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Wedding Guide

Version: WG2024-A

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Introduction

Thank you for considering The Rose for your wedding! The Rose has been the pulse of Golden since 1859. Over the past three centuries, The Rose has been many things to millions of both locals and visitors alike. Built in 1922, our event venue is one of the most distinct and attractive buildings in downtown Golden. Once called the “Golden Plunge”, the facility was home to a ritzy indoor pool from 1928 until 1940, which is where the building inherits its classic art deco theater design style. Believe it or not, the original Golden Plunge swimming pool still remains beneath the sturdy floorboards of the building! Our event building has served many purposes throughout its life, but for the past 35 years The Rose has been known as a lively concert venue that has hosted many well-known musicians and thousands of music fans.

In 2018, the current owner fully renovated the collection of historical buildings located on the site and installed a state-of-the-art commercial kitchen in order to provide exceptional food offerings. The event venue has been completely refurbished. Dramatic historical design elements such as the large steel roof trusses, classic brick walls and original windows have been restored, breathing new life into an iconic Colorado structure. Facility upgrades include all new flooring, bathrooms, lighting, heating and air-conditioning, audio/visual systems, decorative wood and steel finishes, updated private rooms to compliment the main event space, an inspiring collection of original artwork and much more.

It is the unique combination of the property’s compelling history alongside the substantial recent enhancements that make The Rose a truly remarkable facility. We provide a complete in-house food and beverage program along with all of the amenities you would want for your special day, allowing your guests to experience over 150 years of authentic American frontier history, while enjoying contemporary food and drink offerings in a totally refreshed physical environment.

Come take a tour and you’ll see why now it’s time to make your history by holding your wedding at the beautiful and historic Rose!

Facilities

Located in the heart of charming downtown Golden only 20 minutes west of central Denver, 45 minutes from Denver International Airport, and at the foothills of the Rocky Mountains, The Rose is in the perfect location for a Colorado wedding. Our event venue can be readily configured to accommodate as many as 250 to as few as 50 guests for a ceremony and seated reception meal. The facility is generally comprised of a main level with an elegant lobby, a transitional bar area that opens to the main venue space with a dance floor and an elevated stage, and an upper mezzanine with its own private bar suite. There are also two dressing rooms attached to the main venue space for couples to use for on-site preparation and pre-ceremony relaxation.

The Rose Event Venue

The main event space can accommodate up to 200 guests for a seated dinner reception. This attractive two-story masonry building was fully restored to its bygone-era art deco glamour during the recent facility renovation. Visitors enter the building under the classic grand marquee on Washington Ave. and are immediately transported back in time to the great western American theaters of the early 20th century. Soaring ceilings, bold steel trusses, elegant lighting and original brick walls help define the new event venue. In addition, The Rose has two fully stocked bars, a concert-quality sound system, four large-screen televisions, a movie theater-level video projection system, and an elevated stage enabling comprehensive entertainment options.

The event venue also has several private rooms attached to the main space and both public and private bathrooms for the convenience of you and your guests. The interior of The Rose is highly configurable allowing for visitors to experience all of the building's architectural grandeur, or to create more intimate divided spaces. The main level of the venue can be rented together with the upper mezzanine suite or the areas can be reserved separately.

Our highly flexible event venue is ideal for both large and relatively small weddings and the main level can be easily configured to stage a beautiful indoor ceremony.

The State Room

The State Room is located on the mezzanine level of the event venue directly above Washington Ave. The State Room features steam-punk elegance decor, a private bar with its own highly curated drink program, views over Washington Ave. out to Lookout Mountain, an elegant fireplace, and two large TV screens. The room is set-up with both lounge and bar seating and can be utilized for as a post-ceremony Cocktail Hour location for up to 50 guests or for a heavy hors d'oeuvres-style rehearsal dinner or a-la-carte post-wedding brunch.

A curtain and giant sliding glass doors open up on to the venue mezzanine, which can accommodate an additional 50 guests, providing privacy while allowing guests to freely move in and out of this comfortable area. Rental of The State Room is optional. Should you opt to include The State Room on your wedding day plan, our team can quickly change over the main venue area from ceremony to reception as you and your guests enjoy Cocktail Hour in The Lobby and mezzanine State Room.

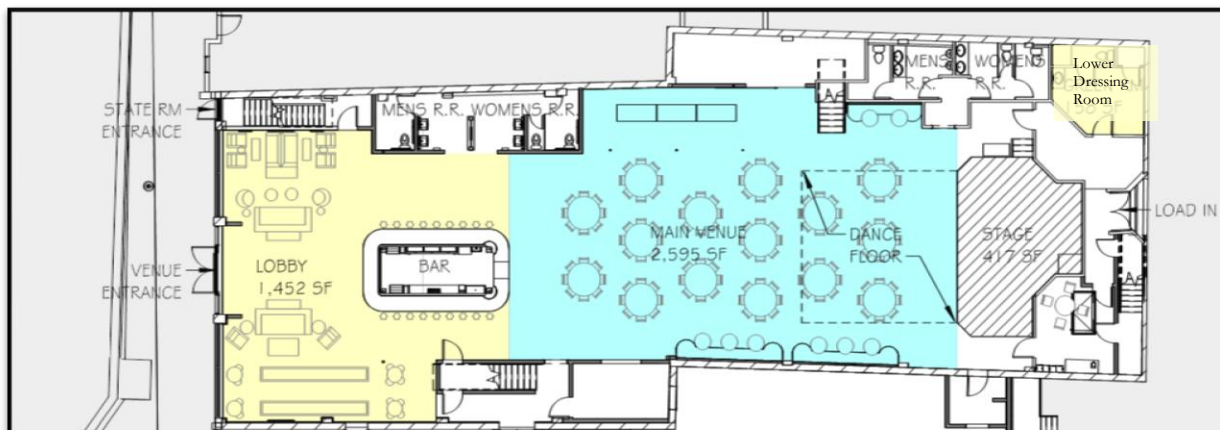
Venue Configuration Summary

The Rose event venue can be readily configured for indoor wedding ceremonies as well as smaller (50-100) and larger (100-288) receptions, and day-of use of the State Room can either be included in or excluded from your wedding plans. The table below summarizes facility configuration options

