

SPECIAL EVENTS

— at —

THE KITCHEN
AMERICAN BISTRO

THE KITCHEN, AMERICAN BISTRO

Located in Fort Collins

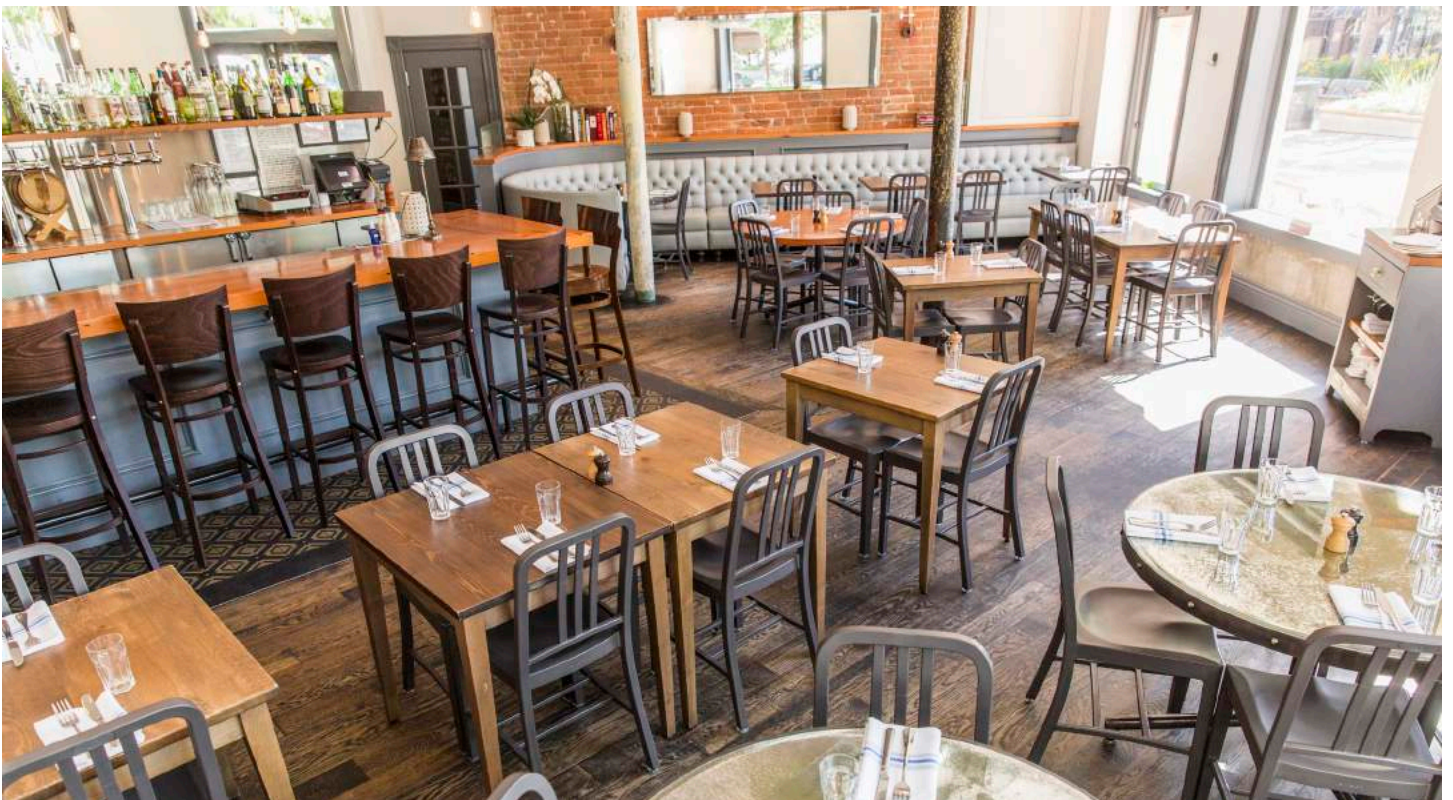
100 NORTH COLLEGE AVENUE FORT COLLINS, CO 80524
(970) 568-8869 | FORTCOLLINSEVENTS@THEKITCHEN.COM

