

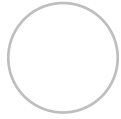


BROADMOOR WORLD ARENA
& PIKES PEAK CENTER

EVENT CATERING MENU

2019





WELCOME!

Welcome to the Event Catering Menu for The Broadmoor World Arena & Pikes Peak Center.

Congratulations on your decision to hold your special event here at The Broadmoor World Arena or Pikes Peak Center. It's a great venue for fun and memorable experiences.

This season, our catering menu features a number of changes that we think you'll enjoy. From innovative new signature dishes using local ingredients, to regional favorites. All the food and beverage choices we're suggesting are carefully chosen and specially prepared to encourage and complement good times.

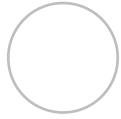
On behalf of Centerplate's entire team of hospitality professionals here at The Broadmoor World Arena & Pikes Peak Center, we are delighted to help you host a successful event. We are experts in all aspects of event planning, and we're 100% dedicated to making it smooth and easy for you to enjoy entertaining your guests.

And of course special requests are never a problem. Just ask, and our Chef will work with you to create the perfect special dishes for your celebration. Here's to great times and a truly memorable experience. Thanks for joining us!

Kyle Kovalik, General Manager
Centerplate at The Broadmoor World Arena & Pikes Peak Center

719.477.2171
kyle.kovalik@centerplate.com





CENTERPLATE'S COMMITMENT TO QUALITY

Our meticulous quality assurance programs ensure we have the right systems and people in place to deliver the outstanding results our hosts seek.

We are very supportive of offering healthy choices at events by providing a wealth of fresh, customizable, and varied options that include low-calorie, low-salt, low-fat, low-sugar, vegan, and gluten-free offerings, among others. Fresh fruit and vegetables, meatless entrees marketed to the mainstream, and light options are all very popular among our attendees.

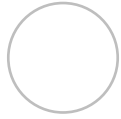
Our catering menus include fresh fruit platters, fresh vegetable crudité, grilled vegetable platters, customizable salads, fresh fish, grilled chicken, farm fresh vegetables, whole grain side selections, hummus and carved-to-order roasted turkey, fish and lean meats. All of our menus were carefully crafted by Executive Chef Kelsey Guymon.

Our culinary staff is available to assist event planners throughout their planning process to design menus that are appealing, affordable and catered to your specific needs. We solicit event organizers to determine the best selections and special options for their guests.

We have a wide variety of beverages, snacks, and main course options at every meal as well as retail and grab-and-go. Lean proteins and whole grains are available, as are water and unsweetened beverages. Many of our event services include Chef-attended action stations where guests may assemble their own ingredients for preparation, having control over what and how much goes into a dish.


We look forward to serving you!



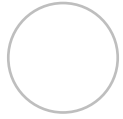


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CONTACT INFORMATION

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3185 Venetucci Boulevard
Colorado Springs, Colorado 80906

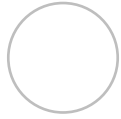


Pikes Peak Center
190 South Cascade Avenue
Colorado Springs, Colorado 80903





BREAKFAST



BREAKFAST

BREAKFAST OPTIONS

Prices listed are per guest. Minimum of 20 guests.
Egg substitute available upon prior notice/request.

Continental Breakfast \$12.00

- Assorted muffins
- Mini danishes
- Buttery croissants
- Seasonal sliced fruit display
- Fresh bananas
- Butter and assorted jelly
- Fresh orange juice

(Coffee/Tea/Cream/Sugar not included in this price)

Breakfast Buffet – Option 1 \$20.00

- Applewood smoked bacon and maple sausage links
- Scrambled eggs
- Trio cheese hash brown casserole
- Seasonal sliced fruit display
- Fresh bananas
- Assorted muffins
- Whipped butter
- Fresh orange juice

(Coffee/Tea/Cream/Sugar not included in this price)

