

Events Package

For Groups from 15-100

Plated Menu Selections

Please ask for our large group package if you are interested in a buffet option, buffets are available for groups over 50 guests. We also offer custom packages to meet your budget!

2008-2009

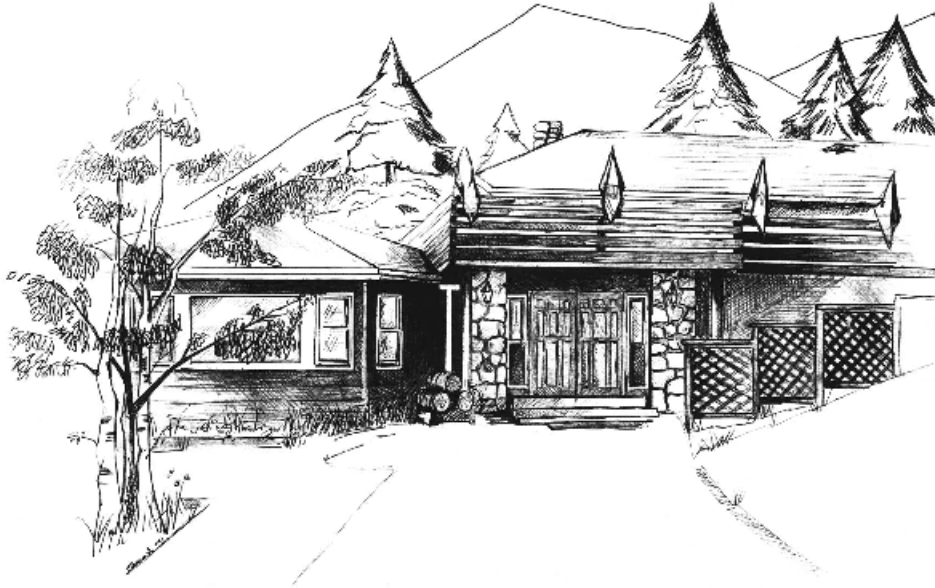
Red Lion Restaurant

The Colorado Dining Experience!

38470 Boulder Canyon Drive

Boulder, Colorado 80302

www.redlionrestaurant.co



The Red Lion has been serving Boulder and the metro area for over 45 years under the Mueller family and is independently owned. Located just 5 miles outside of Boulder in picturesque Boulder Canyon, along Boulder Creek, the Red Lion offers fine dining, pristine grounds and professional service. We look forward to hosting your special event.

For More Information, please call

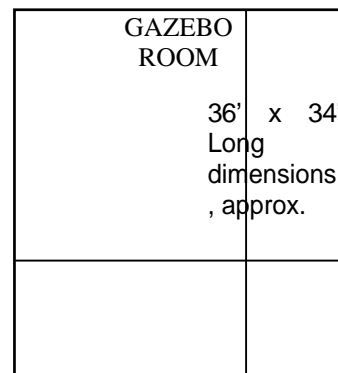
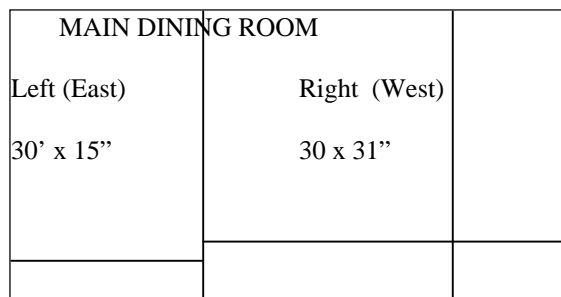
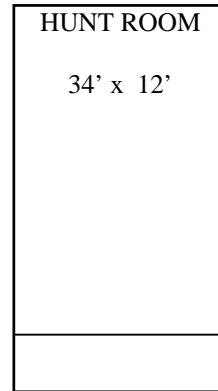
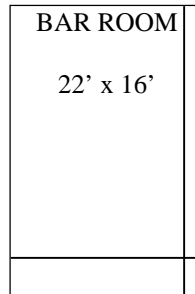
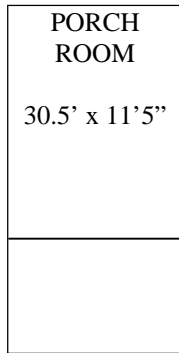
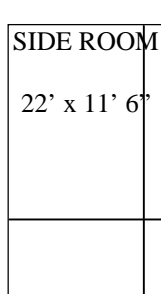
The Red Lion Inn office: (303) 443-5882