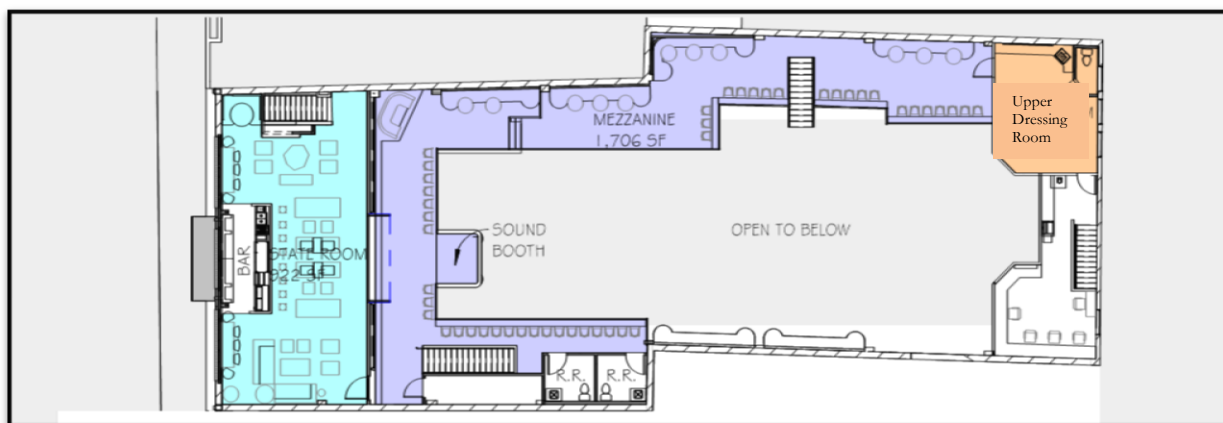
Space	Size (SF)	Configurations & Capacity	Comments
Entire Event Venue	7500	Ceremony Seating & Reception Dining: 288	Includes main and mezzanine levels of event venue, State Room and backstage Bride's Room & Green Room. Ideal for wedding ceremonies and receptions with 135-235 guests. 2 bars. 5 bathrooms, large projection screen, 4 TVs. 417 SF stage and large dance floor.
Venue Main Level	5000	Ceremony Seating & Reception Dining: 200	Main level of event venue, the mezzanine level (excluding The State Room), and backstage Bride's Room & Green Room. Room can be configured for an indoor ceremony and is perfect for receptions with 50-150 guests. 1 bar, 4 bathrooms, large projection screen, 2 TVs. 417 SF stage and dance floor.
Venue State Room	900	Reception: 50 With attached mezzanine: 100 Reception / 88 Dining	Separate suite on 2 nd floor mezzanine level over Washington Ave. Private bar and bathrooms. Great for rehearsal dinners and Cocktail Hours. 2 TVs and a fireplace. Food and beverage service.
Venue Upper Dressing Room	325	Private Space: 10	Private space for bridal party preparation located on 2 nd floor of mezzanine level behind the stage. Bathroom, mirrors, and comfortable seating.
Venue Lower Dressing Room	160	Private Space: 8	Private room backstage on the main level of the event venue for groom's party preparation.

Facility Floor Plan

Main Level of Event Venue



Venue Mezzanine Level



Amenities and Services

The Rose does everything in our power to make the planning of your special day as enjoyable as possible. Using our simple pricing structure, The Rose can provide nearly everything you need for your wedding day including: dining and/or service tables, linens, chairs, specialty flat- and glassware, decorative lighting and décor, cake cutting and champagne services, and complete audio-visual solutions.

We assign an Event Coordinator to partner with you and thoughtfully plan every aspect of your time at The Rose and our experienced Banquet Captain, Servers and Banquet Chefs will be there throughout your event to ensure flawless execution for an optimal guest experience.

Venue Rental Pricing

The Rose site rental fees for weddings range from \$2000 to \$8000.

- Our rental fee varies primarily according to the date and day of the week for the event, whether The State Room is included in your rental, and the level of equipment and services to be provided by The Rose.
- Pricing for weddings is set for 10-hours of total facility access time, which includes at least 2-hours for set-up and 1-hour for tear-down. We allow only one wedding per day at our facility.
- Our recommended scheduling time is 2:00pm-midnight. All events at The Rose must end by 11:00 pm Mountain Time, allowing tear-down and cleanup to occur from 11:00-midnight.
- May, June, July, August, September, October, and December are considered “Peak Season” and will be priced at the higher end of the range. Fridays, Saturdays, and Sundays are priced higher than other days of the week.
- Weddings on the following holiday dates will be charged at the venue rental rate for peak-season Saturday dates: Memorial Day, Independence Day, Labor Day, Christmas Eve, New Year's Eve.
- Weddings on Sundays on holiday weekends, when the holiday is on Monday will be charged at the Friday rate relative to whether it's a peak-season or off-season date.
- Event space rental also requires Food & Beverage purchase. The Rose has many catering options and bar packages available to suit your needs.
- Additional set-up time may be added on at \$100/30-minutes.
- A 20% service fee will be applied to your event and is calculated off of the price of the venue rental, catering and bar packages. The service fee covers event coordination, which depending on the size and details of the event, requires a couple days or weeks of work and a team of professionals, general venue and equipment maintenance, upkeep of the grounds, liability insurance, administrative overhead, day-of setup and tear down and cleaning of venue following the event.

Menu Planning

A major component of the recent facility upgrade is a brand new, state-of-the-art commercial kitchen. Operating out of the new kitchen, our highly accomplished chefs pride themselves on providing guests with an outstanding culinary experience. Our Event Coordinators work with you on every detail of your event, including all aspects of food and beverage menu planning. Our menus are inspired by the freshest local ingredients, so minor menu substitutions may occur to accommodate seasonal harvests. The Rose offers a complete food and beverage program. As a Colorado Food and Liquor licensee, all food and beverages must be provided by The Rose and consumed on site, with the exception of specialty cakes from an approved vendor.

We have an expansive selection of food and beverage offerings, including vegetarian (V), gluten-free (GF), dairy-free (DF), and vegan (vegan) options. Please let your Event Coordinator know if you are concerned about any ingredient allergies or if you have special requests—our staff will be happy to collaborate with you to develop a customized menu specifically for your special occasion.

Our banquet pricing is based on a minimum of 25 adult guests. Events with fewer than 25 attendees are welcome to order from our delicious a-la-carte menu. The Rose offers plated dinner menu options for children between the ages of 6 and 12, or if you would like your kids to eat from the buffets, we offer a 50% discount for the little ones. Children 5 and under may eat from the buffets at no charge. If you have more than 15 kids attending, we will be happy to set up a dedicated children's buffet table, space permitting.

Banquet food and beverage pricing does not include a taxable service charge or state and local sales tax. Plated meals, buffets and food stations are priced for a 2-hour meal duration. A suggested 20% gratuity will be applied to all food and beverage selections.

The Rose provides complimentary iced tea, water, coffee and soda with all food plans. Alcoholic beverages are purchased based on actual consumption as detailed in the Beverage section of this Wedding Guide. We strictly enforce all liquor laws, including strict legal age identification verifications and the active monitoring and prevention of overconsumption.

Event pricing, final food and beverage plans, and other event details are officially defined and contracted through The Rose Event Contract and an associated Banquet Event Order (BEO). **Final meal selections and guest order assignments are to be confirmed 10-days before your date.**

Hors D'oeuvres - Stationed

Priced per item / serving for a minimum 25 people.

Dietary Information: Vegetarian (V) | Gluten-Free (GF) | Dairy-Free (DF) | Vegan

Blue Moon Poached Shrimp Cocktail: Served with orange-chipotle cocktail sauce. (DF) 3 pieces.	\$6.75
Cheese Assortment: A dynamic display of domestic and imported cheeses, crackers and breads. (V)	\$5.00
Chips and Dips: House-made potato and tortilla chips (V GF DF Vegan), assorted salsas (V GF DF Vegan), pico de gallo (V GF DF Vegan), and vegetable dip. (V GF)	\$4.00
Fresh Fruit Skewers: Seasonal fresh fruit, mint, toasted coconut, and mixed-berry whip. (V GF DF Vegan)	\$4.50
Hummus with Crudités: House-made hummus, grilled pita, cucumbers, carrots and celery. (V GF DF Vegan)	\$5.00
Rose Wings: Served with our house adobo-tequila agave or buffalo sauce. (GF) 3 pieces.	\$5.50
Vegetable Crudités: An assortment of fresh vegetables (V GF DF Vegan) with fresh chive ranch (V GF) and orange-thyme balsamic vinaigrette. (V GF DF Vegan)	\$4.00

Hors D'oeuvres - Passed or Stationed

Priced per piece for a minimum order 25 pieces.

