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# Denver Private Events



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## HORS D'OEUVRES

For our private  
dining events we  
offer several  
different styles  
of service

### Cocktail/ Standing Reception-Style

Standing style event with limited seating meant for mingling.

Stationary and/or Passed

Designated for a minimum of 15 guests and a maximum of 200 guests

**\*Style of service may be dictated by specific event  
space\***



Option #1  
\$25  
*per person*

**Appetizers**  
Choose 3

Option #2  
\$35  
*per person*

**Appetizers**  
Choose 5



## Appetizer Options

### **Crispy Ravioli**

cheese OR bison

### **Meatballs**

feta, pine nuts, chili oil, tomato sauce  
(Gluten Free)

### **Skewers**

za'atar Chicken OR Sesame-Ginger Beef

### **Tempura Cauliflower**

curry aioli  
(Vegetarian)

### **Hummus Crudite**

with cucumber, chickpea and za'atar  
(Vegan and Gluten Free)

### **Tempura Shrimp**

roasted pepper agrodolce

### **Tuna Taquito Tartare**

crispy wontons, tobiko

### **Shrimp Ceviche Tostada**

smoked serrano aioli  
(Gluten Free)

### **Braised Beef Short Rib Slider**

guacamole, pickled onion, crema

### **Tomato & Mozzarella Caprese Slider**

pesto basil, saba  
(Vegetarian)

### **Crostini**

Tomato, Burrata & Pesto

Whipped Goat Cheese, apple & apricot  
chutney

Brie, Fig Jam & Crispy Prosciutto

Steak, Arugula & Gorgonzola



## PONCHO TACO BAR

For our private  
dining events we  
offer several  
different styles  
of service

### Cocktail/ Standing Reception-Style

Standing style event with limited seating meant for mingling.

Stationary and/or Passed

Designated for a minimum of 15 guests and a maximum of 200 guests



Taco Bar  
\$45  
*per person*

Taco Bar + beans  
\$50  
*per person*

## Appetizers

all included

## Salads

all included

## Tacos

Choose 3

## Dessert

Choose 1



## Appetizers

Chips included

## Salads

## Tacos

Choose 3

## Dessert

Choose 1

### Salsa

Homemade red table salsa  
Jalapeno Crema  
gluten free, vegetarian & vegan

### Queso Blanco

gluten free & vegetarian

### Shrimp Ceviche

gluten free, vegetarian

### Caesar Salad

romaine, caesar dressing, croutons

### Pollo Abobado

### Beef Barbacoa

### Churros

Chocolate sauce

### Tres Leches Cake

caramel

### Elote

grilled corn, crema, cotija cheese, cilantro, mayo,  
cholula butter  
gluten free & vegetarian

### Guacamole

gluten free, vegetarian & vegan

### Taco Salad

lettuce, pico de gallo, avocado, radish, grilled corn,  
black beans, fried corn tortillas strips, chili lime  
vinaigrette

### Carnitas

### Fable Asada Mushrooms

### Sopapillas

powdered sugar & cinnamon





## DINNER OPTIONS

For our private  
dining events we  
offer several  
different styles  
of service

### Cocktail/ Standing Reception-Style

Standing style event with limited seating meant for mingling.

Stationary and/or Passed

Designated for a minimum of 15 guests and a maximum of 200 guests

### Buffet Style

Features one menu that is preselected and is in a designated area

Designated 15 or more

### Family Style

Provides an environment where guests can enjoy the pleasure of sharing a meal together, like a family.

Designated for a minimum of 10 guests and a maximum of 36

**\*Style of service may be dictated by specific event  
space\***



Option #1

\$55

*Per Person*

**Appetizers**

Choose 2

**Salad**

Choose 2

**Entree**

Choose 2

**Dessert**

Choose 1

Option #2

\$65

*Per Person*

**Appetizers**

Choose 3

**Salads**

Choose 2

**Entrees**

Choose 3

**Dessert**

Choose 1



## Appetizers

### **Crispy Ravioli**

cheese OR bison

### **Meatballs**

feta, pine nuts, chili oil, tomato sauce  
(Gluten Free)

### **Skewers**

za'atar Chicken OR Sesame-Ginger Beef

### **Tempura Cauliflower**

curry aioli  
(Vegetarian)

