

meetings

beginnings and breaks

All selections include freshly brewed coffee, ice water & assorted herbal hot teas.

continental \$11

- > assorted fresh squeezed juice
- > bagels & cream cheese,
- > assorted muffins & breakfast breads with honey butter & preserves

mart continental \$13

- > fresh chilled assorted juice
- > fresh seasonal fruits & berries
- > bagels & cream cheese
- > assorted muffins & breakfast breads with honey butter & preserves

show stopper continental \$14

- > fresh chilled assorted juice
- > fresh seasonal fruits & berries
- > bagels & cream cheese
- > assorted danish, muffins & breakfast breads with honey butter & preserves
- > fruit yogurts & granola

a la carte

- | | | |
|---|---|--|
| > assorted yogurt..... \$3.00 ea | > assorted muffins.....\$23.00 dz | > assorted hot herbal teas..... \$1.50 ea |
| > fruit smoothie..... \$3.00 ea | > mini homemade chocolate chip cookies\$13.00 dz | > fresh squeezed orange juice \$22.00 per carafe |
| > assorted cake & glazed donuts.....\$20.00 dz | > fudge nut brownies.....\$13.00 dz | > fresh squeezed grapefruit juice . \$22.00 per carafe |
| > mini cream cheese & fruit danish\$20.00 dz | > cold cereal with milk..... \$3.00 ea | > individual assorted juices..... \$3.00 ea |
| > bagels & cream cheese.....\$23.00 dz | > bottled water \$1.50 ea | |
| > homemade cinnamon rolls.....\$20.00 dz | > iced tea..... \$28.00 gallon | |
| > fresh baked croissants with maple butter.....\$23.00 dz | > coffee (regular or decaffeinated)..... \$28.00 gallon | |

breakfast

banquet style

All selections include fresh chilled orange juice, fresh baked muffins & breakfast breads, creamery butter, preserves, freshly brewed coffee, decaffeinated coffee, ice water & assorted herbal teas.

breakfast burrito \$17

- > fluffy scrambled eggs
- > smoked ham
- > poblano peppers
- > jack cheese

wrapped in a flour tortilla, smothered in green chili and served with homefries

steak & eggs \$ 19

- > fluffy scrambled eggs
- > char-grilled sirloin steak
- > ranch style potatoes
- > fresh fruit garnish

eggs benedict colorado \$16

- > poached eggs
- > english muffins
- > chorizo sausage patties with chimyo choron sauce
- > skillet potatoes

rise & shine \$ 17

- > scrambled eggs with fresh herbs
- > crisp bacon & sausage links
- > breakfast potatoes
- > fresh fruit garnish

denver scramble \$15

- > fluffy scrambled eggs with swiss cheese, green peppers and mushrooms
- > potatoes o'brien
- > bacon strips

new orleans breakfast \$17

- > fluffy scrambled eggs
- > smoked andouille sausage
- > grilled virginia ham steak
- > hash browns with sautéed onions

All prices are listed per person and are subject to 19% service charge and 4.85% sales tax. All menu items prepared and served by the Denver Merchandise Mart Catering staff.

THE DENVER MERCHANDISE MART IS CONVENIENTLY LOCATED AT I-25 AND 58TH AVENUE

451 East 58th Avenue | Denver, Colorado 80216 | phone 303/292.6278 800/289.6278 | fax 303/297.8473 | email sales@denvermart.com | www.denvermart.com (Revised 05-02-2011)

brunch buffets

All selections include freshly brewed coffee, decaffeinated coffee, ice water & assorted herbal hot teas.

choose a buffet

#1 \$16

- › chilled assorted juices
- › fresh mixed fruit
- › fluffy scrambled eggs
- › hickory smoked bacon
- › hash brown potatoes
- › freshly baked muffins with creamery butter & preserves

#2 \$18

- › chilled assorted juices
- › fresh seasonal sliced fruits
- › homemade granola & assorted dry cereals with skim milk
- › fluffy scrambled eggs with fresh chives
- › grilled ham steak
- › biscuits & sausage gravy
- › country style fried potatoes
- › freshly baked muffins, assorted breakfast pastries with creamery butter & preserves

