



WE ARE SO EXCITED THAT YOU ARE CONSIDERING US FOR YOUR NEXT EVENT - THANK YOU!

We know that you have a lot of options, and we hope that we can start the process with some basic information so you can decide if you want to take the next step with us in planning your big event. Because Pindustry is a unique venue, we feel it is important to give you a snapshot on how we plan and strive to make your experience the best. Since our space is so large – we can accommodate groups as small as 20 and as large as 1800 – it is important for us to have as much information as possible so we can give you the most accurate quote. All our pricing is dependent on your group size, day of the week and time of day. We also have put in place some booking parameters to make this process as seamless as possible. All events will consist of a food and beverage minimum, activity charges and in some cases a space fee (more on that later) all this information will be clearly outlined on your proposal and can also be flushed out in more detail with your Event Sales Manager.

HOW TO PLAN EVENT AT PINDUSTRY

- 1. Select your date and time
- 2. Select your guest count
- 3. Decide on what activities to offer
- 4. Create a budget
- 5. Have a blast!

CONTACT INFO

720.712.PINS(7467)

events@thepindustry.com



PINDUSTRY BANQUET MENU

SMALL BITES (PICK 6 FROM ANY CATEGORY)

\$32/per person

Add any a la carte small bite selection to another package for \$9 per person

Cones

- Caprese cones fresh mozzarella, grape tomato basil vinaigrette, balsamic, crostini (veg)
- Charcuterie cones salami, cheese, olives, strawberry, cracker
- Hummus cones fried chickpeas, celery, tomato (v)

Bites

- Beef skewers hummus, tzatziki sauce (gf)
- Chicken skewers hummus, tzatziki sauce (gf)
- Grilled veggie skewers (v)
- Grilled shrimp skewers (gf) (+\$2)
- Buffalo wings ranch, blue cheese, carrots & celery (gf)
- Roasted buffalo cauliflower wings ranch, blue cheese, carrots & celery (veg) (+\$2)

Sliders

*gluten free bun upon request (+\$3)

- French Dip slider horseradish cream
- Portobello slider boursin cheese, balsamic (veg)
- Pulled pork slider coleslaw, house-made BBQ sauce
- Burger slider tomato jam, pickle, diced onions, cheese on side
- Fried chicken slider- house pickles, secret sauce, lettuce

Salads

- Mixed fruit salad bowl chef's selection of seasonal fruit (v) (gf)
- Caesar salad house made dressing, croutons, grated pecorino (veg)
- House salad cucumber, onion, grape
- tomatoes, ranch, vinaigrette (v) (gf)
- Italian salad romaine, olives, artichokes, red peppers, onions, grape tomatoes, red wine vinaigrette (v)

Dips

Served with fresh veggies and fresh sea salt chips

- Buffalo Chicken Dip *sub for cauliflower dip (v) (+\$2)
- · Spinach and artichoke dip (gf)
- Dip trio guacamole, queso, pico (veg)



PINDUSTRY BANQUET MENU

RED, WHITE, & BBQ \$34/per person

\$35/per person

Starter

• Buffalo wings - ranch & blue cheese

Sides

- Veggie dip platter fresh sea salt chips, grilled pita, ranch, hummus (veg)
- Sweet potato fries (v)
- Coleslaw (gf)
- Mac & cheese (veg)

Mains (choose 3)

- Classic cheeseburger all the fixings *sub impossible meat burger (v) (+\$4)
- Pulled pork sliders house-made BBO sauce, coleslaw
- Chicken tenders ranch, honey mustard, BBQ sauce
- Bratwursts chopped onions, sauerkraut

Starter

• Falafel - tzatziki sauce (v) (gf)

ISLAND VIBES

- Hummus platter fresh sea salt chips, grilled pita, ranch, hummus (veg)
- Tomato chickpea salad cucumbers, mint, sherry vinegar (qf) (v)

Sides

- Italian salad romaine, olives, artichokes, red peppers, onions, grape tomatoes, red wine vinaigrette (veg)
- Mediterranean rice

