CENTENNIAL & COLORADO SPRINGS

BANQUET MENU

VIEWHOUSE

EATERY, BAR & ROOFTOP ®

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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. Since our menus change seasonally, all items are based on availability & are subject to change.

NEVEREVER NO ANTIBIOTICS HORMONES BY-PRODUCTS

COMMITTED 2 COLORADO

ViewHouse signature NEVER EVER items. Proudly serving premium meat products that contain no antibiotics, no growth hormones & no by-products. Organically sourced when possible, local when available & always fresh.

(gf) These dishes are made with gluten-free ingredients, but ViewHouse is not a gluten-free environment. Products containing gluten are prepared in our kitchens. Please let your server know your specific restrictions.

Please let your server know about any allergies or food restrictions.

(V) Vegetarian dishes containing no meat, fish, poultry or shellfish, but may contain dairy or eggs. Our kitchens contain animal products & cross-contamination may occur.

* These items may be served raw or uncooked, or contain raw or uncooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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.

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!

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EATERY, BAR & ROOFTOP ®

PARTY PLATTERS

$70 EACH

CAPRESE SKEWERS
30p
skewered fresh mozzarella, heirloom tomato,fresh basil & balsamic reduction

EVERYTHING BAGEL HUMMUS
30p
everything seasoned hummus, seasonal vegetables, toasted pita

PROSCIUTTO WRAPPED MOZZARELLA
20p
w/ house made marinara

SEASONAL FRUIT
30p
w/ honey yogurt

FLATBREADS TRIO
30p
margherita, pepperoni, & 3 cheese

BACON JALAPENO POPPERS
20p
w/ thai chili sauce & ranch

PIGS IN A BLANKET
30p
w/ cheese fondue & honey mustard

BACON WRAPPED SHRIMP
20p
w/ bbq sauce

ANTIPASTO & CHEESE BOARD
30p
assortment of cured meats & artisanal cheeses

CHICKEN EMPANADAS
20p
w/ ranch

HEIRLOOM TOMATO BRUSCHETTA
30p
heirloom tomato relish, parmesan, crostini

CHIPS & SALSA TRIO
30p
house made salsa, guacamole, & corn salsa

PETITE CRAB CAKES
20p
w/ harissa aioli

VH BUFFALO WINGS
20p
w/ ranch & bleu cheese

SHRIMP COCKTAIL
30p
w/ cocktail sauce

TACO DUO
20p
grass fed steak & chicken tacos

BBQ QUESO SLIDERS
20p
grass fed beef, queso, bbq, bacon

CHICKEN WAFFLE SLIDERS
20p
w/ bourbon maple whiskey syrup

KOREAN PORK BUNS
20p
w/ sweet chili soy

CAKE TRIO
20p
tiramisu, key lime pie, ny cheesecake

GRILLED VEGETABLE SKEWERS
20p
w/ balsamic glaze

SOUTHWEST EGG ROLLS
30p
w/ ranch

VEGETABLE SPRING ROLLS
30p
w/ sweet chili sauce

DESSERT BITES
30p
brownies, blondies, & lemon bars

VIEWHOUSE
EATERY, BAR & ROOFTOP ®

BUILD YOUR OWN STATIONS

PRICED PER PERSON

CHEESECAKE BAR 11
new york cheesecakes
blueberries, raspberries, strawberries, chocolate, caramel, crushed peanuts, candied pecans, butterfinger crumble

SALAD BAR 13
romaine, spring Mix
shredded cheddar, tomatoes, cucumbers, onions, carrots, croutons, bacon bits, strawberries, dried cherries
ranch, balsamic vinaigrette, strawberry vinaigrette

BYO NACHO BAR 20
tortilla chips
3 cheese fondue, green chili
pinto beans, pico, black olives, jalapeno, guacamole, sour cream, lettuce
chicken

BYO MAC & CHEESE BAR 20
vh mac n cheese
buffalo chicken tender strips, green chili, pulled pork
parmesan, cheddar, breadcrumbs, bacon bits, jalapeno
GROUND BEEF +5

BACON BAR 25
bacon wrapped jalapenos & bacon shrimp
pepper bacon, candied bacon, maple bacon
bbq bacon queso sliders
crispy buffalo chicken bacon sliders

BYO SOUTHWEST DINNER 30
southwest salad
grilled steak, grilled chicken, cheese enchiladas
lettuce, pico, cilantro, lime, guacamole, cheese
Spanish rice, refried beans, warm tortillas
CHIPS, SALSA & GUACAMOLE + 5

BYO BACKYARD BBQ 30
garden salad w/ ranch & balsamic vinaigrette
grass fed beef, grilled chicken, bbq pulled pork sliders
lettuce, tomato, onion, pickle, coleslaw, ketchup, mustard
chips
PASTA SALAD +5
MAC N CHEESE +5
FRENCH FRIES +5

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BREAKFAST & BRUNCH

BUFFETS
PRICED PER PERSON

COLORADO SUNRISE 20
scrambled eggs, breakfast potatoes,
applewood-smoked bacon, breakfast sausage,
seasonal fruit platter, pork green chili

OMELET STATION +12
BREAKFAST BURRITO +6

VH SIGNATURE BRUNCH 25
beef brisket skillet, scrambled eggs, breakfast potatoes,
applewood-smoked bacon, french toast,
seasonal fruit platter

OMELET STATION +12

STATIONS
PRICED PER PERSON

OMELET STATION 20
chef made omelets w/ an assortment of onions,
tomatoes, peppers, sausage, bacon, ham, cheese,
potatoes, diced shrimp, & pork green chili

