THE ROSE CONTRACT DETAILS:

List of Services:

- Banquet Event Rental (facilities)
- Restaurant reservations for small to large groups

Contact Details:

Patricia Zutman (Director of Special Events) 303.547.4439, pzutman@buffalorose.net

General Info:

- All-inclusive venue with professional event coordinators that provide personal service through every step of the event planning process.
- Equipped with tables, chairs, linens, china, flatware, glassware, decorative lighting, and some table decor.
- Provides full in-house catering, beverage service, and staffing and will connect you with the very best local vendors to ensure that every element of your event is flawless.
- Concert-quality sound system, up to four large-screen televisions, a theater-quality video projection system, and an elevated stage enabling comprehensive entertainment options.
- Located 1-block from 2 different public parking garages (complimentary 2-hours of parking and free parking after 5:00 PM and on the weekends) and conveniently situated 1-block between 2 different hotels.

Banquet Details:

How many banquet rooms do you have (Include size, occupancy and style).

- The Rose Main Venue- Formal and casual up to 600 person capacity
- The Rose Venue Lobby- Formal and casual up to 100 person capacity
- The Stateroom- Formal and casual up to 50 person capacity
- The Buffalo Dining Room- Formal and casual up to 100 person capacity
- The Barbershop- Casual up to 40 person capacity
- The Back Deck and Patio- Casual up to 80 person capacity

How far in advance should Mines request a banquet room?

- 30 Days- Final contract and BEO needs to be completed 10 days prior to event.

Do you offer catering?

- Yes, we provide all food and beverage for events on site.

Can external catering be arranged?

- No.

CANCELLATION DETAILS:

More than 120-days prior to Event Date	100% of Deposit + 25% of any other payments received by The Rose.
Less than 120-days prior and more than 90-days prior to Event Date	100% of Deposit + 50% of any other payments received by The Rose.
Less than 90 and more than 10-days prior to Event Date	100% of Deposit + 75% of any other payments received by The Rose.
Less than 10-days prior to Event Date	100% of Deposit + 100% of any other payments received by The Rose.

PRICE DETAILS:

See attached event guide.

the ROSE

Event Guide

Version: EG2022 – B

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Introduction

Thank you for considering The Rose for your event! The Rose has been the pulse of Golden since 1859. Over the past three centuries, The Rose has been many things to millions of locals and visitors alike. The Rose is widely recognized as the oldest saloon in the state of Colorado and as the state's second oldest business establishment. Among the other businesses that have operated on the property over the years are: a grocery store, hotel, car dealership, luxury indoor pool, labor union hall, department store, barbershop, butcher, tailor, drugstore, confectionery, roller skating rink, liquor distillery tasting room, law office, photography studio, and for the past 35 years, a lively concert venue that has hosted many well-known musicians and thousands of music fans.

In 2018, the current owner fully renovated the collection of historical buildings located on the site and added a new bar featuring one of the only retractable clear roofs in Colorado, and a state-of-the-art commercial kitchen in order to provide exceptional food for both the restaurant/bar and the event venue operations.

The Rose event venue has been completely refurbished. Dramatic historical design elements such as the steel roof trusses, classic brick walls and original windows have been restored, breathing new life into an iconic Colorado structure. Facility upgrades include all new flooring, bathrooms, lighting, heating and air-conditioning, audio/visual systems, decorative wood and steel finishes, updated private rooms to compliment the main event space, an inspiring collection of original artwork, refurbished antiques and much more.

It is the unique combination of the property's compelling history alongside the substantial recent enhancements that make The Rose a truly remarkable facility. We provide a complete in-house food and beverage program along with all of the amenities you would want for your special event, allowing guests to experience over 150 years of authentic American frontier history while enjoying contemporary food and drink offerings in a totally refreshed physical environment.

Come have a look for yourself and see why it's time to make your own history by holding your event at the beautiful and historic Rose!

Facilities

Located in the heart of charming downtown Golden only 20 minutes west of central Denver, 45 minutes from Denver International Airport, and at the foothills of the Rocky Mountains, The Rose has several interconnected indoor and outdoor options for private event space, making it the ideal venue for parties ranging from as few as 10 to as many as 800 guests. So whether it's a cozy fireside ladies' night out, drinks on the patio, a corporate conference, a company holiday party, or a grand charity gala, The Rose has the perfect space to comfortably accommodate your group.

The Rose Event Venue

Built in 1922 and converted into an elegant indoor pool in 1928 called the "Golden Plunge", The Rose event venue is a distinct and beloved downtown Golden property. Featuring 7500 square feet of total event space, this attractive two-story masonry building was fully restored to its bygone-era art deco glamour during the recent facility renovation. Visitors enter the building under the classic grand marquee on Washington Ave. and are immediately transported back in time to the great western American theaters of the early 20th century. Soaring ceilings, bold steel trusses, elegant lighting and original brick walls define the new venue. In addition, The Rose has two fully stocked bars, a concert-quality sound system, classic parlor games, four big-screen televisions, a large video projection system, a full-sized dance floor and an elevated stage enabling comprehensive entertainment options.

The event venue also has several private rooms attached to the main space and both public and private bathrooms for the convenience of your guests. The interior of The Rose is highly configurable allowing for guests to experience all of the building's architectural grandeur, or to create more intimate divided spaces. The main level of the venue can be rented together with the upper mezzanine or the areas can be reserved separately.

The highly flexible Rose venue is ideal for concerts and other live entertainment, large corporate events, charity galas, class reunions, Bar/Bat Mitzvahs, holiday parties, dinner theater, alumni gatherings, award banquets, family reunions, receptions, and many other types of gatherings.

The State Room

The State Room is located on the mezzanine level of The Rose event venue directly above Washington Ave. With nearly 1000 square feet of steam-punk elegance, The State Room has a private bar with its own highly curated drink program, views over Washington Ave. out to Lookout Mountain, private bathrooms, an elegant fireplace, and two large TV screens for watching the live event happening on the venue stage or to enjoy televised sporting events. Guests can access The State Room through a dedicated entrance on Washington Ave. or through the main venue space. The room is set-up with lounge and bar seating (50 ppl) and works well for cocktail-style/heavy hors d'oeuvres-style events. Giant sliding glass doors open up on to the venue mezzanine, allowing guests to freely move from their private VIP suite out into the venue viewing area to enjoy a live event. This one of a kind room is ideal for private corporate gatherings, concert VIP ticket upgrades, food and beverage tastings, private dinners, graduation parties, meetings, smaller receptions, and championship game viewing.

The Buffalo Room

Established in 1859 as the International Bowling Saloon and re-built in its present architectural form in 1902, The Buffalo Room is the site of the oldest bar in the state of Colorado. The recent remodel fully restored the classic masonry façade, re-exposed and highlighted the original interior brick walls, and revealed many distinct architectural elements that have characterized this wonderful building since the early 20th century. The Buffalo Room is a semi-private dining room in our restaurant and is available for private dining. It is ideal for larger social dining functions (75 ppl). You can also add on the attached patio for an additional fee (20 ppl).

The Barbershop

A true piece of American West history in the heart of downtown Golden, this building was originally called the "Iler Block" and now serves as the entry area for the reconfigured the Buffalo Rose bar and restaurant. This classic old west structure was built in 1871 and operated as the Sportsman Barbershop for over a century from 1901-2017. The building is located at the corner of Washington Ave. and 12th St. and was completely restored as part of the recent remodel project. The Barbershop features one of the only exposed brick nogged walls still standing in the entire world! The space also features an original vaulted ceiling, handsome interior wood siding preserved from the Civil War era, and cozy lounge seating arrayed thoughtfully around a charming stone fireplace. The room opens conveniently out on to a patio along 12th Ave. The room is perfect for smaller celebrations (15 inside + 15 on the patio) and works well for cocktail-style/heavy hors d'oeuvres-style events.

The Back Deck

The Rose has long had an energetic outdoor patio along 12th St. The Rose patio remains in its original location, but is now directly connected to a new Rose bar by way of a large glass door opening. The private patio section that we refer to as the "Back Deck" seats up to 25 guests. Book the Back Deck and you and your friends will enjoy a cocktail party with live patio music in a comfortable outdoor setting. The area has two fire pits and is under a roof to shelter your party from the crazy Colorado elements. The Back Deck is set-up with patio-style lounge seating and works well for cocktail-style/heavy hors d'oeuvres-style events. This one of a kind space is ideal for smaller receptions. You can also add on the open-air Back Patio (25 ppl) which is set-up with high-top tables, umbrellas, and patio-style lounge seating.