EVENT SPACE PHOTOS

CHEF'S VIEW ROOM



FULL RESTAURANT



EVENT SPACE PHOTOS

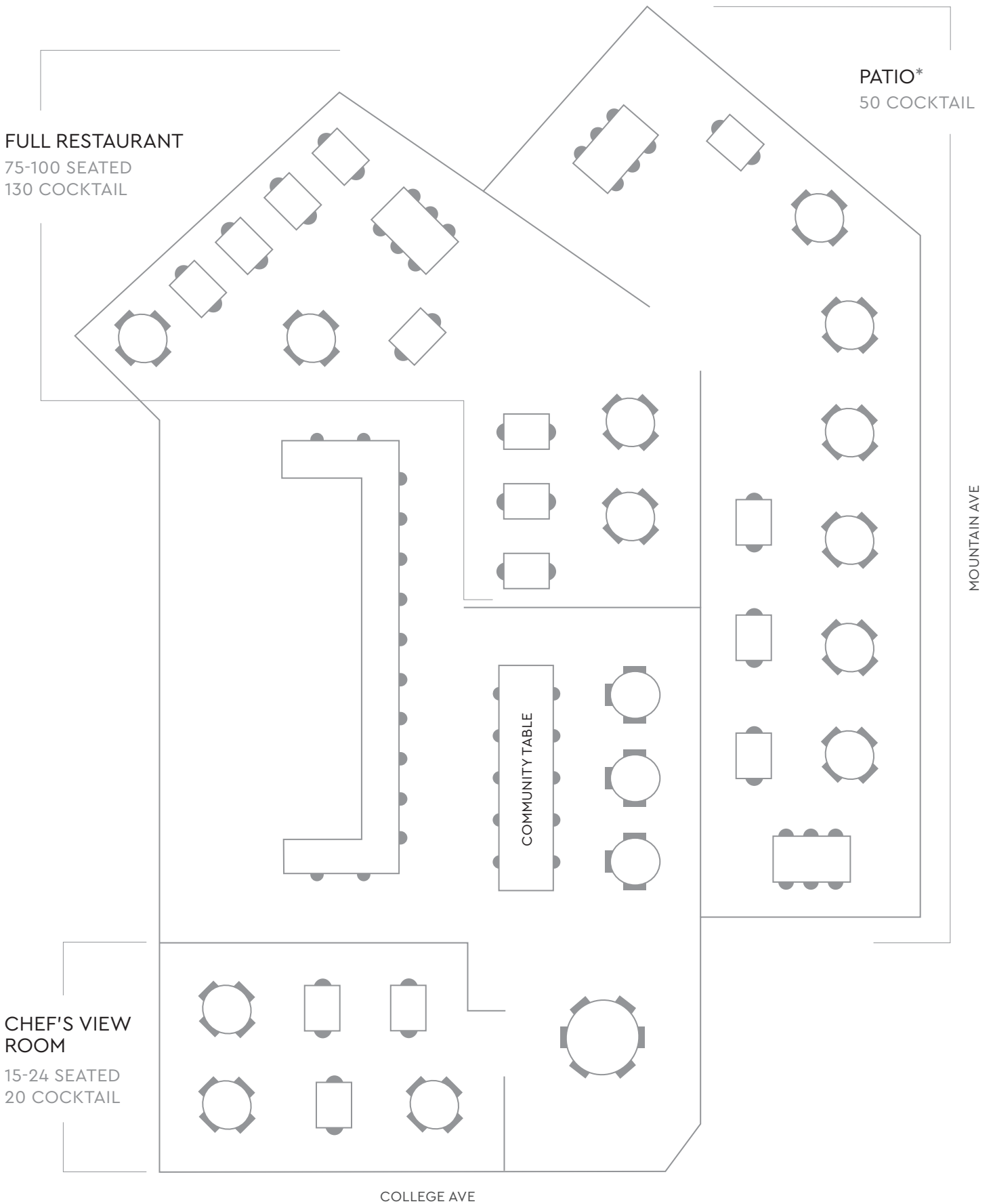
COMMUNITY TABLE



PATIO



EVENT SPACES



*available with full restaurant buy out



RECEPTIONS

priced by # of selections:

3 Selections – 15 pp/hr | 5 Selections – 25 pp/hr | 7 Selections – 35 pp/hr | Additional Selection – 5 pp/hr
Not inclusive of tax or gratuity.

