



# *Special Events Packet*

## **THE DEN AT FOX HOLLOW**

13410 Morrison Road  
Lakewood, CO 80228  
303.986.9990  
[events@thedenfoxxhollow.com](mailto:events@thedenfoxxhollow.com)

## **THE HOMESTEAD GRILL**

11500 West Hampden Avenue  
Lakewood, CO 80227  
720.963.5194  
[events@thedenfoxxhollow.com](mailto:events@thedenfoxxhollow.com)

# Venues & Policies

thedenatfoxhollow.com

**When renting any of our venues at The Den at Fox Hollow or The Homestead Grill, we are required by the City of Lakewood to leave one space (indoor room/patio) available for golfers. You can NOT rent two venues at the same time during peak season. The West Patio at Fox Hollow is NOT available for rental.**

## VENUES - THE DEN AT FOX HOLLOW

### **The Den East Room: Indoor with small patio**

Guest Count: 20-40 people

Required Rental Fee: \$150 for the first three hours and \$50 for each additional hour.

Food and Beverage Minimum: \$800

Events may begin at any time of day and conclude by midnight.

### **The Den West Room: Indoor**

Guest Count: 45-75 people

Required Rental Fee: \$350 for the first three hours and \$100 for each additional hour.

Food and Beverage Minimum: \$1,500

Events must begin after 5pm in the peak season and conclude by midnight. Event start times in the off-season may be discussed with the Event Coordinator.

### **The Den Pavilion: Outdoor - Covered**

*\*On the chance of bad weather, no back-up indoor space will be provided.*

Guest Count: 80-150 people

Required Rental Fee: \$500 for the first three hours and \$100 for each additional hour.

Food and Beverage Minimum: \$3,500 for special events and \$5,000 for weddings

Bartender Fee: \$150

Tables and Chairs: The Den Pavilion is furnished with wooden picnic tables. If other tables and chairs are desired, you are responsible for renting them from a venue of your choice. There is a \$300 fee for removal/replacement or arrangement of the picnic tables and a \$75 fee for ceremony chair set-up/removal. Event set-up must begin after 5pm and events must conclude by midnight. Rental is only available from June-September depending on the tournament schedule.

## VENUES - THE HOMESTEAD GRILL

### **The Homestead Grill Dining Room: Indoor**

Guest Count: 30-60 people

Required Rental Fee: \$200 for the first three hours and \$75 for each additional hour.

Food and Beverage Minimum: \$1,200

Events must begin after 5pm in the peak season and conclude by midnight. Event start times in the off-season may be discussed with the Event Coordinator.

### **The Homestead Grill Patio: Outdoor- Partially Covered**

*\*On the chance of bad weather, no back-up indoor space will be provided.*

Guest Count: 65-100 people

Required Rental Fee: \$200 for the first three hours and \$75 for each additional hour.

Food and Beverage Minimum: \$1,500

Events must begin after 5pm and conclude by midnight.

### **General Rental Policies/Guarantees for the Den at Fox Hollow and Homestead Grill**

- Final food and beverage decisions are due back to the event coordinator a minimum of 14 days prior to the event.
- A confirmed number of guests must be provided SEVEN days prior to your event. The final charges will be based on the actual attendance or your previous confirmed guest count, whichever is higher.
- For ALL venues, sparkles, confetti, rice, birdseed, or any other similar materials are NOT permitted.
- Room set-up will be determined by the event coordinator.
- Outside food and beverage is NOT permitted, with the exception of special occasion desserts and small candy favors. We charge a \$30 cake cutting fee for those who would like this service.

## ALCOHOLIC BEVERAGES

The Den at Fox Hollow and the Homestead Grill are the ONLY authorities licensed to sell and serve liquor for consumption on the premises. NO alcohol may be brought onto the licensed property by any guest or invitee. We will I.D. all guests at your event.

## DEPOSIT/PAYMENT

A \$250 deposit is required for all special events and a \$1,000 deposit is required for all weddings. This ensures use of the facility on your specific date. A signed contract is also required for all events. The deposit will be refunded via a deduction from your final bill if you abide by our policies and no damages occur. All deposits are refundable up to 30 days prior to your event.

Payment is due at the conclusion of your event. We accept cash, check or credit card payments.