Site Rental Summary

The Rose has options for almost all types of gatherings. The table below summarizes the different private event spaces that we make available:

Space	Size (SF)	Configurations & Capacity	Rental Fee	Comments
Entire Event Venue	7500	Existing: 650 Seated Dining: 288 Theater: 400	$2000 - $7000	Includes both main and mezzanine levels of The Rose event venue, State Room, and backstage rooms. Ideal for live entertainment, large social events, and corporate conferences. 2 bars, 5 bathrooms, large projection screen, 4 TVs. 417 SF stage and a large dance floor.
The Rose Main Level	5000	Existing: 450 Seated Dining: 200 Theater: 400	$1000 - $6000	Includes both main and mezzanine levels of The Rose event venue and backstage rooms. Ideal for medium/large social events, corporate meetings and live events. 1 bar, 4 bathrooms, large projection screen, 2 TVs. Stage and dance floor.
The Rose Lobby	1500	Seated Dining: 60 Reception: 25-100	$500 - $1000	Curtain can divide event venue. Smaller receptions. Includes main venue bar. Private bathroom. 2 TVs. Available for events Sunday through Thursday.
The State Room	900	Reception: 50 With attached mezzanine: 100 Reception / 88 Dining	Min. Food & Beverage	Separate suite on 2nd floor mezzanine level above Washington Ave. Private bar and bathrooms. Receptions, tastings, private dining, and corporate events. 2 TVs and a fireplace. Food and beverage service.
Venue Private / Bridal Room	325	Private Space: 10	Included in Venue Rental	Private space on 2nd floor of mezzanine level next to stage. Bathroom and TV. Food and bar service. Private parties with a VIP level of service.
Venue Green Room/ Groom's Room	160	Private Space: 8	Included in Venue Rental	Private room backstage on the main level of the event venue for performer preparation.
The Rose VIP Balcony	325	Reception: 25	Min. Food & Beverage	Located on the 2nd floor mezzanine level next to stage. Ideal for smaller groups interested in VIP seating for concerts with a VIP level of service.
Buffalo Room	1100 + patio	Seated Dining: 75 inside +20 with patio on Washington	Min. Food & Beverage	Charming old west indoor dining room with attached outdoor patio. Ideal for a larger private dining experience. Full food and beverage service.

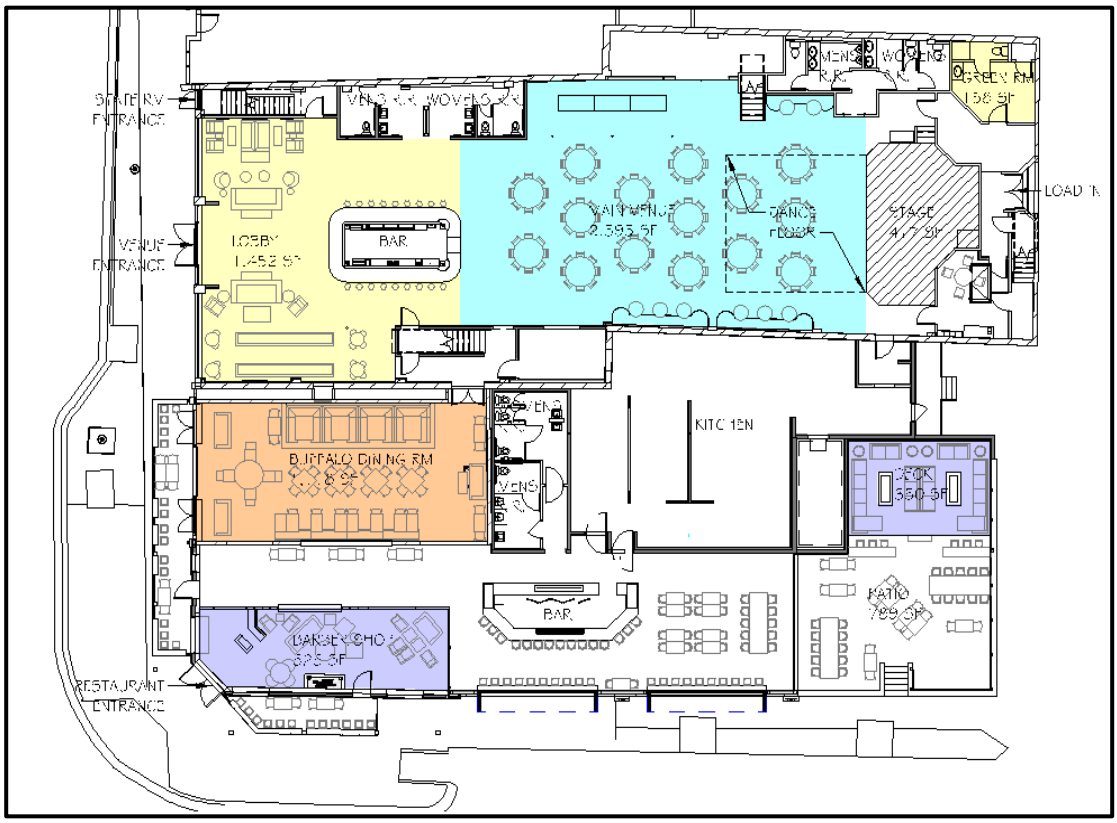
Barbershop	525 + patio	Seated: 15 inside +15 with patio on 12th St.	Min. Food & Beverage	Cozy indoor lounge with a fireplace and attached outdoor patio. Appetizer and beverage service.
Back Deck	350 + patio	Seated: 25 + 25 with Back Patio	Min. Food & Beverage	Heated and covered outdoor patio with 2 fire pits. Appetizer and beverage service.

NOTE:

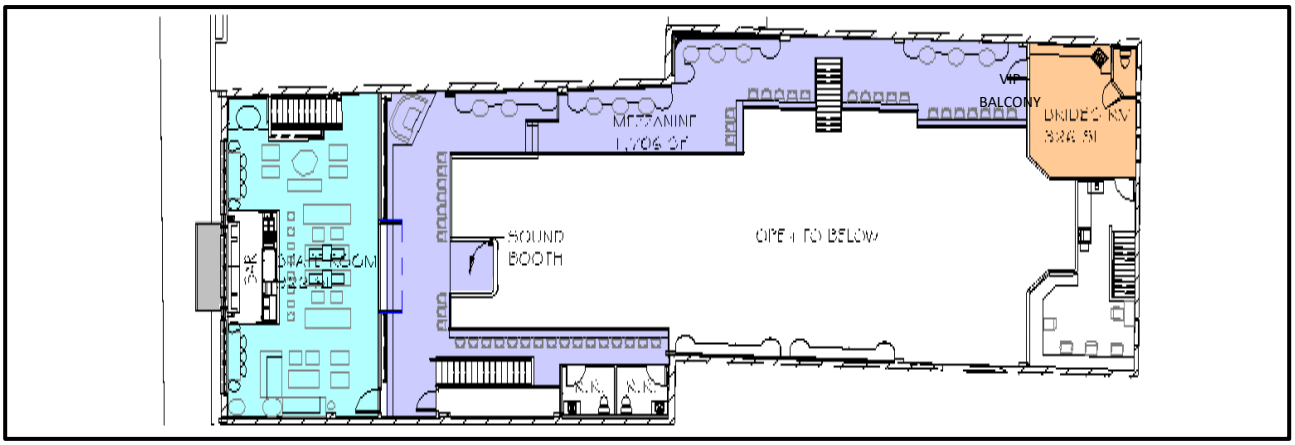
1. The Rose site rental fees vary based on: a) the date of the event; b) the total facility access time; c) guest counts; and d) equipment and services to be provided by The Rose for the event.
2. May, June, July, August, September, October, and December are considered "Peak-Season" and will be priced at the higher-end of the range. Site rental fees for all other months will generally be at the lower-end of the range.
3. For events in the Main Venue (excluding the State Room) on the following holiday dates will be charged a $6000 venue rental fee: Memorial Day, Independence Day, Labor Day, Christmas Eve, New Year's Eve.
4. Local youth, civic and religious organizations should contact the Special Event Office for pricing information.
5. For social events (non-weddings), pricing for the entire event venue is for up to 10 total hours of facility access time. All events must end by midnight Mountain Time, to include 1-hour for teardown and clean-up.
6. Facility access time for weddings is always set for 10-hours. We recommend 2:00 pm-midnight for scheduling purposes.
7. Site rental pricing includes tables, chairs, linens, china, flatware, glassware, The Rose staff set-up, tear-down and post-event cleaning of the room.
8. As available, The Lobby, State Room, Buffalo Room, Barbershop and Back Deck can be reserved for up to 3-hours.
9. In general, the following dates are blacked out for special/private event reservations in the restaurant: Mother's Day, Memorial Day*, July 4th*, the Saturday of Buffalo Bill Days, Labor Day*, Golden's Candlelight Walk, and New Year's Eve.
   * = If the holiday falls on a weekend, the Friday/Saturday dates around the event are also unavailable.
10. Events in The State Room on nights when then are concerts must end by 5:00. Events booked for time once doors have opened for the concert must include tickets to that night's show in their reservation. Tickets for that night's show must be pre-purchased by the Client and/or their guests at least 10-days in advance of the event date. Ticket pricing will be quoted at the "Advanced Ticket" pricing if purchased directly through The Rose. If the Client does NOT want to include that night's show in their reservation, then the sliding glass doors and curtain to The State Room will be closed for the duration of their event.
11. All private spaces (excluding the Main Venue and Lobby) require a minimum Food and Beverage purchase commitment based on the room, date and time frame for the event.
12. A 20% service fee will be applied to your event and is calculated off of the price of the venue rental, catering and bar packages. The service fee covers event coordination, which depending on the size and details of the event, requires a couple days or weeks of work and a team of professionals, general venue and equipment maintenance, upkeep of the grounds, liability insurance, administrative overhead, day-of setup and tear down and cleaning of venue following the event.