Mains

- · Chicken shawarma
- Pork souvlaki
- Grilled marinated steak
- Marinated grilled shrimp (+\$2)

FIESTA COLORADO

\$36/person

Tacos

- Beef (gf)
- Chicken (gf)
- Pork
- *Add shrimp (+\$2)

Toppings

- Cheese, pico, lettuce, sour cream, hot sauce, limes, cilantro
- Corn tortillas (gf), flour tortillas

Sides

- **Dip trio** guacamole, queso, and pico (v)
- Chipotle corn salad lettuce, grape tomatoes, bell peppers, roasted corn, cotija cheese, chipotle raspberry vinaigrette (veg)
- Cilantro-lime rice (gf) (v)
- Black beans (gf) (v)
- Fajita veggies (gf) (v)

(v) vegan

(veg) vegetarian

(gf) gluten-free



PINDUSTRY BANQUET MENU

The Don

\$44/person

Starters

- Caprese Cups fresh mozzarella, grape tomato basil vinaigrette, balsamic, crostini (veg)
- Caesar Salad Shooter chopped romaine, caesar dressing, garlic croutons, parmesan (gfo)
- Garlic Bread (v)

Customized Pasta (Choose 1)

- Fettuccini (v)
- Cavatappi (v)

Sauce (Choose 1)

- Pesto Alfredo roasted garlic cream, house made basil pesto (v) (gf)
- Marinara altichina tomatoes, basil, garlic, white wine (v) (gf)
- Roasted Garlic Vodka Sauce fresh tomatoes, garlic, basil vodka (v)

*Add Meatballs (+\$3) - house made beef meatballs (gf)

*Add Italian Sausage (+\$3) - polidori italian sausage (gf)

Protein (Choose 2)

- Chicken Piccata lemon caper sauce (gf)
- Shrimp Scampi garlic butter sauce (gf)
- Roasted Portabellas balsamic marinated (gf)
 (v) (veg)
- Grilled Oregano Steak flat iron steak, oregano, olive oil marinade (gf)

Land & Sea

\$54/person

Starters

- Crab Stuffed Mushrooms crimini mushrooms, lump crab meat, lemon, chive (gf)
- Waldorf Salad apples, grapes, celery, walnuts, arugula (gf) (v) (veg)

Sides

- **Scalloped Corn** roasted corn, cream, topped with bread crumbs (v)
- Potato Au Gratin yukon potatoes, garlic, mozzarella cheese (gf) (v)
- Green Bean Almondine almonds (gf) (v) (veg)

Protein (Choose 2)

- Grilled Flat Iron
- Bourbon Glazed Pork Tenderloin
- Honey Glazed Salmon
- Pesto Halibut (+\$2 per person)



PINDUSTRY BANQUET MENU

A la carte additional options \$9/person

- Shrimp Skewers
- Ginger Beef Skewers
- Cured Salmon Rollups
- Brie Encrute
- Lobster Rangoon
- Mini Beef Wellington
- Pimento Cheese Hushpuppies

Action Stations

20 person minimum

*can be added to any package

 Prime Rib 	\$28/pp
 Roasted Turkey 	\$24/pp
Spiral Ham	\$24/pp
 Salt Block Scallops 	\$32/pp
 Spicy Tuna Station 	\$30/pp
 Roasted Pork Loin 	\$24/pp

<u>Snack Bar</u>

\$12/person

*Only available last hour of the event

(Choose 3 Items) *Additional Selections Upcharge

- Trail Mix
- Mini Pretzel and Queso
- Candy Bars
- Fresh Fruit
- Beef Jerky Bar
- Colorado Candy Selection
- Flavored Popcorn

Choose 1: Cajun, Lemon, Butter, Everything Bagel

Sweet Treats

\$4.50 each

*can be added to any package

- Assorted fresh-baked cookies (gf) & brownies
- Cheesecake
- Cupcakes chocolate, vanilla, buttercream frosting
- Red Velvet cake (v)
- Mini creme brulee (gf)
- Gluten free mini chocolate cakes (gf) (+\$7pp)

