

THE WAREHOUSE RESTAURANT

banquets@thewarehouserestaurant.com

719-475-8880

The Warehouse tailors each event to accommodate individual budgets and vision, so please tell us what you are looking for and we will try to make it happen! We offer three different and unique spaces that range in capacity from 10 people-200 people.

The Banquet Manager is available **by appointment only** to visit our facility and discuss your event needs. We can answer any of your questions as well as offer menu suggestions.

THE GALLERY

The Gallery is a rustic, fun, casual room that seats 150 people comfortably or up to 200 people “cocktail-style”. The Gallery is available Tuesday through Saturday starting at 4:00 pm and ending at 10:00 pm. It is not available on Sundays or Mondays. The Gallery room fee is \$400 during the week and \$1,000 on the weekends (Friday and Saturday) . The room fee includes tables, chairs, linens of your choice, and non-alcoholic beverages (tea, soda, coffee, and water).

In order to guarantee the space for your event we require a credit card on file. We do not immediately take the deposit, simply keep your card on file. You have up to two weeks prior to your event to cancel with no penalty. If you cancel within two weeks of your event, we charge the card on file for the amount of the room fee.

If you are unable to hold your contracted event on the scheduled day due to weather or other unforeseen circumstances, we will make our best effort to reschedule your event within 90 days of your originally scheduled date. If you simply end up canceling, we will charge the card on file for the amount of the room fee.

The Warehouse offers a wide range of menu options to accommodate the size and needs of your group. Attached you will find appetizer platters for large groups, buffet dinners, and desserts. For parties of less than 40 people we can provide plated, limited menu options that range from \$45/person to \$65/person. Our kitchen is able to work with most food allergies and preferences if known ahead of time.

The Gallery has its own bar available in the room that can be Hosted or Cash. The bar includes canned and bottled beer (\$5), wine (\$8) , and liquor (\$10-\$13).

For a hosted bar, you choose the items you want to host and our bartenders will keep a tally of drinks sold or collect tickets if you prefer. You may set a total dollar amount for the bar or a set amount of tickets. Once your set amount is reached, we are happy to turn the bar into a cash bar for your guests.

A Cash bar is when your guests pay for all their own drinks. We do accept cash or credit/debit cards and guests may run a tab if they choose.

Guests are welcome to hire their own DJ, band, or other entertainment. All entertainers, videographers and photographers are required to provide their own liability, business, and equipment insurance as well as all necessary step-stools, tables, power cords, electronic equipment, etc. We reserve the right to require entertainers, DJ's or bands to reduce the volume of their music or other entertainment if it interferes with our regular restaurant business. DJ's are allowed (1) one hour before and (1) one hour after the event for set up and clean up.

The Warehouse has a podium and Bluetooth sound-system available in The Gallery free of charge. If you would like to use the Screen & Projector there is a \$75 rental fee. If you need a microphone there is a \$10 fee.

Guests are encouraged to decorate for their event to make it special and personalized. We typically allow (1) one hour before the event and (1) one hour after the event for decorating and cleanup, however, we understand with some events more time is necessary. Please arrange setup and cleanup times with the Banquet Manager.

The Warehouse does not provide decorations, but can suggest local rental companies. Balloons, flowers, candles, streamers, etc. are allowed. **We will charge a \$300 clean-up fee for anyone using glitter or confetti.** We also charge a fee of \$100 if your event requires us to remove more than two pieces of artwork from the walls.

There is a customary 20% service fee as well as 8.2% tax charged on any food and beverage cost. All groups with tax-exempt status must provide a copy of their tax exempt number before the issuance of the final invoice or the full non-refundable tax of 8.2% will be applied to the total event cost.

We are looking forward to making your special event as enjoyable as possible!

banquets@thewarehouserestaurant.com

719-475-8880



The Warehouse tailors each event to accommodate individual budgets and vision, so please tell us what you are looking for and we will try to make it happen! We offer three different and unique spaces that range in capacity from 10 people-200 people.

The Banquet Manager is available **by appointment only** to visit our facility and discuss your event needs. We can answer any of your questions as well as offer menu suggestions.

The Loft is a rustic modern space on the second floor that seats up to 40 people. The Loft is available Tuesday-Saturday from 4:00 pm to 10:00 pm. It is not available on Sundays or Mondays. The Loft room fee is \$250 during the week and \$500 on the weekends (Friday and Saturday). The room fee includes tables, chairs, linens of your choice, and non-alcoholic beverages (tea, soda, coffee, and water).

