



STRAWBERRY CREEK
RANCH 9N
WEDDINGS & EVENTS

GENERAL INFORMATION AND POLICIES PACKET

We look forward to showing you around and the opportunity of hosting you and your guests on such a special day for everyone!

Facility Rental Includes

- Exclusive use of the venue facilities from 12pm – 12am. This includes set-up and clean-up. Events must end by 11pm due to county regulations.
- Venue Management as primary contact prior to event and present during event, walk-through, and rehearsal time.
- Barn Includes:
 - 200 guest capacity
 - 25 round tables - 5'
 - 200 ceremony chairs
 - Four (4) banquet tables - 8'
 - Two (2) round tables - 4'
 - 5 Bourbon/Wine barrels
 - Bridal Cabin for getting ready
 - Grooms Quarters
 - Built-in bar
 - Ceremony site
 - Huge deck with market lights

Catering

- The client is required to use one of Strawberry Creek Ranch preferred, full-service caterers for all events. There are five great companies to choose from to fit a variety of budgets and styles!
- The select caterer will be responsible for setting all tables and chairs provided by the venue and re-stacking at the conclusion of the event.

Alcohol

- We have partnered with Peak Beverage to provide you with great options for bar service at your event. You must use one of these two companies for all alcohol consumed on the property. They provide TIPS trained bartenders and will make sure that your guests have an enjoyable and safe experience.
- Home brews can also be served at your event. Please contact Peak Beverage to discuss the details on how they can accommodate your request.

Event Coordinator

- We require a professional and insured wedding event coordinator for the day of your event. The event coordinator will ensure that all of your event details and timeline go smoothly. We want you and your guests to have a wonderful time at Woodlands and an event coordinator on the day of your event will be a valuable resource.

Visiting Strawberry Creek Ranch

- We love showing clients and potential clients around the venue. Please call to make an appointment to be sure the venue will be open and available. Guests are not authorized to visit Strawberry Creek Ranch without an appointment. Please note that our personal residence is also on the property.

Parking and Shuttle Service

- On-site parking is limited to 60 personal vehicles. A shuttle service or ride share to and from Strawberry Creek Ranch is highly recommended all events. We partner with Mountain Transit Authority in Grand Lake call 970-531-6612 fo more details
- We want you and your guests to be safe. Leaving vehicles overnight is allowed, pickup must be before 10am next day.

Scheduling & Payment

- **PAYMENT SCHEDULE**
 - At the time of signing the contract, 50% of the facility fee.
 - Final payment is due 60 days prior to your event
 - \$1000 refundable damage deposit.

Inclement Weather

- Colorado is known for its year-round beautiful weather. If the weather isn't exactly what you hoped for, Strawberry Creek Ranch is prepared to make sure the venue still is. We can keep all of your guests dry and warm inside the barn. So, while we cannot cancel events due to inclement weather, we will do our best to make sure it is still a beautiful and memorable occasion.

Decorations

- The Strawberry Creek Ranch property and surrounding area are forested. For the protection of the land and our neighbors, we cannot allow fireworks or sparklers of any kind on the property.
- In order to keep our grounds clean and beautiful, we cannot allow rice, confetti, glitter, silly string, silk or fake flower petals, and other difficult to clean items.

Insurance

- We require that you obtain day-of event insurance prior to your event. There are many affordable plans available which can be found through an internet search and typically run from \$99 - \$200. Check for policies at www.theeventhelper.com, www.wedsafe.com, or www.wedsure.com.

Noise limits

- In order to keep the outdoors peaceful and respect our neighbors, we request that all amplified music be turned off at 10:45pm.

Pets

- We love pets and are happy to discuss including yours as part of the event. Any animals brought onto the property will need prior approval.



STRAWBERRY CREEK
RANCH 9N
WEDDINGS & EVENTS

RECOMMENDED VENDORS & LODGING

CATERING

Catering must be provided by one of the following catering companies, who have worked at the ranch, understand the logistics that go with working at the ranch and will facilitate all set up, breakdown and clean up on your behalf.

Occasions Catering
www.occasionsdenver.com

Biscuits and Berries
www.biscuitsandberries.com

All Love Catering
www.all-lovecatering.com

Relish Catering
www.relishcateringco.com

Catering By Design
www.cateringbydesign.com

BARTENDING AND SUPPLY

All bar services must be provided by Peak Beverage, no exceptions.