FAX (303) 447-0986

Email: info@redlionrestaurant.com

Private Dining Rooms Available:

| <i>Room</i> | <i>Approximate Capacity</i> | <i>Location</i> |
|------------------|-----------------------------|-----------------------|
| Board Room | 6-10 | 2 nd Floor |
| Side Room | 9-15 | 2 nd Floor |
| Bar Room | 16-20 | 2 nd Floor |
| Porch | 16-20 | 2 nd Floor |
| Hunt Room | 21-27 | 2 nd Floor |
| East Room (MDR) | 28-38 | Main Level |
| West Room (MDR) | 38-55 | Main Level |
| Main Dining Room | 66-90 | Main Level |
| Gazebo | 40-80 | Main Level |
| Whole Main Floor | 100-180 | Main Level |
| Whole Restaurant | 100-250 | Whole Restaurant |



Tent Dimensions are 60' by 40', the tent is off the East main room and

Large Group Pricing

(Pricing and descriptions subject to change)

***There is no site fee for most
Sunday-Thursday evening events.***

***Friday and Sunday evenings in
high season site fee is 1/2 price.***

Off Season events may have their site fee waived.

Evenings: Saturday high season.

Reservation time: 4:30p.m.-11:00a.m.

High season is from May 1st-October 15th.

***Extra hours may be added for the
cost of \$200.00 per hour.***

| <i><u>Name of Room</u></i> | <i><u>High Season Fee pricing</u></i> | | <i><u>Site fee</u></i> |
|-----------------------------------|--|----------------------------------|-------------------------------|
| | <i><u>Minimum</u></i> | <i><u># Of Guests</u></i> | |
| Left (main) | \$600.000 | 15-35 | \$100.00 |
| Right (main) | \$1200.00 | 25-50 | \$150.00 |
| Main Dining Room | \$1400.00 | 50-90 | \$250.00 |
| Gazebo | \$2000.00 | 50-80 | \$350.00 |
| Gazebo+1/2 Main | \$3000.00 | 75-120 | \$400.00 |
| Whole Main Floor | \$4200.00 | 90-200 | \$450.00 |
| Entire Facility | \$9000.00 | 150-250 | \$700.00 |
| Add Our Tent (40*60) | \$1000.00 | 30-200 | \$200.00 |
| Smaller rooms | No Site Fee! | | |

(Minimums are what your must spend on food and beverages to be guaranteed a specific area. These prices are not a site fees. These site fees apply to high season Saturday's.)

****Minimums exclude tax & gratuity.***

****Minimums may be altered in off season.***

Minimums are 20% lower on Friday and Sunday evenings.

Minimums are 30% lower on weekdays.

****Site fees include space for up to 6.5 hours, linens, table wear, set-up and
breakdown.***

Off season, daytime and other rental options:

Daytime: Saturday

Reservation time: 10:00a.m.-3:45p.m.

\$2500.00 food and beverage minimum, no site fee.

*Minimums exclude tax, gratuity & fees.

Or

Our facility is for rent with your own caterer during daytime hours. Please feel free to ask for a daytime rental brochure.

Daytime: Sunday

Reservation time: 10:00 a.m.-3:45p.m.

\$2000.00 food and beverage minimum, no site fee.

*Minimums exclude tax & gratuity

The minimums that are referred to in this packet are for food and beverage.

THEY ARE NOT SITE FEES.

Between food and beverages, you must spend at least the minimum amount indicated to be guaranteed a specific area.

If you have any questions, please feel free to ask.

Off season runs from October 15th through November 30th, and January 1st through May 1st. Rental fees for the site are often waived during this time. Please ask for more specific information.



Your site fee includes:

White linens, table wares, regular set-up and break-down. It also includes two to three hours of event planning time, with our event staff. Also included are 6 1/2 hours of site use time.