Facility Floor Plan

Main Level of Event Venue and Restaurant



Mezzanine Level



Menu Planning

A major component of the recent facility upgrade is a brand new, best-in-class commercial kitchen. Operating out of the new kitchen, our highly accomplished chefs pride themselves on providing guests with an outstanding culinary experience. We assign an Event Coordinator to work with you on every detail of your event, including all aspects of food and beverage menu planning. Our menus are inspired by the freshest local ingredients so minor menu substitutions may occur to accommodate seasonal harvests.

We have an expansive selection of food and beverage offerings, including vegetarian (v), vegan (vegan) and gluten free (GF) options. Please let your Event Coordinator know if you are concerned about any ingredient allergies or if you have special requests, our staff will be happy to collaborate with you to develop a customized menu specifically for your special occasion.

Our banquet pricing is based on a minimum of 25 adult guests. The Rose offers plated dinner menu options for children between the ages of 6 and 12, or if you would like your kids to eat from the buffets, we offer a 50% discount for the little ones. Children 5 and under may eat from the buffets at no charge. Banquet food and beverage pricing does not include a taxable service charge or state and local sales tax. If you have more than 15 kids attending, we will be happy to set up a dedicated children's buffet table, space permitting. A suggested 18% gratuity will be applied to all food and beverage selections.

Plated meals, buffets and food stations are priced for 1½ or 2-hour meal durations as outlined below:

- Breakfast buffet: 1½ hours (between 7:00am–11:00am daily)
- Lunch buffet: 1½ hours (between 11:00am–3:00pm daily)
- Dinner buffet: 2 hours (between 5:00-9:00pm daily)
- Plated dinners: 2 hours (between 5:00-9:00pm daily)

The Rose provides complimentary iced tea, water and coffee and soda with all buffet and plated meal plans. Alcoholic beverages are purchased either through a Hosted Bar package or are based on actual consumption as detailed in the Bar Package section of this Event Guide. We strictly enforce all liquor laws, including legal age identification verifications and the active monitoring and prevention of overconsumption.

Event pricing, final food and beverage plans, and other event details are officially defined and contracted through The Rose Event Contract and an associated catering plan. **The Event Contract should be executed at least six 180 days (6 months) prior to the event date and the associated Banquet Event Order (BEO) should be generated no less than 120 days (4 months) prior to your date, with final meal selections to be confirmed 10 days before your event.**

Breakfast Buffets

Priced per person for a minimum 25 people. Children 6-12 are 50% off and children under 6 are free.

CLASSIC $14.50

Scrambled eggs (V|GF), Applewood smoked bacon (GF|DF), sausage patties (DF), home-fried potatoes with caramelized onion and fresh herbs (V|GF|DF), assorted mini muffins (V), and fresh sliced seasonal fruit (V|GF|DF|Vegan).

COMFORT $16.50

Scrambled eggs (V|GF), buttermilk pancakes (V) or brioche French toast (V) with mixed berry compote and maple syrup, Applewood smoked bacon (GF|DF), sausage patties (DF), shredded hash-browned potatoes with fresh chives (V|GF|DF|Vegan), fresh sliced seasonal fruit salad (V|GF|DF|Vegan), and assorted mini muffins (V).

LIGHTER $13.25

Greek yogurt and granola with mixed berry compote (V|GF), hard-boiled eggs (GF|DF), cinnamon streusel coffee cake (V), fresh sliced seasonal fruit (V|GF|DF|Vegan), and an oatmeal bar (V|GF|DF|Vegan) featuring whole milk, brown sugar, local honey, walnuts, dried cherries, maple syrup and cinnamon.

MEXICAN $15.50

Scrambled eggs with cheddar and jalapeño pesto (V|GF), cumin and citrus roasted potatoes (V|GF|DF|Vegan), chorizo-chipotle pork carnitas (GF|DF) served with warm flour tortillas (V|DF), fresh pico de gallo, citrus fruit salad with fresh mint (V|GF|DF|Vegan) and petite cinnamon rolls with sweet orange glaze.

WESTERN $16.50

Scrambled eggs with scallions and cheddar cheese (V|GF), fresh baked biscuits and country sausage gravy, sausage patties (DF), griddled country ham steak (GF|DF), Yukon potatoes O'brien (V|GF|DF|Vegan), fresh sliced seasonal fruit (V|GF|DF|Vegan), fresh baked scones (blueberry/apple cinnamon/cranberry orange) with whipped butter and local honey (V).

Breakfast A La Carte

GRAB & GO MENU OPTIONS

Priced per person for a minimum 25 people.

Breakfast Breads - $5.50 ea

Breakfast breads (orange cranberry, lemon berry, apple, chocolate cherry), mini muffins (blueberry, banana nut, lemon poppy seed), fresh baked mini croissants (almond, apricot, chocolate) with whipped butter and strawberry jam. (V)

Breakfast Burritos - $6.75 ea

Choice of chorizo, bacon or vegetarian (onion, tomato, mushroom, bell pepper) with scrambled eggs, potatoes, cheddar cheese, salsa verde wrapped in a flour tortilla (Can be V|DF).

Breakfast Sandwiches - $6.75

English muffins with fried egg, cheddar cheese, and your choice of bacon, ham or grilled tomato and mushroom (Can be V|GF|DF) served with ketchup, fresh salsa and roasted tomato aioli.

Breakfast Spinach, Feta & Egg Wrap - $6.75

Scrambled eggs, sautéed spinach, feta, and tomatoes served in a whole wheat tortilla. (V)

Dietary Information: Vegetarian (V) | Gluten-Free (GF) | Dairy-Free (DF) | Vegan

BUILD YOUR OWN

Priced per person for a minimum 25 people.

Assorted breakfast breads (orange-cranberry, lemon-berry, apple, chocolate cherry) (V). **$2.75 per person**

Bagels & Shmear - Assorted bagels served with whipped cream cheese. (V). **$2.25 each**

Biscuit & Gravy – Fresh baked biscuits served with sausage country gravy. **$2.25 each**

Cinnamon streusel coffee cake (V). **$2.50 per person**

Eggs Benedict - Toasted English muffins topped with Canadian ham, poached egg, dill-hollandaise sauce, and capers. **$2.50 per each**

Fresh baked biscuits (V) served with strawberry preserves, whipped butter and local honey. **$2.75 each**

Fresh baked lil' scones (blueberry/apple-cinnamon/cranberry-orange) (V) with whipped butter and local honey. **$2.75 each**

Fresh sliced seasonal fruit (V|GF|DF|Vegan). **$2.75 per person**

Greek yogurt and granola with mixed berry compote (V|GF). **$5.00 each**

Individual yogurt cups – An assortment of flavors such as: strawberry, blueberry, and mixed berry. (V|GF). **$2.25 each**

Mini muffins (blueberry, banana nut, lemon poppy seed) (V). **$1.50 each**

Oatmeal (V|GF|DF|Vegan) and toppings – Whole milk, brown sugar, local honey, chopped walnuts, dried cherries, maple syrup, cinnamon. **$5.00 per person**

Petite cinnamon rolls with sweet orange glaze (V). **$1.50 each**

BREAKFAST BEVERAGES

Priced per person for a minimum 25 people.

Coffee/Decaf - **$2.25 per person** (8 oz) served with half-n-half and sweeteners.

Hot Tea - **$2.25 per person** (8 oz) served with sweeteners and fresh lemon.

Cranberry juice - **$2.25 per person** (10 oz)

Orange juice - **$2.25 per person** (10 oz)

Dietary Information: Vegetarian (V) | Gluten-Free (GF) | Dairy-Free (DF) | Vegan

Lunch Buffets

Priced per person for a minimum 25 people. Children 6-12 are 50% off and children under 6 are free.

CARLOS' DREAM $20

Meats... your choice of two, or add a third option for $5.00

Southwest-Spiced Ground Sirloin (GF|DF), Salsa Verde Shredded Chicken (GF|DF), Slow-Braised Pork Carnitas (GF|DF).