#3 \$20

- › chilled assorted juices
- › fresh seasonal sliced fruits & berries
- › homemade granola & assorted dry cereals with skim milk
- › fluffy scrambled eggs with mushrooms & cheddar cheese
- › hickory smoked bacon
- › maple link sausage
- › hash brown potatoes
- › cheese blintzes, topped with raspberry coulis
- › freshly baked muffins, assorted breakfast pastries with creamery butter & preserves

specialty meeting breaks

All selections include freshly brewed coffee, ice water & assorted herbal hot teas.

cookie & brownie break \$10

- › freshly baked jumbo cookies & brownies
- › freshly brewed coffee
- › decaffeinated coffee
- › assorted herbal teas
- › hot chocolate

healthy break \$11

- › fresh seasonal fresh fruit
- › whole grain crackers & flatbreads, mixed nuts, assorted low-fat cheeses including skim mozzarella & ricotta
- › flavored syrups/coffee
- › bottled water

energy break \$13

- › assorted energy bars
- › chocolate chip, snickerdoodle and white chocolate macadamia cookies
- › java brewed tea
- › assorted energy drinks

snack break \$11

- › assorted bagel chips
- › popcorn (cheese, caramel, plain)
- › assorted nuts
- › “grown-up” soda: ginger ale, crimson grape, ruby lemon
- › coffee display, flavored syrups
- › bottled water

afternoon break \$11

- › assorted cookies
- › carrot & celery sticks with ranch dip
- › crispy potato chips with onion dip
- › trail mix
- › coffee display with flavored syrups
- › bottled water

the southwestern break \$10

- › crispy potato chips
- › crunchy tortilla chips
- › chili con queso
- › salsa fresca
- › guacamole
- › onion dip
- › assorted soft drinks

All prices are listed per person and are subject to 19% service charge and 4.85% sales tax. All menu items prepared and served by the Denver Merchandise Mart Catering staff.

THE DENVER MERCHANDISE MART IS CONVENIENTLY LOCATED AT I-25 AND 58TH AVENUE

451 East 58th Avenue | Denver, Colorado 80216 | phone 303/292.6278 800/289.6278 | fax 303/297.8473 | email sales@denvermart.com | www.denvermart.com (Revised 05-02-2011)

lunch

cold plated luncheon entrees

All selections include fresh baked bread, freshly brewed coffee, ice water, iced tea & choice of dessert.

grilled chicken caesar salad \$17

fresh romaine lettuce, tossed in light caesar dressing topped with grilled chicken, seasoned croutons & grated parmesan cheese

mediterranean wrap \$15

tomato basil tortilla wrapped around fresh romaine lettuce, feta cheese, ripe olives, red & green bell peppers, red onions, fresh tomatoes & lemon pepper vinaigrette, with fresh fruit garnish

classic chef salad \$17

fresh garden greens, topped with julienne ham & turkey, swiss & cheddar cheese, hard boiled egg & fresh tomato with ranch or vinaigrette dressing

croissant club sandwich \$16

fresh croissant with smoked ham, turkey, swiss cheese, lettuce & tomato with pesto mayo, served with choice of cole slaw or potato salad

south west fajita salad \$16

grilled strips of marinated chicken over shredded lettuce, guacamole, sour cream, cheddar cheese & salsa, topped with tortilla strips & ripe olives

portobello mushroom wrap \$18

fresh portobello mushroom marinated & grilled in our balsamic marinade, wrapped in a garlic herb tortilla with mesclun greens, tomatoes, shredded carrots, roasted garlic mayo & goat cheese, garnished with daikon sprouts.

banquet style

All selections include fresh baked bread, choice of salad, freshly brewed coffee, ice water, iced tea & choice of dessert.

salad (choice of one)

- › spinach & romaine salad with candied walnuts, fresh mozzarella, fried leeks with cactus pear vinaigrette
- › mixed field greens, fresh tomato, cucumber, red onions, croutons & western vinaigrette
- › classic caesar salad with herb croutons & fresh asiago cheese
- › classic wedge salad with maytag bleu cheese dressing & crumbles, diced tomatoes & chopped bacon

entrée (choice of one)