Extra event time is available for \$200.00 per hour.

PRICE INCLUSIVE PLATED DINNERS

For Groups bringing in their own desserts \$4.00 per person will be applied towards your purchase of an appetizer.

Available for groups from 20 to 60 people, for groups for 75 to 100 please limit your selections to two entrees.

These selections include coffee, tea, iced tea, and bread. Your guests will be given a menu at the table and may make their selections then. Price does not include tax or gratuity.

\$28.00 per person

Salad

Mixed Green Salad

Entrée Selections

Chicken Bordelaise with Red Wine and Mushrooms

Roast Prime Rib of Beef, Au Jus (8 oz cut)

Rocky Mountain Trout Almandine

Grilled Vegetables with Polenta Moons and Balsamic Syrup

Dessert Selections

Tuxedo Chocolate Pie, Chocolate Mousse, Apple Strudel

\$32.00 per person

Salad

Mixed Green or Caesar Salad

Entrée Selections

Fillet of Salmon with Lemon Buerre Blanc

Vegetarian Ravioli

New York Strip

Chicken Oscar with Crab and Hollandaise

(Or substitute any one item from the \$26.00 menu)

Dessert Selections

Chocolate Mousse

New York Style Cheesecake

Chocolate Raspberry Tuxedo Pie

Chocolate Fudge Pecan Pie

Apple Strudel

Price Inclusive for groups 20 to 80 continued

For Groups bringing in their own desserts \$4.00 per person will be applied towards your purchase of an appetizer.

\$36.00 per person

Salad

Mixed green or Caesar Salad

Entree Selections, Choose Three

Stuffed European Quail

Fresh Vegetarian Ravioli

Filet Mignon of Beef

Hawaiian Wahoo

Wild Boar Tenderloin

Chicken Oscar with Lump Crab and Hollandaise

Dessert

Crème Brulee

Fresh Seasonal Berries

Chocolate Raspberry Tuxedo Pie

Or

Specialty Cheesecake

Fully Inclusive Dinner Option

\$50.00 per person, includes everything listed below

Appetizers:

Fresh fruit, cheese, and game sausage plate

Salad:

Mixed Green

Entrees Choices:

Salmon Fillet

Chicken Bordelaise

Grilled Vegetables with Polenta Moons

10-ounce Prime Rib

Desserts:

Cheesecake

Apple Strudel

Chocolate Mousse

Two alcoholic beverages per guest:

House wine, beer or well

All non-alcoholic beverages

Tax and gratuity also included

If more than one change is made to any of the above inclusive dinner options the menu converts to custom pricing! Please ask for information as to which changes are allowed. Thank you.

If your group has a specific budget we will be glad to create a one price inclusive dinner to meet your limitations. We also work with non-profits and government agencies.

Separate checks are available, up to 5 separate checks per event OR if everyone pays with cash no limit on the number of checks. An extra 4% charge will be added to each check for separate checks.



Custom Plated Dinner Menu Selections.

Dinner selections for 20 to 80 guests, served with vegetables and appropriate accompaniment. Your choice of three or four menu selections will be presented as a limited menu prepared especially for your group. Additionally may add appetizers and desserts individually. More than four main dish choices will incur a surcharge of 5-10% on your total bill. For Groups over 75 please limit your entrée choices to two.

FISH & VEGETARIAN

| | |
|---|----------------|
| ROCKY MOUNTAIN RAINBOW TROUT | \$21.00 |
| <i>Served over roasted potatoes, with lemon butter sauce.</i> | |
| NORTH ATLANTIC SALMON FILLET | \$22.00 |
| <i>Served with Béarnaise sauce and wild rice.</i> | |
| FRESH FISH SPECIALTY | |
| \$Market | |
| <i>The finest fresh fish selected nightly</i> | |
| GRILLED MAHI-MAHI FILLET | \$19.00 |
| <i>With sautéed artichoke hearts, lemon butter and</i> | |
| GRILLED VEGETABLE MEDLEY AND POLENTA MOONS | \$14.00 |
| <i>Seasonal Grilled Vegetables and Polenta moons with</i> | |
| <i>Balsamic syrup and Parmesan.</i> | |