Dietary Information: Vegetarian (V) | Gluten-Free (GF) | Dairy-Free (DF) | Vegan

Ahi Poke Wonton Cup: Ginger-soy marinated Ahi, crispy wonton cup, dynamite aioli, roasted corn-pineapple-avocado salsa, shaved Fresno chili, scallions, sesame seeds. (DF)	\$2.75
Antipasti Skewers: Salami, provolone, pepperoncini hot peppers, tomatoes and marinated mushrooms. (GF)	\$4.75
Avocado Toast-ada: Baby tomato, pumpkin seeds, Colorado agave nectar, cotija, micro cilantro, crispy mini corn tostada. (V GF)	\$2.00
Bacon and Onion Tarts: Crispy bacon, caramelized onion, blue cheese, scallion.	\$2.75
Brisket Sliders: Slow-smoked brisket, pickle, house BBQ sauce, toasted slider bun. (DF)	\$5.00
Caprese Skewer: Ciliegene mozzarella, baby tomato, pesto, balsamic glaze. (V GF)	\$2.00
Chimichurri Beef Flatbread Crostini: Tender sliced beef, fresh chimichurri, Cotija cheese, grilled flatbread.	\$3.00
Crème de Brie Tartlet: Brie filled tartlet, roasted tomato, balsamic-onion marmalade. (V)	\$2.00
Dirty Martini Deviled Egg: Hard-boiled egg, gin, green olive, cocktail onion, lemon zest, parsley. (V GF)	\$2.25
Grilled Jalapeño Shrimp Skewers: Grilled shrimp, jalapeños, tomato, cilantro vinaigrette. (GF DF)	\$4.25
Grilled Mediterranean Shrimp Skewers: Grilled Mediterranean-style shrimp, tomato, red onion, olive oil, and lemon juice. (GF DF)	\$4.25
Honey-Stout Chicken Skewers: Marinated chicken, honey-stout glaze, scallion. (DF)	\$4.00
Jackfruit Sliders: Chipotle BBQ jackfruit, pickled onions, greens, jalapeño, toasted slider bun. (V DF Vegan)	\$4.50
Jackfruit Tostadas: Chipotle BBQ jackfruit, pickled onion, Cotija cheese, crispy corn tortilla. (V GF)	\$3.00
Mac-n-Cheese Sticks (choose up to 2 flavors): 3 Cheese (V), Bacon, and/or Green Chili (V) with fresh chive ranch. (V)	\$3.50
Meatballs:	
▪ Asian Meatballs: Savory pork and beef meatballs simmered in our orange-teriyaki glaze with toasted sesame seeds and scallions. (DF)	\$2.50
▪ Bison Meatballs: Whiskey glazed bison meatballs. (DF)	\$2.75
▪ Buffalo Chicken Meatballs: Ground chicken meatballs, house buffalo sauce, ranch drizzle, shredded scallion.	\$2.75
▪ Chickpea Meatballs: Seared chickpea meatballs with sesame, flax, spices, lemon and fresh parsley (V GF DF Vegan) served with tzatziki sauce. (V GF)	\$2.00
▪ Colorado Lamb Meatballs: Fresh ground Colorado lamb, pomegranate-orange glaze, and mint. (DF)	\$2.75
Mexican Street Corn Crostini: Charred corn hummus, cotija, lime, cayenne, corn tortilla crostini, red onion, cilantro. (V GF)	\$2.00

Mini Maryland-style Crab Cake: lump crab cake, lemon-dill-caper remoulade. (DF)	\$6.75
Mushroom Tarts: Mushroom duxelle, goat cheese cream, chives. (V)	\$2.25
Pumpkin Seed Pesto Canapés: Toasted pumpkin seed pesto, Parmesan, arugula, grilled lemon. (V)	\$2.25
Roasted Tomato and Garlic Bruschetta: Fresh tomatoes, garlic, red onion, basil, olive oil, grilled baguette, Parmesan. (V)	\$2.00
Shredded Pork Tostadas: Braised pork, shoulder pickled onion, Cotija, crispy corn tortilla. (GF)	\$3.00
Smoked Salmon Bruschetta (DF) or Cucumber Bite (GF DF): House-smoked salmon, grilled baguette (or cucumber round), tomato, onion, capers, lemon.	\$3.50
Spicy Candied Bacon & Melon Bite: Sriracha-candied bacon and melon, chives. (GF DF)	\$2.00

Food Stations

These food stations work well for events looking for more of a Cocktail-Style Reception.
Minimum order 25 pieces.

Dietary Information: Vegetarian (V) | Gluten-Free (GF) | Dairy-Free (DF) | Vegan

ASIAN FOOD STATION

- Beef Satay:** Served with soy-ginger sauce. (GF|DF) \$5.00
- Cold Noodle Salad:** Ramen noodles, bell peppers, broccoli, scallion, carrots, cilantro, lime, edamame, cabbage, toasted sesame seeds, wasabi vinaigrette. (V|DF|Vegan) \$4.50
- Potstickers - Vegetarian:** Vegetable potstickers (V|DF|Vegan) served with a ponzu dipping sauce (V|DF|Vegan). \$2.50

BAR FOOD STATION

- French Fry Station (V |GF|DF|Vegan):** Served in paper cones with 3 sauces: Buffalo Blue (V), Sriracha & Scallion (V|GF|DF), Spicy Ranch & Bacon (GF). \$2.75
- Mac-n-Cheese Sticks (choose up to 2 flavors):** 3 Cheese (V), Green Chili (V), and/or Bacon with fresh chive ranch. (V) \$3.50
- Mini Chicken & Waffles:** Crispy, golden chicken bites skewered on fluffy, mini Belgian waffles. Served with your choice of dipping sauce: Traditional Maple Syrup (V|GF|DF|Vegan), Hot-Honey (V|GF|DF), or Spicy Soy-Ginger Glaze (V|GF|DF|Vegan). \$2.25
- Nacho Bar:** House-fried tortilla chips (V|GF|DF|Vegan), queso (V|GF), salsa (V|GF|DF|Vegan), pico de gallo (V|GF|DF|Vegan), and crema (V|GF). Add grilled (GF|DF) for \$1.75 per person. \$5.00
- Soft Pretzels (Large | Small | 3- Bites):** Soft, warm pretzels served with beer cheese and spicy mustard. (V|DF) \$5.50
- Prices are listed to reflect the portion size as listed. \$3.00
- \$3.00

BBQ STATION

- Brisket Sliders:** Slow-smoked brisket, pickle, house BBQ sauce, toasted slider bun. (DF) \$5.00
- Chips and Dips:** House-made potato and tortilla chips, assorted salsas, pico de gallo and vegetable dip. (V|GF) \$4.00
- Cheeseburger Egg Roll:** Ground beef, pickles, shaved onion, cheddar, deli mustard, ketchup. \$3.00
- Dirty Martini Deviled Egg:** Hard-boiled egg, gin, green olive, cocktail onion, lemon zest, parsley. (GF) \$2.25
- Mexican Street Corn Crostini:** Charred corn hummus, cotija, lime, cayenne, corn tortilla crostini, red onion, cilantro. (V|GF) \$2.00
- Jackfruit Sliders:** Chipotle BBQ jackfruit, pickled onions, greens, jalapeño, toasted slider bun. (V|DF|Vegan) \$5.00
- Mac-n-Cheese Sticks (choose up to 2 flavors):** 3 Cheese (V), Green Chili (V), and/or Bacon with fresh-chive ranch. (V) \$3.25