In order to guarantee the space for your event we require a credit card on file. We do not immediately take the deposit, simply keep your card on file. You have up to two weeks prior to your event to cancel with no penalty. If you cancel within two weeks of your event, we charge the card on file for the amount of the room fee.

If you are unable to hold your contracted event on the scheduled day due to weather or other unforeseen circumstances, we will make our best effort to reschedule your event within 90 days of your originally scheduled date. If you simply end up canceling, we will charge the card on file for the amount of the room fee.

The Warehouse offers a wide range of menu options to accommodate the size and needs of your group. Attached you will find appetizer platters for large groups, buffet dinners, and desserts. For parties of less than 40 people we can provide plated, limited menu options that range from \$45/person to \$65/person. Our kitchen is able to work with most food allergies and preferences if known ahead of time.

The Loft has its own bar available in the room that can be Hosted or Cash. The bar includes canned and bottled beer (\$5), wine (\$8), and liquor (\$10-\$13).

For a hosted bar, you choose the items you want to host and our bartenders will keep a tally of drinks sold or collect tickets if you prefer. You may set a total dollar amount for the bar or a set amount of tickets. Once your set amount is reached, we are happy to turn the bar into a cash bar for your guests.

A Cash bar is when your guests pay for all their own drinks. We do accept cash or credit/debit cards and guests may run a tab if they choose.

The Loft has a complimentary Smart TV with HDMI hook-up and a Bluetooth speaker. Rental fees will apply only if a projector and screen are needed.

Guests are encouraged to decorate for their event to make it special and personalized. We typically allow (1) one hour before the event and (1) one hour after the event for decorating and cleanup, however, we understand with some events more time is necessary. Please arrange setup and cleanup times with the Banquet Manager.

The Warehouse does not provide decorations, but can suggest local rental companies. Balloons, flowers, candles, streamers, etc. are allowed. ***We will charge a \$300 clean-up fee for anyone using glitter or confetti.*** We also charge a fee of \$100 if your event requires us to remove more than two pieces of artwork from the walls.

There is a customary 20% service fee as well as 8.2% tax charged on any food and beverage cost. All groups with tax-exempt status must provide a copy of their tax exempt number before the issuance of the final invoice or the full non-refundable tax of 8.2% will be applied to the total event cost.

We are looking forward to making your special event as enjoyable as possible!

banquets@thewarehouserestaurant.com

719-475-8880



The Warehouse tailors each event to accommodate individual budgets and vision, so please tell us what you are looking for and we will try to make it happen! We offer three different and unique spaces that range in capacity from 10 people-200 people.

The Banquet Manager is available **by appointment only** to visit our facility and discuss your event needs. We can answer any of your questions as well as offer menu suggestions.

The Wine Room is a small, private dining room directly off the main dining room that seats up to 20 people (18 people with a presentation). The room does have a complimentary Smart TV with HDMI hookup. The Wine Room is available Tuesday through Saturday between 4:00 pm and 10:00 pm. The room fee is \$100 during the week and \$150 on the weekend (Friday and Saturday).

Since the Wine Room is a more intimate setting we offer our regular menu or limited menu options that range from \$45/person to \$65/person. The Wine Room has a dedicated server and the complete cocktail menu is available to your group. We do ask that your entire party arrive at the scheduled reservation time as a large group does affect our dining room reservation schedule.

In order to guarantee the space for your event we require a credit card on file. We do not immediately take the deposit, simply keep your card on file. You have up to 72 hours prior to your event to cancel with no penalty. If you cancel within 72 hours of your event, we charge the card on file for the amount of the room fee.

If you are unable to hold your contracted event on the scheduled day due to weather or other unforeseen circumstances, we will make our best effort to reschedule your event within 90 days of your originally scheduled date. If you simply end up canceling, we will charge the card on file for the amount of the room fee.

Guests are encouraged to decorate for their event to make it special and personalized. We typically allow (1) one hour before the event and (1) one hour after the event for decorating and cleanup. The Warehouse does not provide decorations, but can suggest local rental companies. Balloons, flowers, candles, streamers, etc. are allowed. ***We will charge a \$300 clean-up fee for anyone using glitter or confetti.***

There is a customary 20% service fee as well as 8.2% tax charged on any food and beverage cost. All groups with tax-exempt status must provide a copy of their tax exempt number before the issuance of the final invoice or the full non-refundable tax of 8.2% will be applied

to the total event cost. We are able to accommodate individual bills for the group and split the room fee accordingly if you wish.

We are looking forward to making your special event as enjoyable as possible!

banquets@thewarehouserestaurant.com

719-475-8880

APPETIZERS

Appetizer Platters generally serve 20-30 guests each.