### **Hummus Crudite**

with cucumber, chickpea and za'atar  
(Vegan and Gluten Free)

### **Tempura Shrimp**

roasted pepper agrodolce

### **Tuna Taquito Tartare**

crispy wontons, tobiko

### **Shrimp Ceviche Tostada**

smoked serrano aioli  
(Gluten Free)

### **Caesar**

roasted garlic & lemon dressing, parm,  
croutons

### **Chopped Salad**

romaine leaves, tomatoes, olives,  
chickpeas, pickled peppers, onions, feta  
& chili-lime vinaigrette

### **Braised Beef Short Rib Slider**

guacamole, pickled onion, crema

### **Tomato & Mozzarella Caprese Slider**

pesto basil, saba  
(Vegetarian)

### **Crostini**

Tomato, Burrata & Pesto

Whipped Goat Cheese, apple & apricot  
chutney

Brie, Fig Jam & Crispy Prosciutto

Steak, Arugula & Gorgonzola

### **House Salad**

radish, onion, cherry tomatoes,  
croutons, lemon-herb vinaigrette

## Salad



## Entrees

### **Petit Beef Filet**

rosemary jus, crispy onions, herb  
roasted potatoes  
GF

### **Grilled Salmon**

steamed rice, scallions, carrots, bok  
choy, ginger glaze  
GF

### **Braised Beef Short Rib**

cheddar mashed potatoes, pickled  
radish, red chili sauce  
GF

### **Pollo Asado**

grilled tomato, chili papas, poblano  
crema

### **Squash Ravioli**

Spinach, brown butter & parmigiana  
VEG

### **Rigatoni Mezze**

tomato basil parmigiana cream  
GF available, VEG

### **Vegan Pasta**

Rigatoni, marinara & seasonal veggies

### **Mac n Cheese**

three cheese cavatappi

## Dessert

### **Vanilla Panna Cotta**

salted caramel OR raspberry

### **NY Cheese Cake**

chocolate OR blueberry OR caramel

### **Triple Chocolate Cake**

mousse, crumbles, sauce

### **Lemon Cream Cake**

raspberry sauce



## ENHANCEMENTS

### Flatbreads

30 slices  
gluten free options available

### Add ons

### Charcuterie

feeds 20 guests

### Dessert

20 small bites of each variety

#### Tomato & Mozzarella

tomato sauce, parmigiano, fresh basil, saba

\$34

#### Steak

caramelized onions, fontina & arugula

\$42

#### Cheese

Mozzarella & Fontina

\$30

#### French Fries

garlic & herbs, cotija, fry sauce, ketchup

\$50

#### Summer of 92'

four different artisanal and local  
cheeses, jam, honey, roasted nuts, fruit,  
crackers

\$100

#### Bread & Cracker Board

variety of breads & crackers with olive  
oil & vinegar

GFO

\$50

#### Sweets Board

bite sized sweets Chocolate Truffles,  
French Macarons, Biscotti, Mini Brownie  
Bites & Chocolate Meringue Cookies

\$75

#### Caramelized Apple & Onion

blue cheese, port reduction, mixed greens

\$38

#### Roasted Chicken

Corn, chilies & hot honey

\$38

#### Vegan Flatbread

cauliflower crust, marinara, spinach &  
tomatoes (6 slices)

\$18

#### Chips, Queso & Salsa

\$50

#### Andre the Giant

four local and imported cured meats,  
pickles, olives, mustards, crackers

\$100

#### Red Rucker

two artisanal cured meats and two local  
cheeses, accompaniments, crackers

\$100



## BEVERAGE OPTIONS

In our private  
dining events we  
offer several  
beverage options

### All Inclusive Beverage Package

You will choose from one of the three packages listed below. This is a per person price for a 3 hour period.

### Bar Based on Consumption

Guests order from a selection of wine, beer & spirits that you will choose prior to the start of the event. All beverages consumed will be added to the final tab and is paid by the event host at the conclusion of the event.

Please select one of the packages below 1, 2 or 3 for the specific product that will be available at your event.

### Cash Bar

Guests order from a selection of wine, beer & spirits that you will choose prior to the start of the event. Your guests will be responsible for their own beverages and can start a tab with a credit card or pay with cash.

