

# The Stone Cup Event Space

## Booking Guide

### Space Rental:

- \$75 per hour; 3 hour minimum; 5 hour maximum
- Day time Event- 10am-4pm available
- Evening Event- 4pm-9pm available
- ½ hour before and after provided free of charge for decorating
- 50% space rental discount if catering order exceeds \$1000.
- 18% gratuity on food and alcohol will be assessed to all events
- 50% Deposit due with Rental Contract
- Confirmation of guest numbers and Balance due 10 days prior to event
- Bar tab, gratuity and incidentals paid the day of the event.
- Event rental includes:
  - Use of Stone Cup Event Space and West facing garden patio
  - Wooden tables and chairs to accommodate specified number of guests
  - 3 bistro tables, Love seat, side table and side chair
  - Table for gifts or photos
  - 4 parking spots. Let us know if ADA parking is required for any guest.
  - Use of basic sound system – host to provide a device with play list
  - 1 designated bathroom stocked with toiletries; 2 additional bathrooms are available in our Café.
  - Event Liaison to guide host through planning and booking the event as well as be on hand during the event.

### Service Rental Options:

- Ceramic serveware (cups, plates, bowls, and flatware) is complimentary. Compostable serveware \$3.00 per guest- Zero Waste Plates, bowls, flatware, cups and lids
- The total number of guests will determine catering staff; 1 staff member is required for every 15 guests; this does not include the in-house bartender. \$18 per hour will be billed for each staff member working the event.

### Beverage Packages:

Please note that due to our regular Café operations Beverage Packages are limited to items listed in the package. Espresso drinks, cold bottled beverages, Smoothies, Frosties, etc., are not available in any package. Such beverages and retail snack items must be purchased by guests through our café; they may not be added to the host's tab.

- Non-alcoholic beverage package:
  - \*Coffee and OJ included for "Breakfast Bites" Buffet
  - Drip coffee- \$20 per airpot; serves 8. Includes compostable to-go cups and lids, sweeteners and cream/milk; alternative milks available upon request and sold by the carton.

- Beverages- Non-alcoholic beverages will be added to the event bill or bar tab. All beverages served by catering staff.
  - Hot tea, Iced tea, Iced coffee, Mexican Coke, Diet Coke, milk, lemonade
- Pre-mixed cocktails package:
  - Served by the pitcher; Each pitcher serves approximately 6 glasses
  - Red or white Sangria- \$25 per pitcher  
Natura Organics wine, brandy, fruit juice, fresh fruit
  - Margaritas- \$35 per pitcher  
Suerte Tequila, orange liqueur, fresh lime juice
  - Mimosas- \$25 per pitcher  
House Champagne and fresh orange juice
- Beer and Wine Package:
  - \$30 per hour bar service charge + \$18/hr for in-house bar Tender
  - Does not include NA beverage charges
  - Cash bar or 1 tab; Drink tickets available if only serving Natura Organics wine and beer
  - Natura Organics Wine - Cabernet Sauvignon or Sauvignon Blanc  
\$5/glass; \$18/bottle
  - Talon Wine - Chardonnay, Cabernet Sauvignon, or Muscato  
\$8/glass; \$32/bottle
  - Saint Château Wine – Gewürztraminer or Merlot  
\$12/glass; \$48/bottle
  - Colorado Brews \$5  
Ska Brewing- Mexican Lager                      New Belgium Brewing- Citradellic IPA  
Denver Brewing- Princess YumYum    Dry Dock Brewing- Apricot Blonde
- Full Bar Service Package:
  - \$55 per hour bar service charge + \$18/hr for in-house bartender
  - Cash bar or one tab for host
  - Beer and wine service included; Does not include non-alcoholic beverage charges
  - Local Colorado spirits and classic mixers - rum, vodka, tequila, gin, bourbon
  - Signature cocktail list - See included Cocktail menu
- Champagne:
  - By the bottle (pre-set number chilled for each event)
  - Barefoot \$15
  - Korbel \$25
  - Chandon \$45

### **Catering Options:**

- Breakfast Bites Buffet Package:
  - \$25 per adult guest; \$12.50 per child under 12 years old
  - Minimum of 15 guests; Maximum of 42 guests including children
  - Buffet of scrambled eggs, bacon and sausage links, fresh fruit, bagels and toast (includes butter, cream cheese, jam, ketchup, and hot sauce)
  - Orange juice and locally roasted coffee service (includes sweeteners, milks, and to-go cups)

