



720-479-8505 • 24 Broadway #102, Denver, CO 80203

BANQUET MENU

Welcome to Historians Ale House, sister restaurant and bar of RiNo Beer Garden. We are a 4,000 square-foot Colorado inspired ale house located in the center of the South Broadway entertainment district in Denver, CO, with must-see views from a 2,000 square-foot rooftop patio. The following sheets contain food and beverage options for banquets. All items listed are priced per person, per item. An approximate size is included next to each price. We do this to give you a better idea of exactly how much product you are getting. (Better for planning - we think). A deposit and minimums may be required depending on times and day of the week. If there is something you desire that is not included on our banquet menu, please let us know and we will do our best to accommodate. Reservation space is on a first-come, first-serve basis. We cannot guarantee a reservation to inclement weather. Please fill out the below information entirely.

NAME YOU WOULD LIKE PARTY TO BE UNDER:

CONTACT PERSON: _____

PHONE NUMBER: _____

EMAIL ADDRESS: _____

DAY & DATE OF PARTY: _____

START & END TIME OF PARTY: _____

NUMBER OF GUESTS: _____

WOULD YOU LIKE TO TELL US ABOUT THE OCCASION? _____

WHERE WOULD YOU LIKE TO SIT?

- ☐ MAIN BAR
☐ ROOFTOP / PATIO

HOW AND WHEN WOULD YOU LIKE YOUR FOOD STAGED?:

FOOD ALLERGIES: YES / NO

EXPLAIN: _____

WILL THERE BE ANY UNDERAGE ATTENDEES?: YES / NO

All minors must be accompanied by an adult.

SPECIALS NEEDS:

- ☐ AUDIO/VISUAL
☐ DESSERTS (No other outside food permitted)
☐ DECORATIONS

PAYMENT METHOD:

20% gratuity will be added to all tabs.

- ☐ ONE TAB
☐ INDIVIDUAL TABS
☐ HYBRID

NOTES:

BANQUET MENU

All items served à la carte, priced per person served, buffet style.
If there is anything you require or wish to have that is not on this menu, feel free to ask.
We will do all we can to accommodate every request.

SNACKS

- ☐ **DEVEILED EGGS \$3** (6 each)
Traditional mixture of eggs, mayo, mustard, and sweet relish.
- ☐ **FRIED PICKLE CHIPS \$4** (4oz each)
House made beer battered lightly fried pickle chips, served with chipotle ranch.
- ☐ **MINI PIGS IN A BLANKET \$5** (5oz each)
Mini hot dogs inside soft dough baked to perfection.
- ☐ **SWEDISH MEATBALLS \$5** (5oz each)
Traditional Swedish meatballs served with brown gravy.
- ☐ **CHEESEBURGER SLIDERS \$5** (2 each)
Mini burgers served with cheddar cheese.
- ☐ **BBQ PULLED PORK SLIDERS \$5** (2 each)
Slow cooked pulled pork, seasoned, topped with house made BBQ sauce.
- ☐ **CHICKEN TENDERS \$7** (2 each)
Sliced Red Bird Chicken Breast, breaded and fried, served with fresh cut fries and your choice of dipping sauce: Ranch, BBQ, Bleu Cheese, Buffalo, or Honey Mustard
- ☐ **SPINACH & ARTICHOKE DIP \$5** (4oz each)
Homemade spinach and artichoke dip served with tortilla chips and soft pretzel bites.
- ☐ **BRUSSELS SPROUTS \$4** (5oz each)
Brussels sprouts baked then coated with a mixture of olive oil and sautéed bacon.
- ☐ **PIN WHEELS \$6** (5 each)
Jalapeno cream cheese spread on a chipotle tortilla layered with basil, spinach, salami, and pepperoni rolled then sliced.