Aged White Cheddar and Caramelized Onion Quesadillas with Sour Cream and Homemade Guacamole \$70

Add Grilled Chicken \$80, Add Beef \$90

Traditional Fruit, Cheese, and Crackers \$80

Seasonal Fruit, Domestic and Imported Cheeses, Cocktail Crackers

Hummus and Pita with Fresh Cucumber, Olives and Feta \$65

Vegetable Spring Rolls with Sweet Chile Soy Dipping Sauce \$65

Add Chicken \$70, Add Beef \$75

Classic Shrimp Cocktail with Horseradish Dipping Sauce & Lemon \$120

Warm Artichoke Dip with Carrots, Celery and Toasted Pita \$75

Hickory Smoked Steelhead Trout Fillet with Capers, Onions, and Toast Points \$130

Hand-Made Meatballs with Cranberry Tomato Sauce \$120

Caprese- Tomato, Fresh Mozzarella, Basil, Virgin Olive Oil, Balsamic Drizzle, Toast Points \$70

Chipotle BBQ Chicken Wings with Blue Cheese, Carrot and Celery Sticks \$110

Lump Crab Stuffed Mushroom Caps with Hollandaise \$95

Vegetable, Cheese, and Herb Stuffed \$75

Lump Crab Cakes with Smoked Corn Salsa and Chipotle Aioli \$130

Tempura Steelhead Trout with Sweet Chile Dipping Sauce \$90

Bacon-Wrapped Jalapeño and Cream Cheese Poppers \$100

Deli Meat and Cheese with Rolls, Mayonnaise, Mustard, Lettuce and Tomato \$90

Housemade Corn Chips, Salsa and Guacamole \$50

PRE-SET DINNER BUFFETS

Dinner buffet items will be refilled as needed for approximately 1 hour.

The WH BBQ: \$38 per person plus tax and gratuity

Smoked Brisket, Pulled Pork, BBQ Grilled Chicken, Macaroni Salad, Coleslaw, Green Salad, Cornbread Muffins, Green Beans

Out on the Town: \$42 per person plus tax and gratuity

Grilled London Broil, Chicken Picatta or Marsala, Roasted Steelhead Trout, Sour Cream Mashed Potatoes, Grilled Vegetables, Green Salad, Bread and Butter

Surf & Turf: \$45 per person plus tax and gratuity

Prime Rib, Chicken Picatta or Marsala, Roasted Steelhead Trout, Sour Cream Mashed Potatoes, Rice Pilaf, Grilled Vegetables, Green Salad, Bread and Butter
Make your Prime Rib a Carving Station for \$5 per person extra

Fiesta Fajitas: \$26 per person plus tax and gratuity

Steak and Chicken Fajitas, Warm Tortillas, Beans & Rice, Homemade Chips, Salsa, Guacamole, & Sour Cream

Italiano Africano: \$24 per person plus tax and gratuity

Italian Sausage and Meatball Spaghetti, Chicken Alfredo, Grilled Vegetarian Fussili, Caesar Salad & Garlic Bread

Holiday Feast: \$46 per person plus tax and gratuity

Roast Turkey, Prime Rib, Trout Amandine, Grilled Vegetables, Sour Cream Mashed Potatoes, Sage Gravy, Green Salad, Homemade Rolls

Are You Game?: \$60 per person plus tax and gratuity

Roasted Elk Loin with Lingonberry Sauce, Grilled Balsamic Quail, Bison Prime Rib, Quinoa, Sour Cream Mashed Potatoes, Green Beans Amandine, Green Salad, Homemade Bread

Out on the Town II: \$38 per person plus tax and gratuity

Roast Pork Loin with Mustard Cream, Bistro Tender with Onion Ragout, Veggie Lasagna, Sour Cream Mashed Potatoes, Grilled Veggies, Green Salad, Homemade Bread

BUILD YOUR OWN BUFFET

The “build your own buffet” option includes 2 or 3 Entrees, Salad, Bread, Starch, and Vegetable of Chef’s Choice. Price of the buffet will be an average of your chosen entree prices plus tax and gratuity.