Peak Beverage
www.peakbev.com

EVENT PLANNERS

TeNeil Hartley Events
www.teneilhartleyevents.com

Detail Details
www.detailsdetails.co

Bella Notte Weddings
www.bellanottecolorado.com

Sweetly Paired
www.sweetlypaired.com

PHOTOGRAPHERS

Sarah Roshan Photography
www.sarahroshanphotography.com

Ashley Mackenzie
www.ashleymckenziephotography.com

Katie Corrine Photography
www.katiecorrinephotography.com

Savannah Chandler
www.savannahchandlerphotography.com

Bergreen Photography
www.bergreenphotography.com

LODGING

Winter Park Lodging Company
www.winterparklodgingcompany.com

Resort Management Group
www.winterparklodging.com

Nila Watterson
(homes located just above the ranch)
Byerspeakgranby@gmail.com

Aspen Hollow B&B
www.aspenhollowbnb.com

Vacations Inc
www.vacationsinc.com

CAKES

The Makery
www.themakery.com

Kelley Kakes
www.kelleykakes.com

The Dessert Stand
www.thedessertstand.com

DJ

Total Encore Events
www.totalencore.com

Shindig DJs
www.myshindigdjs.com

Rickochet Entertainment
www.rickochetentertainment.com

Sound Master Entertainment
www.soundmasterentertainment.com

HAIR AND MAKE UP

The Salon at Winter Park
www.winterparksalon.com

Fraser Hair Company
www.fraserhairco.com

Elizabeth's Beauty Movement
www.ilizabethsbeautymovement.com

Bronze and Beautiful
www.bronzeandbeautiful.com

PARTY RENTALS

Colorado Party Rentals
www.cpartyrentals.com

Allwell Rents
www.allwellrents.com

Grand Event Rentals
www.grandeventrentals.com

TRANSPORTATION

Mountain Transit Adventures
valleytaxiwp@gmail.com

FLOWERS AND DÉCOR

Southern Charm Events
www.uniquesoutherncharm.com

Stalk Market
www.thestalkmarket.com

Ivy Lane Floral
www.ivylanefloral.com



PEAK BEVERAGE

Event Beverage Packages & Pricing

PeakBev.com

Peak Beverage provides bar and beverage services for your special event needs in Colorado.

HOSTED BAR SERVICE:

Our all-inclusive, hosted bar packages include everything needed to provide an open-bar concept for your event.

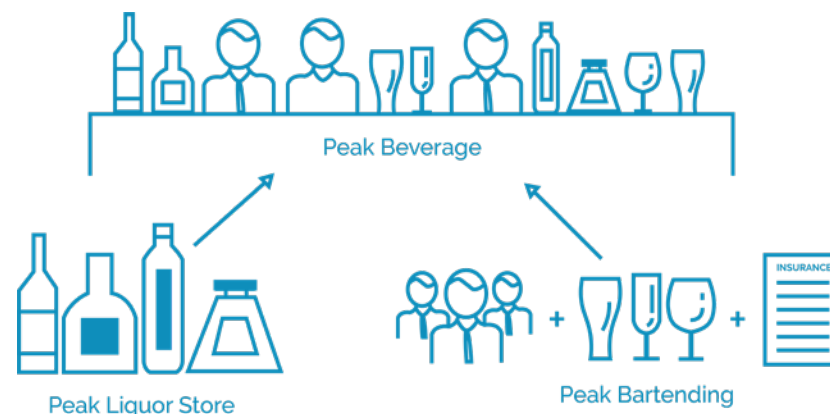
We pride ourselves on hospitality, efficiency, and creating a truly amazing experience that your guests will remember for a lifetime.

SIMPLE & STREAMLINED:

We are Colorado's one-stop shop for beverage catering; we integrate alcohol/beverages, bar rentals, and staff/service to keep things simple.

Peak Beverage owns its own liquor store, and everything is delivered directly to your event in one truck prior to service.

We combine the charges from both the liquor store purchase and the service portion of your event into one simple pricing structure to ensure that all legal processes are being followed and that planning your event is as straightforward as possible.