| | | |
|---|-----------|----------|
| BAKED ROOT VEGETABLE QUICHE “TARTLET” | | \$14.00 |
| <i>Carrots, celery root, turnips and mozzarella cheese in a flaky crust.</i> | | |
| VEGETARIAN RAVIOLI DU JOUR | | \$15.00 |
| <i>Ravioli in a light Alfredo cream sauce</i> | | |
| FOWL, SCHNITZEL AND PORK | | |
| STUFFED EUROPEAN QUAIL | | \$21.00 |
| <i>Two quail with wheat bread stuffing and sherry butter sauce.</i> | | |
| CHICKEN BREAST “BORDELAISE” | | \$15.95 |
| <i>In a mushroom, shallot and red wine sauce, with roasted red potatoes.</i> | | |
| CHICKEN OSCAR | | \$19.50 |
| <i>Topped with lump crab and Hollandaise.</i> | | |
| WIENER SCHNITZEL | | \$15.95 |
| <i>Ever-popular Viennese schnitzel, flattened pork loin lightly breaded and sautéed golden.</i> | | |
| GARLIC HERB ROASTED CHICKEN | | \$18.00 |
| <i>½ Roasted chicken served with vegetables and red roasted potatoes.</i> | | |
| <i>Prices are subject to change</i> | | |
| BEEF | | |
| BEEF TIPS “STROGANAFF” | | \$15.95 |
| <i>Tender beef tips sautéed with mushrooms and onions...</i> | | |
| ROAST PRIME RIB OF BEEF AU JUS | 14 ounces | \$25.00 |
| | 10 ounces | \$22.00 |
| <i>Seasoned prime rib served with baked potato.</i> | | |
| NEW YORK STRIP STEAK | | \$28.00 |
| <i>14 ounces of aged, corn-fed Colorado beef served with a baked potato.</i> | | |
| FILET MIGNON OF BEEF | | \$26.00 |
| <i>8-ounces of the best beef tenderloin served roasted red potatoes red Onion marmalade and a Cabernet sauce.</i> | | |
| RED LION SPECIALTIES | | |
| GRILLED ELK RIBEYE | | \$29.00 |
| <i>Caramelized onions, Gorgonzola butter and roasted red potatoes.</i> | | |
| COLORADO BISON TENDERLOIN STEAK | | \$38.00 |
| <i>One half pound tender, flavorful, heart-healthy buffalo filet grilled and served with brandied green peppercorn sauce.</i> | | |
| MARINATED WILD BOAR TENDERLOIN | | \$26.00 |
| <i>Red wine and apricot marinated tenderloin with sweet potatoes, caramelized apples and a creamy sherry butter sauce.</i> | | |
| NIGHTLY GAME SPECIAL | | \$Market |
| <i>Wild game expertly prepared by our chef.</i> | | |

| | |
|--|---------|
| RED DEER FILET TIPS “ZURICH STYLE” | \$15.25 |
| <i>Strips of red deer in a brandy, cream and mushroom sauce with Bavarian Spatzle.</i> | |
| WILD GAME SAUSAGE PLATE | \$16.95 |
| <i>Boar, Elk and Rabbit bratwurst served with German mustard and red potatoes</i> | |
| SAUERBRATEN | \$15.95 |
| <i>Slow roasted beef in a tangy sauce with German dumplings.</i> | |
| GERMAN FARMERS PLATE | \$14.95 |
| <i>Veal bratwurst, “Weiss Wurst”, and pork knack with sauerkraut.</i> | |

Plated Menu’s

A limited printed menu will be presented to your guests on the evening of your event; we will take dinner orders at that time. All our food is cooked to order to ensure freshness. This will add a few extra minutes to service.

We do not request entrée counts prior to your event.



All linens, service ware, set up and clean up, two hours of event planning time and two outdoor heating units are included in our pricing.

Other than the above fees, site fee, food and beverage costs, taxes and gratuities, there are no additional charges. Staffing is compensated through the gratuity. The meal pricing includes all other service fees with the exclusion of taxes. Facility fees are subject to gratuities as well. Costs exclude, decorations, photography, outside music, sound systems and specialty cakes.