## TAXES AND SERVICE CHARGES

The City of Lakewood tax rate is 7.5% and will be added to all food sales. A 20% gratuity charge will be applied to all food and beverage sales. If the minimum food and beverage charge is not met, a service charge will be applied. The rental fee, tax, and gratuity are NOT included in the minimum.

### Brunch

All brunch is served buffet style  
Priced per person

**COFFEE** 3.00

**JUICE** 4.00

**SCRAMBLED EGG** 5.00

**AGED CHEDDAR SCRAMBLED EGGS** 6.00

#### SCRAMBLES

##### DENVER

Shredded cheese, onions,  
peppers and ham | 6.00

##### VEGGIE

Havarti cheese, mushrooms,  
tomatoes and peppers | 6.00

#### MEAT

Ham, bacon, pork sausage patty or  
chicken sausage link | 4.00

**HOME FRIES** 2.00

**POTATOES O'BRIEN** 3.00

**POTATOES AU GRATIN** 6.00

**ASSORTED SWEET BREAKFAST  
BREADS** 3.00

**FRESH SEASONAL FRUIT SALAD** 4.00

**ASSORTED DANISH** 4.00

#### MEXICAN BREAKFAST CHILAQUILES

Corn tortilla chips tossed in red or green chili sauce, shredded cheese and scrambled eggs topped with pico de gallo, queso fresco and sour cream | 7.00

#### GREEN CHILI CASSEROLE

Scrambled eggs, corn tortillas, green chili and shredded cheese | 7.00

#### POTATO CRUSTED QUICHE

Spinach, sausage and Havarti cheese | 6.00

#### PANCAKES OR FRENCH TOAST

Pancakes, Lemon Poppyseed Pancakes or French Toast | 5.00

#### MINI BREAKFAST BURRITO

 6.00

#### PEEL AND EAT SHRIMP

 6.00

#### HONEY SMOKED SALMON

Lemon dill cream cheese, cucumbers, capers, lemon wedges, onions and assorted crackers | 5.00

#### BUILD YOUR OWN SANDWICH

Ham, turkey, salami, Swiss, cheddar, lettuce, tomatoes, onions and assorted sliced bread | 4.50

#### LEMON BASIL PASTA SALAD

Bow tie pasta, chiffonade basil, cherry tomatoes, goat cheese, and lemon vinaigrette | 5.00

#### HOUSE SALAD

Mixed greens, cucumbers, carrots, tomatoes, ranch or Italian dressing and a roll | 5.00

*Food and beverage prices are subject to change.*

### *Hors d'Oeuvres Trays*

All hors d'oeuvres are served buffet style  
Approximately 50 servings per tray

#### **DON JULIO SHRIMP COCKTAIL**

Served with Don Julio tequila cocktail sauce and lime wedges | 200.00

#### **DOMESTIC AND IMPORTED CHEESE BOARD**

Served with dried fruit, nuts and assorted crackers | 200.00

#### **SEASONAL VEGETABLE CRUDITÉ**

Served with ranch dressing | 75.00

#### **FRESH FRUIT DISPLAY**

Sliced seasonal fruit and assorted berries | 100.00

#### **TORTILLA CHIPS AND SALSA**

Fried corn tortilla chips with house made salsa | 75.00  
Add queso dip 90.00 | Add guacamole 125.00

#### **ROASTED JALAPEÑO, BACON & ARTICHOKE DIP**

Served with crackers, naan and seasonal vegetables | 135.00

#### **BUFFALO CHICKEN DIP**

Served with crackers, naan and seasonal vegetables | 135.00

#### **BAKED BRIE EN CROUTE**

Double cream brie and raspberries baked in puff pastry served with sliced apples and crackers | 150.00

#### **BUILD YOUR OWN SANDWICH**

Ham, turkey, salami, Swiss, cheddar, lettuce, tomatoes, onions and rolls | 225.00

#### **NACHO BAR**

Tortilla chips, queso, black beans, tomatoes, jalapeños, lettuce, sour cream, ground beef or  
achiote chicken and house made salsa | 225.00

#### **HUMMUS PLATTER**

Hummus three ways-plain, roasted red pepper, and roasted garlic served with fresh vegetables,  
peruvian sweet drop peppers, mixed olives, naan, crackers and crostini | 150.00

