



Banquet + Event Menu



Dedicated to providing you the finest in personal service and support

With more than 20 years of hospitality industry experience, our Executive Chef has developed the following menus for your consideration. Any menu may be customized to suit your specific needs. Whether you are planning a large sit-down dinner or a smaller training event, our professional and courteous staff is able to assist in planning your special occasion from start to finish.

We appreciate the opportunity to host your event and are confident your expectations will be exceeded.

EVENT SPACES

Our high-end culinary venues and meeting and event spaces are perfect for creating your personalized event.

The Summit | 60 guests

Our most intimate culinary space, is located on the fourth floor. This venue provides spectacular views of the Front Range and an option for open-air dining. The Summit is a gorgeous backdrop for your most special occasions.

ROSEVELT ROOM | 60 GUESTS

Sits off the lobby and is a tech-forward banquet and event space, perfect for meetings, training, seminars or parties.

HOSPITALITY SUITE | 12 GUESTS

Located on the third floor, this lifestyle-friendly space is intimate, welcoming and relaxing. Small meetings, interviews, or a dressing room for bridal parties are the perfect events for this thoughtfully styled venue.

FOOD & BEVERAGE SERVICE

Per Colorado State law & The Tri-County Health Department, liquor & food items may not be brought into event spaces from outdoor sources. Wedding and specialty cakes from contracted vendors are permitted.

FOOD & BEVERAGE GUARANTEE

Final confirmation "guarantee" of your number of guests is required by 12:00 PM, seven (7) days prior to your function. Once set, this guarantee may not be reduced. The Client shall be charged for the final number guarantee, or the number of persons actually attending the event, whichever is greater. 22% service charge & applicable state taxes will be applied to all final bills.

VENDOR POLICY

Ascent on Main is not responsible for any items brought on property by an outside vendor.

- Delivery and pick-up times must be approved through Ascent on Main
- Ascent on Main is not responsible for setting up or taking down of items from outside vendors

ADDITIONAL EVENT SERVICES

Our team can assist you in contracting florists, entertainment, personalized cakes, photography, specialty linens, lighting and other décor vendors. It is our pleasure to assist you.



ASCENT

ON MAIN

Food Service

BREAKFAST BUFFET

Priced per person, with a 10 person minimum . Buffet service is available for one continuous hour.

Accompanied by water service, freshly brewed coffee, and hot tea service

CONTINENTAL BREAKFAST | 33

Seasonal Fresh Fruit

Croissant | Breakfast Pastries
Muffins

Butter & Fruit Preserves

Fresh Orange | Grapefruit and
Cranberry Juice

Whole Milk | Almond Milk
Half & Half

POWER BREAKFAST | 40

Seasonal Fresh Fruit

Greek Yogurt Parfait Station
Granola | Honey

Scrambled Eggs
Spinach | Baby Heirloom Tomatoes

Breakfast Potatoes

Choice of One Meat:
Breakfast Sausage | Applewood
Smoked Bacon | Chicken Sausage

Fresh Orange | Grapefruit and
Cranberry Juice

Whole Milk | Almond Milk | Half
& Half

INTERNATIONAL BREAKFAST | 46

Seasonal Fresh Fruit

Croissant | Breakfast Pastries | Muffins

Mexican Hot Chocolate Stuffed French
Toast

Vanilla Whipped Cream | Cinnamon Maple Syrup |
Whipped Butter

Scrambled Eggs
Spinach | Baby Heirloom Tomatoes

Choice of Two Meats:
Breakfast Sausage | Applewood Smoked
Bacon | Chicken Apple Sausage | Black
Forrest Ham

Breakfast Potatoes

Fresh Orange | Grapefruit and
Cranberry Juice

Whole Milk | Almond Milk | Half & Half

BREAKFAST ENHANCEMENTS

Additional priced per person. These enhancements must be added onto existing buffet package