Breakfast Buffet – Option 2 \$27.00

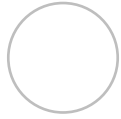
- Applewood smoked bacon and maple sausage links
- Choice of Frittata:
 - Smoked ham, tomato, and Gruyère
 - Fresh spinach, crumbled feta and roasted red pepper
 - Broccoli, trio cheddar and bacon

(Other options available, see your Catering Coordinator)

- Trio cheese hash brown casserole
- Thick-sliced French toast
- Warm maple syrup
- Danishes
- Seasonal sliced fruit display
- Fresh bananas
- Whipped butter
- Fresh orange juice

(Coffee/Tea/Cream/Sugar not included in this price)





BREAKFAST

BREAKFAST ENHANCEMENTS

Prices listed are per guest. Minimum of 20 guests.

Omelet Station* \$10.00

Farm fresh eggs prepared to order by a culinary professional. Toppings and fillings include wild mushrooms, diced tomatoes, bell pepper, sautéed onion, fresh spinach, diced ham, crumbled bacon, sausage, house salsa and trio cheese blend

Griddle Station* \$10.00

Breakfast favorites prepared to order by a culinary professional. Buttermilk pancakes, fresh waffles and French toast served with warm maple syrup, whipped butter, whipped cream, fresh berries and chocolate chips

French Toast Station \$13.00

Served with warm maple syrup, whipped cream, fresh berries, berry compote, whipped butter and powder sugar

Yogurt Station \$4.50

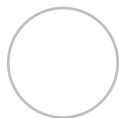
2 house infused yogurt flavors, fresh berries, granola, honey, fruit compote and sliced bananas

*Requires a culinary professional \$75.00



A top-down photograph of a white ceramic plate filled with several golden-brown muffins. Each muffin is topped with a fresh slice of orange. The plate is set on a light-colored, textured fabric surface. A white rectangular box with a thin black border is centered over the muffins, containing the text 'À LA CARTE' in a white, serif font. In the bottom right corner, a portion of a dark wooden tray with another muffin is visible.

À LA CARTE



À LA CARTE

BAKERY AND SNACKS

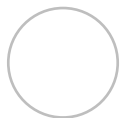
Assorted Breakfast Pastries with Butter and Jelly (per person)	\$10.00
Bagels with Cream Cheese and Butter (per dozen)	\$45.00
Seasonal Sliced Fruit Platter (serves 10)	\$30.00
Whole Fruit (each)	\$2.00
Bagels with Cream Cheese and Butter (per dozen)	\$45.00
Seasonal Sliced Fruit Platter (serves 10)	\$30.00
Individual Yogurts (per dozen)	\$34.00
Assorted Granola Bars (per dozen)	\$15.00

House Chips with Dip (per dozen people)	\$24.00
White Corn Tortilla Chips with Salsa Fresca (per dozen people)	\$33.00
Pretzel Sticks (per pound)	\$12.00
American Snack Mix (per pound):	\$14.50
Fresh Popcorn (per person)	\$2.50
Fresh Baked Cookies (per dozen)	1 oz \$8.00 4 oz \$24.00
Fresh Baked Cookies and Brownies (per dozen)	\$15.00





BOXED LUNCHES



BOXED LUNCHES

SANDWICHES AND SALADS

Prices listed are per guest. Minimum of 20 guests.

Classic Box Lunches **\$16.50**

Accompanied by: bag of chips, whole fruit, cookies, bottled water, mayo and mustard packs, napkin and plastic knife.

Your choice of:

- Ham, Swiss, lettuce, tomato, bakery fresh bread
- Roast beef, cheddar, lettuce, tomato, bakery fresh bread
- Turkey, Muenster, lettuce, tomato, bakery fresh bread
- Green Goddess – Bibb lettuce, cucumber, avocado, sprouts, tomato, fresh mozzarella, lemon aioli on bakery fresh bread
- House tuna salad, lettuce, tomato, croissant

Chef's Signature Box Lunches **\$18.50**

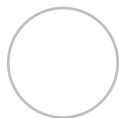
Accompanied by: bag of chips, whole fruit, cookies, bottled water, macaroni salad, napkin, fork and knife.

