

VIEWHOUSE

EATERY, BAR & ROOFTOP

CENTENNIAL

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!

VIEWHOUSE

EATERY, BAR & ROOFTOP

VIEWHOUSE BANQUET PACKAGES

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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. Our menus change seasonally; all items are based on availability & are subject to change.

VIEWHOUSE

EATERY, BAR & ROOFTOP

VIEWHOUSE SIGNATURE HORS D'OEUVRES DELUXE PARTY PLATTERS

20-30 PIECES PER PLATTER

CAPRESE \$60

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

SOUTHWEST EGG ROLLS \$60

chicken, corn, poblano chiles, red peppers, cheddar,
fresh cilantro, southwest ranch

PROSCIUTTO-WRAPPED MOZZARELLA \$60

served with house-made marinara

PETITE PIZZA PINWHEELS \$60

san marzano tomato sauce, mozzarella, basil

FLATBREADS TRIO \$60

margherita, pepperoni, three cheese

PIGS IN A BLANKET (30pcs) \$60

beef franks wrapped in puff pastry, cheese fondue
& honey mustard dipping sauces

CHEESE & ANTIPASTO BOARD \$60

artisanal cheeses, dried fruit, nuts, berries,
cured meats, olives, accoutrements

GOAT CHEESE PINWHEEL \$60

goat cheese puff pastry pinwheels,
apricot glaze

EVERYTHING BAGEL HUMMUS \$60

house-made everything seasoned hummus, toasted
pita, seasonal vegetables

SEASONAL FRUIT \$60

seasonal berries, melon, honey yogurt

BACON WRAPPED JALAPEÑO POPPERS \$60

served with house-made thai chili sauce

CHICKEN TENDERS \$60

house-made cherry bbq & ranch dipping sauces

CHICKEN EMPANADAS (30pcs) \$60

spicy chicken empanadas, house-made ranch

HEIRLOOM TOMATO BRUSCHETTA (30pcs) \$60

heirloom tomato relish, parmesan, crostini

CUCUMBER ROLL (30pcs) \$60

carrots, greens, cucumber, scallions
wrapped in seaweed, ponzu sauce

DESSERT BITES (30pcs) \$60

lemon squares, brownies, blondies

EXECUTIVE PARTY PLATTERS

20-30 PIECES PER PLATTER

SLIDER SAMPLER \$70

beef, bbq brisket, carnitas, buffalo chicken

TACO TRIO \$70

seared steak, slow-roasted pork, grilled chicken

PETITE CRAB CAKES \$70

house-made harissa aioli dipping sauce

BEEF EN CROUTE \$70

grilled kona coffee rubbed grass-fed beef,
cherry tomato relish

JUMBO BUFFALO WINGS (30pcs) \$70

carrots, celery, bleu cheese, or house-made ranch

SATAY DUO (30pcs) \$70

chicken & beef satay

TUNA TARTARE WONTON \$70

tuna, avocado relish, scallion, sesame seeds,
sweet soy sauce

BBQ BACON SHRIMP \$70

jumbo shrimp, wrapped in applewood-smoked
bacon, house-made bbq sauce

SHRIMP COCKTAIL (30pcs) \$70

house-made cocktail sauce

PER PIECE & PASSED PRICING UPON REQUEST

VIEWHOUSE

EATERY, BAR & ROOFTOP

BREAKFAST & BRUNCH

INCLUDES COFFEE & TEA STATION

GOOD MORNING PLATTERS

20-30 PIECES PER PLATTER

FRESH BAKED PASTRIES \$60
assortment of pastries & sweets

YOGURT & FRESH BERRY PARFAIT \$60
honey granola

SEASONAL FRUIT \$60
fruit, honey greek yogurt

PANCAKES \$60
syrup, butter

EGG TACOS \$70
scrambled eggs, bacon, pico de gallo,
sour cream, avocado relish, cotija

BREAKFAST & BRUNCH BUFFETS

COLORADO SUNRISE

\$17++ PER PERSON + ADDED BREAKFAST ENHANCMENTS

SCRAMBLED EGGS
BREAKFAST POTATOES
APPLEWOOD-SMOKED BACON
BREAKFAST SAUSAGE
SEASONAL FRUIT PLATTER
PORK GREEN CHILI

VH SIGNATURE BRUNCH

\$25++ PER PERSON + ADDED BREAKFAST ENHANCMENTS

SHORT RIB SKILLET & SCRAMBLED EGGS
BREAKFAST POTATOES
APPLEWOOD-SMOKED BACON
FRENCH TOAST
SEASONAL FRUIT PLATTER
PORK GREEN CHILI

