



Rialto Cafe

BANQUET GUIDE

In the heart of downtown Denver, Rialto Café is a restaurant that features expertly prepared creative American cuisine. Located in the Courtyard by Marriott on the popular 16th Street Mall, Rialto Café offers the perfect downtown private event experience. The restaurant is also conveniently positioned within walking distance of the Colorado Convention Center and the Denver Performing Arts Complex.

Rialto Café has event space available for 10 to 100 seated and cocktail parties up to 200. The mezzanine is a great space for social events and the entire restaurant is available for buyouts. The restaurant takes on the inspiration from the old Rialto Theatre, a classic movie palace from the 1920's once located next door. From the dark tabletops and mahogany bar, to the eclectic light fixtures, Rialto Café provides a warm, casual and friendly ambiance.

More space is available in the Courtyard by Marriott and offers completely private rooms for meetings and social events. Highlighted is The Gallery, an airy and contemporary space of revolving art. The space creates a unique banquet experience – or a welcome break from all day meetings in the well-equipped meeting spaces.

Whether corporate or social, Rialto Café offers versatile space and creative menus to please any host.

We look forward to hosting your next special event!

Contact Information:

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Rialto Cafe

MEETING PLANNER PACKAGE PRICING

NOTE: 10 person minimum on all packages; plated menus available for small groups

PACKAGES					TOTAL GUESTS
	Continental Breakfast	AM Refresh	Lunch	PM Break	10-60
A	Y	Y	Y	Y	\$72pp
B	Y		Y		\$63pp
C	Y	Y		Y	\$58pp

CLASSIC CONTINENTAL BREAKFAST

Assorted Fresh Fruit Juices, Assorted Pastries, Fresh Seasonal Fruit Display, Freshly Brewed Lavazza Regular and Decaf Coffee, Assorted Hot Teas

AFTERNOON BREAK

Assorted Cookies and Lavazza Freshly Brewed Regular and Decaf Coffee



MID-MORNING REFRESH

Refresh of Lavazza Regular and Decaf Coffee, Assorted Hot Teas

LUNCHEON BUFFET SELECTION (select one)

The Picnic Buffet

Assorted Sliced Breads, tortillas, and Rolls; Pickles, Olives, Peppers, Lettuce, Sliced Tomato and Onion; Deli Sliced Roast Beef, Turkey and Ham; Assorted Sliced Cheeses; Choice of Potato Salad, Cole Slaw, or Pasta Salad; Assorted Deli Chips; Assorted Dessert Bars; Freshly Brewed Teakoe Iced Tea (add Hummus - \$2pp or Add Soup of the Day \$4pp)

The Great Gatsby

Caesar Salad with Focaccia Croutons and Shaved Romano Cheese; Assorted Rolls and Butter, Chicken Piccata in a Lemon Buerre Blanc with Artichokes and Capers; Homemade Meatballs in a Tomato Basil Sauce; Creamy Basil Pesto Penne Pasta; Seasonal Vegetables; Lemon Bars and Cream Puffs; Freshly Brewed Teakoe Iced Tea

The Fajita Buffet

Grilled Chicken & Beef Fajitas; Sautéed Onions, Red and Green Bell Peppers; Spanish Style Rice; Refried Pinto Beans; Warm Flour Tortillas, Grated Cheese, Shredded Lettuce, Diced Tomato, Sour Cream and Guacamole; Chips and Salsa; Churros; Freshly Brewed Teakoe Iced Tea Gluten Free Options Available

Included in all packages:

MEETING ROOM RENTAL – included

All Package Prices are applicable to a 22% service charge and 8.0% tax.



Rialto Cafe

Breakfast Buffets (minimum of 10 people)

\$25 fee if under 10 people

Classic Continental Breakfast - \$19 per person

Assorted Fresh Fruit Juices
 Assorted Pastries
 Fresh Seasonal Fruit Display
 Freshly Brewed Lavazza Regular and Decaf
 Coffee
 Assorted Hot Teas
 (Add a vegetarian Burrito \$7 per person)

The Rialto Theater Buffet - \$24 per person

Assorted Fresh Fruit Juices
 Fresh Seasonal Fruit Display
 Scrambled Eggs
 Bacon
 Breakfast Potatoes
 Freshly Brewed Lavazza Regular and Decaf
 Coffee
 Assorted Hot Teas