- › **chicken mushroom marsala** \$18
marinated chicken breast served on a grilled portobello mushroom cap, with marsala wine reduction, red roasted rosemary potatoes, fresh seasonal vegetables
- › **free range chicken** \$18
roasted breast of free range chicken stuffed with red peppers & smoked mozzarella cheese
- › **flatiron beef london broil** \$22
marinated and seared thinly sliced flatiron beef served with wild mushroom au jus, roasted rosemary potatoes
- › **pasta primavera** \$17
penne pasta tossed in a rich & creamy alfredo sauce blended with grilled fresh vegetables over a nest of fettuccini
- › **roast top sirloin** \$23
sliced roast top sirloin of beef with sherry mushroom sauce, garlic smashed potatoes
- › **chicken mushroom marsala** \$18
marinated chicken breast served on a grilled portobello mushroom cap, with marsala wine reduction, red roasted rosemary potatoes, fresh seasonal vegetables
- › **salmon filet** \$24
fresh atlantic salmon filet grilled with hickory glaze & roast pineapple relish with saffron infused basmati rice
- › **pork loin** \$20
grilled center cut pork loin with jalapeno peach chutney, wild mushroom orzo

dessert (choice of one)

- › fresh baked fruit pie with whipped cream
- › fresh berry tart with crème de banana whipped cream
- › white chocolate mousse with raspberry sauce
- › carrot cake with creamy icing
- › three layer chocolate thunder cake
- › new york cheese cake with whipped cream & strawberry coulis

box lunches

express box lunch \$12

- › turkey, ham, roast beef, or mediterranean wrap
- › fresh fruit
- › cole slaw or potato salad
- › jumbo chocolate chip cookie
- › bottled water or soft drink
- › mint

mountain trail box lunch \$15

- › chunky chicken salad or tuna salad with jack cheese, shredded lettuce on basil focaccia
- › fresh fruit
- › pasta salad
- › terra chips
- › brownie
- › bottled water or soft drink
- › mint

veggie box lunch \$14

- › herb garlic wrap filled with hummus, grilled veggies, sprouts, mushrooms, avocado
- › pasta salad
- › terra chips
- › jumbo chocolate chip cookie
- › bottled water or soft drink
- › mint

cold working lunch buffet

\$20 (bottled water and/or assorted soft drinks may be added at \$1.50 each based on consumption)

- › garden fresh tossed salad, ranch dressing, western vinaigrette
- › deli style creamy potato salad
- › garden cole slaw
- › platters of sliced oven roasted turkey, sugar cured ham & slow roasted roast beef
- › sliced cheddar, swiss & american cheese
- › a selection of fresh breads
- › appropriate sandwich makings
- › assorted cookies & brownies
- › freshly brewed coffee, iced tea & ice water

All prices are listed per person and are subject to 19% service charge and 4.85% sales tax. All menu items prepared and served by the Denver Merchandise Mart Catering staff.

THE DENVER MERCHANDISE MART IS CONVENIENTLY LOCATED AT I-25 AND 58TH AVENUE

451 East 58th Avenue | Denver, Colorado 80216 | phone 303/292.6278 800/289.6278 | fax 303/297.8473 | email sales@denvermart.com | www.denvermart.com (Revised 05-02-2011)

luncheon buffets

Selections include all salads & desserts listed, freshly brewed coffee, ice water and iced tea.

colorado buffet

salads

- › fresh colorado field green salad with western vinaigrette
- › grilled & fresh vegetable tray with roast red pepper dip
- › fresh seasonal sliced fruit tray
- › imported & domestic cheese tray
- › pasta salad

entrées (choice of two)

- › chicken breast california with warm salsa
- › sliced roast flat iron of beef with mushroom as jus
- › fresh rocky mountain trout with amandine sauce
- › grilled chicken with wild mushroom au jus
- › roast pork tenderloin with peach jalapeño chutney
- › grilled turkey medallions and mushrooms served over fettuccine
- › baked 3 cheese penne pasta

Chef will choose appropriate potato & fresh seasonal vegetable to compliment your hot entree selections.