(v) vegan

(veg) vegetarian

(gf) gluten-free



PINDUSTRY DRINK PACKAGES

No Shots / No Doubles

WELL BAR

\$22 (2 hrs) or \$28 (3 hrs) or \$36 (4 hrs) per person

All beer, Select Wine, House Spirits to include

Vodka: Elevate Gin: Beefeater Tequila: El Jimador

Whiskey/Bourbon: Old Forester

Rum: Bacardi

No shots / No doubles

CALL BAR

\$28 (2 hrs) or \$34 (3 hrs)or \$43 (4 hrs) per person

All beer, Select Wine, House Spirits to include

Vodka: Elevate, Deep Eddy, Titos

Gin: Aviation, Beefeater, Bombay Sapphire, Tanqueray

London Dry

Tequila: El Jimador

Whiskey/Bourbon: Buffalo Trace, Bulleit/Bulleit Rye, Crown Royal, Jack Daniels, Jameson, Makers Mark, Old Forester, Tullamore Dew, Bulleit, Makers Mark

Rum: Bacardi, Sailor Jerry No shots / No doubles

PREMIUM BAR

\$34 (2 hrs) or \$48 (3 hrs) \$56 (4hrs) per person All

beer, Select Wine, Premium Spirits

All craft cocktails

Vodka: Grey Goose, Elevate, Deep Eddy, Titos

Gin: Beefeater, Plymouth, Hendricks, Bombay

Sapphire, Tanqueray, Gray Whale

Tequila: Tequila Ocho, Patron Silver, El Jimador, Don Julio Blanco, Casamigos, Fortaleza, Herradura, Siete Leguas

Whiskey/Bourbon: Angels Envy, Breckenridge, Buffalo Trace, Eagle Rare, Elijah Craig, Knob Creek, Laws,

Stranahans, Woodford Reserve

Rum: Sailor Jerry, Flor De Cana 4 Year, Smith & Cross, Diplomatico Exclusivia, Hamiltons, Plantation 5 Year, Plantation Pineapple

No shots / No doubles

BEER & WINE

\$22 (2 hrs) or \$28 (3 hrs) or \$34 (4 hrs)per person All Beer. Select Wine

Red

Caramel Road (Pinot Noir)
Bodega Norton (Malbec)
Hahn, GSM (Red Blend)
Franciscan (Cabernet)
High Heaven (Cabernet)
Juggernaut (Pinot Noir)
Siduri (Pinot Noir)

Fleur De Prairie (Flat Rose) Bouvet (Sparkling Rose)

White

The Crossings (Sauv Blanc)
Portlandia (Pinot Gris)
Nielson (Chardonnay)
La Bella Prosecco (Sparkling)
Murphy Goode (Sauv Blanc)
Harken (Chardonnay)
Seeker (Riesling)
Santi (Pinot Grigio)
Poema (Cava)

NON - ALCOHOLIC BEVERAGE BAR

\$5.00 (2 hrs) or \$7.50 (3 hrs) per person Fountain Drinks, Coffee, Tea

CONSUMPTION BAR

You pay for the drinks at regular menu price. You can open it for the night or cap it at your preferred amount.

CASH BAR

All guests are responsible for their own tab

DRINK TICKETS

You decide how many drinks you want to host. Price depends on level of beer, wine or spirits you would like to offer.



PINDUSTRY LANES & GAMES

10-PIN BOWLING

Up to 6 people per lane

Pricing based per lane/per hour M-F

before 4pm - \$30 M-F after 4pm - \$40 Saturday & Sunday - \$45 \$5 shoe rental

DUCK-PIN BOWLING

Pricing based per lane/per hour M-F

before 4pm - \$30 M-F after 4pm - \$40 Saturday & Sunday - \$45

BILLIARDS

\$15 per table/per hour

PING-PONG

\$15 per table/per hour

DARTS

\$15 per table/per hour

SHUFFLEBOARD

\$15 per table/per hour

8-PERSON FOOSBALL

\$30 per table/per hour

CORN-HOLE

\$15 per set/per hour

ARCADE PRICING:

Preloaded game cards are available at any dollar amount.