ALL OF OUR HOSTED BAR PACKAGES INCLUDE THE FOLLOWING FOR YOUR EVENT:

- All Alcohol (From Peak Beverage Inc.)
- All Mixers (Juices, Sodas, and Water Bottles for the Bar)
- Cocktail Garnishes and Ice
- Bar Rentals (Tables, Linens, Bar Equipment)
- Glassware (Rocks, Wine, Flutes)... ask about more options
- Free Champagne Toast*
- Tray-Passed Drinks as Guests Arrive*
- A Bar Manager for Every Event
- TIPS Certified & Trained Staff (Bartenders, Barbacks, Bussers)
- A Dedicated Account Executive (to Help You Through the Entire Planning Process)
- Everything Else YOUR Bar Would Need!

**For groups of 50 or less, please discuss with your account executive.*

EVENT BEVERAGE PACKAGES & PRICING

CRAFT COCKTAIL BAR

2 Top Shelf + 2 Deluxe Wines
 Top Shelf Champagne Toast
 2 Domestic + 4 Premium Beers

Wheatley 'Artisanal' Vodka
 Citadelle Gin
 Plantation 5yr Grande Reserve Rum
 Arette Blanco Tequila
 E.H. Taylor Small Batch Bourbon
 + Rittenhouse Rye

<i>3hrs</i>	<i>4hrs</i>	<i>5hrs</i>
\$31.50pp	\$33.50pp	\$35.50pp

**Features Expert Bartenders + Menu
 Featuring 8 Craft Cocktails:**

Manhattan, Sazerac, Corpse Reviver #2,
 Aviation, Vesper, Negroni, Boulevardier,
 Old Fashioned

Most Popular Packages

PEAK STANDARD

2 Standard + 2 House Wines
 Champagne Toast
 2 Domestic + 3 Premium Beers

Svedka Vodka
 Jones House Gin
 Don Q Cristal Rum
 Sauza Blue Tequila
 Jim Beam Bourbon + Banknote Scotch

<i>3hrs</i>	<i>4hrs</i>	<i>5hrs</i>
\$19.50pp	\$21pp	\$22pp

TASTE OF THE ROCKIES

2 Standard + 2 House Wines
 Champagne Toast
 2 Domestic + 4 Premium Beers

Breckenridge Vodka
 Breckenridge Gin
 Bear Creek Silver Rum
 State 38 Reposado Tequila
 Fireside Bourbon

<i>3hrs</i>	<i>4hrs</i>	<i>5hrs</i>
\$22.50pp	\$23.50pp	\$24.50pp

HOUSE BEER & WINE

4 House Wines
 Champagne Toast
 2 Domestic + 3 Premium Beers
 No Spirits. Wines may be upgraded.
 1.00pp for each Standard Wine
 2.25pp for each Deluxe Wine
 3.75pp for each Top Shelf Wine

<i>3hrs</i>	<i>4hrs</i>	<i>5hrs</i>
\$14.25pp	\$16.25pp	\$17.25pp

DELUXE

2 Deluxe + 2 Standard Wines
 Champagne Toast
 2 Domestic + 4 Premium Beers

Absolut Vodka
 Beefeater Gin
 Cruzan 9 Spice Rum
 Arette Blanco Tequila
 Buffalo Trace Bourbon + Black Bottle Scotch

<i>3hrs</i>	<i>4hrs</i>	<i>5hrs</i>
\$23pp	\$24.75pp	\$25.75pp

TOP SHELF

2 Top Shelf + 2 Deluxe Wines
 Top Shelf Champagne Toast
 2 Domestic + 4 Premium Beers

Belvedere Vodka
 Tanqueray 10 Gin
 El Dorado 12 yr Rum
 Azunia Reposado Organic Tequila
 Eagle Rare 10 yr Bourbon
 Glenmorangie Lasanta 12yr Scotch

<i>3hrs</i>	<i>4hrs</i>	<i>5hrs</i>
\$27.25pp	\$29.25pp	\$31.25pp

HOUSE FULL BAR

4 House Wines
 Champagne Toast
 2 Domestic + 3 Premium Beers

Wodka Vodka
 Miles' Gin
 Burnett's Rum
 Montezuma Tequila
 Benchmark Bourbon

<i>3hrs</i>	<i>4hrs</i>	<i>5hrs</i>
\$16.25pp	\$18.25pp	\$19.25pp

Taxes included in above pp (per person) pricing. Administration and travel fee will be applied based on the venue location. Gratuity for staff is appreciated and at the discretion of the client. There is a \$1.50pp discount for using plastic ware. Prices are reflective of 21+ alcohol drinking guests. \$6.25pp for non-drinkers (under 21 years of age or adult non-drinkers). Bar minimums apply to each package. \$2.50pp or more will be added for each additional hour beyond 5. All products subject to pricing and availability changes.