- Customers choice of bakery fresh bread, flour wrap and/or croissant
- Ham, cheddar, tart apples, lettuce, Dijon mustard spread
- Roast beef, Swiss cheese, lettuce, roasted red pepper, French onion spread
- Turkey, cheddar, lettuce, avocado, bacon, sundried tomato mayo
- Green Goddess – Bibb lettuce, cucumber, avocado, sprouts, tomato, fresh mozzarella, lemon aioli





APPETIZERS



APPETIZERS

Prices listed are per guest. Minimum of 20 guests.

Seasoned New York Steak Roulade \$7.00
With boursin

Fresh Burrata \$4.00
With sundried tomato pesto on basil
brushed crostini drizzled with balsamic
glaze and extra virgin olive oil

Whiskey Smoked Shrimp \$6.00
Whiskey marinated then smoked shrimp on
a toast point with grain mustard creme

Smoked Salmon Canape \$5.00
Cucumber round, freshly smoked salmon,
lemon dill crème topped with fried capers

Coconut Prawns \$6.00
Served with orange chili and tropical cream
dipping sauces

Wild Mushroom Tartelettes \$3.50
Wild mushrooms, goat cheese crumbles,
caramelized onion

House Recipe Crab Cakes \$11.00
Served with horseradish chipotle crème.

Grilled Salmon Skewers \$8.00
With three olive tapenade

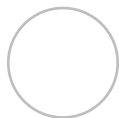
Jumbo Prawns \$5.00
Served with cocktail sauce and lemon
wedges on crushed ice

Mushrooms \$3.00
Stuffed with creamed herbs and sundried
tomatoes and basil topped with fresh Parmesan

Chicken Wing Sampler \$6.00
Choice of honey teriyaki, garlic Parmesan,
buttery buffalo and sweet Carolina barbeque

Spinach Artichoke Dip \$3.50
Served with toasted pita, carrots and celery





APPETIZER PLATTERS

Prices listed are per guest. Minimum of 20 guests.

Vine and Cheese

\$7.00

Gourmet cheese selection, vineyard grapes, pickled vegetables, dried fruits, sundried tomato hummus, toasted pita and assorted crackers

Fiesta

\$8.00

Corn tortilla chips, salsa fresca, house guacamole, black bean and corn salsa

Mediterranean

\$7.00

House flavored hummus, olive tapenade, muhammrah, cubed feta, assorted olives and pickled vegetables, chilled marinated and roasted vegetables, toasted pita and flatbread

Charcuterie

\$7.00

Assorted cured meats, dried fruits, mixed nuts, dijon mustard, fruit preserves, pickled vegetables and assorted crackers

Garden and Orchard Fresh

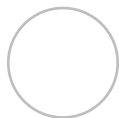
\$5.00

Assorted seasonal fruits and vegetables served with house vegetable dip and infused yogurt dip





BUFFETS



BUFFETS

Prices listed are per guest. Minimum of 20 guests.
Served with freshly brewed coffee, hot tea and iced tea.

Delicatessen Buffet \$15.00

Sliced cured ham, smoked turkey and slow roasted beef. Assorted sliced cheese and bakery fresh breads. Lettuce, tomato, red onion, horseradish spread, honey dijon and house mayo. Served with house chips and dip, macaroni salad and assorted cookies and brownies

Front Range Barbeque Buffet \$17.00

Sliced barbeque brisket, pulled pork in smoked vinegar barbeque sauce, white cheddar macaroni and cheese, house garden salad with ranch and house vinaigrette, sweet potato slider buns and assorted cookies and brownies

CONTINENTAL DIVIDE BUFFET

SALADS

House Caesar \$5.00

Crisp romaine and red leaf lettuce, shaved and grated Parmesan, diced tomato and fried chickpea tossed with lemon anchovy vinaigrette

Southwest Chopped \$5.00

Romaine and iceberg, smoked corn off the cob, diced tomato, trio cheddar cheese, fresh bell pepper, tumbleweed onion, southwest ranch dressing