Sides

Grilled Fajita Vegetables (V|GF|DF|Vegan), Frijoles Charros (DF), Cilantro-Lime Rice (V|GF|DF|Vegan), Corn (V|GF|DF|Vegan) and Flour Tortillas (V|DF|Vegan), Fresh House-Made Salsas (V|GF|DF|Vegan), House-Fried Chile-Dusted Tortilla Chips (V|GF|DF|Vegan), Fresh Fruit Salad (V|GF|DF|Vegan).

House-made Sopapillas (V) **with local honey** (V|GF|DF).

THE J&Y $22

Entrees… your choice of two, or add a third option for $5.50

Citrus and Oregano Grilled Chicken Breast (GF|DF), Spinach and Red Pepper Salmon (GF|DF), Whole Wheat Penne with Arugula Pesto and Tomato (V|DF|Vegan).

Sides

Quinoa Pilaf (V|GF|Can be DF & Vegan), Steamed Seasonal Vegetables (V|GF|DF|Vegan), Garden Salad (V|GF|DF|Vegan) with Fresh Chive Ranch (V|GF) and Orange-Thyme Balsamic Dressing (V|GF|DF|Vegan).

Fresh Seasonal Berry Parfaits (V|GF).

LYLE'S LITTLE LUNCH $17.75

Two house-made soups, half sandwich on freshly baked multigrain bread (V|DF) or half wrap on a soft flour tortilla (V|DF|Vegan).

Your choice of three:

Poblano Chicken Salad (GF); Oven-Roasted Ancho Turkey with Habañero Mayo (GF); Smoked Ham and Cheddar with Djion Aioli (GF); Shaved Chili-Rubbed Tri-tip with Scallion Pesto (GF) or Grilled Vegetables with Basil Vinaigrette (V|DF|Vegan). Sandwiches and wraps served with Lettuce, Tomato, Onion, Pickles, and House-Fried Potato Chips (V|GF|DF|Vegan)

Assorted Fresh Baked Cookies (V).

ROCKY MOUNTAIN HIGH PICNIC $20

Fresh Ground Hamburgers (GF|DF), Beer-Poached Bratwurst with Kraut (DF) and Herb-Grilled Chicken Breast (GF|DF), Swiss and Cheddar Cheeses (V|GF), House-Fried Potato Chips (V|GF|DF|Vegan), Yukon Gold Potato Salad (V|GF), Jalapeño-Honey Coleslaw (V|GF) and Assorted Fresh Baked Cookies and Brownies (V).

SMOKING WILLIE'S LUNCH BBQ $21

Meats… your choice of two, or add $5.50 for each additional meat

Beer-Braised Pulled Pork (DF), Smoked Beef Brisket (GF|DF), Herb-Grilled Chicken Breast (GF|DF), or Sweet-Ancho Turkey Breast (GF|DF).

Sides

Three Pepper Baked Beans (V|GF|DF|Vegan), Yukon Gold Potato Salad (V|GF) or Jalapeño-Honey Coleslaw (V|GF), Fresh Baked Rolls (V), House-Fried Potato Chips (V|GF|DF|Vegan).

Assorted Fresh Baked Brownies (V).

Dietary Information: Vegetarian (V) | Gluten-Free (GF) | Dairy-Free (DF) | Vegan

Lunch Boxed Salads

Priced per person for a minimum 25 people.

*** NOTE:**

1. All salads served in a disposable cardboard box for convenient grab-and-go service.
2. All salads can be V|GFDF|Vegan - It would be as simple as leaving off an ingredient.
3. Three (3) options max for the order, or a minimum of 20 of one kind if they want more than 3 options.
4. All dressings are interchangeable - blue cheese dressing and cilantro vinaigrette are also available.
5. Option to add: Grilled Chicken (4 oz) $4.00 | Grilled Flank Steak (4 oz) $5.50 | Grilled Portabella (4 oz) $4.00 | Grilled Salmon (4-5 oz) $6.75 | Grilled Shrimp (4 shrimp) $5.50

CLASSIC CAESAR $10

Crisp romaine hearts, Caesar dressing, parmesan crisps,
garlic croutons, tomato. (Dressing served on the side.) (V)

GARDEN FRESH $11

Mixed greens, tomato, English cucumber, rainbow carrots, radish, hard-boiled egg,
asparagus, sprouts, fresh chive ranch. (V|GF)

GRILLED STEAK $16.50

Crisp romaine hearts, marinated and grilled flank steak, roasted Yukon potatoes,
grilled zucchini, red onion, tomato, cheddar, horseradish vinaigrette. (GF)

ITALIAN CHOP $11

Mixed greens, arugula, roasted tomatoes, red onion, pepperoncini,
marinated mushrooms, pepperoni, provolone, cabernet vinaigrette. (V|GF)

QUINOA $11

Baby spinach, quinoa, mixed fresh berries, toasted pecans,
red onion, sprouts, acai vinaigrette. (V|GF|DF)

SPINACH & MUSHROOM $11

Baby spinach, grilled portabellas, red onion, hard-boiled egg, candied pecans,
sprouts, goat cheese, orange thyme balsamic vinaigrette. (V|GF)

SOUTHWEST $11

Crisp romaine hearts, roasted corn, black beans, red onion, bell peppers, tomato,
cotija, cilantro, poblano vinaigrette, tortilla strips. (V|GF)

Dietary Information: Vegetarian (V) | Gluten-Free (GF) | Dairy-Free (DF) | Vegan

Put Me In, Coach! Buffets

Special Buffets for Local Teams, Schools & Civic Organizations. Priced per person for a minimum 25 people.
These menus are NOT eligible for discount for non-profit organizations.

HAT DANCE $15

Southwest Seasoned Ground Beef (GF|DF), Shredded Chili Chicken (GF|DF), Black Beans (V|GF|DF|Vegan), Spanish Rice (V|GF|DF|Vegan), Soft Flour (V|DF|Vegan) and Hard Corn Taco Shells (V|GF|DF|Vegan), Lettuce, Shredded Cheddar Cheese (V|GF), House-Fried Tortilla Chips (V|GF|DF|Vegan), Fresh Salsa (V|GF|DF|Vegan) and Cinnamon and Sugar Sopapillas (V).

TAKE ME OUT TO THE BALLGAME $16

Hamburgers (DF), Hot Dogs (DF), and Brats (DF), Lettuce, Tomato, Onion, Baked Beans (V|GF|DF|Vegan), House-Fried Potato Chips (V|GF|DF|Vegan), Coleslaw (V|GF) and Fresh Baked Cookies (V).

WHERE DID YOU GO, JOE DIMAGGIO? $15

Rigatoni tossed in Red Sauce (V|DF|Vegan), Penne with Grilled Chicken and Alfredo, Garlic Bread (V), Sautéed Seasonal Veggies(V|GF), Caesar or Mixed Greens House Salad (V|GF|DF|Vegan) with Fresh Chive Ranch (V|GF) and Orange Thyme Balsamic (V|GF|DF|Vegan) and Assorted Fresh Baked Cookies (V).

Hors D'oeuvres - Stationed

Priced per serving for a minimum 25 people.

Blue Moon Poached Shrimp Cocktail served with orange-chipotle cocktail sauce. (DF) 3 pieces.	$6.75
Cheese Assortment: A dynamic display of domestic and imported cheeses, crackers and breads. (V)	$4.50
Chips and Dips: House-made potato and tortilla chips, assorted salsas, pico de gallo and vegetable dip. (V|GF)	$3.50
Fresh Fruit Skewers: Seasonal fresh fruit, mint, toasted coconut, and honey-yogurt dip. (V|GF)	$4.00
Hummus with Crudités: House-made hummus, grilled pita, cucumbers, carrots and celery. (V|GF|DF|Can be Vegan)	$4.50
Rose Wings: Served with our house adobo-tequila agave or buffalo sauce. (GF) 3 pieces.	$5.00
Vegetable Crudités: An assortment of fresh vegetables with two home-made dipping sauces. (V|GF)	$3.50

Hors D'oeuvres - Passed or Stationed

Priced per piece for a minimum order 25 pieces.

