Special Event Packet

THE HOMESTEAD GRILL
11500 West Hampden Avenue
Lakewood, CO 80227
720.963.5194
events@thedenfoxhollow.com

THE DEN AT FOX HOLLOW
13410 Morrison Road
Lakewood, CO 80228
303.986.9990
events@thedenfoxhollow.com
Fox Hollow Golf Course is an award-winning 27-hole golf course set against the majestic foothills between Lakewood and Morrison. In addition to sweeping panoramic views, a babbling brook and playful wildlife, Fox Hollow has a cozy clubhouse and locals-favorite restaurant for all of your catering needs.

Homestead Golf Course boasts a rustic, natural feel with its wide-open spaces, sparkling streams and Rocky Mountain vistas. The Homestead Grill within the clubhouse is available for all of your food and beverage needs.

THE DEN AT FOX HOLLOW CLUBHOUSE
Our clubhouse can accommodate up to 125 people. This includes using the west dining room and the patio or both the west and east dining rooms, depending on the season. The rental fee is $350.00 for the first three hours and $100.00 for each additional hour. Events may begin after 5 p.m. and must conclude by midnight.

THE DEN EAST ROOM
Our private east dining room is available for indoor wedding receptions or more intimate functions accommodating up to 40 people for a plated event or 30 people for a buffet. The rental fee is $150.00 for the first three hours and $50.00 for each additional hour. Events may begin at any time of day but must conclude by midnight.

THE DEN PAVILION
Our outdoor stone pavilion is available for special events, wedding ceremonies and/or receptions for up to 170 people. If using the pavilion for your wedding reception, you may use the mountain view meadow adjacent to the pavilion for your ceremony. The rental fee is $350.00 for the first three hours and $100.00 for each additional hour. Events may begin after 5 p.m. and must conclude by midnight. There is a $5,000.00 minimum required for food and beverage in The Den pavilion. Service charges, room rental and tax are not included. Only buffet dinners will be served in the pavilion.

THE GRILL AT HOMESTEAD CLUBHOUSE
Our clubhouse at The Homestead holds up to 60 people. The rental fee is $150.00 for the first three hours and $75.00 for each additional hour. No wedding ceremonies.

OUTSIDE FOOD & BEVERAGE
Food and beverage of any kind are not allowed to be brought onto or removed from the premises. The only exceptions are special occasion cakes and small candy favors.

GUARANTEES
A confirmed number of guests must be provided seven business days prior to your event. If the actual guest count should decrease from this number, the previously confirmed guest count will be used for billing purposes. Final food and beverage menu is due a minimum of 30 days prior to the event.

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. Your guests will be carded; therefore we recommend that everyone bring a valid form of I.D. to your event. Colorado state law prohibits the sale of alcohol to persons under 21 years of age.

DANCE FLOOR RENTAL
A parquet dance floor is available for indoor functions. The rental fee is $250.

GRATUITY & TAXES
A 20% gratuity will be assessed for all food and beverages. Additional service charges may apply. The City of Lakewood tax rate is 7.5%.

PAYMENT
A $1000.00 deposit is required for all weddings. A $150.00 deposit is required for any other group event. This deposit ensures the use of the facility on your specific date. The deposit is also used to cover any damages that may occur to the facility and will be refunded via mail within five business days after final inspection of the facility. Final payment is due the day of prior to your event. No checks. Cash or credit card only. (Visa, MasterCard and American Express).

Minimums are required depending on event, date and time.
Brunch A la Cart

Food and beverage prices are subject to change.

COFFEE
2.50

JUICE
2.50

SCRAMBLED EGG
2.00

MEAT
Ham, bacon, pork sausage patty or chicken sausage link
3.00

HOME FRIES
2.00

CINNAMON ROLL
2.50

FRESH SEASONAL FRUIT SALAD
3.00

ASSORTED DANISH
2.50

MINI MUFFIN
2.50

GREEN CHILI CASSEROLE
Scrambled eggs, corn tortillas, green chili, mixed shredded cheese
4.00

POTATO CRUSITED QUICHE
Spinach, sausage and Havarti cheese
4.00

SCRAMBLES
- Denver - shredded cheese, onions, peppers and ham
  4.00
- Veggie - Havarti cheese, mushrooms, tomatoes and peppers
  4.00

ASSORTED DANISH
2.50

MINI MUFFIN
2.50

GREEN CHILI CASSEROLE
Scrambled eggs, corn tortillas, green chili, mixed shredded cheese
4.00

YOGURT, BERRIES & GRANOLA
4.00

COTTAGE CHEESE
3.00

PANCAKES OR FRENCH TOAST
3.00

MINI BREAKFAST BURRITO
5.00

PEAL AND EAT SHRIMP
6.00

HONEY SMOKED SALMON
Lemon dill cream cheese, cucumber, capers, lemon wedges, red onion and assorted crackers
6.00

BUILD YOUR OWN SANDWICH
Ham, turkey, salami, Havarti, cheddar, lettuce, tomato, onion and assorted sliced bread
4.00

CALIFORNIA SALAD
Mixed greens, Gorgonzola cheese, walnuts, craisins, and balsamic vinaigrette
5.50

HOUSE SALAD
Mixed greens, cucumber, carrot, tomato, ranch or Italian dressing and a roll
5.00

PASTA PRIMAVERA
6.00
Add grilled chicken 4.00
DOMINICAN BANANA FROSTED RUM CAKE
Domestic and imported cheese board, black forest, chocolate raspberry, and tres leches
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, cucumber, capers, lemon wedges, red onion and assorted crackers
200.00

