



**Thank you for choosing The Denver ChopHouse & Brewery  
for your very special dinner.**

The birthplace of our city, lower downtown, affectionately called "LODO", is a link between the past and the present. Rich in history and culture, it contains one of the finest collections of late nineteenth and early twentieth-century commercial buildings in the American West.

The Denver ChopHouse & Brewery is located in the historic Union Pacific Freight House at 1735 19<sup>th</sup> Street, near Coors field, the Colorado Convention center, Denver's Performing Arts Complex, and many hotels and attractions. Our location alone is the perfect destination for an evening out.

We are more than a steakhouse; we are a ChopHouse & Brewery serving mouthwatering food and handcrafted beer, offering a premium experience at an affordable price. At the Denver ChopHouse & Brewery you will step back in time to a bygone era of casual elegance.

We hope this banquet information will assist you in your party planning. Should you have any questions, please do not hesitate to contact us at 303-296-7540 or 1-800-513-1021.

We look forward to hosting your special event.



***THE DENVER CHOPHOUSE & BREWERY***

***1735 19<sup>TH</sup> STREET***

***DENVER, CO. 80202***

***DIRECT (303) 296-7540***

***FAX (303) 297-0690***

Denver ChopHouse & Brewery Banquet Dinner Menu -2016



# BANQUET & MEETING ROOMS

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All rooms are subject to availability at the time of reservation.  
All private rooms require a signed contract with valid credit card number to secure a private room. All private rooms have a food and beverage minimums, plus 3% Service fee & current sales tax.  
Meeting room space only without food or beverages will be charged an hourly rate of \$50.00 per hour.

**No Separate checks, no exceptions.**

## **THE CABOOSE** **1974 Square Feet**

Our largest banquet room is located in the back of the Restaurant-appropriately named the Caboose and has its own private bar. It has a tremendous view of Denver's skyline as well as the majestic Coors Field. The Caboose is available for morning meetings, lunches and dinner events. The Caboose can accommodate groups of 130 for dining and up to 150 for cocktail parties.

- ❖ **Restrictions apply on availability.**
- ❖ **A food & beverage minimum will apply please inquire with the banquet department regarding all details.**

## **THE BOX CAR** **685 Square Feet**

The Box Car is a glass enclosed dining room on the east side of the Denver ChopHouse & Brewery. It has a tremendous view of Denver's skyline as well as the majestic Coors Field. The Box Car can accommodate 30 to 60 guests for lunch or dinner events and up to 75 for cocktail parties.

- ❖ **Available on private and semi private basis**
- ❖ **A food & beverage minimum will apply please inquire with the banquet department regarding all details**

## **THE CLUB CAR** **365 Square Feet**

Whether you want to enjoy an intimate lunch or dinner with family and friends or style your business associates, our exclusive private party room seats between 15 to 40 guests for lunch or dinner parties. This room is also available Monday through Sunday. A food & beverage minimum will apply please inquire with the banquet department regarding all details.

- ❖ **Available on private and semi private basis**
- ❖ **A food & beverage minimum will apply please inquire with the banquet department regarding all details**



# BANQUET & MEETING ROOM INFORMATION

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## EVENT ROOMS

The room will be available to the client no later than 1 hour prior to the event start time and will need to be vacated at the time noted on the contract. An extension of time in the space, beyond 30 minutes, will cost \$100.00 per hour, unless arrangements are made with your Denver ChopHouse event manager at least 48 hour prior to the event date. If another group is scheduled to use the room after your event the Denver ChopHouse management will enforce the time of departure as stated on the reservation contract, regardless of willingness to pay additional fee.

## ROOM SET CHANGES

A labor charge of \$200.00 will be assessed when a planner makes a change on-site to a room that is ready, which differs from that which has been agreed upon and is on the banquet event order

## SIGN POLICY

Nothing shall be posted on, nailed, screwed, taped, stapled or otherwise attached to walls, floors, or any part of the building or furniture. Cost to repair any damage to the building caused by disregard to this policy will be billed directly to the function reserving party or contract representative.

Signs can only be posted directly outside the event room. Due to limited space, no signs can be placed at the front entrance or lobby area of the restaurant.

