



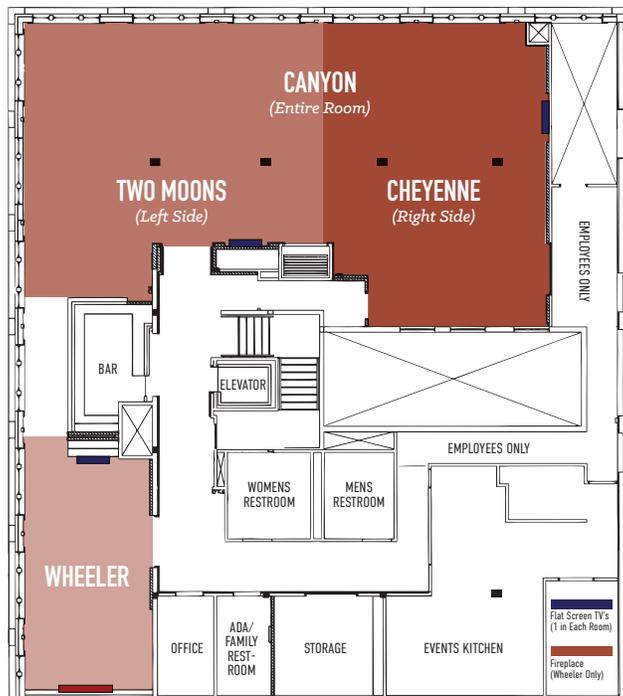
EVENT SPACES

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# THIRD FLOOR EVENT INFORMATION & PRICING

Our historical building dates back to 1901 and features over eight different event spaces that can accommodate groups of every size. Our events team handles everything from setup to teardown, providing a seamless and worry-free experience for you and your guests. If we haven't convinced you, tours are always available. Let us show you how perfect our space is for your next meeting.

*Tax and gratuity not included.*



| EVENT SPACE  | GUEST CAPACITY*             |
|--|-----------------------------|
| WHEELER  | 10-30 SEATED, 40 STANDING   |
| TWO MOONS  | 10-50 SEATED, 70 STANDING   |
| ZEBULON PIKE<br><i>Two Moons &amp; Wheeler combined.</i> | 10-70 SEATED, 90 STANDING   |
| CHEYENNE   | 10-50 SEATED, 60 STANDING   |
| THE CANYON<br><i>Two Moons &amp; Cheyenne combined.</i>  | 10-130 SEATED, 160 STANDING |
| 3RD FLOOR EVENTS HALL                                    | 160 SEATED, 200 STANDING    |

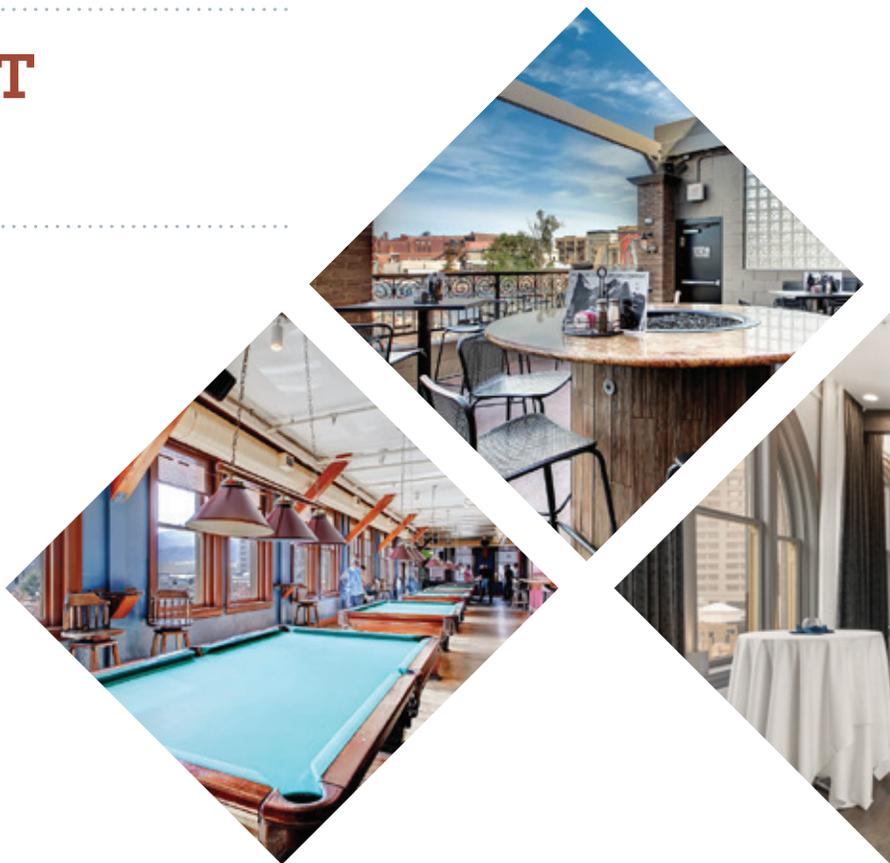
\* Capacities subject to change based on setup needs.



