

# VIEWHOUSE

 EATERY, BAR & ROOFTOP 

## VIEWHOUSE VISION

*We are a chef-driven, casual eatery, bar & rooftop that delivers a superior, inclusive experience with a locally rooted vibe & fun energy*

### **FUN ENERGY**

We are the epitome of fun energy with attentive & lively staff. From hanging out with friends, corporate team building, or family friendly activities - we have something unique for everyone. ViewHouse hosts hundreds of free public events & offers year round entertainment including volleyball, cornhole, giant Jenga, outdoor movie screenings, local & national bands/DJs, & sports watch parties.

### **VIEW**

ViewHouse has awe-inspiring rooftop & cityscape views, unique ambiance & unparalleled custom design. ViewHouse creates an ideal setting for both game watching & people watching. Taking full advantage of Colorado's surroundings, patio-goers can dine comfortably at cabana & fireside seating amongst the infamous Rocky Mountain skyline. ViewHouse offers views you can't get anywhere else.

### **SUPERIOR**

ViewHouse is the next national leader in the casual eatery industry. We stand out against our competitors as a superior choice because of our engaged staff, memorable service, entertainment, community involvement, sustainability, high quality ingredients, & passionate emphasis on our 'NEVER EVER' food campaign. Guests never have to compromise when choosing ViewHouse - we are superior!

### **LOCALLY ROOTED**

We are organic when possible, local when available, & always a fresh eating experience. We are rooted in our neighborhoods with original ViewHouse initiatives & community involvement that enhances the value of each town we settle in.

### **INCLUSIVE**

ViewHouse provides a casual & welcoming environment. Our menu is competitively priced & offers real value to all guests. From a quick casual lunch, to a formal plated corporate dinner, we are a perfect choice for all of our guest's needs. Everyone feels right at home at ViewHouse.

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ViewHouse is a chef-driven, casual eatery with superior ingredients that are organic when possible, local when available & always fresh. Our menu is proudly crafted from partnerships with local farms, bakeries & craftsmen. We pride ourselves on identifying & staying ahead of culinary trends, while delivering classics with a ViewHouse twist. We keep one thing in mind when crafting our beverage menus - Coloradans' love for craft libations. We serve a Colorado-centric selection of 35 local taps & bottles, 15 local spirit distilleries & 40 specialty cocktails. Cheers!

# VIEWHOUSE

— EATERY, BAR & ROOFTOP —

## VIEWHOUSE BANQUET PACKAGES

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Our banquet team is happy to select & personalize a menu for your event. The following sample menus are meant to give you an idea of what we offer. Our menus change seasonally; all items are based on availability & are subject to change.

# VIEWHOUSE

EATERY, BAR & ROOFTOP

## VIEWHOUSE SIGNATURE HORS D'OEUVRES DELUXE PARTY PLATTERS

FEEDS 20-30 PER PLATTER

### CAPRESE \$60

skewered fresh mozzarella, heirloom tomatos,  
fresh basil, balsamic reduction

### SOUTHWEST EGG ROLLS \$60

chicken, corn, poblano chiles, red peppers, cheddar,  
fresh cilantro, southwest ranch

### PROSCIUTTO-WRAPPED MOZZARELLA \$60

served with house-made marinara

### PETITE PIZZA PINWHEELS \$60

san marzano tomato sauce, mozzarella, basil

### FLATBREADS TRIO \$60

margherita, pepperoni, three cheese

### PIGS IN A BLANKET (30pcs) \$60

beef franks wrapped in puff pastry, cheese fondue  
& honey mustard dipping sauces

### CHEESE & ANTIPASTO BOARD \$60

artisanal cheeses, dried fruit, nuts, berries,  
cured meats, olives, accoutrements

