



CENTENNIAL & COLORADO SPRINGS

BANQUET

MENU

VIEWHOUSE

— EATERY, BAR & ROOFTOP —®

VIEWHOUSE VISION

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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.



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.



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.



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!

HOLIDAY PARTY PLATTERS

\$90 EACH

CRISPY COCONUT SHRIMP

30 pieces

w/ sweet chili sauce

PULLED PORK EMPANADAS

20 pieces

w/ salsa

BEEF BRISKET BRUSCHETTA

30 pieces

w/ caramelized onions &
horsey cream sauce

PEPPERONI PIZZA PINWHEELS

30 pieces

pepperoni & ranch rolled in pizza pastry serve w/ marinara

SPINACH & ARTICHOKE PINWHEELS

30 pieces

pizza pastry with cream spinach & artichoke filling

BEEF EN CROUTE

20 pieces

w/ cherry tomato relish

STUFFED MUSHROOMS

30 pieces

crab cake mix w/ harissa aioli

TUNA TARTARE WONTON

30 pieces

topped w/ sesame seeds, sprouts,
avocado, & soy sauce

PARTY PLATTERS

\$80 EACH

CAPRESE SKEWERS

30p 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

w/ house made marinara

SEASONAL FRUIT

30 pieces

w/ honey yogurt

FLATBREADS TRIO

30 pieces

margherita, pepperoni, & 3 cheese

BACON JALAPENO POPPERS

20 pieces

w/ thai chili sauce & ranch

PIGS IN A BLANKET

30 pieces

w/ cheese fondue & honey mustard

BACON WRAPPED SHRIMP

20 pieces

w/ bbq sauce

ANTIPASTO & CHEESE BOARD

30 pieces

assortment of cured meats & artisanal cheeses

CHICKEN EMPANADAS

20 pieces

w/ ranch

HEIRLOOM TOMATO BRUSCHETTA

30 pieces

heirloom tomato relish, parmesan, crostini

CHIPS & SALSA TRIO

30 pieces

house made salsa, guacamole, & corn salsa

PETITE CRAB CAKES

20 pieces

w/ harissa aioli

VH BUFFALO WINGS

20 pieces

w/ ranch & bleu cheese

SHRIMP COCKTAIL

30 pieces

w/ cocktail sauce

TACO DUO

20 pieces

grass fed steak & chicken tacos

BBQ QUESO SLIDERS

20 pieces

grass fed beef, queso, bbq, bacon

CHICKEN WAFFLE SLIDERS

20 pieces

w/ bourbon maple whiskey syrup

KOREAN PORK BUNS

20 pieces

w/ sweet chili soy

CAKE TRIO

20 pieces

tiramisu, key lime pie, ny cheesecake

GRILLED VEGETABLE SKEWERS

20 pieces

w/ balsamic glaze

SOUTHWEST EGG ROLLS

30 pieces

w/ ranch

VEGETABLE SPRING ROLLS

30 pieces

w/ sweet chili sauce

DESSERT BITES

30 pieces

brownies, blondies, & lemon bars

VIEWHOUSE

☞ EATERY, BAR & ROOFTOP ☛®

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 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