You may utilize the vendors of your choice.



When booking please take the time to read and fill out the confirmation sheets contained in this package! The confirmation sheet at the back of the package is requested by 21 days prior to your event when possible. Thank you for your help in this matter!

APPETIZER TRAY OPTIONS

Our suggestions to get your party started, all pricing is per person. Portions should approximate the number in your party. With thirty guests, you might select Shrimp Cocktail for twenty and Vegetable Crudités for ten...

Please choose a minimum of ten on each of the below items.

| | |
|--|----------|
| GAME SAUSAGE PLATE | \$4.75 |
| <i>Smoked boar brat, buffalo sausage and smoked Gouda cheese and pate.</i> | |
| NIGHTLY SPECIAL | \$Market |
| <i>Chef's nightly creation.</i> | |
| SMOKED SALMON | \$5.95 |
| <i>Salmon sliced thin with toast points, dill cream cheese lemon and caper.</i> | |
| SMOKED TROUT | \$5.95 |
| <i>Toast points, horse radish, red onions, and capers.</i> | |
| BUFFALO SATAY | \$5.95 |
| <i>Tender sliced buffalo, marinated and skewered, served over vegetable confit.</i> | |
| CHICKEN SATAY | \$4.95 |
| <i>Marinated chicken strips grilled and served with dipping sauce.</i> | |
| VEGETABLE CRUDITÉS & RELISHES | \$3.95 |
| <i>Fresh vegetables and dip</i> | |
| ASSORTED CHEESE & FRESH FRUIT | \$4.95 |
| <i>A selection of domestic and imported cheese, fruit and crackers.</i> | |
| CANAPÉS DU CHEF | \$6.95 |
| <i>Chef's selection of savory finger sandwiches attractively garnished, 3 per person, minimum 75 pieces.</i> | |
| BAKED BRIE | \$4.50 |
| <i>With wild berry compote.</i> | |
| CUSTOM SELECTION | \$Market |
| <i>Let our skilled chef and staff help you welcome your guests</i> | |

Salad Options:

| | |
|---|-----------------|
| MIXED GREEN SALAD | \$4.00 |
| <i>Choice of dressings</i> | |
| CAESAR SALAD | \$4.50 |
| <i>Romaine hearts, Parmesan and fresh routons, tossed with Caesar dressing.</i> | |
| Custom Salad | |
| <i>Caprese, spinach or your creation.</i> | <i>\$Market</i> |



Red Lion Appetizer Assortment Options:

The following appetizers may be served buffet style or passed (for an additional \$30.00 charge.)

All options are priced per 50 bite sized pieces.

These may be ordered in 50, 75, 100 or more pieces going up in increments of 25.

Vegetarian Options:

Spanakopita Triangles \$90.00 per 50
Golden brown spinach and cheese filo triangles.

Antipasto Skewers \$140.00
Marinated artichoke heart, kalamita olives, sun dried tomato and fresh mozzarella skewered and served with olive oil and balsamic glaze.

Asparagus and Goat Cheese Filo Wrap \$100.00
Asparagus tips in goat cheese wrapped in filo dough.

Portobello Mushroom "Purse" \$100.00
Diced portabella in a flakey crust

Vegetarian Spring Rolls \$75.00
Bamboo, carrots, onions and cabbage wrapped in spring roll skin
And served with a soy glaze.

Vegetarian Mini- Quiche Flavors \$90.00 per 50 pieces
Fresh tomato and basil with feta cheese
Asparagus and gruyere cheese
Roasted corn and poblano Chile
Blue Cheese and scallion
Broccoli and Cheddar
Spinach and Garlic



Fish and Seafood Options:

Scallops Wrapped in Bacon \$125.00 per 50

Mini Crab Cake \$80.00

Serve with “Old Bay” seasoning tarter sauce.

Steamed Shrimp Egg Roll \$85.00

Shrimp and vegetables steamed in a rice wrapper and served with soy dipping sauce.