SPECIALTY COCKTAILS

Add a specialty cocktail (or two) to your event!

\$0.75pp

Lemonade or Iced Tea \$50 minimum spend

\$1.00pp

Mimosa Champagne, Orange Juice

Bellini Champagne, Fruit Puree

Greyhound Vodka, Grapefruit Juice

Madras Vodka, Orange Juice, Cranberry Juice

Bay Breeze Vodka, Cranberry Juice, Pineapple Juice

Sea Breeze Vodka, Cranberry Juice, Grapefruit Juice

1+1 Mixed Drinks Any Cocktail made with 1 Standard Spirit and 1 Mixer (Whiskey Ginger, Vodka Soda, Rum and Coke, etc.)

**Additional fee for Red Bull or other higher-priced mixers*

\$2.00pp

Daiquiri Rum, Lime Juice, Sugar

Paloma Tequila, Grapefruit Soda

Martini / Dirty Martini Vodka or Gin

Gimlet Gin or Vodka, Lime Juice, Simple Syrup

French 75 Gin, Lemon, Simple Syrup, Sparkling Wine

Tom Collins Vodka or Gin, Lemon, Simple, Soda Water

Cosmopolitan Vodka, Triple Sec, Cranberry Juice, Lime Juice

Traditional Margarita Tequila, Triple Sec, Simple Syrup, Lime Juice

- Specialty cocktails are available to your guests for the entire event during bar service.
- Prices listed are per cocktail per guest over the age of 21.

\$3.00pp

Vesper London Dry Gin, Vodka, Lillet Blanc

Manhattan Bourbon, Sweet Vermouth, Bitters

White Russian Vodka, Coffee Liqueur, Cream

Bloody Mary Vodka, Local Bloody Mary Mix, Olive

Mai Tai Light Rum, Dark Rum, Orange Curaçao, Lime Juice, Orgeat, Simple Syrup

Moscow Mule Vodka, Ginger Beer, Lime Juice, Bitters
**Rent copper mugs \$4.00pp*

Mojito Rum, Muddled Limes, Mint, Sugar, Club Soda

Dark N Stormy Dark Rum, Ginger Beer, Lime Juice

Old Fashioned Whiskey, Bitters, Sugar, Lemon Twist

\$4.00pp

Negroni Gin, Sweet Vermouth, Campari

Mint Julep Bourbon, Muddled Mint, Sugar

Sidecar Brandy, Triple Sec, Lemon Juice, Sugar Rim

Bourbon Smash Bourbon, Muddled Mint, Lemon, Sugar

Lemon Almond Rye Rye Whiskey, Lemon Juice, Orgeat Syrup, Angostura Bitters

True Old Fashioned Rye Whiskey, Demerara Sugar, Bitters, Lemon Twist

- Add \$1.50pp per cocktail if you are hosting a beer and wine only event, as spirits and equipment require additional setup.
- Our team of mixologists can help you create your own specialty cocktail!

\$5.00pp

Pisco Sour Pisco, Egg White, Simple Syrup, Lemon

Clover Club Gin, Lemon Juice, Raspberry, Sugar, Egg White

Sazerac Rye Whiskey, Peychaud's Bitters, Sugar, Absinthe Rinse

Aviation Gin, Maraschino Liqueur, Creme de Violette, Lemon Juice

Boulevardier Bourbon, Sweet Vermouth, Campari

Lavender Greyhound Vodka, Lavender Simple Syrup, Grapefruit Juice

Blood and Sand Scotch, Cherry Heering, Dolin Rouge, Orange Juice

\$6.00pp

Bijou Green Chartreuse, Gin, Sweet Vermouth, Orange Bitters

Last Word Green Chartreuse, Gin, Maraschino Liqueur, Lime Juice

Corpse Reviver #2 Gin, Cointreau, Lillet, Absinthe, Lemon Juice

Vieux Carré Cognac, Rye, Benedictine, Sweet Vermouth, Angostura, Peychaud's, and a Lemon Twist



CUSTOM UPGRADES & SPECIAL ORDERS

Any unused product that is **purchased outright** may be kept by the client at the conclusion of the event, and is not eligible for return. Please discuss post-event alcohol transportation plans with your Account Executive.