SNACKS

- ☐ **BRUSCHETTA \$4** (4 each)
Grilled bread rubbed with garlic oil & oil topped with a mixture of tomato, basil, and balsamic vinegar.
- ☐ **FRIED CHEESE RAVIOLI \$4** (5oz each)
Breaded cheese ravioli, lightly fried, served with marinara.
- ☐ **FRIED BEEF RAVIOLI \$5** (5oz each)
Breaded beef ravioli, lightly fried, served with marinara.
- ☐ **FRESH FRUIT BOWL \$5** (5oz each)
Mixture of fresh seasonal fruit cut bite size, served in a watermelon shell.
- ☐ **CHIPS & SALSA \$4** (5oz each)
Blue corn tortilla chips, served with a house made salsa.
 - ☐ **QUESO \$4** (4oz each)
 - ☐ **GUACAMOLE \$5** (3oz each)
 - ☐ **PRETZEL BITES \$5** (6 each)
- ☐ **SIDES**
 - ☐ **CORN ON THE COB \$4** (2 each)
 - ☐ **POTATO SALAD \$4** (5oz each)
 - ☐ **COLE SLAW \$4** (5oz each)
 - ☐ **BAKED BEANS \$3** (4oz each)
 - ☐ **BACON MAC & CHEESE \$5** (5oz each)
 - ☐ **GARLIC MASHED POTATO \$4** (5oz each)
 - ☐ **MACARONI SALAD \$4** (5oz each)

SOUP

- ☐ **PORK GREEN CHILI \$5** (7oz each)
House made pork green chili topped with melted cheddar cheese, served with chipotle tortillas.
- ☐ **CHICKEN NOODLE SOUP \$5** (7oz each)
Just like mom used to make.
- ☐ **TOMATO SOUP \$4** (7oz each)
Traditional and hearty.

- ☐ **VEGETABLE BEEF SOUP \$5** (7oz each)
Summer vegetables and tender chunks of beef slow cooked overnight.

ENTREES

- ☐ **FISH & CHIPS \$14** (2 pieces per)
Lightly beer battered cod fillers with fresh cut fries and house made tartar sauce.
- ☐ **SPAGHETTI SQUASH \$12** (7oz per)
Spaghetti squash tossed in a fresh and flavorful pistachio pesto sauce with grilled red peppers.

- ☐ **LASAGNA \$11** (10oz per)
Ricotta cheese, seasoned ground beef layered in lasagna noodles and home made marinara.
- ☐ **KOREAN FRIED CHICKEN \$14** (3 pieces per)
Chicken thighs and drums in a Korean blend of spice and herbs.

- ☐ **SHEPHERD'S PIE \$12** (10oz each)
Ground beef, carrots, thyme, garlic, onions, and peas, slow cooked, topped with whipped potatoes.

SALAD

- ☐ **SANTA FE CHICKEN SALAD \$6**
Grilled Red Bird chicken, black beans, roasted corn, monterey jack, and cherry tomatoes, served over a bed of romaine dressed with a peanut cilantro vinaigrette and topped with crispy tortilla strips.
- ☐ **BLT CAESAR SALAD \$4**
Classic Caesar salad mixed with bacon, diced tomatoes, and shredded parmesan topped with house made croutons
- ☐ **WITH CHICKEN \$6**

- ☐ **CRISPY CHICKEN SALAD \$6**
Crispy Red Bird chicken tenders, romaine lettuce, red onions, cherry tomatoes, tossed in a chipotle ranch dressing.

- ☐ **ITALIAN GARDEN SALAD \$5**
Romaine, sliced onion, olives, pepperoncini, tomatoes, and croutons, tossed in an Italian dressing topped with fresh parmesan and ground pepper.

- ☐ **HOUSE SALAD \$4**
Romaine topped with tomatoes, onions, and shredded carrots, served with your choice of dressings.