The Southwest Sunrise Buffet - \$26 per person

Assorted Fresh Fruit Juices
 Fresh Seasonal Fruit Display
 Scrambled Eggs with Cheddar Cheese
 and Chorizo Sausage
 Breakfast Potatoes
 Green Chili and Flour Tortillas
 Freshly Brewed Lavazza Regular and Decaf
 Coffee
 Assorted Hot Teas

A La Carte

Food:

Rialto's Classic Cornbread Muffins	\$18 doz
Assorted Pastries	\$26 doz
Bagels with Cream Cheese	\$26 doz
Fresh Baked Cookies	\$26 doz
Assorted Dessert Bars	\$32 doz
Granola Bars	\$3.00 each Whole
Fresh Fruit	\$2.50 each
Cereal with Milk	\$2.50 each

Plated Breakfasts

(includes Assorted Juices, Lavazza Coffee
 and Hot Tea)

Breakfast Burrito - \$14 per person

Scrambled Eggs, Chorizo, Peppers, Onions
 Red Chili Hollandaise and Cheddar Cheese,
 Served with Breakfast Potatoes

All American - \$14 per person

Two Eggs Scrambled with Breakfast Potatoes,
 Wheat Toast and Crisp Bacon, Ham, or
 Sausage

French Toast - \$15 per person

Thick sliced baguette griddled golden brown,
 with fresh cut strawberries and warm maple
 syrup

Granola & Fresh Fruit Parfait - \$8 per person

Granola, Fresh Berries, Banana, Melon,
 and Vanilla Yogurt



Beverages:

Lavazza Regular/Decaf Coffee	\$65/ Urn
Assorted Hot Teas	\$40/ Urn
Freshly Brewed Ice Tea	\$30/ Urn
Bottled Water	\$3 each
Assorted Pepsi Products	\$3.50 each
Natural Sparkling "Izzy" Sodas	\$4 each
Juices - Orange, Cranberry, Apple	\$18 carafe
Pellegrino	\$6/lg \$4/sm



Rialto Cafe

Lunch Buffets

(minimum of 10 People) \$25 fee if under 10 people

All lunch buffets are accompanied by freshly brewed Lavazza regular and decaf coffee, assorted hot teas, and freshly brewed Teakoe Iced Tea. Ask about our gluten free options.

The Picnic Buffet - \$22 per person

Assorted Sliced Breads, tortillas, and Rolls
Pickles, Olives, Peppers, Lettuce,
Sliced Tomato and Onion
Deli Sliced Roast Beef, Turkey and Ham
Assorted Sliced Cheeses
Choice of Potato Salad,
Cole Slaw, or Pasta Salad
Assorted Deli Chips
Assorted Dessert Bars
Add Hummus - \$2pp
Add Soup of the Day - \$4pp

The Fajita Buffet - \$24 per person

Grilled Chicken & Beef Fajitas
Sautéed Onions, Red and Green Bell Peppers
Spanish Style Rice
Refried Pinto Beans
Warm Flour Tortillas
Grated Cheese, Shredded Lettuce, Diced Tomato,
Sour Cream and Guacamole
Chips and Salsa
Churros
Gluten Free Options Available

The Great Gatsby - \$25 per person

Caesar Salad with Focaccia Croutons
and Shaved Romano Cheese
Assorted Rolls and Butter
Sautéed Chicken Breast Piccata in a Lemon
Buerre Blanc with Capers and Artichokes
Handmade Meatballs in Tomato Basil Sauce
Creamy Basil Pesto Penne Pasta and Seasonal
Vegetables
Lemon Bars and Creams Puffs

Slider Buffet - \$26 per person

Mixed Green Salad – Almonds, Strawberries, Goat Cheese,
White Balsamic Vinaigrette
Cuban Style Pork Slider – Dijon Mustard,
Swiss Cheese, Dill Pickles, Sliced Ham
Crystal Kobe Beef Slider – Chipotle Mayo,
Shredded Lettuce, Sliced Tomato
Potato Salad
Assorted Dessert Bars

Fusion Stir Fry - \$26 per person

Salt and Pepper Beef with Summer Squash and Onion
Sweet and Sour Chicken with Sweet Peppers and
Caramelized Lemongrass
Papaya and Rice Noodle Salad with Cilantro and Peanuts
Coconut Lime Rice
Grilled Bok Choy and Sugar Snap Peas
Pineapple Tarts

BBQ Trio Buffet - \$28 per person

Cornbread Muffins
Hand-Pulled Pork Tossed in a Spicy BBQ Sauce
Chicken Breast Brushed with a Bourbon BBQ Sauce
House made Coleslaw
Roasted Red Potatoes
Baked Beans with Bacon and Brown Sugar
Peach Cobbler