### GOAT CHEESE PINWHEEL \$60

goat cheese puff pastry pinwheels,  
apricot glaze

### EVERYTHING BAGEL HUMMUS \$60

house-made everything seasoned hummus, toasted  
pita, seasonal vegetables

### SEASONAL FRUIT \$60

seasonal berries, melon, honey yogurt

### BACON WRAPPED JALAPEÑO POPPERS \$60

served with house-made thai chili sauce

### CHICKEN TENDERS \$60

house-made cherry bbq & ranch dipping sauces

### CHICKEN EMPANADAS (30pcs) \$60

spicy chicken empanadas, house-made ranch

### HEIRLOOM TOMATO BRUSCHETTA (30pcs) \$60

heirloom tomato relish, parmesan, crostini

### CUCUMBER ROLL (30pcs) \$60

carrots, greens, cucumber, scallions  
wrapped in seaweed, ponzu sauce

### DESSERT BITES (30pcs) \$60

lemon squares, brownies, blondies

## EXECUTIVE PARTY PLATTERS

FEEDS 20-30 PER PLATTER

### SLIDER SAMPLER \$70

beef, bbq brisket, carnitas, buffalo chicken

### TACO TRIO \$70

seared steak, slow-roasted pork, grilled chicken

### PETITE CRAB CAKES \$70

house-made harissa aioli dipping sauce

### BEEF EN CROUTE \$70

grilled kona coffee rubbed grass-fed beef,  
cherry tomato relish

### JUMBO BUFFALO WINGS (30pcs) \$70

carrots, celery, bleu cheese, or house-made ranch

### SATAY DUO (30pcs) \$70

chicken & beef satay

### TUNA TARTARE WONTON \$70

tuna, avocado relish, scallion, sesame seeds,  
sweet soy sauce

### BBQ BACON SHRIMP \$70

jumbo shrimp, wrapped in applewood-smoked  
bacon, house-made bbq sauce

### SHRIMP COCKTAIL (30pcs) \$70

house-made cocktail sauce

\*\*\*PER PIECE & PASSED PRICING UPON REQUEST\*\*\*

# VIEWHOUSE

EATERY, BAR & ROOFTOP

## BREAKFAST & BRUNCH

INCLUDES COFFEE & TEA STATION

### GOOD MORNING PLATTERS

FEEDS 20-30 PER PLATTER

FRESH BAKED PASTRIES \$60  
assortment of pastries & sweets

YOGURT & FRESH BERRY PARFAIT \$60  
honey granola

SEASONAL FRUIT \$60  
fruit, honey greek yogurt

PANCAKES \$60  
syrup, butter

EGG TACOS \$70  
scrambled eggs, bacon, pico de gallo,  
sour cream, avocado relish, cotija

## BREAKFAST & BRUNCH BUFFETS

### COLORADO SUNRISE

\$17++ PER PERSON + ADDED BREAKFAST ENHANCMENTS

SCRAMBLED EGGS  
BREAKFAST POTATOES  
APPLEWOOD-SMOKED BACON  
BREAKFAST SAUSAGE  
SEASONAL FRUIT PLATTER  
PORK GREEN CHILI

### VH SIGNATURE BRUNCH

\$25++ PER PERSON + ADDED BREAKFAST ENHANCMENTS

SHORT RIB SKILLET & SCRAMBLED EGGS  
BREAKFAST POTATOES  
APPLEWOOD-SMOKED BACON  
FRENCH TOAST  
SEASONAL FRUIT PLATTER  
PORK GREEN CHILI

## ADD ONS

### OMELETTE STATION

\$10 PER GUEST + \$50 CHEF FEE

chef-made omelettes with an assortment of  
onions, tomatoes, peppers, sausage, bacon, ham,  
cheese, pork green chili

### BOTTOMLESS MIMOSA & BLOODY MARY BAR

\$15 PER GUEST + \$50 BARTENDER FEE

build-your-own mimosa & bloody mary bar set  
up in banquet space

# VIEWHOUSE

EATERY, BAR & ROOFTOP

## LUNCH BUFFET

### VH SIGNATURE

\$25++ PER GUEST

NUTS & BERRIES SALAD & STRAWBERRY VINAIGRETTE,  
BEEF SLIDERS, SMOKY SLIDERS, GRILLED CHICKEN WRAPS,  
CHILLED PASTA SALAD, POTATO CHIPS,  
COOKIE TRAY