Please select one of the packages below 1, 2 or 3 for the specific product that will be available at your event.

All three beverage options go towards the food and beverage minimum. Please note in the instance you select the cash bar the 4% administrative fee and 20% gratuity would be applied to the final bill after the minimum has been met.



## BEER & WINE BAR

All inclusive per person price **\$28**

### Beer Selection

Coors Light

Fat Tire

Pacifico

Chowder IPA

Gruvi n/a Golden Lager

### Wine

Carboy House White

Carboy House Rose

Carboy House Red

Grivi n/a Rose

### Topo Chico Seltzers

Ranch Water

Strawberry Guava

\*subject to change depending on seasonal changes - alternative Carboy substitutions available upon request  
\*please note: in Carboy Winery Buyouts and The Carboy Tap Room beers are on draft and not in cans or bottles\*



## HOUSE BAR

All inclusive per person price **\$38**

Beer Selection	Coors Light	Fat Tire
	Pacifico	Chowder IPA
	Gruvi n/a Golden Lager	
Wine	Carboy House White	Carboy House Rose
	Carboy House Red	Gruvi n/a Rose
Topo Chico Seltzers	Ranch Water	Strawberry Guava
Liquor & Cordials	Woody Creek Roaring Fork Vodka	Rittenhouse Rye
	Gilby's Gin	Cruzan
	Tierra Zafrino	Aperol
	Kentucky Delux	Campari

\*subject to change depending on seasonal changes - alternative Carboy substitutions available upon request

\*packages do NOT include shots, doubles or neat pours for spirits\*

\*please note: in Carboy Winery Buyouts and The Carboy Tap Room beers are on draft and not in cans or bottles\*





## PREMIUM BAR

All inclusive per person price **\$48**

### Beer Selection

Coors Light

Fat Tire

Pacifico

Chowder IPA

Gruvi n/a Golden Lager

### Wine

Carboy House White

Carboy House Rose

Carboy House Red

Grivi n/a Rose

### Topo Chico Seltzers

Ranch Water

Strawberry Guava

### Liquor & Cordials

Breckenridge Vodka

Dos Angeles Blanco

Woody Creek Gin

Dos Angeles Reposado

Henderick's Gin

Jameson Irish Whiskey

Urapan Mexican Rum

Woody Creek Rye

Makers Mark

Aperol & Campari

\*subject to change depending on seasonal changes - alternative Carboy substitutions available upon request

\*packages do NOT include shots, doubles or neat pours for spirits\*



## ADDITIONAL ADD ONS

### Sparkling Wine

add on to any of the packages

Bottle Price: \$30 per bottle

Toast Price: \$4 per person

#### Blanc de Blanc

first release in our grand  
sparkling series

#### Grand Sparkling Rose

signature sparkling rose

### Signature Cocktail

available per consumption

\$11 per cocktail

#### French 75

woody creek gin, simple, lemon juice  
& sparkling wine

#### Sangria

red wine sangria

#### Barrel Aged Manhattan

woody creek rye

#### Negroni

woody creek gin, campari  
& sweet vermouth

#### Margarita

blanco, triple sec, lime juice & simple

### Mocktails

add on to any of the packages

Choose 2

#### Citrus Spritz

lemon-lime & soda  
(n/a)

#### Pom- Ginger Martini

Pomegranate, Lemon &  
Ginger Beer  
(n/a)

### Group Wine Tastings

\$15 per person

We offer two different formats for our introductory tasting experience that can be included in your party. This includes a traditional group tasting for up to 30 guests or a stationary wine tasting in a standing/style reception for up to 200 guests. We'll discuss the wine, our history, and the basics of the winemaking process.

Note: Additional wine specialist fee \$50.

\*Scheduled based on wine specialist availability\*

Non- alcoholic beverages are included in all packages. If a package is not chosen they will be charged per consumption.

Beverage Packages is a per person price for a 3-hour period of time. After the initial 3 hours, additional drinks will be rung in on a per consumption basis. Beverage packages do not exceed 3 hours.

\*packages do NOT include shots, doubles or neat pours for spirits\*

We proudly serve a variety of Carboy Wines representing the best of Grand Valley, CO & Horse Heaven Hills, WA. We are pleased to offer a full bar which includes craft, domestic & imported beers & a variety of spirits.