- › fresh baked rolls with creamery butter

dessert

- › assorted cakes & pies

\$27

mexican buffet

salads

- › mexican corn salad
- › jicama cole slaw with cilantro vinaigrette
- › mexicali four bean salad (four bean, potato & onions)
- › garden green salad with cactus pear vinaigrette

entrées (choice of two)

- › beef & bean burritos smothered with green chili
- › chicken fajitas with grilled peppers & onions
- › pulled pork enchiladas with tomatillo green chili
- › poblano carne asado
- › cheese enchiladas

sides

- › warm flour tortillas
- › spanish rice
- › refried beans
- › guacamole, salsa, shredded lettuce, cheese, tomatoes, sour cream
- › tri colored tortilla chips

dessert

- › cranberry-mango cobbler with cinnamon-pecan cream
- › cinnamon churros

\$25

italian buffet

salads

- › caesar salad with croutons, parmesan cheese & house caesar dressing
- › anti pasta appetizer tray: pepperoni, salami capocola provolone cheese, mozzarella cheese roasted red peppers, ripe & kalamata olives
- › fresh & grilled vegetable platter with roasted red pepper dip

entrées (choice of two)

- › chicken parmesan over fettuccini alfredo
- › spaghetti noodles with bolognese sauce
- › grilled italian link sausage & peppers with marinara on the side
- › grilled vegetable lasagne (choice of marinara or alfredo sauce)

Chef will choose appropriate potato & fresh seasonal vegetable to compliment your hot entree selections.

- › fresh baked rolls & garlic bread with creamery butter

dessert

- › assorted cakes & pies

\$25

All prices are listed per person and are subject to 19% service charge and 4.85% sales tax. All menu items prepared and served by the Denver Merchandise Mart Catering staff.

THE DENVER MERCHANDISE MART IS CONVENIENTLY LOCATED AT I-25 AND 58TH AVENUE

451 East 58th Avenue | Denver, Colorado 80216 | phone 303/292.6278 800/289.6278 | fax 303/297.8473 | email sales@denvermart.com | www.denvermart.com (Revised 05-02-2011)

dinner

banquet style

All selections include fresh baked bread, choice of salad, freshly brewed coffee, ice water, iced tea and choice of dessert.

salad *(choice of one)*

- › classic wedge salad with maytag bleu cheese dressing & crumbles, diced tomatoes & chopped bacon
- › mixed salad greens with tomatoes, cucumbers, chives & cactus pear vinaigrette dressing
- › mixed field greens, fried leeks, roast sweet peppers, tomato & maple balsamic vinaigrette
- › caesar salad with crostini & asiago cheese

entrée

- › **filet mignon** \$39
charbroiled center cut filet mignon wrapped in applewood smoked bacon with roasted garlic bordelaise garlic smashed potatoes chef's choice of vegetable
- › **new york strip** \$38
broiled new york strip steak, with wild mushroom au jus & caramelized onion confit garlic smashed potatoes chef's choice of vegetable
- › **prime rib** \$35
roast colorado prime rib of beef with au jus and horseradish sauce garlic rosemary oven roasted potatoes chef's choice of vegetable
- › **top sirloin** \$30
broiled top sirloin steak roast garlic chile caribe sauce garlic rosemary oven roasted new potatoes chef's choice of vegetable
- › **chicken forestiere** \$29
grilled chicken breast (6oz) warm bacon brandy cream sauce baked potato quiche fresh seasonal vegetables
- › **pork loin chop** \$29
grilled center cut pork loin chop, fresh apple rosemary cream sauce, au gratin potatoes, chefs choice of fresh seasonal vegetable
- › **buffalo new york strip** \$39
prime buffalo new york strip steak broiled served with colbert butter seared yukon gold potatoes roasted sweet corn kernels
- › **fresh salmon** \$30
fresh north atlantic salmon filet grilled with hickory glaze & roast pineapple salsa a nest of fettuccini with fresh garden vegetables, wine, garlic & herbs
- › **saltimbocca chicken** \$32
sautéed chicken in olive oil with prociutto ham, fresh sage & fontina cheese served with marsala sauce & pasta agli olio, chefs choice of fresh seasonal vegetables
- › **free range chicken** \$31
roasted breast of free range chicken stuffed with roasted red peppers & fresh mozzarella - sauce natural grilled polenta with goat cheese & herbs, chef's choice of fresh seasonal vegetables
- › **pecan crusted tilapia** \$30
ocean fresh pecan crusted tilapia rum butter sauce basmati pilau rice fresh seasonal vegetables
- › **braised beef short ribs** \$35
prime beef short ribs roma tomato & red wine reduction garlic smashed potatoes fresh seasonal vegetables