Spinach Apple \$7.50

Baby spinach, crisp apple, toasted walnut, dried cranberry, red onion, blue cheese crumble, white balsamic vinaigrette

Wedge \$5.00

Baby iceberg, roasted red pepper, chopped bacon, blue cheese crumbles, hard boiled egg and sundried tomato vinaigrette. Served with Parmesan crostini

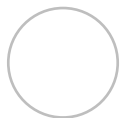
Winter Chopped \$7.20

Romaine, shaved radicchio, marinated artichokes, roasted chickpeas, Kalamata olives, banana peppers, cucumbers, shredded mozzarella and shaved Parmesan. Served with lemon oregano and sundried tomato vinaigrettes.

Greek Spinach \$7.40

Baby spinach, sundried tomatoes, diced marinated artichokes, black olives, coarse lemon zest and lemon vinaigrette





BUFFETS

Prices listed are per guest. Minimum of 20 guests.
Served with freshly brewed coffee, hot tea and iced tea.

CONTINENTAL DIVIDE continued

ENTRÉES

Seared Chicken	\$10.00
With sweet marsala mushroom sauce	
Blackened Chicken	\$12.00
Topped by shrimp cognac sauce	
Chicken Spedini	\$12.00
Stuffed with mozzarella cheese and prosciutto with white wine lemon butter sauce	
Applewood Bacon Wrapped Pork Tenderloin	\$11.00
Glazed with Dijon brown sugar sauce	
Pork Roulade	
<i>Choice of:</i>	
Mushroom Bacon	\$12.00
Apple and Caramelized Onion	\$11.00

Flank Steak

Thinly sliced, topped with poblano
demi-glace beef tenders

Choice of:

Lemon Thyme Grilled Salmon	\$22.00
Dijon Cognac Cream Sauce	\$18.00
Teriyaki with Pineapple Salsa	\$16.00
Cherry Chutney	\$16.00
Gorgonzola Cream Sauce	\$16.00
Cod Steak with Caper Sauce	\$11.00

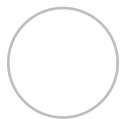
Pasta with Mussels in Diablo Sauce	\$14.00
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Jumbo Seafood Ravioli	\$16.00
In a spinach and mushroom garlic cream sauce	

Pasta Topped with Ground Duck Bolognese	\$10.00
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Ask your event coordinator about Vegetarian,
Vegan, Gluten and Dairy Free Entrées.





BUFFETS

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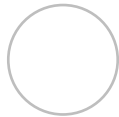
CONTINENTAL DIVIDE continued

ACCOMPANIMENTS

Seasonal Vegetables	\$5.00
With bell pepper coulis	
Sugared Brown Butter Glazed Carrots	\$3.00
Topped by toasted hazelnuts, rosemary and scallions	
Roasted Cauliflower	\$3.50
Tossed in cumin with feta	
Sundried Tomato Glazed Asparagus	\$7.00
With shaved Parmesan	
Broccoli	\$2.00
Tossed with grated Parmesan and lemon zest	
Sweet Bourbon Cream Corn	\$4.00

Green Beans and Caramelized Pearl Onions	\$4.50
With bacon vinaigrette	
Smoked Gouda and Thyme Roasted Potatoes	\$3.00
Duck Fat Roasted Fingerling Potatoes	\$3.40
Pasta	\$3.50
Tossed in smoked Gouda cream sauce	
Couscous Primavera	\$5.50
Horseradish Whipped Potatoes	\$3.00
Chipotle Cheddar Smashed Potatoes	\$3.00





BUFFETS

Prices listed are per guest. Minimum of 20 guests.
Served with freshly brewed coffee, hot tea and iced tea.