Salmon Toast Points \$125.00

Smoked salmon with onions and capers on toast triangles

Coconut Shrimp \$85.00

Golden shrimp in a tasty coconut breading and fruit chutney sauce.

Shrimp Newburg Mini Quiche \$100.00

Baby shrimp and sherry flavored custard

Meats:

Chicken Cordon Blue \$75.00

Chicken, ham and Swiss cheese, breaded and fried till golden.

Mini Beef Wellington \$140.00

Beef tenderloin, duxelle and pate wrapped in an individual pastry.

Chicken Satay \$100.00

Skewered chicken breast with spicy peanut dipping sauce.

Buffalo Sausage Potato Pancakes \$90.00

A slice of buffalo bratwurst with German mustard and scallions served on an individual potato pancake.

Chicken Pot sticker \$125.00

Chicken, water chestnuts, ginger and soy sauce in a beautiful crescent dumpling.

Bar Options

We offer a variety of options for the bar, so please
Select the option that best suits your needs.

NON-ALCOHOLIC BEVERAGES MUST BE PAID FOR BY THE HOST.
WE DO NOT OFFER NON-ALCOHOLIC BEVERAGES ON A CASH
BAR BASES.

Champagne Punch: \$25.00 per bowl, serves 30

Non-Alcoholic Punch: \$25.00 for two bowls, serves 60

Martinelli's Sparkling Cider: \$8.00 per bottle

Coffee Unlimited Refills: \$2.50

Tea and Iced Tea Unlimited Refills: \$1.50

Sodas and Juice: \$1.50 per pint

Bottled Water: \$1.50-\$3.00

***Recommended Options: We recommend an open
bar option with a dollar limit per drink on
individual cocktails and a total bar limit as well.***

Open Bar

With an open bar the host pays for beer, wine, mixed drinks and non-alcoholic beverages. We ask that you select a few wines by the bottle for your guests. The host can set a limit on the cost of each drink, or leave the bar open. A per drink cost limit that will allow your guests to enjoy almost any drink they would like is \$8.00.

Mixed Bar

With a mixed bar the host pays for beer, wine and non-alcoholic beverages. We ask that you select a few wines by the bottle for your guests. If a guest orders a cocktail he or she will be informed that it will be cash for that drink and that the host is paying for beer and wine for the party.

Cash Bar

With a cash bar the host pays for only non-alcoholic beverages. If a guest orders a cocktail, beer or glass of wine he or she will be informed that it will be cash for that drink.

Beverage Prices for Banquets and Wedding Parties

WINES BY THE GLASS

Blush:

White Zinfandel \$5.50

White:

Champagne (187 ml)
\$6.50

Riesling \$5.50

Chardonnay \$5.50 \$8.00

Red:

Cabernet Sauvignon \$5.50 \$8.50

Merlot \$5.50 \$8.00

WINES BY THE BOTTLE

| | | |
|---|---------------------------|----------------|
| Erbacher Honigsberg, Riesling | Liter | \$30.00 |
| Chateau Ste. Michelle Columbia Valley, WA. | Riesling | \$24.00 |
| Chateau Ste. Jean | Gewürztraminer | \$25.00 |
| Grande River Vineyards, Colorado | White Meitage | \$25.00 |
| Geyser Peak | Sauvignon Blanc | \$25.00 |
| Giesen | Sauvignon Blanc | \$28.00 |
| Lagaria, Italy | Pinot Grigio | \$23.00 |
| Pepi Willamette Valley Oregon | Pinot Grigio | \$28.00 |
| Sutter Home, California | White Zinfandel | \$22.00 |
| House California | Chardonnay | \$22.00 |
| Hess "Select" | Chardonnay | \$25.00 |
| Clos Du Bois | Chardonnay | \$32.00 |
| Beaulieu Vineyards Carrneros | Chardonnay | \$36.00 |
| Long Flat, Australia | Pinot Noir | \$30.00 |
| Mahoney Estate, Carrneros | Pinot | \$36.00 |
| Cooper Mountain, Organic | Pinot Noir | \$40.00 |
| Jade Mountain | Syrah | \$30.00 |
| Gnarly Head | Zinfandel | \$28.00 |
| Cline | Zinfandel | \$30.00 |
| Muirfield Estate, California | Merlot | \$22.00 |
| R. Collection by Raymond | Merlot | \$32.00 |
| Clos Du Bois Reserve | Merlot | \$36.00 |
| Grande River Vineyards, Colorado | Red Meritage | \$34.00 |
| Avalon | Cabernet Sauvign | \$22.00 |
| Michael Pozzan | Cabernet Sauvignon | \$30.00 |
| William Hill | Cabernet Sauvignon | \$36.00 |
| Coppola Claret | Red Meritage | \$40.00 |
| Yellow Tail Shiraz Australia | Shiraz | \$24.00 |