ADD ONS

OMELETTE STATION

\$10 PER GUEST + \$50 CHEF FEE

chef-made omelettes with an assortment of
onions, tomatoes, peppers, sausage, bacon, ham,
cheese, pork green chili

BOTTOMLESS MIMOSA & BLOODY MARY BAR

\$15 PER GUEST + \$50 BARTENDER FEE

build-your-own mimosa & bloody mary bar set
up in banquet space

VIEWHOUSE

EATERY, BAR & ROOFTOP

LUNCH BUFFET

VH SIGNATURE

\$25++ PER GUEST

NUTS & BERRIES SALAD & STRAWBERRY VINAIGRETTE,
BEEF SLIDERS, SMOKY SLIDERS, GRILLED CHICKEN WRAPS,
CHILLED PASTA SALAD, POTATO CHIPS,
COOKIE TRAY

CUSTOMIZED LUNCH

BUFFET \$25++ PER GUEST

includes one salad, two entrées, & two sides

ADDITIONAL ENTRÉES + \$6 PER

SALADS

select one

HOUSE SALAD SERVED WITH RANCH &
BALSAMIC VINAIGRETTE
NUTS & BERRIES SALAD SERVED WITH
STRAWBERRY VINAIGRETTE
CAPRESE SALAD SERVED WITH
BALSAMIC VINAIGRETTE
CAESAR SALAD

SIDE DISHES

select two

PARSLEY LEMON ZEST RICE
GARLIC MASHED POTATOES
HERB GARLIC BUTTER PASTA
SEASONAL VEGETABLES
MAC N' CHEESE
GREEN BEANS

ENTRÉES

select two

CILANTRO LIME FLANK STEAK & CUCUMBER SLAW
GRILLED CHICKEN BREAST & MUSHROOMS
LEMON-HERB MUSTARD SALMON
PEPPERCORN DEMI BRISKET
LEMON-THYME COD

SEARED SALMON WITH LEMON HERB BUTTER
GRILLED STEAK & PEPPERCORN DEMI
VEGAN STUFFED ZUCCHINI
QUINOA SUPER BOWL
CHICKEN PICCATA

DESSERT ADD-ONS

\$5 PER PIECE

FRESH BERRIES & CRÈME ANGLAISE
BUTTERFINGER CHEESECAKE
NEW YORK CHEESECAKE

DESSERT BITES (BUFFET STYLE)
CHOCOLATE CAKE
KEY LIME PIE

VIEWHOUSE

EATERY, BAR & ROOFTOP

SUSHI PLATTERS

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

VIEWHOUSE

EATERY, BAR & ROOFTOP

DINNER BUFFET

VH SIGNATURE

BUFFET \$45 PER GUEST

NUTS & BERRIES SALAD & STRAWBERRY VINAIGRETTE
SLOW-ROASTED BRISKET & PEPPERCORN DEMI, ROASTED CHICKEN
PAN-SEARED SALMON & VH REMOULADE
GARLIC MASHED POTATOES, ASPARAGUS, BABY CARROTS
DEEP FRIED CHEESECAKE BITES, CHOCOLATE & CRÈME ANGLAISE

CUSTOMIZED DINNER

BUFFET \$39 PER GUEST

includes one salad, two entrées, two sides & two desserts

ADDITIONAL ENTRÉES + \$6 PER

SALADS

select one

HOUSE SALAD SERVED WITH RANCH &
BALSAMIC VINAIGRETTE
NUTS & BERRIES SALAD SERVED WITH
STRAWBERRY VINAIGRETTE
CAPRESE SALAD SERVED WITH
BALSAMIC VINAIGRETTE
CAESAR SALAD

SIDE DISHES

select two

ROSEMARY ROASTED POTATOES
SEASONAL VEGETABLES
HONEY GLAZED CARROTS
GARLIC MASHED POTATOES
HERB GARLIC BUTTER PASTA
PARSLEY LEMON ZEST RICE
MAC N' CHEESE
GREEN BEANS

