



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. 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 accomodate. 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.

**PHONE NUMBER:** \_\_\_\_\_

**DAY & DATE OF PARTY:** \_\_\_\_\_

**NUMBER OF GUESTS:** \_\_\_\_\_

☐ MAIN BAR

☐ ROOFTOP / PATIO

**All minors must be accompanied by an adult.**

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

20% gratuity will be added to all tabs.

- ☐ ONE TAB
- ☐ INDIVIDUAL TABS
- ☐ HYBRID

☐ **WILL YOU ALLOW HISTORIANS TO TAKE PHOTOS AND POST TO SOCIAL MEDIA?**

## NOTES:



# BANQUET MENU

All items served à la carte, 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

Traditional mixture of eggs, mayo, mustard, and sweet relish.  
Served by the dozen.

☐ \_\_\_\_\_ dozen eggs (please add to my order) **\$10** (per dozen)

### MINI PIGS IN A BLANKET

Mini hot dogs inside soft dough baked to perfection.

☐ \_\_\_\_\_ Small (has approximately 15 pieces) **\$30**

☐ \_\_\_\_\_ Medium (has approximately 30 pieces) **\$60**

☐ \_\_\_\_\_ Large (has approximately 60 pieces) **\$120**

### SWEDISH MEATBALLS

Traditional Swedish meatballs served with brown gravy.

☐ \_\_\_\_\_ Small (has approximately 15 meatballs) **\$40**

☐ \_\_\_\_\_ Medium (has approximately 30 meatballs) **\$80**

☐ \_\_\_\_\_ Large (has approximately 60 meatballs) **\$160**

### CHEESEBURGER SLIDERS\*

Mini burgers served with cheddar cheese.

☐ \_\_\_\_\_ 1 dozen sliders **\$40**

☐ \_\_\_\_\_ 2 dozen sliders **\$80**

☐ \_\_\_\_\_ 4 dozen sliders **\$160**

### BBQ PULLED PORK SLIDERS

Slow cooked pulled pork, seasoned, topped with house made BBQ sauce.

☐ \_\_\_\_\_ 1 dozen sliders **\$40**

☐ \_\_\_\_\_ 2 dozen sliders **\$80**

☐ \_\_\_\_\_ 4 dozen sliders **\$160**

### CHICKEN TENDERS

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

☐ \_\_\_\_\_ Small (has approximately 10 tenders) **\$40**

☐ \_\_\_\_\_ Medium (has approximately 20 tenders) **\$80**

☐ \_\_\_\_\_ Large (has approximately 40 tenders) **\$160**

## SNACKS

### PIN WHEELS

Jalapeño cream cheese spread on a chipotle tortilla layered with basil, spinach, salami, and pepperoni rolled then sliced.

☐ \_\_\_\_\_ Small (has approximately 10 pieces) **\$30**

☐ \_\_\_\_\_ Medium (has approximately 20 pieces) **\$60**

☐ \_\_\_\_\_ Large (has approximately 40 pieces) **\$120**

### FRIED BEEF RAVIOLI

Breaded beef ravioli, lightly fried, served with marinara.

☐ \_\_\_\_\_ Small (has approximately 20 ravioli) **\$25**

☐ \_\_\_\_\_ Medium (has approximately 40 ravioli) **\$50**

☐ \_\_\_\_\_ Large (has approximately 80 ravioli) **\$100**

### SPINACH & ARTICHOKE DIP

Homemade spinach and artichoke dip served with tortilla chips and soft pretzel bites.

☐ \_\_\_\_\_ Shallow third (feeds approximately 15) **\$100**

☐ \_\_\_\_\_ Shallow half (feeds approximately 30) **\$200**

☐ \_\_\_\_\_ Full (feeds approximately 60) **\$400**

### BRUSSELS SPROUTS

Brussels sprouts baked then coated with a mixture of olive oil and sautéed bacon.

☐ \_\_\_\_\_ Small (has approximately 15 portions) **\$90**

☐ \_\_\_\_\_ Medium (has approximately 30 portions) **\$180**

☐ \_\_\_\_\_ Large (has approximately 60 portions) **\$360**

### BRUSCHETTA

Grilled bread rubbed with garlic olive oil topped with a mixture of tomato, basil, and balsamic vinegar.