vegetarian entrée options

- › **vegetarian penne stir-fry** \$25
fresh vegetables tossed in olive oil portabella mushrooms, tofu, sun dried tomatoes, roasted garlic asiago cheese & fennel cream sauce over penne pasta
- › **grilled vegetable lasagne** \$26
sheets of lasagna filled with layers of grilled vegetables, ricotta, mozzarella & parmesan cheese served with marinara sauce

dessert *(choice of one)*

- › fresh berry tart with crème de banana whipped cream
- › three layer chocolate thunder cake
- › new york style cheesecake with raspberry sauce
- › fresh baked fruit pies with whipped cream
- › chocolate mousse cake
- › vanilla crème brûlée with berries

All prices are listed per person and are subject to 19% service charge and 4.85% sales tax. All menu items prepared and served by the Denver Merchandise Mart Catering staff.

THE DENVER MERCHANDISE MART IS CONVENIENTLY LOCATED AT I-25 AND 58TH AVENUE

451 East 58th Avenue | Denver, Colorado 80216 | phone 303/292.6278 800/289.6278 | fax 303/297.8473 | email sales@denvermart.com | www.denvermart.com (Revised 05-02-2011)

dinner buffets

Selections include all salads & desserts listed, freshly brewed coffee, ice water and iced tea.

colorado buffet

salads

- › baby spinach & field greens tossed with toasted pinion nuts, daikon sprouts & cactus pear vinaigrette
- › marinated cucumber, tomato & sweet onions
- › green & yellow whole bean marinated salad with red onion, garlic & mushrooms
- › fresh vegetable crudité with grilled, blanched & raw vegetables served with roast red pepper dip
- › a selection of imported & domestic cheeses with fresh seasonal fruits
- › fresh garden pasta salad

entrées

- › roast prime rib of beef au jus — carved
- › seared buffalo flank steak with red wine reduction
- › sliced roast pork loin with porcini demi glaze
- › oven roasted honey glaze turkey with gravy
- › colorado range chicken breast, sherry peppercorn sauce
- › seared filet of tender beef, wild mushroom au jus
- › grilled fresh salmon with tequilla lime mango salsa

Chef will choose appropriate potato & fresh seasonal vegetable to compliment your hot entree selections.

dessert

- › western slope palisades peach cobbler
- › a selection of pies & cakes

choice of two entrées \$33

choice of three entrées \$39

southwestern buffet

salads

- › tossed garden salad with ranch dressing & lime vinaigrette
- › fresh & grilled vegetable crudite with roast red pepper dip
- › seven layer dip
- › fresh seasonal fruit tTray
- › roasted cilantro corn salad

entrées

- › beef & chicken enchiladas with green chili
- › jack cheese chile rellenos with green chili
- › shrimp & mussel paella verde
- › barbacoa chimichangas
- › pulled pork enchilada with tomatillo green chili
- › poblano carne asado
- › tex-mex BBQ beef short ribs
- › chicken enchiladas with red chili cream sauce

served with: warm flour tortillas

- › spanish rice
- › refried beans
- › guacamole, salsa, shredded lettuce, cheese, tomatoes, sour cream
- › tri colored tortilla chips