Southside Penne Pasta: \$25 per person plus tax & gratuity
Italian Sausage, Grilled Chicken, Peppers, Onions and Mushrooms,
Creamy Tomato Sauce (No *Additional* Starch Included)

Beef Stroganoff: \$30 per person plus tax & gratuity
Cooked Beef Tips, Mushrooms, Onions, Sour Cream Sauce, Scallion, Rice Pilaf
(No *Additional* Starch Included)

Grilled Vegetarian Fusilli: \$25 per person plus tax & gratuity
Slow-Cooked Beef Tips, Mushrooms, Spinach, Sun-Dried Tomato, Pine Nuts,
Roasted Red Pepper Coulis (No *Additional* Starch Included)

Vegetarian Lasagna: \$30 per person plus tax & gratuity
(No *Additional* Starch Included)

Hickory Smoked Beef Brisket: \$40 per person plus tax & gratuity
Homemade BBQ Sauce, Pickles, Red Onion, Slaw, White Bread

Oven Roasted Steelhead Trout: \$40 per person plus tax & gratuity
Heirloom Tomato and Peperoncini Butter Sauce

Chicken Marsala: \$35 per person plus tax & gratuity
Roasted Chicken Breasts with Mushroom Marsala

Chicken Artichoke Picatta: \$35 per person plus tax & gratuity
Roasted Chicken Breasts with Caper and Artichoke Picatta Sauce

Mama Africano’s Pepper Steak and Grits: \$35 per person plus tax & gratuity
Slow-Cooked Beef Medallions, Onions, Garlic, Sweet Peppers, Spicy Tomato Sauce,
White Cheddar Garlic Grits

Grilled London Broil: \$40 per person plus tax & gratuity
Mushroom and Garlic Sauté

House-Smoked Pulled Pork: \$30 per person plus tax & gratuity
Chipotle BBQ Sauce, Pickles, Fried Onions, Rolls

BUILD YOUR OWN BUFFET (*cont.*)

BBQ Chicken Thighs: \$30 per person plus tax & gratuity
Chipotle BBQ Sauce

Roast Pork Loin: \$30 per person plus tax & gratuity
Mustard Cream

Bistro Tender: \$35 per person plus tax & gratuity
Beef Shoulder Tender with Onion Ragout

Carved Meats

Purchase “by the roast” at Market Price or add a carved meat to your buffet for an additional \$5 per person. *Each roast serves 20-30 guests unless otherwise noted.*

Prime Rib of Beef: Au Jus, Raw and Creamy Horseradish

Rosemary Ham: Chutney, Dijon Cream

Smoked Turkey Breast: Sage Gravy, Cranberry Compote

Garlic Roasted Lamb Leg: Mint Pesto, Brown Gravy

Roasted Beef Tenderloin: Mushroom Sauté, Caramelized Onion
Serves 15-25 guests

PLATED DINNER OPTIONS

Maximum 40 guests

Menus include salad, selection of 3-4 entrees from our regular dinner menu, and dessert. Prices vary by selections. Some dates and times may not be available.

SAMPLE LIMITED MENU:

CLASSIC CAESAR SALAD

Romaine, Parmesan, Herbed Croutons

TANDOORI SPICED STEELHEAD TROUT

Stewed Lentils, Kale, Onion, Lentil Crisp, Mango Chutney,
Radish Greens, Mint

HERB ROASTED HALF CHICKEN FLORENTINE

Spinach & Mushroom Cream, Mashed Potatoes, Squash,
Turnips & Carrots

WHITE BEAN CASSOULET

Trumpet Mushroom "Chorizo", Winter Greens, Onions,
Smoked Tea, Roasted Garlic, Pine Nuts, Herbs

10 OZ. GRILLED BISON RIBEYE

Roasted Microvora Mushrooms, Garlic Roasted Potatoes,
Creamed Spinach & Leeks

HOMEMADE TIRAMISU

Mascarpone Mousse, Coffee, Rum

HOMEMADE CHEESECAKE

Strawberry Sauce, Whipped Cream

DESSERTS

Sheet Cakes: \$60.00 plus tax and gratuity

Choose from: Chocolate, Cheesecake, Tres Leches, and Carrot Cake or an Assorted Combination Platter (*typically serves 25-30 guests*)

Homemade Honey Walnut Bread Pudding with

Whiskey Raisin Caramel Sauce \$5 per person plus tax and gratuity

Ice Cream Sundae Bar: \$5 per person plus tax and gratuity

Vanilla Ice Cream, Chocolate & Caramel Sauce, Peanuts, Sprinkles, Whip Cream, and Strawberries

Cookies: \$24 per dozen plus tax and gratuity

Choose from: Chocolate Chip, Snickerdoodle, Oatmeal Raisin or White Chocolate Cherry

Chocolate Dipped Strawberries: \$24 per dozen plus tax & gratuity

**There will be a \$3 per person cake service fee for ANY outside dessert brought in.*