PASSED OR DISPLAYED

MEATBALLS salsa verde

SALMON LOX capers, onions & cream cheese

DEVILED EGGS bacon mousse, sumac & chives

CHICKEN SKEWERS harissa

FALAFEL mint yogurt

BABA GANOUSH* caramelized onions, olives, olive oil & flatbread

VEGETABLES* bagna cáuda, whipped butter & goat cheese

SPICED NUTS* hazelnuts, pecans & almonds

CRAB CAKES remoulade (+ 5pp)

BOUDIN BLANC SAUSAGE spicy beer mustard (+ 5pp)

CHEESE & CHARCUTERIE chef's choice of cheese & meat, house pickles, spicy beer mustard & strawberry jam (+ 12pp)

CHILLED SEAFOOD PLATTER oysters, smoked mussels, lox, chive cream cheese, cocktail & mignonette (+ 20pp)

DESSERT

SWEET BITES chocolate hazelnut torte, caramel cheesecake & lemon bars (+ 5pp)



**Only available as displayed*

FAMILY STYLE DINNER

3 course menu | \$58 per person

*Includes first course (2), entrée (2), sides (2) and dessert (2) | Select an additional entrée, starting at \$10 per person
Beverages and starter menu options may be added for a supplemental charge. Not inclusive of tax or gratuity.*

STARTERS

served upon arrival

SPICED NUTS hazelnuts, pecans & almonds (+ 4pp)

BABA GANOUSH caramelized onions, olives, olive oil & flatbread (+ 5pp)

VEGETABLES bagna cáuda, whipped butter & goat cheese (+ 6pp)

PEAR BRUSCHETTA blue cheese, honey, saba & candied pecans (+ 8pp)

CHEESE & CHARCUTERIE chef's choice of cheese & meat, house pickles, spicy beer mustard & strawberry jam (+ 12pp)

CHILLED SEAFOOD PLATTER oysters, smoked mussels, lox, chive cream cheese, cocktail & mignonette (+ 20pp)

FIRST COURSE

choose two

GREEN SALAD candied pecans, petit basque & lemon hazelnut vinaigrette

ROASTED CARROTS cumin yogurt, saba, cilantro & mint

WHEATBERRY SALAD delicata squash, fennel, arugula, apples & goat cheese

FAZZOLETTI PASTA pumpkin, brussels sprouts & carrot chorizo

PASTA BOLOGNESE beef, lamb, pork, tomato & parmesan (+ 5pp)

STEAMED MUSSELS curry cream & cilantro (+6pp)

ENTRÉES

choose two

QUINOA roasted eggplant, winter squash & herbs

ROASTED PORK LOIN apple mostarda

PAN ROASTED CHICKEN parmesan herb pan sauce

TROUT A LA PLANCHA winter squash, root vegetables, almonds & lemon

BRAISED SHORT RIBS gremolata

MUSHROOM LASAGNA spinach, ricotta & béchamel

GRILLED RIBEYE mushroom demi (+ 15pp)

ROASTED LAMB T-BONE chimichurri (+ 12pp)

SIDES

choose two

ANSON MILLS CREAMY POLENTA parmesan & anchoiade

SMASHED ROSEMARY FINGERLING POTATOES

ROASTED WINTER SQUASH toasted pepitas & freekeh

CHARRED EGGPLANT salsa verde

BEET PAVÉ goat cheese, lemon & fennel (+ 4pp)

BRUSSELS SPROUTS crispy pancetta (+ 6pp)

DESSERT

choose two

STICKY TOFFEE PUDDING pecans & whipped cream

CHOCOLATE NEMESIS CAKE whipped cream

APPLE COBBLER vanilla ice cream

PEAR TART buttermilk ice cream

SWEET BITES chocolate hazelnut torte, caramel cheesecake & lemon bars (+ 5pp)