DRESSINGS: (Please Circle)
Balsamic Vinaigrette, Bleu Cheese, Caesar, Italian, Honey Mustard, Ranch, Chipotle Ranch, Peanut Cilantro Vinaigrette

MORE ENTREE OPTIONS ON REVERSE

Historians

Ale House

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ENTREE BARS

☐ **CHEESEBURGER / DOG BAR \$12**
(1 1/2 each)

HOW MANY OF EACH:

- ☐ CHEESEBURGERS
- ☐ VEGGIE BURGERS
- ☐ HOT DOGS

CHOICE OF 3 CHEESES:

- ☐ CHEDDAR
- ☐ SWISS
- ☐ PROVOLONE
- ☐ AMERICAN
- ☐ PEPPER JACK

Includes toppings of lettuce, tomato, onion, and pickles and your choice of fries:

- ☐ FRESH CUT FRIES
- ☐ SWEET POTATO FRIES

☐ **FAJITA BAR \$14** (8oz per)

YOUR CHOICE OF TWO:

- ☐ CHICKEN
- ☐ SHRIMP
- ☐ STEAK ADD \$2 PER

Grilled with traditional spices then sautéed with onions and peppers, served with shredded cheese, shredded lettuce and sour cream.

SERVED WITH YOUR CHOICE OF:

- ☐ CORN TORTILLAS
- ☐ FLOUR TORTILLAS

ENTREE BARS

☐ **WING BAR \$16** (1/2lb each)
CHOICE OF THREE SAUCES:

- ☐ BUFFALO
- ☐ GARLIC PARMESAN
- ☐ HONEY BBQ
- ☐ MANGO HABANERO
- ☐ ORANGE SODA GLAZE
- ☐ TERIYAKI
- ☐ ATOMIC
- ☐ NAKED

Includes ranch and bleu cheese dipping sauces, carrots and celery.

☐ **TACO BAR \$14** (2.5 tacos each)

YOUR CHOICE OF TWO:

- ☐ CARNITAS
- ☐ CHIPOTLE CHICKEN
- ☐ CARNE ASADA ADD \$2 PER
- ☐ GROUND BEEF

YOUR CHOICE OF TWO:

- ☐ CORN TORTILLA
- ☐ FLOUR TORTILLA
- ☐ HARD CORN TORTILLA
- ☐ LETTUCE SHELL

Includes toppings of shredded cheese, lettuce, pico de gallo, and sour cream

NOTES:

BRUNCH

☐ **SPANISH HANGOVER \$14**

A delicious blend of creamed potatoes, chorizo, fire roasted red peppers, gruyere and smoked cheddar cheeses. Topped with scrambled eggs.

☐ **BISCUITS AND GRAVY \$12**

Homemade biscuits smothered in sausage gravy.

☐ **PRIME RIB HASH \$14**

Slow roasted prime rib chopped, then mixed with potatoes and sautéed with onions.

☐ **HUEVOS RANCHEROS \$14**

Classic breakfast served with tortillas, eggs, veggie blend, housemade pork chili and topped with pico de gallo.

☐ **FLORENTINE SKILLET \$14**

Eggs with potato, spinach, tomato, tossed in parmesan cheese and topped with avocado.

☐ **DENVER SKILLET \$14**

Eggs with potatoes, green peppers, red peppers, red onion, and cheddar cheese.

☐ **COWBOY SKILLET \$14**

Eggs with potatoes, pablanos and red onions with bbq sauce.

☐ **THE TRADITIONAL \$12**

Scrambled eggs, bacon, sausage, pancakes and o'brien potatoes.

BRUNCH SIDES

☐ **SCRAMBLED EGGS \$3**

☐ **BACON \$5**

☐ **SAUSAGE PATTIES \$5**

☐ **POTATOES O'BRIEN \$3**

☐ **PANCAKES \$3**

DRINK OPTIONS

☐ **DRINK OPTION #1**

Complete open bar package, including premium, call, and well spirits, draft and packaged beer, and all wine. Set cap on amount to limit bar tab.

☐ **DRINK OPTION #2**

Open bar package, including call and well spirits, draft and packaged beer, and all wine. Set cap on amount to limit bar tab.

☐ **DRINK OPTION #3**

Open bar with only well spirits, draft beer, and house wine. Set cap on amount to limit bar tab.

☐ **DRINK OPTION #4**

Drink tickets. Let us know what you'd like the drink tickets to buy and distribute at your discretion.

☐ **DRINK OPTION #5**

Tell us what you would prefer:

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