CONTINENTAL DIVIDE continued

DESSERTS

Cannoli Dipped in Ganache \$6.00

Fresh Berry Shortcakes \$8.00

Crème Brûlée \$4.00
Assorted house flavorings

German Chocolate Cake \$5.20

Tres Leches Cake \$3.50

Seasonal Cobbler \$3.00

Raspberry Charlotte \$4.00

Italian Chocolate Cake \$4.00

Double Chocolate Trifle \$4.00

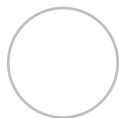
Lemon Cream Cake \$5.00

Flourless Chocolate Torte \$6.00





INSPIRED ENTRÉES



INSPIRED ENTRÉES

Prices listed are per guest. Minimum of 20 guests.

Chicken Valentino

\$13.00

Chicken rolled with roasted red peppers and mozzarella

- Lemon cream sauce
- Pasta in sundried tomato pesto
- Steamed spinach

Pecan Chicken with Bourbon Dijon Sauce

\$12.00

- Trio cheese potato latkes
- Bacon fat sautéed green beans with pearl onions and bell pepper

Chicken Valdostano

\$17.00

- Chicken stuffed with prosciutto and Fontina cheese
- White wine lemon butter sauce
- Zucchini, squash, roasted cherry tomato tossed in truffle butter
- Parmesan orzo

Mustard Brined Pork Tenderloin

\$12.00

- Topped with cider glazed apples
- Smoked Gouda and thyme roasted potatoes
- Bacon fat charred Brussels sprouts

Pork Chops

\$19.00

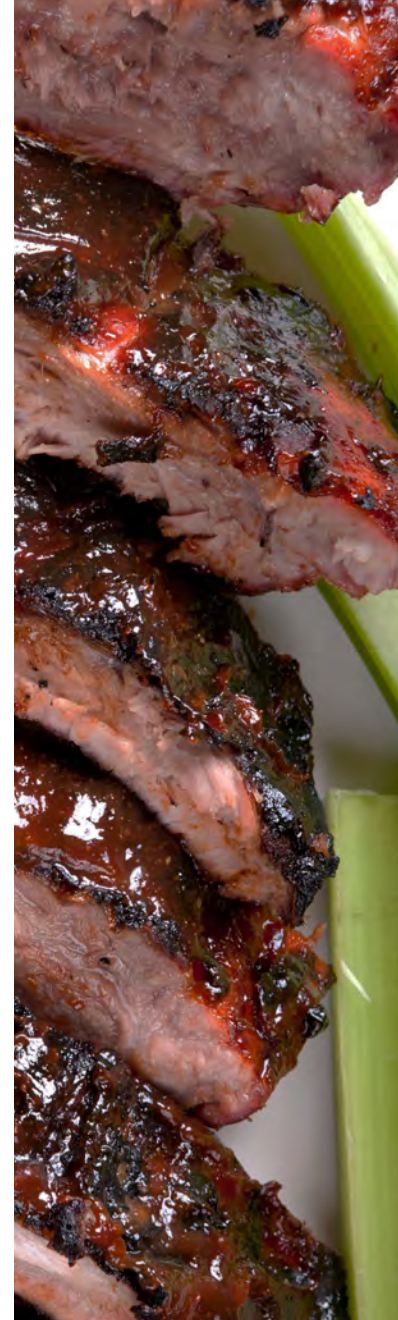
- Stuffed with smoked Gouda and applewood bacon
- Whole grain mustard and roasted garlic smashed Yukon potatoes
- Green beans tossed with mushrooms and pearl onions

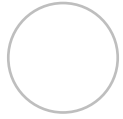
Balsamic Brown Sugar Braised Short Ribs

\$25.00

Topped with red wine mushroom demi-glace

- Horseradish whipped potatoes \$3.00
- Sugared brown butter glazed carrots \$2.00
- Parmesan lemon zest roasted broccoli \$2.00





INSPIRED ENTRÉES

Prices listed are per guest. Minimum of 20 guests.

Squid Ink Pasta \$25.00

- With seared scallops and pink Gorgonzola cream sauce
- Sundried tomato glazed asparagus

Red Snapper \$29.00

- Topped with cilantro salsa
- Chipotle cheddar smashed potatoes
- Zucchini fritters

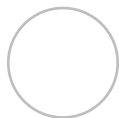
Seared Ahi Tuna \$29.00

- With soy lime ginger sauce
- Served over cauliflower carrot ginger puree
- Sesame green beans





SPECIALTY SALADS



SPECIALTY SALADS

Prices listed are per guest. Minimum of 20 guests.