ADDITIONAL BREAKFAST ITEMS

OVERNIGHT OATS | 5

Whole Milk | Vanilla | Cinnamon | Seasonal Berries

ASSORTED BAGELS | 5

with Seasonal Spreads

SCRAMBLED FARM FRESH EGGS | 7

Cheddar Jack Cheese | Chives

BISCUITS AND GRAVY | 8

House-made Buttermilk Biscuit | Sausage Gravy
Green Onion

BREAKFAST ENHANCEMENTS

SMOKED SALMON | 10

Red Onion | Tomato | Capers | Dill Cream Cheese | Bagel

MINI QUICHE | 9

Suzette or Loraine

CROISSANT BREAKFAST SANDWICH | 7

Choose one meat: Applewood Smoked Bacon, Black Forrest Ham
or Breakfast Sausage
Scrambled Farm Fresh Egg
White Cheddar

CHORIZO SAUSAGE BREAKFAST TACOS | 7

Scrambled Farm Fresh Eggs | Corn Tortillas
Breakfast Potatoes | Queso Fresco | Fresh Jalapeño | Salsa

AVOCADO TOAST BAR | 11

Sourdough | Grain Toast | Salted Radish | Arugula | Chopped
Bacon | Cucumber | Hard Boiled Egg | Pickled Fresno Pepper
Sprouts

PLATED BREAKFAST | \$35

Priced per person, with a 10 person minimum.

Accompanied by water service | orange juice | grapefruit juice | cranberry juice | coffee and tea service.

PLEASE SELECT ONE

THE TRADITIONAL

Two Scrambled Farm Fresh Eggs
Breakfast Potatoes
Sautéed Mushrooms
Choice of one meat:
Applewood Smoked Bacon | Breakfast Sausage |
Chicken Sausage

CROISSANT BREAKFAST SANDWICH

Choice of one meat:
Applewood Smoked Bacon | Breakfast Sausage |
Black Forest Ham
Farm Fresh Egg & White Cheddar
Served with Breakfast Potatoes

MEXICAN HOT CHOCOLATE STUFFED

FRENCH TOAST

Vanilla Whipped Cream | Cinnamon Maple Syrup |
Whipped Butter

SMOTHERED BREAKFAST BURRITO

Chorizo Sausage | Scrambled Farm Fresh Eggs
Breakfast Potatoes | Cheddar Jack Cheese |
Pork Green Chili | Lime Crema

PLATED BREAKFAST ENHANCEMENTS

Lamb Bacon | 5

Chicken Breakfast Sausage | 5

Breakfast Sausage | 5

Breakfast Potatoes | 4

BREAKS

Priced per person, with a 10 person minimum.

MORNING BREAKS

Based on 30 minutes of continuous service

PARFAIT STATION | 17

Plain Yogurt | Fresh Berries | Granola
Toasted Nuts | Honey

BAKE SHOP | 14

Warm Cinnamon Rolls | Assorted
Pastries | Croissants | Muffins | Whole
Seasonal Fruit | Milk | Fruit Juices

FRESH FRUIT SKEWERS | 8

Orange Honey Yogurt

MORNING BREAK ENHANCEMENTS

FRESH SQUEEZED JUICE | 15 per gallon

Orange Juice | Grapefruit Juice

FRESH BREWED DAZBOG COFFEE | 40 per 3L

Regular | Decaffeinated | Traditional Accompaniments

FRESH BREWED TEATULIA ICED TEA | 20 per gallon

LEMONADE | 20 per gallon

SOFT DRINKS | 5 each

BOTTLED WATER | 4 each

SAN PELLEGRINO | 6 each

ACQUA PANNA | 6 each

BOTTLED JUICE | 5 each

KOMBUCHA | 8 each

BREAKS

Priced per person, with a 10 person minimum.