#### **CAPRESE SKEWERS**

Mozzarella, cherry tomato, basil and balsamic reduction | 150.00

#### **CHARCUTERIE BOARD**

Domestic and imported cheese, dried fruit, nuts, sweet capocollo, sopressata, genoa and  
marinated vegetables served with crackers and naan | 225.00

#### **SIDE OF HONEY SMOKED SALMON**

Served with lemon dill cream cheese, cucumbers, capers, lemon wedges,  
red onions and assorted crackers | 250.00

#### **TRUFFLE DEVILED EGGS**

Filled with white truffle egg filling and topped with fried prosciutto | 100.00

*Food and beverage prices are subject to change.*

### *Hors d'Oeuvres Per Piece*

All hors d'oeuvres are served buffet style  
Minimum of 25 pieces

#### **VEGGIE SPRING ROLL**

Carrot, cucumber, cabbage, avocado, cilantro, jalapeño wrapped in rice paper  
served with Thai peanut sauce | 3.00 per piece

#### **MEATBALLS**

Sweet and spicy cranberry chicken meatballs served in sweet chili cranberry sauce | 2.00 per piece  
Italian meatballs served in homemade marinara and topped with lemon ricotta | 2.00 per piece  
Swedish meatballs served in creamy mushroom gravy | 2.00 per piece

#### **COCONUT SHRIMP**

Hand breaded coconut shrimp served with sweet chili sauce | 2.50 per piece

#### **MINI TWICE BAKED POTATOES**

Topped with bacon, chives, sour cream and shredded cheese | 3.00 per piece

#### **CHEDDAR JALAPEÑO CORN FRITTERS**

Fire roasted corn, aged cheddar and jalapeño fritters with spicy avocado ranch | 1.50 per piece

#### **CHICKEN WING**

Boneless or bone in with ranch or blue cheese dressing | 2.50 per piece

#### **BOURSIN CUCUMBER BITES**

Cucumber, boursin cheese, avocado drizzled with sweet chili sauce | 2.00 per piece

#### **MINI BLUE CRAB CAKE**

Lump blue crab and green onions topped with red pepper relish and sriracha mayo | 3.00 per piece

#### **CHILI RELLENO BITES**

Jack cheese, cream cheese and diced green chilis wrapped in egg roll skins | 2.00 per piece

#### **SESAME GINGER BEEF SKEWERS**

Grilled skirt steak marinated in a homemade sesame ginger sauce and  
topped with green onions | 4.00 per piece

#### **WHISKEY ONION SHORT RIB AND GORGONZOLA CROSTINI**

Braised short rib, caramelized whiskey onions and gorgonzola cheese crumbles on  
a toasted crostini | 4.00 per piece

#### **AHI TUNA POKE TOSTADA**

Ahi tuna poke, cabbage, jalapeño, avocado and sriracha mayo on a crispy tostada shell | 3.00 per piece

#### **SLIDERS**

Cheddar cheeseburger, pickles, ketchup, mustard | 4.00 per piece  
BBQ pulled pork with coleslaw | 3.00 per piece  
Beef brisket with coleslaw | 5.00 per piece

### Buffet Selections

Two items \$34.00 for parties of 30 or more.  
Three items \$40.00 for parties of 50 or more.  
*Build your own buffet.*

### Entrées

#### CHICKEN MARSALA

With marsala wine mushroom sauce  
Suggested side: Wild rice

#### ROASTED AIRLINE CHICKEN PICCATA

With lemon caper piccata sauce  
Suggested side: Boursin mashed potatoes

#### ROASTED BEEF MEDALLIONS

Served with demi-glace or creamy dijon mushroom sauce  
Suggested Side: Roasted truffle fingerling potatoes  
Make it Surf & Turf add Jumbo Shrimp 6.00

#### BEEF BOURGUIGNON

With rich red wine gravy  
Suggested side: Garlic mashed potatoes

#### BRAISED SHORT RIBS

With red wine demi-glace  
Suggested side: Gruyere mac & cheese

#### PISTACHIO CRUSTED PORK LOIN

With dry rose cherry reduction sauce  
Suggested side: Gouda potatoes au gratin

#### CARAMELIZED APPLE PORK TENDERLOIN

With caramelized whiskey apples  
Suggested side: Gouda potatoes au gratin

#### GRILLED CITRUS SALMON

With mandarin orange relish  
Suggested side: Cilantro lime rice

#### GARLIC PARMESAN CRUSTED CORVINA

Pan seared garlic parmesan crusted corvina  
Suggested side: Wild rice

#### SEAFOOD LINGUINE

With shrimp, scallops, mussels, and heirloom cherry tomatoes in a lemon beurre blanc sauce.