# ADDITIONAL EVENT SPACE & PRICING

In addition to our third floor private event space, we also book parties in our Sunroom, located on the first floor, as well as in our second floor Billiards Hall.

*Tax and gratuity not included.*



| EVENT SPACE  | GUEST CAPACITY                                   |
|--|--|
| <b>THE SUNROOM</b><br><i>Semi-private space located off of the main dining area on the first floor.*</i>                                   | 15-20 SEATED                                     |
| <b>EAST &amp; SOUTH BILLIARDS HALL</b><br><i>Features 1-4 pool tables.</i>   | 10-80 STANDING                                   |
| <b>FULL BILLIARDS HALL</b><br><i>Features 10 pool tables, walk up bar and an outdoor patio with fire pits on the second floor.</i>         | 10-250 STANDING<br><i>Includes outdoor patio</i> |
| <b>FULL BUILDING BUYOUT</b><br><i>Features first floor main dining, second floor Billiards Hall &amp; third floor Private Events Hall.</i> | 600 STANDING                                     |

*\* From May through the end of September, parties over 15 guests in the Sunroom MUST order from a limited menu.*



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# HORS D'OEUVRES

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## APPETIZERS

Perfect for cocktail hour or reception-style events. Minimum order of 2 dozen per selection.

### SOFT PRETZEL KNOTS WITH BEER CHEESE

- ◆ \$36 per dozen

### BACON WRAPPED SHRIMP

- ◆ \$46 per dozen

### BRISKET SLIDERS WITH COLESLAW

- ◆ \$44 per dozen

### MARGHERITA FLATBREAD

- ◆ \$36 per dozen

### PROSCIUTTO FLAT BREAD

- ◆ Prosciutto, goat cheese, confit garlic served on flat bread
- ◆ \$38 per dozen

### FRIED SHRIMP PO BOYS

- ◆ \$46 per dozen

### BISON MEATBALLS WITH HEFEWEIZEN BBQ

- ◆ \$42 per dozen

### CAPRESE SKEWERS

- ◆ \$36 per dozen

### FRIED SHRIMP WITH REMOULADE

- ◆ \$42 per dozen



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## DIPS & PLATTERS

Small: up to 20 people | Medium: up to 50 people | Large: up to 100 people

### ROASTED CORN & SMOKED BACON DIP

- ◆ Served with fresh vegetables and crackers
- ◆ Small \$130 | Medium \$260 | Large \$520

### CHARCUTERIE BOARD

- ◆ Variety of cured meats and cheeses with fruit, nuts, and flat bread (contains nuts)
- ◆ Small \$150 | Medium \$300 | Large \$600

### FRUIT AND CHEESE TRAY

- ◆ Assortment of fruit, different cheeses and crackers
- ◆ Small \$115 | Medium \$230 | Large \$460

### SPINACH ARTICHOKE DIP

- ◆ Served with fresh vegetables and tortilla chips
- ◆ Small \$115 | Medium \$230 | Large \$460

### WHITE BEAN AND ROASTED GARLIC HUMMUS WITH SEASONAL VEGETABLES AND NAAN

- ◆ Small \$115 | Medium \$230 | Large \$460



*We can accommodate dietary restrictions upon request. Prices are pre-tax and gratuity. Menu and pricing are subject to change.*

# BUFFETS

## KEEP IT SIMPLE WITH ONE OF OUR PRE-BUILT BUFFETS

Available for lunch or dinner. Buffets are prefixed and include all the items listed.

### BRUNCH | \$26 per person

- ◆ Scrambled eggs with cheddar and chive
- ◆ Breakfast potatoes
- ◆ Fresh fruit
- ◆ Breakfast protein (choose 1)
  - Crispy bacon
  - Sausage links
- ◆ Sandwiches (choose 1)
  - Monte Cristo Sandwich: Ham, swiss, custard, maple
  - Chicken caesar wrap: Grilled chicken, lettuce, parmesan cheese and house made caesar dressing
- ◆ (Add on + \$4) Biscuits with sausage gravy

### PUEBLO FAJITA BAR | \$28 per person

- ◆ House smoked pork canitas
- ◆ Asado chicken
- ◆ Mexican rice
- ◆ Black beans with Pueblo green chilis
- ◆ Crema & queso fresco
- ◆ Whole wheat flour tortillas

### PCBC CARVING STATION | \$60 per person

- ◆ Prime rib carving station
- ◆ Choice of second protein
  - Salmon filet
  - Pork loin
- ◆ Garlic mashed potatoes
- ◆ Seasonal vegetables
- ◆ Choice of salad
  - Caesar salad
  - House salad with ranch and balsamic dressing
- ◆ Rolls with butter
- ◆ Au jus and horsey sauce

