



VIEWHOUSE



EATERY, BAR & ROOFTOP



®

BANQUET

M E N U

VIEWHOUSE

☞ EATERY, BAR & ROOFTOP ☞®

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!

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

COMMITTED2
COLORADO

MENU KEY

- gf** Gluten-free. Please note ViewHouse is not a gluten-free environment; products containing gluten are prepared in our kitchens.
- Vegetarian. These dishes contain no meat, fish, poultry, or shellfish; but may contain dairy or eggs. Our kitchen contains animal products & cross-contamination can occur.
- 🌿** Low Glycemic. These items are made with ingredients that have a low glycemic index, meaning they cause a slower, more gradual rise in blood sugar. Ideal for sustained energy and blood sugar balance.
- *** These items may be served raw or undercooked, or contain raw or undercooked 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. Please let your server know about any allergies or food restrictions. Select dishes can be vegan-friendly upon request.
- 🏠** 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.

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.

PARTY PLATTERS

80 PER PLATTER

CAPRESE SKEWERS ●

30 pieces

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

EVERYTHING BAGEL HUMMUS ●

30 pieces

everything seasoned hummus, seasonal vegetables, toasted pita

PROSCIUTTO WRAPPED MOZZARELLA

20 pieces

house made marinara

SEASONAL FRUIT gf ●

30 pieces

honey yogurt

FLATBREADS TRIO

30 pieces

margherita, pepperoni, 3 cheese

BACON JALAPENO POPPERS

20 pieces

thai chili sauce & ranch

PIGS IN A BLANKET

30 pieces

cheese fondue, honey mustard

BACON WRAPPED SHRIMP

20 pieces

bbq sauce

ANTIPASTO & CHEESE BOARD

30 pieces

assortment of cured meats & artisanal cheeses

CHICKEN EMPANADAS

20 pieces

ranch

HEIRLOOM TOMATO BRUSCHETTA ●

30 pieces

heirloom tomato relish, parmesan, crostini

CHIPS & SALSA TRIO gf ●

30 pieces

house made salsa, guacamole, corn salsa

PETITE CRAB CAKES

20 pieces

harissa aioli

VH BUFFALO WINGS

20 pieces

ranch & bleu cheese

SHRIMP COCKTAIL gf

30 pieces

cocktail sauce

TACO DUO gf

20 pieces

grass fed steak & chicken tacos

BBQ QUESO SLIDERS*

20 pieces

grass fed beef, queso, bbq, bacon

CHICKEN WAFFLE SLIDERS

20 pieces

bourbon maple whiskey syrup

KOREAN PORK BUNS*

20 pieces

sweet chili soy

CAKE TRIO ●

20 pieces

tiramisu, key lime pie, new york cheesecake

GRILLED VEGETABLE SKEWERS gf ●

20 pieces

balsamic glaze

SOUTHWEST EGG ROLLS

30 pieces

ranch

VEGETABLE SPRING ROLLS ●

30 pieces

sweet chili sauce

DESSERT BITES ●

30 pieces

brownies, blondies, lemon bars

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BUILD YOUR OWN STATIONS

PRICED PER PERSON

CHEESECAKE BAR • 15

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

SALAD BAR • 15

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 +5

BYO MAC & CHEESE BAR 25

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

TACO BAR 35

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 with 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

VIEWHOUSE

EATERY, BAR & ROOFTOP

BREAKFAST & BRUNCH

BUFFETS

PRICED PER PERSON

COLORADO SUNRISE* **gf 24**

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

OMELETTE STATION +15

BREAKFAST BURRITO +6

VH SIGNATURE BRUNCH* **30**

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

OMELETTE STATION +15

STATIONS

PRICED PER PERSON

OMELETTE STATION* **gf 25**

chef made omelettes with an assortment of onion, tomato, peppers, sausage, bacon, ham, cheese, breakfast potatoes, diced shrimp, pork green chili

BOTTOMLESS MIMOSAS **20 FOR 2 HOURS**

mimosa tower with assorted fruit on side

BYO WAFFLES • **18**

served with strawberries, blueberries, blackberries, bananas, whipped cream, butter, bourbon syrup