## DECORATIONS

Decorations may be brought in by the reserving party, the Denver ChopHouse allows, banners, confetti, streamers, party favors, balloons, and picture posters. The Denver ChopHouse event department must approve any decoration brought in other than previously specified above.

The room will be available to the client no later than 1 hour prior to the event start time. Should client require additional set-up time for event decorating arrangements must be made through the Denver ChopHouse Event Department. Decoration arrangements *cannot* be made through main dining restaurant management.

**\*Note if balloons are brought in ceiling fans in event room will not be turned on\***

## SWEETS

The Denver ChopHouse allows cakes & cup cakes brought into the restaurant, a \$1.50 per person service fee will apply to any cake or cup cake brought in to the event room.

This service fee covers the service of, cutting of, plates, forks and clean up of any cake/cup cakes brought into the restaurant.

## SENSITIVITIES

We will do our best to accommodate our guests with food sensitivities however, please note that if you are sensitive to certain foods, you should know that we use milk, eggs, tree nuts, peanuts, seafood, soy, wheat, sesame products, crustacean shellfish, fish, sulfites, in our kitchens. The food prepared at our restaurant may come in contact with or contain traces of these products.



# CHOPHOUSE HANDCRAFTED BEER

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## **Pilsner Lager-**

With a crisp character, light body and clean finish, this brew lives up to the Pilsner reputation

## **Dortmunder Lager-**

This Blonde Lager is a style indigenous to Dortmund Germany. It is golden and malty with a floral hop finish.

## **Dark Munich Lager-**

Styled after the modern Munich style, this beer is dark amber in color with a predominant malty character and smooth caramel essence.

## **Wheat Ale-**

This Belgian Style Wit Bier is infused with orange rinds in the brew kettle. Belgian Trappist Ale yeast lends spicy notes of clove and accentuates the underlying fruity character.

## **Brewer's Marker-**

A couple of times each season, we brew up a beer style that strikes our fancy – something special from us to you. Please ask your server about our current offering.

## **Red Ale-**

A medium bodied Irish-style Red with a deep amber color, and subtle caramel and toffee sweetness.

## **Pale Ale-**

This medium-bodied American Pale Ale has a crisp caramel malt profile balanced by generous amounts of wild grass and citrus flavored hops.

## **Dry Stout-**

Smooth, round and roasty, this Stout is rich and sure to satisfy.

## **Wild Turkey Barrel Conditioned Stout-**

Austin Nichol's distillery generously supplies us with just emptied whiskey barrels which we fill with our Dry Stout. The bourbon and oak add powerful flavors to an already strong Ale.

**We can accommodate beer tastings for large groups.**

**If a Brewer is requested to be present during the tasting a \$50.00 per hour Brewer fee applied to the final bill**



# HORS D'OEUVRES

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## CHOPHOUSE FAVORITES

*2 Dozen Minimum order requirement for each selection*

- Barbeque Shrimp
- Pancetta Wrapped Shrimp with caper vinaigrette
- Crispy Crab Risotto Fritters Spicy Herb Aioli
- Miniature Crab Cakes with Ancho Rémoulade
- Traditional Jumbo Shrimp Cocktail
- Prime Rib crostini with Dortmund-Apricot Glaze
- Pub burger sliders, served smashed with peppered bacon, white cheddar, our signature Pub Sauce, house-pickled red onions
- Stout chicken BBQ sliders with Apple Slaw

## CHOPHOUSE CLASSICS

*2 Dozen Minimum order requirement for each selection*

- Andouille Sausage in a Puff Pastry
- Stout Glazed Grilled Chicken Skewers
- Spicy Chicken Empanadas with Diavolo cream cheese
- ChopHouse Meatballs served with our Red Ale Sauce
- Petite Beef Wellington
- Caprese Skewers- Miniature Buffalo Mozzarella, Plum tomato, and basil, skewered then drizzled with balsamic & olive oil
- Roast Pork Tenderloin crostini with Dijon Honey-Wheat Glaze
- Bacon Wrapped Gorgonzola dates
- Raspberry-Almond Brie wrapped in Puff Pastry served with Honey glaze



# SPECIALTY PLATTERS

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(15 person minimum on all displays)

## SPINACH ARTICHOKE DIP

Served with herb flatbread and assorted crisp vegetables.