dessert

- › cranberry-mango cobbler with cinnamon-pecan cream
- › cinnamon churros

choice of two entrées \$32

choice of three entrées \$37

italian buffet

salads

- › caesar salad with croutons & parmesan cheese & homemade caesar dressing
- › fresh & grilled vegetable platter - nicoise style
- › antipasto platter to include:prosciutto, salami, capocollo ham provolone, buffalo mozzarella, gruyere & havarti dill cheese roasted red peppers, greek & kalamata olives
- › fresh baked focaccia, topped with olive oil, sun dried tomatoes, kalamata olives & asiago cheese

entrées

- › baked penne pasta with mozzarella and parmesan cheese
- › greek style marinated & grilled chicken breast
- › portuguese paella of the caliph's
- › grilled vegetable lasagna
- › roast tenderloin of pork, normandy style
- › paupiettes of sole florentine with white wine sauce
- › baron of beef - roasted basque style - carved

Chef will choose appropriate potato & fresh seasonal vegetable to compliment your hot entree selections.

dessert

- › an assortment of napoleons, cannolis & baklava

choice of two entrées \$32

choice of three entrées \$37

All prices are listed per person and are subject to 19% service charge and 4.85% sales tax. All menu items prepared and served by the Denver Merchandise Mart Catering staff.

THE DENVER MERCHANDISE MART IS CONVENIENTLY LOCATED AT I-25 AND 58TH AVENUE

451 East 58th Avenue | Denver, Colorado 80216 | phone 303/292.6278 800/289.6278 | fax 303/297.8473 | email sales@denvermart.com | www.denvermart.com (Revised 05-02-2011)

hors d'oeuvres

hot selections

(priced per 100 pieces)

> shrimp tempura with honey ginger coconut sauce	\$230
> chicken drumettes	\$150
> hot wings	\$150
> deep fried artichoke hearts, lemon dill sauce	\$150
> polynesian chicken and pineapple kabobs	\$200
> quiche florentine	\$150
> chinese egg rolls with two sauces	\$180
> meatballs, swedish or italian	\$150
> crab stuffed mushrooms	\$150
> chicken and beef empanadas	\$190

> maryland crab cakes	\$270
> sea scallops a-la-italia en prosciutto	\$250
> rumaki	\$200
> chicken tenderloins strips with teriyaki, barbeque, hot sauce	\$330
> breaded mozzarella cheese sticks with marinara sauce	\$180
> colorado style barbeque baby back ribs	\$210
> mini tacos with salsa	\$180
> mini beef & bean burritos with green chili	\$190
> teriyaki beef kabobs	\$190
> oysters rockefeller	\$230
> clams casino	\$230

cold selections

(priced per 100 pieces)

> cherry tomatoes with cream cheese	\$190
> prosciutto wrapped asparagus	\$220
> goat cheese & sundried tomato filo cup	\$270
> california roll	\$330
> shrimp roll	\$270
> boursin cheese stuffed canape	\$190
> assorted finger sandwiches	\$150
> deviled eggs	\$140

> genoa salami cornettes with cream cheese	\$150
> fresh fruit & cheese skewers, 6" skewer	\$200
> southwestern pinwheels	\$190
> anti-pasta skewer (salami, artichoke heart, mozzarella, sun dried tomato, kalamata olive)	\$270
> assorted canapes	\$270
> ham, asparagus & cream cheese roll up	\$150

carving stations

carving stations a la carte

a uniformed chef will carve to order

> carved steamship round of beef	\$550.00/100
> carved colorado smoked ham	\$270.00/50
> carved turkey breast	\$185.00/50
> decorated smoked salmon	\$200.00/50
> carved roasted pork loin	\$250.00/50

all accompanied by silver dollar rolls, mayonnaise, dijon mustard, horseradish sauce

snacks

> potato chips	\$8 pound
> pretzels	\$8 pound
> popcorn	\$8 pound
> cracker jack box	\$4 each
> cocktail snack mix	\$11 pound
> fancy mixed nuts	\$28 pound
> cocktail peanuts	\$18 pound
> trail mix	\$14 pound
> chili con queso with chips	\$110/50 people
> chips & guacamole	\$110/50 people