## CUSTOMIZED LUNCH

**BUFFET \$25++ PER GUEST**

*includes one salad, two entrees, & two sides*

*ADDITIONAL ENTRÉES + \$6 PER*

### SALADS

*select one*

HOUSE SALAD SERVED WITH RANCH &  
BALSAMIC VINAIGRETTE  
NUTS & BERRIES SALAD SERVED WITH  
STRAWBERRY VINAIGRETTE  
CAPRESE SALAD SERVED WITH  
BALSAMIC VINAIGRETTE  
CAESAR SALAD

### SIDE DISHES

*select two*

PARSLEY LEMON ZEST RICE  
GARLIC MASHED POTATOES  
HERB GARLIC BUTTER PASTA  
SEASONAL VEGETABLES  
MAC N' CHEESE  
GREEN BEANS

### ENTRÉES

*select two*

CILANTRO LIME FLANK STEAK & CUCUMBER SLAW  
GRILLED CHICKEN BREAST & MUSHROOMS  
LEMON-HERB MUSTARD SALMON  
PEPPERCORN DEMI BRISKET  
LEMON-THYME COD

SEARED SALMON WITH LEMON HERB BUTTER  
GRILLED STEAK & PEPPERCORN DEMI  
VEGAN STUFFED ZUCCHINI  
QUINOA SUPER BOWL  
CHICKEN PICCATA

### DESSERT ADD-ON

**\$5 PER PIECE**

FRESH BERRIES & CRÈME ANGLAISE  
BUTTERFINGER CHEESECAKE  
NEW YORK CHEESECAKE  
CHOCOLATE CAKE

DESSERT BITES (BUFFET OR FAMILY STYLE ONLY)  
FLOURLESS CHOCOLATE TRUFFLE CAKE  
KEY LIME PIE

# VIEWHOUSE

EATERY, BAR & ROOFTOP

## SUSHI PLATTERS

### CALIFORNIA ROLL

\$200 | 50 PCS

crab mix, avocado, cucumber, topped with masago, sesame seeds

### SPICY SHRIMP TEMPURA ROLL

\$200 | 50 PCS

white shrimp tempura, crab mix, avocado, cucumber, jalapeño, green onion, masago, harissa aioli, sesame seeds

### SPICY TUNA ROLL

\$200 | 50 PCS

spicy tuna, avocado, cucumber, topped with sesame seeds, togarashi

### SALMON AVOCADO ROLL

\$225 | 50 PCS

crab mix, cucumber, topped with salmon, avocado, sesame seeds, ponzu

### SURF & TURF ROLL

\$225 | 50 PCS

chopped lobster, mushrooms, topped with thinly sliced tenderloin (torched medium), harissa aioli, scallions, sesame seeds

### TNT ROLL

\$225 | 50 PCS

spicy tuna, avocado, cucumber, topped with tuna tataki, pickled ginger, jalapeño, kaiware sprouts, sesame seeds, ponzu sauce, togarashi

### NEW STYLE SESAME SOY SALMON SASHIMI

MARKET PRICE/20 PERSON MINIMUM

sliced salmon, topped with asparagus, garlic, cherry tomatoes, sesame soy vinaigrette, cilantro, scallions, kaiware sprouts, sesame seeds

# VIEWHOUSE

 EATERY, BAR & ROOFTOP 

## DINNER BUFFET

### VH SIGNATURE

**BUFFET \$45 PER GUEST**

NUTS & BERRIES SALAD & STRAWBERRY VINAIGRETTE  
SLOW-ROASTED BRISKET & PEPPERCORN DEMI, ROASTED CHICKEN  
PAN-SEARED SALMON & VH REMOULADE  
GARLIC MASHED POTATOES, ASPARAGUS, BABY CARROTS  
DEEP FRIED CHEESECAKE BITES, CHOCOLATE & CRÈME ANGLAISE

## CUSTOMIZED DINNER

**BUFFET \$39 PER GUEST**

*includes one salad, two entrées, two sides & two desserts*  
ADDITIONAL ENTREES + \$6 PER