AFTERNOON BREAKS

FIESTA | 17

Tortilla Chips | Pico De Gallo | Smoky Morita Salsa | Salsa Verde | Black Bean Dip

COOKIE BREAK | 12

Chocolate Chip | Peanut Butter | Sugar Cookies | Milk Chocolate Milk

TRAILBLAZER STATION | 12

Assorted Nuts | Mini Pretzels | Dried Fruits | M&Ms

FARMERS MARKET | 18

Hummus | Market Vegetables | Olive Tapenade | Rosemary Crostini | Grilled Pita Points

SNACK ATTACK | 18

Roasted Nuts | Dried Fruits | M&Ms | House Vegetable Chips | Housemade Potato Chips | Tortilla Chips | Smoked Morita Salsa Black Bean Dip

CHARCUTERIE + CHEESE | 25

Selection of Cured Meats and Cheeses | Olives | Pickles | Mustard | Jam Crackers

AFTERNOON BREAK ENHANCEMENTS

WHOLE FRUIT | 3

INDIVIDUAL ASSORTED CHIPS | 3

ASSORTED CANDY BARS | 4

ENERGY BARS | 5

ASCENT RIVER GORP | 7

Spanish Peanuts | Dark Raisins | M&Ms | Roasted Cashews

ASCENT RIVERTRAIL CRUNCH | 7

Garlic Pretzels | Bread Sticks

ASCENT HONEY ROAST MIX | 7

Honey Roast Crackers | Peanuts | Sesame Sticks | Toffee Peanuts

ASCENT SOUTHWEST SIZZLE | 7

Nacho Corn Sticks | BBQ Sticks | Jalapeno Pretzels | Hot Peanuts | Pumpkin Seeds | Pub Mix

DESSERT BARS | 20 per dozen

ASSORTED COOKIES | 20 per dozen

ASSORTED DANISHES | 30 per dozen

ASSORTED BAGELS | 30 per dozen

Whipped Cream Cheese | Jam | Whipped Butter

DELI MARKET SELECTION | \$43

PRICES VARY BASED ON SELECTION. PLEASE SPEAK WITH YOUR SALES MANAGER FOR QUOTE

Priced per person, with a 10 person minimum. Buffet service is available for one continuous hour.

Accompanied by water and fresh brewed iced tea service | cookie | apple

SOUP

Please Select One

SPANISH TOMATO

VEGETABLE QUINOA

CHICKEN TORTILLA

SALAD

Please Select One

HOUSE SALAD

Arcadian Harvest Greens | Heirloom Tomato | Kalamata Olives | Parmesan | Italian Dressing

THE MAINSTREET

Arcadian Harvest Greens | Heirloom Tomato | Kalamata Olives | Parmesan | Italian Dressing

POWER GREEN SALAD

Arugula | Baby Kale | Frisee | Shaved Fennel | Carrot | Lemon-Miso Vinaigrette

SANDWICHES & WRAPS

Please Select Two

SMOKED TURKEY

*Applewood Smoked Bacon | Avocado | Roasted Garlic-Thyme Aioli
Sourdough Bread*

PULLED PORK

Pickle Slaw | Brioche Bun

GRILLED MEDITERRANEAN VEGETABLE WRAP

Hummus | Mozzarella | Spinach Wrap

SOUTHWESTERN CHICKEN WRAP

Green Chilies | Tomato | Corn Relish | Chipotle Aioli

ROAST BEEF AND CHEDDAR

Horseradish Aioli | Spring Mix | Sourdough Bread

LEAVING EARLY ?

**SPEAK WITH YOUR SALES MANAGER
ABOUT OUR BOXED LUNCH OPTIONS.**

LUNCH BUFFET | \$58

Priced per person, with a 10 person minimum. Buffet service is available for one continuous hour. Accompanied by water and fresh brewed iced tea service.