## SMOKED SALMON PLATTER

served with traditional accompaniments.

## SEAFOOD PLATTER

Crab Claws, Peeled Shrimp, and Seared Ahi  
Served with lemon wedges and Cocktail sauce, Sriracha Ponzu.  
Served with assorted Crackers

## ASSORTED SUSHI ROLLS

served with Soy Sauce Wasabi and Pickled Ginger.

## PEPPERED SEARED AHI TUNA

served with Ponzu, Pickled Ginger and Miso Cream

## CURED MEAT PLATTER

- an assortment of Chef selected cured meats, spiced nuts, marinated olives and Riesling-soaked figs, served with assorted crackers.

## PREMIUM ARTISANAL CHEESE & FRUIT

with assorted crackers.

## BRUSCHETTA BAR

Guests can help themselves to Traditional tomato bruschetta, mushroom bruschetta and Olive - served with garlic rubbed croutons.



# PLATED DINNER MENU

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Please select **four** of the Following Entrees that you would like Your Guests to choose from:

We Will Pre -Print Custom Menus for Your Event

**Maximum of 60 People for Plated Entrees**

All Dinner packages are inclusive of ChopHouse Salad, freshly baked cornbread and honey butter, white cheddar mashed potatoes and seasonal vegetables.

## GRILLED FILET MIGNON

Served with Whiskey sauce

## GORGONZOLA FILET

Grilled Filet with Shiitake mushrooms topped with Gorgonzola and finished with Worcestershire sauce

## GRILLED ANGUS NEW YORK STRIP

Served with a classic Cognac cream sauce

## CLASSIC CRAB CAKES

Served with ancho chili aioli and roasted corn relish

## CITRUS SALMON

Fresh oven roasted salmon with orange beurre blanc

## CHICKEN PICATTA

Breaded chicken breast sautéed with lemon, butter, white wine and capers

## GRILLED PORK CHOP

Stuffed with Fontina & Fresh Sage.  
Served with port-rosemary sauce and apple chutney

## TENDERLOIN TIPS & MUSHROOMS

Pan-Seared tenderloin with mushrooms and balsamic stout glaze

## TOP SIRLOIN

Served with sautéed Cabernet mushrooms

## VEGETARIAN PLATE

Roasted Asparagus, Grilled Portobello Mushroom, Yellow Squash, Zucchini, Gorgonzola stuffed tomato, and our signature White Cheddar Mashed Potatoes

## LOBSTER TAIL

9 Ounce lobster tail, served with lobster butter

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## ADD-ON'S

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All add-ons are limited to one additional salad selection to your menu selections

### WEDGE

A quarter wedge of Iceberg lettuce with bleu cheese crumbles, peppered bacon, yellow grape & Roma tomatoes and bleu cheese dressing

### CHOPPED SALAD

Greens, carrots, tomatoes, bell peppers, hard cooked egg, Garbanzo beans, Cucumbers and shaved Parmesan cheese. Herb Vinaigrette dressing

## Add Surf & Turf Option

### LOBSTER TAIL

9 OZ lobster tail, served with lobster butter

### JUMBO SHRIMP

4 Grilled Jumbo Shrimp

### Additional Side Selections

Served family style

\*advance order required\*

Pecan Wild Rice Pilaf

Sautéed Asparagus

Cabernet Mushrooms



# DESSERT MENU

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## **SIGNATURE DESSERT DISPLAY**

An assortment of desserts your guest's can choose from served buffet style,  
Chocolate Spoon Cake, Key Lime Pie, Turtle Cheesecake,  
Triple Chocolate Mousse, Carrot Cake, Tiramisu

## **PLATED DESSERTS**

Guests are offered a choice of the following

### **CHOCOLATE SPOON CAKE**

Rich Chocolate Pudding Set between Two Layers of Dark moist Chocolate Cake,  
all smothered in Chocolate Drenched Cake Chucks

### **TURTLE CHEESECAKE**

Caramel, fudge and pecans put the turtle  
into our ChopHouse cheesecake

### **TROPICAL KEY LIME PIE**

Key Lime Pie in a macadamia-coconut graham  
cracker crust, dusted with powdered sugar  
and served with passion fruit coulis.

# DINNER PACKAGES

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Maximum 60 people for plated dinner packages

All Dinner packages are inclusive of ChopHouse Salad, freshly baked cornbread and honey butter, white cheddar mashed potatoes and seasonal vegetables

No Substitutions for Dinner Packages

## DINNER PACKAGE #1

### APPETIZERS

ChopHouse Meatballs with our Red Ale Sauce  
Spicy Chicken Empanadas  
Raspberry Almond Brie wrapped in Puff Pastry with a honey glaze

### ENTRÉE S

#### GRILLED NEW YORK STRIP

Served with a classic Cognac cream sauce

#### GRILLED PORK CHOP

Stuffed with Fontina & sage.  
Served with port-rosemary sauce and apple chutney

#### CITRUS SALMON

Fresh oven roasted salmon with orange beurre blanc

#### CHICKEN PICATTA

Breaded chicken breast sautéed with lemon, butter, white wine and capers

### DESSERT SELECTIONS

#### CHOCOLATE SPOON CAKE

Rich Chocolate Pudding Set between  
Two Layers of Dark moist Chocolate Cake,  
all smothered in Chocolate Drenched Cake Chucks

#### TURTLE CHEESECAKE

Caramel, fudge and pecans put the turtle  
into our ChopHouse cheesecake

#### TROPICAL KEY LIME PIE

Key Lime Pie in a macadamia-coconut graham cracker crust,  
dusted with powdered sugar and served with passion fruit coulis

Denver ChopHouse & Brewery Banquet Dinner Menu -2016



# DINNER PACKAGES

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Maximum 60 people for plated dinner packages

All Dinner packages are inclusive of ChopHouse Salad, freshly baked cornbread and honey butter, white cheddar mashed potatoes and seasonal vegetables

No Substitutions for Dinner Packages

## DINNER PACKAGE #2

### APPETIZERS

Spicy Chicken Empanadas  
BBQ Shrimp  
Marinated grilled Portobello mushrooms

### ENTRÉES

#### GRILLED FILET MIGNON

Served with fresh cracked black pepper herb butter

#### GRILLED PORK CHOP

Stuffed with Fontina & Sage.  
Served with port-rosemary sauce and apple chutney

#### CITRUS SALMON

Fresh oven roasted salmon with orange Buerre blanc

#### CHICKEN PICATTA

Breaded chicken breast sautéed with lemon, butter, white wine and capers

### DESSERT SELECTIONS

#### CHOCOLATE SPOON CAKE

Rich Chocolate Pudding Set between  
Two Layers of Dark moist Chocolate Cake,  
all smothered in Chocolate Drenched Cake Chucks

#### TURTLE CHEESECAKE

Caramel, fudge and pecans put the turtle  
into our ChopHouse cheesecake

#### TROPICAL KEY LIME PIE

Key Lime Pie in a macadamia-coconut graham cracker crust,  
dusted with powdered sugar and served with passion fruit coulis

Denver ChopHouse & Brewery Banquet Dinner Menu -2016



# DINNER PACKAGES

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Maximum 60 people for plated dinner packages

All Dinner packages are inclusive of ChopHouse Salad, freshly baked cornbread and honey butter, white cheddar mashed potatoes and seasonal vegetables

No Substitutions for Dinner Packages

## DINNER PACKAGE #3

### APPETIZERS

Pancetta Wrapped Shrimp  
Spinach Artichoke Dip served with herb flatbread.  
Caprese Skewers- Miniature Buffalo Mozzarella, Plum tomato,  
and basil, skewered then drizzled with balsamic & olive oil

### ENTRÉE S

#### GRILLED FILET MIGNON

Served with Whiskey sauce

#### GRILLED NEW YORK STRIP

Served with a classic Cognac cream sauce

#### CLASSIC CRAB CAKES

Served with ancho chili aioli and roasted corn relish

#### CHICKEN PICATTA

Breaded chicken breast sautéed with lemon, butter, white wine and capers

### DESSERT SELECTIONS

#### CHOCOLATE SPOON CAKE

Rich Chocolate Pudding Set between  
Two Layers of Dark moist Chocolate Cake,  
all smothered in Chocolate Drenched Cake Chucks