Vintages and prices may change from month to month. Please feel free to ask for a complete wine list. The Red Lion can also "special order" specific wines or liquors for your group. Please ask the event planner for details.



CHAMPAGNE & SPARKLING

| | | |
|--------------------------------------|---------------------|----------|
| Seaview Australia | Methode Champenoise | \$20.00 |
| Piper Sonoma Brut | Methode Champenoise | \$33.00 |
| Schramsberg "Blanc de Noirs" Napa | Methode Champenoise | \$55.00 |
| Dom Perignon | Champagne | \$175.00 |
| NV Moet & Chandon "White Star" | Champagne | \$60.00 |
| NV Veuve Clicquot Yellow Label "Brut | Champagne | \$80.00 |

Please ask about special orders!

The Red Lion Restaurant may be able to order a special wine or champagne for your group. Your group must consume the entire order the day of your event. The Red Lion does not have a license to allow alcohol to be taken off the property.

Colorado law states that no alcohol may be brought into any restaurant even with a "corkage fee" sorry!

Our full wine list is available on request.

We cannot guarantee availability of any wines on banquet list.

Prices and vintages listed are subject to change.

BEERS

Domestics:

| | |
|------------------------|--------|
| Bud Light & Budweiser | \$4.50 |
| Fat Tire Amber Ale | \$5.00 |
| Dales Pale Ale | \$5.00 |
| Avery IPA | \$5.00 |
| Twisted Pine Amber Ale | \$5.00 |
| Stone Smoked Porter | \$6.50 |

Imports:

| | |
|-----------------------------------|--------|
| Kalibar (non-alcoholic) | \$4.50 |
| Guinness "Pub Draught" 15 oz. can | \$5.50 |
| Corona Mexico | \$4.50 |
| Stella Artois | \$5.00 |
| Duvel Belgian Ale | \$6.50 |
| Draft (Seasonal) | \$5.00 |

We do not limit our beer selections for parties

LIQUOR

| | |
|---|---------------|
| "Well" Drinks | \$5.00 |
| "Call" Drinks (i.e. Jack Daniel's, Absolute) | \$5.00 and up |
| Blended Scotch | |
| \$5.00 and up | |
| Single Malt Scotch | \$6.00-25.00 |
| Misc. Liquor & Cognacs (i.e. Sambuca, Drambuie) | \$5.00-25.00 |

Liquor Policies

The Red Lion does not offer “keg” beer.

“Cash Bar” prices subject to \$1.00 increase. Due to the increase in service needed to facilitate a “Cash Bar”.

You may choose to put a limit on the total amount of alcohol you wish to purchase, or the amount each individual drink may cost.

Example #1) a \$1000.00 total alcohol limit before cash bar starts.

Example #2) No drinks over \$8.00 each should be put on hosts tab, all drinks over \$8.00 in value should be considered cash bar.

Due to price changes and availability, please ask to see our complete wine list no more than 2 weeks prior to your event for wine selections.

All wines are subject to availability and price increases with no notice.

It is against Colorado State Law to bring alcohol on to a premise with a liquor license. (This means you may not bring any alcohol to the Red Lion) The Bar closes ½ hour before the end of any party or earlier if the crowd as a rule has had enough to drink.

All non-alcohol beverages will be put on hosts tab.

The Red Lion Restaurant, does not provide a dry bar arrangement, if a guest is of age and wishes to purchase alcohol they will be served.