HEAD TABLE OPTIONS & VIP UPGRADES

Ask us about upgrading your wine and champagne for either the entire party or select VIP tables or areas.

CUSTOM BAR SETUPS

We have partnered with local companies that offer custom-built airstream trailers that have been converted into full-service bars!

Our new wooden bar wrap is also available!
See attached info sheet at the end of this packet.

Please ask your Account Executive for details.

TABLESIDE DINNER WINE SERVICE

Two dinner wines offered to guests while seated during dinner service for an extra fee.

See pages 7–9 for details.

BEER

\$0.50pp upcharge for most off-list beer (excludes higher-priced beers including sours, barrel-aged, or rare).

If custom beer exceeds our normal pricing margins, it may be purchased by the case.

CUSTOM & OFF-LIST PRODUCTS

May be ordered in accordance with the following guidelines

WINE

Custom wine may be purchased by the case.

We will deliver it and serve it at your event.

Please consult your Account Executive for pricing.

SPIRITS

Any other off-list spirits may be purchased by the bottle.

TASTING & DIY BARS

Craft Beer Tasting Bar *\$4pp* (5) different rare/interesting craft beers
\$250 minimum, 2 oz. pours, 3 hours max

Whiskey Tasting Bar *\$5pp* (4) different whiskeys
\$300 minimum, 0.5 oz pours, 3 hours max

DIY Old Fashioned Bar *\$6pp*
Your guests can choose from a selection of bitters, citrus, and whiskey styles
\$400 minimum spend, 3 hours max

DIY Bloody Mary & Bloody Maria Bar *\$6pp*
A brunch-style setup with choices of garnishes, hot sauces, and mixes
\$400 minimum spend, 3 hours max

Tasting bars include product, tasting glasses, and a bartender. A beer, wine, or spirits expert is also available for an additional fee.

WINE SELECTIONS

- Each hosted bar package includes 4 wines from our list that have been thoughtfully selected by our team of wine experts:

 - 2 from your selected bar package list and

 - 2 from the package directly subsequent

- Custom wines may also be ordered. Please consult your Account Executive for details.

- Wine upgrades are available for an additional fee.

- Tableside Dinner Wine Service is available for an additional fee. Peak will bring additional staffing, glassware, and 2 wines for the tables during dinner.

HOUSE WINES

House Tableside Dinner Wine Service \$2.75pp

Douglass Hill (Cabernet, Merlot, Chardonnay, and Pinot Grigio)

THESE WINES APPLY TO THE FOLLOWING BAR PACKAGES:

HOUSE

BEER AND WINE

TASTE OF THE ROCKIES

All products subject to pricing and availability changes.



PEAK STANDARD WINES

Standard Tableside Dinner Wine Service \$4.25pp

Interested in upgrading your House Wine to a Standard Wine? It's only \$1pp for each wine you choose.

RED WINES

Gateway Duoro Red, Portugal

Delicious soft fruit with a spicy character and soft tannins

Dark Horse "Double Down" Red Blend, California

Dark berries and black currant with a spicy smooth finish

Dante Cabernet, California

Aromas of blackberry, cranberry, milk chocolate, and coffee beans with toasted oak

Robertson Cabernet, South Africa

Smooth, full-bodied style with rich mulberry, plum and cassis flavors

Chime Pinot Noir, California

Lush plum and black cherry with cedar and sweet spice

Cavit Pinot Noir, Italy

Silky smooth with well-defined fruit redolent of red berries with cherry notes

Callia Alta Malbec, Argentina

Flavors of redcurrant and black cherry supported by sweet, round tannins

Ravenswood Zinfandel, California

Soft, round, full aromas of blueberries, black plums, vanilla, and cocoa with a hint of Lodi tarragon

