

**TABLE MOUNTAIN INN**  
HOTEL AND RESTAURANT ~ GOLDEN, COLORADO

*Welcome to Table Mountain Inn, where the spirit of the West, the splendor of the mountains and old fashioned warm hospitality combine to form an extraordinary Golden, Colorado hotel.*

## Hotel Rooms and Rates

Traditional King-\$169	King bed with wet bar located in the historical section
Double Queen-\$169	Two queen beds with wet bar located in the historical section
Foothills Grand-\$179	Foothills view with king bed, wet bar and step out balcony
Table Mountain Grand-\$184	Mountain view room with king bed, wet bar and patio
Traditional Mini Suite-\$209	King bed, full sleeper sofa, separate sitting area, wet bar and spa tub
Navajo Junior Suite-\$239	King bed, queen sleeper sofa, separate sitting area, balcony, fireplace, wet bar and spa tub
Santa Fe Executive Suite-\$239	King-size bed, queen size sleeper sofa, separate sitting area, two balconies, fireplace, wet bar and spa tub.

## Hotel Policies

Corporate and Social Group rates available upon request  
Room blocks are ideal for business meetings, wedding parties, social events and non-profit programs for attendees in from out of town. Guests attending meetings and events at the hotel will enjoy the comfort, convenience and Southwest atmosphere the Table Mountain Inn offers. A contract is required for room blocks of 10 rooms or greater. Check in time is 3:00pm, Check out time is 11:00am.

## Hotel Rooms, Meeting Space and Catering

Over 5,000 square feet of meeting space including an outdoor patio accommodating groups of 10 – 150. On-site and Off-site Catering services available.

To book Corporate Groups, Meetings and Events contact:  
Lisa Lindgren at 303.216.8033 or [lisa.lindgren@tablemountaininn.com](mailto:lisa.lindgren@tablemountaininn.com)

To book Social Groups, Onsite and Off-Site Catering contact:  
Nancy Grubin at 303.216.8010 or [nancygrubin@tablemountaininn.com](mailto:nancygrubin@tablemountaininn.com)

For all other sales inquiries contact:  
Katie Chismark at 303.216.8012 or [katie.chismark@tablemountaininn.com](mailto:katie.chismark@tablemountaininn.com)

### Hotel Amenities

- 74 richly appointed hotel rooms
- Southwest décor
- Award Winning Restaurant
- 5000 square feet of banquet space
- Complimentary Wi-Fi
- Aveda Bathroom Amenities
- Free Covered Parking
- Off-site catering
- Down pillows and comforters

### Hotel Location

- Located in the heart of downtown Golden
- Short walk to unique shops, restaurants and entertainment
- School of Mines - 1 block
- MillerCoors - 2 blocks
- Clear Creek + White Water recreation – 2 blocks
- Hiking + Biking trails - 4 blocks
- Community Center -5 blocks

# BANQUET & CATERING

## Terms and Conditions

### Food and Beverage

Table Mountain Inn is the sole provider of all food and beverages served in the banquet facilities. If outside food is brought in, you will be charged accordingly, based on our current menu prices. It is Table Mountain Inn's policy that no food or beverage be taken off the premise from any banquet event. Currently a 20% service charge plus applicable sales tax is required for all room, food and beverage functions. The State of Colorado regulates the sale and service of alcoholic beverages. Table Mountain Inn is responsible for the administration of these regulations. It is Table Mountain Inn's policy to serve alcoholic beverages only to those patrons 21 years of age and older and we will refuse service to any guest without proper identification. We reserve the right to refuse service of alcoholic beverages to anyone.

### Food and Beverage Minimums

The food and beverage minimum at Table Mountain Inn varies due to event site and number of people attending the event. The minimum requirements do not include a 20% taxable service fee and applicable tax. When guest counts do not exceed 20 people, an additional service charge may apply for buffet meals. For every hour that goes beyond the contracted agreement regarding timeframe, there will be an additional charge of \$50.00 for each hour added to the bill.

### Guarantee

Please inform your Sales Manager of the number of guests attending your event no later than 72 hours prior to the event. After that time, a count may increase, but it can not decrease. If the guaranteed number is not provided, the estimated attendance on the contract will become the guarantee.

### Payment Terms

Table Mountain Inn will hold space for seventy two (72) hours without a deposit; however, a non-refundable deposit is required at the time of contract. The final payment is due no less than seventy two hours prior to the event either by cashiers check, money order, cash or credit card.

### Guest Rooms

A block of rooms may be reserved for your group at a special group rate. Please be aware that reservations must be made thirty (30) days prior to the arrival date or the contracted cut-off date, after which any remaining rooms not reserved, will be released for general sale. We will continue to accept reservations after the agreed upon cut-off date on a space available basis. Table Mountain Inn reserves the right to renegotiate rates after the cut-off date.

### Shipping and Receiving

All materials and boxes shipped to the Table Mountain Inn must be clearly marked with the group name and function date. Materials should clearly indicate hotel contact person. We request that packages not arrive more than two days prior to the function date.

Table Mountain Inn

All banquet items are subject to our current service charge and sales tax – Revised 11/30/10

# DIRECTIONS

## From Denver International Airport

West on Pena Boulevard to I-70; west on I-70 to Highway 58 towards Golden. Take the Washington Avenue exit and turn left. Continue about 8 blocks into downtown Golden. Table Mountain Inn is on your right hand side between 13<sup>th</sup> and 14<sup>th</sup> streets.

