

## On-Campus Venue Options

Audio visual equipment will reduce seating and lower overall room capacity in some spaces.

### **Armstrong Great Hall**

125 seated, 175 cocktail style



### **Charles L. Tutt Library, 2<sup>nd</sup> Floor**

60 seated (set-up includes existing tables and chairs. Outdoor patio)



### **Bemis Lounge**

50 seated, 75 cocktail style

*Must be reserved in conjunction with an event in Bemis Great Hall.*



### **Gates Common Room, Palmer**

80 seated, 100 cocktail style



### **Bemis Great Hall**

128 seated with A/V, 144 seated no A/V  
182 cocktail style



### **Gaylord Hall, Worner Center**

142 seated, 200 cocktail style





**McHugh Commons**  
96 seated, 120 cocktail style



**Studio C, Cornerstone Arts Center**  
75 seated, 150 cocktail style  
Available Saturday only.



**Smith Family Gallery,  
Fine Arts Center at CC**  
Available from 4-7 p.m.  
Thursday and Friday only.



**Tutt Alumni House**  
Cocktail style set-up with limited seating  
60 standing



**South Hall Commons**  
100 seated, 140 cocktail style



**Stewart House**  
Cocktail style set-up with limited seating.  
60 standing



## **Yalich Boardroom, Spencer Center**

40 seated

tables and chairs cannot be removed,  
linens can be added to tables.



## Off-Campus Venue Options

These venues are listed because of their proximity to campus and popularity with previous reunion classes. If there is a location your class is interested in that isn't on this list, Kristie Damgaard or Petrice Grandison can follow-up with them.

Please keep in mind all off-campus venues will have additional service charges, facility fees, rental costs, minimum food limits and taxes, and a cash bar.

If you select an off-campus venue, you will select your menu *following* volunteer weekend.

### **Jack Quinn's Pub – Jack's Attic (2nd Floor)**, 21 S. Tejon St.

130 seated, 200 standing

\$2,500 food & beverage minimum. Casual bar setting.

### **The Mining Exchange Hotel**, 8 S. Nevada Ave.

\**Silver Room*, 60-person max with dance floor

\$500 room rental (Friday), \$1,000 room rental (Saturday)

\$3,200 food & beverage minimum

(approximately \$65/person plus 23% service charge fee and 2.5% PIF)

\**Platinum Room (available Saturday only)*, 60-person max with dance floor

\$2,000 room rental, \$3,200 food & beverage minimum

(approximately \$65/person plus 23% service charge fee and 2.5% PIF)

### **Phantom Canyon Brewing Company**, 2 E. Pikes Peak Ave.

\**Cheyenne Room*, 50-person max, \$2,500 food & beverage minimum (located on 3<sup>rd</sup> floor)

<https://www.youtube.com/watch?v=YTeA41TqMjk>

\**Two Moons Room*, 50-person max, \$3,000 food & beverage minimum (located on 3<sup>rd</sup> floor)

<https://www.youtube.com/watch?v=oll3u8VebBs>

Food and beverage minimum for both rooms covers the event space for up to 4 hours and also includes tables, chairs, linens, flatware, china, glassware, servers, bartenders, and use of our in-house TVs and AV system.

### **Sky Club, Switchback Stadium**, 111 W. Cimarron St.

<https://www.weidnerfield.com/pages/banquets-and-receptions-gallery>

240 seated, \$50/person minimum and \$2,500 rental fee (includes room, setup, breakdown, security, bartender fees)

Available Friday-only.

### **The Warehouse – Gallery Space**, 25 W. Cimarron St.

<https://www.thewarehouserestaurant.com/the-gallery/2>

120 seated, 200 cocktail-style, \$1,000 rental fee.

Rustic, fun, casual room that includes its own bar and a stage. Room rental fee includes tables, chairs, linens, and non-alcoholic beverages (tea, soda, coffee, and water). Includes two large screens, a podium, and basic Bluetooth speakers.

