



Comedy Works *events*SM

Social Events Packet

5345 Landmark Place Greenwood Village, CO 80111

direct 720-274-6866 • fax 720-274-6801

comedyworksevents.com

PRIVATE ROOMS

Curtis Ballroom seats 220 guests, 300 reception

H4 seats 50 guests, 70 reception

Howlett seats 24 guests

Comedy Works Showroom seats 475 guests



PRIVATE ROOM INFORMATION

- Private events held in any of our private rooms are subject to a deposit
- Your room will be considered booked upon receipt of your deposit
- Final payment for your event is due at the end of the event
- A 21% service charge & 7.35% sales tax will be added to your food & beverage total
- There is a \$125 set up fee added to the final check for all private rooms
- Food and beverage minimums vary, please call for a quote
- We supply white or ivory linens (85 x 85), napkins, tables, chairs, flatware, glassware and china



HORS D' OEUVRES

\$3.75 each per person

Passed Hors D' Oeuvres

Mini Beef Wellington
Tomato Bruschetta
Assorted Crostini
Seafood Stuffed Mushrooms
Brie and Raspberry in Phyllo
Scallops Wrapped in Bacon
Smoked Chicken Quesadilla
Vegetable Quesadilla
Parmesan Artichoke Hearts
Chicken Satay
Antipasto Skewer
Franks in Puff Pastry
Mushroom Vol Au Vent
Assorted Petite Quiche
Spanakopita
Vegetable Spring Rolls
Pot Stickers

Stationary Hors D' Oeuvres

Domestic Cheese Display
Crudités of Fresh Vegetables
Red Pepper Hummus with Pita Chips
Spinach Artichoke Dip
Chips and Salsa
Chips and Guacamole
Shrimp Cocktail
Seasonal Fruit Platter
Tomato Bruschetta

DINNER BUFFETS

Italian

\$25 per person

Penne pasta with your choice of alfredo sauce or pomodoro sauce, Caesar salad, meatballs with marinara sauce, seasonal vegetable, garlic bread and tiramisu for dessert

Fiesta

\$27 per person

Marinated chicken and beef fajitas with sautéed peppers and onions, flour tortillas (corn available upon request), mixed green salad, Spanish rice, chips and salsa, toppings to include: lettuce, sour cream, guacamole and cheddar cheese and cheesecake for dessert

Asian

\$29 per person

Orange chicken, beef and broccoli, fried rice, vegetable spring rolls, mixed green salad and snickers blitz pie for dessert

Southern

\$31 per person

Country fried chicken, BBQ beef brisket, baked beans, cole slaw, mashed potatoes and gravy, biscuits, and Granny's apple pie for dessert

Satisfy All

\$37 per person

Fresh salmon with grapefruit butter sauce, roasted chicken marsala, beef tender with demi-glace, mashed potatoes, seasonal vegetables and cheesecake for dessert

DESIGN YOUR OWN DINNER BUFFET

\$29 - \$37 per person

Buffet includes dinner rolls with whipped butter

Choice of Salad:

Caesar Salad · Mixed Greens with Balsamic and/or Ranch · Baby Spinach Salad

Choice of Entrée:

\$29 for one entrée · \$33 for two entrées · \$37 for three entrées

Grilled Salmon with Latin Citrus Sauce
Grilled Salmon with Grapefruit Butter Sauce
Lemon Caper Grilled Salmon Fillets
Grilled Salmon with Beurre Blanc
Tilapia with Mango Salsa
Mahi Mahi with Strawberry Salsa
Beef Tender with Demi-Glace
Shrimp Scampi
Beef Stroganoff
Steak au Poivre
Beef Brisket Sandwiches
Pork Tenderloin

Chicken Marsala
Lemon Chicken
Orange Chicken
Chicken Piccata
Chicken Parmesan
Jamaican Jerk Chicken
Blackened Chicken Penne Pasta
BBQ Chicken
Teriyaki Chicken
Grilled Herb Chicken
Chicken Enchilada Casserole
Italian Sausage or Vegetarian Lasagna

Choice of Starch:

Please choose one of the following items

Mashed Potatoes
Garlic Mashed Potatoes
Spanish Rice
Fried Rice
Wild Rice Pilaf

Coconut Jasmine Rice
Roasted Sweet Potatoes
Roasted Red Potatoes
Baked Potatoes
Orzo Salad

Parmesan Risotto
Cous Cous
French Fries
Sweet Potato Fries

Choice of Vegetable:

Please choose one of the following items

Roasted Vegetables
Orange Glazed Carrots
Corn and Pepper Medley
Creamed Spinach

Steamed Asparagus
Vegetable Stir Fry
Roasted Brussel Sprouts
Peas

Green Bean Almondine
Steamed Broccoli
Sautéed String Beans and
Caramelized Onions

Choice of Dessert:

Please choose one of the following items

Snickers Blitz Pie
Assorted Whole or Mini Cheesecake
Chocolate Lovin' Spoonful
Red Velvet Cookies
Assorted Gelato and Sorbet

Tiramisu
Cherry or Apple Pie
Pumpkin Cranberry Bash
German Chocolate Cake
Oreo Cookie Bash

DESIGN YOUR OWN PLATED DINNER

\$40 per person for one plated entrée · \$45 per person for two plated entrées

Plated dinner includes dinner rolls with whipped butter

Choice of Salad:

Caesar Salad · Mixed Greens with Balsamic and/or Ranch · Baby Spinach Salad

Choice of Entrée:

Grilled Salmon with Latin Citrus Sauce
Grilled Salmon with Grapefruit Butter Sauce
Lemon Caper Grilled Salmon Fillets
Grilled Salmon with Beurre Blanc
Tilapia with Mango Salsa
Mahi Mahi with Strawberry Salsa
Beef Tender with Demi-Glace
Shrimp Scampi
Pumpkin and Butternut Squash Ravioli
Beef Stroganoff
Steak au Poivre
Beef Brisket Sandwiches

Pork Tenderloin
Chicken Marsala
Lemon Chicken
Orange Chicken
Chicken Piccata
Chicken Parmesan
Jamaican Jerk Chicken
BBQ Chicken
Blackened Chicken Penne Pasta
Teriyaki Chicken
Grilled Herb Chicken
Italian Sausage or Vegetarian Lasagna

Choice of Starch:

Please choose one of the following items:

Mashed potatoes
Garlic Mashed Potatoes
Spanish Rice
Fried Rice
Wild Rice Pilaf

Orzo Salad
Coconut Jasmine Rice
Roasted Sweet Potatoes
Roasted Red Potatoes
Baked Potatoes

Parmesan Risotto
Cous Cous
French Fries
Sweet Potato Fries

Choice of Vegetable:

Please choose one of the following items

Roasted Vegetables
Orange Glazed Carrots
Corn and Pepper Medley
Creamed Spinach

Steamed Asparagus
Vegetable Stir Fry
Roasted Brussel Sprouts

Green Bean Almondine
Steamed Broccoli
String Beans and
Caramelized Onions

Choice of Dessert:

Please choose one of the following

Snickers Blitz Pie
Assorted Whole or Mini Cheesecake
Chocolate Lovin' Spoonful
Red Velvet Cookies
Assorted Gelato and Sorbet

Tiramisu
Cherry or Apple Pie
Pumpkin Cranberry Bash
German Chocolate Cake
Oreo Cookie Pie

KIDS MENU OPTIONS

\$15 per child (12 and under)

Please choose 4 of the following items:

Chicken Fingers

French Fries

Fruit Salad

Mac 'n Cheese Wedges

Macaroni and Cheese

Spaghetti and Meatballs

Penne Pasta with Alfredo Sauce

Peanut Butter and Jelly Sandwich

Pizza Bites

Cheese Ravioli with Marinara Sauce

Carrots and Ranch Dressing

BEVERAGES

Non-Alcoholic Beverages

Regular Coffee, Decaf Coffee, Hot Tea Service - \$2.00 per person

Orange Juice and Cranberry Juice - \$1.50 per person

Hot Chocolate and Apple Cider - \$1.50 per person

Three Types of Soda in a Carafe - \$1.50 per person

Iced Tea and Lemonade - \$1.50 per person

Bottled Water - \$2.00 per bottle

Canned Soda - \$2.00 per can

Water in a carafe is always complimentary

Alcoholic Bar Packages

Consumption Bar

Final check is based upon the actual drinks ordered and paid in full by the host

Cash Bar

All guests pay for their own beverages throughout the event

Bartender fee applicable

Open Bar

\$18 per person for 1st hour & \$7 per person each additional hour, paid by the host

Drink Tickets

\$8 per drink ticket redeemable for beer, wine or well drinks – price includes sales tax and gratuity

Drink Prices

\$5 Bottled Beer · \$7 House Wine · \$7 Well Drinks · \$9 Premium · \$11 Double/Martinis

\$1.50 Non Alcoholic · Bottle of House Champagne \$30

AUDIO / VISUAL

Curtis Ballroom Screen \$75

H4 Screen \$50

Showroom Screen \$50

LCD Projector \$100

Sound Cord \$30

AV Cart \$20

White Board with Markers \$40

Flipchart with Markers \$40

Television \$50 (applicable Wednesday – Sunday nights)

Audio / Visual Technician \$75/hour

Podium \$25

DVD Player \$25

Curtis iPod Hookup \$25

Microphone

- Lavalier \$75
- Wireless \$50
- Wired \$25

VALET

The Landmark Development is exclusive to VIP Valet for all valet services; no other valet company may be used.

\$350 not inclusive of tip

\$500 inclusive of tip

Number of cars does not affect pricing. Pricing subject to change.