Antipasti Skewers: Salami, provolone, pepperoncini hot peppers, tomatoes and marinated mushrooms. (GF)	$4.25
Bacon and Onion Tarts: Crispy bacon, caramelized onion, blue cheese, scallion.	$2.75
Bison Sliders: Fresh ground bison, red onion jam, blue cheese, challah.	$6.75
Brisket Sliders: Slow-smoked brisket, pickle, house BBQ sauce, toasted slider bun. (DF)	$4.50
Chimichurri Beef Flatbread Crostini: Tender sliced beef, fresh chimichurri, Cotija cheese, grilled flatbread.	$3.00
Colorado Lamb Meatballs: Fresh ground Colorado lamb, mint, tomato, white wine.	$2.75
Grilled Jalapeño Shrimp Skewers: Grilled shrimp, jalapeños, tomato, cilantro vinaigrette. (GF|DF)	$4.25
Honey-Stout Chicken Skewers: Marinated chicken, honey-stout glaze, scallion. (DF)	$4.00
Jackfruit Sliders: Chipotle BBQ jackfruit, pickled onions, greens, jalapeño, toasted slider bun. (V|DF)	$4.50
Mac-n-Cheese Sticks (choose up to 2 flavors): 3 Cheese (V), Green Chili (V), and/or Bacon with fresh chive ranch. (V)	$2.75
Mushroom Tarts: Mushroom duxelle, goat cheese cream, chives. (V)	$2.25
Pumpkin Seed Pesto Canapés: Toasted pumpkin seed pesto, Parmesan, arugula, grilled lemon. (V)	$2.25
Roasted Tomato and Garlic Bruschetta: Fresh tomatoes, garlic, red onion, basil, olive oil, grilled baguette, Parmesan. (V)	$2.00
Shredded Pork Tostadas: Braised pork, shoulder pickled onion, Cotija, crispy corn tortilla. (GF)	$3.00
Smoked Salmon Bruschetta: House-smoked salmon, grilled baguette, tomato, onion, capers, lemon.	$3.50

Dietary Information: Vegetarian (V) | Gluten-Free (GF) | Dairy-Free (DF) | Vegan

Food Stations - Passed or Stationed

These food stations work well for events looking for more of a Cocktail-Style Reception.
Minimum order 25 pieces.

ASIAN STATION

Beef Satay: Served with soy-ginger sauce. (GF|DF)	$4.50
Cold Noodle Salad: Ramen noodles, bell peppers, broccoli, scallion, carrots, cilantro, lime, edamame, cabbage, toasted sesame seeds, wasabi vinaigrette. (V|DF|Vegan)	$4.00
Potstickers - Vegetarian: Vegetable potstickers (V|DF|Vegan) served with a ponzu dipping sauce(V|DF|Vegan).	$2.25

BAR FOOD STATION

French Fries: Served from our Food Service Window in paper cones with 3 sauces (Buffalo Blue, Sriracha & Scallion, Spicy Ranch & Bacon) (GF|Can be V, DF and Vegan)	$2.75
Mac-n-Cheese Sticks (choose up to 2 flavors): 3 Cheese (V), Green Chili (V), and/or Bacon with fresh chive ranch. (V)	$2.75
Nacho Bar: House-fried tortilla chips, queso, salsa, pico de gallo, and crema. (V|GF|Can be DF and Vegan) Add grilled chicken for $1.5 per person.	$4.20
Tomato Tarts: Roasted tomatoes and Italian herbs. (V|DF|Vegan)	$2.25

BBQ STATION

Brisket Sliders: Slow-smoked brisket, pickle, house BBQ sauce, toasted slider bun. (DF)	$4.50
Chips and Dips: House-made potato and tortilla chips, assorted salsas, pico de gallo and vegetable dip. (V|GF)	$3.50
Eloté on a Stick: Grilled sweet corn (1/3 of a cob), red chili mayo, Cotija cheese, cilantro, and lime. (V|GF)	$2.50
Jackfruit Sliders: Chipotle BBQ jackfruit, pickled onions, greens, jalapeño, toasted slider bun. (V|DF)	$4.50
Mac-n-Cheese Sticks (choose up to 2 flavors): 3 Cheese (V), Green Chili (V), and/or Bacon with fresh chive ranch. (V)	$2.75

CHARCUTTERIE BOARD

Charcutterie Board: A visually appealing display featuring: sliced artisanal cured meats such as coppa, sopressata, prosciutto di parma, mortadella, & longanzia; aged and fresh cheeses such as blue, aged cheddar, swiss, havarti; fresh berries and grapes; mustards and marmalades, sliced French bread and specialty crackers. (Can be V, DF and Vegan)	$16.50

GREEK STATION

Chicken Satay: Drizzled with lemon-oregano olive oil (GF|DF) and served with peanut-ginger dipping sauce. (V|GF)	$4.50
Chickpea Meatballs: Seared chickpea meatballs with sesame, flax, spices, lemon and fresh parsley (V|GF|Vegan) served with tzatziki sauce. (V|GF)	$2.25
Colorado Lamb Meatballs: Fresh ground Colorado lamb, mint, tomato, white wine.	$2.75
Hummus with Crudités: House-made hummus, grilled pita, cucumbers, carrots and celery. (V|GF|DF|Can be Vegan)	$4.50
Grilled Mediterranean Shrimp Skewers: Grilled Mediterranean shrimp, tomato, red onion, olive oil, lemon juice. (GF|DF)	$4.25

Dietary Information: Vegetarian (V) | Gluten-Free (GF) | Dairy-Free (DF) | Vegan

Dinner Buffets

Priced per person for a minimum 25 people. Children 6-12 are 50% off and under 6 are free.

THE BOSS $38.50

Entrees - your choice of two, or add a third option for $7.75

Rosemary and Oregano Rubbed Pork Loin (GF|DF), Agave and Lime Glazed Salmon (GF|DF), Wild Mushroom Beef Medallions (GF), Herb-Marinated Grilled Chicken Breast (GF|DF), Lentil Stuffed Bell Peppers with Roasted Tomato Sauce (V|GF), Quinoa Stuffed Squash (V|DF|GF|Vegan), or Wild Mushroom Ravioli (V).

Sides

Garlic Mashed Yukons (V|GF) or Roasted Fingerling Potatoes (V|GF|DF|Vegan), Sautéed Seasonal Vegetables (V|GF) or Grilled Vegetable Platter (V|GF|Can be DF &Vegan), Mixed Greens House Salad (V|GF|DF|Vegan) with Fresh Chive Ranch (V|GF) and Orange-Thyme Balsamic (V|GF|DF|Vegan), or Caesar Salad, and Fresh Baked Bread and Rolls (V).

New York Style Cheesecake (V) with Mixed Berry Coulis (V|GF|DF|Vegan) or **Seasonal Fruit Cobbler** (V).

OLD BLUE EYES $29.75

Entrees - your choice of two

Penne and Roasted Tomato Sauce (V|DF) with Mild Italian Sausage (GF|DF) or Meatballs, Lemon-Basil Chicken (GF) or Roasted Vegetable Lasagna (V).

Sides

Herb-Roasted Potatoes (V|GF|DF|Vegan), Sautéed Seasonal Vegetables (V|GF), Fresh Mozzarella and Heirloom Tomatoes (V|GF), Tossed Italian Garden Salad (V|GF|DF|Vegan), with Cabernet Vinaigrette (V|GF|DF|Vegan) and Garlic Bread (V).

New York Style Cheesecake (V) with Mixed Berry Coulis (V|GF|DF|Vegan).

SLOWHAND $43 **

Includes Prime Rib station and one other entrée selection from "The Boss" menu

Carved Slow-Cooked Beef Prime Rib (GF|DF) with Fresh Au Jus, Horseradish Cream (V|GF), and Spicy Mustard.
Garlic Mashed Yukons (V|GF) or Roasted Fingerling Potatoes (V|GF|DF|Vegan), Sautéed Seasonal Vegetables (V|GF) or Grilled Vegetable Platter (V|GF|Can be DF &Vegan), Mixed Greens House Salad (V|GF|DF|Vegan) with Fresh Chive Ranch (V|GF) and Orange-Thyme Balsamic (V|GF|DF|Vegan), or Caesar Salad, and Fresh Baked Bread and Rolls (V).

New York Style Cheesecake (V) with Mixed Berry Coulis (V|GF|DF|Vegan) or **Seasonal Fruit Cobbler** (V).

SMOKIN' WILLIE'S DINNER BBQ $32

Meat…… your choice of three, or add $7 for each additional meat

Beer-Braised Pulled Pork (DF), Smoked Beef Brisket (GF|DF), Herb-Grilled Chicken (GF|DF), Chili-Rubbed Tri-tip (GF) or Sweet Ancho Turkey Breast (GF|DF).

Sides

Three Pepper Baked Beans (V|GF|DF|Vegan), Mac & Cheese (V), Jalapeño-Honey Coleslaw (V|GF), Fresh Baked Rolls (V), and House-Fried Potato Chips (V|GF|DF|Vegan).

Seasonal Fruit Cobbler (V).

SOUTH BY SOUTHWEST $32

Carne Asada with Jalapeño Pesto (GF|DF), Molé Chicken (GF|DF), Roasted Poblano and Mushroom Enchiladas (V|GF), Spanish Rice (V|GF|DF|Vegan) and Black Beans (V|GF|DF|Vegan), Grilled Fajita Vegetables (V|GF|DF|Vegan), House-Fried Tortilla Chips (V|GF|DF|Vegan), Fresh Salsas (V|GF|DF|Vegan), Flour (V|DF|Vegan) and Corn Tortillas (V|GF|DF|Vegan).

House-Made Sopapillas (V) with Local Honey (V|GF|DF) or **Mexican Spiced Brownies** (V).