## From Denver

West on 6<sup>th</sup> Avenue about 15 miles to 19<sup>th</sup> Street. Turn right on 19<sup>th</sup> Street. Turn left on Washington Ave. Continue about 5 blocks and Table Mountain Inn will be on your left between 13<sup>th</sup> and 14<sup>th</sup> Streets.

## From Boulder

South on Highway 93 towards Golden (approximately 15-20 miles depending upon your origin in Boulder). Highway 93 will turn into 6<sup>th</sup> Avenue. Left on 19<sup>th</sup> Street. Left on Washington Avenue. Continue about 5 blocks and Table Mountain Inn will be on your left between 13<sup>th</sup> and 14<sup>th</sup> Streets.

## From the North Suburbs

South on I-25 to I-76. West on I-76 to I-70. West on I-70 to Highway 58 towards Golden. Take the Washington Avenue exit and turn left. Continue about 8 blocks into downtown Golden. Table Mountain Inn is on your right hand side between 13<sup>th</sup> and 14<sup>th</sup> streets.

## From the South Suburbs

North on C-470. Stay to the left and take Highway 6 West exit. Turn right onto 19<sup>th</sup> street. Turn left on Washington Avenue. Table Mountain Inn is on your left hand side between 13<sup>th</sup> and 14<sup>th</sup> streets.

## From I-70 East bound (Mountain Resort Towns)

Take Morrison exit from I-70 Eastbound (#259). At the light, turn left onto Hwy 40. Continue on Hwy 40 past Heritage Square. Make a left onto Heritage Rd. Continue on Heritage to 6<sup>th</sup> Avenue West and turn left. Turn right onto 19<sup>th</sup> street. Turn left on Washington Avenue. Table Mountain Inn is on your left hand side between 13<sup>th</sup> and 14<sup>th</sup> streets.

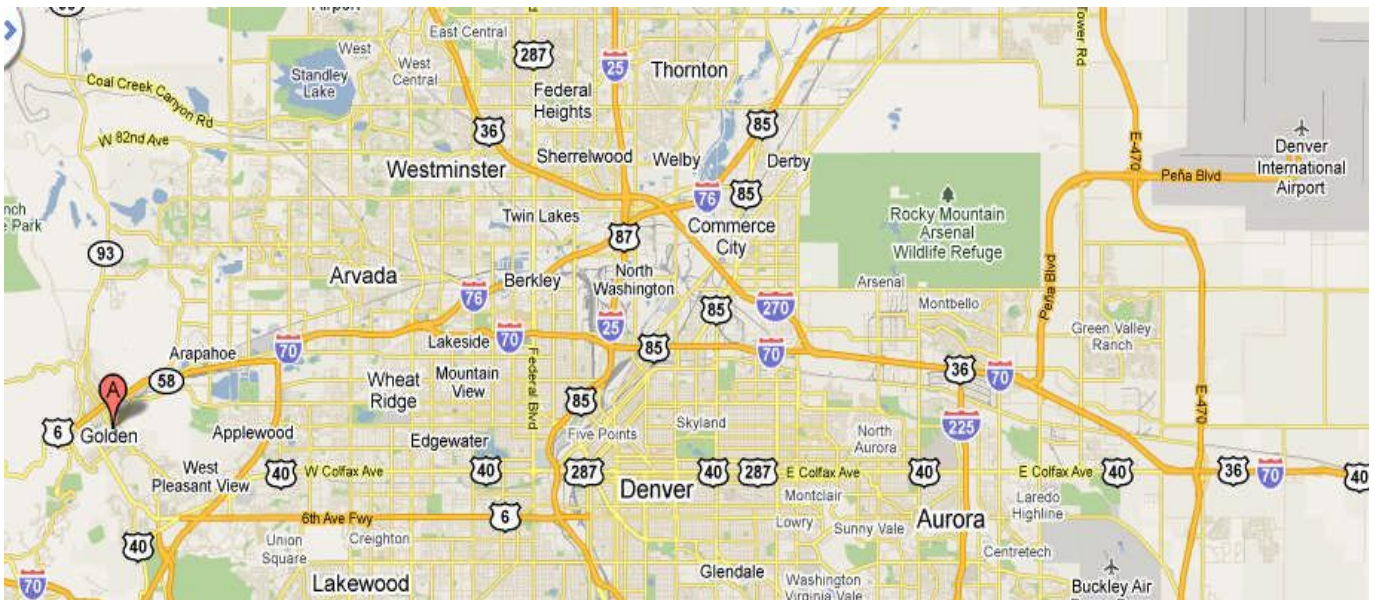
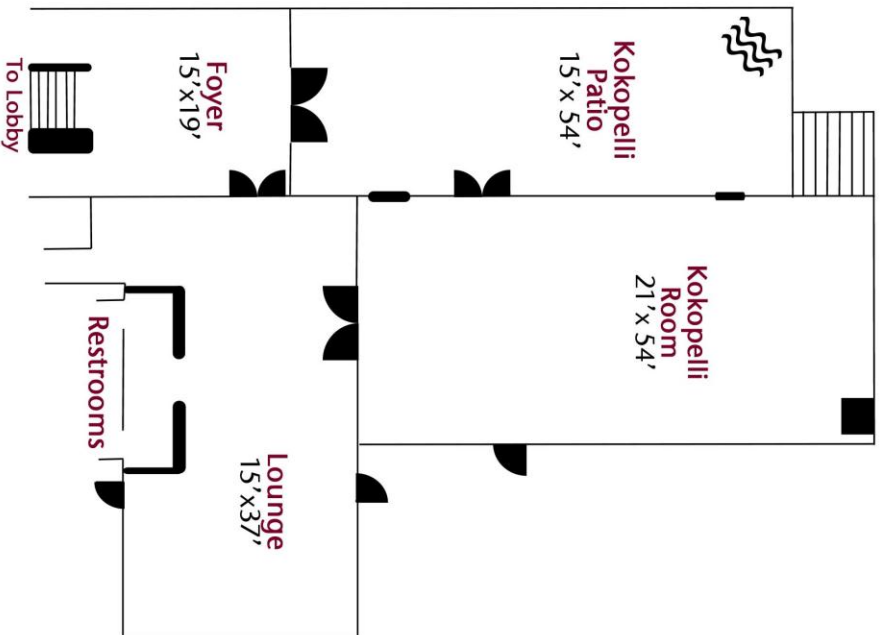


