

CARBOY WINERY DENVER PRIVATE EVENTS

CONTACT:

DENVER EVENTS

(720) 588 1700

DENVEREVENTS@CARBOYWINERY.COM

400 E 7TH AVE, DENVER, CO 80203



JOIN US FOR AN OCCASION

WEDDING RECEPTIONS | REHEARSAL DINNERS | BRIDAL SHOWERS | BABY
SHOWERS | ENGAGEMENT PARTIES | MEET & GREETs | CELEBRATION OF LIFE |
CORPORATE EVENTS | BUSINESS MEETINGS | BIRTHDAYS



TABLE OF CONTENTS

01	—————	APPETIZER MENU
03	—————	TACO BAR MENU
04	—————	DINNER MENU
06	—————	BEVERAGE MENU
09	—————	FREQUENTLY ASKED QUESTIONS





APPETIZER MENU

CHOOSE 3 - \$25 | CHOOSE 4- \$30 | CHOOSE 5 - \$35
SERVED BUFFET STYLE | QUANTITIES- 2 PER PERSON

CRISPY CHEESE RAVIOLI

CRISPY BISON RAVIOLI

MEATBALLS (GF)

ZA'TAR CHICKEN SKEWERS

SESAME GINGER BEEF SKEWERS

TEMPURA CAULIFLOWER (VEG)

TEMPURA SHRIMP

TUNA TAQUITO TARTARE

SHRIMP CEVICHE TOSTADA (GF)

HUMMUS CRUIDTE (VEG, GF)

BRAISED BEEF SHORT RIB SLIDEI

TOMATO, MOZZARELLA CAPRESE SLIDER (VEG)

TOMATO, BURRATA & PESTO CROSTINI

WHIPPED GOAT CHEESE, APPLE & APRICOT CHUTNEY CROSTINI

BRIE, FIG JAME & CRISPY PROSCUITTO CROSTINI

STEAK, AURUGULA & GORGONZOLA CROSTINI



APPETIZER ADD ONS

FLATBREAD: 30 SLICES EACH

GLUTEN FREE OPTION AVAILABLE

CHEESE \$30

TOMATO & MOZZRELLA \$34

STEAK, CARAMELIZED ONION & FONTINA \$42

CARAMELIZED APPLE & ONION \$38

ROASTED CHICKEN \$38

VEGAN (6 SLICES) \$18

CHARCUTERIE

FEEDS 20 \$100

SUMMER OF 92' - 4 CHEESE SELCTIONS

ANDRE THE GIANT - 4 MEAT SELECTIONS

RED ROCKER - 2 CHEESE, 2 MEAT SELECTIONS

ALL BOARDS COME WITH CRACKERS & ACCOMPANIMENTS

EXTRAS

FEEDS 20

FRENCH FRIES \$50

CHIPS, QUESO & SALSA \$50



TACO BAR

\$45 PER PERSON INCLUDES: APPETIZERS, 1 SALAD,
3 TACO CHOICES & 1 DESSERT
TACOS CAN BE SERVED BUFFET STYLE OR PRE MADE BY CHEF

APPETIZERS: ALL INCLUDED

CHIPS & SALSA
QUESO BLANCO
SHRIMP CEVICHE
ELOTE
GUACAMOLE

SALAD: CHOOSE 1

TACO SALAD
CAESAR SALAD

TACOS: CHOOSE 3

POLLO ABOBADO
BEEF BARBACOA
CARNITAS
FABLE MUSHROOM ASADA

DESSERT: CHOOSE 1

CHURROS
SOPAPILLAS
TRES LECHES CAKE



DINNER

APPETIZERS

OPTION 1: \$55 CHOOSE 2 | OPTIONS 2: CHOOSE 3

SERVED BUFFET STYLE | QUANTITIES- 2 PER PERSON

CRISPY CHEESE RAVIOLI

CRISPY BISON RAVIOLI

MEATBALLS (GF)

ZA'TAR CHICKEN SKEWERS

SESAME GINGER BEEF SKEWERS

TEMPURA CAULIFLOWER (VEG)

HUMMUS CRUIDTE (VEG, GF)

TEMPURA SHRIMP

TUNA TAQUITO TARTARE

SHRIMP CEVICHE TOSTADA (GF)

BRAISED BEEF SHORT RIB SLIDEI

TOMATO, MOZZARELLA CAPRESE SLIDER (VEG)