**** Price subject to change to current market price for Prime Rib. Price will be updated when final guest count is submitted 10-days prior to your event.**

Dietary Information: Vegetarian (V) | Gluten-Free (GF) | Dairy-Free (DF) | Vegan

Plated Dinners

Priced per person for a minimum 25 people. Please choose up to 3 entrees to offer your guests.
Place card or meal ticket is required to indicate entrée and dessert selection.

All dinner entrees include a Mixed Green House Salad (V|GF|DF|Vegan) with Fresh Chive Ranch (V|GF) or Orange-Thyme Balsamic (V|GF|DF|Vegan) or Caesar Salad, Assorted Fresh Baked Breads and Rolls (V) and an Encore item of your choice.

BISON SHORT RIB $43 **
Braised Bison Short Rib (DF) with Stout Demi-Glace (V|GF|DF|Vegan), Garlic Mashed Yukons (V|GF) and Roasted Root Vegetables (V|GF|DF|Vegan).

COLORADO STRIPED BASS $39.75
Pan-Seared Colorado Striped Bass (GF|DF), Fennel Relish (V|GF|DF|Vegan), Risotto Cake (V) and Grilled Asparagus with Lemon Oil (V|GF|DF|Vegan).

FLAT IRON STEAK $34.25 **
Chile Rubbed 6-oz Flat Iron Steak with Chipotle Demi-Glace, Garlic Mashed Yukons (V|GF) and Grilled Seasonal Vegetables (V|GF).

GRILLED SALMON $33
Grilled Salmon Filet with Tomato-Bacon Broth (GF|DF), Roasted Tomato Rice (V|GF|DF|Vegan) and Sautéed Seasonal Vegetables (V|GF|Can be DF & Vegan).

LEMON-BASIL CHICKEN $31
Pan-Seared 6-oz Chicken Breast (GF|DF) with a lemon, butter, and white wine pan sauce (V|GF), Rice Pilaf (V|GF), and Grilled Seasonal Vegetables (V|GF|DF|Vegan).

MOLÉ CHICKEN BREAST $31
Pan-Seared 6-oz Chicken Breast (GF|DF) served in with a rich and mildly spicy Molé Sauce (GF), Roasted Tomato Rice (V|GF|DF|Vegan) and Grilled Seasonal Vegetables (V|GF|DF|Vegan).

NY STRIP STEAK $43 **
Porcini Dusted 8-oz NY Strip with Herb Chive Butter (GF), Garlic Mashed Yukons (V|GF) and Roasted Root Vegetables (V|GF|DF|Vegan).

PORK TENDERLOIN $32
Herb Roasted Pork Tenderloin with Lemon-Basil Cream (GF), Roasted Fingerling Potatoes (V|GF|DF|Vegan) and Grilled Asparagus with Lemon Oil (V|GF|DF|Vegan).

VEGETARIAN $28.75
Quinoa and Vegetable Stuffed Poblano Pepper with Goat Cheese and Chipotle Tomato Sauce (V|GF), Roasted Tomato Rice (V|GF|DF|Vegan), and Grilled Seasonal Vegetables (V|GF|DF|Vegan).

**** Prices for meat entrees are subject to change to current market price. Price will be updated when final guest count is submitted 10-days prior to your event.**

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Desserts

Desserts are included with your Plated Entree.
Choose no more than TWO dessert options for ALL of your guests.
Place card or meal ticket is required to indicate dessert selection.

BUFFET & PLATED DESSERT OPTIONS

Priced per person for a minimum 25 people.

FLOURLESS CHOCOLATE CAKE (V|GF) **$6.75**
with Mixed Berry Coulis (V|GF|DF|Vegan)

FRESH BAKED DOUBLE CHOCOLATE CHIP COOKIE (V) **$4.50**
a la mode with Cinnamon Ice Cream (V|GF)

MEXICAN SPICED BROWNIE (V) **$4.50**
with Chipotle Chocolate and Raspberry Sauces (V|GF)

NEW YORK STYLE CHEESECAKE (V) **$6.75**
with Mixed Berry Coulis (V|GF|DF|Vegan)

SEASONAL FRUIT COBBLER (V) **$6.75**

DESSERT BAR OPTIONS

Priced per person for a minimum 25 people.

Assorted Brownie Bites: Bite-size brownies in flavors including, but not limited to Raspberry, Oreo, Fudge, Mint Chocolate. (V)	$1.25
Assorted Cheesecake Bites: Individual bite-size cheesecakes in flavors such as New York Vanilla, Chocolate Cappuccino, Silk Tuxedo, Lemon, Chocolate Chip, Raspberry, and/or Amaretto. (V)	$3.00
Assorted Freshly Baked Cookies - Full Size: Freshly baked cookies in flavors such as Chocolate Chip, Oatmeal, Peanut Butter, Sugar, and/or White Chocolate Macadamia. (V)	$1.50
Assorted Freshly Baked Cookies - Petite Size: Freshly baked bite-size cookies in flavors such as Chocolate Chip, Oatmeal, Peanut Butter, Sugar, and/or White Chocolate Macadamia. (V)	$1.00
Assorted Macaroons: Assorted macaroons in flavors such as Lemon, Chocolate, Coffee, Raspberry, Pistachio and/or Vanilla. (V)	$2.50
Chocolate Chips Cookies - Full Size: Freshly baked chocolate chip cookies baked golden brown. (V)	$1.50
Chocolate Chips Cookies - Petite Size: Freshly baked bite-size chocolate chip cookies baked golden brown. (V)	$1.00
Chocolate Dipped Rice Krispie Treat Bars: Puffed rice cereal with marshmallow dipped in dark chocolate. (Veg|GF)	$2.75
Fresh Fruit Skewers: Seasonal fresh fruit, mint, toasted coconut, and honey-yogurt dip. (V|GF)	$4.00
Fudge Brownie Bites: Bite-size chocolate fudge brownies dusted with powdered sugar. (V)	$1.50
Puppy Chow: A crispy sweet mixture of rice cereal, chocolate, peanut butter, and powdered sugar served in individually portioned bags. (V|GF)	$3.50

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Kid Menus

For guests under 12, please choose no more than TWO entrée options for ALL of your little guests.
Place card or meal ticket is required to indicate entrée selection.
If you have more than 25 kids attending, we will be happy to set up a dedicated children's buffet table.

CHICKEN FINGERS $11
Chicken Fingers (GF|DF), French Fries (V|GF|DF|Vegan),
Seasonal Fresh Fruit Cup (V|GF|DF|Vegan), and a Fresh-Baked Cookie (V).

CHEESEBURGER $13.25
Grilled Angus Beef Burger (GF|DF), Cheddar Cheese (V|GF), Lettuce and Tomato,
French Fries (V|GF|DF|Vegan), Seasonal Fresh Fruit Cup (V|GF|DF|Vegan), and a Fresh-Baked Cookie (V).

FLATBREAD 'ZA $11
Pepperoni or Cheese (V) Flatbread Pizza,
small side of Seasonal Greens (V|GF|DF|Vegan), and a Fresh-Baked Cookie (V).

GRILLED CHICKEN BREAST $13.25
Grilled Colorado Chicken Breast (GF|DF), French Fries (V|GF|DF|Vegan),
Seasonal Fresh Fruit Cup (V|GF|DF|Vegan), and a Fresh-Baked Cookie (V).

WHOLE GRAIN 'PSKETTI (VEGAN) $10
Tossed with Marinara (V|GF|Can be DF & Vegan), or Meatball Marinara (Can be DF), warm Garlic Bread (V),
small side of Seasonal Greens (V|GF|DF|Vegan), and a Fresh-Baked Cookie (V).

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Bar Options

The Rose believes that different types of events call for different types of bars. We offer three beverage programs for clients to choose from: Hosted Bar, Partially Hosted Bar or Cash Bar.

THE ROSE HOSTED BAR PACKAGES

Hosted bar service means that guests of the event do not pay for drinks. Our packages range from simple beer and wine only options to a full craft-cocktail experience. The per-guest pricing includes everything needed to host an open bar at your special event: alcohol, mixers, garnishes, ice, glassware, equipment, staff, and even includes setup and breakdown. Please contact us if you have any other questions. All prices below are an approximate cost of a fully hosted bar.