#### TURTLE CHEESECAKE

Caramel, fudge and pecans put the turtle  
into our ChopHouse cheesecake

#### TROPICAL KEY LIME PIE

Key Lime Pie in a macadamia-coconut graham  
cracker crust, dusted with powdered sugar and served with passion fruit coulis

Denver ChopHouse & Brewery Banquet Dinner Menu -2016



# DINNER PACKAGES

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Maximum 60 people for plated dinner packages

All Dinner packages are inclusive of ChopHouse Salad, freshly baked cornbread and honey butter, white cheddar mashed potatoes and seasonal vegetables

## DINNER PACKAGE #4

### APPETIZERS

Crispy Crab Risotto Fritters Spicy Herb Aioli  
Stout Glazed Grilled Chicken Skewers  
Gorgonzola Stuffed Bacon Wrapped dates

### ENTRÉE S

#### GRILLED ANGUS FILET "OSCAR"

Served with Béarnaise sauce, Lump Crab and Asparagus

#### 19 OUNCE PRIME RIBEYE

Topped with steak butter

#### LOBSTER TAIL

Drawn Butter

#### OVEN ROASTED HALIBUT

Oven roasted halibut topped with Port wine Butter

#### CHICKEN PICATTA

Breaded chicken breast sautéed with lemon, butter, white wine and capers

### DESSERT SELECTIONS

#### CHOCOLATE SPOON CAKE

Rich Chocolate Pudding Set between  
Two Layers of Dark moist Chocolate Cake,  
all smothered in Chocolate Drenched Cake Chunks

#### TURTLE CHEESECAKE

Caramel, fudge and pecans put the turtle  
into our ChopHouse cheesecake

#### TROPICAL KEY LIME PIE

Key Lime Pie in a macadamia-coconut graham  
cracker crust, dusted with powdered sugar and served with passion fruit coulis



# DINNER PACKAGES

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Maximum 60 people for plated dinner packages

All Dinner packages are inclusive of ChopHouse Salad, freshly baked cornbread and honey butter, white cheddar mashed potatoes and seasonal vegetables

## DINNER PACKAGE #5

### APPETIZERS

Seafood Platter- Crab Claws, Peeled Shrimp, and Hawaiian Ahi Poke,  
Served with lemon wedges and Cocktail sauce

Prime Rib crostini with Dortmund- Apricot Glaze

Caprese Skewers- Miniature Buffalo Mozzarella, Plum tomato,  
and basil, skewered then drizzled with balsamic & olive oil

### ENTRÉE S

#### 10 OUNCE FILET

Oscar Style

#### SURF AND TURF

Angus Filet with Lobster Tail  
Served with Sauce Béarnaise

#### GRILLED PORK CHOP

Stuffed with Fontina & sage.  
Served with port-rosemary sauce and apple chutney

#### OVEN ROASTED HALIBUT

Oven roasted halibut topped with Port wine butter

### DESSERT SELECTIONS

#### CHOCOLATE SPOON CAKE

Rich Chocolate Pudding Set between  
Two Layers of Dark moist Chocolate Cake,  
all smothered in Chocolate Drenched Cake Chucks

#### TURTLE CHEESECAKE

Caramel, fudge and pecans put the turtle  
into our ChopHouse cheesecake

#### TROPICAL KEY LIME PIE

Key Lime Pie in a macadamia-coconut graham  
cracker crust, dusted with powdered sugar and served with passion fruit coulis



# BUFFET DINNER SELECTIONS

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*Minimum 30 People*

All buffet dinners are served with a ChopHouse salad with herb vinaigrette, freshly baked corn bread & honey butter, white cheddar mashed potatoes & assorted vegetables.