VIEWHOUSE

☞ EATERY, BAR & ROOFTOP ☛®

BREAKFAST & BRUNCH

BUFFETS PRICED PER PERSON

COLORADO SUNRISE 24

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

OMELET STATION +15
BREAKFAST BURRITO +6

VH SIGNATURE BRUNCH 30

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

OMELET STATION +15

STATIONS PRICED PER PERSON

OMELET STATION 25

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

BYO WAFFLES 18

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

BOTTOMLESS MIMOSAS 20 FOR 2 HOURS

mimosa tower w/ assorted fruit on side

BYO BLOODY MARY BAR 20 FOR 2 HOURS

bloody mary bar w/ mixers

GOOD MORNING PLATTERS

\$80 EACH

FRESH BAKED PASTRIES

30 pieces

assortment of pastries & sweets

YOGURT & FRESH BERRY PARFAIT

20 pieces

w/ honey granola

VH EGG TACOS

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

w/ 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

VIEWHOUSE

EATERY, BAR & ROOFTOP

HOLIDAY BUFFET

PRICED PER PERSON

SIGNATURE

25 PERSON MINIMUM
LUNCH 11AM-4PM 46 DINNER 64

DINNER ROLLS (v)
NUTS & BERRIES SALAD (gf) (v)
CARVED SLOW-ROASTED PRIME RIB WITH AU JUS * (gf) (v)
SAGE-ROASTED TURKEY BREAST * (gf) (v)

SALMON PICCATA FILET * (gf)
ROASTED BABY POTATOES (gf) (v)
GLAZED CARROTS (gf) (v)
CRANBERRY CRUMB CAKE (v)

CUSTOM

25 PERSON MINIMUM
BUFFET LUNCH 11AM- 4PM 38++ BUFFET DINNER 56++
ASK YOUR COORDINATOR FOR SEATED LUNCH & DINNER OPTIONS

INCLUDES DINNER ROLLS, ONE SALAD, TWO ENTREE CHOICES, TWO SIDES, TWO DESSERTS
ADDITIONAL ENTREES +12

SALADS

choose one

HOUSE SALAD (v)

mixed greens, tomatoes, cucumbers, carrots,
heirloom tomatoes, served with balsamic or ranch

NUTS & BERRIES SALAD (gf) (v)

arugula, strawberries, goat cheese, blueberries,
medjool dates, black mission figs, sun-dried cherries,
candied pecans, strawberry vinaigrette

CAPRESE SALAD (gf) (v)

heirloom tomato, fresh mozzarella, balsamic, basil

SIDES

choose two

SEASONAL VEGETABLES (gf) (v)

GREEN BEANS (gf) (v)

HONEY-GLAZED CARROTS (gf) (v)

GARLIC MASHED POTATOES (gf) (v)

ROASTED BABY POTATOES (gf) (v)

HERB-GARLIC BUTTER PASTA (v)

ENTREES

choose two

SLOW-ROASTED GRASS-FED BEEF FILET * (gf) (v)

STUFFED LOCAL ORGANIC CHICKEN CORDON BLEU (v)

LEMON-HERB LOCAL ORGANIC CHICKEN (gf) (v)

LEMON-THYME BAKED COD * (gf)

CAULIFLOWER RICE BOWL (v)

SLOW-ROASTED PRIME RIB +75 CARVING FEE * (gf) (v)

MARINATED PORK TENDERLOIN +75 CARVING FEE * (gf)

DESSERTS

choose one

CHEESECAKE & BLUEBERRY COMPOTE (v)

WARM BREAD PUDDING & WHISKEY RAISIN SAUCE (v)

CHOCOLATE FUDGE CAKE (v)

CRANBERRY CRUMB CAKE (v)

PEANUT BUTTER CHOCOLATE TORTE (v)

KEY LIME TORTE (v)

HOLIDAY SUSHI

CALIFORNIA ROLL

\$200 | 50 PIECES

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

SPICY SHRIMP TEMPURA ROLL

\$200 | 50 PIECES

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

SPICY TUNA ROLL

\$200 | 50 PIECES

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

SALMON AVOCADO ROLL

\$225 | 50 PIECES

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

TUNA CRISPY RICE

\$225 | 50 PIECES

crispy sushi rice topped with ahi tuna, avocado, jalapeño slivers, masago, poke sauce, sriracha aioli, green onion

VEGETARIAN ROLL

\$200 | 50 PIECES

sesame soy wrap, cucumber, avocado, cream cheese

VIEWHOUSE

☞ EATERY, BAR & ROOFTOP ☛®

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: hess, benziger, dark horse

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 **50** | PREMIUM 3 HOUR PER PERSON **60** | TOP SHELF 3 HOUR PER PERSON **75**

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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!**