BEER & WINE
2 domestic and 3 premium beers,
4 house wines

- **3 hrs** $15.00pp
- **4 hrs** $16.00pp
- **5 hrs** $17.00pp

HOUSE BEER/WINE/LIQUOR
2 domestic and 3 premium beers,
4 house wines, House spirits

- **3 hrs** $19.50pp
- **4 hrs** $20.50pp
- **5 hrs** $21.50pp

PREMIUM BEER/WINE LIQUOR
2 domestic and 3 premium beers,
2 house and 2 premium wines, Premium spirits

- **3 hrs** $26.00pp
- **4 hrs** $27.50pp
- **5 hrs** $29.00pp

PREMIUM BEER & WINE
2 domestic and 3 premium beers,
2 house and 2 premium wines

- **3 hrs** $17.50pp
- **4 hrs** $18.50pp
- **5 hrs** $19.50pp

CALL BEER/WINE/LIQUOR
2 domestic and 3 premium beers,
2 house and 2 premium wines, Call spirits

- **3 hrs** $22.00pp
- **4 hrs** $23.00pp
- **5 hrs** $24.00pp

TOP SHELF BEER/WINE LIQUOR
2 domestic and 3 premium beers,
2 house and 2 premium wines, Top Shelf spirits

- **3 hrs** $29.00pp
- **4 hrs** $31.50pp
- **5 hrs** $33.00pp

CLASSIC COCKTAIL BAR
2 domestic, 3 premium beers,
3 house wines, 2 premium wines
& Premium spirits
Expert bartenders
Up to six Classic Cocktails

- **3 hrs $**33.00pp
- **4 hrs $**35.00pp
- **5 hrs $**37.00pp

TOP SHELF SPIRITS

- Grey Goose Vodka
- Gray Whale Gin
- Bacardi Light Rum
- Captain Morgan Spiced Rum
- Myers's Dark Rum
- Patron Silver Tequila
- Maestro Doble Tequila
- State 38 Añejo Tequila
- Buffalo Trace Bourbon
- Woodford Reserve Bourbon
- Bulleit Whiskey
- Bulleit Rye Whiskey
- Crown Royal Canadian Whiskey
- Glenlivet 12 yr Scotch
- Tullamore Dew Irish Whiskey
- Bailey's Irish Cream Liqueur
- Gran Marnier Liqueur
- Kahlua Liqueur

PREMIUM SPIRITS

- Tito's Vodka
- Bombay Sapphire Gin
- Bacardi Light Rum
- Captain Morgan Spiced Rum
- Myers's Dark Rum
- Mezcal Union
- State 38 BlancoTequila
- State 38 Reposado Tequila
- Buffalo Trace Bourbon
- Woodford Reserve Bourbon
- Bulleit Whiskey
- Bulleit Rye Whiskey
- Jameson Irish Whiskey
- Crown Royal Canadian Whiskey
- Bailey's Irish Cream Liqueur
- Cointreau Liqueur
- Kahlua Liqueur

CALL SPIRITS

- State 38 Damn Good Vodka
- Tanqueray Gin
- Bacardi Light Rum
- Captain Morgan Spiced Rum
- Malibu Rum
- 1800 Silver Tequila
- 1800 Reposado Tequila
- State 38 Bourbon
- Jack Daniel's Whiskey
- Dewar's Scotch
- Bailey's Irish Cream Liqueur
- Cointreau Liqueur
- Kahlua Liqueur

HOUSE SPIRITS

- Crystal Palace Vodka
- Crystal Palace Gin
- Castillo's White Rum
- Conquistador Tequila
- Early Times Whiskey
- Lauder's Scotch
- Triple Sec Liqueur

*** Note:** Brands from lower-tiered spirit classifications can be pulled into higher-tiered bar packages.

* Taxes included in above pricing. All hosted bar sales are subject to 20% service and suggested 18% gratuity charges. Selections and pricing are subject to change based on availability. Non-alcoholic beverage pricing (if not included in a meal plan) is $6.00 per person, up to five-hour event. $3.50 per person for each additional hour beyond five. One bartender per 75 guests for beer/wine bar or one bartender per 50 guests for full bar. Balances owed relating to the bar service will be paid upon leaving the event. Events opting not to serve alcohol will incur $100 set-up fee per bar. Bar attendants are $20 per hour. One bar attendant is required for every 75 people. We have a "No Shots of alcohol nor drinks served "neat"" for all special events. Brands offered subject to change.

HOSTED CLASSIC COCKTAILS

Aperol Spritz
Aperol, Sparkling Wine, Soda Water, Orange Wedge

Buffaloma – The House Margarita
State 38 Silver Tequila, Triple Sec, Lime Juice, House-made Margarita Mix, Chili Salt Rim, Lime Wedge

Dark & Stormy
Meyer's Dark Rum, Lime Juice, Top with Gosling's Ginger Beer, Lime Wedge

Franklin Sour
Tin Cup Whiskey, Simple Syrup, Triple Sec, Lemon Juice, Pomegranate Juice, Lemon Wedge

French 75
State 38 Damn Good Gin, Lemon Juice, Simple Syrup, Sparkline Wine, Lemon Twist

Golden Mule
State 38 Damn Good Vodka, Lime Juice, Gosling's Ginger Beer, Lime Wedge

Manhattan
Evan Williams Bourbon, Sweet Vermouth, Angostura Bitters, Luxardo Cherry

Miner's Mule
Tin Cup Bourbon, Lime Juice, Gosling's Ginger Beer, Lime Wedge

Mint Julep
State 38 Bourbon, Simple Syrup, Mint

Mojito
Bacardi Silver, Mint, Lime, Soda Water, Lemon-Lime Soda

Negroni
State 38 Damn Good Gin, Campari, Sweet Vermouth, Orange Bitters, Orange Peel

Old Fashioned
Evan Williams Bourbon, Simple Syrup, Orange Bitters, Angostura Bitters, Luxardo Cherry and Orange Peel

Paloma
State 38 Silver Tequila, Lime Juice, Grapefruit Juice, Soda Water, Lime Wedge

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THE ROSE HOSTED WINE BY THE BOTTLE

The Rose can also provide wines by the bottle for your event. All wine purchased can be sent home with the Client following the event, even if the bottle has already been opened. House and Premium wines must be ordered by the case (12 bottles) or an additional fee will be charged. Estimate 4 glasses of wine per bottle.

HOUSE - $11.50 per bottle

Salmon Creek Wines

- Chardonnay
- Pinot Grigio
- White Zinfandel
- Cabernet Sauvignon
- Merlot
- Pinot Noir

PREMIUM - $24.50 per bottle

Robert Mondavi Private Collection Wines

- Chardonnay
- Pinot Grigio
- Savignon Blanc
- Cabernet Sauvignon
- Merlot
- Pinot Noir

TOP SHELF - prices vary

- Prosecco – Lunetta - $12
- Chardonnay - B-Side $39
- Chardonnay – La Crema - $39
- Chardonnay – Layer Cake - $32
- Pinot Grigio - Spinelli - $25
- Reisling - Chateau St. Michelle - $22
- Sauvignon Blanc - Kim Crawford - $39
- Rosé - La Crema - $39
- Cabernet Sauvignon - B-Side - $44
- Cabernet Sauvignon – Josh Cellars Bourbon Barrel - $46
- Cabernet Sauvignon- Plungerhead - $32
- Merlot - High Heaven - $39
- Malbec - Piattelli - $39
- Pinot Noir - B-Side - $44
- Pinot Noir - Carmel Road - $32
- Red Blend - Hans GSM - $32
- Red Blend – Smith & Hook - $47
- Zinfandel - Big Smooth Old Vine - $34

* Taxes included in above pricing. All hosted bar sales are subject to 20% service and suggested 18% gratuity charges. Selections and pricing are subject to change based on availability. Non-alcoholic beverage pricing (if not included in a meal plan) is $6.00 per person, up to five-hour event. $3.50 per person for each additional hour beyond five. One bartender per 75 guests for beer/wine bar or one bartender per 50 guests for full bar. Balances owed relating to the bar service will be paid upon leaving the event. Events opting not to serve alcohol will incur $100 set-up fee per bar. Bar attendants are $20 per hour. One bar attendant is required for every 75 people. We have a “No Shots of alcohol nor drinks served “neat”” for all special events. Brands offered subject to change.

THE ROSE CASH BAR

The Cash Bar beverage program is based on actual guest consumption with the exception of special orders and kegs, which are paid in full, consumed or not. Cash Bars and bars where alcohol is donated to the event (as with non-profit events) will incur a $200 set-up fee per bar. Bartenders are $25.00 per hour. One bartender is required for every 75 people for beer and wine (1 per every 50 for full bar). Beverages will be from the most recent Rose drink menus unless an alternative beverage plan for the Event is developed between the Client and The Rose.

NOTE: Each bar in the facility has a unique beverage program and special drink offerings can be created specifically for your event, just ask your Event Coordinator.