### SALADS

*select one*

HOUSE SALAD SERVED WITH RANCH &  
BALSAMIC VINAIGRETTE  
NUTS & BERRIES SALAD SERVED WITH  
STRAWBERRY VINAIGRETTE  
CAPRESE SALAD SERVED WITH  
BALSAMIC VINAIGRETTE  
CAESAR SALAD

### SIDE DISHES

*select two*

ROSEMARY ROASTED POTATOES  
SEASONAL VEGETABLES  
HONEY GLAZED CARROTS  
GARLIC MASHED POTATOES  
HERB GARLIC BUTTER PASTA  
PARSLEY LEMON ZEST RICE  
MAC N' CHEESE  
GREEN BEANS

### ENTRÉES

*select two*

CILANTRO LIME FLANK STEAK & CUCUMBER SLAW  
LEMON-HONEY MUSTARD GLAZED SALMON  
GRILLED CHICKEN & MUSHROOMS  
GRILLED STEAK & CHIMICHURRI  
PEPPERCORN DEMI BRISKET  
VEGAN STUFFED ZUCCHINI  
QUINOA SUPER BOWL  
LEMON-THYME COD  
RATATOUILLE

### DESSERTS

*select two*

PEANUT BUTTER CHOCOLATE TORTE  
FRESH BERRIES & CRÈME ANGLAISE  
DESSERT BITES (BUFFET STYLE)  
BUTTERFINGER CHEESECAKE  
NEW YORK CHEESECAKE  
CHOCOLATE CAKE  
KEY LIME PIE  
CHEESECAKE BITES

### CARVING STATION OPTIONS

**+\$75 CARVING FEE**

SALMON, AIRLINE CHICKEN, PORK LOIN, PORK BELLY, FLANK STEAK

HERB-ROASTED PRIME RIB **\$8 PER PERSON**

# VIEWHOUSE

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## THEMED BUFFET DINNER

### SIGNATURE VIEWHOUSE TACOS

\$25++ PER PERSON

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SOUTHWEST SALAD SERVED WITH CILANTRO-LIME VINAIGRETTE,  
SEARED STEAK, COLORADO GRILLED CHICKEN, CORN TORTILLAS,  
CHEESE ENCHILADAS WITH BLACK BEAN SALSA,  
REFRIED BEANS, SPANISH RICE, ONION,  
PICO DE GALLO, CILANTRO, LIME, GUACAMOLE, COTIJA CHEESE,  
MAHI MAHI OR WILD MUSHROOM +\$3 PER PERSON

### ALL AMERICAN

\$25++ PER PERSON

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HOUSE SALAD SERVED WITH RANCH & BALSAMIC VINAIGRETTE,  
BEEF SLIDERS & CRISPY COLORADO CHICKEN SLIDERS,  
BUFFALO BRATS W/ GRILLED ONIONS & SPICY MUSTARD ON PRETZEL BUNS,  
CHILLED PASTA SALAD, POTATO CHIPS,  
VEGGIE SLIDERS +\$3 PER PERSON

### TOUR OF ITALY

\$27++ PER PERSON

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CAESAR SALAD, BOLOGNESE PASTA, CHICKEN ALFREDO PASTA,  
TUSCAN VEGETABLES, GARLIC BREAD,  
ITALIAN MEATBALLS OR CHICKEN PARMIGIANA +\$3 PER PERSON

### FROM THE PIT

\$34++ PER PERSON

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COLESLAW, BBQ BEEF BRISKET, SLOW-COOKED PULLED PORK, BBQ CHICKEN,  
BBQ BEANS, MAC N' CHEESE, CORN ON THE COB,  
WARM PRETZEL BUNS



# VIEWHOUSE

EATERY, BAR & ROOFTOP

## BUILD-YOUR-OWN STATIONS

### SALAD BAR \$12 PER PERSON

LETTUCE: ROMAINE & SPRING MIX  
VEGGIES: RED ONIONS, HEIRLOOM CHERRY TOMATOES, CUCUMBERS, CARROTS, AVOCADO  
FRUIT: STRAWBERRIES, BLACKBERRIES, WATERMELON, FIGS, DATES, DRIED-CHERRIES,  
DRESSINGS: RANCH, BALSAMIC, CILANTRO-LIME VINAIGRETTE  
OTHER: CROUTONS, BACON, CHEESE  
\*CONSULT BANQUET MANAGER-OTHER TOPPINGS AVAILABLE UPON REQUEST