ENTRÉES

select two

CILANTRO LIME FLANK STEAK & CUCUMBER SLAW
LEMON-HONEY MUSTARD GLAZED SALMON
GRILLED CHICKEN & MUSHROOMS
GRILLED STEAK & CHIMICHURRI
PEPPERCORN DEMI BRISKET
VEGAN STUFFED ZUCCHINI
QUINOA SUPER BOWL
LEMON-THYME COD
RATATOUILLE

DESSERTS

select two

PEANUT BUTTER CHOCOLATE TORTE
FRESH BERRIES & CRÈME ANGLAISE
DESSERT BITES (BUFFET STYLE)
BUTTERFINGER CHEESECAKE
NEW YORK CHEESECAKE
CHOCOLATE CAKE
KEY LIME PIE
CHEESECAKE BITES

CARVING STATION OPTIONS

+\$75 CARVING FEE

SALMON, AIRLINE CHICKEN, PORK LOIN, PORK BELLY, FLANK STEAK

HERB-ROASTED PRIME RIB **\$8 PER PERSON**

VIEWHOUSE

EATERY, BAR & ROOFTOP

THEMED BUFFET DINNER

SIGNATURE VIEWHOUSE TACOS

\$25++ PER PERSON

SOUTHWEST SALAD SERVED WITH CILANTRO-LIME VINAIGRETTE,
SEARED STEAK, COLORADO GRILLED CHICKEN, CORN TORTILLAS,
CHEESE ENCHILADAS WITH BLACK BEAN SALSA,
REFRIED BEANS, SPANISH RICE, ONION,
PICO DE GALLO, CILANTRO, LIME, GUACAMOLE, COTIJA CHEESE,
MAHI MAHI OR WILD MUSHROOM **+\$3 PER PERSON**

ALL AMERICAN

\$25++ PER PERSON

HOUSE SALAD SERVED WITH RANCH & BALSAMIC VINAIGRETTE,
BEEF SLIDERS & CRISPY COLORADO CHICKEN SLIDERS,
BUFFALO BRATS W/ GRILLED ONIONS & SPICY MUSTARD ON PRETZEL BUNS,
CHILLED PASTA SALAD, POTATO CHIPS,
VEGGIE SLIDERS **+\$3 PER PERSON**

TOUR OF ITALY

\$27++ PER PERSON

CAESAR SALAD, BOLOGNESE PASTA, CHICKEN ALFREDO PASTA,
TUSCAN VEGETABLES, GARLIC BREAD,
ITALIAN MEATBALLS OR CHICKEN PARMIGIANA **+\$3 PER PERSON**

FROM THE PIT

\$34++ PER PERSON

COLESLAW, BBQ BEEF BRISKET, SLOW-COOKED PULLED PORK, BBQ CHICKEN,
BBQ BEANS, MAC N' CHEESE, CORN ON THE COB,
WARM PRETZEL BUNS

VIEWHOUSE

EATERY, BAR & ROOFTOP

BUILD-YOUR-OWN STATIONS

SALAD BAR \$12 PER PERSON

LETTUCE: ROMAINE & SPRING MIX
VEGGIES: RED ONIONS, HEIRLOOM CHERRY TOMATOES, CUCUMBERS, CARROTS, AVOCADO
FRUIT: STRAWBERRIES, BLACKBERRIES, WATERMELON, FIGS, DATES, DRIED-CHERRIES,
DRESSINGS: RANCH, BALSAMIC, CILANTRO-LIME VINAIGRETTE
OTHER: CROUTONS, BACON, CHEESE
*CONSULT BANQUET MANAGER-OTHER TOPPINGS AVAILABLE UPON REQUEST

PASTA BAR \$20 PER PERSON

PASTA: CAVATAPPI OR LINGUINE
SAUCE: ALFREDO, MARINARA, CREAMY MUSHROOM
VEGGIES: ROASTED MUSHROOM, CARAMELIZED ONIONS, SPINACH,
ROASTED BELL PEPPERS, HEIRLOOM CHERRY TOMATOES, BASIL
CHEESE: PARMESAN, MOZZARELLA
PROTEIN (CHOOSE ONE): CHICKEN, SHRIMP, OR MEATBALLS
*CONSULT BANQUET MANAGER-OTHER TOPPINGS AVAILABLE UPON REQUEST

NACHO BAR \$14 PER PERSON

BASE: CORN CHIPS OR FRENCH FRIES
CHEESES: 3 CHEESE FONDUE, COTIJA, MIXED CHEESE
TOPPINGS: PORK GREEN CHILI, PINTO BEANS, PICO DE GALLO, BLACK OLIVES,
JALAPEÑOS, AVOCADO, SOUR CREAM
PROTEIN: \$4 PER MEAT | CARNE ASADA, CHICKEN, CARNITAS, OR BRISKET
*CONSULT BANQUET MANAGER-OTHER TOPPINGS AVAILABLE UPON REQUEST