BOTTOMLESS MIMOSAS 20 FOR 2 HOURS
mimosa tower w/ assorted fruit on side

BYO WAFFLES 15
served with strawberries, blueberries, blackberries,
bananas, whipped cream, butter, & bourbon syrup

BYO BLOODY MARY BAR 20 FOR 2 HOURS
bloody mary bar w/ mixers

GOOD MORNING PLATTERS
$70 EACH

FRESH BAKED PASTRIES
30p
assortment of pastries & sweets

YOGURT & FRESH BERRY PARFAIT
20p
w/ honey granola

VH EGG TACOS
20p
eggs, bacon, pico de gallo, sour cream,
guacamole, cotija

BISCUITS & GRAVY
20p
housemade biscuits & grazy

BAGELS & LOX
20p
smoked salmon, bagels, cream cheese,
tomato, red onion, capers

FRENCH TOAST
20p
w/ bourbon maple syrup & butter

EGG CUPS
20p
mini quiche in puff crust

BREAKFAST SANDWICHES
20p
Scrambled eggs, ham, cheese

MAPLE CHICKEY BISCUIT
20p
breaded chicken, bacon & maple glaze

VH EGG BENNY
20p
bacon cup with egg & hollandaise

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EATERY, BAR & ROOFTOP ®

LUNCH

AVAILABLE 11AM TO 3PM

THE BORED MEETING 27

- garden salad w/ ranch & balsamic vinaigrette
- chicken tortilla soup
- chicken club on sourdough
- sliced beef w/ swiss on a hoagie
- mediterranean veggie wrap
- chips
- seasonal fruit tray

THE AMERICAN GRILL 32

- nuts & berries salad w/ strawberry vinaigrette
- grilled steak w/ chimichurri
- grille chicken & mushrooms in pan sauce
- garlic mashed potatoes, seasonal vegetables

LEMON HONEY MUSTARD SALMON +6

GRILLED ZUCCHINI STEAK +6

THE SOUTHWEST GRILL 32

- southwest salad w/ cilantro lime vinaigrette
- beef & chicken fajitas w/ peppers & onions
- spanish rice, refried beans
- warm tortillas
- lettuce, pico, guacamole, salsa, sour cream, cheese

THE ITALIAN LUNCH 32

- caprese salad
- cavatappi w/ meat sauce
- chicken alfredo w/ linguini
- italian herb vegetables
- garlic bread

THE FAR EAST FEAST 32

- asian salad w/ sesame vinaigrette
- thai peanut chicken w/ vegetables & white rice
- sriracha salmon fried rice
- vegetable spring rolls

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DINNER

CLASSIC DINNER 43

- garden salad w/ ranch & balsamic
- peppercorn demi steak, lemon thyme chicken
- mashed potatoes, seasonal vegetables
- ny cheesecake, fresh berries & crème
- LEMON HONEY MUSTARD SALMON +10
- GRILLED STEAK W/ CHIMICHURRI + 10
- PORTOBELLO STEAK W/ AVOCADO CHIMICHURRI +8
- PRIME RIB CARVING STATION +12

SOUTHWEST DINNER 40

- southwest salad w/cilantro lime vinaigrette
- cilantro lime grilled chicken w/ seasoned rice
- carne asada w/ rice, peppers & onions
- vegetarian enchiladas
- warm tortillas, salsa & guacamole
- Sopapillas

ITALIAN FEAST 40

- caprese salad
- tuscan steak w/ roasted red potatoes
- chicken picatta linguini
- vegetable pomodoro
- tiramisu
- LASAGNA ROLLS W/ VEGGIE CREAM SAUCE+6
- SHRIMP & SALMON PASTA + 8

BBQ BUFFET 40

- coleslaw
- bbq beef brisket, bbq pork, fried chicken
- bbq beans, mac n cheese, corn on the cob, warm dinner rolls
- dessert bites
- GRILLED ZUCCHINI STEAK + 8

SUSHI

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

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BAR SERVICE

HOST BAR: ALL DRINKS COVERED. CHARGED PER DRINK. BASED ON CONSUMPTION

HOST STANDARD BAR

WELL SPIRITS: house vodka, gin, rum, whiskey, tequila
BEERS & SELTZERS: all 16oz draft beers, cans, & seltzers
HOUSE WINES: barefoot, matua, infinite monkey theorem
NON-ALCOHOLIC BEVERAGES: all sodas, tea, coffee, & juices

HOST PREMIUM BAR

PREMIUM SPIRITS: titos, tanqueray, bacardi, jack daniels, milagro
BEERS & SELTZERS: all 16oz draft beers, cans, & seltzers
PREMIUM WINES: chateau ste. michelle, benziger, attimo
NON-ALCOHOLIC BEVERAGES: all sodas, tea, coffee, & juices

HOST TOP SHELF BAR

TOP SHELF SPIRITS: ketel one, bombay sapphire, captain morgan, jameson, patroñ
BEERS & SELTZERS: all 16oz draft beers, cans, & seltzers
TOP SHELF WINES: all wines by the glass
NON-ALCOHOLIC BEVERAGES: all sodas, tea, coffee, & juices

THREE HOUR DRINK PACKAGES

NO SHOTS, NO DOUBLES

STANDARD 3 HOUR PER PERSON 40 | PREMIUM 3 HOUR PER PERSON 50 | TOP SHELF 3 HOUR PER PERSON 55

VIEWHOUSE

BANQUETS 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 VIEWHOUSE FOR YOUR SPECIAL EVENT!