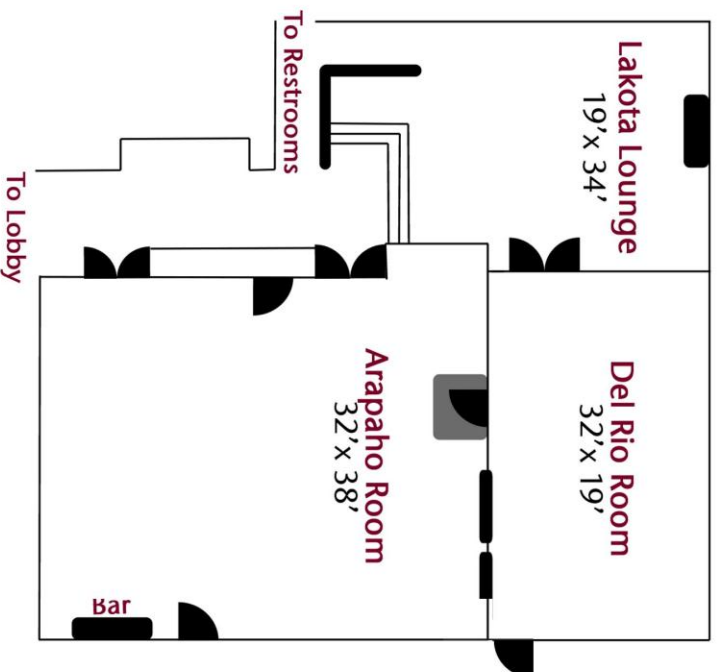
Table Mountain Inn

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### Kokopelli Room



### Arapaho & Del Rio Rooms



Room	W X H (Feet)	Square Feet	Conference	U-Shape	Hollow Square	Classroom	Theatre	Rounds	Reception		
Kokopelli	21 x 54	1134	30	32	40	40	80	72	100		
Arapaho	25 x 38	950	30	40	48	40	100	80	150		
Del Rio	32 x 12	384	20	20	20	15	50	40	50		
Del Rio & Arapaho	32 x 57	1518								150	200

# BREAKFAST

## Continental Breakfast

\$8 per person

Fresh Assorted Pastries  
Sliced Seasonal Fruit  
Assorted Teas and Juices  
Freshly Brewed Regular and Decaffeinated Coffee

## Colorado Style Breakfast Buffet

\$10 per person

Granola and Dry Cereals  
Low Fat Yogurt and Skim Milk  
Fresh Assorted Pastries  
Sliced Seasonal Fruit  
Assorted Teas and Juices  
Freshly Brewed Regular and Decaffeinated Coffee

## New York Style Breakfast Buffet

\$11 per person

Fresh Assorted Pastries  
Scrambled Eggs topped with Cheddar Cheese and Pico De Gallo  
Bagels with Cream Cheese  
Sliced Seasonal Fruit  
Assorted Teas and Juices  
Freshly Brewed Regular and Decaffeinated Coffee

## Lookout Mountain Breakfast Buffet

\$12 per person

Scrambled Eggs and Homemade Hash Browns  
Hickory Smoked Bacon and Sausage  
Fresh Assorted Pastries  
Sliced Seasonal Fruit  
Assorted Teas and Juices  
Freshly Brewed Regular and Decaffeinated Coffee

## **Add-on any of the following to your breakfast buffet**

### Breakfast Wrap

\$4 per person

Scrambled Eggs, Cheese, Chorizo, Roasted Red Potatoes Wrapped in a Warm Flour Tortilla

### Breakfast Quesadilla

\$5 per person

Scrambled Eggs, Cheese, Pico De Gallo, Sausage or Bacon Grilled in a Flour Tortilla

### Waffles

\$6 per person

Crisp Belgium style Waffles served with Warm Maple Syrup and House Whipped Butter

\*A minimum of 10 people is required for all breakfast buffets, Table Mountain Inn  
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# BRUNCH