- Small Bites Package:
  - Custom assortment of hors d'oeuvres, tapas, and finger foods served as a buffet or on platters at table
  - Suggested 10-15 "bites" per guest
  - Maximum of 42 guests, including children
  - Choose from the following:
    - Seasonal Salad (GF, Veg) (5 bites)  
Mixed greens, fresh fruit, feta, citrus vinaigrette  
Buffet served; \$5 per serving; minimum 15 servings
    - Summer Soup (GF, Vegan) (4 bites)  
Carrot-ginger-coconut OR Gazpacho  
Individually plated; \$5 per serving; minimum 15 servings
    - Curry Rubbed Kebabs (GF) (4 bites per kebab)  
Kebabs rubbed with a Persian spice blend, served with cilantro-mint chutney  
Served by the dozen- Veggie \$25; Chicken \$35; Steak \$45; Lamb \$50
    - Ricotta Pesto Pie (GF) (12 bites)  
Gluten-free piecrust filled with housemade ricotta, pesto and tomato  
Served by the pie \$30 per pie
    - Dips and Spreads (GF)  
Served by the platter with gluten-free crackers, carrot sticks and cucumber slices
      - Chips and housemade salsa \$12 per platter (15 bites)
      - Housemade ricotta with honey and jam \$18 per platter (10 bites)
      - Marinated eggplant roasted with garlic and herbs \$15 per platter (10 bites)
      - Roasted garlic hummus \$15 per platter (10 bites)
    - Cheese and Fruit (GF)  
Served by the platter \$50 per platter (20 bites)  
Brie, Gouda, and Swiss cheeses, grapes, apple slices, and seasonal berries
- Pastry basket:
  - Assorted baked goods \$40/ dozen
  - Fruit scones, croissants, GF banana bread, GF banana-chocolate chip bread, pumpkin walnut bread. \*Vegan muffins available upon request
- Sweets basket:
  - Assorted treats and baked goods \$40/dozen
  - Brownies, peanut butter & chocolate chip short bread, Chocolate chip & pecan cookies, monster cookies, oatmeal raisin cookies, GF banana bread, GF banana-chocolate chip bread, pumpkin walnut bread, fruit scones
- Dessert:
  - \$6 per serving; minimum 12 servings
  - House specialty carrot cake with orange-ricotta frosting (can be made GF)
  - Key lime-cashew shortbread (GF)
  - Assorted chocolate truffles

# The Stone Cup

## Bar Offerings

### Spirits \$7.50

\*Classic mixers available

#### ***Featuring Longtucky Distillery!***

Longtucky SHINE      Longtucky Alpine Dry Gin

Longtucky Silver      Longtucky LUSCA Spiced Rum

Bulleit Rye    Tito's Vodka    Suerte Tequila

Richardo's Decaf Coffee Liqueur

### Wine

#### **Natura Organic Wines**

\$5.00/ glass    \$20/bottle

Cabernet Sauvignon    Sauvignon Blanc

#### **Talon Wines** (Eastern Slope Colorado)

\$8.00/glass    \$32/bottle

Chardonnay    Cabernet Sauvignon    Moscato

#### **Saint Château**

\$12.00/glass    \$48/bottle

Gewürztraminer                      Merlot

#### **Champagne**

Barefoot \$15/bottle    Korbel \$ 25/bottle    Chandon \$45/bottle

### Beer \$5.00

#### ***Local Front Range Colorado Breweries!***

Ska Brewing- Mexican Lager                      New Belgium Brewing- Citradellic IPA

Denver Beer- Princess Yum Yum                      Dry Dock Brewing- Apricot Blonde

### Signature Cocktails

#### **GINJIPUR \$10**

Bulleit Rye, House Ginger-Lemon-Juniper Syrup.

**STONE DONKEY \$10**

Longtucky Alpine Dry Gin, House Blackberry-Orange-Ginger Syrup

**GINGERBERRY \$10**

Tito's Vodka, House Blackberry-Orange-Ginger Syrup.

**SHINE n'COLA \$10**

Longtucky Shine, Mexican Coke

**NOT YOUR GRANNY'S GREYHOUND \$12**

**\*served up cold and neat\***

Longtucky Alpine Dry Gin, Grapefruit Juice, Lavender Syrup

**YOU'RE GONNA NEED A BIGGER BOAT \$12**

Longtucky LUSCA Spiced Rum, Pineapple Juice,

House Ginger Syrup

**THE MARGINI \$10**

**\*Served up cold and neat\***

Suerte Tequila Blanco, Mango Puree, Lime, Salt Rim

**LONESOME DOVE \$10**

Suerte Tequila Blanco, Orange Liqueur, Grapefruit, Lime, Agave, Salt Rim

**LA LIMA AFORTUNADITA \$10**

Suerte Tequila Blanco, Orange Liqueur, Lime, Agave, Salt Rim