FAMILY STYLE LUNCH

3 course menu | \$30 per person

*Includes first course (1), entrée (2), sides (2) and dessert (1) | Select an additional entrée, starting at \$10 per person
Beverages and starter menu options may be added for a supplemental charge. Not inclusive of tax or gratuity.*

STARTERS

served upon arrival

SPICED NUTS hazelnuts, pecans & almonds (+ 4pp)

BABA GANOUSH caramelized onions, olives, olive oil & flatbread (+ 5pp)

VEGETABLES bagna cáuda, whipped butter & goat cheese (+ 6pp)

PEAR BRUSCHETTA blue cheese, honey, saba & candied pecans (+ 8pp)

CHEESE & CHARCUTERIE chef's choice of cheese & meat, house pickles, spicy beer mustard & strawberry jam (+ 12pp)

CHILLED SEAFOOD PLATTER oysters, smoked mussels, lox, chive cream cheese, cocktail & mignonette (+ 20pp)

FIRST COURSE

choose one

GREEN SALAD candied pecans, petit basque & lemon hazelnut vinaigrette

ROASTED BEET SALAD hazelnuts, chevre, balsamic & sherry vinaigrette

WHEATBERRY SALAD delicata squash, fennel, arugula, apples & goat cheese

ROASTED CARROTS cumin yogurt, saba, cilantro & mint

PASTA BOLOGNESE beef, lamb, pork, tomato & parmesan (+ 5pp)

STEAMED MUSSELS curry cream & cilantro (+6pp)

ENTRÉES

choose two

QUINOA roasted eggplant, winter squash & herbs

ITALIAN SANDWICH capicola, salami toscano, pepper relish & arugula

WILD SALMON SALAD cucumbers, olives, potatoes, dill & dijon vinaigrette

MUSHROOM LASAGNA spinach, ricotta & béchamel

FRIED CHICKEN SANDWICH romaine, pickled fresno, aioli & cilantro

STEAK SALAD piquillo peppers, chickpeas, popped lentils & tahini vinaigrette

STEAK FRITES chimichurri & garlic fries (+ 7pp)

TROUT A LA PLANCHA winter squash, root vegetables, almonds & lemon (+ 5pp)

SIDES

choose two

ANSON MILLS CREAMY POLENTA parmesan & anchoiade

SMASHED ROSEMARY FINGERLING POTATOES

ROASTED WINTER SQUASH toasted pepitas & freekeh

CHARRED EGGPLANT salsa verde

BEET PAVÉ goat cheese, lemon & fennel (+ 4pp)

BRUSSELS SPROUTS crispy pancetta (+ 6pp)

DESSERT

choose one

STICKY TOFFEE PUDDING pecans & whipped cream

CHOCOLATE NEMESIS CAKE whipped cream

APPLE COBBLER vanilla ice cream

PEAR TART buttermilk ice cream

SWEET BITES chocolate hazelnut torte, caramel cheesecake & lemon bars (+ 5pp)

FAMILY STYLE BRUNCH

3 course menu | \$30 per person

*Includes first course (1), entrée (2), sides (2) and dessert (1) | Select a third entrée for an additional \$10 per person
Beverages and additional options may be added for a supplemental charge. Not inclusive of tax or gratuity.*

ASSORTED PASTRIES

bourbon pecan sticky buns, banana bread & raspberry muffins (+ 5pp)

FIRST COURSE

choose one

GRANOLA fruit & yogurt

GREEN SALAD candied pecans, petit basque & lemon hazelnut vinaigrette

WHEATBERRY SALAD delicata squash, fennel, arugula, apples & goat cheese

SALMON LOX chive cream cheese, onions, capers & toasts (+ 4pp)

WILD SALMON SALAD cucumbers, olives, potatoes, dill & dijon vinaigrette (+ 4pp)

ENTRÉES

choose two

SEASONAL QUICHE

CHALLAH FRENCH TOAST strawberry syrup

EGGS BENEDICT ham, poached eggs, hollandaise & challah

BISCUITS & GRAVY scrambled eggs & avocado

FRIED CHICKEN SANDWICH romaine, pickled fresno, aioli & cilantro

STEAK AND EGGS sirloin steak, chimichurri & scrambled eggs (+ 7pp)