Ask About Our Plated Lunch Options





Rialto Cafe

Boxed Lunches

All Boxed Lunches include a Fresh Baked Cookie, Bag of Chips, Fresh Fruit and Bottled Water

Select a Variety of Sandwiches - \$20 per person

Hickory Smoked Ham

Cheddar Cheese on a Croissant Roll

Smoked Roast Turkey

Swiss Cheese on Whole Wheat Bread

Sliced Roast Beef

Provolone Cheese on Sourdough Bread

*counts of each sandwich are required, otherwise an assortment of the top 3 will be served

Chicken Caesar Salad - \$19 per person

Chopped Romaine, Croutons, Parmesan Cheese and Grilled Chicken Breast with a Traditional Caesar Dressing

Chicken Chop Salad - \$19 per person

Chopped Greens, Tomatoes, Mozzarella, Artichoke, Asparagus, Basil, Garbanzo Beans, Creamy Basil Dressing

Breaks

Mid Morning Refresh - \$9 per person

Freshly Brewed Lavazza Regular and Decaf Coffee, Assorted Hot Teas

Sweet Snack - \$9 per person

Assorted Cookies
Freshly Brewed Lavazza Regular and Decaf Coffee

Health Nut - \$11 per person

Granola Bars, Fresh Seasonal Fruit Display, Assorted Trail Mix, Natural Sparkling Sodas, Freshly Brewed Lavazza Regular and Decaf Coffee

South of the Border - \$12 per person

Tri Colored Chips and Salsa, Queso, and Guacamole
Iced Tea and Lemonade

Dinner Buffet (minimum 20 Guests)

All dinner buffets are accompanied by corn bread muffins and whipped butter, freshly brewed Lavazza regular and decaf coffee, assorted hot teas, freshly brewed Teakoe Iced Tea. Ask about our gluten free options.

Red Carpet Buffet - \$40 per person

Salad

(select 1)

Caesar Salad, House Baked Garlic Croutons and Shaved Romano
Mixed Greens Tossed with Strawberries, Goat Cheese, Slivered Almonds with Herb Vinaigrette

Sides

(select 2)

Whipped Potatoes
Herb Roasted Potatoes
Seasonal Vegetables
Wild Rice Pilaf

Entrée

(select 2)

Grilled Chicken Parmesan
Grilled Scottish Salmon with Lemon Beurre Blanc
Herb Crusted Top Sirloin with Red Wine Demi
Crispy Eggplant Rollatini

Dessert

(select 1)

Seasonal Cheesecake
Lemon Bars and Cream Puffs
Peach Cobbler
Churros
Assorted Cream Pies





Rialto Cafe

Appetizer Displays & Hors d'oeuvres

Will be served at a station unless otherwise requested. Minimum of two dozen per order.

\$28/Dozen

Caprese Tortellini Skewers (veg)

Fresh Mozzarella, Cheese Tortellini, Sundried Tomato, Fresh Basil, and Herb Marinade

Thai Vegetable Spring Roll (veg)

Squash, Zucchini, Red Onion, Mushrooms, Sprouts, Carrot, Mint, Basil, and Peanut Sauce

Bruschetta (veg)

Tomato Garlic Relish and Balsamic Reduction on a Crostini

Kalmbach Meatballs

Bison Meatball with Black Currant, Almond and Gingersnap Gravy

Chicken Kababs

Chicken, Bell Pepper, Purple Onion, Mushroom, Olive Oil, Fresh Herbs

Bacon Wrapped Date

Bacon Wrapped Goat Cheese Date Severed with Peppadew Jam

Vegetable Kabab

Grilled Mushroom, Onion, Peppers, Olive Oil, Fresh Herbs

Seasoned Chicken Empanadas

Chicken, Flaky Puff Pastry served with Cholula Sour Cream

\$32/Dozen

Coconut Shrimp

with Coconut Pineapple Glaze

Sashimi Seared Tuna on Wonton Chips

with Cucumber, Sweet Soy Sauce

Chicken Bruschetta Sliders

Chicken, Mini Kaiser Roll, Fresh Mozzarella, Caramelized Onion, San Marzano Tomato, and Balsamic Reduction