### PHANTOM BBQ | \$29 per person

- ◆ Smoked pulled pork
- ◆ Peppercorn smoked brisket
- ◆ Garlic green beans
- ◆ Mac n cheese
- ◆ Brioche buns
- ◆ House made Hefeweizen BBQ sauce
- ◆ (Add on + \$3) Smoked sausage

### BACKYARD GRILL | \$29 per person

- ◆ Grilled beef burgers
- ◆ Grilled chicken breast
- ◆ House salad
- ◆ Coleslaw
- ◆ Baked beans
- ◆ Brioche buns
- ◆ Lettuce, tomato, onion, pickles



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# BUILD YOUR OWN

## MIX & MATCH TO MAKE YOUR PERFECT MEAL

For buffet or family style: Choose 2 entrees, a salad and one side. We charge the higher priced entrée rate for both entrée selections. Available for groups of any size.

For plated: Choose 2 entrees, a salad and one side (salad and side will be the same for all guests). Guests are required to pre-select their entrée choice in advance. Plated service available for groups of 50 or less (not available in December). Additional \$3 per person for plating costs.



## ENTRÉES

### PAN-SEARED CHICKEN BREAST WITH BOURBON AU JUS

- ◆ \$35 per person

### BOURGUIGNON BRAISED SHORT RIBS

- ◆ \$42 per person

### MARKET STEAK

- ◆ \$46 per person

### VEGAN SHEPHERD'S PIE

- ◆ \$30 per person

### ROASTED PORK LOIN

- ◆ Seasonal sides and sauces
- ◆ \$34 per person

### SALMON

- ◆ Seasonal sides and sauces
- ◆ \$48 per person

*\* Other Vegan Options are available seasonally. Ask your events team for more information.*

*\* Sides are optional.*



## SALADS & SIDES

### GARDEN SALAD

- ◆ \$8 per person

### BLT WEDGE

- ◆ \$8 per person

### CAESAR

- ◆ \$8 per person

### BROCCOLI

- ◆ \$5 per person

### GARLIC MASHED POTATOES

- ◆ \$6 per person

### BRUSSEL SPROUTS

- ◆ \$6 per person

### WILD RICE

- ◆ \$6 per person



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# DRINKS & BAR

## CHOOSE A BAR TIER THAT BEST SUITS YOUR BUDGET

### BEER & WINE ONLY | up to \$9 per drink

- ◆ PCBC BEERS
- ◆ HOUSE WINES
- ◆ JUICES & SODAS

### WELL BAR: “BACK TO BASICS” | up to \$10 per drink

- ◆ PCBC BEERS
- ◆ HOUSE WINES
- ◆ WELL MIXED DRINKS
- ◆ JUICES & SODAS

### PREMIUM BAR: “MIX IT UP” | up to \$12 per drink

- ◆ PCBC BEERS & DRAFT CIDER
- ◆ HOUSE & SPECIALTY WINES
- ◆ WELL & PREMIUM MIXED DRINKS
- ◆ JUICES & SODAS

### TOP SHELF BAR: “SOMETHING SPECIAL” | \$14

- ◆ PCBC BEERS & DRAFT CIDER
- ◆ HOUSE & SPECIALTY WINES
- ◆ WELL, PREMIUM & TOP SHELF MIXED DRINKS
- ◆ SPECIALTY COCKTAILS: Old Fashioneds, Martinis, etc.
- ◆ JUICES & SODAS



*Prices are pre-tax and gratuity. Menu and pricing are subject to change.  
Domestic bottle beer selections available upon request only. Subject to availability.*

# DESSERTS

## TREAT YOURSELF TO SOMETHING SWEET!

Choose from a variety of desserts, all made in house, just for your event. We require all food selections in advance.

### COCONUT PANNA COTTA

- ◆ \$9 per piece

### BLOOD ORANGE PANNA COTTA

- ◆ Blood orange panna cotta with raspberry coulis
- ◆ \$9 per piece

### SEASONAL SHORT CAKE

- ◆ Vanilla pound cake with chantilly filling and seasonal fruit
- ◆ Custom cake sizes available, pricing based on size
- ◆ \$9 per piece / \$75 whole cake (whole cake serves 12)

### LAVENDER LEMON CHEESECAKE

- ◆ Lavender cheesecake with lemon compote
- ◆ \$9 per piece / \$75 whole cake (whole cake serves 12)

### DARK CHOCOLATE TART

- ◆ Served with espresso whipped cream
- ◆ \$9 per piece / \$80 whole cake (whole tart serves 12)

### VEGAN CHOCOLATE POT DE CREME

- ◆ Served with fresh fruit
- ◆ \$9 per piece

### ASSORTMENT OF CHEF'S CHOICE PETITE DESSERTS

- ◆ Assortment includes 2 pieces per person and up to 6 varieties
- ◆ Varieties may include dark chocolate strawberries, mini cup cakes, cookies, macarons, and more
- ◆ Specific varieties available upon request
- ◆ \$9 per person

### SEASONAL CUPCAKES

- ◆ \$36-42 per dozen



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