SOUP

Please Select One

SPANISH TOMATO

VEGETABLE QUINOA

CHICKEN TORTILLA

SALAD

Please Select One

HOUSE SALAD

Arcadian Harvest Greens | Heirloom Tomato | Kalamata Olives Parmesan | Italian Dressing

THE MAINSTREET

Arcadian Harvest Greens | Blue Cheese Crumbles Apple | Strawberry | Red Onion | Toasted Walnut | White Balsamic Dressing

POWER GREEN SALAD

Arugula | Baby Kale | Frisee | Shaved Fennel | Carrot Lemon-Miso Vinaigrette

MEDITERRANEAN SALAD

Cucumber | Tomato | Red Onion | Feta Cheese | Parsley Sumac Vinaigrette

ENTREES

Please Select Two

CHICKEN CAPRESE

Arugula | Heirloom Tomato | Mozzarella | Balsamic Glaze Creamy Polenta

BRAISED SHORT RIB

Apple Jus | Parmesan Grits | Purple Kale | Pickle Red Onion

MAPLE ROSEMARY PORK LOIN

Sauteed Greens | Pickled Mustard Seed | Maple Mashed Sweet Potato

SANTA MARIA TRI TIP

Tomato-Bacon Jam | Piquito Beans | Edamame Succotash

CAVATAPPI

Italian Sausage | Charred Broccolini | Arrabiata Sauce | Basil

LUNCH BUFFET | CONTINUED

Priced per person, with a 10 person minimum. Buffet service is available for one continuous hour. Accompanied by water and fresh brewed iced tea service.

SIDES

Please Select Two

ROAST FINGERLING POTATO

Rosemary | Creamy Dijon Vinaigrette

GLAZED HEIRLOOM CARROTS

Orange Glaze | Fresh Herbs

CHARRED CAULILINI AND BROCCOLINI

Lemon Herb Vinaigrette

ROAST SEASONAL VEGETABLES

Sun Dried Tomato Aioli

DESSERTS

Please Select Three

TORTES

TARTS

COOKIES

BARs

MOUSSE

TIRAMISU

HORS D'OEUVRES

Minimum 25 pieces per selection

Available stationed or attendant passed. Passing fee \$25

COLD

SEASONAL MELON | 4

Black Pepper | Goat Cheese | Balsamic

BLACKBERRY CAPRESE SKEWERS | 3

Basil | Mozzarella | Balsamic

MAINE LOBSTER SALAD | 7

Tomato Jam | Tarragon | Toasted Brioche

TUNA TARTARE | 6

BEEF TARTARE | 8

Caper Relish | Crostini

DEVEILED EGGS | 4

SALMON PHYLLO BITES | 4

Brie | Dill

HOT

LUMP CRAB CAKE | 7

GRILLED LAMB KEFTA KABOB | 6

Grilled Scallion | Mint Yogurt

WILD MUSHROOM RISOTTO CAKE | 5

BEEF SKEWER | 9

Gochujang Sesame Glaze

PHILLY CHEESE STEAK | 6

*Charred Mushroom | Aged Provolone |
Garlic Rosemary Bread*

HORS D'OEUVRE DISPLAYS

Priced per person

CHEESE BOARD | 15

DOMESTIC & IMPORTED CHEESES

Lavender Honey | Spiced Nuts | Dried Fruit | Grapes |
Sliced Rosemary Bread | Crackers

ARTISINAL CHARCUTERIE | 20

LOCAL, DOMESTIC & IMPORTED MEATS

Pickled Vegetables | Assorted Mustards | Bacon | Tomato
Jam | Rosemary Crostinis

ANTIPASTO BOARD | 25

LOCAL, DOMESTIC & IMPORTED MEATS and CHEESES

Grilled Asparagus | Pepperoncini Peppers | Marinated
Olives | Pickled Vegetables | Spiced Nuts | Bacon Tomato
Jam | Assorted Mustards | Rosemary Crostinis | Crackers

SEA FARE | 50

CHILLED POACHED SHRIMP | SNOW CRAB CLAWS

OYSTERS | STEAMED CLAMS | CEVICHE

Cocktail Sauce | Dijon Mustard | Mignonette

Lobster +15

STATIONS

Priced per person. Minimum of 25 guests and two stations.