**Please choose two or three of the following buffet entrees**

## **TENDERLOIN TIPS AND MUSHROOMS**

Pan-seared tenderloin with mushrooms and a balsamic stout glaze

## **ROASTED BEEF TENDERLOIN**

Served with Cabernet-Thyme sauce

**Additional \$6.00 per person**

## **CITRUS SALMON**

Fresh oven roasted salmon with orange beurre blanc

## **CHICKEN PICATTA**

Breaded chicken breast sautéed with lemon, butter, white wine and capers

## **PENNE PRIMAVERA**

Crimini mushrooms, snap peas, asparagus, vine ripe tomatoes and garlic butter tossed with feta cheese and fresh basil

**Add Chicken Breast \$4.00 per person**

## **RICOTTA & MOZZARELLA STUFFED SPINACH RAVIOLI**

Served with Diavolo cream sauce



# CHEF ATTENDED CARVING STATIONS

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Minimum 25 person requirement  
for all add-on carving stations

ADDED CARVING STATIONS RANGE FROM

**BARBEQUE BEEF BRISKET**

**PEPPER ENCRUSTED BEEF TENDERLOIN WITH WHISKEY SAUCE**

**PORK LOIN WITH FONTINA AND PORT ROSEMARY SAUCE  
SERVED WITH APPLE CHUTNEY**

## APPETIZER CARVING STATION ACCOMPAINMENTS

Miniature sandwich rolls, mustard, mayonnaise, lettuce, tomato, & onion

### Additional Side Selections

Served buffet or family style

Baked Potato with Butter & Sour Cream

Pecan Wild Rice Pilaf

Sautéed Asparagus

Cabernet Mushrooms



# BUFFET DESSERT

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## SIGNATURE DESSERT DISPLAY

An assortment of desserts your guest's can choose from served buffet style,  
Chocolate Spoon Cake, Key Lime Pie, Turtle Cheesecake,  
Triple Chocolate Mousse, Carrot Cake, Tiramisu



# DUO ENTREE OPTIONS

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**For Parties of 60 or more please select *Two Items* from the Following Options for Your Dinner Entrée Selections.**

All Dinner entrees are inclusive of ChopHouse Salad, freshly baked cornbread with honey butter, white cheddar mashed potatoes and seasonal vegetables.

## TENDERLOIN TIPS & MUSHROOMS

Pan-Seared tenderloin with mushrooms and balsamic stout glaze

## CLASSIC CRAB CAKES

Served with ancho chili aioli and roasted corn relish

## CITRUS SALMON

Fresh oven roasted salmon with orange Buerre blanc

## CHICKEN PICATTA

Breaded chicken breast sautéed with lemon, butter, white wine and capers

## 10oz. TOP SIRLOIN

Grilled *MEDIUM* served with sautéed Cabernet mushrooms

## HAND CARVED TENDERLOIN

8 Ounce Roasted to *MEDIUM* Sliced Tenderloin Medallions with Whiskey Sauce

## PORKCHOP

Stuffed with Fontina & sage.

Served with port-rosemary sauce and apple chutney



# DESSERT MENU

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## SIGNATURE DESSERT DISPLAY

An assortment of desserts your guest's can choose from served buffet style,  
Chocolate Spoon Cake, Key Lime Pie, Turtle Cheesecake,  
Triple Chocolate Mousse, Carrot Cake, Tiramisu

## PLATED DESSERTS

*For Parties of 60 or more*

Please Choose One of the following

### CHOCOLATE SPOON CAKE

Rich Chocolate Pudding Set between Two Layers of Dark moist Chocolate Cake,  
all smothered in Chocolate Drenched Cake Chucks

### TURTLE CHEESECAKE

Caramel, fudge and pecans put the turtle  
into our ChopHouse cheesecake

### TROPICAL KEY LIME PIE

Key Lime Pie in a macadamia-coconut graham  
cracker crust, dusted with powdered sugar  
and served with passion fruit coulis.



# AUDIO VISUAL EQUIPMENT

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- LCD Projector with Wireless remote
- Hand Held Wireless Microphone with PA system
- Projection Screen
- Podium

\*Please note that audio visual equipment rental requires 48 hours notice prior to the event date. We advise all presenters to arrive 30 minutes prior to the start of the event to setup and test all programs and AV equipment.\*

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