MAC & CHEESE BAR \$18 PER PERSON

PASTA: CAVATAPPI OR PENNE
CHEESE: SHARP, COLBY, PEPPER JACK, PARMESAN
PROTEIN: BUFFALO CHICKEN, PULLED PORK, BACON
TOPPING: PARSLEY PARMESAN BREAD CRUMBS, CRACKER CRUMBLE, BBQ CHIPS, JALAPEÑO POPPERS
*CONSULT BANQUET MANAGER-OTHER TOPPINGS AVAILABLE UPON REQUEST

CHEESECAKE BAR \$8 PER PERSON

BASE: NEW YORK CHEESECAKE
SAUCES: CHOCOLATE SAUCE, CARAMEL, APRICOT JAM, CRÉME ANGLAISE, WHIPPED CREAM
TOPPINGS: STRAWBERRIES, BLACKBERRIES, CHOCOLATE CHIPS, BUTTERFINGERS, PECANS, PEANUTS
*CONSULT BANQUET MANAGER-OTHER TOPPINGS AVAILABLE UPON REQUEST

BACON BOURBON BAR \$12 PER PERSON

BACON WRAPPED: FIGS, ASPARAGUS,
JALAPEÑOS, SHRIMP,
FLAVORED BACON: PEPPER BACON, & CANDIED BACON
PAIRED WITH A SELECTION OF LOCAL & PREMIUM WHISKEYS
*WHISKEYS CHARGED ON CONSUMPTION

MOSCOW MULE BAR \$100 STAFF FEE & SET UP

SPECIALTY BAR WITH BARTENDER MAKING A SELECTION
OF 4 OF OUR SIGNATURE MULES.
MULE OPTIONS: MOSCOW, VIEWHOUSE MULE, BOURBON,
BOTANICAL, STRAWBERRY, ANGRY & PALOMA
*MULES CHARGED ON CONSUMPTION

VIEWHOUSE

EATERY, BAR & ROOFTOP

BEVERAGE PACKAGES

3 HOUR BAR PACKAGES

STANDARD

\$30 PER PERSON

includes all standard bar offerings

PREMIUM

\$34 PER PERSON

includes all premium bar offerings

TOP SHELF

\$42 PER PERSON

includes all top shelf bar offerings

PRICES IN ADDITION TO YOUR MENU SELECTIONS | NO SHOTS, NO DOUBLES

HOSTED BAR PACKAGES

STANDARD **\$8 PER DRINK**

WELL SPIRITS

house vodka, gin, rum, bourbon, tequila, assorted flavored liquors

DOMESTIC BEERS

coors, coors light, bud, bud light, miller lite, corona

HOUSE WINE

barefoot varietals

PREMIUM **\$9 PER DRINK**

**includes standard bar package*

PREMIUM SPIRITS

tito's vodka, absolut vodka, tanqueray gin, bacardi, captain morgan & malibu rum, milagro silver tequila, jack daniel's, jameson, dewar's scotch, assorted flavored liquors, margaritas, bloody mary's

PREMIUM BEERS

craft bottle & can selection

PREMIUM WINES

coppola varietals

TOP SHELF **\$11 PER DRINK**

**includes standard & premium bar packages*

TOP SHELF SPIRITS

kettle one, grey goose, ciroc, makers mark, bombay sapphire, patron silver, jonny walker black, mccallan, the glenlivet 12, grand marnier, courvoisier vsop, assorted flavored liquors, moscow mules, mojito's, top shelf margaritas, vh specialty cocktails

TOP SHELF BEERS

colorado craft brews & imported beers

TOP SHELF WINES

benziger chardonnay, benziger sauvignon blanc, chateau st michelle riesling
benziger cabernet sauvignon, benziger merlot, dark horse pinot noir, alamos malbec

VIEWHOUSE PROUDLY FEATURES COLORADO BREWS & SPIRITS
ALL PACKAGES ARE CHARGED BASED ON CONSUMPTION

VIEWHOUSE

 EATERY, BAR & ROOFTOP 

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 BANQUETS AT VIEWHOUSE
FOR YOUR SPECIAL EVENT!**