CAVIAR BAR

Market price per ounce

BLACK RIVER SIBERIAN or BLACK RIVER OSCETRA

Capers | Shallots | Crème Fraiche | Egg
Yolk Jam | Fermented Radish | House
Blinis | Brioche

PHO STATION | 28

HUE STYLE BEEF and WAGYU BEEF

Star Anise Broth | Rice Noodles | Bean
Sprouts | Scallions Basil | Hoisin
Sauce | Siracha | Lime

SUSHI STATION

SASHIMI PLATTER | 45

Salmon | Big Eye Tuna | Kanpachi | Tai Snapper

NIGIRI PLATTER | 48

Salmon | Big Eye Tuna | Kanpachi | Tai Snapper |
Sushi Rice

SUSHI ROLL | 15 per roll

Spicy Tuna, Salmon or Grilled Shitake
Wasabi | Pickled Ginger | Tamari Soy Sauce

CHURRO STATION | 18

CLASSIC and CARAMEL FILLED

Caramel Craze Ice Cream | Vanilla Ice
Cream | Chocolate Sauce | Caramel Sauce
Berry Compote | Whipped Cream

CHEF ATTENDED STATIONS

Priced per person. \$175 chef attendant fee per carving station.

MEAT CARVING

SEARED BIG EYE TUNA LOIN* | 23

Creamy Yuzu Ponzu | Ginger Vinaigrette

*SERVED RARE

SPICE RUB SMOKED PORK LOIN | 19

Coffee BBQ Sauce | Apricot Mustarda

SEARED SIRLOIN | 28

Garlic Soy | Mushroom Demi

PORCHETTA | 23

Fig Glaze | Caponata

PASTA STATION | 20

PASTA SELECTION | PLEASE SELECT ONE

Orecchiette | Penne | Cavatappi

PASTA ACCOUTREMENT

Sundried Tomato | Roasted Garlic | Colorado Mushroom Blend Broccolini | Onion | Spinach | Parmesan | Basil