CHARCUTERIE BOARD

- Charcuterie Board:** A visually appealing display featuring: sliced artisanal cured meats such as coppa, sopressata, prosciutto di parma, mortadella, & longanzia; aged and fresh cheeses such as blue, aged cheddar, swiss, havarti; fresh berries and grapes; mustards and marmalades, sliced French bread and specialty crackers. (Can be V, GF, DF and Vegan) \$18.25

GREEK STATION

- Chicken Satay:** Drizzled with lemon-oregano olive oil (GF|DF) and served with peanut-ginger dipping sauce. (V|GF) \$5.00
- Chickpea Meatballs:** Seared chickpea meatballs with sesame, flax, spices, lemon and fresh parsley (V|GF|Vegan) served with tzatziki sauce. (V|GF) \$2.50
- Colorado Lamb Meatballs:** Fresh ground Colorado lamb, mint, tomato, white wine. \$3.25
- Grilled Mediterranean Shrimp Skewers:** Grilled Mediterranean shrimp, tomato, red onion, olive oil, lemon juice. (GF|DF) \$4.75
- Hummus with Crudités:** House-made hummus, grilled pita, cucumbers, carrots and celery. (V|GF|DF|Can be Vegan) \$5.00

LATE NIGHT FOOD STATION

Cheeseburger Egg Roll: Ground beef, pickles, shaved onion, cheddar, deli mustard, ketchup.	\$3.00
Dorito-Crusted Mac-N-Cheese Bites: Dorito-crusted 3-cheese mac-n-cheese bites. Choose from Nacho Cheese, Cool Ranch, or Flamin' Hot Doritos. Ranch dipping sauce. (V)	\$3.75
French Fry Station (V GF DF Vegan): Served in paper cones with 3 sauces: Buffalo Blue (V), Sriracha & Scallion (V GF DF), Spicy Ranch & Bacon (GF).	\$2.75
Grown-Up PB&J Bite: Toasted multigrain bread squares, chunky peanut butter, crispy bacon, jalapeno jelly. (DF)	\$2.75
Mac-n-Cheese Sticks (choose up to 2 flavors): 3 Cheese (V), Green Chili (V), and/or Bacon with fresh-chive ranch. (V)	\$3.50
Mini Bison Reuben: Thinly-shaved bison pastrami, house 1000 island, feathered slaw, Swiss cheese, toasted marble rye triangles.	\$3.25
Mini Breakfast Burrito: Scrambled eggs, cheddar, green chilis, fried potatoes, soft flour tortilla. (V)	\$3.00
Mini Chicken & Waffles: Crispy, golden chicken bites skewered on fluffy, mini Belgian waffles. Served with your choice of dipping sauce: Traditional Maple Syrup (V GF DF Vegan), Hot-Honey (V GF DF), or Spicy Soy-Ginger Glaze (V GF DF Vegan).	\$2.00
Mini Milkshakes (choose up to 2 flavors): Cold, creamy, house-blended ice cream milkshakes. (V GF) Choose from Chocolate, Mocha, Salted Caramel, Strawberry, or Vanilla. Cookies & Cream (V) +\$0.25/each.	\$1.50
Nacho Bar: House-fried tortilla chips (V GF DF Vegan), queso (V GF), salsa (V GF DF Vegan), pico de gallo (V GF DF Vegan), and crema (V GF). Add grilled (GF DF) for \$1.75 per person.	\$5.00
Pizzettas: Choose two (2) options.	\$2.50
<ul style="list-style-type: none">• Garden Pizetta: Naan flatbread, basil pesto, mozzarella, baby tomatoes, thinly sliced pepperoncini, Parmesan, baby arugula, light drizzle of balsamic glaze. (V)• Smoked Chicken Pizetta: Naan flatbread, signature sweet and robust Rose barbecue sauce, mozzarella, smoked gouda, shaved Fresno chiles, pickled red onion, scallions.• Traditional Pepperoni: Naan flatbread, house marinara, mozzarella, thin sliced pepperoni, light dusting of grated Parmesan.	
Soft Pretzels (Large Small 3- Bites): Choice of large (5 oz), small (2.5 oz), or 3 bite-sized pretzels with sea salt. (V)	\$5.00
Served with your choice of 2 sauces: Spicy brown mustard (V GF DF Vegan), spiked cheddar cheese sauce (V), or honey Dijon (V GF DF Vegan) NOTE: Prices are listed to reflect the portion size as listed.	\$3.00
Street Tacos: Choose two (2) options.	\$3.00
<ul style="list-style-type: none">• Calabacitas: Charred corn, zucchini, yellow squash, green chiles, cilantro. (V GF)• Chicken Tinga: Slow cooked and shredded chicken in red sauce, griddled corn tortilla, cotija, mango-pineapple salsa, feathered cabbage. (GF)• Pulled Pork: Slow-cooked and shredded pork, griddled corn tortilla, shredded cabbage, pickled red onion, cotija, cilantro. (GF)	\$3.50

SOUTH OF THE BORDER STATION

Chimichurri Beef Flatbread Crostini: Tender sliced beef, fresh chimichurri, Cotija cheese, grilled flatbread.	\$3.50
Grilled Jalapeño Shrimp Skewers: Grilled shrimp, jalapeños, tomato, cilantro vinaigrette. (GF DF)	\$2.50
Jackfruit Tostadas: Chipotle BBQ jackfruit, pickled onion, Cotija cheese, crispy corn tortilla. (V GF)	\$3.00
Mexican Street Corn Crostini: Charred corn hummus, cotija, lime, cayenne, corn tortilla crostini, red onion, cilantro. (V GF)	\$2.00
Nacho Bar: House-fried tortilla chips (V GF DF Vegan), queso (V GF), salsa (V GF DF Vegan), pico de gallo (V GF DF Vegan), and crema (V GF). Add grilled (GF DF) for \$1.75 per person.	\$5.00
Shredded Pork Tostadas: Braised pork, shoulder pickled onion, Cotija, crispy corn tortilla. (GF)	\$3.00

VEGAN STATION

Beyond Meatball Slider: Beyond Meat meatballs in a tomato, harissa, and fresh basil sauce served on a vegan bun. (V DF Vegan)	\$6.75
Hummus with Crudités: House-made hummus, grilled pita, cucumbers, carrots and celery. (V GF DF Can be Vegan)	\$5.00
Tofu Bahn Mi Slider: Sautéed, soy and lemongrass marinated tofu topped with cilantro, carrots, and jicama served on a vegan bun. (V DF Vegan)	\$5.50

Build Your Own

Priced per person for a minimum 25 people.

Dietary Information: Vegetarian (V) | Gluten-Free (GF) | Dairy-Free (DF) | Vegan

The Rose dinner catering menu allows you to custom create the ideal menu for your event. The step-by-step process is outlined below.