MAIN VENUE - CASH BAR

CANNED BEER

- Coors Light 16oz $8
- Pabst Blue Ribbon 16oz $7
- Coors Banquet 16oz $8
- Blue Moon Belgium White 16oz $9
- Upslope Craft Lager 19oz $12
- Corona Extra 24oz $13
- Pacifico Clara 24oz $13
- Modelo Especial 16oz $9
- Lagunitas 12 of Never Ale 19oz $12
- New Belgium Voodoo IPA 19oz $12
- Lagunitas IPA 19oz $12
- Upslope Citra Pale Ale 19oz $13
- Oskar Blues Dales Pale Ale 19oz $13
- Smith & Forge Hard Cider 16oz $9
- White Claw Hard Seltzer 19oz $12
  Black Cherry or Grapefruit

DRAFT BEER

- Coors Light $7
- Coors Original $7
- Blue Moon $8
- Colorado Native Amber $9
- Lagunitas IPA $9
- AC Golden West Slope IPA $9

BAREFOOT WINE
SINGLE SERVE BOTTLES

- Pinot Grigio $8
- Chardonnay $8
- Rosé $8
- Cabernet $8
- Pinot Noir $8
- Brut Sparkling $9

CUTWATER COCKTAILS
DOUBLE SERVE CANS

- FUGU Lime Vodka Soda $9
- FUGU Vodka Mule $9
- Old Grove Gin and Tonic $9
- Three Sheets Rum & Cola $9
- Tequila Margarita $9
- Tequila Paloma $9
- Kentucky Whiskey Mule $9
- Black Skimmer Whiskey Highball $9

PLEASE REFER TO THE LIST ABOVE FOR ALCOHOL SELECTIONS FOR EACH CATEGORY

TOP SHELF SPIRITS - $12-$20

CALL SPIRITS - $6-$8

PREMIUM SPIRITS - $10

HOUSE SPIRITS - $5

*** Note:** Prices listed above are per drink - single (1.5 oz) poured cocktails.

$3 - Virgin Cocktails - per drink

$2 - Soft Drinks - unlimited refills

* Taxes included in above pricing. All hosted bar sales are subject to 20% service and suggested 18% gratuity charges. Selections and pricing are subject to change based on availability. Non-alcoholic beverage pricing (if not included in a meal plan) is $6.00 per person, up to five-hour event. $3.50 per person for each additional hour beyond five. One bartender per 75 guests for beer/wine bar or one bartender per 50 guests for full bar. Balances owed relating to the bar service will be paid upon leaving the event. Events opting for a Cash Bar for their event will incur a $200 per bar set up fee whereas those events opting not to serve alcohol will incur $100 set-up fee per bar. Bar attendants are $20 per hour. One bar attendant is required for every 75 people. We have a "No Shots of alcohol nor drinks served "neat"" for all special events. Brands offered subject to change.

STATE ROOM - CASH BAR

PREMIUM DRAFT BEER
ROTATING DRAFTS

- Rotating Draft #1 Price varies
- Rotating Draft #2 Price varies
- Rotating Draft #3 Price varies
- Rotating Draft #4 Price varies

Check with your Event Coordinator for current offerings

PREMIUM BOTTLE BEER

- Coors Light $6.5
- Coors Banquet $6.5
- Blue Moon $7.5
- Lagunitas IPA $7.5
- CO Native Amber $7.5
- Pilsner Urquell $7.5
- New Belgium Seasonal $9.5
- Angry Orchard $7.5
- Rotating selection of craft beer available - prices vary

PREMIUM WINE
B-SIDE WINES BY SEBASTIANI & SONS

- Chardonnay $11 gl |$39 btl
- Cabernet $13 gl |$44 btl
- Pinot Noir $13 gl |$44 btl

- **$3 - Virgin Cocktails - per drink**
- **$2 - Soft Drinks - unlimited refills**

* Taxes included in above pricing. All hosted bar sales are subject to 20% service and suggested 18% gratuity charges. Selections and pricing are subject to change based on availability. Non-alcoholic beverage pricing (if not included in a meal plan) is $6.00 per person, up to five-hour event. $3.50 per person for each additional hour beyond five. One bartender per 75 guests for beer/wine bar or one bartender per 50 guests for full bar. Balances owed relating to the bar service will be paid upon leaving the event. Events opting for a Cash Bar for their event will incur a $200 per bar set up fee whereas those events opting not to serve alcohol will incur $100 set-up fee per bar. Bar attendants are $20 per hour. One bar attendant is required for every 75 people. We have a "No Shots of alcohol nor drinks served "neat"" for all special events. Brands offered subject to change

Parking & Map

There are two (2) public parking garages conveniently located within one (1) block of The Rose between Jackson St. and Prospector's Alley and between 11th and 13th Streets. Use the physical address information below for GPS navigation.

The Rose
1119 Washington Ave.
Golden, CO 80401

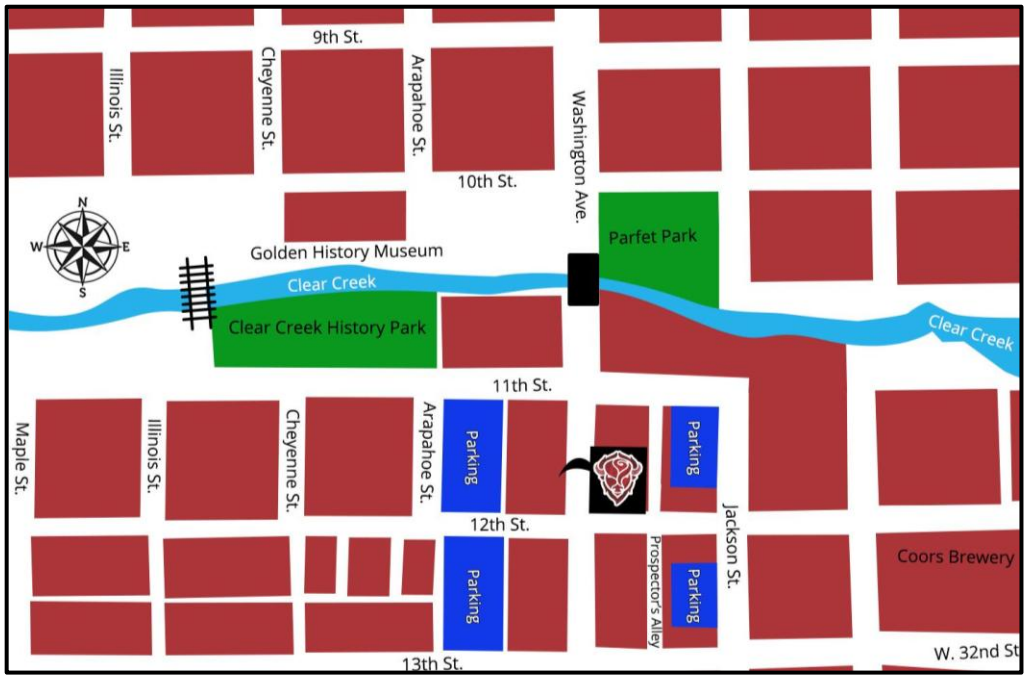
Public Garage 1 (North)
702 12th St.
Golden, CO 80401

Public Garage 2 (South)
1250 Jackson St.
Golden, CO 80401

Public Parking Garage Regulations:

- The Rose patrons can park in either public parking garage for extended periods of time.
- On weekdays and non-holidays, parking is free for the first two (2) hours and $2.00/hour for each additional hour up to a maximum of $8.00 per day.
- After 5:00pm on weekdays and Saturdays, Sundays and holidays, parking in the public garages is free.
- On weekdays and non-holidays, you must register your car either at the pay stations or by using the ParkMobile application (available for Android and iOS operating systems), even if you are staying less than two (2) hours.
- You don't have to register your car if you are parking after 5:00pm on weekdays and non-holidays or on weekends and holidays.
- Free parking national holidays include: New Years Day, Martin Luther King Day, Memorial Day, the 4th of July, Labor Day, Thanksgiving Day and Christmas Day.
- For more information on the City of Golden parking garages, visit: https://www.visitgolden.com/your-visit/getting-here/parking/

Entrances to The Rose event venue and bar/restaurant are located on Washington Ave. very close to the "Welcome to Golden" arch. Use the downtown Golden district map below to help find the public parking options (indicated in blue), to locate the entrances to the facility on Washington Ave., and to find surrounding attractions.



Golden Attractions

Applewood Golf Course	303.279.3003	applewoodgc.com
Buffalo Bill Museum and Grave	303.526.0744	buffalobill.org
Clear Creek White Water Park	303.384.8000	cityofgolden.net/play/recreation-attractions/clear-creek-white-water-park
Colorado Railroad Museum	303.279.4591	coloradorailroadmuseum.org
Colorado School of Mines Geology Museum	303.273.3815	mines.edu/geology-museum
Coors Brewery Tour	800.642.6116	millercoors.com/breweries/coors-brewing-company/tours
Fossil Trace Golf Course	303.277.8750	fossiltrace.com
Gambit Room	303.396.7359	goldenpuzzleroom.com
Golden Community Center	303.384.8100	cityofgolden.net/play/recreation-attractions/community-center/
Golden History Park	303.278.3557	goldenhistory.org
Lookout Mountain Nature Center	720.497.7600	jeffco.us/1281/Lookout-Mountain-Preserve-and-Nature-Cen
Miner's Alley Playhouse	303.935.3044	minersalley.com/
Splash Water Park	303.279.2282	visitgolden.com/listing/splash-water-park/3641/