Smoke Salmon Crostini

Smoked Salmon on a Crostini with Avocado Cream



\$38/Dozen

Maryland Crab Cakes

Petit Crab Cake with Chile Remoulade, and Corn Relish

Whiskey Glazed Bacon Wrapped Shrimp

Bacon Wrapped Shrimp with Whiskey Glaze

Shrimp Ceviche

Tequila Shrimp Ceviche with Cilantro, Jalapeño, Tomato, Onion, and Fresh Avocado

Szechuan Ribs

St Louis Style Ribs on the Bone, Szechuan Chile Glaze, Green Onion

Rosemary Petit Lamb Chop

Served with Mint Chimichurri

Chicken Wings \$14 Dozen

Chicken Wings

BBQ, Chipotle Honey, or Buffalo

All wings come with Blue Cheese, Ranch and Celery

Per Person Appetizers

Tortilla Chips with Queso Dip - \$5

Assorted Fresh Seasoned Vegetable Tray with Dijon Ranch Dressing - \$4

Antipasti Platter of Cured Meats, Olives, Peppers, and Crackers - \$5

Cheese Display with Crackers - \$6

Flatbread and Hummus - \$5

Fresh Fruit Display - \$8

Spinach Artichoke Dip served with Crostinis - \$6

Mixed Grilled Sausage with Peppers, Onions, and Stone Ground Mustard - \$7

Baby Beef Wellington with Mushrooms - \$8

Desserts

Chocolate Covered Strawberries - \$38/dozen

Assorted Dessert Bars - \$32/dozen

Lemon Bars and Cream Puffs - \$34/dozen

Churros - \$26/dozen

Peach Cobbler - \$5/per person



Rialto Cafe

\$100 Bar Rental Fee

Call Bar

Absolut/Van Gogh
 Tanqueray
 Bacardi
 Famous Grouse
 Jack Daniels
 Exotico
 Fireball
 Domestic, Import & Microbrew Beer
 Beer
 House Wines – Chardonnay and Cabernet

Premium Bar

Kettle One
 Bombay Sapphire
 Captain Morgan
 Johnny Walker Red
 Makers Mark
 Crown Royal
 Patron Silver
 Domestic, Import & Microbrew

Mixers Available

Pepsi, Diet Pepsi, Tonic, Soda, Orange Juice, Grapefruit Juice, & Cranberry Juice

Pricing

Consumption

Call Bar

Hosted	Cash
\$7.75/drink	\$8/drink
\$4.75/bottle	\$5/bottle
\$5.75/bottle	\$6/bottle
\$7.75/glass	\$8/glass

Mixed Drinks
Domestic Beer
Microbrew & Import Beer
House Wine

Premium Bar

Hosted	Cash
\$8.75/drink	\$9/drink
\$4.75/bottle	\$5/bottle
\$5.75/bottle	\$6/bottle
\$7.75/glass	\$8/glass

Hourly Packages

Hosted Call Bar, Per Person

\$17 per person 1st hour
 \$8 per person each additional hour

Hosted Premium Bar, Per Person

\$20 per person 1st hour
 \$9 per person each additional hour

~Please ask your Event Planner for full list of wine options ~



Rialto Cafe

Audio Visual

Projection, Video and Display Data

2000 ANSI XGA Video/Data Projector	\$300
60" – 70" HDTV/LCD Monitor (HDMI/VGA)	\$150
DVD Player	\$50
Video Conference Web Camera	\$50

Meeting Aids:

Flipchart w/Adhesive Pad and Markers	\$40
Additional Flipchart Pads	\$15
Whiteboard with Easel	\$30
Floor Podium	\$30
AC Power Strip or Extension Cord	\$12.50
AV Table w/ Power Strip and Extension Cords	\$20
Wireless Computer Mouse	\$25
Laser Pointer	\$30
Projection Screens	\$40

Sound Systems, Microphones and Audio:

Wired - Hand Held Mic or Lavalier, small sound system	\$200
Wireless - Hand Held Mic or Lavalier, small sound system	\$250
Wireless Microphone	\$100
<i>ADD: 12 Channel Mixer</i>	<i>add \$75</i>
PZM Microphone	\$50
Executive Speakerphone	\$100
CD Player	\$40
Portable Stereo (CD, Turner, Tape)	\$125
Laptop Computer	\$125
Standard Computer Speakers	\$25

Internet Service:

Wireless & T1 Line	\$100 per day, unlimited connections
Wired Line Internet	\$100 per line
Wired Router (6 Port-Ethernet Cables Included)	\$60 each
Wired Router (8 Port-Ethernet Cables Included)	\$80 each