### PASTA BAR \$20 PER PERSON

PASTA: CAVATAPPI OR LINGUINE  
SAUCE: ALFREDO, MARINARA, CREAMY MUSHROOM  
VEGGIES: ROASTED MUSHROOM, CARAMELIZED ONIONS, SPINACH,  
ROASTED BELL PEPPERS, HEIRLOOM CHERRY TOMATOES, BASIL  
CHEESE: PARMESAN, MOZZARELLA  
PROTEIN (CHOOSE ONE): CHICKEN, SHRIMP, OR MEATBALLS  
\*CONSULT BANQUET MANAGER-OTHER TOPPINGS AVAILABLE UPON REQUEST

### NACHO BAR \$14 PER PERSON

BASE: CORN CHIPS OR FRENCH FRIES  
CHEESES: 3 CHEESE FONDUE, COTIJA, MIXED CHEESE  
TOPPINGS: PORK GREEN CHILI, PINTO BEANS, PICO DE GALLO, BLACK OLIVES,  
JALAPEÑOS, AVOCADO, SOUR CREAM  
PROTEIN: \$4 PER MEAT | CARNE ASADA, CHICKEN, CARNITAS, OR BRISKET  
\*CONSULT BANQUET MANAGER-OTHER TOPPINGS AVAILABLE UPON REQUEST

### MAC & CHEESE BAR \$18 PER PERSON

PASTA: CAVATAPPI OR PENNE  
CHEESE: SHARP, COLBY, PEPPER JACK, PARMESAN  
PROTEIN: BUFFALO CHICKEN, PULLED PORK, BACON  
TOPPING: PARSLEY PARMESAN BREAD CRUMBS, CRACKER CRUMBLE, BBQ CHIPS, JALAPEÑO POPPERS  
\*CONSULT BANQUET MANAGER-OTHER TOPPINGS AVAILABLE UPON REQUEST

### CHEESECAKE BAR \$8 PER PERSON

BASE: NEW YORK CHEESECAKE  
SAUCES: CHOCOLATE SAUCE, CARAMEL, APRICOT JAM, CRÉME ANGLAISE, WHIPPED CREAM  
TOPPINGS: STRAWBERRIES, BLACKBERRIES, CHOCOLATE CHIPS, BUTTERFINGERS, PECANS, PEANUTS  
\*CONSULT BANQUET MANAGER-OTHER TOPPINGS AVAILABLE UPON REQUEST

### BACON BOURBON BAR \$12 PER PERSON

BACON WRAPPED: FIGS, ASPARAGUS,  
JALAPEÑOS, SHRIMP,  
FLAVORED BACON: PEPPER BACON, & CANDIED BACON  
PAIRED WITH A SELECTION OF LOCAL & PREMIUM WHISKEYS  
\*WHISKEYS CHARGED ON CONSUMPTION

### MOSCOW MULE BAR \$100 STAFF FEE & SET UP

SPECIALTY BAR WITH BARTENDER MAKING A SELECTION  
OF 4 OF OUR SIGNATURE MULES.  
MULE OPTIONS: MOSCOW, VIEWHOUSE MULE, BOURBON,  
BOTANICAL, STRAWBERRY, ANGRY & PALOMA  
\*MULES CHARGED ON CONSUMPTION