☐ \_\_\_\_\_ Small (has approximately 10 pieces) **\$30**

☐ \_\_\_\_\_ Medium (has approximately 20 pieces) **\$60**

☐ \_\_\_\_\_ Large (has approximately 40 pieces) **\$120**

## SNACKS

### FRIED CHEESE RAVIOLI

Breaded cheese ravioli, lightly fried, served with marinara.

☐ \_\_\_\_\_ Small (has approximately 20 ravioli) **\$25**

☐ \_\_\_\_\_ Medium (has approximately 40 ravioli) **\$50**

☐ \_\_\_\_\_ Large (has approximately 80 ravioli) **\$100**

### FRESH FRUIT BOWL

Mixture of fresh seasonal fruit cut bite size, served in a watermelon shell.

☐ \_\_\_\_\_ Small (has approximately 10 portions) **\$80**

☐ \_\_\_\_\_ Medium (has approximately 20 portions) **\$160**

☐ \_\_\_\_\_ Large (has approximately 40 portions) **\$320**

### CHIPS & SALSA

Blue corn tortilla chips, served with a house made salsa.

☐ \_\_\_\_\_ Small (15oz) **\$50**

☐ \_\_\_\_\_ Medium (30oz) **\$100**

☐ \_\_\_\_\_ Large (64oz) **\$200**

### ADD QUESO

☐ \_\_\_\_\_ Small (15oz) **\$16**

☐ \_\_\_\_\_ Medium (30oz) **\$32**

☐ \_\_\_\_\_ Large (64oz) **\$64**

### ADD GUACAMOLE

☐ \_\_\_\_\_ Small (15oz) **\$** **MARKET VALUE**

☐ \_\_\_\_\_ Medium (30oz) **\$** **MARKET VALUE**

☐ \_\_\_\_\_ Large (64oz) **\$** **MARKET VALUE**

### ADD PRETZEL BITES

☐ \_\_\_\_\_ Small (has approximately 20 portions) **\$25**

☐ \_\_\_\_\_ Medium (has approximately 40 portions) **\$50**

☐ \_\_\_\_\_ Large (has approximately 80 portions) **\$100**

## SIDES

### POTATO SALAD (5oz each)

☐ \_\_\_\_\_ Small (has approximately 15 portions) **\$45**

☐ \_\_\_\_\_ Medium (has approximately 30 portions) **\$90**

☐ \_\_\_\_\_ Large (has approximately 60 portions) **\$180**

### COLE SLAW (5oz each)

☐ \_\_\_\_\_ Small (has approximately 15 portions) **\$45**

☐ \_\_\_\_\_ Medium (has approximately 30 portions) **\$90**

☐ \_\_\_\_\_ Large (has approximately 60 portions) **\$180**

### BACON MAC & CHEESE (5oz each)

☐ \_\_\_\_\_ Small (has approximately 15 portions) **\$100**

☐ \_\_\_\_\_ Medium (has approximately 30 portions) **\$200**

☐ \_\_\_\_\_ Large (has approximately 60 portions) **\$400**

### MACARONI SALAD (5oz each)

☐ \_\_\_\_\_ Small (has approximately 15 portions) **\$45**

☐ \_\_\_\_\_ Medium (has approximately 30 portions) **\$90**

☐ \_\_\_\_\_ Large (has approximately 60 portions) **\$180**

### PORK GREEN CHILI (7oz each)

House made pork green chili topped with melted cheddar cheese, served with chipotle tortillas.

☐ \_\_\_\_\_ Small (has approximately 15 portions) **\$60**

☐ \_\_\_\_\_ Medium (has approximately 30 portions) **\$120**

☐ \_\_\_\_\_ Large (has approximately 60 portions) **\$240**

### SIDE SALAD

Romaine topped with tomatoes, onions, and shredded carrots, served with your choice of dressings.

☐ \_\_\_\_\_ Small (has approximately 15 portions) **\$75**

☐ \_\_\_\_\_ Medium (has approximately 30 portions) **\$150**

☐ \_\_\_\_\_ Large (has approximately 60 portions) **\$300**

### DRESSINGS: (Please Circle)

Balsamic Vinaigrette, Bleu Cheese, Caesar, Italian, Honey Mustard, Ranch, Chipotle Ranch, Peanut Cilantro Vinaigrette

\*These items may be served raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Menu items prepared without gluten products are made in a facility that handles many other wheat products, therefore we are unable to guarantee that any menu item is completely gluten-free.



# BANQUET MENU

All items served à la carte, 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.