## Table Mountain Inn Brunch

\$25 per person

Seasonal Fresh Fruit and Berry Display  
Mixed Green Salad with Assorted Dressing and Fresh Vegetables  
House Baked Breakfast Pastries and Croissants  
Santa Fe Eggs Benedict with Chipotle Hollandaise  
Thick Cut Bacon and Maple-Honey Sausage  
Homemade Hash Browns  
Crisp Waffles with Strawberry Compote and Warm Maple Syrup  
Rancho Grilled Chicken Breast with Saffron Butter Sauce  
Selection of Chilled Fruit Juices  
Freshly Brewed Regular and Decaffeinated Coffee

### **ADD-ON ANY OF THE FOLLOWING TO YOUR BRUNCH BUFFET**

Chef attended Omelet Station	\$7 per person
Bagels with Cream Cheese	\$24 per dozen
Assorted Cold Cereals	\$2 per person
Carved Bourbon Glazed Ham	\$160 serves 40 people



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# BOX LUNCHEES

*All box lunches are served on grilled flat bread and include homemade coleslaw, potato chips and a cookie.*

## Turkey Sierra

Avocado, Tomato, Sprouts, Red Onion and Herb Cream Cheese

\$13 per box

## Adobe Beef

Sliced Roast Beef with Red Pepper Sauce, Sprouts, Lettuce, Tomato and Roasted Peppers

\$13 per box

## Navajo Club

Turkey, Ham, Bacon, Dijonnaise, Tomato, and Avocado

\$13 per box

## Pepper Jack Chicken

Grilled Chicken, Adobe Sauce, Lettuce, Tomato, Sprouts and Pepper Jack Cheese

\$13 per box

## Sierra Veggie

Cucumber, Tomato, Sprouts, Red Onion and Avocado Cream Sauce

\$13 per box



Table Mountain Inn

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# LUNCH BUFFETS

## Taos Deli Buffet

\$18 per person

Field Green Salad with Cucumbers and Grape Tomatoes  
Assorted Dressings  
Seasonal Fruit Salad  
Sliced Roasted Turkey Breast, Smoked Ham and Roast Beef  
Sliced Cheddar, Pepper Jack and Swiss Cheese  
Assorted Deli Breads  
Red Leaf Lettuce, Vine Ripened Tomatoes  
Dill Pickles, Sliced Red Onions  
Dijon Mustard and Mayonnaise  
Freshly Baked Brownies and Cookies

## Buffalo Bill Barbecue Buffet

\$22 per person

Mixed Field Greens with Carrots and Tomatoes  
Assorted Dressings  
BBQ Baked Beans with Bacon  
Chicken Breasts with Chipotle Orange BBQ Sauce  
BBQ Pulled Pork Sandwiches  
Baked Potatoes  
Freshly Baked Brownies and Cookies  
Ice Water

## Fajita Fiesta Buffet

\$22 per person

White, Blue Corn and Red Chili Tortilla Chips  
Southwestern Caesar Salad  
Marinated Beef and Chicken Fajitas  
Grilled Onions and Peppers  
Warm Flour Tortillas  
Cilantro Lime Rice and Black Beans  
Fresh Guacamole, Pico De Gallo, Sour Cream  
Salsa, Shredded Cheddar and Jack Cheeses  
Chef's Selection Assorted Dessert Tray  
Ice Water

## Italian Buffet

\$24 per person

Italian Garden Greens with Crisp Vegetables  
Balsamic Vinaigrette Dressing  
Spinach Ravioli with Alfredo Sauce  
Oven Baked Beef Bolognese with Penne Pasta  
Chicken Parmesan with Marinara Sauce  
Garlic and Asiago Bread Sticks  
Tiramisu  
Ice Water

\*A minimum of 15 people is required for all lunch buffets, Table Mountain Inn  
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# PLATED LUNCHESES

*All plated lunches are served with house green salad, fresh baked rolls and ice water*

**Grilled Vegetable Enchilada Stack** \$15 per person

Grilled Vegetables layered between Corn Tortillas with Ranchero Sauce

**Piñon Cherry Chicken** \$18 per person

Seasoned Piñon Crusted Chicken Breast with Dried Cherries, Shaved Shallots and Fresh Rosemary served with Sour Cream and Chive Mashed Potatoes with Pan Au jus Fresh Seasonal Vegetables

**King Canyon Buffalo Pot Roast** \$23 per person

Fork Tender Braised Buffalo Pot Roast served over Sour Cream and Chive Mashed Potatoes with Pan Au jus, Fresh Grated Horseradish Sauce and Fresh Seasonal Vegetables

**Pan Seared Salmon** \$23 per person

Atlantic Salmon Pan Seared, topped with Tequila Lime Butter Sauce served over Red Pepper and Cilantro Rice with Grilled Asparagus

# PLATED DESSERTS

**Additional \$4 per person**

Select one for your entire group

**Tiramisu**

Coffee Flavored Pastry with Mocha Cream

**Seasonal Cheesecake**

Garnished with Fresh Seasonal Berries

**Cinnamon Bread Pudding**

Served with Caramel Sauce

**Chocolate Cake**

“Death by Chocolate” – 3 Layered Chocolate Cake  
With Chocolate Frosting and Icing