TOMATO, BURRATA & PESTO CROSTINI

WHIPPED GOAT CHEESE, APPLE & APRICOT CHUTNEY CROSTINI

BRIE, FIG JAME & CRISPY PROSCUITTO CROSTINI

STEAK, AURUGULA & GORGONZOLA CROSTINI

SALADS

CHOOSE 2 FOR BOTH OPTIONS

SERVED BUFFET STYLE

CAESAR SALAD

CHOPPED SALAD

HOUSE SALAD

TACO SALAD



DINNER

ENTREES

OPTION 1: \$55 CHOOSE 2 | OPTIONS 2: CHOOSE 3

SERVED BUFFET STYLE

PETIT BEEF FILET (GF) - ROSEMARY JUS, CRISPY ONIONS
ROASTED POTATOES

GRILLED SALMON (GF) - STEAMED RICE, SCALLIONS, CARROTS,
BOK CHOY, GINGER GLAZE

BRAISED BEEF SHORTRIB (GF) - CHEDDAR MASHED POTATOES,
PICKLED RADISH, RED CHILI SAUCE

POLLO ASADO - GRILLED TOMATO, CHILI PAPAS, POBLANO
CREMA

SQUASH RAVIOLI (VEG) - SPINACH, BROWN BUTTER &
PARMIGIANA

RIGATONI MEZZE (VEG) - TOMATO BASIL PARMIGIANA CREAM
MAC & CHEESE (VEG) - THREE CHEESE CAVATAPPI

VEGAN PASTA - RIGATONI, MARINARA, SEASONAL VEGGIES

DESSERT

CHOOSE 1 FOR BOTH OPTIONS

INDIVIDUALLY PLATED

SALTED CARAMEL VANILLA PANNA COTTA (GF)

RASPBERRY PANNA COTTA (GF)

TRIPLE CHOCOLATE CAKE

LEMON CREAM CAKE

STRAWBERRIES & CHOCOLATE (VEGAN)



BEVERAGE OPTIONS

FOR OUR EVENTS WE ARE ABLE TO OFFER SEVERAL
DIFFERENT BAR OPTIONS

ALL INCLUSIVE BEVERAGE PACKAGE

YOU WILL CHOOSE FROM ONE OF THE THREE PACKAGES
LISTED BELOW. THIS IS A PER PERSON PRICE FOR A 3
HOUR PERIOD.

BAR BASED ON PER CONSUMPTION

GUESTS ORDER FROM A SELECTION OF WINE, BEER &
SPIRITS THAT YOU WILL CHOOSE PRIOR TO THE START
OF THE EVENT. ALL BEVERAGES CONSUMED WILL BE
ADDED TO THE FINAL TAB AND IS PAID BY THE EVENT
HOST AT THE CONCLUSION OF THE EVENT.

CASH BAR

GUESTS ORDER FROM A SELECTION OF WINE, BEER &
SPIRITS THAT YOU WILL CHOOSE PRIOR TO THE START
OF THE EVENT. YOUR GUESTS WILL BE RESPONSIBLE FOR
THEIR OWN BEVERAGES AND CAN START A TAB WITH A
CREDIT CARD OR PAY WITH CASH.

FOR ALL OPTIONS:

PLEASE SELECT ONE OF THE PACKAGES BELOW 1, 2 OR 3 FOR
THE SPECIFIC PRODUCT THAT WILL BE AVAILABLE AT YOUR
EVENT.



BEVERAGE OPTIONS

BEER & WINE
3 HOUR PACKAGE \$28

BEERS:
COORS LIGHTS
FAT TIRE
PACIFICO
CHOWDER IPA

WINES:
HOUSE RED
HOUSE WHITE
ROSÉ

BEER, WINE & HOUSE
SPIRITS
3 HOUR PACKAGE \$38

WOODY CREEK ROARING
FORK VODKA
GILBY'S GIN
TIERRA ZAFRINO
KENTUCKY DELUX

RITTENHOUSE RYE
CRUZAN RUM
APEROL
CAMPARI

BEER, WINE & PREMIUM
SPIRITS
3 HOUR PACKAGE \$48

BRECKENRIDGE VODKA
WOODY CREEK GIN
HENDRICKS GIN
URUPAN MEXICAN RUM
MAKERS MARK

DOS ANGELES BLANCO
DOS ANGELES REPOSADO
JAMESON IRISH WHISKEY
WOODY CREEK RYE

ALL BAR OPTIONS
INCLUDE:

GRUVI ROSE N/A
BEST DAY MEXICAN LAGER N/A
TOPO CHICO SELTZERS
COKE
DIET COKE
SPRITE
SPARKLING WATER
TONIC

BEER, WINE & SPIRITS ARE SUBJECT TO CHANGE BASED ON AVAILABILITY *



BEVERAGE ADD ONS:

SPARKLING WINE

ADD ON TO ANY PACKAGE

\$30 FOR A BOTTLE | \$4 FOR A TOAST

BLANC DE BLANC
AMERICAN SPARKLING WINE

GRAND SPARKLING ROSÉ
SIGNATURE SPARKLING ROSÉ

GROUP WINE TASTING

\$15 PER PERSON

WE OFFER TWO DIFFERENT FORMATS FOR OUR INTRODUCTORY TASTING EXPERIENCE THAT CAN BE INCLUDED IN YOUR PARTY. THIS INCLUDES A TRADITIONAL GROUP TASTING FOR UP TO 30 GUESTS OR A STATIONARY WINE TASTING IN A STANDING/STYLE RECEPTION FOR UP TO 200 GUESTS. WE'LL DISCUSS THE WINE, OUR HISTORY, AND THE BASICS OF THE WINEMAKING PROCESS.

NOTE: ADDITIONAL WINE SPECIALIST FEE \$50.

