



Pepper Pod Restaurant  
Hudson, Colorado

### **Top of the Pod Banquet Room**

Thank you for considering the Pepper Pod Restaurant's Top of the Top Banquet Room for your event. We have been pleasing folks for over 104 years at this Oasis on the Plains. Should you choose our facility we will do our best to ensure that you have a great experience. The following pages include information pertaining to our Facilities, Menu Selections and Policies. Please review this information carefully because when you book your banquet with us you are agreeing to adhere to these policies.

#### **The Basics**

Minimum number of guests- **16**

Maximum number of guest- **45**

Deposit- **\$100.00 due to time of booking**

Private Room Fee- **\$40.00**

Prices start at: (Monday-Friday) Lunch-\$250, Dinner-\$350

(Saturday-Sunday) Lunch-\$325, Dinner-\$400

Service Gratuities start at:

(Breakfast) 4.00/person, (Lunch & Dinner) 6.25/person

\*Gratuity will be the above listed prices or 20% of the total bill, whichever is greater.

Sales tax- 6.9%

The Top of the Pod is for Dining use only. Due to high demand we are unable to offer the space for gatherings that will not include a meal.

### **Standard Event times**

Luncheon: 11:30am-2:30pm, 12:00pm-3:00pm, 1:00pm-4:00pm Dinner:  
5:30pm-9:00pm, 6:00pm-9:30pm

Extra Hours Available for an additional \$25/hour

Evening events must conclude no later than 9:30pm

### **Deposit/ Payment**

In order to reserve the Top of the Pod we require a \$100 deposit, payable by Cash, Credit Card or Check and a copy of our Banquet Contract signed by the person responsible for payment.

Deposits are non-refundable and will be credited on your final invoice.

Payment in full is required at the conclusion of your event. We do not offer separate checks. You will be provided ONE bill. We can split this bill up to 3 ways (3 separate credit cards, a combination of cash, cards, checks, etc.) Should you wish to have each guest pay separately we can work to arrange a fixed price menu but you will be responsible for collecting payment from your guests- There will only be one bill provided for ALL guests. There will be a \$75 fee for separate checks. All prices are subject to change without notice.

### **Confirmation**

We ask for your Estimated number of guests upon booking our room.

We request the Guaranteed number of guests that you will be expecting for your function no less than 48 hours before your event time.

Client pays service gratuities for the final confirmed guest count or number of actual attending guests, whichever is greater.

## **Our Room & Table Configurations**

Our Top of the Pod banquet room is located one floor above the restaurant's main dining room with a great view to the west of Hudson. We can seat up to 45 guests for dinner. Table configurations are somewhat limited by the shape of the room and the pillars, located near the center of the room. Our standard arrangement is 2 tables, parallel to one another. We do ask that you trust us during this process as we know which configurations work not only for the comfort of your group but also for fire code & your servers. Please consult with us for further details about the room or to set up a time to view our facilities. The tables may not be re-arranged or moved on the day of your function. Doing so will result in a \$50 fee.

## **Bar**

A private service bar requires a \$100 purchase minimum. If you do not wish to set up a private bar upstairs, your guests are welcome to buy drinks at the main bar, located downstairs.

*Due to existing Colorado Liquor Laws we will not serve alcohol to any individual under the age of 21, under any circumstances. All alcoholic beverages served & consumed at the Pepper Pod must be provided by us having been purchased through state licensed distributors according to existing Colorado Liquor Law. We will refuse service to anyone that appears to be intoxicated and/or is acting irresponsibly. In addition, no alcoholic beverages may be removed from the premises. As the party organizer you are financially responsible for your guests and we will expect your cooperation in enforcing existing state laws. Clients assume all responsibility for any violations of City, State and Federal Laws.*

## **Decorating**

The tables will be set with white (paper) tablecloths, paper napkins, silverware, glassware & condiments upon your arrival. We do not provide any other decorations for the room but are happy to discuss your decorations option should you wish to customize the room to fit your group's needs.

*Holiday Parties-We decorate the Top of the Pod with Christmas Decorations.*

No candles, glitter or confetti may be used.

No nails, staples, tacks or adhesive tapes may be applied to the walls, molding or tables. There will be a \$250 cleaning fee if any of the above are used.

Please discuss your decorating plans with us so that there are no misunderstandings on the date of your event.