STEP ONE – BUFFET OR PLATED MEAL

The Rose offers 2 different catering styles for you to choose from:

Buffet Dinners

- Where guests fill their own plates and return to their seats.
- Buffet pricing:** Take the highest price entrée + starch + vegetable + dessert.
- Add \$6 if you want to add a 3rd entrée.
- NOTE:** With buffet dinners, children 6-12 are 50% off and 5 and under are free.

Plated Dinners

- Where the meal is brought to each guest individually.
- Plated meal pricing:** The price of each entrée + starch + vegetable + dessert.
- Add \$6 if you want to offer dual entrées on each plate.
- NOTE:** All plated meal options would have the same starch, vegetable, and up to 2 desserts.
- NOTE:** All plated meals require assigned seats and place cards (provided and set-up by the Client).

NOTE: Salad, dinner rolls and butter included in both buffet and plated meal options at no additional charge.

STEP TWO – CHOOSE 1 SALAD

Mixed Greens House Salad with cucumber, grape tomatoes, red onions, and shaved carrots (V|GF|DF|Vegan). Served with Orange Thyme Balsamic (V|GF|DF|Vegan) or Fresh Chive Ranch. (V|GF)

Italian Tossed Salad with cucumber, grape tomatoes, red onion, shaved carrots, red bell pepper, and pepperoncini. Served with Cabernet Vinaigrette. (V|GF|DF|Vegan)

Caesar Salad with romaine lettuce, buttery croutons, and shaved Parmesan cheese. Served with Caesar dressing.

STEP THREE – CHOOSE 2 PROTEINS

Beef

Bistro beef medallions, wild mushroom demi-glace (GF|DF) **\$33**

Braised bison short ribs, stout demi-glace (DF) **\$37**

Chili-rubbed flatiron steak, chipotle demi-glace (GF|DF) **\$33**

Porcini-dusted NY Strip, truffled-sweet corn cream sauce (GF) **\$37**

Chicken

Crispy fried chicken, spicy-sweet chili glaze, spicy aioli drizzle, scallions **\$25**

Grilled chicken breast, house molé sauce (GF|DF) **\$25**

Herb-roasted chicken breast, garden herb-butter glaze (GF) **\$25**

Memphis spice-rubbed grilled chicken breast, signature Rose BBQ sauce featuring ancho, chipotle and hatch chilies (GF|DF) **\$25**

Pan-seared lemon-basil chicken, lemon basil cream sauce (GF) **\$25**

Fish		Pork	
Agave-lime glazed roasted salmon (GF DF)	\$33	House-smoked pork loin, sweet & tangy peach salsa (GF DF)	\$25
Chimichurri rubbed salmon, pan-seared, poblano sofrito (GF DF)	\$33	Roasted pork tenderloin, lemon-basil cream (GF)	\$25
Colorado striped bass, pan-seared, mango pico de gallo (GF) March-September	\$37	Spice-rubbed pork loin, slow-roasted, balsamic-peach relish (GF DF)	\$25
Colorado striped bass, pan-seared, rosemary-brown butter, toasted pumpkin seeds (GF) October-February	\$37		
Grilled mahi, pumpkin seed pesto, balsamic tomato coulis (GF DF)	\$37		
Vegetarian / Vegan			
Cauliflower		Ratatouille stuffed pasta shell, ricotta, house marinara (V)	\$20
○ Buffet: Cheesy cauliflower florets: blanched cauliflower florets, house cheese sauce, asparagus, baby tomatoes, crispy shallots, truffled Parmesan gratin (V)	\$20	Tofu picatta, lemon & white wine pan sauce, capers (VDF Vegan)	\$17
○ Plated: Grilled cauliflower wedge, tomato jam, baby arugula (V GF DF Vegan)	\$20	Wild rice pilaf stuffed acorn squash, dried cherries, walnuts (V GF DF Vegan) Available: October-February	\$19
		Quinoa and vegetable stuffed poblano, smoky chipotle tomato sauce, goat cheese (V GF Can be DF & Vegan)	\$19

STEP FOUR – CHOOSE 1 STARCH

Creamy risotto, shallots, white wine, Parmesan, smoked gouda (V GF)	\$4	Rosemary and garlic roasted fingerling potatoes (V GF)	\$5
Grilled smashed red potatoes (V GF DF Vegan)	\$4	Spanish rice with peas, corn, and roasted tomatoes (V GF DF)	\$5
Loaded mac-and-cheese, house cheddar cheese sauce, sour cream, crispy bacon, scallions	\$6	Truffled gouda potato ragout (V GF)	\$5
Lyonnais-style marble potatoes, butter, shaved onion, fresh chervil (V GF)	\$6	Wild rice pilaf, garden peas, carrots (V GF DF Vegan)	\$3
Roasted corn-saffron risotto, fresh lemon, smoked paprika, baby arugula, cotija (V GF)	\$5	Yukon gold mashed potatoes (V GF)	\$4

STEP FIVE – CHOOSE 1 VEGETABLE

Balsamic-caramelized Brussels sprouts, garlic, shaved shallots, lava sea salt (V GF DF Vegan)	\$5	Roasted root vegetables, seasonal (V GF DF Vegan)	\$3
Green beans, shaved shallots, butter, cracked pepper (V GF)	\$4	Roasted seasonal vegetables (V GF DF Vegan)	\$4
Grilled asparagus, lemon vinaigrette (V GF DF Vegan)	\$8	Steamed broccolini, roasted garlic, butter, lemon zest (V GF)	\$4

STEP SIX – CHOOSE YOUR DESSERT

Please refer to **Buffet & Plated Dessert Options** and **Dessert Shots** on [page Error! Bookmark not defined.](#) to select your dessert(s), should you wish to add them to your menu.

Pre-Selected Dinner Buffets

Priced per person for a minimum 25 people Children 6-12 are 50% off and under 6-years-old are free.

Dietary Information: Vegetarian (V) | Gluten-Free (GF) | Dairy-Free (DF) | Vegan

LA ROSITA \$29

Entrées

Carne Asada with Jalapeño Pesto (GF|DF), Molé Chicken (GF|DF), Roasted Poblano and Mushroom Enchiladas (V|GF).

Sides

Spanish Rice (V|GF|DF|Vegan), Black Beans (V|GF|DF|Vegan), Grilled Fajita Vegetables (V|GF|DF|Vegan), House-Fried Tortilla Chips (V|GF|DF|Vegan), Fresh Salsas (V|GF|DF|Vegan), Flour (V|DF|Vegan) and Corn Tortillas (V|GF|DF|Vegan).

MILE HIGH BACKYARD BBQ \$32

Entrées – your choice of three

Beer-Braised Pulled Pork (DF), Chili-Rubbed Tri-tip (GF), Memphis Spice-Rubbed Grilled Chicken (GF|DF), Smoked Beef Brisket (GF|DF), or Sweet Ancho Turkey Breast (GF|DF).

Sides

Jalapeño-Honey Coleslaw (V|GF), Mac & Cheese (V), Three Pepper Baked Beans (V|GF|DF|Vegan), Fresh Baked Rolls and butter (V), and House-Fried Potato Chips (V|GF|DF|Vegan).

PAISAN \$37

Entrées – your choice of two

Penne and Roasted Tomato Sauce (V|DF) with Mild Italian Sausage (GF|DF) or Meatballs, Lemon-Basil Chicken (GF) or Roasted Vegetable Lasagna (V).

