

*Curtis*<sup>SM</sup>  
BALLROOM  
AT THE LANDMARK  
Bar & Bat Mitzvah

5345 Landmark Place • Greenwood Village, CO 80111  
direct 720-274-6866 • fax 720-274-6801  
[curtisballroom.com](http://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

## Rental Times

- *Rental Time*: 8 hours total  
*Set-up - 2 hours • Event - 5 hours • Clean-up - 1 hour*
- Additional hours: \$400 per hour - \$200 per ½ hour

# 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  
Seasonal Grilled Sausage  
Mini Beef Wellington  
Steak Crostini  
Mini Crab Cakes  
Scallops Skewers  
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  
Vegetarian Pot Stickers

## Stationary Hors D' Oeuvres

Artisan Cheese Board  
Crudit  & 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, Butter, Brown Sugar Cheddar Cheese, Chives, Sour Cream

## Macaroni & Cheese

*\$12 per person*

Cheddar Mac & Cheese ◦ Pepper Jack Mac & Cheese

Toppings: Chives, Tomatoes, Green Chiles, French Fried Onions Jalapeños, Crumbled Potato Chips

## Chili Bar

*\$12 per person*

Vegetarian Green Chili ◦ Beef & Been Chili

Toppings: Cheddar Cheese, Tortilla Strips, Sour Cream, Chives, Lime Wedges

## Sliders

*\$14 per person*

Shredded BBQ Chicken ◦ 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

## 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  
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  
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  
Elote Corn Salad  
Garlic Broccoli

Crispy Brussels Sprouts  
Green Bean Amandine  
Grilled Parmesan Asparagus

Grilled Vegetables  
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  
Beef Tender with Demi-Glace  
Steak with Bleu Cheese Butter  
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 en Croute  
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 Amandine  
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

*Adults Only:*

*(Offered with Hosted Bar Only)*

Guinness ◦ Alcoholic Root Beer ◦ Blue Moon ◦ Vanilla Vodka

# Not-So-Kids Menu

(13 & under)

\$20 per child

## **Macaroni & Cheese**

Cheddar Mac & Cheese ◦ Pepper Jack Mac & Cheese  
Chicken Fingers ◦ Crispy Zucchini Sticks ◦ Fruit Salad

## **Sliders**

Shredded BBQ Beef ◦ Shredded Buffalo Chicken  
Tater Tots ◦ Celery & Carrots ◦ Ranch Dressing ◦ Fruit Skewers

## **Street Tacos**

Beef Barbacoa ◦ Shredded Chicken  
Cilantro Lime Rice ◦ Elote Corn Salad ◦ Chips & Salsa

## **Italian**

Four Cheese Ravioli with Marinara ◦ Buttered Parmesan Penne  
Caesar Salad ◦ Beef Meatballs ◦ Garlic Bread

## **All-American**

Grilled Chicken Strips ◦ Mini Beef Corndogs  
Mac & Cheese Wedges ◦ Buttered Green Beans ◦ Sliced Watermelon

\* Children (13 & under) may eat from adult buffet for \$20 per child in lieu of kids menu \*



# 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)

### **Bottled Beer**

Budweiser  
Bud Light  
Citradelic  
Coors Banquet  
Coors Light  
Corona  
Fat Tire  
Guinness  
Michelob Ultra  
Miller Lite  
O'Douls  
Shock Top  
Stella Artois  
Strongbow  
Cider  
Voodoo Ranger

### **House Wine**

**District 7**  
Sauv. Blanc  
**Woodbridge by  
Robert Mondavi**  
Pinot Grigio  
Chardonnay  
Pinot Noir  
Cabernet  
Sauvignon

### **Premium Wines**

**Kim Crawford**  
Sauvignon Blanc  
Rosé  
**Kung Fu Girl**  
Riesling  
**Benvolio**  
Pinot Grigio  
**La Crema**  
Chardonnay  
Pinot Noir  
**Velvet Devil**  
Merlot  
**Hahn**  
Cabernet  
Sauvignon

### **Well Spirits**

Absolut  
Tanqueray  
Jim Beam  
Jack Daniels  
Dewar's  
Bacardi Light  
Captain  
Morgan  
Exotico Blanco

### **Premium Spirits**

Tito's  
Grey Goose  
Ketel One  
Bombay  
Sapphire  
Hendricks  
Crown Royal  
Maker's Mark  
Breckenridge  
Glenlivet  
MacCallan 12  
Espolon Blanco  
Espolon  
Repasado  
Patron

# Non-Alcoholic Beverages

## Kids Beverage Station

*\$1.50 per child – Choice of 3*

Coke ◦ Diet Coke ◦ Sprite ◦ Ginger Ale ◦ Lemonade ◦ Iced Tea ◦ Orange Juice ◦ Cranberry Juice  
Shirley Temple ◦ Signature Drink

## 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

## Gourmet 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 and Apple Cider Station

*\$4 per person*

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

*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 \$25

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*