

Custom Snapchat Filter \$100

Microphones:

Lavalier - \$75 • Wireless - \$50 • Wired - \$25

Wi-Fi - Complimentary





Private Dining Rooms

The H4 Room

50 seated guests, 70 reception style

The H4 room is an elegant and chic event space suitable for any occasion. The subtle and contemporary décor will go perfectly with any event theme and is the ideal place for business meetings, cocktail parties and holiday parties. The H4 room is fully equipped with audio/visual capabilities to enhance all event types.

The Howlett Room

24 seated guests, 30 reception style


The Howlett room is visually stunning from the moment you walk into the room. With a circular ceiling and bold colors, this space creates a dramatic but intimate setting for a wide variety of events. Howlett offers discreet privacy for groups and is a popular space for smaller parties, dinners and business meetings.

Private Room Information

- *Menu Minimums:* \$35 per person
- Room reservations are definite upon receipt of your deposit(s)
We accept Cash, Checks, Visa, MasterCard, Amex & Discover
- Final payment for your event is due at the end of the event
- We supply basic white, black or ivory linens, napkins, tables, chairs, flatware, glassware and china
- *Labor Charge:* 21% will be added to the food and beverage total - This covers the hourly wage of all event staff and is not a tip or gratuity for the event staff personnel, as we do not build gratuity into our pricing structure
- *Administrative Fee:* A standard industry charge that covers all pre-event consulting, coordinating, production, administrative overhead, documentation, preparation, and other event management - This charge is applied according to the space(s) you rent
- *Set-up Fee:* Applied to final check for all private rooms

Curtis Ballroom - \$150 • H4 - \$75 • Howlett - \$50 • Showroom - \$225

Sales Tax: 7.25% will be applied to all charges





Penny Hazel

\$38 per person

Beverages:

Includes Non-Alcoholic Beverages & Coffee

First Course:

(Choice of One Salad or Appetizer for Event)

Salads:

(One per Guest)

Mixed Greens

Tomatoes, Cucumbers, Carrots
Balsamic Vinaigrette

Caesar Salad

Romaine, Croutons, Parmesan
Caesar Dressing

Appetizers:

(For Table to Share)

Artichoke Spinach Dip

With Tortilla Chips & Vegetables

Bruschetta

With Herbed Crostini

Pork Pot Stickers

Ginger Soy Dipping Sauce

Entrées:

(Choice of One)

Bistro Tender

Beef Medallions, Bourbon Demi-Glace
Buttermilk Mashed Potatoes
& Brussels Sprouts

Sesame Seed Ahi Tuna

Spice Rubbed Seared Tuna
Coconut Jasmine Rice & Stir Fry Vegetables

Roasted Salmon

Grapefruit Beurre Blanc
Buttermilk Mashed Potatoes & Sautéed Spinach

Lemon Chicken

Lemon Cream Sauce, Parmesan Risotto
& Asparagus

Vegetarian Penne Pasta

Mushrooms, Spinach, Roasted Red Peppers
& Creole Mustard Cream Sauce

Desserts:

(Choice of One)

Tiramisu

Crème Brûlée Cheesecake

Brownie Sundae





Barbara Kathryn

\$50 per person

Beverages:

Includes EMCEE* Hosted Bar Package, Non-Alcoholic Beverages & Coffee

**Included for 2 Hours*

First Course:

(Choice of One Salad or Appetizer for Event)

Salads:

(One per Guest)

Mixed Greens

Tomatoes, Cucumbers, Carrots

Balsamic Vinaigrette

Caesar Salad

Romaine, Croutons, Parmesan

Caesar Dressing

Appetizers:

(For Table to Share)

Artichoke Spinach Dip

With Tortilla Chips & Vegetables

Bruschetta

With Herbed Crostini

Pork Pot Stickers

Ginger Soy Dipping Sauce

Entrées:

(Choice of One)

Bistro Tender

Beef Medallions, Bourbon Demi-Glace

Buttermilk Mashed Potatoes

& Brussels Sprouts

Sesame Seed Ahi Tuna

Spice Rubbed Seared Tuna

Coconut Jasmine Rice & Stir Fry Vegetables

Roasted Salmon

Grapefruit Beurre Blanc

Buttermilk Mashed Potatoes & Sautéed Spinach

Lemon Chicken

Lemon Cream Sauce, Parmesan Risotto

& Asparagus

Vegetarian Penne Pasta

Mushrooms, Spinach, Roasted Red Peppers

& Creole Mustard Cream Sauce

Desserts:

(Choice of One)

Tiramisu

Crème Brûlée Cheesecake

Brownie Sundae





Norma Jeanne

\$55 per person

Beverages:

Includes **OPENER*** Hosted Bar Package, Non-Alcoholic Beverages & Coffee

**Included for 2 Hours*

First Course:

(Choice of One Salad or Appetizer for Event)

Salads:

(One per Guest)

Mixed Greens

Tomatoes, Cucumbers, Carrots

Balsamic Vinaigrette

Caesar Salad

Romaine, Croutons, Parmesan

Caesar Dressing

Appetizers:

(For Table to Share)

Artichoke Spinach Dip

With Tortilla Chips & Vegetables

Bruschetta

With Herbed Crostini

Pork Pot Stickers

Ginger Soy Dipping Sauce

Entrées:

(Choice of One)

Bistro Tender

Beef Medallions, Bourbon Demi-Glace

Buttermilk Mashed Potatoes

& Brussels Sprouts

Sesame Seed Ahi Tuna

Spice Rubbed Seared Tuna

Coconut Jasmine Rice & Stir Fry Vegetables

Roasted Salmon

Grapefruit Beurre Blanc

Buttermilk Mashed Potatoes & Sautéed Spinach

Lemon Chicken

Lemon Cream Sauce, Parmesan Risotto

& Asparagus

Vegetarian Penne Pasta

Mushrooms, Spinach, Roasted Red Peppers

& Creole Mustard Cream Sauce

Desserts:

(Choice of One)

Tiramisu

Crème Brûlée Cheesecake

Brownie Sundae





Iva Ruth

\$60 per person

Beverages:

Includes **HEADLINER*** Hosted Bar Package, Non-Alcoholic Beverages & Coffee

**Included for 2 Hours*

First Course:

(Choice of One Salad or Appetizer for Event)

Salads:

(One per Guest)

Mixed Greens

Tomatoes, Cucumbers, Carrots
Balsamic Vinaigrette

Caesar Salad

Romaine, Croutons, Parmesan
Caesar Dressing

Appetizers:

(For Table to Share)

Artichoke Spinach Dip

With Tortilla Chips & Vegetables

Bruschetta

With Herbed Crostini

Pork Pot Stickers

Ginger Soy Dipping Sauce

Entrées:

(Choice of One)

Bistro Tender

Beef Medallions, Bourbon Demi-Glace
Buttermilk Mashed Potatoes
& Brussels Sprouts

Sesame Seed Ahi Tuna

Spice Rubbed Seared Tuna
Coconut Jasmine Rice & Stir Fry Vegetables

Roasted Salmon

Grapefruit Beurre Blanc
Buttermilk Mashed Potatoes & Sautéed Spinach

Lemon Chicken

Lemon Cream Sauce, Parmesan Risotto
& Asparagus

Vegetarian Penne Pasta

Mushrooms, Spinach, Roasted Red Peppers
& Creole Mustard Cream Sauce

Desserts:

(Choice of One)

Tiramisu

Crème Brûlée Cheesecake

Brownie Sundae





Showroom Tickets

- *Group Packages:* for groups of 20 or more - parties under 20 must go through box office unless dining with us beforehand
- *Pricing:* Show ticket prices are dependent upon the date of the show and headliner - Please inquire for a quote
- *Payment:* Due in full at the time of booking
- Everyone in group must be 21 years or older with a valid I.D
(18 & older on Wednesdays)
- Two-item minimum per person in the showroom
Includes: Food, non-alcoholic & alcoholic beverages
- By purchasing group tickets, you will receive reserved seating as a group in the showroom
- Showroom food and beverage tickets are available,
please inquire

Showtimes

Comedy Works South at The Landmark

Monday – CLOSED*


Tuesday, Wednesday & Thursday – 7:30pm

Friday & Saturday – 7:15pm & 9:45pm

Sunday – 7:00pm*

*Varies seasonally and due to special comedic events

ALL TICKETS ARE NON-REFUNDABLE
We accept Cash, Visa, Master Card, Discover and American Express





Show Packages

Show Only

Includes admission tickets and reserved seating

Show and Non-Alcoholic Beverage Package

Includes admission tickets, reserved seating, and non-alcoholic beverage tickets

Each non-alcoholic beverage ticket is \$5.00

(\$10.00 to cover the two item minimum)

Can be redeemed for any non-alcoholic beverage on the Showroom menu Includes tax and gratuity

Excludes food & alcohol

Show and Beverage Package

Includes admission tickets, reserved seating, and food/beverage tickets

Each food/beverage ticket is \$10.00

(\$20.00 to cover the two item minimum)

Can be redeemed for most items on the Showroom menu

Includes tax and gratuity

Excludes buckets of beer & bottles of wine

Private Comedy Show

Comedians are available for Private Events

Please contact Mike Raftery at mike@comedyworks.com

- All purchased tickets are non-refundable
 - More tickets can be added to your existing reservation depending on ticket availability
 - Ticket prices vary from week to week and show to show
 - Reservations are secure once signed contract and full payment has been received
 - Please inquire for a quote
- 