Deposits

All deposits are non refundable if a cancellation occurs. The deposits are applied to the bill the day of the event.

Groups from 10-25 private: \$100.00

Groups from 25-50 private: \$150.00

All Weddings from 50-100 people: \$500.00



Confirmation Sheet & Contract for Plated Dinners for 15-100 Guests!

Please answer all questions. Put N/A if not applicable to your event.

Please submit this pamphlet to our office 21+ days prior to your function
when possible, thank you.

Please fill out only what pertains to your event.

Reservation Names:

Reservation Date:

Deposit Amount Paid: (To be applied to your bill):

Time of Reservation:

Number of Expected Guests:

Number of children attending between 4 and 12 years of age?
(Children may take advantage of our children's menu.)

Number of children less than 4 years of age?

Contact Names and Phone Numbers:

Dining Options:

Appetizer Selections:

Where would you like appetizers served?

Salad Selections:

Entrée Choices: Indicate Sit Down Service and Prices.

Dessert Selections:

Requested Menu Heading, if having a platted dinner.

Paper color or theme selection, when having a platted dinner.

Special menu, dietary requests, or allergies:

Bar Options: See recommended bar options in package.

Open bar (Host Pays)?

Cash bar (Guests pay)?

Mixed bar (Host pays for beer and wine, guests for hard alcohol.)?

The Red Lion does not offer a “dry bar arrangement”. All non-alcoholic beverages must be paid by host.

Wine Selections:

Per drink dollar limit amount?

Total bar limit amount?

Champagne Toast?

Champagne selection?

Would you like our help with placing decorations, favors, place cards etc?
(There may be an additional charge for this option.)

Would you like a smoking section available?

Additional options at no additional charge: Would you like.....

A cake table?

A gift table?

Table for band, DJ or music?

A non-alcoholic beverage table?

Additional beer or wine table?

Additional tables or chairs needed and placement?

Options at additional cost:

Renting the tent? \$100.00 or \$200.00 dollars

Site fee? From page three in our package. On high season weekends.

Cake cutting, when dessert is brought in from a different vendor?

Special Request? Please list any activity you would like the Red Lion and our staff to assist you with, the day of your event.

Set Up Options: Please feel free to diagram any specific options you would like!

Requested room setup?

Outdoor setup?

Head table of #.

Patio set up?

Requested tent set up.

Signature of Guest _____

Signature of Red Lion Representative _____

Today's Date: _____

Reservation Date: _____

Guaranteed # of Guests: Due Three weeks prior to event within 10%. _____



Party Confirmation Sheet 2

Contract

A non-refundable deposit is required to hold your events reservation date. This deposit is applied to your final bill the evening of your event. During high-season a minimum may be required in food and beverage to reserve a private dining room. If the minimum is not met the additional amount will be assessed as a room charge.

After confirming the number of guests, you will be allowed a **10% attrition** in number of dining guests. If your group falls **below** the confirmed number **by more than 10%**, you will be charged a \$25.00 per person fee for each guest missing **and be charged for the total confirmed number of people**. Please note that we will go by the number of dining guests, NOT the total number of people in the room.

Please be aware that in order to accommodate all of our guests in the best way possible, we must insist on strict adherence to reservation times and restrictions.

We do not accept any check that has an out-of-state bank listed or an out-of-state address for the account holder. We will also not accept "Counter Checks" (written information for the account holder) under any circumstance. The Red Lion will accept cash, Colorado checks with a valid Colorado driver's license and major credit card number, and all major credit cards for payment.

Reservations cannot be guaranteed unless a deposit has been received by the Red Lion office. As soon as the deposit arrives, the reservation will be logged in the records book. A "tentative" reservation is not a guarantee. If a cancellation occurs the deposit will not be refunded.

**Please fax wedding/party confirmation sheet to (303) 447-0986
Thirty (30) days prior to the date of your wedding.**

*By signing below, I certify that I have read,
Understand and agree with all of the Red Lion Restaurant policies*

Name of Reservation

Contact Fax/Phone

Today's Signature & Date

Approximate Number of Guests

Date of Reservation

Guest Signature

Red Lion Restaurant Representative Signature

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