



## CULLINARY TEAM

At **THE GOODZ TAVERN** we offer a wide range of fresh, Chef inspired recipes. Our seasonal, healthy and high-quality products are prepared in our kitchens right up to the last minute.

Our Menu is simply a guideline. The chefs are experts in preparation of Colorado wild game, fresh fish, and organic product purchasing. All USDA prime is the finest top 3% or less of all beef and all choice steaks are hand-cut and fish is flown in daily from Hawaii to Maine. Our chefs can produce any dish you desire, and we promise to provide you and your guests with the most enjoyable experience possible.

Please ask to speak with our experienced, helpful and friendly team. They will assist you in creating a unique culinary experience customizable for all dietary needs. 970-393-2027  
Info@AllEventsandCatering.com

## BANQUET MENU

### Seating

**Indoor Seating:** 115 guests (excluding bar seating)

**Outdoor Seating:** 88 guests

### Choose a 3, 4, or 5 Course Meal for Your Guests

Customizable for all dietary needs. Vegetarian, Vegan, Gluten-Free (GF), Dairy-Free (DF), Nut-Free available.

### Family Style or Buffet 3 Course Meal – \$100 Per Person

Includes Choice of 2 Appetizers, Soup or Salad, 2 Entrees, Starch, Veggie

### Plated Service 3 Course Meal – \$125 Per Person

**Stations** – Available with Attendants or Chef Carving Stations \$90 Per Hour Per Attendant  
\$125 Per Hour Chef

A 22% gratuity / 7% Booking Fee & 12.775% tax will be Added to all Food & Beverage prices.



## **STARTERS**

*(Stationary or Tray Passed)*

### **Appetizers (Choose Two):**

- **Maple Yuzu Glazed Pork Belly Skewers**  
Coriander, Lime, Togarashi
- **Angus Beef Sliders**  
Open Faced with Buttered Brioche, Caramelized Onions, Cheddar Cheese, Cherry Tomato, Special Sauce
- **Market Crudites**  
Local Seasonal Raw Vegetables, Choice of Dip: Lemon Garlic Hummus, Beet Labneh, Spinach Artichoke with Parmesan, or Carrot Fennel Hummus
- **Cheese Display**  
Chef's Choice of Imported and Domestic Cheeses, Mixed Nuts, Dried Fruits, Fresh Honeycomb Crackers
- **Charcuterie Board**  
Assortment of Domestic and Imported Cured Meats, Gourmet Mustards, Cornichon Pickles, Marinated Olives, Crostini

- **Lemongrass Ginger Chicken Satay**  
Chives, Sesame, Peanut Sauce
- **Albondigas**  
Spanish Style Meatballs, Fresh Herbs, Rice, Smokey Spicy Tomato Broth
- **Vegetable Spring Rolls**  
Rice Paper and Vermicelli, Fresh Julienne Vegetables, Cilantro, Nach Chum Sauce
- **Pastrami Reuben Fritter**  
House Cured Pastrami, Swiss Cheese, Sauerkraut, Rye Breadcrumbs, House 1,000 Island Aioli
- **Ahi Tuna Wonton Tacos** – *Additional \$8 per person*  
Ginger, Garlic, Chive, Soy, Sesame Ponzu Cream, Orange Tobiko, Micro Wasabi

*Additional Appetizer \$10 per person*



## SALADS & SOUPS

### Salads (Choose One):

- **Market House Salad**  
Red and Green Leaf Lettuce, Radicchio, Shaved Carrots, Cucumber, Cherry Tomatoes, Ninja Radish, Pickled Red Onions, Hazelnut Red Wine Vinaigrette
- **Palisade Peach and Burrata Salad – Seasonal**  
Lightly Grilled Palisade Peaches, Creamy Burrata, Treviso, Butter Lettuce, Shaved Persian Cucumbers, Crispy Italian Prosciutto, Fig Balsamic Reduction
- **Brighton Colorado Beets & Chevre**  
Salt Roasted Local Colorado Beets, Goat Cheese, Mizuina Lettuce, Watermelon Radish, Citrus, Candied Salted Pecans, White Balsamic Vinaigrette
- **House Chopped Salad**  
Mixed Seasonal Greens, Tomato, Cucumber, Radish, Red Onions, Black Olives, Garbanzo Beans, Mozzarella, Sherry Mustard Vinaigrette
- **Fennel & Arugula Salad**  
Shaved and Braised Fennel, Baby Arugula, Radish, Manchego, Pistachio Vinaigrette
- **Baby Spinach Strawberry Salad**  
Local Baby Spinach, Heirloom Cherry Tomatoes, Watermelon Radish, Strawberries, Crispy Fried Goat Cheese, Blueberry Verjus Vinaigrette