## ENTREE BARS

### CHEESEBURGER

Includes cheddar, lettuce, tomato, and onion and fresh cut fries

- ☐ \_\_\_\_\_ Small (has approximately 15 cheeseburgers)
- ☐ \_\_\_\_\_ Medium (has approximately 30 cheeseburgers)
- ☐ \_\_\_\_\_ Large (has approximately 60 cheeseburgers)
- \$225

\$450

\$900

### FAJITA BAR

Combo of chicken and steak. Grilled with traditional spices then sautéed with onions and peppers, served with shredded cheese, shredded lettuce and sour cream. Mexican beans and Mexican rice included. Served with flour tortilla.

- ☐ \_\_\_\_\_ Small (has approximately 15 portions)
- ☐ \_\_\_\_\_ Medium (has approximately 30 portions)
- ☐ \_\_\_\_\_ Large (has approximately 60 portions)
- \$330

\$660

\$1320

### TACO BAR

Combo of carnitas and chipotle chicken. Includes toppings of shredded cheese, lettuce, pico de gallo, and sour cream. Mexican beans and Mexican rice included. Served with corn tortillas.

- ☐ \_\_\_\_\_ Small (has approximately 15 portions)
- ☐ \_\_\_\_\_ Medium (has approximately 30 portions)
- ☐ \_\_\_\_\_ Large (has approximately 60 portions)
- \$300

\$600

\$1200

### WING BAR

Combo of buffalo and naked. Includes ranch and bleu cheese dipping sauces, carrots and celery.

- MARKET VALUE

☐ \_\_\_\_\_ Small (has approximately 2lbs, 20)
- MARKET VALUE

☐ \_\_\_\_\_ Medium (has approximately 4lbs 40 )
- MARKET VALUE

☐ \_\_\_\_\_ Large (has approximately 8ilbs, 80 )
- \$

\$

\$

## ENTREE BARS

### ITALIAN DINNER

Lasagna, garlic bread, roasted veggies and italian garden salad.

- ☐ \_\_\_\_\_ Small (has approximately 15 portions)
- ☐ \_\_\_\_\_ Medium (has approximately 30 portions)
- ☐ \_\_\_\_\_ Large (has approximately 60 portions)
- \$330

\$660

\$1320

## BRUNCH

### SPANISH HANGOVER\*

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

- ☐ \_\_\_\_\_ Small (has approximately 15 portions)
- ☐ \_\_\_\_\_ Medium (has approximately 30 portions)
- ☐ \_\_\_\_\_ Large (has approximately 60 portions)
- \$270

\$540

\$1080

### BISCUITS AND GRAVY\*

Homemade biscuits smothered in sausage gravy.

- ☐ \_\_\_\_\_ Small (has approximately 15 portions)
- ☐ \_\_\_\_\_ Medium (has approximately 30 portions)
- ☐ \_\_\_\_\_ Large (has approximately 60 portions)
- \$225

\$450

\$900

### FLORENTINE SKILLET\*

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

- ☐ \_\_\_\_\_ Small (has approximately 15 portions)
- ☐ \_\_\_\_\_ Medium (has approximately 30 portions)
- ☐ \_\_\_\_\_ Large (has approximately 60 portions)
- \$270

\$540

\$1080

## BRUNCH

### DENVER SKILLET\*

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

- ☐ \_\_\_\_\_ Small (has approximately 15 portions)
- ☐ \_\_\_\_\_ Medium (has approximately 30 portions)
- ☐ \_\_\_\_\_ Large (has approximately 60 portions)
- \$270

\$540

\$1080

### COWBOY SKILLET\*

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

- ☐ \_\_\_\_\_ Small (has approximately 15 portions)
- ☐ \_\_\_\_\_ Medium (has approximately 30 portions)
- ☐ \_\_\_\_\_ Large (has approximately 60 portions)
- \$270

\$540

\$1080

### THE TRADITIONAL

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

- ☐ \_\_\_\_\_ Small (has approximately 15 portions)
- ☐ \_\_\_\_\_ Medium (has approximately 30 portions)
- ☐ \_\_\_\_\_ Large (has approximately 60 portions)
- \$225

\$450

\$900

## BRUNCH SIDES

- ☐ **SCRAMBLED EGGS** \$4
- ☐ **BACON** \$7
- ☐ **SAUSAGE PATTIES** \$7
- ☐ **POTATOES O'BRIEN** \$4
- ☐ **PANCAKES** \$4

## 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:

#### NOTES:

# Historians Ale House