Sides

Fresh Mozzarella and Heirloom Tomatoes (V|GF), Herb-Roasted Potatoes (V|GF|DF|Vegan), Sautéed Seasonal Vegetables (V|GF), Tossed Italian Garden Salad (V|GF|DF|Vegan) with Cabernet Vinaigrette (V|GF|DF|Vegan), and Garlic Bread (V).

THE 14'ER \$40

Entrées – your choice of two, or add a third option for \$8.50/pp

Agave and Lime Glazed Salmon (GF|DF), Herb-Marinaded Grilled Chicken Breast (GF|DF), Rosemary and Oregano Rubbed Pork Loin (GF|DF), Wild Mushroom Beef Medallions (GF), or Quinoa Stuffed Poblano Peppers (V|GF|Can be DF & Vegan).

Sides

Garlic Mashed Yukons (V|GF) or Roasted Fingerling Potatoes (V|GF|DF|Vegan), Sautéed Seasonal Vegetables (V|GF) or Grilled Vegetable Platter (V|GF|Can be DF & Vegan), Mixed Greens House Salad (V|GF|DF|Vegan) with Fresh Chive Ranch (V|GF) and Orange-Thyme Balsamic (V|GF|DF|Vegan) or Caesar Salad, and Fresh Baked Bread and Rolls with butter (V).

THE CARVERY \$50**

Entrées – includes a Prime Rib station and one other entrée selection from “The 14'er” menu
Chef-carved Slow-Cooked Beef Prime Rib (GF|DF) with Fresh Au Jus, Horseradish Cream, and Spicy Mustard.

Sides

Garlic Mashed Yukons(V|GF) or Roasted Fingerling Potatoes (V|GF|DF|Vegan), Sautéed Seasonal Vegetables (V|GF) or Grilled Vegetable Platter (V|GF|Can be DF &Vegan), Mixed Greens House Salad (V|GF|DF|Vegan) with Fresh Chive Ranch (V|GF) and Orange-Thyme Balsamic (V|GF|DF|Vegan) or Caesar Salad, and Fresh Baked Bread and Rolls with butter (V).

**** Price subject to change to current market price for Prime Rib. Price would be updated when final guest count is submitted 10-days prior to your event.**

Desserts

Buffet Meals – choose ONE dessert option for your buffet.

Plated Meals - choose no more than TWO dessert options for ALL of your guests.

Place card or meal ticket is required to indicate dessert selection for all Plated Desserts.

BUFFET & PLATED DESSERT OPTIONS

Priced per person for a minimum 25 people.

Dietary Information: Vegetarian (V) | Gluten-Free (GF) | Dairy-Free (DF) | Vegan

Flourless Chocolate Cake (V|GF) \$7.50

with Mixed Berry Coulis (V|GF|DF|Vegan)

Fresh Baked Triple Chocolate Chip Ice Cream Sandwich (V) \$6.50

with Cinnamon Ice Cream (V|GF) | **NOTE: Plated service only**

Fresh Fruit Skewers \$4.50

with Mixed Berry Whip (V|GF|DF|Vegan)

New York Style Cheesecake (V) \$7.50

with Mixed Berry Coulis (V|GF|DF|Vegan)

Seasonal Fruit Crisp (V|GF) \$6.75

DESSERT SHOTS

Mini desserts served in individual plastic shot glasses (if stationed or on buffet) or in mini-Mason jars (plated meals).

Priced per person for a minimum 25 people.

Dietary Information: Vegetarian (V) | Gluten-Free (GF) | Dairy-Free (DF) | Vegan

Description	Buffet	Plated
Alfajores parfait , vanilla bean crema, crumbled sugar cookie, dulce de leche. (V)	\$1.50	\$5.50
Bittersweet chocolate pot de crême , vanilla bean whipped cream. (V GF DF Vegan)	\$1.00	\$5.00
Classic lemon posset , fresh blackberry, caramelized puff pastry. (V)	\$1.50	\$5.50
Mini key lime s'more parfait , graham crumbs, flame roasted marshmallow. (V Can be GF on request)	\$1.00	\$5.00
PB&J mousse , graham crumbs, raspberry coulis. (V Can be GF on request DF Vegan)	\$1.00	\$5.00
Salted caramel budino , chocolate cookie crumbs, caramelized puff pastry. (V)	\$1.00	\$5.00
Tres leches parfait , mango-kiwi-blueberry salsa, toasted coconut. (V)	\$1.00	\$5.00

DESSERT BAR OPTIONS

Priced per person for a minimum 25 people.

Dietary Information: Vegetarian (V) | Gluten-Free (GF) | Dairy-Free (DF) | Vegan

Assorted Brownie Bites: Bite-size brownies in flavors including, but not limited to Raspberry, Oreo, Fudge, Mint Chocolate (V).	\$3.00
Assorted Mini Cheesecake Bites: Individual bite-size cheesecakes in flavors such as New York Vanilla, Chocolate Cappuccino, Silk Tuxedo, Lemon, Chocolate Chip, Raspberry, and/or Amaretto (V).	\$3.00
Assorted Freshly Baked Cookies - Petite Size: Freshly baked bite-size cookies in flavors such as Chocolate Chip, Oatmeal, Peanut Butter, Sugar, and/or White Chocolate Macadamia (V).	\$1.25
Cereal Treat Bars: Puffed fruity-rice cereal with marshmallow triangles dipped in white chocolate (V GF).	\$2.25
Chocolate Dipped Rice Krispie Treat Bars: Puffed rice cereal with marshmallow dipped in dark chocolate. (V)	\$1.50
Churro Bites: Four (4) fried mini-churros dusted with cinnamon and sugar (V). Served with salted caramel sauce (V GF) and strawberry coulis (V GF DF).	\$3.50
Fresh Fruit Skewers: Seasonal fresh fruit, mint, toasted coconut (V GF DF Vegan), and honey-yogurt dip (V GF).	\$4.00
Mini Milkshakes (choose 2 flavors): Cold, creamy, house-blended ice cream milkshakes (V GF). Choose from Vanilla Bean, Chocolate, Mocha, Salted Caramel, or Strawberry. Cookies & Cream (V) +\$0.25/each.	\$2.00
Puppy Chow: A crispy sweet mixture of rice cereal, chocolate, peanut butter, and powdered sugar served in individually portioned bags (V GF).	\$4.50
Tin-Cup Cookies (choose 2 flavors): Warm, soft-baked cookie "cups" with salted caramel and dark chocolate sauces for drizzling. Choose from Chocolate Chip, Oatmeal, and Sugar cookies (V).	\$2.50
Triple Chocolate Cookies: Rich chocolate enriched cookie dough with dark and white chocolate chunks (V).	\$2.00

Kid Menus

For guests under 12, please choose no more than TWO entrée options for ALL of your little guests.
Place card or meal ticket is required to indicate entrée selection if for a Plated Meal reception.

Dietary Information: Vegetarian (V) | Gluten-Free (GF) | Dairy-Free (DF) | Vegan

CHICKEN FINGERS \$12.25

Chicken Fingers (DF), French Fries (V|GF|DF|Vegan),
and Seasonal Fresh Fruit Cup (V|GF|DF|Vegan)..

CHEESEBURGER \$12.25

Grilled Angus Beef Burger (GF|DF), Cheddar Cheese (V|GF), Lettuce and Tomato,
French Fries (V|GF|DF|Vegan), and Seasonal Fresh Fruit Cup (V|GF|DF|Vegan).

FLATBREAD PIZZA \$9.00

Cheese Flatbread Pizza (V),
and Seasonal Greens (V|GF|DF|Vegan).

GRILLED CHICKEN BREAST \$12.25

Grilled Colorado Chicken Breast (GF|DF), French Fries (V|GF|DF|Vegan),
and Seasonal Fresh Fruit Cup (V|GF|DF|Vegan).

WHOLE GRAIN 'PSKETTI \$12.25

Tossed with Marinara (V|GF|Can be DF & Vegan), or Meatball Marinara (Can be DF),
warm Garlic Bread (V), and Seasonal Greens (V|GF|DF|Vegan).

Bar Options

The Rose believes that different types of events call for different types of bars. We offer three beverage programs for clients to choose from: Hosted Bar, Partially Hosted Bar or Cash Bar.

THE ROSE HOSTED BAR PACKAGES

Hosted bar service means that guests of the event do not pay for drinks. Our packages range from simple beer and wine only options to a full craft-cocktail experience. The per-guest pricing includes everything needed to host an open bar at your special event: alcohol, mixers, garnishes, ice, glassware, equipment, staff, and even includes setup and breakdown. Please contact us if you have any other questions. All prices below are an approximate cost of a fully hosted bar.

<p>HOUSE BEER & WINE 2 domestic and 3 premium beers, 4 house wines</p> <p>HOUSE BEER/WINE/LIQUOR 2 domestic and 3 premium beers, 4 house wines, House spirits</p> <p>PREMIUM BEER/WINE LIQUOR 2 domestic and 3 premium beers, 2 house and 2 premium wines, Premium spirits</p>	<ul style="list-style-type: none"> ▪ 3 hrs \$18.00pp ▪ 4 hrs \$21.00pp ▪ 5 hrs \$22.00pp <ul style="list-style-type: none"> ▪ 3 hrs \$21.00pp ▪ 4 hrs \$23.00pp ▪ 5 hrs \$25.00pp <ul style="list-style-type: none"> ▪ 3 hrs \$29.00pp ▪ 4 hrs \$30.25pp ▪ 5 hrs \$32.00pp 	<p>PREMIUM BEER & WINE 2 domestic and 3 premium beers, 2 house and 2 premium wines</p> <p>CALL BEER/WINE/LIQUOR 2 domestic and 3 premium beers, 2 house and 2 premium wines, Call spirits</p> <p>TOP SHELF BEER/WINE LIQUOR 2 domestic and 3 premium beers, 2 house and 2 premium wines, Top Shelf spirits</p>	<ul style="list-style-type: none"> ▪ 3 hrs \$19.00pp ▪ 4 hrs \$22.00pp ▪ 5 hrs \$23.00pp <ul style="list-style-type: none"> ▪ 3 hrs \$25.25pp ▪ 4 hrs \$26.75pp ▪ 5 hrs \$28.50pp <ul style="list-style-type: none"> ▪ 3 hrs \$35.75pp ▪ 4 hrs \$38.00pp ▪ 5 hrs \$40.75pp
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<p>CLASSIC COCKTAIL BAR 2 domestic, 3 premium beers, 3 house wines, 2 premium wines & Premium spirits Expert bartenders Up to six Classic Cocktails</p>	<ul style="list-style-type: none"> ▪ 3 hrs \$40.00pp ▪ 4 hrs \$43.00pp ▪ 5 hrs \$46.00pp
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TOP SHELF SPIRITS

- Grey Goose Vodka
- Gray Whale Gin
- Bacardi Light Rum
- Captain Morgan Rum
- Bacardi Black Rum
- Cazadores Cristilino Añejo
- Altos Añejo Tequila
- Buffalo Trace Bourbon
- Woodford Reserve Bourbon
- Rabbit Hole Whiskey
- Rabbit Hole Rye Whiskey
- Crown Royal Canadian Whiskey
- Glenlivet 12 yr Scotch
- Naranja Orange Liqueur

PREMIUM SPIRITS

- Tito's Vodka
- Bombay Sapphire Gin
- Bacardi Light Rum
- Captain Morgan Spiced Rum
- Bacardi Black Dark Rum
- Ilegal Mezcal
- Cantera Negra Silver Tequila
- Cantera Negra Reposado Teq.
- Woodford Reserve Bourbon
- Redemption Whiskey
- Redemption Rye Whiskey
- Jameson Irish Whiskey
- Crown Royal Canadian Whiskey
- Glenlivet 12 yr Scotch
- Naranja Orange Liqueur

CALL SPIRITS

- Deep Eddy Vodka
- Broker's Gin
- Bacardi Light Rum
- Captain Morgan Rum
- RumHaven Coconut Rum
- Del Maguey Mezcal
- Cazadores Silver Tequila
- Cazadores Reposado Tequila
- State 38 Bourbon
- Jack Daniels Whiskey
- Dewar's Scotch
- Naranja Orange Liqueur
- House Vodka
- House Gin
- House Rum
- House Tequila

HOUSE SPIRITS

- House Whiskey
- House Scotch
- Triple Sec Liqueur

* **Note:** Brands from lower-tiered spirit classifications can be pulled into higher-tiered bar packages.

HOSTED CLASSIC COCKTAILS

Aperol Spritz

Aperol, Sparkling Wine, Soda Water, Orange Wedge

Buffaloma – The House Margarita

Cazadores Silver Tequila, Triple Sec, Lime Juice, House-made Margarita Mix, Chili Salt Rim, Lime Wedge

Dark & Stormy

Bacardi Black Rum, Lime Juice, Top with Gosling's Ginger Beer, Lime Wedge

Franklin Sour

Redemption Bourbon, Simple Syrup, Triple Sec, Lemon Juice, Pomegranate Juice, Lemon Wedge

French 75

Bombay Sapphire Gin, Lemon Juice, Simple Syrup, Sparkling Wine, Lemon Twist

Golden Mule

Titos Vodka, Lime Juice, Gosling's Ginger Beer, Lime Wedge

Manhattan

Woodford Reserve Bourbon, Sweet Vermouth, Angostura Bitters, Luxardo Cherry

Miner's Mule

Redemption Bourbon, Lime Juice, Gosling's Ginger Beer, Lime Wedge

Mint Julep

Buffalo Trace Bourbon, Simple Syrup, Mint

Mojito

Bacardi Silver, Mint, Lime, Soda Water, Lemon-Lime Soda

Negroni

Bombay Sapphire Gin, Campari, Sweet Vermouth, Orange Bitters, Orange Peel

Old Fashioned

Woodford Reserve Bourbon, Simple Syrup, Orange Bitters, Angostura Bitters, Luxardo Cherry and Orange Peel

Paloma

Cazadores Silver Tequila, Lime Juice, Grapefruit Juice, Soda Water, Lime Wedge

THE ROSE HOSTED WINE BY THE BOTTLE

The Rose can also provide wines by the bottle for your event. All wine purchased can be sent home with the Client following the event, even if the bottle has already been opened. House and Premium wines must be ordered by the case (12 bottles) or an additional fee will be charged. Estimate 4 glasses of wine per bottle.