CORNED BEEF HASH root vegetables, fresno peppers & sunny side up eggs (+ 6pp)

SIDES

choose two

BREAKFAST POTATOES

NIMAN RANCH BACON

NIMAN RANCH HAM

SEASONAL FRUIT

DESSERT

choose one

STICKY TOFFEE PUDDING pecans & whipped cream

CHOCOLATE NEMESIS CAKE whipped cream

APPLE COBBLER vanilla ice cream

PEAR TART buttermilk ice cream

SWEET BITES chocolate hazelnut torte, caramel cheesecake & lemon bars (+ 5pp)

DRINKS

priced per beverage

Please note pricing may change depending on selection

Please reach out to our events coordinator for a complete list of beer, wine, and spirits

A LA CARTE BAR

PREMIUM COCKTAILS 10

CUSTOM COCKTAIL *variable*

HOUSE RED & WHITE WINE 9

DOMESTIC/IMPORTED BEER *based on selection*

SOFT DRINKS 3

COFFEE, HOT & ICED TEA 3



FREQUENTLY ASKED QUESTIONS



MAY I DECORATE THE SPACE?

All displays and/or decorating proposed by the client will be subject to prior written approval of The Kitchen. Decorations cannot be taped, stapled, or nailed to The Kitchen walls or windows. Decorations, including candles, require approval from The Kitchen to ensure compliance with local fire code. Use of confetti is prohibited, \$500 clean up fee will apply if confetti of any kind is used.

MAY I HAVE SOMETHING DELIVERED TO THE RESTAURANT FOR MY EVENT?

With prior arrangement with the private events manager, The Kitchen will accept packages delivered no earlier than three days prior to the event. Any shipments prior to such date or deemed excessive in size or volume may be subject to storage fees.

MY ORGANIZATION IS TAX EXEMPT. HOW DO I PROVE THIS?

Groups or organizations claiming exemption from applicable federal, state, or municipal taxes are responsible for providing The Kitchen a copy of the organization's tax exemption certificate before credit will be given for charges on applicable taxes. In the event The Kitchen does not receive a copy of the tax-exempt certificate then the appropriate federal, state, and municipal taxes will be charged where applicable.

MAY OTHER CHARGES COUNT TOWARD THE FOOD AND BEVERAGE MINIMUM?

Unfortunately, no. Food and beverage minimums do not include the purchase of gift cards, service charges, sales tax, A/V equipment, floral, food or wine to go, rental equipment, and outside services.

MAY I BRING IN A CAKE?

Yes. There will be a cake cutting fee of \$4/guest.

WHAT IS YOUR CANCELLATION POLICY?