# On-Campus Catering Menus

All on-campus menus and pricing include a 3-hour event with setup, cleanup, bartending, linens, and non-alcoholic beverages.

## Bar and Beverages

\*Alcoholic drinks (beer and wine) are \$6 each. Please indicate if you'd like to include 2 or 3 drink tickets for your event and add into the final cost of the event. (Ex.: 2 drink tickets, add \$12, etc.)

On campus events are required to use our campus caterer, Bon Appetit, for their bar. Special requests for specific wine or beer will be handled separately if requested. Donated alcohol must come from a distributor and include a zero'd out invoice to the college.

## Reception Menus

**V=Vegetarian, VG=Vegan, GF= Made without gluten ingredients**

### Starters:

Tier 1: \$5.50 per menu item, 2 pcs / person

- Tomato Basil Caprese Skewers (V, GF)
- Endive Leaf with Chilled Beef, Boursin and Roast Red Pepper (GF)
- Bacon Wrapped Dates (GF)
- Vegan Toasted Cashew Cream Stuffed Date (can also be nut free) (V)
- Smoked Chicken Salad in Herb Sweet Potato Biscuit
- Sun Dried Tomato Basil Crostini (VG)
- Vegetable Crudit  with Dips Crackers and Gluten Free Flatbread (VG, GF)
- Fruit Tray with Honey Poppy Yogurt (V, GF)

Tier 2: \$6.75 per menu item, 2 pcs / person

- Smoked Salmon Canape (GF)
- Bacon Jalapeno Deviled Egg (GF)
- Chimichurri Shrimp Mini Tostada, Pico Slaw (GF)
- Sausage and Cheese Stuffed Mushrooms Vegan Sausage Option (GF)
- Spanakopita with Lemon Herb Tzatziki (V)
- Garlic Bread Knots with Marinara (VG)
- Vegetable Potsticker with Black Soy & Chili Ponzu (VG)
- Roast Red Pepper Hummus, Garlic White Bean Hummus, Plain Hummus with Veggie and Kettle Chips (VG, GF)
- Salsa Trio with Tortilla Chips- Pico De Gallo, Salsa Roja, Salsa Verde (VG, GF)
- Bruschetta with Dips- White Bean, Sun Dried Tomato, Kalamata Olive, Gluten Free Flatbread (VG, GF)
- Spinach Artichoke Dip with Toasted Baguette and Gluten Free Kettle Chips (V, GF)
- Cheese Tray- Menu Price Add On (V, GF)

Tier 3: \$9 per menu item, 2 pcs / person

- Sesame Spice Seared Ahi Tuna on Wonton Crisp with Fireworks Slaw
- Kalamata Olive Tapenade & Smoked Chicken on Fried Risotto Cake
- Arancini with Red Gravy (V)
- Beef Meatballs with Marinara, Vegan Option Available (V, GF)
- Nacho Grande Bar: Salsa Trio with Sour Cream, Guacamole, and Queso Fundido (V, GF)
- Cocktail Shrimp Shooter with Horseradish Cocktail Sauce and Lemon Wedge (GF)
- Trio of Buffalo Wings: Traditional, Caribbean, Roast Pineapple Teriyaki (GF)
- Charcuterie platter- Menu Price Add On (GF)



## Dinner Menus

**V=Vegetarian, VG=Vegan, GF= Made without gluten ingredients**

### Entrees (add one salad and two sides below):

Tier 1: \$20 / person

- Party Subs with Kettle Chips
- Yucatan Roasted Eight-Way Chicken with Natural Jus, and Citrus Pepita Salsa
- Herb Roasted Pork Loin with Apple Jalapeno Chutney, or Watermelon Jicama Pico De Gallo (GF)
- Wide Vegetable “Noodles” Of Carrot/ Squash/ Zucchini Sauteed in Herb Garlic Olive Oil with Roast Cauliflower, Heirloom Cherry Tomatoes, And Spinach. Shaved Parmesan on The Side (V, GF)
- Fried Green Tomatoes, Black Eyed Pea Relish, Braised Greens, Southern Grits (V)