Citrus Spinach \$10.00

Spinach, supreme orange, green onion, toasted spiced pecan, fresh rosemary dust, goat cheese crumble, grapefruit vinaigrette

Mushroom Goat Cheese \$7.00

Arugula, Arcadian blend, thyme, mushroom, goat cheese, parsley, lemon vinaigrette

Mixed Salad with Warm Brie Dressing \$8.00

Romaine, spinach, bacon, toasted almond, warm brie dressing. Served with sundried tomato brushed crostini

Greek Salad \$5.00

Romaine, tomato, cucumber, bell pepper, Kalamata olive, feta, parsley, mint, lemon oregano vinaigrette

Beet and Chive \$10.00

Arugula, watercress, walnut, chive, roasted beet, white balsamic vinaigrette

Orange and Goat Cheese \$10.00

Spinach, watercress, oranges supreme, goat cheese fritter, hazel citrus vinaigrette

Winter Walnut \$7.00

Kale, romaine, dried cherry, roasted walnut, smoked Gouda, white balsamic vinaigrette

Winter Caprese \$8.00

Butter lettuce, basil roasted roma tomato, burrata, virgin olive oil, balsamic reduction

Fall Chopped \$5.00

Romaine, iceberg, trio cheddar blend, fire roasted corn, bell pepper, black bean, red onion, sundried tomato vinaigrette

Spiced Arugula \$8.00

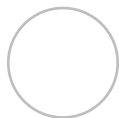
Arugula, Grana Parma, marinated roma tomato, red onion, jalapeño vinaigrette





DESSERT





DESSERT

Prices listed are per guest. Minimum of 20 guests.

Cannoli Dipped in Ganache \$6.00

Fresh Berry Shortcake \$8.00

Crème Brûlée \$3.00
Assorted house flavorings

Banana Foster Cake \$5.50

German Chocolate Cake \$5.20

Tres Leches \$3.50

Italian Chocolate Cake \$4.00

Seasonal Cobbler \$3.00

Raspberry Charlotte \$4.00

Double Chocolate Trifle \$4.00

Lemon Cream Cake \$5.00

Flourless Chocolate Torte \$6.00

New York Original Cheese Cake \$4.00

Bread Pudding \$3.00
Assorted house flavorings

SWEET STATIONS

*Chef Attended Action Stations

Caramelized Banana Flambé* \$8.00

Smores Station* \$6.00

French Toast Bar* \$8.00

Dessert Bars and Cookies \$7.00

Assorted Dessert Shooters \$9.00

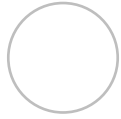
Build Your Own Short Cake \$10.00

Ice Cream Sundae Bar \$8.00



A close-up photograph of a tall stack of golden-brown pancakes on a white plate. The pancakes are topped with fresh strawberries, blueberries, and sliced almonds. The background is a dark, textured wooden surface. A white rectangular box is overlaid on the middle of the stack, containing the text "ACTION STATIONS" in white, uppercase, sans-serif font. In the top left corner, there is a small white circle.

ACTION STATIONS



ACTION STATIONS

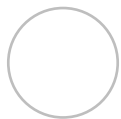
CULINARY ATTENDED ACTION STATIONS

Chef Attended Action Stations

Asian Station*	\$12
Pasta Bar*	\$10
Omelet Station*	\$10
French Toasted Bar or Station*	\$13
Griddle Station*	\$10
Grilled Cheese Station*	\$12
Taco Station*	\$12
Macaroni and Cheese Bar*	\$11
Mashed Potato Bar*	\$10