PLEASE SELECT TWO PROTEINS

Italian Sausage | Herb Roasted Chicken | Garlic Shrimp | Smoked Bacon

PLEASE SELECT TWO SAUCES

Basil Pesto | Garlic Pomodoro | Lemon Caper | Creamy Wild Mushroom

DINNER BUFFET | \$58

Priced per person. Accompanied by water | coffee | hot tea | iced tea station

SOUP

Please Select One

SPANISH TOMATO

VEGETABLE QUINOA

POTATO CHOWDER

CHICKEN TORTILLA

LOBSTER BISQUE

SALAD

Please Select Two

CASABLANCA

Arcadian Harvest Greens |

Heirloom Tomato

Kalamata Olives Parmesan

Greek Feta Dressing

MEDITERRANEAN PASTA SALAD

Roasted Bell Pepper | Basil Pesto

FRISÉE SALAD

Grilled Peach Vinaigrette |

Parmesan Crisp

HEIRLOOM TOMATO

Arcadian Harvest Greens |

Gregorio Dressing | Burrata

ENTREE

Please Select Two

OVEN ROASTED SALMON

with Lemon Gremolata

GRILLED MAHI MAHI

Roasted Poblano and Corn Relish |

Cilantro Chimichurri

SEARED COLORADO STRIPED BASS

Roasted Fennel and Saffron Tomato Sauce

HERB ROASTED CHICKEN

with Lemon Caper Reduction

CAVATAPPI

Italian Sausage | Broccolini | Tomato Basil

Pomodoro

MAPLE CURED PORK LOIN

Roasted Apples | Smoked Bacon Vinaigrette

BRAISED SHORT RIB

with Spiced Carrot Puree

DINNER BUFFET | Continued

Priced per person. Accompanied by water | coffee | hot tea | iced tea station

SIDES

Please Select Two

HEIRLOOM FINGERLING POTATOES

Rosemary | Creamy Dijon Vinaigrette

ROASTED LEEK and YUKON POTATOES

Sun Dried Tomato Aioli

CHARRED BROCCOLINI or CAULILINI

Lemon Herb Vinaigrette

PAN ROASTED COLORADO MUSHROOM BLEND

Garlic Herb Sauce

OVEN ROASTED HEIRLOOM CARROTS

Ginger Maple Glaze

HERB ASPARAGUS ORZO

MEDITERRANEAN VEGETABLE MEDLEY

DESSERTS

Please Select Three

TORTES

TARTS

COOKIES

BARs

MOUSSE

TIRAMISU

DINNER BUFFET | \$90

Priced per person. Accompanied by water | coffee | hot tea | iced tea station

SOUP

Please Select One

SPANISH TOMATO

VEGETABLE QUINOA

POTATO CHOWDER

CHICKEN TORTILLA

LOBSTER BISQUE

SALAD

Please Select Two

THE ASCENT

Arcadian Harvest Greens

Heirloom Tomato

Kalamata Olives Parmesan

Greek Feta Dressing

MEDITERRANEAN PASTA SALAD

Roasted Bell Pepper | Basil Pesto

FRISÉE SALAD

Grilled Peach Vinaigrette

Parmesan Crisp

HEIRLOOM TOMATO

Arcadian Harvest Greens

Gregorio Dressing | Burrata

SPINACH and DRIED TOMATO

Lamb Bacon | White Zinfandel

Dressing

ENTREE

Please Select Two

PAN SEARED HALIBUT

with Lemon Confit

HERB CRUSTED FRENCHED LAMB CHOP

BRAISED SHORT RIB

with Spiced Carrot Puree

HERB ROASTED CHICKEN

with Lemon Caper Reduction

PORCHETTA

with Fig Glaze

GRILLED SALMON

with Puttanesca

GRILLED FILET TENDERLOIN

with Peppercorn Reduction

DINNER BUFFET | CONTINUED

Priced per person. Accompanied by water | coffee | hot tea | iced tea station

SIDES

Please Select Two

HEIRLOOM FINGERLING POTATOES

Rosemary | Creamy Dijon Vinaigrette

ROASTED LEEK and YUKON POTATOES

Sun Dried Tomato Aioli

CHARRED BROCCOLINI or CAULILINI

Lemon Herb Vinaigrette

PAN ROASTED COLORADO MUSHROOM BLEND

Garlic Herb Sauce

OVEN ROASTED HEIRLOOM CARROTS

Ginger Maple Glaze

HERB ASPARAGUS ORZO

MEDITERRANEAN VEGETABLE MEDLEY

CONFIT POTATOES

DESSERTS

Please Select Three

TORTES

TARTS

COOKIES

BARs

MOUSSE

TIRAMISSU

PLATED DINING

Accompanied water service | bread service

Filet Medallions | 75

Filet Oscar | *Asparagus* | *Crab* | *Bearnaise*
Parmesan Brussel Sprouts and Whipped Potatoes

Herbs De Provance Chicken | 52

Broccolini and with Wild Rice

Shrimp Scampi Pasta | 48

Shrimp Scampi Pasta | *Lemon* | *Fresh Herbs*

PORK LOIN | 62

Maple Rosemary Pork Loin
Mainstreet Salad | *Apple Strawberry* | *Blue Cheese* | *Walnut*
| *White Balsamic Vinaigrette*
Haricots Verts | *Mashed Sweet Potato*

RATATOUILLE | 45

French Provençal Stewed Vegetables
with Chicken or Tofu +8

SWEET POTATO CHICKPEA CURRY | 42

with Grilled Chicken or Tofu +8
Mixed Green Salad with Lemon Miso Vinaigrette

DESSERTS *Viennese*

TORTES

TARTS

COOKIES

BARS

MOUSSE

TIRAMISU




ASCENT
ON MAIN

*Beverage
Service*

HOURLY BEVERAGE PACKAGES

Priced per person. All bars include house wines | craft & imported beers | fruit juices | soft drinks