TRUFFLE DEVILED EGGS
Filled with white truffle egg filling and topped with fried prosciutto
100.00

Food and beverage prices are subject to change.
STUFFED PIQUILLO PEPPER
Manchego and goat cheese stuffed piquillo peppers
topped with herb vinaigrette
1.50 per piece

MEATBALLS
• Sweet and spicy cranberry chicken meatballs served in
sweet chili cranberry sauce 1.50 per piece
• Italian meatballs served in homemade marinara and
topped with lemon ricotta 1.50 per piece
• Gorgonzola meatballs served in sriracha balsamic
sauce 1.50 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 jalapeno 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

DEEP FRIED MAC & CHEESE BITES
Hand breaded homemade mac and cheese
3.00 per piece

MINI BLUE CRAB CAKE
Lump blue crab and green onions topped with red
pepper relish and sriracha mayo
3.00 per piece

BACON-WRAPPED CHICKEN BITES
Served with jalapeño ranch
2.00 per piece

CHILI RELLENOS BITES
Jack cheese, cream cheese and diced green chili
wrapped in egg roll skins
2.00 per piece

BEEF SAMOSA
Spiced beef, potato, onion and peas wrapped in filo
dough and fried
2.00 per piece

HORSERADISH BEEF MEDALLION CROSTINI
Crostini topped with beef medallion and horseradish
cream and rosemary
3.00 per piece

SMOKED SALMON CROSTINI
Crostini topped with dill cream cheese and smoked
salmon
3.00 per piece

SLIDERS
• Cheddar cheeseburger, pickles, ketchup, mustard
  3.00 per piece
• BBQ pulled pork with coleslaw 3.00 each
• Beef brisket with coleslaw 4.00 each

Food and beverage prices are subject to change.
Buffet Selections

Two items $28.00 for parties of 30 or more.
Three items $33.00 for parties of 40 or more.
Build your own buffet.

Entrées

ROASTED AIRLINE CHICKEN PICCATA
With lemon caper piccata sauce
Suggested side: Boursin mashed potatoes

SHIITAKE BEEF MEDALLIONS
With wild mushroom demi-glace
Suggested side: Roasted truffle fingerling potatoes

BRAISED SHORT RIBS
With red wine demi-glace
Suggested side: Cavatappi and Gruyere cheese

PISTACHIO CRUSTED PORK LOIN
With dry rose cherry reduction sauce
Suggested side: Gouda potatoes au gratin

CHICKEN MARSALA
With marsala wine mushroom sauce
Suggested side: Wild rice

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

RAINBOW TROUT
With grilled pineapple-tomato relish
Suggested side: Rice pilaf

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
Cavatappi and Gruyere Cheese

Entrée sides / Choose one
Add $3 for any additional vegetable.

Mixed seasonal vegetables
Green and wax beans
Fried Brussel sprouts

Salads / Choose one

HOUSE SALAD
Mixed greens, cucumber, carrot, tomato, croutons and ranch or Italian dressing

SUMMER ARUGULA SALAD
Arugula, blueberry, strawberry, candied pecans, goat cheese and strawberry vinaigrette

CALIFORNIA SALAD
Mixed greens, gorgonzola crumbles, walnuts, craisins and balsamic vinaigrette

Food and beverage prices are subject to change.
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

SLOW ROASTED PRIME RIB
(Minimum of 12 orders)
Served with horseradish cream, au jus and garlic mashed potatoes 32.00

SHIITAKE BEEF MEDALLIONS
Served with shiitake mushroom demi-glace and roasted truffle fingerling potatoes 32.00

PISTACHIO CRUSTED FRENCHED PORK CHOP
Served with dry rose cherry reduction sauce and gouda potatoes au gratin 26.00

ROASTED AIRLINE CHICKEN PICCATA
Served with picatta sauce and boursin mashed potatoes 24.00

GRILLED RAINBOW TROUT
Served with grilled pineapple-tomato relish and rice pilaf 24.00

BRAISED SHORT RIBS
Served with red wine demi-glace and cavatappi & gruyere cheese 32.00

GRILLED CITRUS SALMON
Served with mandarin orange relish and cilantro lime rice 26.00

CHICKEN MARSALA
Served with marsala wine mushroom sauce and wild rice 26.00

Food and beverage prices are subject to change.
Desserts / Priced per person

CHOCOLATE DECADENCE LAYER CAKE  
6.00

CARAMEL SEA SALT CHEESECAKE  
6.00

ORANGE CAKE  
5.00

CHOCOLATE MOUSSE WITH MIXED BERRIES  
5.00

BITE-SIZE BROWNIE AND COOKIE TRAY  
4.00

BITE-SIZE ASSORTED DESSERT BARS  
5.00

Private Bar Service / Priced per beverage

DOMESTIC BEER  
Coors, Budweiser and Miller Products  
5.00

PREMIUM BEER SELECTIONS  
6.00-7.00

DOMESTIC AND PREMIUM KEGS  
1 keg = 120.00 (12 oz.) beers  
Priced per keg

HOUSE WINE  
23.00 per bottle

CHAMPAGNE  
23.00 per bottle

WELL COCKTAILS  
Gilbey's Gin, Gilbey's Vodka, Pepe Lopez Tequila, Castillo Rum, Early Times Bourbon  
Starting at 5.50

CALL COCKTAILS  
Tanqueray Gin, Titos Vodka, Camarena Tequila, Bacardi Light or Captain Morgan's Rum, Jack Daniels Bourbon  
Starting at 6.00

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 your event specialist.

Food and beverage prices are subject to change.