# VIEWHOUSE

EATERY, BAR & ROOFTOP

## BEVERAGE PACKAGES

### 3 HOUR BAR PACKAGES

#### STANDARD

**\$30 PER PERSON**

includes all standard bar offerings

#### PREMIUM

**\$34 PER PERSON**

includes all premium bar offerings

#### TOP SHELF

**\$42 PER PERSON**

includes all top shelf bar offerings

PRICES IN ADDITION TO YOUR MENU SELECTIONS | NO SHOTS, NO DOUBLES

### HOSTED BAR PACKAGES

#### STANDARD **\$8 PER DRINK**

##### WELL SPIRITS

house vodka, gin, rum, bourbon, tequila, assorted flavored liquors

##### DOMESTIC BEERS

coors, coors light, bud, bud light, miller lite, corona

##### HOUSE WINE

barefoot varietals

#### PREMIUM **\$10 PER DRINK**

*\*includes standard bar package*

##### PREMIUM SPIRITS

tito's vodka, absolut vodka, tanqueray gin, bacardi, captain morgan & malibu rum, milagro silver tequila, jack daniel's, jameson, dewar's scotch, assorted flavored liquors, margaritas, bloody mary's

##### PREMIUM BEERS

craft bottle & can selection

##### PREMIUM WINES

coppola varietals

#### TOP SHELF **\$12 PER DRINK**

*\*includes standard & premium bar packages*

##### TOP SHELF SPIRITS

kettle one, grey goose, ciroc, makers mark, bombay sapphire, patron silver, jonny walker black, mccallan, the glenlivet 12, grand marnier, courvoisier vsop, assorted flavored liquors, moscow mules, mojito's, top shelf margaritas, vh specialty cocktails

##### TOP SHELF BEERS

colorado craft brews & imported beers

##### TOP SHELF WINES

benziger chardonnay, benziger sauvignon blanc, chateau st michelle riesling  
benziger cabernet sauvignon, benziger merlot, dark horse pinot noir, alamos malbec

**VIEWHOUSE PROUDLY FEATURES COLORADO BREWS & SPIRITS**  
**ALL PACKAGES ARE CHARGED BASED ON CONSUMPTION**

# VIEWHOUSE

 EATERY, BAR & ROOFTOP 

## VIEWHOUSE BANQUET POLICIES

### LOCALLY ROOTED FOOD & BEVERAGE

At ViewHouse, our banquets are a step above the competition. No matter the size of the event, our chef-driven concept dictates that food is prepared in-house; therefore consistently delivering superior quality cuisine that keeps our regulars coming back. Please inform your banquet coordinator about any special requests or dietary needs & we will be more than happy to accommodate.

In addition to focusing on local food vendors, ViewHouse banquets spotlights local Colorado craft breweries & distilleries, with fun & friendly service from our experienced banquet staff. Local liquor laws & regulations are strictly enforced.

### VIEWS, DÉCOR & SIGNAGE

ViewHouse locations are known for the amazing views & beautiful design. We work with a number of local graphics & design companies that can provide additional services to further customize your event. Additional décor & signage are subject to approval by the marketing & management departments.

### MEMORABLE MUSIC & ENTERTAINMENT

Fun energy & exciting events are at the heart of it all & ViewHouse has an experienced team of bands & DJs that specialize in customized playlists for private events, as well as relationships with local musicians & performers, event rental companies, & team building companies that can provide you with the unique event you are looking for.

### CUSTOMIZABLE AUDIO/VIDEO CAPABILITIES

From sporting event watch parties to broadcasting national corporate meetings, ViewHouse banquets have top of the line digital monitors & sound systems to cater to any event. ViewHouse works with professional sound & lighting professionals. Please notify your banquet coordinator of your specific AV needs & our in-house technicians will determine if any additional rentals are necessary.

### FOOD & BEVERAGE MINIMUMS & EVENT FEES

Private event spaces are subject to food & beverage minimums based on location, date, & time of the event. Total costs will include food & beverage totals, a local tax, a 20% service charge, & any applicable rental fees.

### CONFIRMATIONS, DEADLINES & GUARANTEED GUEST COUNTS

ViewHouse requires a signed contract & a non-refundable 20% deposit to secure any private event. There is a 20 person minimum guest count for private events ordering from the banquet menu. Finalized menu selections are due no later than one week prior to the date of the event, & a final guest count is due 72 hours prior. Payment is due in full immediately following the conclusion of the function, or if all charges are known, pre-paid arrangements can be made.

**THANK YOU FOR CONSIDERING BANQUETS AT VIEWHOUSE  
FOR YOUR SPECIAL EVENT!**