#### ENTRÉE SIDES

*One per entrée*

Garlic Mashed Potatoes  
Boursin Mashed Potatoes  
Gouda Potatoes Au Gratin  
Roasted Truffle Fingerling Potatoes  
Rice Pilaf  
Wild Rice  
Cilantro Lime Rice  
Gruyere Mac & Cheese

#### ENTRÉE SIDES

*Choose one*

Add \$4 for any additional vegetable.  
Mixed Seasonal Vegetables  
Green and Wax Beans  
Fried Brussel Sprouts

### Salads

Choose one

#### HOUSE SALAD

Mixed greens, cucumbers, carrots, tomatoes, croutons and ranch or Italian dressing

#### SUMMER ARUGULA SALAD

Arugula, blueberries, strawberries, candied pecans, goat cheese and strawberry vinaigrette

#### CALIFORNIA SALAD

Mixed greens, gorgonzola crumbles, walnuts, raisins and balsamic vinaigrette

#### CAESAR SALAD

Chopped romaine, parmesan cheese, homemade croutons and caesar dressing

### *Plated Dinners*

For groups with 50 or less

All plated dinners are accompanied by a house salad, dinner roll, whipped butter and seasonal vegetables.  
Maximum of 3 choices

#### **CHICKEN MARSALA**

Served with marsala wine mushroom sauce and wild rice | 27.00

#### **ROASTED AIRLINE CHICKEN PICCATA**

Served with picatta sauce and boursin mashed potatoes | 27.00

#### **SLOW ROASTED PRIME RIB**

(Minimum of 12 orders)

Served with horseradish cream, au jus and garlic mashed potatoes | 34.00

#### **BRAISED SHORT RIBS**

Served with red wine demi-glace and gruyere mac & cheese | 34.00

#### **ROASTED BEEF MEDALLIONS**

Served demi-glace or creamy dijon mushroom sauce and roasted truffle fingerling potatoes | 34.00

#### **PISTACHIO CRUSTED PORK CHOP**

Served with dry rose cherry reduction sauce and gouda potatoes au gratin | 29.00

#### **GARLIC PARMESAN CRUSTED CORVINA**

Served with lemon and wild rice | 28.00

#### **GRILLED CITRUS SALMON**

Served with mandarin orange relish and cilantro lime rice | 29.00

#### **SEAFOOD LINGUINE**

Served with shrimp, scallops, mussels, heirloom cherry tomatoes, and linguine noodles in a lemon beurre blanc sauce | 31.00

### *Desserts*

Priced per person

**CHOCOLATE DECADENCE LAYER CAKE** 7.00

**RASPBERRY CREME BRULEE CHEESECAKE** 7.00

**CHOCOLATE MOUSSE WITH MIXED BERRIES** 6.00

**BITE-SIZE BROWNIE AND COOKIE TRAY** 5.00

**BITE-SIZE ASSORTED DESSERT BARS** 5.00

**STRAWBERRY POUNDCAKE** 7.00

### *Private Bar Service*

Priced per beverage

#### **DOMESTIC BEER**

Coors, Budweiser and Miller Products | 7.00

#### **PREMIUM BEER SELECTIONS**

7.00-9.00

#### **HOUSE WINE**

28.00 per bottle | 8.00 per glass

#### **CHAMPAGNE**

28.00 per bottle | 8.00 per glass

#### **WELL COCKTAILS**

Starting at 7.00

#### **CALL COCKTAILS**

Starting at 8.00

Premium cocktails and cordials are also available upon request. Special orders are always welcome. If you are interested in a particular vintage, cocktail or beer please ask our event coordinator.



**THE DEN**  
AT FOX HOLLOW

*Food and beverage prices are subject to change.*



THE  
**HOMESTEAD**  
GRILL