> tortilla chips & salsa	\$110/50 people
> tortilla chips & bean dip	\$110/50 people
> potato chips & onion dip	\$110/50 people
> soft pretzels with dipping mustards (whole grain, beer & dijon)	\$35 dozen
> homemade chocolate chip cookies	\$13 dozen
> fudge nut brownies	\$13 dozen
> granola bars	\$3 each
> power bars	\$5 each

ice cream bars:

> snickers, butterfinger bar, cookiewiches	\$4 each
> popsicles, ice cream sandwich, fudge bar	\$3 each
> drumstick, ice cream sandwich	\$3 each
> dove bar	\$6 each

All prices are listed per person and are subject to 19% service charge and 4.85% sales tax. All menu items prepared and served by the Denver Merchandise Mart Catering staff.

THE DENVER MERCHANDISE MART IS CONVENIENTLY LOCATED AT I-25 AND 58TH AVENUE

451 East 58th Avenue | Denver, Colorado 80216 | phone 303/292.6278 800/289.6278 | fax 303/297.8473 | email sales@denvermart.com | www.denvermart.com (Revised 05-02-2011)

beverages

alcoholic

bar *Per Beverage*

premium brands	\$6.75	domestic keg beer	\$300
call brands	\$5.75	house wine - white zinfandel \$40.00 1.5 liter	\$25.00 .750 ml
house brands	\$5.25	house wine - chardonnay \$40.00 1.5 liter	\$25.00 .750 ml
cordials	\$7.25	imported keg beer	\$350
house wine	\$5.25	house wine - cabernet sauvignon \$40.00 1.5 liter	\$25.00 .750 ml
select wine	\$6.25		
champagne	\$5.25		
domestic & non-alcoholic beer	\$4.50		
imported beer & micro brews	\$5.50		
regular & diet soft drinks	\$1.50		
bottled water	\$1.50		

A favorite wine or beer may be ordered with advanced notice. All Host Bar prices are subject to 19% gratuity and 4.85% sales tax.

non-alcoholic

bottled water	\$1.50 each	individual assorted juices	\$3.00 each
regular or decaffeinated coffee	\$28.00 gallon	soft drinks	\$1.50 each
assorted hot herbal teas	\$1.50 each	lemonade	\$28.00 gallon
fresh squeezed orange juice	\$22.00 per carafe	fruit punch	\$28.00 gallon
fresh squeezed grapefruit juice	\$22.00 per carafe	iced tea	\$28.00 gallon

guidelines for your reception

We would like to suggest the following guidelines for estimating consumption of hors d'oeuvres & beverages

hors d'oeuvres

for a reception preceding dinner

45 – 60 minutes
3 to 4 pieces per guest

for a reception without dinner

15 – 60 minutes
5 to 8 pieces per guest

60 – 90 minutes
8 to 10 pieces per guest

over 90 minutes
10 – 12 pieces per guest

alcoholic beverages

2 drinks the first hour
1 drink for each hour thereafter

1 750 ML wine = 5 glasses per bottle
1 1.5 LTR wine = 10 glasses per bottle
1 750 ML champagne = 6 glasses per bottle
1 750 ML champagne toast = 10 glasses per bottle

1 keg = 125 16 OZ cups
1 keg = 175 10 OZ cups

non alcoholic beverages

18–20 cups per gallon (8 OZ cups)
12–14 cups per gallon (12 OZ cups)

15 – 30 minutes
2 cups per guest

30 – 45 minutes
3 cups per guest

All prices are listed per person and are subject to 19% service charge and 4.85% sales tax. All menu items prepared and served by the Denver Merchandise Mart Catering staff.

THE DENVER MERCHANDISE MART IS CONVENIENTLY LOCATED AT I-25 AND 58TH AVENUE

451 East 58th Avenue | Denver, Colorado 80216 | phone 303/292.6278 800/289.6278 | fax 303/297.8473 | email sales@denvermart.com | www.denvermart.com (Revised 05-02-2011)