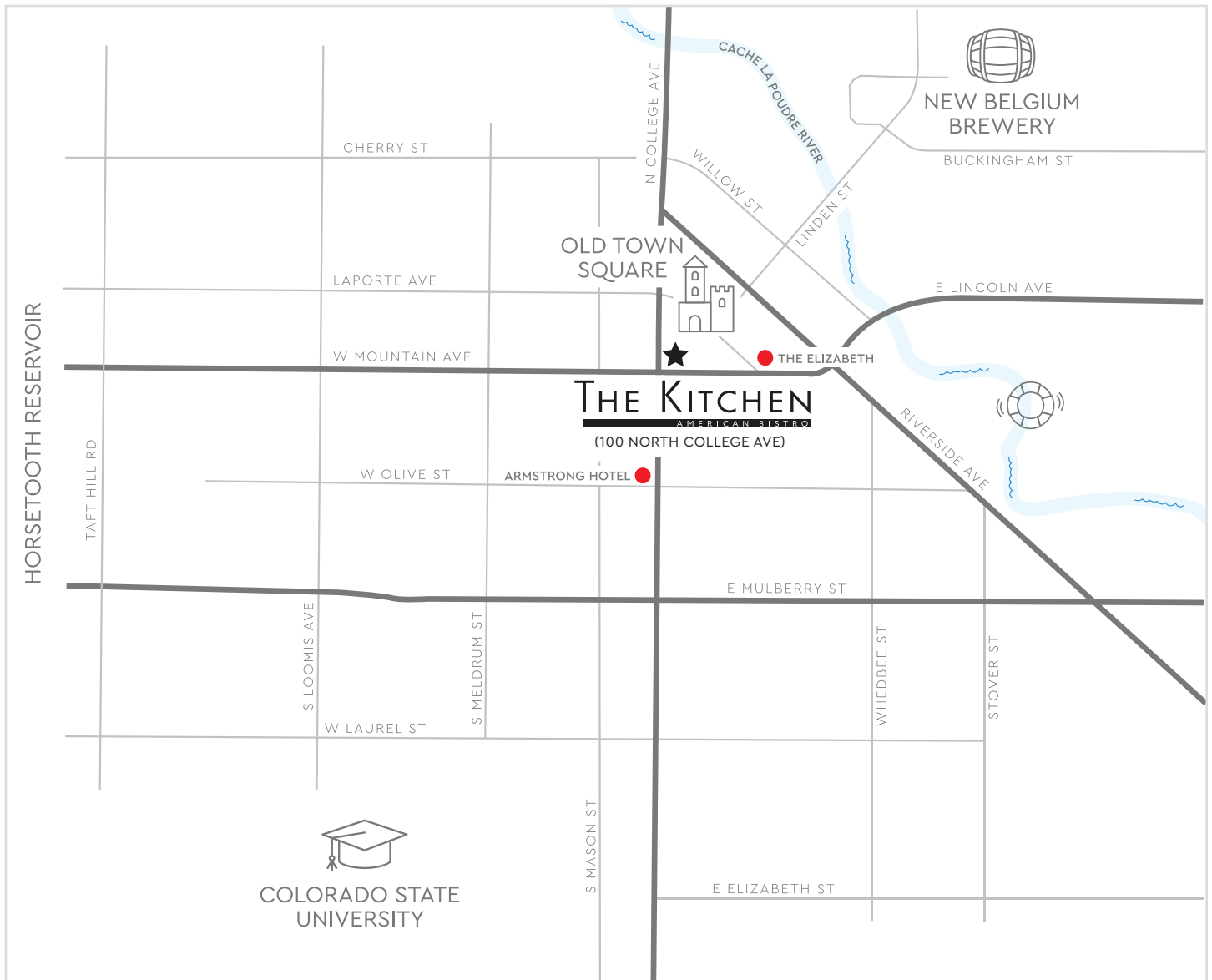
The deposit is refundable less \$250 for administrative costs if the client cancels the event up to one week prior to the event, nonrefundable within one week of the event. An event that is cancelled within 48 hours of its scheduled commencement (or an event that no cancellation was received and no guests showed up), the client shall remain subject to 50% of all anticipated charges (included any external labor or rental) associated with the event assuming the attendance of the guaranteed number of guests, the expenditure of food and beverage, and/or the total estimated charges of the event. An event that is cancelled within 24 hours of its scheduled commencement is subject to 100% of the associated charges. An event that is scheduled for November 1st through January 31st and cancelled at any time is subject to 100% of the associated charges.

WHAT IS YOUR LATE POLICY?

The client agrees to abide by the event start and end times stated within this agreement. Should the client need to adjust the start or end time of the event, the client will inform the event coordinator of the change within 4 hours of the contracted event start time. Should the client neglect provide a minimum of 4 hours notice prior to the contracted start time, client is subject to an hourly fee equal to 10% of the contracted food and beverage minimum. The restaurant has the right to refuse any adjustments if unable to accommodate in a reasonable manner.

OUR LOCATION

The Kitchen is conveniently located in historic Old Town Fort Collins, near all the city's attractions and hotels.



NEARBY HOTELS

- The Elizabeth
- Armstrong Hotel
- Hilton

NOTABLE PLACES

- Colorado State University
- Cache La Poudre River
- New Belgium Brewery
- Old Town Square

PARKING

- Street Parking is available
- Old Town Parking Garage 209 East Mountain Ave.
Fort Collins, CO 80524
- Civic Center Parking Structure 144 N Mason St
Fort Collins, CO 80524

NOTES

EVENT COORDINATOR CONTACT: _____

EVENT NAME:

DATE OF EVENT: _____

TIME OF EVENT: _____

NOTES & QUESTIONS:
