

SWITCHBACKS ENTERTAINMENT AT WEIDNER FIELD 2024

WELCOME

TO YOUR EXPERIENCE WITH 365 HOSPITALITY,
SWITCHBACKS ENTERTAINMENT AT WEIDNER FIELD

you're invited

TO TAKE A SEAT AT OUR FAMILY TABLE WHERE OVER THIRTY YEARS OF CULINARY AND HOSPITALITY EXPERIENCE COME TOGETHER WITH HEART AND COMMITMENT. WITHIN 6035 HOSPITALITY WE'VE BUILT OUR REPUTATION ON OFFERING WORLD CLASS SERVICE IN SHOWCASE LOCATIONS. ENJOY YOUR EVENT FROM THE SPECTATOR SEATS IN A PRIVATE CABANA, WALK DOWN THE AISLE TO A ONCE-IN-A-LIFETIME ON FIELD CEREMONY, YOUR OCCASION IS OUR PASSION. LET OUR TALENTED TEAM OF CULINARY MASTERMINDS AND EVENT SPECIALISTS BRING YOUR VISION TO LIFE WITH CREATIVE, CUSTOMIZED MENUS BUILT JUST FOR YOU. WITH A FOCUS ON FRESH, LOCAL INGREDIENTS AND 6035 HOSPITALITY SPECIALTIES MADE FROM SCRATCH, WE'RE PROUD TO PRODUCE UNFORGETTABLE DINING EXPERIENCES FOR EVERY SINGLE GUEST WE SERVE. YOU'RE INVITED TO CHERISH THIS MOMENT.



≡HOSPITALITY≡

mornings

Continental

START YOUR DAY OFF RIGHT WITH OUR TRADITIONAL CONTINENTAL BREAKFAST AND ADD YOUR FAVORITES FOR A CUSTOM DINING EXPERIENCE!

COLORADO CONTINENTAL BREAKFAST

ASSORTED FRESH BAKED MUFFINS, PASTRIES, BUTTERED CROISSANTS, MARKET STYLE SEASONAL SLICED FRUITS. SERVED WITH FRESH COFFEE, HERBAL TEAS AND ASSORTED JUICES

22.00 / PERSON

Breakfast sandwiches

SCRAMBLED EGGS, BACON

CHEDDAR ON A BUTTERY CROISSANT VARIETY HOT SAUCES

10.00 / EACH

HICKORY SMOKED HAM

SWISS, AND SCRAMBLED EGG ON A BISCUIT VARIETY HOT SAUCES

10.00 / EACH

BREAKFAST BURRITO V

SCRAMBLED EGGS, POTATOES, AND CHEESE VARIETY HOT SAUCES

10.00 / EACH

Build your own breakfast

CUSTOMIZE YOUR GROUP'S BREAKFAST EXPERIENCE. COFFEE, DECAF COFFEE, SELF-SERVICE

CHOOSE 3 FOR 23.00 / PERSON

ADD 6.00 / PERSON FOR EACH ADDITIONAL SELECTION

SCRAMBLED EGGS (ADD CHEDDAR CHEESE/ 2.00)

EGG CASSEROLE WITH COUNTRY HAM, SPINACH, AND MONTEREY JACK CHEESE AVG

OATMEAL WITH ASSORTED TOPPINGS V AVG V²

ASSORTED CEREALS AND MILK V AVG

YOGURT (PLAIN, FRUIT FLAVORED, AND LOW FAT AND GREEK) V AVG

SAUSAGE LINKS AVG

HICKORY SMOKED BACON AVG

IMPOSSIBLE "BREAKFAST MEAT" V V² AVG

BREAKFAST POTATOES WITH ONIONS AND PEPPERS V V² AVG

ADD GLUTEN FREE & VEGAN OPTIONS 2.00 / PERSON



Breakfast chef tables

BUT FIRST BRUNCH!

SELF-SERVICE COFFEE STATION

FRESH SEASONAL FRUITS V V² AVG

BREAKFAST POTATO SKINS – STUFFED WITH HAM, PICO DE GALLO, PEPPER JACK CHEESE AND TAPATIO AIOLI AVG

EGG SCRAMBLE WITH FETA CHEESE, TOMATOES AND SPINACH V AVG

CHICKEN & WAFFLES – SERVED WITH GRAVY AND MAPLE SYRUP

SAUSAGE PATTIES AVG

DONUT WALL V

40.00 / PERSON

American classic

COFFEE, DECAF COFFEE

ASSORTED BREAKFAST PASTRIES V

FRESH SEASONAL FRUIT V V² AVG

SCRAMBLED EGGS (ADD CHEDDAR CHEESE/ 2.00) V AVG

HICKORY SMOKED BACON AVG

BREAKFAST POTATOES WITH PEPPERS AND ONIONS V V² AVG

WARM BISCUITS WITH BUTTER AND HONEY V

35.00 / PERSON

Action station

OMELETTE STATION V AVG

CHEF ATTENDED OMELET STATION WITH ALL YOUR FAVORITE TOPPINGS




18.00 / PERSON

CHEF'S ATTENDANT FEE WILL BE APPLIED 150.00

(RECOMMENDED 1 ATTENDED PER 30 GUESTS)

add on's

More than just a snack

GARDEN FRESH CRUDITÉ   
SERVED WITH BUTTERMILK RANCH
10.00 / PERSON

FRESH FRUIT PLATTER   
A DISPLAY OF LOCAL, SEASONAL FRESH FRUIT
14.00 / PERSON


CHIPS AND SALSA   
TORTILLA CHIPS, HOUSE MADE GUACAMOLE, AND FRESH SALSA
15.00 / PERSON

Sweet snacks

CUPCAKES * 
A VARIETY OF DELICIOUS FLAVORS FROM LOCAL BAKERIES
12.00/PERSON

SWEET TOOTH * 
CHEF'S ASSORTMENT OF CAKE SHOTS
10.00 /PERSON

COOKIE & BROWNIE * 
INCLUDING OUR SIGNATURE CHOCOLATE CHIP COOKIES, OATMEAL RAISIN AND
SUGAR COOKIES, AND DECADENT FUDGE BROWNIES
9.00 /PERSON

SWEET SNACK ATTACK * 
GUMMI BEARS, M&M'S, AND MALTED MILK BALLS
60.00 / ORDER (SERVES 12)

Create your own mix

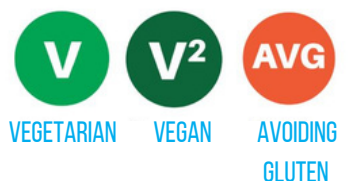
ENERGY MIX

CUSTOMIZE YOUR VERY OWN SWEET, SAVORY, OR SPICY COMBINATION FROM AN
ASSORTMENT OF GOURMET FAVORITES.
20.00 / PER PERSON

SELECT 3:

ROASTED PEANUTS
DRIED FRUIT
YOGURT RAISINS
CHOCOLATE CHUNKS
PRETZEL TWISTS
BANANA CHIPS
GRANOLA

* GLUTEN FREE AND VEGAN OPTIONS AVAILABLE | ADD \$2 PER PERSON



lunch

5

CHEFS TABLE STYLE PACKAGES AVAILABLE FOR TWO HOUR MEALS SERVED WITH WATER, ICED TEA & SELF SERVICE COFFEE SERVICE. ALL BOXES CONTAIN MUSTARD, MAYONNAISE, CUTLERY AND NAPKIN

Sandwich meal package

CHOOSE ONE SANDWICH BELOW AND PICK A PACKAGE

CAFÉ CLUB | CROISSANT

CURED HAM, OVEN-ROASTED TURKEY BREAST, CRISPY BACON, LETTUCE, CHEDDAR CHEESE AND TOMATO

ROAST BEEF AND PROVOLONE | 7-GRAIN WHEAT

LEAN ROAST BEEF, LETTUCE, PROVOLONE CHEESE AND TOMATO

TURKEY BACON JACK | RUSTIC WHOLE WHEAT

OVEN-ROASTED TURKEY BREAST TOPPED WITH BACON, PEPPER JACK CHEESE ROASTED RED PEPPERS AND LETTUCE

BUDDAH BOWL

QUINOA, SPINACH, ROASTED SQUASH, EDAMAME AND ROASTED RED PEPPER SAUCE

ROASTED BEET AND GOAT CHEESE SALAD

MIXED GREENS, ROASTED BEETS LOCAL GOAT CHEESE, MANDARIN ORANGES WALNUTS WITH BALSAMIC GLAZE

CLASSIC 23.00 / PERSON

SERVED WITH:

DILL PICKLE

POTATO CHIPS

COOKIE

DELUXE 25.00 / PERSON

SERVED WITH:

DILL PICKLE

POTATO CHIPS

COOKIE

FRESH FRUIT

EXECUTIVE 27.00 / PERSON

SERVED WITH:

DILL PICKLE

POTATO CHIPS

COOKIE

FRESH FRUIT

POTATO SALAD

Salad, soup, sandwich

29.00/ PERSON

MIXED GREEN SALAD

MIXED GREENS, TOMATO, CUCUMBERS, SHREDDED CARROTS AND RED ONION RANCH DRESSING

HOUSEMADE SOUPS – **CHOOSE ONE**

TOMATO BASIL BISQUE, SOUTHWEST TORTILLA, GARDEN VEGETABLE

SLICED LUNCHEON MEATS

SHAVED ROAST BEEF, SMOKED HAM, ROASTED TURKEY ASSORTED FRESH BREADS AND ROLLS

ASSORTED CHEESES

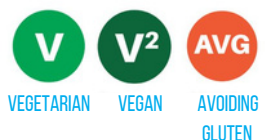
SWISS, PROVOLONE AND CHEDDAR

ASSORTED BREADS

WHITE, WHOLE WHEAT, SOURDOUGH, MARBLE RYE, 7GRAIN RUSTIC WHEAT

TRADITIONAL CONDIMENTS

MAYONNAISE, MUSTARD, LETTUCE, TOMATO, RED ONION AND PICKLES



lunch with personality

6

CHEFS TABLE STYLE PACKAGES AVAILABLE FOR TWO HOUR MEALS. SERVED WITH WATER, ICED TEA & SELF SERVICE COFFEE SERVICE

Picnic table

36.00/ PERSON

KOSHER STYLE HOT DOGS

SERVED WITH TRADITIONAL CONDIMENTS

ALL BEEF BURGER

WITH TRADITIONAL CONDIMENTS, LETTUCE, TOMATO AND CHEESE

HOUSE MADE POTATO CHIPS

WITH GARLIC PARMESAN DIP, DILL PICKLE DIP AND FRENCH ONION DIP

POTATO SALAD

FRESH SEASONAL FRUIT PLATTER

FRESH BAKED COOKIES

Taco trio

35.00/ PERSON

WARM TORTILLAS, (CHOICE OF FLOUR OR CORN)

TRIO OF MEAT : SHREDDED BARBACOA BEEF, CHICKEN TINGA AND PORK CARNITAS

GUACAMOLE

FRESH JALAPEÑO

SHREDDED CABBAGE

QUESO FRESCO

SALSA VERDE

SALSA ROJA

ONIONS

CILANTRO

RICE

REFRIED BEANS

SOPAPILLAS WITH LOCAL HONEY WILDFLOWER



IMPOSSIBLE "TACO MEAT" ADD 6.00

ADD ON'S FOR LUNCH

SEASONAL SOUP 6.00/ PERSON

INQUIRE ABOUT AVAILABLE SELECTIONS

FARMER SALADS 6.00 / PERSON **(CHOOSE ONE)**

FIELD GREEN SALAD   

FIELD GREENS, GRAPE TOMATOES, RED ONIONS, CUCUMBERS, CARROTS AND ITALIAN VINAIGRETTE

CAESAR SALAD 

DUO CHOPPED ROMAINE AND KALE WITH SHAVED PARMESAN, GARLIC-PARMESAN CROUTONS AND HOUSE MADE CAESAR DRESSING

small bites

Hot Selections

INDIVIDUALLY PRICED PER PIECE, MINIMUM QUANTITY OF 20
CAN BE PASSED OR STATIONED

SIGNATURE CRAB CAKES / 8.00

LEMON AIOLI

HOISIN GLAZED BEEF MEATBALLS/ 6.00

CHICKEN AND WAFFLES/ 7.00 V

WITH MAPLE PEARLS

FRIED CAULIFLOWER TACO 6.00 V V2 AVG

WITH PARMESAN DUST & HARISSA AIOLI

STUFFED BABY PORTOBELLO MUSHROOMS 7.00 V

SPINACH AND ARTICHOKE

BACON WRAPPED SCALLOPS 8.00 AVG

CHARRED TOMATILLO SALSA

SPRING ROLLS 6.00 V V2 AVG

SWEET CHILI GARLIC SAUCE

POTSTICKERS 6.00

CHICKEN OR PORK WITH A PONZU SAUCE

GARLIC-GRILLED COLORADO LAMB CHOPS 8.00 AVG

DEMI DRIZZLE

PORK BELLY TACOS 8.00 AVG

CORN TACOS WITH PORK BELLY AND PICKLED RED ONION WITH MICROGREENS



Cold Selections

INDIVIDUALLY PRICED PER PIECE, MINIMUM QUANTITY OF 20
CAN BE PASSED OR STATIONED

CUCUMBER TEA SANDWICH 6.00 AVG

SEARED TUNA AND PICKLED RADISH TOSTADA 8.00 AVG

SERVED WITH SRIRACHA AIOLI

ANTIPASTI SKEWER 7.00 AVG

CAPRESE SKEWERS 6.00 V AVG

DRIZZLED WITH BALSAMIC VINEGAR

PROSCIUTTO WRAPPED MELON 6.00 AVG

BALSAMIC GLAZE

WATERMELON, MINT, GOAT CHEESE SKEWER 6.00 V AVG

BALSAMIC GLAZE

PROSCIUTTO, BRIE AND FIG JAM CROSTINI 6.00 V

CLASSIC FISHERMANS WHARF STYLE SHRIMP SHOOTER 8.00 AVG

LEMON HORSERADISH COCKTAIL SAUCE

Chef's Action Stations

CHEF'S ATTENDANT FEE WILL BE APPLIED 150.00

50 GUEST MINIMUM

ROASTED AIRLINE TURKEY

SERVED WITH HERB GRAVY, SPICED CRANBERRY SAUCE AND MINI ROLLS

25.00 / PERSON

SUGAR-CURED SPIRAL HAM

SERVED WITH PINEAPPLE SALSA, HONEY MUSTARD SAUCE, AND PRETZEL BUNS

20.00 / PERSON

SMOKED BBQ BEEF BRISKET

SERVED WITH OUR SIGNATURE BBQ SAUCE, CRISPY ONION STRAWS, AND MINI POTATO ROLLS

28.00 / PERSON

HERB CRUSTED BEEF STRIP SIRLOIN

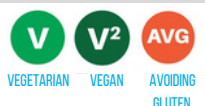
SERVED WITH WILD MUSHROOM DEMI, CREAMY HORSERADISH SAUCE, AND ARTISAN ROLLS

30.00 / PERSON

CHEF ATTENDED PASTA STATION

ALFREDO AND POMODORO SAUCE, DICED CHICKEN, BACON, ITALIAN SAUSAGE, GRILLED ONIONS, BROCCOLI, PEPPERS, CHILE FLAKES, ASPARAGUS, PARMESAN CHEESE, GARLIC BREADSTICKS

25.00 / PERSON



VEGETARIAN VEGAN AVOIDING GLUTEN

stations

Hot Stations

GOURMET MAC-N-CHEESE TABLE

CLASSIC COMFORT FOOD KICKED UP A NOTCH!

CHOOSE THREE 20.00 / PERSON

CHOOSE FOUR 25.00 / PERSON

JACK CHEESE WITH SMOKED PORK, PUEBLO GREEN CHILE

CHORIZO AND JACK CHEESE WITH TORTILLA CHIPS

WHITE CHEESE MAC WITH SPINACH AND ARTICHOKES

SMOKED CHEDDAR WITH BACON LARDONS AND SMOKED CHICKEN

YUKON GOLD MASHED POTATO BAR

20.00 / PERSON

MASHED POTATOES ACCOMPANIED BY ROASTED CORN, CARAMELIZED ONIONS, SMOKED BACON, SHREDDED SHARP CHEDDAR CHEESE, GREEN ONIONS, WHIPPED BUTTER, SOUR CREAM, CHIVES

“HAPPY HOUR” CO SPRINGS STYLE

26.00 / PERSON

WARM PRETZEL BITES WITH PUEBLO GREEN CHILE CHEESE SAUCE

BUFFALO CHICKEN NACHOS WITH LOCAL FARMS CHICKEN, PICO DE GALLO, BLUE

CHEESE CRUMBLES, JALPENOS AND WHITE CHEESE SAUCE

PAIRED WITH LOCAL COLORADO BREWS

Mini Slider Station

CHOOSE THREE 21.00 / PERSON

CHOOSE FOUR 26.00 / PERSON

BUFFALO PULLED CHICKEN SLIDER

WITH BLEU CHEESE CRUMBLES

TAVERN STYLE BURGER

WITH AMERICAN CHEESE, LETTUCE, TOMATO AND OUR SECRET SAUCE

PULLED PORK SLIDER

WITH CREAMY COLESLAW AND PICKLE

PORK BELLY CUBAN

CRISPY PORK BELLY, PULLED PORK, SWISS CHEESE, PICKLE AND DIJON MUSTARD

CHEF ATTENDANT FEE WILL APPLY FOR GROUPS LARGER THAN 100 PEOPLE

Cold Stations

ANTIPASTI

20.00 / PERSON

A SELECTION OF HOT AND COLD ITALIAN SPECIALTIES PERFECT FOR ANY PARTY!

IMPORTED CURED MEATS, CHEESES, PICKLED VEGETABLES, MARINATED OLIVES WITH WARM SPINACH AND ARTICHOKE FONDUE. SERVED WITH A VARIETY OF FLATBREADS, CROSTINI AND LAVASH.

COLORADO FARMER'S MARKET TABLE

18.00 / PERSON

CHEFS SELECTION OF COLORADO CHEESES WITH FRUIT CHUTNEYS, LOCAL HONEY, CRACKERS, AND FARMERS' MARKET CRUDITÉS WITH RED PEPPER HUMMUS, GARLIC PARMESAN AND FRENCH ONION DIPS

COLORADO DIPS AND SPREADS

18.00 / PERSON

GREEN CHILI HUMMUS, ROASTED PEPPER HUMMUS, ROASTED GARLIC HUMMUS, GREEN CHILI CHEDDAR DIP, WHIPPED HERB GOAT CHEESE DIP, SERVED WITH CROSTINIS AND WARM PITA BREAD

FRESH FRUIT

14.00 / PERSON

A DISPLAY OF FRESH FRUITS AND BERRIES

SHRIMP COCKTAIL STATION

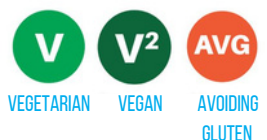
50-PIECE PLATTER / 110.00

SERVED WITH OUR ZESTY HOUSE COCKTAIL SAUCE, LEMON WEDGES, MINI TABASCO BOTTLES

GARDEN FRESH CRUDITÉ

SERVED WITH BUTTERMILK RANCH

10.00 / PERSON



VEGETARIAN

VEGAN

AVOIDING
GLUTEN

plated

Lunch or Dinner Service

9

LET YOUR TASTE BUDS DECIDE! CREATE A PERSONALIZED MENU BY SELECTING YOUR FAVORITE FROM EACH COURSE. SERVED WITH WARM ARTISAN ROLLS AND SWEET BUTTER. SELF-SERVICE COFFEE STATION.

Plated Option 1

39.00/ PER PERSON

SALADS

(SELECT ONE)

ICEBERG WEDGE V AVG

GRAPE TOMATOES, RED ONION, BLUE CHEESE, AND CRISP BACON WITH CREAMY BLUE CHEESE DRESSING

CLASSIC CAESAR

CRISP ROMAINE, PARMESAN, AND GARLIC CROUTONS WITH CAESAR DRESSING

FIELD GREENS SALAD V V2 AVG

GRAPE TOMATOES, SHREDDED CARROTS, RED ONION, AND CUCUMBERS WITH BALSAMIC VINAIGRETTE

SPINACH AND APPLE SALAD V AVG

TOASTED WALNUTS, HAYSTACK MOUNTAIN GOAT CHEESE, AND RED ONIONS WITH RASPBERRY VINAIGRETTE

SIDES

(SELECT TWO)

PARSLEY POTATOES V V2 AVG

SOUR CREAM AND CHIVE WHIPPED POTATOES V AVG

BROWN RICE PILAF V V2 AVG

ROASTED SEASONAL VEGETABLES V V2 AVG

GREEN BEANS ALMONDINE V V2 AVG

GRILLED ASPARAGUS SPEARS V V2 AVG

MAIN COURSE *

PORTOBELLO MUSHROOM NAPOLEON WITH ROASTED RED PEPPER SAUCE V V2 AVG

OVEN ROASTED AIRLINE CHICKEN BREAST WITH GARLIC AND LEMON SAUCE AVG

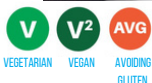
SEARED SALMON IN BROWN BUTTER CREAM SAUCE AVG

APRICOT-GLAZED PORK TENDERLOIN AVG

GARLIC ENCRUSTED NEY YORK STRIP WITH ROSEMARY DEMI GLAZE AVG

Create Your Own Duet Entrees

ADD 5.00 PER PERSON (ONLY AVAILABLE ON OPTION 1 MENU)



VEGETARIAN VEGAN AVOIDING GLUTEN

Plated Option 2

50.00/PER PERSON

SALADS

(SELECT ONE)

BABY SPINACH SALAD AVG V

CANDIED WALNUTS, PEARS, GORGONZOLA, HERB VINAIGRETTE

PETITE GREENS V AVG

MIXED GREENS, CUCUMBER RIBBON, SHEEP MILK FETA, BLACKBERRIES, CANDIED CASHEWS, CINNAMON CARDAMOM VINAIGRETTE

ROASTED BEET SALAD V AVG

GOLDEN AND RED BEATS, GOAT CHEESE, ARUGULA, TOASTED ALMOND, BALSAMIC VINAIGRETTE

HEIRLOOM TOMATO AND BURRATA SALAD V AVG

SOFT BABY GREENS, BASIL LEAVES, CRACKED BLACK PEPPER, SEA SALT, OLIVE OIL, BALSAMIC DRIZZLE

SIDES

(SELECT TWO)

YUKON GOLD GARLIC MASHED POTATO V AVG

OVEN-BROWNED NEW POTATOES WITH BUTTER, LEMON, AND DILL V AVG

VEGETABLE RICE PILAF V V2 AVG

WILD MUSHROOM RISOTTO V AVG

MAPLE GLAZED SWEET POTATOES V V2 AVG

BROCCOLINI SPEARS V V2 AVG

ROASTED SEASONAL VEGETABLES V V2 AVG

BROSSEL SPROUTS, GARLIC LEMON AND PANCETTA AVG

MAIN COURSE *

ROASTED CAULIFLOWER STEAK IN ROMESCO SAUCE V V2 AVG

PAN SEARED HERB CHICKEN BREAST WITH WHITE WINE SAUCE AVG

CRISP COLORADO TROUT WITH WHITE WINE & CAPER BUTTER AVG

BRAISED SHORT RIB IN PAN JUS AVG

HERB CRUSTED FILET MIGNON WITH ROSEMARY DEMI GLAZE AVG

Duet Entrees

ADD 20.00 PER PERSON (ONLY AVAILABLE ON OPTION 2 MENU)

DOUBLE COLORADO LAMB CHOP AND GULF SHRIMP AVG

HERB-CRUSTED BEEF TENDERLOIN AND SEA SCALLOPS AVG

*please note that entree selection should be three (including vegetarian/vegan) and a meal indicator will be required

chef tables

BUFFET STYLE PACKAGES AVAILABLE FOR TWO HOUR MEALS ALL CHEF'S TABLES INCLUDE ARTISAN ROLLS, SWEET BUTTER, SELF-SERVICE COFFEE STATION.

Farm to Fork

51.00 / PERSON

REGIONAL CHEESE SAMPLER

SAMPLING OF ARTISAN CHEESES FROM COLORADO FINEST DAIRIES AND FARMS, ACCOMPANIED BY ASSORTED CRACKERS AND VARIETY OF LOCAL HONEYS

ROASTED BROCCOLINI

WITH LEMON AND SHAVED PARMESAN

SAN LUIS VALLEY

FINGERLING POTATOES STEAMED IN A WHITE WINE SAUCE

ROASTED BEET AND LOCAL GOAT CHEESE SALAD

FRESH ARUGULA, ROASTED BEETS, CANDIED WALNUTS, MANDARIN ORANGES, AND GOAT CHEESE TOPPED WITH A DRIZZLE OF BALSAMIC GLAZE

SEARED LOCAL CHICKEN

CHICKEN BREAST ROASTED WITH NATURAL JUS COLORADO

SEASONAL FRUIT CRISP

WITH A HOUSE MADE GRANOLA TOPPING AND WHIPPED CREAM

The Southern Smokehouse

CHEF'S ATTENDANT FEE WILL BE APPLIED 150.00

55.00 / PERSON

BARBECUE BEEF BRISKET

SMOKED FOR TWELVE HOURS UNTIL TENDER WITH COLA BBQ SAUCE

SLOW-SMOKED BARBECUE PORK

BASTED WITH OUR SIGNATURE BBQ SAUCE

BARBECUE BAKED BEANS

CLASSIC COLESLAW

POTATO SALAD

WITH MUSTARD DRESSING AND HERBS

HONEY CHEDDAR CORN BREAD

WITH HONEY BUTTER

SEASONAL FRUIT

TRADITIONAL BREAD PUDDING

SERVED WITH WARM CARAMEL SAUCE

Steakhouse

CHEF'S ATTENDANT FEE WILL BE APPLIED 150.00

66.00 / PERSON

ICEBERG WEDGE

WITH GRAPE TOMATOES, RED ONIONS, CRISP BACON, AND CREAMY BLUE CHEESE DRESSING

SLICED HEIRLOOM TOMATOES

WITH ARUGULA, ROASTED SHALLOTS, WALNUTS, GOAT CHEESE AND BALSAMIC GLAZE

CHILLED JUMBO SHRIMP COCKTAIL

WITH CLASSIC COCKTAIL SAUCE AND HORSERADISH

LOADED MASHED POTATOES

WITH BACON SCALLIONS AND CHEDDAR CHEESE

ROASTED BRUSSEL SPROUTS

WITH BALSAMIC GLAZE

CHEF-CARVED RIBEYE

WITH WHISKEY DEMI, AND HORSERADISH

INDIVIDUAL MOLTEN DARK CHOCOLATE CAKES

SERVED WITH WARM CARAMEL SAUCE

Taste of Colorado package

CHEF'S ATTENDANT FEE WILL BE APPLIED 150.00 | SOME SEASONAL ITEMS MAY BE REPLACED

60.00 / PERSON

COLORADO CHEESE SAMPLER

SAMPLING OF ARTISAN CHEESES FROM COLORADO FINEST DAIRIES AND FARMS, ACCOMPANIED BY ASSORTED CRACKERS AND VARIETY OF LOCAL HONEYS

ROCKY FORD CANTALOUPE SALAD

WITH MINT, LIME AND PEPITAS ACCOMPANIED BY A CHILI DRESSING

GRILLED PALISADE PEACH SALAD

WITH CURRIED PECANS AND A HONEY VINAIGRETTE

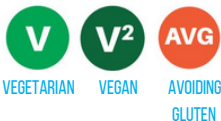
PUEBLO GREEN CHILI MAC-N-CHEESE

OUR TRADITIONAL CREAMY THREE-CHEESE PASTA CASSEROLE "KICKED UP" WITH FIRE ROASTED PUEBLO GREEN CHILI PEPPERS

MINI COLORADO BISON SLIDERS

SERVED ON BRIOCHE BUNS WITH SMOKY TOMATO KETCHUP

ASSORTED DESSERT TRIFLES



design your own chef tables

INDIVIDUALIZE YOUR MENU TO SUIT YOUR EVENT. THE ULTIMATE IN CUSTOMIZATION! CHEF'S STYLE PACKAGES AVAILABLE FOR TWO-HOUR MEALTIME PERIOD ALL CHEF'S TABLES INCLUDE ARTISAN ROLLS, SWEET BUTTER, SELF-SERVICE COFFEE STATION. CHEF'S ATTENDANT FEE WILL BE APPLIED 150.00

50.00 / PERSON

Salads

SELECT A SALAD: **CHOOSE ONE**

CHOPPED SALAD

GRILLED CHICKEN, BACON, PARMESAN, AND TOMATO WITH HONEY DIJON VINAIGRETTE

CAESAR SALAD

CRISP ROMAINE, PARMESAN, AND GARLIC CROUTONS WITH CREAMY PARMESAN DRESSING

SHAVED BRUSSEL SPROUT & KALE SALAD

WITH PARMESAN, WALNUTS IN A LEMON MUSTARD VINAIGRETTE

HEIRLOOM TOMATO SALAD

WITH ARUGULA, ROASTED SHALLOTS, WALNUTS & GOAT CHEESE

Sides

SELECT YOUR SIDES: **CHOOSE TWO**

AU GRATIN POTATOES

WITH FOUR CHEESES AND FRESH THYME

LOADED MASHED POTATOES

WITH SMOKED BACON, SOUR CREAM, CHEDDAR CHEESE, AND SCALLIONS

HERB ROASTED RED POTATOES

CREAMY POLENTA

LOCAL ROASTED VEGETABLES

WITH THE SEASON'S FINEST FRESH HERBS AND OLIVE OIL

ROASTED BROCCOLINI

WITH LEMON AND SHAVED PARMESAN

BRUSSEL SPROUTS

GARLIC LEMON AND PANCETTA

CREAMED SPINACH

ROASTED CAULIFLOWER

Entrees

SELECT AN ENTREE: **CHOOSE TWO**

MAPLE-GLAZED TURKEY

WITH CRANBERRY APRICOT CHUTNEY AND SAGE GRAVY

STRIP STEAK

WITH ROSEMARY DEMI AND HORSE RADISH CREAM

MUSTARD-GLAZED PORK LOIN

WITH FRESH APPLE CINNAMON CHUTNEY

SEASONAL CHICKEN BREAST

WITH PARSLEY GRAVY

SEARED SALMON

WITH LEMON GARLIC SAUCE

PENNE PASTA

WITH SPICY MARINARA, ASIAGO, FRESH BASIL AND SHAVED PARMESAN

WILD MUSHROOM RISOTTO

WITH FRESH HERBS AND PARMESAN GARLIC BROTH

PORTABELLA MUSHROOM STACK

WITH ROASTED RED PEPPER SAUCE

ROASTED BUTTERNUT SQUASH

Dessert

SELECT ONE DESSERT

LOCAL SEASONAL COBBLER WITH VANILLA BEAN ICE CREAM

COOKIE, BROWNIE, AND RICE KRISPY TREAT SAMPLER

CHOCOLATE DIPPED BELGIAN WAFFLES

ASSORTED DESSERT BARS

FLOURLESS CHOCOLATE TORTE

chef tables

12

continued....

SPECIAL DESIGNED MENUS FOR BUDGET FRIENDLY EVENTS

CHEF'S STYLE PACKAGES AVAILABLE FOR TWO-HOUR MEALTIME PERIOD ALL CHEF'S TABLES INCLUDE ARTISAN ROLLS, SWEET BUTTER, SELF-SERVICE COFFEE STATION.

PLATED SERVICE AVAILABLE FOR \$5 PER PERSON (SALAD AND DESSERT WILL BE PRE-SET)

NOT AVAILABLE FOR FRIDAY AND SATURDAY EVENING EVENTS

Traditional Banquet Feast

25.00/PERSON

CHILI AND GARLIC RUB PORK IN CHIMICHURRI SAUCE AVG

CONFETTI BASMATI RICE V V² AVG

GRILLED ZUCCHINI V V² AVG

HOUSE GARDEN SALAD | FRESH MIXED GREENS, KALE, ROMAINE,
CARROTS, CUCUMBER, TOMATOES V V² AVG

ITALIAN DRESSING V AVG

VARIETY OF FRESH BAKED COOKIES V

Weidner Field Classic Eats

35.00/PERSON

GRILLED CHICKEN | WITH HERB CREAM SAUCE V AVG

CREAMY GARLIC MASHED POTATOES AVG

GRILLED CARROTS IN HERBS V AVG

CAESAR SALAD | ROMAINE LETTUCE, GARLIC CROUTONS AND PARMESAN
WITH CAESAR DRESSING V

CHEF'S CHOICE DESSERT BARS V



ASK YOUR PREMIUM LEADER ABOUT ADDING ON OR
UPGRADING THE ABOVE MENU OPTIONS

sweet desserts

SIGNATURE DESSERT SHOTS

CHEF'S ASSORTMENT OF CAKE SHOTS V

10.00/PERSON

CUPCAKES

A VARIETY OF DELICIOUS FLAVORS FROM LOCAL BAKERIES.

12.00/PERSON

CANDY APPLE STATION V V² AVG

GRAB AN APPLE AND DECK IT OUT HOWEVER YOU SEE FIT! CHOCOLATE SAUCE, CARAMEL SAUCE, MARSHMALLOWS, PEANUTS, COCONUT, M&MS AND TOFFEE; THE POSSIBILITIES ARE ENDLESS!

15.00/PERSON

BROWNIE SUNDAE BAR V

OUR SIGNATURE TRIPLE CHOCOLATE CHUNK BROWNIE AND BLONDIE BARS. SERVED WARM WITH VANILLA BEAN ICE CREAM, CHOCOLATE AND CARAMEL SAUCE, TOASTED PEANUTS, FRESH WHIPPED CREAM, AND ASSORTED TOPPING

20.00 / PERSON

COUNTRY STYLE FRUIT COBBLER V AVG

CHOICE OF FRESH SEASONAL FRUIT COBBLER WITH OATMEAL CRUST. SERVED WARM WITH VANILLA BEAN ICE CREAM

20.00 / PERSON



beverage¹⁴

NON-ALCOHOLIC

ALL NATURAL INFUSED WATERS
LEMON AND LIME, CUCUMBER LIME, MINT LIME
SERVED BY THE GALLON 45.00

UNSWEETENED ICED TEA OR LEMONADE
SERVED BY THE GALLON 45.00

HOT CHOCOLATE
A CANDY BAR IN A CUP! DELICIOUS WARM CHOCOLATE WITH FRESH WHIPPED CREAM, CHOCOLATE
SPRINKLES, DELIGHTFUL MINI MARSHMALLOWS, FLAVORED SYRUPS AND ALL THE FIXIN'S!
12.00 PER PERSON

FRESH BREWED REGULAR COFFEE, DECAF
COFFEE STATION
SELF-SERVE STATION
59.00 SERVED BY THE GALLON

ASSORTED CANS OF PEPSI PRODUCTS 4.50 EACH

ASSORTED INDIVIDUAL BOTTLES OF JUICE 4.50 EACH

AQUAFINA BOTTLED WATER 4.50 EACH

NON-ALCOHOLIC BEVERAGE PACKAGE

10.00 PER PERSON FOR TWO HOURS OF SERVICE, 4.00 PP FOR EACH ADDITIONAL HOUR
ASSORTED 12 OZ CANS OF PEPSI, DIET PEPSI, SIERRA MIST, MOUNTAIN DEW, AQUAFINA BOTTLED WATER

BEVERAGES ARE BILLED ON CONSUMPTION TO MASTER ACCOUNT UNLESS OTHERWISE NOTED.

WE ARE A CASHLESS FACILITY. CARD(S) ONLY

15 beverage

CASHLESS/ HOSTED BAR SERVICE

BARTENDER FEE WILL BE APPLIED 150.00 PER BARTENDER FOR THE FIRST TWO HOURS.
40.00 FOR EACH ADDITIONAL HOUR.
ONE BARTENDER PER 50 GUESTS

HOSTED DELUXE BAR

Spirits

Tito's Handmade Vodka
Bombay Sapphire Gin
Bacardí Superior Rum
Hornitos Plata Tequila
Jack Daniel's Whiskey
Jameson Irish Whiskey
Benchmark Bourbon Whiskey
Maker's Mark Bourbon
Dewar's Scotch
12.00 per drink

Wine

Prosecco
Cabernet Sauvignon
Rose
Big Red Blend
Pinot Noir
Pinot Grigio
10.00 per drink



Beer

Coors Light
Modelo Especial
Coors Banquet
Mountain Time
Heineken Zero
9.00 per drink

Non-Alcoholic Drinks

Pepsi products
Bottled Aquafina Water
4.50 each

HOSTED PLATINUM BAR

Spirits

Grey Goose Vodka
Hendrick's Gin
Captain Morgan Rum
Patrón Tequila
Jameson Irish Whiskey
Woodford Reserve Bourbon
Basil Hayden Bourbon
Buffalo Trace Bourbon
Glenlivet 12 Year Scotch
15.00 per drink

Wine

Ferrari Brut
Stags' Leap Winery Sauvignon Blanc
House of Brown Chardonnay
Minuty M Rosé
Belle Glos Clark & Telephone Pinot Noir
JUSTIN Cabernet Sauvignon
14.00 per drink

Beer

Coors Light	Bristol Laughing Lab
Modelo Especial	VooDoo Juicy Haze
Coors Banquet	Bristol Beehive
Mountain Time	Pacifico
Heineken Zero	<i>10.00 per drink</i>
<i>9.00 per drink</i>	

Non-Alcoholic Drinks

Pepsi products
Bottled Aquafina Water
4.50 each

All beverages are dependent on availability, please inquire if specifics are required. All alcoholic sales will end 30 minutes before scheduled event end time. Beverages are billed on consumption unless otherwise noted. WE ARE A CASHLESS FACILITY
Individual beverage purchases do NOT count towards the agreed upon food and beverage minimums.

beverage

SPECIALTY DRINKS

BARTENDER FEE WILL BE APPLIED 150.00 PER BARTENDER FOR THE FIRST TWO HOURS. 40.00 FOR EACH ADDITIONAL HOUR. ONE BARTENDER PER 50 GUEST

Specialty Cocktails

SPIKED HOT CIDER BAR

HOT CIDER OFFERED WITH A CHOICE OF WARMING UP YOUR DRINK WITH WHISKEY

8.00 / NON-ALCOHOLIC DRINK

12.00 / SHOT-SPIKED DRINK

14.00 / TOP SHELF SHOT-SPIKED DRINK

SPIKED HOT CHOCOLATE

HOT COCOA OFFERED WITH A CHOICE OF ADDED PARTY SPIRIT

8.00 / NON-ALCOHOLIC DRINK

12.00 / SHOT-SPIKED DRINK

16.00 / TOP SHELF SHOT-SPIKED DRINK

PUCKER UP

BOURBON, SWEET VERMOUTH, ORANGE JUICE, UNSWEETENED CRANBERRY JUICE, SIMPLE SYRUP, ICE AND RED RIM

14.00 / JACK DANIEL'S BOURBON

16.00 /MAKER'S MARK BOURBON

THE SWITCHBACK

VODKA, BLUE CURACAO, RUM, MIDORI, PINEAPPLE JUICE, SIERRA MIST, SIMPLE SYRUP, WHITE RIM

14.00 /DRINK



FOOD AND BEVERAGE POLICIES

6035 HOSPITALITY IS THE EXCLUSIVE CATERING AND CONCESSIONS PARTNER FOR ALL SWITCHBACKS ENTERTAINMENT AT WEIDNER FIELD EVENTS. **OUTSIDE FOOD OR BEVERAGE IS NOT ALLOWED**, UNLESS PREVIOUSLY APPROVED IN WRITING. 6035 HOSPITALITY WILL WORK TO ACCOMMODATE ANY SPECIAL REQUESTS FOR YOUR MENU. POSSIBLE LIABILITY CONSEQUENCES PROHIBIT ANY FOOD OR BEVERAGES TO BE TAKEN OFF THE PREMISES FOLLOWING AN EVENT. TO-GO BOXES ARE NOT PERMITTED. ALL FOOD, BEVERAGE AND STADIUM SERVICES ARE SUBJECT TO 20% *SERVICE CHARGE, 8.2% SALES TAX AND 2% PIF (SUBJECT TO CHANGE). *SERVICE CHARGE IS NOT A GRATUITY/TIP, AND IS NOT DISTURBED TO SERVICE EMPLOYEES, ADDITIONAL PAYMENT FOR GRATUITY/TIP, IF ANY, IS VOLUNTARY AT YOUR DISCRETION.

*PRICING INCLUDES

- SERVICE STAFF • IN-HOUSE TABLES AND CHAIRS FOR UP TO 200 GUESTS • IN-HOUSE DISPOSABLE TABLEWARE.
- IN HOUSE CHINA, FLATWARE, AND GLASSWARE
- TABLE LINEN (BLACK), PLATED MEALS INCLUDE LINEN NAPKINS (BLACK) - DOES NOT INCLUDE COCKTAIL TABLE LINEN OR REGISTRATION TABLE(S)
- SETUP 1 HOUR PRIOR TO EVENT START, 4-HOUR EVENT SERVICE, WITH 30-MINUTE EVENT BREAK DOWN. REQUEST OUTSIDE THESE TIMES MAY INCUR ADDITIONAL FEE STARTING AT \$250 PER HOUR. ADDITIONAL TIME MUST BE CONFIRMED 4 DAYS IN ADVANCE OF EVENT AND ARE NOT GUARANTEED.

* CAPACITIES ARE REDUCED IF SPACE FOR A DANCE FLOOR OR OTHER SPECIAL EQUIPMENT IS REQUIRED

* PRICING AND AVAILABILITY SUBJECT TO CHANGE

PAYMENT

WE WILL NOT COMMENCE SERVICE WITHOUT THE RECEIPT A NONREFUNDABLE DEPOSIT IN THE AMOUNT OF SEVENTY-FIVE PERCENT (75%) OF THE ESTIMATED EVENT PRICE AT LEAST SIXTY (60) FULL CALENDAR DAYS PRIOR TO THE EVENT, AND THE REMAINING TWENTY-FIVE PERCENT (25%) OF THE ESTIMATED EVENT PRICE AT LEAST FOURTEEN (14) FULL CALENDAR DAYS PRIOR TO THE EVENT (COLLECTIVELY, THE "DEPOSIT"). OUTSTANDING EVENT PRICE BALANCES SHALL BE PAID WITHIN THIRTY (30) FULL CALENDAR DAYS OF THE EVENT PROVIDED BILLING PRIVILEGES HAVE BEEN PREVIOUSLY APPROVED IN WRITING THROUGH THE DIRECTOR OF OPERATIONS' OFFICE. CLIENT UNDERSTANDS THAT WE WILL SUFFER SUBSTANTIAL HARM IF CLIENT CANCELS THE EVENT. ACCORDINGLY, THE DEPOSIT WILL BE IN ALL CASES NON-REFUNDABLE AND DEEMED TO BE LIQUIDATED DAMAGES TO COMPENSATE US FOR THE LOSS DUE TO CLIENT'S CANCELLATION. EVENTS BOOKED 30 DAYS OR LESS, MUST PREPAY 100% OF THE BANQUET EVENT ORDER ESTIMATED CHARGES.

GUARANTEES

A GUARANTEED NUMBER OF ATTENDEES/QUANTITIES OF FOOD IS REQUIRED 7 BUSINESS DAYS, PRIOR TO THE EVENT DATE FOR FUNCTIONS OF 1,000 GUESTS OR LESS (A BUSINESS DAY IS DEFINED AS MONDAY THROUGH FRIDAY AND HOLIDAYS AND WEEKENDS ARE EXCLUDED FROM RECEIVING GUARANTEES). THIS GUARANTEE MUST BE SUBMITTED BY NOON. IF THE GUARANTEE IS NOT RECEIVED, 6035 HOSPITALITY RESERVES THE RIGHT TO CHARGE FOR THE NUMBER OF PERSONS/ QUANTITIES SPECIFIED ON THE CONTRACTED EVENT ORDER. CANCELLATIONS AND REDUCTIONS OF GUARANTEE ARE SUBJECT TO FULL CHARGES. ATTENDANCE HIGHER THAN THE GUARANTEE WILL BE CHARGED THE ACTUAL EVENT ATTENDANCE. SHOULD ATTENDANCE EXCEED THE NUMBER SPECIFIED IN THE FINAL GUARANTEE, LEVY WILL NEITHER BE RESPONSIBLE NOR LIABLE FOR SERVING THESE ADDITIONAL NUMBERS BUT WILL DO SO ON A FIRST COME, FIRST SERVE BASIS AS ABLE. GUARANTEES INCREASED LESS THAN 72 BUSINESS HOURS PRIOR TO AN EVENT WILL BE SUBJECT TO A 10% INCREASE ON THE PRICE FOR EACH ADDITIONAL GUEST OR INCREASE. ALL GROUPS OVER 1,000 GUESTS REQUIRE AN INITIAL GUARANTEE 30 DAYS PRIOR TO THE EVENT AND FINAL GUARANTEES MUST BE RECEIVED 7 BUSINESS DAYS PRIOR TO THE EVENT. CLIENT AGREES THAT THERE WILL BE NO REDUCTION IN THE EVENT PRICE IF FEWER THAN THE GUARANTEED ATTEND THE EVENT. MINIMUM GUARANTEE - A 100.00 SERVICE FEE WILL BE CHARGED FOR ANY GROUP UNDER 25 GUESTS.

EVENT TIMELINE

PRICES ARE BASED ON TWO-HOUR FOOD SERVICE FOR BREAKFAST AND/OR LUNCH, OR THREE-HOURS FOR DINNER. ADDITIONAL SERVICE TIME MAY BE SUBJECT TO ADDITIONAL FEES. EVENT START OR END TIMES THAT DEVIATE MORE THAN THIRTY MINUTES FROM CONTRACTED TIMES MAY BE CHARGED ADDITIONAL FEES. IN ORDER TO PROVIDE THE FRESHEST FOOD, WE MUST LIMIT BUFFET SERVICE TO TWO HOURS.

OVERSET POLICY

6035 HOSPITALITY WILL PROVIDE A 5% OVERSET UP TO 1,000 GUESTS (MAXIMUM OVER-SET OF 30 GUESTS). THERE WILL BE AN ADDITIONAL \$150.00 CHARGE FOR EACH OVER-SET OF 20 GUESTS. THIS OVERSET DOES NOT INCLUDE FOOD PREPARATION BUT SIMPLY THE ADDITIONAL STAFF TO SET AND SERVICE ADDITIONAL PLACE SETTINGS.

SERVICE STAFF

GUEST TO SERVER RATIO IS 1 SERVER PER 20 GUESTS FOR PLATED MEAL FUNCTIONS AND 1 SERVER PER 50 GUESTS AT BUFFET FUNCTIONS. THIS IS FOR SERVICE AT ROUNDS OF EIGHT. ADDITIONAL LABOR CHARGES MAY APPLY FOR HOLIDAY EVENTS OR REQUEST FOR ADDITIONAL STAFFING. EACH ADDITIONAL STAFF IS CHARGED AT A FOUR-HOUR MINIMUM OF \$150.00 PER FOUR-HOUR SHIFT.

MENU

MENU SELECTIONS AND OTHER DETAILS PERTINENT TO YOUR FUNCTIONS MUST BE SUBMITTED TO THE 6035 HOSPITALITY AT LEAST (30) DAYS PRIOR TO THE FUNCTION DATE. YOUR CATERING MANAGER WILL ASSIST YOU IN SELECTING THE MENU ITEMS AND MAKING ARRANGEMENTS TO ENSURE A SUCCESSFUL EVENT.

PRICES SUBJECT TO CHANGE. PRICING IS NOT GUARANTEED UNTIL SIGNED AND FINAL BANQUET EVENT ORDER.

ALCOHOL STATEMENT

WE OFFER A COMPLETE SELECTION OF BEVERAGES TO COMPLIMENT YOUR FUNCTION. PLEASE NOTE THAT ALCOHOLIC BEVERAGE SERVICES ARE REGULATED BY THE COLORADO LIQUOR ENFORCEMENT DIVISION. LEVY, AS LICENSEE, IS RESPONSIBLE FOR THE ADMINISTRATION OF THESE REGULATIONS.

PER THE STATE OF COLORADO HOTEL & RESTAURANT LIQUOR LICENSE, OWNED AND MANAGED BY 6035 HOSPITALITY, NO ALCOHOL MAY LEAVE THE PREMISE WITH CLIENTS.

ALCOHOLIC BEVERAGES CANNOT BE BROUGHT INTO OR TAKEN OUT OF WEIDNER FIELD. IF CLIENT AND OR GUESTS ARE FOUND VOILATING THIS POLICY, AN ADDITIONAL FEE OF \$250 WILL BE ADDED TO THE FINAL INVOICE.

IF ALCOHOL IS OFFERED AS A PRIZE/GIVEAWAY/AUCTION ITEM/GIFT, THEN THE ALCOHOL MUST BE SEALED AND KEPT SEPERATE FROM SERVIC TABLE(S) OR GIVEN TO SERVICE STAFF TO HOLD UNTIL THE CONCLUSION OF THE EVENT.

IT IS THE RESPONSIBILITY OF THE HOST OR THEIR REPRESENTATIVE TO MONITOR AND CONTROL ALCOHOL CONSUMPTION WITHIN THE STADIUM. MINORS (THOSE UNDER THE AGE OF 21), BY LAW, ARE NOT PERMITTED TO CONSUME ALCOHOLIC BEVERAGES. IT IS UNLAWFUL TO SERVE ALCOHOLIC BEVERAGES TO AN INTOXICATED PERSON.

SPECIALIZED ITEMS

6035 HOSPITALITY WILL ENDEAVOR TO FULFILL SPECIAL MENU REQUESTS, INCLUDING KOSHER AND VEGETARIAN MEALS, WHENEVER POSSIBLE. IN ADDITION TO OUR FOOD AND

BEVERAGE SELECTIONS, OUR CATERING TEAM CAN ASSIST YOU WITH MANY OTHER ARRANGEMENTS.

VEGETARIAN VEGAN AVOIDING GLUTEN

IMPOSSIBLE™ PLANT-BASED MEAT IS MADE FROM SIMPLE INGREDIENTS FOUND IN NATURE, INCLUDING WHEAT PROTEIN

*ADDITIONAL FEES

- CHEF ATTENDED STATIONS \$150 PER CHEF/PER STATION
- BARTENDER FEES \$150 PER BARTENDER FOR THE FIRST TWO HOURS; \$40 FOR EACH ADDITIONAL HOUR. ONE BARTENDER PER 50 GUESTS
- ALL FOOD AND BEVERAGE ITEMS ARE SUBJECT TO A 20% SERVICE CHARGE PLUS APPLICABLE 8.2% SALES TAX AND 2% PIF. THIS SERVICE CHARGE IS NOT A TIP OR GRATUITY AND IS NOT DISTRIBUTED TO SERVICE EMPLOYEES. ADDITIONAL PAYMENT FOR TIPS OR GRATUITY FOR SERVICE, IF ANY, IS VOLUNTARY AND AT YOUR DISCRETION.
- OUTSIDE CAKE CUTTING FEE \$150, PRIOR SIGNED COMMERCIAL RELEASE OF LIABILITY FOR BROUGHT IN CAKE
- SECURITY IS MANDATORY WITH ANY EVENT SERVING ALCOHOL. ONE AGENT PER 75 GUESTS, UNLESS STADIUM DICTATES OTHERWISE. \$150.00 MINIMUM PER AGENT, PER EVENT, FOR UP TO 5 HOURS. \$35.00 PER AGENT FOR EACH ADDITIONAL HOUR. EVENTS HELD IN THE SKY CLUB ARE SUBJECT TO A \$200.00 FEE FOR SET UP AND CLEANING. LARGE STADIUM EVENTS USING THE CONCOURSE, FIELD AND PHILLONG CLUB ARE SUBJECT TO \$1,100.00 FOR HALF STADIUM AND \$1,500.00 FOR FULL STADIUM.

SET UP AND BREAKDOWN

THE CATERING TEAM WILL BE AS ACCOMMODATING AS POSSIBLE WITH SETUP BEFORE AN EVENT AND ACCESS WILL BE DEPENDENT ON OTHER EVENTS AND STAFFING. IF YOU THINK YOU WILL HAVE A LENGTHY SETUP, PLEASE LET YOUR EVENT COORDINATOR KNOW WHEN RESERVING A VENUE AS THERE MAY BE AN ADDITIONAL HOURLY CHARGE. PLEASE PROVIDE A DETAILED LIST OF ALL VENDORS AND THEIR SETUP/BREAKDOWN NEEDS AT LEAST FOUR DAYS IN ADVANCE OF THE EVENT. A HALF-HOUR AFTER AN EVENT WILL BE PROVIDED FOR BREAKDOWN. PLEASE NOTE STORAGE IS LIMITED AND STADIUM IS NOT LIABLE FOR ANY ITEMS, PLEASE DISCUSS WITH THE CATERING TEAM FOR SPACE AND DROP OFF AND PICK UP TIMES.

WE CAN'T WAIT TO CONNECT WITH YOU; WELCOME TO 6035 HOSPITALITY, SWITCHBACKS ENTERTAINMENT AT WEIDNER FIELD!

WEIDNER FIELD

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