## **Music & Equipment**

Due to the proximity of the room to the main dining room we do not allow DJ's, karaoke or any live music. Should you wish to bring in a small speaker to play music quietly please let us know beforehand. We do not have a screen, projector or any sound equipment. There are a very limited quantity of outlets in the room. We do not provide extension cords.

## **Liability**

The Pepper Pod Restaurant is not responsible or damage or loss of any merchandise, equipment, clothing, personal items or other valuables.

## **Start Here for Food!**

### **Appetizers**

Option 1- "Hors D'Oeuvres Hour" Choose a Variety of Platters & a la carte options to be displayed on a buffet table & enjoyed by mingling guests.

Option 2- "Keep it Simple" Choose 1 Appetizer that will be placed on the tables from your guests to enjoy when they sit down.

Option 3- No Appetizers

### **Entrees**

Option 1- "Family Style Dinner" : 2-3 Entrees Passed around on platters. Your guests will take what they would like of each entree and side dish. They will be served a dinner salad to start.

Option 2- "A la Carte Dinner": A menu of 3-5 Entrees will be chosen by you & printed on small custom menus that your guests will order from on their arrival at your event.

All Entrees from both the Family Style Dinner & A La Carte Dinner Menu include a Dinner Salad & Choice of Side Dish, unless otherwise noted.

### **Dessert**

We have a variety of Homemade Desserts to offer. Our pastry chef will also make custom desserts & cakes.

### **Children**

We offer a Children's Menu to guests age 10 & younger. The cost is \$6.50 & includes a beverage. Children wishing to participate in the Family Style Dinner will be 1/2 price or are free if under age 4.

**Appetizer Platters- Serve 30 People**

Peel & Eat Shrimp Cocktail- Steamed & Served with Cocktail Sauce  
125.00/ 60.00, half size

Sausage & Cheese Platter- An assortment of local sausage & cheese,  
Served with crackers 90.00

Stuffed Mushrooms - Crab-Stuffed 140.00 or Boursin Cheese-  
Stuffed 125.00

Pepper Pod Sampler-Amy's Avalanche, Hot Wings,  
Rocky Mountain Oysters & Golden Mushrooms 6.50 per person

Chips & Salsa- A bowl of our Fire-Roasted Salsa with Fresh-Fried  
Tortilla Chips 40.00

**Appetizer Plates- Serve 8 People**

Bacon Wrapped Jalapeño Poppers (with Cream Cheese)- 18.00

Amy's Avalanche - Homemade Potato Chips & Crispy Fried Onions

Strings with Chipotle Ranch Dipping Sauce 14.00

Rocky Mountain Oysters with Cocktail Sauce- 20.00

Onion Rings with your choice of dipping sauce - 13.00

Hot Wings with Buttermilk Ranch or Bleu Cheese Dressing- 20.00

Golden Mushrooms with Cocktail Sauce- 14.00

## **A la Carte Luncheon Menu**

### **Entrees**

**Available 11am-3:30pm, Includes a Dinner Salad and 1 side dish**

**New York Strip Steak Sandwich**-Served open-face on Garlic Toast 14.79

**Chicken Fried Steak** -Our Signature Dish 12.79

**Chicken Fried Chicken**- 14.29

**Teriyaki Chicken**-Grilled & Served over Rice Pilaf 11.79

**Fried Shrimp**-5 Beer-Battered & Fried Shrimp 13.29

**Fresh Cod Fish & Chips**- Beer-Battered & Fried 12.79

**Pan-Fried Pork Chops**-2 Chops, Lightly dusted in seasoned flour & pan-fried 15.29

**1/3 Pound Hamburger**-Grilled & Served on a Brioche Bun with all the fixings on the side 11.79

**Chicken Ranch Sandwich**-Pan-Fried Breaded Chicken Breast with Swiss Cheese, Bacon & a side of Ranch Dressing on Ciabatta Bread 12.79

**Amy's Steakhouse Salad**-Grilled Chicken Breast Served over a Bed of Lettuce with Bacon, Tomato, Bleu Cheese Crumbles & Fried Onions- with Italian Dressing (does not include a dinner salad or choice of side )\* 12.79

**Southwest Taco Salad** -Taco Meat over a Bed of Romaine Lettuce with Black Beans, Black Olives, Jack Cheese, Tomatoes, Fried Onions, Crispy Tortilla Strips & Chipotle Ranch Dressing 12.79 (does not include a dinner salad or choice of side)\*