BASECAMP | 24

Spring 44 Vodka | Spring 44 Gin
MHA Peg Leg Rum | Camarena Tequila
Woody Creek Bourbon
Monkey Shoulder Blended Malt Scotch

THE RIDGE | 26

Tito's Handmade Vodka | Tanqueray Gin | Bacardi Rum
Olmeca Altos Tequila Plata | Bulleit Bourbon
Glenfiddich 12 Year Single Malt Scotch Whiskey

THE PINNACLE | 28

Grey Goose Vodka | Tanqueray No.10 Gin
Don Julio Silver or Reposado Tequila | Maker's Mark
Glenfiddich 14 Year Bourbon Barrel Reserve Scotch

ALL PACKAGES INCLUDE THE FOLLOWING SELECTIONS:

HOUSE WINE BY THE GLASS

Silver Gate
Pinot Noir | Cabernet
Sauvignon Blanc | Chardonnay | Pinot Grigio

BOTTLED + CANNED BEER

Good River American Pilsner | Odell 90 Shilling
Odell Easy Street Wheat | | Great Divide Titan IPA
Ska Pinstripe Red Ale

HOSTED | CASH BAR

Price per beverage. \$150 Bartender fee. 1 Bartender per 50 guests.

LIQUOR

BASECAMP | 8

Spring 44 Vodka | Spring 44 Gin
MHA Peg Leg Rum | Camarena Tequila
Woody Creek Bourbon | Monkey Shoulder Blended Scotch

THE RIDGE | 9

Tito's Handmade Vodka | Tanqueray Gin | Bacardi Rum
Olmecca Altos Tequila Plata | Bulleit Bourbon
Glenfiddich 12 Year Single Malt Scotch Whiskey

THE PINNACLE | 11

Grey Goose Vodka | Tanqueray No.10 Gin
Don Julio Silver or Reposado Tequila | Maker's Mark
Glenfiddich 14 Year Bourbon Barrel Reserve Scotch

BOTTLED + CANNED BEER | 7 EACH

Good River American Pilsner | Odell 90 Shilling
Odell Easy Street Wheat | Great Divide Titan IPA
Ska Pinstripe Red Ale

HOUSE WINE BY THE GLASS | 9

Pinot Noir | Cabernet
Sauvignon Blanc | Chardonnay | Pinot Grigio

WATER AND SODA | 4

Aquafina Still Water
San Pellegrino Sparking Water
Coke | Diet Coke | Sprite | Ginger Ale

HOSTED | CASH BAR CONTINUED

Price per beverage. \$150 Bartender fee. 1 Bartender per 50 guests.

WINE BY THE BOTTLE

Wine availability is subject to change without notice

San Angelo, Pinot Grigio | 52

Loveblock, Sauvignon Blanc | 56

Chateau St. Michelle "MIMI", Chardonnay | 40

Oliver Leflaive, Chardonnay | 75

Talbott, Pinot Noir | 60

Oberon, Cabernet Sauvignon | 60

Oakville, Cabernet Sauvignon | 105

CHAMPAGNE BY THE BOTTLE

J Vineyards, Cuve'e | 64

Luc Belaire Rare Luxe, Cuve'e | 80

Castello Banfi, Cuve'e Aurora Rose | 100

Veuve Clicquot, Champagne | 140

Dom Perignon, Champagne | 320

SPECIALTY BEVERAGE STATIONS

Priced per person. \$150 bartender fee per station.

CLASSIC LIBATIONS | 9

Manhattan | Martini | Old Fashioned
Sidecar | Spritzer | Negroni | French 75

BLOODY MARY BAR | 9

House Bloody Mary Mix | Stuffed Olives | Celery
Pickled Vegetables | Bacon | Salts | Spices

MIMOSA BAR | 8

Fresh Juices | Sparkling Wines | Fresh Berries
*Zero proof available upon request

Erin Hughey
ehughey@AscentOnMain.com | Director of Sales and Marketing
18595 Mainstreet | Parker CO 80134 | 720.572.1910
www.AscentOnMain.com