WHITE WINES

Carmenet Chardonnay, California

A lovely straw-colored wine with hints of apple, banana, and vanilla

Lindemen's Chardonnay, Australia

Melon and peach with a soft oak finish

Prophecy Sauvignon Blanc, New Zealand

Aromas of grapefruit, lychee and lime lead to flavors of orange and green apple

Camina Verdejo, Spain

Clean and bright with citrus and great acidity

Ava Grace Pinot Grigio, California

Zesty and bright, with stone fruit aromas

Lagaria Pinot Grigio, Italy

Straw yellow in color, pleasant floral and fruity aromas of apple, apricot and pear

Blufeld Riesling, Mosel Germany

Aromas of white flowers, lime, and ripe apricots

Gateway Vinho Verde Rosé, Portugal

Well balanced with good acidity and fresh fruity notes, young and crisp

THESE WINES APPLY TO THE FOLLOWING BAR PACKAGES:

DELUXE

PEAK STANDARD

TASTE OF THE ROCKIES

DELUXE WINES

Deluxe Tableside Dinner Wine Service \$6.25pp

Interested in upgrading your Standard Wine to Deluxe Wine? It's only \$1.25pp for each wine you choose.

RED WINES

Kiona Estates Cuvée Red Blend, Washington

Mouthful of rich dark cherry flavors, spice, toasty oak —
great with poultry, beef, and pasta

Jean Luc Columbo Côtes du Rhone, France

Fresh and silky red wine, with notes of licorice and spice on the palate

Hidden Crush Cabernet, California

Ripe plum, cherry, cedar, vanilla, and smoky toast

Gouguenheim Cabernet, Argentina

Chocolate and spice, fine tannins, and a long finish

Natura Pinot Noir, California

Bursting berries, spice and cacao

Bella Vista Pinot Noir, Colchagua Valley Chile

Bright cherry and soft plum notes with slight vanilla on the finish

Diseno Malbec, Argentina

Violets and cherry blossom unfolds to a hint of tobacco

Bearitage Zinfandel, California

Medium-bodied wine exhibiting blackberry, raspberry
and cherry aromas and flavors

WHITE WINES

Mark West Chardonnay, California

Citrus and pear aromas followed by lush peach, melon, green apple, and
mineral flavors with a toasty oak finish

McGuigan "The Plan" Chardonnay, Australia

Soft, smooth and creamy palate with tropical fruit, melon and a hint of vanilla oak

Emiliana "Natura" Rosé, Chile

Bing Cherry and mountain strawberry with a fresh, clean finish

Castello di Gabbiano Delle Venzie Pinot Grigio, Italy

Pale Straw Color with a ripe nose of citrus and tropical fruits

Manu Sauvignon Blanc, New Zealand

Bright, fresh and tangy with punchy herbal, gooseberry and mineral flavors

Pedroncelli Sauvignon Blanc, California

The clean and fresh flavors are layered with pineapple, lime, and green apple notes

Chateau St. Michelle Riesling, Washington

White peach, apricot, pear and zesty grapefruit

Collina San Ponzio Roero Arneis, Italy

Refreshing hints of mineral green apple-excellent acidity-pair with cheese,
seafood, and salads

THESE WINES APPLY TO THE FOLLOWING BAR PACKAGES:

DELUXE

TOP SHELF

CRAFT COCKTAIL

TOP SHELF WINES

Top Shelf Tableside Dinner Wine Service \$10.25pp

Interested in upgrading your Deluxe Wine to Top Shelf Wine? It's only \$1.50pp for each wine you choose.

RED WINES

Joel Gott Cabernet, California

Aromas of bright red fruit, black cherry and blackberry with notes of clove, vanilla and baking spices

Piattelli Cabernet Sauvignon, Italy

Deep purple in color with bright aromas of red fruits and spices

Smith & Hook Cabernet Sauvignon, California

Dark fruit and black currant with hints of sweet spice and toasty oak

Vina Aresti Trisquel Red, Colchagua Valley, Chile

Nose of cherry/raspberry- balanced tannins-great with red meat or pasta dishes

Loscano Grand Reserve Malbec, Argentina

Deep purple, spicy plum and cassis notes-all you want in a Malbec and more

Giapoza Pinot Noir, California

Juicy and weighty, with smooth tannins wrapped around flavors of ripe strawberry, milk chocolate, and cinnamon

Domaine Bernard Moreau Bourgogne Rouge, France

Cherry, plum, strawberry, raspberry and mushroom with some barnyard earthy aromas