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## FAQ

### **What is the gratuity and Tax?**

- The gratuity is 20% and the tax is 8.8%

### **What is an admin fee?**

- The administrative fee referenced herein is for administrative overhead, documentation, preparation, and other management of the event; such administrative fee is not, nor is it intended to be, a service charge, tip or gratuity, for wait staff, service employees or service bartenders.

### **What is the cancellation policy, refund & reschedule policy?**

- If, for any reason you need to cancel within 72 hours or less. This will result in 100% payment of the minimum amount and sales tax. If the client reschedules the event, the client must notify Carboy Winery & Logan Street Restaurant at least thirty (30) days prior to the event date. Any rescheduling must take place within twelve (12) months of the original scheduled event date.

### **What forms of payment do you accept?**

- We take all major forms of payment, AMEX/Visa/ Discover/MasterCard and cash. We do not accept checks. Your final bill will be presented at the end of your event after all food and beverage has been added. If you do not meet the minimum, the remainder is added as the room fee. All food and beverage does have to be all on one check. We can take up to four forms of payment.

### **When do you need a final headcount?**

- We need a final headcount 12 days prior to the event. If the party increases in size the day of, we will add on to the per person price based on the final headcount. If you have a decrease in guest count, we will honor your last guaranteed guest count provided 12 days prior. If the party increases in size the day of, we will add on to the per person price based on the final headcount. If you have a decrease in guest count, we will honor your last guaranteed guest count provided 12 days prior.

### **When can I access the space for set up?**

- We start to set up the room an hour and half to two hours prior to the event start time. You can come in 45 minutes prior to the start of the event. If you need more time, it must be planned with the events manager prior. You must communicate with the event manager if you plan on coming early.

### **Can I bring my own dessert? Is there a cake-cutting fee?**

- Guests are welcome to bring in their own desserts, such as birthday cakes, but you must bring in your own knife and serving utensils. You will be responsible for cutting your own cake. We do not have a cake cutting fee.

**Can I bring in my own bottle of wine? Is there a corkage fee?**

- BYO is not permitted. All of the wines are preselected from our beverage menu.

**What if my event is longer than 3 hours? How does this work for the beverage package?**

- Beverage Packages is a per person price for a 3-hour period of time. After the initial 3 hours, additional drinks will be rung in on a per consumption basis. Beverage packages do not exceed 3 hours.

**Can I bring decorations?**

- We allow tabletop centerpieces or any other personal decorations that must meet local fire department, health department and any other governmental regulations. Nothing may be affixed to the walls of the restaurant. All decorations, advertising, and outside contracted entertainment including client signs and banners must be discussed in advance with the event manager. Client shall not make any additions or alterations to the interior or exterior of the event area or to the fixtures, furnishings and equipment therein, and, except with respect to articles of appointment permitted by Carboy Winery & Logan Street Restaurant, client shall not install, place or cause to be placed within the event area any nails, hooks, tacks, screws, tape or other devices into parts of the facility, or to the fixtures and furnishings placed therein, or otherwise affix anything thereto, without the prior written consent of Carboy Winery & Logan Street Restaurant. Client is responsible for costs or expenses incurred by Carboy Winery & Logan Street Restaurant for damage to the facility as a result of client's additions or alterations decorations to the Facility.
- PROHIBITED ITEMS: NO confetti, glitter or any materials that require extra cleaning is allowed in or outside of the premises. This includes party poppers, silly string, flower petals, rice, fake snow, balloons with confetti in them, duct tape, etc. A minimum \$250 clean-up fee will be assessed for ANY of the above found during or following the event.

**Do your tables have linens? Can you get custom linens?**

- We do not provide table linens, but please feel free to bring in any table décor. We offer beautiful wood tables in the private event space.

**Can I bring flowers, or can I get them through the restaurant?**

- Guests are welcome to provide their own flowers for events. We can provide a preferred vendor list.

**Do you have the ability to show presentations?**

- In our private dining room we have a 55" TV that can be used for presentations or slideshows. There is an HDMI port that can be used to display on the screen. We do not provide the chords needed (HDMI).

**Do you have parking?**

- We have a parking lot available 7 days a week @ 643 N. Pennsylvania St.