Tier 2: \$25 / person

- BYO Chicken Tinga Tostada Bar- Chicken Tinga, Crispy Corn Tortillas, Lettuce, Shredded Cheese, Sour Cream, Guacamole, and Nacho Grande Setup (GF)
- Adobo Grilled Chicken with Fiesta Salad (GF)
- Herb Seared Chicken Breast with Tomato Caponata (GF)
- BBQ Glazed Meatloaf
- Fire grilled Salmon Filet with sides Teriyaki BBQ Sauce, and Grilled Pineapple Jalapeno Chutney
- Vegetarian Italian Polenta Casserole with Herb Polenta Crust, Saucy Italian Vegetable Filling, Vegan Cheese Topping (V)

Tier 3: \$30 / person

- BYO Grande Tostada Bar- Beef Carne Asada, Chicken Tinga, Crispy Corn Tortillas, Lettuce, Shredded Cheese, Sour Cream, Guacamole, and Nacho Grande Setup
- Dr. Pepper Braised Short Ribs with Fried Onions (GF)
- Tournedos Of Iron Seared Beef Tenderloin with Redeye Demiglace, and sides of Steak Sauce, Chimichurri, And Herb Horseradish Cream
- Lemon Piccata Bronzed Halibut with Side of Artichoke & Palm Heart Relish (GF)
- Tofu Hibachi Stack with Ginger Pesto and Firework Vegetables (V, GF)

### Select one salad:

- Tomato Feta Mint Salad (V, GF)
- Tomato Basil Mozzarella Salad (V, GF)
- Beet Arugula Mandarin Goat Cheese Salad (V, GF)
- Mixed Greens and Garden Vegetable Salad with Ranch and Balsamic Dressings (V, GF)
- Southwest Heart of Romaine Salad with Chipotle Caesar and BBQ 1000 Island dressings. Shaved Parmesan and Ranch Croutons on the side. (V)
- Herb Potato Salad (V)
- Balsamic Cranberry Coleslaw (V, GF)
- Italian Bean Salad with Frisée, Grilled Radicchio, And Endive, Arugula. Shaved Parmesan on the side. (VG, GF)
- Southwest Grilled Vegetable Black Bean Salad (VG, GF)

### Select two sides:

Hot Vegetable Sides

- Orange and Agave Glazed Carrots (VG, GF)
- Roast Cauliflower (VG, GF)
- Steamed Broccoli (VG, GF)

- Braised Greens (VG, GF)
- Roast Fennel (VG, GF)
- Garden Peas and Caramelized Pearl Onions (VG, GF)
- Ratatouille (VG, GF)
- Baked Beans (VG, GF)
- Crazy Corn – Elotes with Chili Vegan Butter, Pepita, Queso Fresco on the side (VG, GF)

#### Hot Starch Sides

- Olive Oil Roasted Marble Potatoes (VG, GF)
- Horseradish Redskin Mashed Potatoes (VG, GF)
- Southwest Potato Hash and Rajas (VG, GF)
- Roast Poblano Mashed Potatoes (V, GF)
- Black Beans and Rice (VG, GF)
- Sweet Potato & Butternut Wild Rice Pilaf (VG, GF)
- Coconut Basil Rice (VG, GF)

#### **Desserts (optional)**

##### Tier 1: \$5.50 / person

- Strawberry Pound Cake
- Assorted Dessert Platter with Cheesecakes, Cupcakes, Cookies, Bars, Fruit Tarts

##### Tier 2: \$6.75, 2 pcs / person

- Fruit Cobblers /Buckles /Crisps
- Dark Chocolate Dipped Strawberries (VG, GF)

##### Tier 3: \$8, 2 pcs / person

- Dark Chocolate Bread Pudding with White Chocolate Sauce
- Pineapple Upside Down Cake
- Fried Empanada Hand Pie

##### Allergen Free Desserts: \$8 / person

- Gluten Free Chocolate Torte
- Gluten Free Seasonal Fruit Tart (VG)