SCHEDULED BASED ON WINE SPECIALIST AVAILABILITY

NON- ALCOHOLIC BEVERAGES ARE INCLUDED IN ALL PACKAGES. IF A PACKAGE IS NOT CHOSEN THEY WILL BE CHARGED PER CONSUMPTION.

BEVERAGE PACKAGES IS A PER PERSON PRICE FOR A 3-HOUR PERIOD OF TIME. AFTER THE INITIAL 3 HOURS, ADDITIONAL DRINKS WILL BE RUNG IN ON A PER CONSUMPTION BASIS. BEVERAGE PACKAGES DO NOT EXCEED 3 HOURS.

PACKAGES DO NOT INCLUDE SHOTS, DOUBLES OR NEAT POURS FOR SPIRITS

WE PROUDLY SERVE A VARIETY OF CARBOY WINES REPRESENTING THE BEST OF GRAND VALLEY, CO & HORSE HEAVEN HILLS, WA. WE ARE PLEASED TO OFFER A FULL BAR WHICH INCLUDES CRAFT, DOMESTIC & IMPORTED BEERS & A VARIETY OF SPIRITS.



FAQ

What is the gratuity and Tax?

- The gratuity is 20% and the tax is 8.8%

What is an admin fee?

- The administrative fee referenced herein is for administrative overhead, documentation, preparation, and other management of the event; such administrative fee is not, nor is it intended to be, a service charge, tip or gratuity, for wait staff, service employees or service bartenders.

What is the cancellation policy, refund & reschedule policy?

- If, for any reason you need to cancel within 72 hours or less. This will result in 100% payment of the minimum amount and sales tax. If the client reschedules the event, the client must notify Carboy Winery at least thirty (30) days prior to the event date. Any rescheduling must take place within twelve (12) months of the original scheduled event date.

What forms of payment do you accept?

- We take all major forms of payment, AMEX/Visa/ Discover/MasterCard and cash. We do not accept checks. Your final bill will be presented at the end of your event after all food and beverage has been added. If you do not meet the minimum, the remainder is added as the room fee. All food and beverage does have to be all on one check. We can take up to four forms of payment.

When do you need a final headcount?

- We need a final headcount 12 days prior to the event. If the party increases in size the day of, we will add on to the per person price based on the final headcount. If you have a decrease in guest count, we will honor your last guaranteed guest count provided 12 days prior. If the party increases in size the day of, we will add on to the per person price based on the final headcount. If you have a decrease in guest count, we will honor your last guaranteed guest count provided 12 days prior.

When can I access the space for set up?

- We start to set up the room an hour and half to two hours prior to the event start time. You can come in 45 minutes prior to the start of the event. If you need more time, it must be planned with the events manager prior. You must communicate with the event manager if you plan on coming early.

Can I bring my own dessert? Is there a cake-cutting fee?

- Guests are welcome to bring in their own desserts, such as birthday cakes, but you must bring in your own knife and serving utensils. You will be responsible for cutting your own cake. We do not have a cake cutting fee.



FAQ

Can I bring in my own bottle of wine? Is there a corkage fee?

- BYO is not permitted. All of the wines are preselected from our beverage menu.

What if my event is longer than 3 hours? How does this work for the beverage package?

- Beverage Packages is a per person price for a 3-hour period of time. After the initial 3 hours, additional drinks will be rung in on a per consumption basis. Beverage packages do not exceed 3 hours.

Can I bring decorations?

- We allow tabletop centerpieces or any other personal decorations that must meet local fire department, health department and any other governmental regulations. Nothing may be affixed to the walls of the restaurant. All decorations, advertising, and outside contracted entertainment including client signs and banners must be discussed in advance with the event manager. Client shall not make any additions or alterations to the interior or exterior of the event area or to the fixtures, furnishings and equipment therein, and, except with respect to articles of appointment permitted by Carboy Winery, client shall not install, place or cause to be placed within the event area any nails, hooks, tacks, screws, tape or other devices into parts of the facility, or to the fixtures and furnishings placed therein, or otherwise affix anything thereto, without the prior written consent of Carboy Winery. Client is responsible for costs or expenses incurred by Carboy Winery for damage to the facility as a result of client's additions or alterations decorations to the Facility.
- PROHIBITED ITEMS: NO confetti, glitter or any materials that require extra cleaning is allowed in or outside of the premises. This includes party poppers, silly string, flower petals, rice, fake snow, balloons with confetti in them, duct tape, etc. A minimum \$250 clean-up fee will be assessed for ANY of the above found during or following the event.

Do your tables have linens? Can you get custom linens?

- We do not provide table linens, but please feel free to bring in any table décor. We offer beautiful wood tables in the private event space.

Can I bring flowers, or can I get them through the restaurant?

- Guests are welcome to provide their own flowers for events. We can provide a preferred vendor list.

Do you have the ability to show presentations?

- In our private dining room we have a 55" TV that can be used for presentations or slideshows. There is an HDMI port that can be used to display on the screen. We do not provide the chords needed (HDMI).

Do you have parking?

- We have a parking lot available 7 days a week @ 643 N. Pennsylvania St.