*Requires a Culinary Professional – \$75.00





CARVING STATIONS

CARVED TO ORDER SELECTIONS

Prices listed are per guest. Minimum of 20 guests.
Chef Attended Action Stations

**Whole Pecan Encrusted
Roasted Turkey Breast*** \$14.00

- Cranberry-orange relish
- Fresh rolls

Slow Roasted Prime Beef Rib* \$16.00

- Horseradish crème
- Caramelized shallot marmalade
- Fresh rolls

Apple Glazed Country Ham* \$11.00

- Honey Dijon sauce
- Fresh rolls

Bacon Wrapped Pork Tenderloin* \$9.00

- Bourbon cider spread
- Fresh rolls

Smoked Salmon* \$16.00

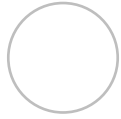
- Marinated cucumber
- Red onion
- Caper berry aioli
- Toast points

*Requires a Culinary Professional – \$75.00





BEVERAGES



BEVERAGES

NON-ALCOHOLIC BEVERAGES

We proudly serve Pepsi products and Aquafina Water.

Soda and Water (each) **\$3.75**

Pepsi
Diet Pepsi
Sierra Mist
Mountain Dew
Dr. Pepper
Mug Root Beer
Aquafina

Other Beverages (by the bottle) **\$4.50**

Gatorade
Monster Energy Drink
Red Bull

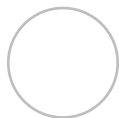
Hot Beverages (by the gallon) **\$30.00**

Coffee
Decaffeinated Coffee
Fine Tea
Hot Chocolate

Bottled Juice (each) **\$3.00**

Orange Juice
Apple Juice
Cranberry Juice
Pineapple Juice





BEVERAGES

PREMIUM WINE

By the glass \$9.50
By the bottle \$40.00

Pinot Grigio

Concha Y Toro – *Argentina*
Gentle, with a bouquet of fresh pear and Macintosh apple.

Riesling

Pacific Rim – *Washington*
Slightly sweet with aromas of peeled oranges and jasmine.

Chardonnay

Casillero Del Diablo – *Chile*
Fresh yet intense with aromas of pineapple and citrus.

Cabernet Sauvignon

Storypoint – *California*
Flavors of apple and pear with hints of toasted oak storypoint cabernet rich and intense with layers of dark fruits.

Malbec

Concha Y Toro – *Argentina*
Bouquet of fresh red fruits and flavors of dark plum.

Pinot Noir

Casillero Del Diablo – *Chile*
Aromas of ripe red fruits with hints of spices and raspberry.

Cabernet

Casillero Del Diablo – *Chile*
A medium bodied wine with hints of plums and cherries.

Merlot

Casillero Del Diablo – *Chile*
Attractive accents of black plum smoke, herbs and mocha.

Red Blend

Apothic Red – *California*
Velvety mouthfeel with hints of rhubarb and cherry.

DELUXE WINE

By the bottle \$34.00

Fetzer Merlot – *California*

Aromas of cranberry and chocolate.

Fetzer Cabernet Sauvignon – *California*

Flavors of cherry and currant slightly oaked.

Fetzer Chardonnay – *California*

Floral aromas with flavors of apple and pear.

Fetzer Pinot Grigio – *California*

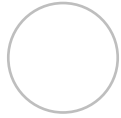
Crisp and clean with aromas of tropical fruit.

Fetzer Moscato – *California*

Sweet but very light with hints of ripe peaches.

*Professional licensed bartenders are required. A bartender fee of \$75 per bartender will be applied. Bartender fees are waived if bar sales exceed \$500.





BEVERAGES

BEER

Canned and Bottled (each) \$8.00

- Budweiser
- Bud Light
- Miller Lite
- Coors Light
- Coors Banquet
- Coors (non-alcoholic)
- Corona
- Guinness
- Heineken
- Fat Tire
- Beehive Honey Wheat
- Laughing Lab Scottish Ale
- Compass IPA
- Angry Orchard Cider

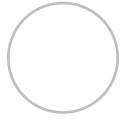
Draft Beer By the Keg

- | | |
|---------------------------|----------|
| Coors | \$436.00 |
| Coors Light | \$436.00 |
| Bud | \$520.00 |
| Bud Light | \$520.00 |
| Laughing Lab Scottish Ale | \$384.00 |
| Beehive Honey Wheat | \$384.00 |
| Compass IPA | \$384.00 |
| Fat Tire | \$420.00 |
| Goat Patch Hazy IPA | \$684.00 |
| Goat Patch Blonde Ale | \$556.00 |
| Goat Patch Red Ale | \$556.00 |





CATERING POLICIES



INFORMATION

CATERING POLICIES

Our Centerplate catering staff is delighted to work with you to provide all of your food and beverage needs.