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# DINNER BUFFETS

## Southwestern Buffet

\$24 per person

Baby Spinach with Peppers, Marinated Olives  
Tequila Lime Vinaigrette  
Roasted Corn and Onion Salad with Roasted Chilies  
Vegetable Enchilada Casserole  
Grilled Vegetables Layered with Flour Tortillas and Ranchero Sauce  
Marinated Chicken served with Red Pepper and Cilantro Rice  
In a Tequila Lime Butter Sauce  
Assorted Rolls and Butter  
Chef's Selection Assorted Dessert Tray  
Ice Water

## Lookout Mountain Buffet

\$30 per person

Mixed Field Greens with Carrots and Tomatoes  
Assorted Dressings  
Southwest Tomato, Corn and Onion Salad  
Grilled Marinated Chicken  
Served with Red Pepper and Cilantro Rice  
In Tequila-lime butter sauce  
Sliced Buffalo Tenderloin  
Served with Sour Cream and Chive Mashed Potatoes  
Topped with Smoked Onion Au jus  
Spinach, Mushroom and Tomato Lasagna  
Assorted Rolls and Butter  
Chef's Selection Assorted Dessert Tray  
Ice Water

## Clear Creek Buffet

\$35 per person

Field Green Salad with Assorted Dressings  
Piñon Crusted Chicken Breasts  
Sautéed with Cherries, Shallots and Fresh Rosemary  
Spinach, Mushroom and Tomato Lasagna  
Carved Prime Rib served with Au Jus and Horseradish Cream\*\*  
Roasted Red Potatoes  
Roasted Fresh Vegetables  
Assorted Rolls and Butter  
Chef's Selection Assorted Dessert Tray  
Ice Water

Table Mountain Inn

\*A minimum of 20 people is required for all dinner buffets, \*\*\$50.00 carver fee applies to all carved items  
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# PLATED DINNER ENTRÉES

All plated dinners are served with choice of: House Green or Mesa Caesar salads, fresh baked dinner rolls and ice water

**Grilled Vegetable Enchilada Stack** \$22 per person

Grilled Vegetables layered between Corn Tortillas with Ranchero Sauce

**Pork Chop with Apple Chutney** \$24 per person

Grilled Pork Chop with Apple Chutney served with Sour Cream and Chive Mashed Potatoes and Fresh Seasonal Vegetables

**Piñon Cherry Chicken** \$25 per person

Seasoned Piñon Crusted Chicken Breast with Dried Cherries, Shaved Shallots And Fresh Rosemary served with Sour Cream and Chive Mashed Potatoes with Pan Au-jus Fresh Seasonal Vegetables

**Pan Seared Salmon** \$30 per person

Served with Red Pepper and Cilantro Rice and Tequila Lime Butter Sauce and Fresh Seasonal Vegetables

**King Canyon Buffalo Pot Roast** \$32 per person

Fork Tender, Braised Buffalo Pot Roast served over Sour Cream and Chive Mashed Potatoes with Pan Au Jus and Fresh Grated Horseradish Sauce and Fresh Seasonal Vegetables

**Bacon Wrapped Beef Tenderloin** \$36 per person

Applewood Smoked Bacon wrapped Tenderloin and served with Sour Cream and Chive Mashed Potatoes and Pancetta Demi

# PLATED DESSERTS

additional \$4 per person (select 1 for your entire group)

**Carrot Cake**

Carrot Cake with Cream Cheese Frosting

**New York Style Cheesecake**

Garnished with Fresh Seasonal Berries

**Cinnamon Bread Pudding**

Served with Caramel Sauce

**Chocolate Cake**

“Death by Chocolate”

Three Layered Chocolate Cake



Table Mountain Inn

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# CHILDRENS MENU

\$8 per child

*All children's menu includes the following: French fries and fresh baked cookie*  
Please select one item for all children from the following list:

- Chicken Tenders
- Mini Corn Dogs
- Macaroni and Cheese

## **Special buffet pricing is also offered for the children**

Children ages 6 through 12 will be charged 50% of the adult buffet price.  
Children ages 5 and under may visit the buffet at no charge.



# HOT APPETIZERS

**Buffalo Chicken Skewers** \$17 per dozen

Chicken Breast tossed in Table Mountain Inn's own Wing Sauce and Grilled

**Chicken Quesadilla** \$18 per dozen

Chicken Grilled inside a Flour Tortilla with Monterey Jack and Queso Fresco Cheese

**Coconut Crusted Shrimp Skewers** \$25 per dozen

Shrimp coated in Coconut and Deep Fried

**Empanadas** \$22 per dozen

Deep Fried Puff Pastry with Chicken or Beef, Chilies, Cheese, Black Beans and Corn, served with Southwest Ranch Dipping

**Mini Beef Kabob** \$22 per dozen

Skewered Beef Cubes with Vegetables and smothered in Table Mountain Inn's BBQ Sauce