BYO BLOODY MARY BAR **20 FOR 2 HOURS**

bloody mary bar with mixers

GOOD MORNING PLATTERS

80 EACH

FRESH BAKED PASTRIES •

30 pieces

assortment of pastries & sweets

YOGURT & FRESH BERRY PARFAIT •

20 pieces

honey granola

VH EGG TACOS **gf**

20 pieces

eggs, bacon, pico de gallo, sour cream, guacamole, cotija

BISCUITS & GRAVY •

20 pieces

housemade biscuits & gravy

BAGELS & LOX

20 pieces

smoked salmon, bagels, cream cheese, tomato, red onion, capers

FRENCH TOAST •

20 pieces

bourbon maple syrup & butter

EGG CUPS •

20 pieces

mini quiche in puff crust

BREAKFAST SANDWICHES

20 pieces

scrambled eggs, ham, cheese

MAPLE CHICKEN BISCUIT

20 pieces

breaded chicken, bacon, maple glaze

VH EGG BENNY

20 pieces

bacon cup with egg & hollandaise

LUNCH

AVAILABLE 11AM TO 3PM
PRICED PER PERSON

THE BOARD MEETING 30

garden salad with ranch & balsamic vinaigrette ●
chicken tortilla soup **gf**
chicken club on sourdough
sliced beef with swiss on a hoagie*
mediterranean veggie wrap ●
chips ●
seasonal fruit tray **gf** ●

THE AMERICAN GRILL 35

nuts & berries salad with strawberry vinaigrette **gf** ●
grilled steak with chimichurri* **gf**
grilled chicken & mushrooms in pan sauce **gf**
garlic mashed potatoes, seasonal vegetables **gf** ●

LEMON HONEY MUSTARD SALMON* **gf** +6

GRILLED ZUCCHINI STEAK **gf** ● +6

THE SOUTHWEST GRILL 35

southwest salad with cilantro lime vinaigrette **gf** ●
beef & chicken fajitas with peppers & onion* **gf**
spanish rice, refried beans **gf** ●
warm tortillas **gf** ●
lettuce, pico de gallo, guacamole, salsa, sour cream, cheese

THE ITALIAN LUNCH 32

caprese salad **gf** ●
cavatappi with meat sauce
chicken alfredo with linguini
italian herb vegetables **gf** ●
garlic bread ●

THE EASTERN FEAST 32

asian salad with sesame vinaigrette **gf** ●
thai peanut chicken with vegetables & white rice **gf**
sriracha salmon fried rice **gf**
vegetable spring rolls ●

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DINNER

CLASSIC DINNER 45

garden salad with ranch & balsamic gf ●
peppercorn demi steak, lemon thyme chicken* gf
mashed potatoes, seasonal vegetables gf ●
new york cheesecake, fresh berries & crème ●

LEMON HONEY MUSTARD SALMON* gf + 12

GRILLED STEAK WITH CHIMICHURRI* gf + 12

PORTOBELLO STEAK WITH AVOCADO CHIMICHURRI gf ● + 10

PRIME RIB CARVING STATION* + 18

SOUTHWEST DINNER 44

southwest salad with cilantro lime vinaigrette gf ●
cilantro lime grilled chicken w/ seasoned rice gf
carne asada with rice, peppers, onion* gf
vegetarian enchiladas ●
warm tortillas, salsa, guacamole gf ●
sopapillas ●

ITALIAN FEAST 44

caprese salad gf ●
tuscan steak with roasted red potatoes* gf
chicken piccata linguini gf
vegetable pomodoro ●
tiramisu ●

LASAGNA ROLLS W/ VEGGIE CREAM SAUCE + 8

SHRIMP & SALMON PASTA + 8

BBQ BUFFET 45

coleslaw gf ●
bbq beef brisket, bbq pork, fried chicken* gf
bbq beans, mac n cheese, corn on the cob, warm dinner rolls ●
dessert bites ●

GRILLED ZUCCHINI STEAK ● + 10

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

VIEWHOUSE

EATERY, BAR & ROOFTOP

BAR SERVICE

HOSTED BAR: BASED ON CONSUMPTION

HOST STANDARD BAR

charged per drink

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

charged per drink

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

charged per drink

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 50 | PREMIUM 3 HOUR PER PERSON 55 | TOP SHELF 3 HOUR PER PERSON 60

SMALL BATCH ELITE WHISKEY PACKAGE

An assortment of rare small batch whiskeys. Limited rotating stock.

Based on availability & charged on consumption.

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 VIEWHOUSE
FOR YOUR SPECIAL EVENT!**