Château Laroche Joubert Bordeaux, France

Powerful and dense with black plum fruits lying under the dry structure

WHITE WINES

Hess Collection Napa Chardonnay, California

Tropical fruit, honeysuckle, and soft, sweet oak

Rodney Strong Chardonnay, Chalk Hill, California

This wine is both creamy and crisp with flavors of golden delicious apple, Meyer lemon, and baking spices

Chartron et Trebuchet Chardonnay, France

Richly aromatic dried fruits and white flowers - fresh fruit with structure and roundness

Roth Sauvignon Blanc, Russian River Valley, California

Aromas of citrus zest and guava with bright flavors of nectarine, candied mango, and papaya that balance beautifully with a crisp minerality

Astrolabe Sauvignon Blanc, New Zealand

Medium modied with peach, gooseberry, and citrus flavors and aromas of lemongrass, lime peel, and elderflower

J Hoffstatter Pinot Grigio, Italy

Orchard fruit flavours and tangy, fruity acidity on the finish

Domaine Haut Marine Cotes de Gascogne, France

Ripe white peach and honey flavors, lively acidity and citrus – refreshing by the glass

Gerard Bertrand Cote des Roses Rosé, France

Beautiful rose bottle, aromas of summer fruits, cassis and red currant

THESE WINES APPLY TO THE FOLLOWING BAR PACKAGES:

CRAFT COCKTAIL

TOP SHELF



BEER SELECTIONS

Choose from the list below for all bar types.

Beer requests outside of this list may be obtained for a reasonable upcharge based on the current pricing and availability.

DOMESTIC BEER OPTIONS:

Coors Banquet

Coors Light

Budweiser

Bud Light

PREMIUM BEER OPTIONS:

4 Noses Brewing – Broomfield, CO

- Perfect Drift Pilsner
- Bareback Blonde (Raspberry)

Avery Brewing – Boulder, CO

- White Rascal (Belgian Wit)
- IPA

Breckenridge Brewing – Breckenridge, CO

- Agave Wheat
- Avalanche (Amber Ale)

Coors Brewing – Golden, CO

- Colorado Native (Amber Lager)
- Blue Moon (Belgian Wheat)

Denver Beer Company – Denver, CO

- Graham Cracker Porter

Elevation Beer Co – Poncha Springs, CO

- Pilsner
- "First Cast" IPA

Good River – Denver, CO

- American Pilsner

Great Divide – Denver, CO

- Collette (Farmhouse Ale)
- Denver Pale Ale

Grimm Brothers – Loveland, CO

- Blood Orange Griffin
- Fearless Youth Dunkel Lager
- Little Red Cap Alt Ale

Left Hand Brewing – Denver, CO

- Colorful Colorado Pale Ale

New Belgium – Fort Collins, CO

- Fat Tire (Belgian Amber Ale)
- Citradelic (Tangerine IPA)

Odell Brewing – Fort Collins, CO

- Colorado Lager
- 90 Shilling
- Easy St. Wheat
- Cuthroat Porter
- IPA

Oskar Blues – Longmont, CO

- Dale's Pale Ale

Renegade Brewing – Denver, CO

- Free to Roam APA

Telluride Brewing – Telluride, CO

- Face Down Brown

Tivoli Brewing – Denver, CO

- Helles Lager

Talbott's Cider Company – Palisade, CO

- Alpine Start

Stella Artois

Heineken

Corona

Sam Adams Boston Lager

Sierra Nevada Pale Ale

DELUXE BAR WRAP

- Rustic farmhouse style
- Solid wood design
- Dark gray front with wood trim
- Fits standard 6ft table

DECOR ADD-ON

- Wooden tabletop risers for alcohol presentation
- Battery-operated flicker candles (6)
- Mason jars filled with fairy lights (2)
- Pipe and wood hanging menu display



INTRODUCTORY RATES

Only one rental per day, reserve now!

Bar Wrap	\$200
Decor Add-on	\$50

Contact your account executive today for more information!

Rental is first come, first served basis. Pricing includes transport to/from event and setup. Must reserve in advance. Available only for full service packages. Full deposit required.
Dimensions W 96"xH 48"xD 48"

Available decor add-ons.
Alcohol not included.