

# THE WAREHOUSE RESTAURANT

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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!

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.

We offer three different and unique spaces that range in capacity from 10 people-200 people. Each room has a rental fee that includes tables, chairs, linens of your choice, and non-alcoholic beverages (tea, soda, coffee, and water). The rooms are available Tuesday through Saturday starting at 4:00 pm and ending at 10:00 pm for the listed rental fee. Sundays and Mondays may be available by request and for a minimum food and beverage amount. During December there is a food and beverage minimum for each room.

## **THE GALLERY**

The Gallery is a rustic, fun, casual room that seats 150 people comfortably or up to 200 people “cocktail-style”. The Gallery room fee is \$500 during the week and \$1,000 on the weekends (Friday and Saturday).

## **THE LOFT**

The Loft is a rustic modern space on the second floor that seats up to 40 people. The Loft room fee is \$250 during the week and \$500 on the weekends (Friday and Saturday).

## **THE WINE ROOM**

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 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 for up to 14 people or limited menu options for more than 14 people. 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. If your party is bringing in outside desserts, there is a \$3 per person service fee.

## MENU & BAR OPTIONS

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 25 people we can provide plated, limited menu options that range from \$55/person to \$75/person. Our kitchen is able to work with most food allergies and preferences if known ahead of time, although there may be an additional fee for separate plates. If your party is bringing in outside dessert, there will be a \$3 per person service fee.

The Gallery and Loft each have their own bar available in the room that can be Hosted or Cash. The bar includes canned and bottled beer (\$7), wine (\$10) , and liquor (\$11-14).

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.

## MUSIC & DECORATIONS

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 Gallery has a podium and Bluetooth sound-system available free of charge. The Loft has a complimentary Smart TV with HDMI hook-up and a Bluetooth speaker. If you would like to use the Screen & Projector there is a \$75 rental fee. If you need a microphone there is a \$20 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.

## LABOR

We charge \$20/hour for bartenders or servers. Billing begins one hour prior to the event's scheduled start time and ends one hour after scheduled end time. Additional hours are available for \$22/hour should your event run longer than anticipated.

## DEPOSIT & PAYMENT

In order to guarantee our spaces for your event we require a non-refundable deposit in the amount of the room fee. If you are unable to hold your contracted event on the scheduled day due to weather, we will make our best effort to reschedule your event within 90 days of your originally scheduled date.

There is a customary 20% service fee as well as 8.2% tax charged on any food and beverage cost. *The service fee is property of the house and is used to compensate all Warehouse employees. Additional gratuities are appreciated, but not required.* 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.

**Payment in full is due at the conclusion of your event.** After 7 days of non-payment a 10% fee will apply for every 7 days it is overdue. If you pre-pay for your event, there will be no refunds.

## APPETIZERS

*Appetizer Platters generally serve 20-30 guests each.*

**Aged White Cheddar and Caramelized Onion Quesadillas with Sour Cream and Homemade Guacamole \$75**

*Add Grilled Chicken \$85, Add Beef \$95*

**Traditional Fruit, Cheese, and Crackers \$85**

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 \$75**

*Add Chicken \$80, Add Beef \$85*

**Classic Shrimp Cocktail with Horseradish Dipping Sauce & Lemon \$135**

**Warm Artichoke Dip with Carrots, Celery and Toasted Pita \$85**

**Hand-Made Meatballs with Cranberry Tomato Sauce \$140**

**Caprese- Tomato, Fresh Mozzarella, Basil, Virgin Olive Oil, Balsamic Drizzle, Toast Points \$75**

**Chipotle BBQ Chicken Wings with Blue Cheese, Carrot and Celery Sticks \$125**

**Lump Crab Stuffed Mushroom Caps with Hollandaise \$100**

*Vegetable, Cheese, and Herb Stuffed \$75*

**Lump Crab Cakes with Smoked Corn Salsa and Chipotle Aioli \$145**

**Bacon-Wrapped Jalapeño and Cream Cheese Poppers \$110**

**Deli Meat and Cheese with Rolls, Mayonnaise, Mustard, Lettuce and Tomato \$120**

**Housemade Corn Chips, Salsa and Guacamole \$55**

# PRE-SET DINNER BUFFETS

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

**The WH BBQ:** \$46 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:** \$48 per person plus tax and gratuity

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

**Surf & Turf:** \$54 per person plus tax and gratuity

Prime Rib, Chicken Picatta, 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*

**Holiday Feast:** \$50 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?:** \$65 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:** \$45 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

**Choose 3 Entrees for \$45 per person plus tax & gratuity.** All buffets will include Grilled Vegetables, Sour Cream Mashed Potatoes, Green Salad, and Homemade Bread.

**Southside Penne Pasta:** Italian Sausage, Grilled Chicken, Peppers, Onions and Mushrooms, Creamy Tomato Sauce (No *Additional* Starch Included)

**Beef Stroganoff:** Cooked Beef Tips, Mushrooms, Onions, Sour Cream Sauce, Scallion, Rice Pilaf (No *Additional* Starch Included)

**Grilled Vegetarian Fusilli:** Mushrooms, Spinach, Sun-Dried Tomato, Pine Nuts, Roasted Red Pepper Coulis (No *Additional* Starch Included)

**Vegetarian Lasagna:** (No *Additional* Starch Included)

**Hickory Smoked Beef Brisket:** Homemade BBQ Sauce, Pickles, Red Onion, Slaw, White Bread

**Oven Roasted Steelhead Trout:** Heirloom Tomato and Pepperoncini Butter Sauce

**Chicken Marsala:** Roasted Chicken Breasts with Mushroom Marsala

**Chicken Artichoke Picatta:** Roasted Chicken Breasts with Capers and Artichoke Picatta Sauce

**Mama Africano's Pepper Steak and Grits:** Slow-Cooked Beef Medallions, Onions, Garlic, Sweet Peppers, Spicy Tomato Sauce, White Cheddar Garlic Grits

**Grilled London Broil:** Mushroom and Garlic Sauté

**House-Smoked Pulled Pork:** Chipotle BBQ Sauce, Pickles, Fried Onions, Rolls

**BBQ Chicken Thighs:** Chipotle BBQ Sauce

**Roast Pork Loin:** Mustard Cream

**Bistro Tender:** Beef Shoulder Tender with Onion Ragout

# PLATED DINNER OPTIONS

## *Maximum 25 guests*

We offer three pre-set menus or are happy to design one for you from our regular menu options. Menus include salad, selection of 3-5 entrees from our regular dinner menu, and dessert. Prices vary by selections. *Some dates and times may not be available.*

## DESSERTS

**Sheet Cakes:** \$70 plus tax and gratuity

Choose from: Chocolate or Carrot Cake (40 pieces)

**Cheesecake or Tres Leches:** \$95 plus tax and gratuity (32 pieces)

**Assorted Combination Platter :** \$85 plus tax and gratuity

*Includes 20 pieces of Chocolate Cake, 20 pieces of Carrot Cake, and 16 pieces of Cheesecake*

**Homemade Honey Walnut Bread Pudding with**

**Whiskey Raisin Caramel Sauce** \$7 per person plus tax and gratuity

**Ice Cream Sundae Bar:** \$6 per person plus tax and gratuity

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

**Cookies:** \$30 per dozen plus tax and gratuity

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

**Chocolate Dipped Strawberries:** \$30 per dozen plus tax & gratuity

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