## **Family Style Luncheon Entrees**

**Available 11am-3:30pm, Includes a Dinner Salad & 1 Side Dish**

### **Please Choose to 1-3 Entrees:**

Fried Chicken

Chicken Teriyaki over Rice Pilaf

Pan-Fried Pork Chops

Beer-Battered & Fried Shrimp (Shrimp is an extra 2.00 per person)\*

Roast Beef Au Jus

### **Please Choose 1 Side Dish:**

Baked Potato

Roasted Fresh Vegetable

Rice Pilaf

Baked Potatoes (with butter & sour cream)

One Entree 12.79 per person

Two Entrees 16.29 per person

Three Entrees 19.79 per person



## **A la Carte Dinner Entrees**

### **Available 11am-9pm, Includes a Dinner Salad**

Your guests will be given a choice of side dish from the following:

Real Mashed Potatoes & Gravy, Roasted Fresh Vegetable , French Fries, Rice Pilaf or Baked Potato\* (after 5pm only\*)

Entrees marked with an \* do not include a choice of side dish

### **Please Choose 3-5 Entrees which will be printed on custom menus:**

**Prime Rib of Beef**-16 ounce cut 27.79 / Lighter cut- 12 ounces 23.79

**Ribeye Steak** -16-18 ounce cut 25.79/ with 4 Fried Jumbo Shrimp 30.79

**New York Strip Steak**- 14 ounces 19.59 / Lighter cut- 8 ounces 16.29  
with 4 Fried Jumbo Shrimp 21.79 /25.79

**Fried Shrimp**- 9 Beer-Battered & Fried Shrimp 17.99 / Light portion 5  
Shrimp 13.29

**Pan-Roasted Fresh Salmon**- 16.29

**Chicken Teriyaki**- Grilled Chicken over Rice 14.29 with 4 Beer-Battered &  
Fried Jumbo Shrimp 18.29

**Chicken Fried Steak**- Breaded & pan-fried steak, topped with cream  
gravy 15.29

**Chicken Fried Chicken**- Breaded & pan-fried chicken breast, topped  
with cream gravy 14.79

**Pan-Fried Pork Chops** - 2 Bone-In Chops Lightly dusted in seasoned  
flour & pan-fried 15.29

**Cowboy Hamburger Steak** - 12 ounce Ground Sirloin Steak, Bacon-  
Wrapped & Grilled 15.29

**Fresh Cod Fish & Chips** - Beer-Battered & Fried, with Tartar Sauce 15.79

**\*Pasta Pepper Pod**- Fettuccine Noodles tossed in a Southwest Tomato Cream Sauce with Grilled Chicken 17.79

**\*Chicken Parmesan** - Breaded & Pan-Fried Chicken Breast Served over Spaghetti Marinara with Provolone Cheese 15.79

**\*Italian Sausage Steak** - 2 Italian Sausage Patties, Served over Spaghetti Marinara with Provolone Cheese 15.79

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## **Family Style Dinner Entrees**

**Available 4pm-9pm, Includes a Dinner Salad & 1 Side Dish**

### **Please Choose up to 3 Entrees:**

Fried Chicken

Pan-Fried Pork Chops

Beer-Battered & Fried Shrimp (Shrimp is an extra 2.00 per person)

Chicken Teriyaki over Rice

Roast Beef Au Jus

### **Please Choose 2 Side Dishes:**

Baked Potato

Roasted Fresh Vegetable

Rice Pilaf

Loaded Mashed Potatoes

Buttered Noodles

One Entree 14.79 per person

Two Entrees 18.79 per person

Three Entrees 21.79 per person

**Children's Menu** (lunch & dinner) Includes a Small Beverage (Juice, Milk or Soda) 6.50

Mac & Cheese - Spaghetti- Pizza - Hamburger

## **Dessert Menu**

### **Luncheon Dessert Selection 4.79**

Cherry Pie, Peach Pie, Blueberry Pie, Apple Pie, Vanilla Ice Cream Sundae (with Chocolate, Strawberry or Butterscotch Topping)

### **Deluxe Dessert Selection 6.00**

Choice of Daily Homemade Dessert offerings which include Cream Pies, Cheesecakes & Layer Cakes (Selection Varies Daily)

### **Celebration Cakes**

Our In-house Pastry Chef offers Custom-made cakes. Please ask Amy for more information.