- **Butter Lettuce Salad**  
Colorado Grown Butter Lettuce, Carrot Ribbons, Pickled Red Onion and Mustard Seeds, Radish, Whole Grain Mustard Vinaigrette
- **Classic Wedge Salad** – *Plated Only*  
Crispy Iceberg Lettuce, Candied Applewood Smoked Bacon, Blistered Heirloom Cherry Tomatoes, Point Reyes Blue Cheese, Creamy Chive Dressing

## **ADD A SOUP COURSE**

\$8 per person

- **Colorado Carnitas Green Chili**  
Smoked Pork Carnitas, Hatch Green Chilis, Onions, Garlic, Cilantro, Cumin, Aleppo Pepper, served with Chopped Onions and Cilantro, Fresh Jalapeños, Pickled Red Onions, Crispy Tortilla Strips
- **Vegetarian Red Chili**  
Carrots, Celery, Onions, Garlic, Red Beans, Black Beans, Corn, Hatch Green Chilis, Smoked Paprika, Cumin, Chili Powder, served with Chopped Onions and Cilantro, Fresh Jalapeños, Pickled Red Onions, Crispy Tortilla Strips
- **Soup Du Jour** – *Chef's Soup of the Day*



## MAIN ENTREES

Entrees (Choose Two):

- **Braised Beef Mushroom Stroganoff**  
Tender Slow Cooked Beef Short Ribs, Wild Colorado Grown Mushrooms, Shallots, Garlic, Parsley, Beef Demi-Glace, Sour Cream, Pappardelle Pasta, Blistered Heirloom Cherry Tomatoes
- **Chicken Cutlets**  
Seasoned and Panko Fried, Charred Lemon, Wild Arugula, Shaved Parmesan Cheese, Olive Oil
- **Chicken Alfredo**  
Fettuccini Pasta, White Wine Creamy Parmesan Sauce, Baby Spinach, Grilled Chicken Breast
- **GOODZ Brick Chicken**  
½ Organic Chicken Brined and Cooked Crispy a la Plancha, Chef's Dry Rub, Fresh Herbs, Olive Oil, Lemon
- **Chicken Mushroom Marsala**  
Red Bird Organic Chicken Breast Cutlets, Wild Colorado Mushrooms, Dry Vermouth, Marsala Wine, Garlic, Fresh Herbs, Touch of Heavy Cream
- **Chicken Primavera Pasta**  
Red Bird Organic Chicken Breast, Penne Pasta, Zucchini, Squash, Heirloom Cherry Tomatoes, Baby Spinach, White Wine, Heavy Cream, Pecorino Romano Cheese, Basil

- **Stuffed Chicken Breast**  
Baby Spinach, Sun Dried Tomatoes, Goat Cheese, Kalamata Olives, Capsicum Emulsion
- **BBQ Smoked St. Louis or Baby Back Ribs**  
Smokehouse Hickory BBQ Sauce, Crispy Onions
- **Pork Schnitzel**  
Thin Sliced Pork Loin, Crispy Panko Breadcrumbs, Creamy Dijon, Green Peppercorn Sauce
- **Honey Garlic Pork Chops**  
Berkshire Heritage Bone-In Pork Chops, Clover Honey, Roasted Garlic, Ginger, Cracked Black Pepper
- **Pork Loin with Blackberry Gastrique**  
Slow Roasted Pork Loin, Fennel Pollen, Sage, Fresh Blackberries, Blackberry Vinegar, Agave
- **House Cured Pastrami**  
12-Day Cured, Smoked and Roasted, Shaved Onion, Pickle, Mustard, Chive Cream



## **LAND ENTREES**

Additional \$10 per person

- **Cherry Thyme Braised Bison Short Ribs**  
Colorado Bison, Dark Cherry Red Wine Jus, Charred Fennel
- **Porchetta**  
Berkshire Heritage Pork Belly, Pistachio Pesto, Roasted Garlic Cloves, Caramelized Shallots, Cilantro

**Additional \$15 per person**

- **Prime Rib Dinner**  
Natural Au Jus, Horseradish Sour Cream Sauce
- **Slow Roasted Beef Tenderloin**  
Garlic Herb Crusted, Sweet Bell Pepper Chimichurri, Natural Jus
- **Fitch Ranch NY Strip Au Poive**  
Peppercorn Crusted, Compound Butter, Sherry Red Wine Bone Marrow Bordelaise



## **SEA ENTREES**

Additional \$15 per person

- **U-10 Scallop**  
Miso Broth, Salmon Roe, Pea Shoots
- **Dry Aged Faroe Island Salmon**  
Olathe Sweet Corn Broth, Basil Oil, House Chili Garlic Crisp
- **Pistachio Prawns**  
Garlic Confit, Cherry Tomatoes, Pistachio Aleppo Pesto
- **Pan Seared Sea Bass**  
Heirloom Tomatoes, Capers, Basil, White Balsamic Vinegar, Olive Oil
- **Tilapia Vera Cruz**  
Bell Peppers, Onions, Garlic, Tomato Broth
- **Maryland Blue Crab Cakes**  
Chives, Lemon, Shallot, Red Bell Pepper, Classic Remoulade Sauce

## SIDES

### Starch Options (Choose One):

- **Garlic Mashed Potatoes**  
Russet Potatoes, Butter, Cream, White Pepper
- **Horseradish White Cheddar Whipped Potatoes**  
Yukon Gold Potatoes, Spicy Horseradish, Aged White Cheddar, Butter, Cream, White Pepper
- **Garlic Smashed Baby Potatoes**  
Baby Red Potatoes, Avocado Oil, Roasted Garlic, Kosher Salt, Cracked Black Pepper
- **Hasselback Fingerling Potatoes**  
Avocado Oil, Garlic, Thyme, Parsley, Kosher Salt, Cracked Black Pepper
- **Twice Baked Potato**  
Russet Potato, Chives, Butter, Sour Cream, Cheddar Cheese
- **Wild Rice Pilaf**  
Carrots, Celery, Onions, Garlic, Parsley, Blended Wild Rice
- **Steamed Basmati Rice**
- **Mediterranean Saffron Rice**  
Dried Currents, Toasted Pine Nuts, Baby Dill
- **Classic Italian Risotto**  
Arborio Rice, Onions, White Wine, Garlic, Butter, Parmesan Cheese  
***Make it a Flavored Risotto*** – Beet, Asparagus, Mushroom, etc.
- **Garlic Herb Steamed Farro**  
Parsley, Thyme, Chives, Garlic, Vegetable Stock
- **Cous Cous**  
Mediterranean or Israeli. Can be flavored or have vegetables added.
- **Pasta**  
Any type, any flavors

**Veggie / Vegan Options (Choose One):**

- **Seasonal Market Vegetable Saute**  
Seasonal Market Vegetables sauteed with Butter, White Wine, Garlic, Parsley
- **Lemon Thyme Grilled Asparagus**  
Fresh Lemon Zest and Juice, Thyme, Olive Oil, Sea Salt, Cracked Black Pepper
- **Roasted Root Vegetables**  
Carrots, Turnip, Parsnip, Beets, Avocado Oil, Touch of Red Wine Vinegar, Chives, Parsley, Oregano, Sea Salt, Cracked Black Pepper
- **Sauteed Spinach**  
Shallots, Garlic, White Wine, Olive Oil
- **Creamed Spinach**  
Baby Spinach, Red Onions, Garlic, Touch of White Wine, Heavy Cream, Aleppo Pepper
- **Orange Braised Fennel**  
Winter Citrus, Fresh Herbs, Butter, Vegetable Stock, Bay Leaf, Sea Salt, Cracked Black Pepper

*Add an Additional Starch or Veggie for \$8 per person*



## **DESSERTS**

\$8 per person

- **Sticky Goey Toffee Pudding**  
Salted Caramel Sauce
- **Cinnamon Whipped Cream Fraiche**  
Candied Apples
- **Basque Style Cheesecake**  
Vanilla Blueberry Confit
- **Cast Iron Tahini Brownies**  
Double Chocolate Chunk
- **Brownie/Peanut Butter Fudge Ice Cream**
- **Wild Berry Cobbler**  
Cinnamon Oat Crumble, Vanilla Bean Ice Cream
- **Tray of Assorted Italian Desserts – *Dessert Table Service Only***  
Mini Cannolis, Tiramisu, Italian Pastries, Mini Chocolates, Seasonal Fruit



## LUNCH / DINNER STATIONS

\$55 Per Person

- **Bison / Beef Burgers**  
Served with all the Fixings, Burger Bars, Live Grills, 2 Sides
- **BBQ Pork Sliders**  
Slow Roasted Pulled Pork, Slider Buns, Served with all the Fixings, 2 Sides
- **Taco Bar**  
Served with all the Fixings, Black Beans, Rice, Choice of 2 Meats: Carne Asada, Pollo, Carnitas, Al Pastor, Potato, Crispy Fish, Blackened Shrimp\*, or Tequila Lime Mahi Mahi\*  
\* \$8 per person extra

**ADD:** Appetizer \$10, Soup or Salad \$8, Additional Starch or Veggie \$8, Additional Meat Protein \$10, Dessert \$8 Each Per Person



## **KIDS MENU**

\$14 per person (10 Years Old and under)

- **Macaroni & Cheese**
- **Chicken Tenders & Fries**
- **Kids Burger & Fries or Plain Cheese / American**
- **Small Cheese or Pepperoni Pizza**

## GRAB N' GO GROUP BREAKFASTS

\$19 per person

- **Breakfast Sandwiches**  
Fried Eggs, Bacon, Pepper Jack Cheese, Guacamole, Choice of: Sourdough, Wheat or Rye Toast (GF Options Available)
- **Breakfast Burritos**  
Scrambled Eggs, Bacon, Potatoes, Oaxaca Cheese
- **Veggie Burritos**  
Sauteed Bell Peppers and Onions, Black Beans, Potatoes  
Add Bison Sausage \$4 Smother It: Pork Green Chili \$4

## BREAKFAST BUFFETS

- **Good Morning Signature Breakfast** – \$35 per person  
Farm Fresh Scrambled Eggs, Home Fries, Bacon, French Toast, Assorted Warm Syrups, Sourdough Toast, Sliced Seasonal Fresh Fruit
- **GOODZ Signature Breakfast** – \$45 per person  
Farm Fresh Scrambled Eggs, Home Fries, Bacon, Bison Sausage, French Toast, Assorted Warm Syrups, Sourdough Toast, Fresh Sliced Seasonal Fruit
- **Build Your Own Yogurt Bar** – \$15 per person  
Assorted Yogurts, Assorted Dried Fruit and Fresh Fruit in Season, Berries, House-made Granola
- **Bagel Bar** – \$18 per person  
Assorted Bagels, House Smoked Salmon or Trout, Capers, Horseradish, Onions, Tomatoes, Cream Cheese
- **Assorted Pastry Platters** – \$90 per platter (25 Guests) | \$45 ½ Order  
Muffins, Pastries, Croissants
- **Coffee Station** – \$6 per person  
With Cream and Sugar
- **Juice Bar** – \$4 per person  
Orange, Cranberry, Apple Juice

## MIMOSA & BLOODY MARY BARS AVAILABLE HOSTED BAR OPTIONS AVAILABLE

### Minimum Buyout Apply to Events for Food & Drinks:

**Breakfast:** 7am to 11am / \$4,000

**Lunch:** 11am to 3pm / \$12,000

**Dinner:** Restricted Hours, 7pm to 10pm / \$20,000 (**Summer weekends**). Set-up and decoration available at 6pm.

**Late Night:** 10pm to 1am. Last call 12:45am / \$900 After Hours Non-refundable room rental required. Fee Includes (2) Bartenders minimum. The kitchen is open until midnight with Late Night menus available with Hosted or Cash Bar options available.

*Gratuity, Booking Fee, and Tax will be applied on top of the minimums.*

**Questions:** Please call Cheryl Walsh Event Booking 970-393-2027 [info@alleventsandcatering.com](mailto:info@alleventsandcatering.com) / Arron Ramirez (GM) 972-365-1233 [aaron@rm-hospitality.com](mailto:aaron@rm-hospitality.com)

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# Venue Policies & General Information

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## **Private Party & Buy Out Options**

We will close our Restaurant venues for a Private Party for a buyout minimum. Please inquire with our booking managers at [info@alleventsandcatering.com](mailto:info@alleventsandcatering.com) for each specific location.

## **Minimums**

Food & Beverage minimums may apply based on the date, time, size and availability. This is the amount to be spent in Food and Beverage. Gratuities, extra staffing, 7% booking fee, and taxes will be applied in addition to the minimum.

## **Payment Policy**

A 50% deposit of the estimated food and beverage sales is required for all events along with signed confirmation at time of booking. All orders must be paid for in full 2 weeks prior to the event along with a guaranteed guest count.

## **Guaranteed Guest Count**

For the Restaurants to prepare properly for your food and beverage functions, guaranteed attendance is required 14 days prior to the function. This will be considered your minimum guarantee and is not subject to reduction. Charges will be based upon your guaranteed number or actual number of guests, whichever number is greater.

## **Cancellations**

Cancellations are accepted up to 60 days prior to the date of the event, except for events scheduled during peak season, which require 90 days' notice. Events that are cancelled in due time will receive partial refund of their deposit in a timely manner. The booking fee amount is *Nonrefundable* no matter the cancellation date. Failure to cancel within the noted time will result in forfeiture of the deposit plus an additional 20% of the estimated revenue is required. Cancellations within ten business days of the scheduled event will result in billing of 100% of the event.

## **Banquet Event Orders (BEO)**

All event BEO's must be signed off by the client at least 14 days in advance of your event.

All final menu choices must be completed with your booking manager 4 to 6 weeks in advance.

Upon arrival, should a room set need to be re-arranged from the agreed upon set on the BEO, a minimum of \$250 reset fee will be assessed.

Any deviations from the BEO which apply to menu changes and start or end time of the event will be assessed at the time of the request and could incur additional fees.

## **Food & Beverage**

Our Catering Manager & Culinary Teams are happy to work with you to plan a meal which will accommodate all dietary needs and/or restrictions within reason.

No Outside food or beverage is permitted in restaurant spaces or common areas.

All Food and Beverages served at functions associated with the restaurant must be provided, prepared and served by the restaurant, and must be consumed in the function space of the venue, apart from a wedding cake and/or wedding desert. All wedding cakes/desserts must be approved by the booking manager and be prepared and delivered to the restaurant venue and displayed only by **an approved licensed vendor**.

Outside vendor wedding cake and/or dessert that requires cutting, plating and serving the cake/dessert will incur a \$3 per person fee but will be waived in lieu of dessert provided by the Restaurant.

Buffets can only be served for 90 minutes maximum. Extended buffet times require additional refresh fees.

In accordance with proper food handling regulations, we do not permit the removal of remaining food from the event or meeting rooms to any guestrooms and/or off property. We also do not permit the reuse of food items from one function to another.

Alcoholic Beverage sales are governed by the Colorado Liquor Board which prohibits alcoholic beverages, other than those provided through the Restaurant, to be brought into the facilities. We reserve the right to require proper identification of age for anyone desiring alcoholic beverage service. No Shots are permitted.

## **Pricing**

All pricing is per guest unless otherwise indicated.

A 22% taxable service charge applies to all Food & Beverages along with a 7% Booking fee for every event. A 12.775% Tax rate will apply to all Banquet Event Orders.

**\*\*\*\*IMPORTANT NOTICE: Prices are subject to change and are based on the current market rate for all menu items throughout the year regardless of signed contracts.**

## **Decorations, Setup & Breakdown**

Groups are welcome to bring in their own decorations with the approval of their Booking Manager. No rice, confetti, birdseed, glitter or any substance of that nature is allowed inside or outside the facilities.

Table Linens may be added to any event and will be an additional fee depending on the event and layout options. Rentals may be discussed with your booking manager.

Open Flame policy must meet the following criteria:

- Floating candles must have 3” to 4” from the flame to the top of the vase
- Tapered candles must have a fully enclosed vases, no open bottoms and candle flame must be 3-4” from the flame to the top of the vase
- All candles with their holders must be stationary and enclosed to prevent wax from dripping on the linen or table surfaces.
- Not permitted: open bases in any vase or hurricane glass, candelabras, or tea lights

During the planning process, special requests may incur additional charges please consult with your booking manager for all décor details.

All décor must be cleaned up entirely and removed from the venue within 1 hour of the event end time by group/vendors. Failure to do so will result in a \$1000 venue clean up fee.

The restaurant is not responsible for the setup/storage of items, or anything left on side after your event.

### **Full service Offsite Catering**

We can offer off-site catering and staff for your events so you can relax. There is an offsite catering charge which includes all catering, kitchen equipment & serving utensils along with buffet linens. Price will vary depending on each event and location. Rentals for plate-ware; water glasses and utensils are available at an additional fee. Please visit [www.AllEventsandCatering.com](http://www.AllEventsandCatering.com) for more information.

### **Delivery Fee & Set-up or Pick up**

Delivery and set-up fees will depend on the specific location and RSVP count. Delivery Fees apply for all off-site catering. Set-up fees vary based on location and final details. You are welcome to pick up your catering food order at any of our locations to avoid delivery and set up charges. Gratuity for the Kitchen and a Booking fee will still apply for all pick up orders.

### **Private Chefs & Bartenders Off -site Events**

Private Chefs and TIPS Certified Bartenders are available for hire per hour. Attendants \$90 per hour, Chefs \$125 per hour, and Bartenders \$75 per hour. Minimum 4 hours required for bartenders only and minimum 3 hours for Chefs.