

PRELUDE + POST



Catering Menu & Private Dining Guide

**Located in the heart of the Denver Performing Arts
Center**

1335 Curtis Street

Denver, Colorado 80204

720-227-9984

We are happy to walk you through your booking process!

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PRELUDE + POST
SERVES CREATIVE AMERICAN CUISINE AND IS ONE
OF VARIOUS RESTAURANTS WITHIN THE AWARD-
WINNING
KEVIN TAYLOR RESTAURANT GROUP PORTFOLIO.

OUR PRIME LOCATION IN THE DENVER
PERFORMING ARTS COMPLEX OFFERS A CHIC,
MODERN SETTING TO ENJOY ANY SPECIAL
PRIVATE EVENT.

Philosophy

- Treat our guests to an exceptional experience involving creative cuisine within one of the city's top landmarks. Known for our high standard of service and elegance, PRELUDE + POST utilizes fresh, local ingredients complemented with an artistic presentation, whether the cuisine is plated, passed or stationed.
- PRELUDE + POST offers everything needed to produce a uniquely amazing and successful event. Professional event managers, accomplished chefs and highly-trained service staff will assist with every step of the process. Whatever the occasion be it a wedding ceremony, charity event, reception, rehearsal dinner, engagement party, anniversary celebration, Bar/Bat Mitzvah, birthday, corporate event, cocktail party, pre-theater reception, graduation, holiday party, memorial or meeting. You can count on our accomplished execution.

EVENT SPACES

We have several spaces to choose from for your event including an outdoor patio which looks over the Denver Performing Arts Center Galleria, a main dining room area and a bar and lounge.



The Patio –

Our patio is one of the most coveted galleria spaces within the complex. It is the perfect outdoor venue for a modest group size looking to partake in the atmosphere of the Performing Arts Complex. The patio is covered with ceiling heaters if necessary, as well as optional vinyl zip up curtains and an outdoor bar.

Seats up to 40 Standing up to 60



The Lounge –

The Lounge at PRELUDE + POST is the Theatre District's answer to pre-theatre receptions. Only 16 steps from the Buell Theatre, your group will enjoy this prime real estate with views of the Galleria.

The Lounge can also be use in addition to the patio with three sets of doors that can open for ease of access when utilizing both spaces.

Lounge

Seats up to 30 Standing up to 50

Bar

Seats up to 28 Standing up to 48



Main Dining Room –

The Main Dining Room of PRELUDE + POST offers one wall of windows looking upon the galleria which can also be draped with sheer curtains for more privacy. The Main Dining Room is an excellent option for a more intimate group setting whether it be meetings or formal dinners.

Seats up to 86

Standing up to 110



BASE PRICING

Minimum Food and Beverage Varies based on performances
within the Galleria

Stewarding/Strike Fee:

Lounge or Patio	\$200
Dining Room	\$250
Entire Restaurant	\$400
Additional Staffing Request	\$25 per hour per person (Minimum of 4 hours)
Service Charge	22% of food and beverage total
Tax Rates	8.03% (city and state combined)

ADMINISTRATIVE CHARGES AND TAX

A service charge shall apply to all food and beverage charges. Current sales taxes apply to all food, beverage, labor charges, equipment rentals and service charges, and are subject to applicable tax laws and regulations. The Service Charge is added to your bill for this catered event/function (or comparable service). A portion of the total amount of this Service Charge is a "House" or "Administrative Charge" which is used to defray the cost of set up, break down, service and other house expenses. The balance of the total amount of this Service Charge may be distributed to the Employees providing the service. *It is not purported to be a gratuity and no part of it will be distributed as gratuities to any employees providing services to the guests.*

PAYMENT POLICY

A 90% deposit and signed Food and Beverage contract is due 30 days prior to your Event, or upon receipt of the preliminary invoice. PRELUDE + POST requires full payment (100%) of the total estimated charges in advance of the first scheduled service. A company check, American Express, MasterCard and Visa are all acceptable forms of payment. If paying by check, a credit card must be provided to make any changes on site. The balance and any additional charges incurred during the Event, (the adjusted remaining balance) is required within 15 days following receipt of the Final Invoice. Centerplate will begin to accrue 1.5% interests from the date of the invoice if not paid within 15 days. Additionally, any costs of collection and enforcement of the contracted services will be the responsibility of the Customer. The remaining balance will be due five (5) business days prior to the start of your event.

GENERAL INFORMATION

LABOR FEES

Unless indicated otherwise, charges for the staffing of your function are included in our menu prices, providing the guaranteed minimum sales requirements are met. For plated lunches and dinners, the provision of this labor at no added cost is based on a 1 to 30 staff to patron ratio and 10 persons per table. Please note any additional tables will require additional labor. When you request additional staffing—over and above what are normally provided—the following hourly rates will apply.

Please note that a four (4) hour minimum per staff member applies.

- • Chef - \$25 per hour
- • Carver - \$25 per hour
- • Bartender - \$25 per hour
- • Server - \$25 per hour

HOSTED SERVICE

Hosted Coat Check Service is provided for a fee of \$25 per hour per attendant for a minimum of four (4) hours. No fee will be charged to your guests. The service provided by PRELUDE + POST watches over the articles of your guests and assures they are delivered to only persons with a matching claim check.

PARKING

The eight-story DPAC public garage is located onsite and can accommodate 1,700 vehicles. The garage is easily accessible and secure. Garage entrances are located on Arapahoe and 13th street. Additional parking is available at the Colorado Convention Center parking garage, located on Speer Blvd. and Champa Street, just two blocks south of the DPAC garage. Both facilities are public lots. PRELUDE + POST is unable to validate parking, nor do we have complimentary parking.

BRUNCH SERVICES:

PLATED OPTIONS:

\$26/Per Person (includes coffee & tea)

(select three options)

Stuffed Pancakes- *berries, maple syrup, whipped cream, bacon*

Blue Bear Omelet – *spinach, mushrooms, bacon, goat cheese*

Breakfast Burritos (pork or vegetable) – *eggs, potatoes, cheddar, sour cream*

Scrambled Eggs – *bacon, potatoes, toast, gratin Roma tomato*

Seasonal Frittata- *red pepper coulis, breakfast potatoes, sausage links*

CONTINENTAL BREAKFAST BUFFET:

\$18 /Per person (minimum of 20 people)

Includes - *fresh seasonal fruit, breakfast pastries, yogurt, and granola*

BREAKFAST BUFFET:

\$22 /Per Person (minimum of 20 people)

Includes – *scrambled eggs, potatoes, bacon, fresh seasonal fruit, breakfast pastries, yogurt, granola, and steel cut oats*

BREAKFAST BUFFET BEVERAGE OPTIONS:

Orange and Cranberry Juice Station \$4.50/person

Coffee Station (8 ounce per guest) \$2.00/person

Coffee and Assorted Hot Tea Station \$3.00/person

Coffee, Hot Tea, and Juice Station \$6.00/person

****Coffee Refills \$40.00(1.5 gallon refill)****

LUNCH SERVICES
BOXED LUNCH/BUFFET LUNCH
\$20/PER PERSON

SANDWICHES:

(comes with pickles, pasta salad or kettle chips,
whole fruit, and chocolate chip cookie)

Roast Beef *w/ horseradish aioli, white cheddar, romaine lettuce, tomato, on buttermilk bread*

Turkey *w/ pesto aioli, swiss cheese, iceberg lettuce, sliced tomatoes, on 7-grain bread*

Grilled Veggie Wrap *w/ pesto aioli, white cheddar, in spinach wrap*

Southwest Chicken Caesar Wrap *w/ romaine lettuce, fried capers*

SALADS:

Bibb Lettuce– *Buena Vista goat blue, smoked almond granola,
pecan wood bacon, grape tomatoes, nasturtium green goddess*

Caesar Salad – *with croutons, shaved parmesan, fried capers,
parmesan crisp*

CUSTOM BOX LUNCHESES/BUFFET ALSO AVAILABLE

LUNCH SERVICES (MINIMUM 15 GUESTS)

Plated Two Course: \$26 per person

(Starter/Dessert, Entrée, N/A Beverage)

Plated Three Course: \$30 per person

(Starter course, Entrée & Dessert, N/A Beverage)

Buffet services are available upon request (minimum 20 guests)

Starter Course Options (please select 2):

Red Lentil - *with arugula, roasted cauliflower, dates, red onion, yogurt dressing*

Caesar Salad – *with croutons, shaved parmesan, fried capers, parmesan crisp*

Bibb Lettuce–*bacon, grape tomatoes, bleu cheese, smoked almond granola, nasturtium green goddess*

Pasta Salad

Entrée Course Options (please select 3):

Roasted Mediterranean Chicken – *kalamata olives, roasted, fennel, sundried tomatoes, feta*

Pan Seared Salmon – *jasmine rice, roasted beets and carrots, horseradish beurre blanc*

Smoked Short Rib – *sunchoke puree, fried Brussel sprouts, burnt honey glaze*

Vegetarian Pasta – *casarecce pasta, roasted seasonal vegetables, choice of primavera or pomodoro sauce*

Dessert Course Options (please select 3):

Served Family Style

Assorted Cookies

Brownies

Blondies

Assorted Petit Fours

Carrot Cake Shooters

HORS D'OEUVRES
\$48/PER DOZEN
*(AT LEAST 4 HORS D'OEUVRES
PER PERSON IS RECOMMENDED)*

HOT Hors D'oeuvres

COLD Hors D'oeuvres

(minimum 5 day lead time on orders) (minimum 5 day lead time on orders)

Peppadew Goat Cheese Popper *Vegetarian*

Lobster Brie Mac and Cheese Popper

Arancini Fontina *Vegetarian*

Paella Croquette

**Black Cherry and Goat Cheese Puff
(*Vegetarian*)**

**Assorted Mini Pizzas (Cheese, Pepperoni,
Sausage, Veggie, and BBQ Chicken)**

Orange Peel Beef Satay

Coconut Chicken Satay

Coconut Shrimp Satay

Pork Belly Skewer

Chicken Chilito Skewer

Andouille Maple Bacon Skewer

Scallop in Jalapeno Bacon

Caponata Phyllo Star *Vegan*

Buffalo Chicken Spring Roll

Beef Wellington

Steak and Cheese Spring Roll

Green Rice and Black Bean Burrito

Teriyaki Chicken on Rice Crisp

Seared Rare Beef w/ Horseradish Cream

Beef and Asparagus Negimaki

Prosciutto and Cantaloupe skewer

Duck Breast Chinese Pancakes

Manchego W/ Black Olive Tapenade

Caprese Skewer

**Smoked Salmon Whipped Cream Cheese in
Cucumber**

Spicy Shrimp W/ Candied Pineapple

Vanilla Smoked Scallop W/ Habanero Glaze

DINNER

(PARTIES OF 20 PEOPLE OR MORE NEED TO HAVE FINAL COUNTS SUBMITTED 72 HOURS PRIOR TO EVENT)

Three Course Menu: \$45.00 per person

(Starter Course, Entrée & Dessert)

Starter Course Options (please select 3) served family style:

Local Salumi and Artisan Cheese Board

Jalapeno Cornbread- House made honey butter

Roasted King Mushrooms with Black Garlic, brandy, fines herbs

Crispy Brussel Sprouts with burnt honey aioli, pickled dates

Veal and Pork Meatballs with lemony house ricotta, San Marzano tomato
braised greens

Pommes Frites with truffle, fines herbs, aged parmesan
and preserved lemon aioli

Smokey Baba Ghanoush with pickled white grapes, radishes, and crackers

Entrée Course Options (please select 3):

Nashville Hot Chicken Thigh

Fermented cucumber, pickled melon, bourbon blackberry jam

Casarecce Putanesca

Bay scallops, shrimp, tomatoes, anchovies

Smoked Short Rib of Beef (supplement \$4.00/pp)

Colorado quinoa and sweet corn porridge, arugula, puffed quinoa

Crispy Root Hash

Fingerling potato, turnips, rutabaga, beets, fried egg, smoked paprika aioli

Colorado Lamb Ragu

Potato gnocchi, braised greens, grana Padano

Crispy Atlantic Salmon (supplement \$3.00/ pp)

Glazed beets, jardinière, nasturtium sauce

Smokey Duck Breast (supplement \$5.00/pp)

Cherry mostarda, sunchoke puree, smoked almond granola

Dessert Course Options (please select 2):

Chocolate Opera Cake

Carrot Cake with Cream Cheese Mousse

Tahitian Vanilla Crème Brulee

STATIONED DISPLAYS

Honey Smoked Salmon – Chilled Asparagus, Egg, Cucumbers, Capers,
Dill Yogurt, Toasts Points *\$8 per person*

Shrimp Cocktail – Lemon, Jalapeno Cocktail Sauce, Piquillo Remoulade *\$10 per person*

Antipasti – Cured Meats, Imported Cheeses, Marinated Mushrooms, Artichoke Hearts,
Roasted Red Peppers, Crostini & Grilled Breads, Olive Tapenade *\$10 per person*

Imported Artisan Cheese Selection – Seasonal Fruit, Mixed Nuts, Gourmet
Crackers

\$8 per person

Vegetable Crudit  with Dip Duo – Creamy Gorgonzola and Roasted Garlic Dips

\$6 per person

Adobo Chicken Nacho Station– Marinated Diced Chicken, Monterey Jack Cheese
Sauce, Cilantro Onions, Fresh Jalapeno, Diced Tomatoes, Merf’s Salsa, Sour Cream, Fresh
Fried Tortilla Chips

\$12 per person

ACTION STATIONS

*Requires an additional \$50.00+ fee per uniformed chef
A minimum of 50 guests is required for **all** reception stations; \$5 surcharge per person if less than 50 guests*

Carvery Stations (all come with fresh baked rolls)

Roasted Chicken – Spicy Honey Aioli, Cherry Mostarda \$300.00

French Cut Turkey Breast- Cranberry Sauce, Lemon Pepper Aioli \$300.00

Top Round of Beef- Brandy Peppercorn Demi Glace, Creamy Horseradish \$400.00

Beef Tri Tip Carving Station – Chipotle Demi Glace, Chimichurri \$250.00

Roasted Pork Loin- Dijon Mustard, House Fermented Pickles \$200.00

Small Plates Stations

Street Taco Station – (choice of 2 types)

Crispy Root Vegetable Hash, Jalapeno Lime Slaw, Salsa Verde, Queso Fresca

Tequila Shrimp, Jalapeno Lime Slaw, Roasted Tomato Crema

Crispy Fried Chicken, Chipotle Honey, Jalapeno Lime Slaw

All served on fresh 4.5in corn tortillas

\$7.50 per person

Smoked Short Rib Poutine Station

Pommes Frites, Smoked Beef Short Rib, Monterey Jack Cheese Sauce, Green Chilies, Chives

\$8.00 per person

Casarecce Pasta tossed to order with choice of

Sautéed Seasonal Vegetables, San Marzano Tomato Sauce, House Made Ricotta, Aged Parmesan

Veal and Pork Meatballs, Braised Greens, San Marzano Tomato Sauce, House Made Ricotta

\$8.50 per person

BAR PACKAGES

HOSTED BAR

CONSUMPTION

If you would like to have a hosted bar, please select one of the options below. Each drink will be tallied and added to your final bill at the end of your event. You will be charged on actual amount of beverages served.

PREMIUM PACKAGE

LIQUOR @ \$10 per drink (up-charges will be applied for martinis, rocks & doubles)

Grey Goose vodka, Ketel One vodka, Bombay gin, Altos silver tequila, Crown Royal whisky, Glenlivet 12 scotch, Stranahan's whiskey, Captain Morgan rum

WINE @ \$10/11 per glass ~ Sommelier's Choice CA

BEER @ \$5

Coors Light, Pug Ryan's Pilsner, Fat Tire, Voodoo IPA, Left Hand Milk Stout, Angry orchard Cider, Coors Edge N/A

CALL PACKAGE

LIQUOR @ \$9.50 per drink (up-charges will be applied for martinis, rocks & doubles)

Absolute vodka, Beefeater gin, Jose Cuervo gold tequila, Fireside whiskey, Dewar's White Label scotch, Jack Daniels bourbon, Captain Morgan rum

WINE @ \$9/10 per glass

Sommelier's Choice

BEER @ \$5

Coors Light, Pug Ryan's Pilsner, Fat Tire, Voodoo IPA, Left Hand Milk Stout, Angry orchard Cider, Coors Edge N/A

WELL PACKAGE

LIQUOR @ \$8 per drink (up-charges will be applied for martinis, rocks & doubles)

New Amsterdam vodka, Denver Dry gin, Jose Cuervo tequila, Dewar's scotch, Old Forester bourbon, Bacardi rum

WINE @ \$8/9 per glass

Sommelier's Choice

BEER @ \$5

Coors Light, Pug Ryan's Pilsner, Fat Tire, Voodoo IPA, Left Hand Milk Stout, Angry orchard Cider, Coors Edge N/A

SOFT DRINKS @ \$3.50 each - Selection of Pepsi products, fresh fruit juices, bottled water

HOSTED BAR PACKAGE

*Hosted bar packages are charged at an hourly price for all guaranteed adults.
Please select from the options below.*

BEER & WINE PACKAGE

2 hours, \$19 per person

3 hours, \$23 per person

4 hours, \$27 per person

Beer Selections: Coors Light, Pug Ryan's Pilsner, Fat Tire, Voodoo IPA, Left Hand Milk Stout, Angry Orchard Cider, Coors Edge N/A

House Wine Selections: Sommelier's Choice

Soft Drink Assortment

PREMIUM PACKAGE

2 hours, \$27 per person

3 hours, \$32 per person

4 hours, \$37 per person

Beer Selections: Coors Light, Pug Ryan's Pilsner, Fat Tire, Voodoo IPA, Left Hand Milk Stout, Angry Orchard Cider, Coors Edge N/A

Premium Wine Selections: Sommelier's Choice

Premium Cocktail Selection: Grey Goose vodka, Ketel One vodka, Bombay gin, Altos silver tequila, Crown Royal whisky, Glenlivet 12 scotch, Stranahan's whiskey, Captain Morgan rum

Soft Drink Assortment

CALL PACKAGE

2 hours, \$22 per person

3 hours, \$27 per person

4 hours, \$32 per person

Beer Selections: Coors Light, Pug Ryan's Pilsner, Fat Tire, Voodoo IPA, Left Hand Milk Stout, Angry Orchard Cider, Coors Edge N/A

Call Wine Selections: Sommelier's Choice

Call Cocktail Selection; Absolute vodka, Beefeater gin, Jose Cuervo gold tequila, Fireside whiskey, Dewar's White Label scotch, Jack Daniels bourbon, Captain Morgan rum

Soft Drink Assortment

**A 20% service fee and applicable tax will be applied to all beverages. All bars require a \$150 per bartender minimum service charge.*

CASH BAR

Cash bar beverages are charged to guests as ordered. Please create your bar offerings from the list below. We will provide signage at each bar, listing pricing and offerings.

PREMIUM SELECTION – Prices vary

LIQUOR (up-charges will be applied for martinis, rocks & doubles)

Grey Goose vodka, Ketel One vodka, Bombay gin, Altos silver tequila, Crown Royal whisky, Glenlivet 12 scotch, Stranahan's whiskey, Captain Morgan rum

WINE

Sommelier's Choice

BEER @ \$5

Coors Light, Pug Ryan's Pilsner, Fat Tire, Voodoo IPA, Left Hand Milk Stout, Angry orchard Cider, Coors N/A

CALL SELECTION – Prices vary

LIQUOR (up-charges will be applied for martinis, rocks & doubles)

Absolute vodka, Beefeater gin, Jose Cuervo gold tequila, Fireside whiskey, Dewar's White Label scotch, Jack Daniels bourbon, Captain Morgan rum

WINE

Sommelier's Choice

BEER @ \$5

Coors Light, Pug Ryan's Pilsner, Fat Tire, Voodoo IPA, Left Hand Milk Stout, Angry orchard Cider, Coors N/A

WELL SELECTION – Prices Vary

LIQUOR (up-charges will be applied for martinis, rocks & doubles)

New Amsterdam vodka, Denver Dry gin, Jose Cuervo tequila, Dewar's scotch, Old Forester bourbon, Bacardi rum

WINE

Sommelier's Choice

BEER @ \$5

Coors Light, Pug Ryan's Pilsner, Fat Tire, Voodoo IPA, Left Hand Milk Stout, Angry orchard Cider, Coors N/A

**A 20% service fee and applicable tax will be applied to all beverages. All bars require a \$150 per bartender minimum service charge.*