**Crab Stuffed Mushrooms** \$24 per dozen

Giant Mushrooms stuffed and baked with Crabmeat

# COLD APPETIZERS

**Homemade Chimayo Chips and Salsa** \$3 per person

Add guacamole - \$2 per person

**Tortilla Rolls** \$15 per dozen

Sliced Tortilla filled with Chicken, Avocado, Tomato and Lettuce

**Stuffed Tomatoes** \$15 per dozen

Chilled Cream Cheese and Herb Stuffed

**Rum Fruit Skewers** \$16 per dozen

Rum Marinated Fruit Skewers rolled in Crushed Almonds

**Stacked Chili Rellenos** \$22 per dozen

Roasted Anaheim Peppers and Pepper jack Cheese layered in a Crispy Wonton shell, and topped with Black Olive

# DISPLAY PLATTERS

<b>Vegetable Crudités</b>	<b>\$3 per person</b>
Assortment of Fresh Vegetables with Chipotle Ranch dipping sauce	
<b>Antipasto Platter</b>	<b>\$4 per person</b>
Assortment of Cured Meats, Cheeses and Vegetables served with Breads and Crackers	
<b>Import and Domestic Display</b>	<b>\$5 per person</b>
Assortment of Domestic and Imported Cheeses served with Flatbread and Crackers	
<b>Smoked Salmon Display</b>	<b>\$7 per person</b>
House Smoked Salmon served with Capers, Red Onion, Hard Boiled Eggs, Lime, Flatbread and Crackers	
<b>Seasonal Fresh Fruit Display</b>	<b>\$4 per person</b>
Sliced Seasonal fresh fruits and berries	

# APPETIZER STATIONS

<b>Baked Brie</b>	<b>\$110</b>
serves up to 35 people: Baked Brie in Puff Pastry with Raspberry Jam and Slivered Almonds Served with Sliced Baguette Bread and Assorted Crackers.	
<b>Marchengo Cheese and Roasted Pepper Dip</b>	<b>\$180</b>
serves up to 50 people: Served with Fresh Baguette Bread and Cracker Display	
<b>Carved Roasted Prime Rib*</b>	<b>\$280</b>
serves up to 35 people: Served with Rolls and Horseradish Sauce	
<b>Carved Bourbon Glazed Ham*</b>	<b>\$160</b>
serves up to 40 people: Served with Rolls and Rum Raisin Sauce	
<b>Carved Turkey Breast*</b>	<b>\$160</b>
serves up to 35 people: Served with Rolls and Orange Marmalade Sauce	
<b>Carved Buffalo Top Round*</b>	<b>\$210</b>
serves up 25 people: Aged Buffalo Top Round Roasted and served with rolls Caramelized Onion Au-jus and Creamed Horseradish Sauce	

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# BREAKS

## Rockies Break

Chips and Salsa  
Pretzels  
Peanuts  
Fiesta Snack Mix

\$5 per person

## Health Nut Break

Fruit Display  
Granola Bars  
Fresh Cut Vegetables and Southwest Ranch Dipping Sauce  
Yogurt Smoothies

\$8 per person

## Sweet Street Break

Fresh Baked Chocolate Chip Cookies  
Double Fudge Brownies  
Chocolate Dipped Strawberries  
M and M's

\$7 per person

## Table Mountain Inn Dessert Buffet

Chef's Selection Assorted Dessert Tray

\$6 per person



Table Mountain Inn

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# ALA CARTE & BEVERAGES

Sodas and Bottled Waters	\$2 each
Coffee Service	\$22 per gallon
Iced Tea or Lemonade	\$20 per gallon
Assorted Juices	\$8 per quart
Fiesta Snack Mix	\$2 per person
Fresh Baked Chocolate Chip Cookies	\$21 per dozen
Double Fudge Brownies	\$22 per dozen
Assorted Pastries and Muffins	\$22 per dozen
Assorted Bagels with Cream Cheese	\$24 per dozen
Yogurt Smoothies	\$2 per person
Whole Fruit Basket	\$3 per person

## UPGRADED COFFEE BARS

### Flavorful Coffee Bar

**\$4 per person**

Silver Canyon Coffee served with Fresh Whipped Cream, Chocolate Shavings and Assorted Syrups

### Flavorful Bar with Strawberries

**\$6 per person**

Silver Canyon Coffee served with Fresh Whipped Cream, Chocolate Shavings, Assorted Syrups and Fresh Strawberries Dipped in Chocolate



\*A minimum of 25 people for all upgraded coffee bars, Table Mountain Inn  
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# AUDIO VISUAL SUPPLIES

Flip Chart and Easel (standard paper)	\$25
Flip Chart with 3M Pre-Stick Pads	\$40
Additional Flip Chart Pads (standard paper)	\$20
Pre-Stick Flip Chart Pads	\$35
Speakerphone	\$50
72" Screen	\$35
Wired Handheld Microphone	\$25
LCD Projector	\$225
TV with DVD	\$100
Mixer with "Y" Cable	\$30
Computer Speakers	\$25
Cordless Handheld Microphone	\$200
Lavaliere Microphone	\$200
Dance Floor	\$200
Extension Cords	\$10
Power Strips	\$15
AV Table with power	\$20



*All audio visual and meeting supply prices are subject to change depending on the availability of equipment. Table Mountain Inn will be the sole provider for all Audio Visual equipment used on property. If there is something specific you need please let us know.*

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# BAR PACKAGES

## Beer & Wine Bar

### Beer and Wine Option 1:

Per Consumption Hosted or  
Cash Beer and Wine Bar

\$4.00 Domestic Bottled Beer, \$5.00  
Micro and Imported Bottled Beer,  
\$6.00 House Wine