HOUSE - \$13 per bottle

Salmon Creek Wines

- Chardonnay
- Pinot Grigio
- White Zinfandel
- Cabernet Sauvignon
- Merlot
- Pinot Noir

PREMIUM - \$27 per bottle

Robert Mondavi Private Collection Wines

- Chardonnay
- Pinot Grigio
- Sauvignon Blanc
- Cabernet Sauvignon
- Merlot
- Pinot Noir

TOP SHELF - prices vary

- Blanco – Campo Viejo \$32
- Chardonnay – La Crema \$39
- Chardonnay – Josh Cellars \$27
- Pinot Grigio – Tiamo \$36
- Moscato - Risata \$38
- Sauvignon Blanc – Kim Crawford \$39
- Rosé – La Crema \$39
- Cabernet Sauvignon – Josh Cellars \$33
- Chianti – Piccini \$33
- Malbec – Dom Bousquet Gaia \$42
- Malbec – Zuccardi Serie A \$39
- Pinot Noir – Carmel Road \$32
- Red Blend – Campo Viejo Rioja \$28
- Red Blend – Dom Bousquet Gaia \$17
- Temperanillo – Campo Viejo \$28
- Prosecco – Lunetta - \$30
- Rosé Bubbles – Yes Way \$42

THE ROSE CASH BAR

The Cash Bar beverage program is based on actual guest consumption with the exception of special orders and kegs, which are paid in full, consumed or not. Cash Bars in the Main Venue and State Room where alcohol is donated to the event (as with non-profit events) will incur a \$200 set-up fee per bar. Bartenders are \$25.00 per hour, to include their set-up and tear-down time. One bartender is required for every 75 people for beer and wine (1 per every 50 for full bar). Cocktails offered will be from the most recent Rose drink menu unless an alternative beverage plan for the Event is developed between the Client and The Rose.

NOTE: Each bar in the facility has a unique beverage program and special drink offerings can be created specifically for your event.

MAIN VENUE & STATE ROOM CASH BARS

CANNED / BOTTLED BEERS

▪ Corona Extra – 24 oz	\$12
▪ Modelo Especial – 16oz	\$9
▪ New Image Italian Pils – 16 oz	\$11
▪ Pabst Blue Ribbon – 16 oz	\$5
▪ Lagunitas IPA 19oz	\$12
▪ New Belgium Voodoo IPA – 19oz	\$12
▪ New Image N. Zealand IPA – 16oz	\$11
▪ Oskar Blues Dales Pale Ale – 19oz	\$11
▪ Angry Orchard Hard Cider – Btl	\$8
▪ White Claw Hard Seltzer 16oz	\$9
▪ <i>Black Cherry, Grapefruit, & Mango</i>	
▪ Sam Adam's Just the Haze – N/A	\$8

DRAFT BEER

▪ Coors Light	\$5
▪ Coors Original	\$5
▪ Blue Moon	\$8
▪ Colorado Native Amber	\$9
▪ AC Golden West Slope IPA	\$9
▪ New Image Phanny Pack IPA	\$9

WINES BY THE GLASS

▪ Blanco – Campo Viejo	\$13
▪ Chardonnay – La Crema	\$15
▪ Chardonnay – Josh Cellars	\$11
▪ Chardonnay – McManis	\$9
▪ Pinot Grigio – Tiamo	\$12
▪ Moscato – Risata	\$13
▪ Sauvignon Blanc – Kim Crawford	\$15
▪ Sauvignon Blanc – Kenwood	\$9
▪ Rosé – La Crema	\$15
▪ Rosé – Mont Gravet Pays d'OC	\$9
▪ Cabernet Sauvignon – Josh Cellars	\$12
▪ Cabernet Sauvignon – McManis	\$9
▪ Chianti – Piccini	\$11
▪ Malbec – Dom Bousquet Gaia	\$17
▪ Malbec – Zuccardi Serie A	\$13
▪ Pinot Noir – Carmel Road	\$12
▪ Red Blend – Campo Viejo Rioja	\$10
▪ Red Blend – Dom Bousquet Gaia	\$17
▪ Temperanillo – Campo Viejo	\$11
▪ Prosecco – Lunetta	\$12
▪ Rosé Bubbles – Yes Way	\$14

PLEASE REFER TO THE HOSTED BAR LIST ABOVE FOR ALCOHOL SELECTIONS FOR EACH CATEGORY

TOP SHELF SPIRITS - \$7-\$19

PREMIUM SPIRITS - \$7-\$15

CALL SPIRITS - \$7-\$9

HOUSE SPIRITS - \$5-\$6

* **Note:** Prices listed above are per drink - single (1.5 oz) poured cocktails.

\$5 – Mocktails (Non-alcoholic) - per drink

\$3- Soft Drinks - unlimited refill

NOTE FOR ALL BAR SERVICE – FOR ALL EVENT SPACES:

1. Taxes included in above pricing for all bar product/service.
2. All hosted bar sales are subject to 20% service and suggested 20% gratuity charges.
3. Selections, brands and pricing are subject to change based on availability.
4. Non-alcoholic beverage pricing (if not included in a meal plan) is \$6.00 per person, up to five-hour event.
 - a. \$3.50 per person for each additional hour beyond five.
5. One bartender per 75 guests for beer/wine bar or one bartender per 50 guests for full bar.
6. Events in the Main Venue and/or State Room opting for a Cash Bar will incur \$200 bar set-up fee whereas those opting not to serve alcohol will incur \$100 set-up fee per bar.
7. Bartenders are \$25/hour with a 4-hour minimum and must include their time for set-up and tear-down.
8. We have a “No Shots of alcohol nor drinks served “neat”” policy for all special events.
9. Guests to an event are not allowed to purchase drinks from the restaurant bar to then carry into the event space while the event is going on.
10. Outside alcohol is prohibited and could lead to the Client being fined.
11. Balances owed relating to the bar service will be paid upon leaving the event.

Parking & Map

There are two (2) public parking garages conveniently located within one (1) block of The Rose between Jackson St. and Prospector's Alley and between 11th and 13th Streets. Use the physical address information below for GPS navigation.

The Rose
1119 Washington Ave.
Golden, CO 80401

Public Garage 1 (North)
702 12th St.
Golden, CO 80401

Public Garage 2 (South)
1250 Jackson St.
Golden, CO 80401

Public Parking Garage Regulations:

- The Rose patrons can park in either public parking garage for extended periods of time.
- On weekdays and non-holidays, parking is free for the first two (2) hours and \$2.00/hour for each additional hour up to a maximum of \$8.00 per day.
- After 5:00pm on weekdays and Saturdays, Sundays and holidays, parking in the public garages is free.
- On weekdays and non-holidays, you must register your car either at the pay stations or by using the ParkMobile application (available for Android and iOS operating systems), even if you are staying less than two (2) hours.
- You don't have to register your car if you are parking after 5:00pm on weekdays and non-holidays or on weekends and holidays.
- Free parking national holidays include: New Years Day, Martin Luther King Day, Memorial Day, the 4th of July, Labor Day, Thanksgiving Day and Christmas Day.
- For more information on the City of Golden parking garages, visit: <https://www.visitgolden.com/your-visit/getting-here/parking/>

Entrances to The Rose event venue and bar/restaurant are located on Washington Ave. very close to the "Welcome to Golden" arch. Use the downtown Golden district map below to help find the public parking options (indicated in blue), to locate the entrances to the facility on Washington Ave., and to find surrounding attractions.