Guarantee

To ensure we have ample time to obtain the best product needed to create your event, please provide a guaranteed attendance figure for all functions at least three (3) business days prior to the event date. While we are flexible, if the Catering Manager is not advised by this time, the estimated figure will automatically become the guarantee. Certain circumstances will be reviewed for approval. Increases made within the three (3) business day deadline are subject to approval by Centerplate and may be subject to an additional fee. Centerplate reserves the right to make reasonable substitutions as necessary.

Billing

Acceptable forms of payment must be agreed upon when the event is booked. Acceptable forms of payment include credit card (Visa, MasterCard, American Express and Discover) or company check (must be received prior to event).

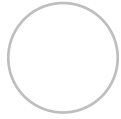
We require a completed credit card authorization form to be kept on file for any overages. Purchase orders are not accepted by Centerplate.

Cancellation Policy

Payment is non-refundable if a function is cancelled less than three (3) business days prior to the event.

Food and Beverage Service

Centerplate Catering is responsible for the quality and freshness of the food served to all guests. All food and beverage presented at The Broadmoor World Arena or Pikes Peak Center must be prepared by the Centerplate culinary staff. Food may not be taken off the premises after it has been prepared onsite. No food, beverage or alcohol will be permitted to be brought into or removed from the venue by the client or any of the client's guests or invitees. Sales and service of alcoholic beverages is regulated by the State of Colorado. Centerplate is responsible for the administration of these regulations. Centerplate requires that all alcoholic beverages be dispensed by only Centerplate employees or agents. The State does not allow guests to bring alcoholic beverages into the facility. An exception is made for wine. A corkage fee of \$10 per opened bottle will apply.



INFORMATION

CATERING POLICIES CONTINUED

Beverage Consumption

Canned or bottled beverages may be purchased on a consumption basis.

Menu Selection

The menu presented offers a wide variety of items for all catering needs. In addition, our Executive Chef is available to create a custom menu to suit all types of events and tastes. We understand you may have guests with dietary restrictions who require specialty meals. Please notify your Catering Manager at least three (3) business days in advance to ensure we have ample time to create something for everyone.

Service Charge

A “House” or “Administrative” Charge of 23% is added to your bill for suite service, which is used to defray the cost of providing the service and other house expenses. No portion of this Charge is distributed to the employees providing the service. You are free, but not obligated to add or give a gratuity directly to your servers.

Labor Fees

Culinary Service Labor: \$75 – 1 for every 75 guests at Buffets, Boxed Lunches, A La Carte and Appetizers.
1 for 40 guests at Plated Meals
1 for every Chef Attended Station

Banquet Service Labor: \$75 for every 75 guests at Buffets with disposable serviceware.
1 for every 50 guests at Buffets with china.
1 for every 20 guests at Plated Meals, Passed Hors d'Oeuvres, Passed Cocktails or Cocktail Service.

Bar Service Labor: \$75 for every 75 guests. This is waived if bar sales are greater than \$500 per bartender provided.

In order to provide the best service possible, labor will be added to fit the needs of your guests.







MAKING IT BETTER TO BE THERE®

As a leader in event hospitality, Centerplate is committed to welcoming guests to moments that matter at more than 300 premier sports, entertainment, and convention venues worldwide. From Super Bowl 50, to the U.S. Presidential Inaugural Ball, to the winning of the Triple Crown, we are committed to making the time people spend together more enjoyable through the power of authentic hospitality, remarkably delivered. Thank you for giving us the opportunity to be a part of your next favorite story.