\* Minimum sales to be met: \$75.00

### Beer and Wine Option 2:

Open Beer and Wine Bar

\$15.00 per person for two hours  
\$5.00 per person each additional hour



## Full Bar

### Well Bar Option 1: Per Consumption Hosted or Cash Well Bar

\$6.00 per mixed drink, \$3.00 additional charge for doubles and martinis, \$6.00 House Wine  
\$4.00 Domestic Bottled Beer, \$5.00 Micro and Imported Bottled Beer

\* Minimum sales to be met: \$150.00

### Well Bar Option 2: Open Well Bar

\$20.00 per person for two hours, \$5.00 per person each additional hour

### Premium Bar Option 1: Per Consumption Hosted Premium Bar

\$8.00 per mixed drink, \$4.00 additional for doubles and martinis, \$7.00 House Wines  
\$4.00 Domestic Bottled Beer, \$5.00 Micro and Imported Bottled Beer

\* Minimum sales to be met: \$150.00

### Premium Bar Option 2: Open Premium Bar

\$25.00 per person for two hours, \$5.00 per person each additional hour

## Beer Kegs

Please ask your sales manager for the current types pricing

**Well Bar:** Skyy Vodka, Tanqueray Gin, Bacardi Rum, Jim Beam Bourbon, Jack Daniels Bourbon, Dewars Scotch, Jose Cuervo Tequila and Mesa Margaritas

**Premium Bar:** Grey Goose Vodka, Bombay Sapphire Gin, Captain Morgan's Rum, Makers Mark Bourbon, Johnny Walker Red Label Scotch, Sauza Commerativo Tequila, Mesa Margaritas

**Bartender Fees:** In addition to the minimum purchase requirements, there is a \$50 bartender fee for all cash bars.

All Alcohol is subject to 7.6% tax rate and a 20% service charge.

Banquet bars may be open for a maximum of 5 hours. Table Mountain Inn reserves the right to close a banquet bar at any time and refuse service to any individual if deemed necessary. All guests must have proper identification in order to consume alcohol. Our liquor license requires that alcohol consumed on the premise must be purchased from Table Mountain Inn; in addition, alcohol may not be removed from the premise.

## RED WINES

<b>Cabernet Sauvignon</b>	Glass	Bottle
Douglass Hill, <i>California*</i>	6.25	25
Louis Martini, <i>Sonoma</i>		30
Napa Ridge, <i>Napa Valley</i>	7.75	31
J Lohr Seven Oaks, <i>Paso Robles</i>		32
Chateau Ste Michele, <i>Indian Wells</i>		35
Chateau St Jean, <i>California</i>	9.00	36
Santa Rita Medalla Real, <i>Maipo Valley, Chile</i>		39
BR Cohn Silver Label, <i>North Coast</i>		41
Alexander Valley, <i>Alexander Valley</i>	10.75	43
Beaulieu Vineyards, <i>Napa</i>		44
Pine Ridge "Forefront", <i>Napa</i>		46
Robert Mondavi, <i>Napa</i>		48
Franciscan Oakville Estate, <i>Napa</i>		50
J Lohr Hilltop, <i>Paso Robles</i>		56
Mt Veeder, <i>Napa</i>		70
Stags Leap Winery, <i>Napa</i>		85
Jordan, <i>Alexander Valley</i>		96
Silver Oak, <i>Alexander Valley</i>	125	

### Merlot

Meridian, <i>California</i>	6.75	27
Esser Vineyards, <i>California</i>		29
Sterling Vintner's Collection, <i>California</i>		32
181 Wine Cellar (181 Clone), <i>Lodi</i>	8.50	34
Casa Lapostolle, <i>Rapel Valley, Chile</i>		36
Freemark Abbey, <i>Napa</i>		40
Ferrari Carano, <i>Sonoma</i>		50

### Zinfandel

Ravenswood Vintners Blend, <i>California</i>	6.75	26
Rosenblum Contra Costa, <i>Contra Costa</i>		34
XYZin "10 Year old Vine", <i>California</i>	9.00	36
Seghesio Family Vineyard, <i>Sonoma County</i>		44

### Red Varietals & Blends

Antinori Santa Cristina, Sangiovese, <i>Toscana</i>		28
Francis Ford Coppola Black Label, Claret, <i>California</i>		37
Cline "Cashmire", Red Blend, <i>California</i>	10.00	39
Cain "Cuvee", Red Blend, <i>Napa</i>		60
Colores Del Sol, Malbec, <i>Mendoza</i>	7.75	31
Alegoria Gran Reserva, Malbec, <i>Mendoza</i>		36
Montgras Reserva, Carmenere, <i>Colchagua Valley, Chile</i>		30
Vaza Consecha, Tempranillo, Rioja, <i>Spain</i>	7.25	29
Numanthia-Termes, Termes, <i>Toro, Spain</i>		59
David Bruce, Petite Sirah, <i>Central Coast</i>		43
d'Ardenberg Stump Jump, Shiraz, <i>McClaren Vale</i>	7.00	28
St Hallets "Faith", Shiraz, <i>Barossa</i>		34
Brothers in Arms #6, Shiraz-Cab, <i>South Australia</i>		38

### Pinot Noir

Robert Mondavi Private Selection, <i>California</i>	7.00	28
Mark West, <i>California</i>		30
Estancia, <i>Monterey</i>		32
A by Acacia, <i>California</i>		34
Irony, <i>Monterey</i>	8.75	35
Erath, <i>Oregon</i>		37
Gloria Ferrer, <i>Carneros</i>	10.00	40
Meomi, Sonoma, <i>Monterey-Santa Barbara</i>		43
La Crema, <i>Sonoma</i>		46
Benton Lane Estate, <i>Willamette Valley</i>		49
King Estate, <i>Oregon</i>		56
Emeritus, <i>Russian River</i>		65

## WHITE WINES

### Chardonnay

	Glass	Bottle
Douglas Hill, <i>California*</i>	6.25	25
A by Acacia, <i>California</i>		28
Darcie Kent, <i>Monterey</i>	7.75	31
Edna Valley Paragon, <i>San Luis Obispo</i>		33
Chateau St Jean, <i>Sonoma</i>	9.00	36
Benziger Sangiacomo Vineyard (sustainable), <i>Carneros</i>		38
La Crema, <i>Sonoma</i>		40
Sonoma Cutrer, Russian River Ranches, <i>Sonoma</i>		45
Talbott "Sleepy Hollow", <i>Monterey</i>		49
Cakebread, <i>Napa</i>		75

### Sauvignon Blanc

Simi, <i>Sonoma Coast</i>		28
Kunde Magnolia Lane (sustainable), <i>Sonoma County</i>	7.25	29
New Harbor, <i>Marlborough, NZ</i>		30
Honig, <i>Rutherford</i>		32
Kim Crawford, <i>New Zealand</i>		37
Cakebread, <i>Napa</i>		50

### Interesting Whites

Principato, Pinot Grigio, <i>Veneto, Italy</i>	6.75	27
Bollini, Pinot Grigio, <i>Trentino, Italy</i>		30
Loredona, Pinot Grigio, <i>Monterey</i>	8.25	33
Santa Margarita, Pinot Grigio, <i>Aldo Adige</i>		50
King Estate Acrobat, Pinot Gris, <i>Oregon</i>	7.75	31
d'Arenberg Hermit Crab, Viognier-Marsanne, <i>Australia</i>		30
Caymus Conundrum, White Blend, <i>California</i>		40
Jacob Demmer, Riesling, <i>Germany</i>	6.75	27
Beringer, White Zinfandel, <i>California*</i>	6.25	25

### Champagne & Sparkling wine

Segura Viudas Reserva Brut, <i>Spain</i>	7.25	29
La Marca, Prosecco, <i>Veneto, Italy</i>		30
Gloria Ferrer Blanc de Noir, <i>Carneros</i>		37
Domaine Carneros, <i>Carneros</i>		46
Moet & Chandon Imperial, <i>Eperney</i>		79
Veuve Clicquot Yellow Label, <i>Reims</i>		90

\*house wine

## **TABLE MOUNTAIN INN'S**

# **OFF-SITE CATERING**

Whether you're planning a small business meeting or a large wedding reception we can create the perfect event for you. Table Mountain Inn offers full service catering for groups of 30 to 10,000 at the location of your choice. Table Mountain Inn is a professional and experienced caterer with over 10 years experience in the Colorado market. All menus in this booklet are available for catering with some minor exemptions. Our chefs are always willing to design custom menus for any occasion. You may choose from a variety of services: food preparation, delivery, set up, clean up, bartenders, servers and rentals.

Table Mountain Inn is available to cater at your home, your office, and at many public and private venues. Here are some examples of where Table Mountain Inn is an approved caterer:

American Mountaineering Center  
Bandimere Speedway  
Boettcher Mansion  
Colorado Railroad Museum  
Colorado School of Mines  
Dunafon Castle  
Evergreen Lakehouse  
Foothills Art Center  
Foothills Chapel  
Golden Community Center  
Stonebrook Manor  
The Arbor House  
The Butterfly Museum  
The Chateaux  
Wheat Ridge Recreation Center



# Service Fees for Offsite Catering

Bartender and bar set up offsite	\$100.00 per event
Carver Fee	\$100.00 per carver

A 20% service fee is added to all food and beverage sales to cover the following items:

- Service Staff to set up and break down
- Plastic silverware
- Paper napkins
- Plastic plates
- Serving food and beverage
- Equipment such as tables (\$5 per Table )
- Linen (\$2 per linen )

## Off-Site Catering and Drop-Off Fees

Site Inspection (prior to event)	\$50.00 per trip
Transportation Fee Schedule	
0-5 miles from TMI (drop off)	\$35.00
6-15 miles from TMI	\$75.00
16 miles or more from TMI	\$115.00

\*Off-Site Banquet Bar Rules: TMI requires a minimum of one staff bartender when alcohol is served. TMI will not provide any alcohol off premise. If the off-site venue does not have a liquor license, it is up to the client to purchase alcohol (TMI also recommends purchasing ice) and arrange for delivery. If possible, TMI will meet the delivery and set up the bar. Rules and policies for serving alcohol vary for each location.

\*\*For health and safety reasons, the client cannot keep leftover food.



Table Mountain Inn

All banquet items are subject to our current service charge and sales tax – Revised 11/30/10