



Located in the heart of Lower Downtown across from Coors Field, Lodo's and The Rox Room can accommodate any type of event including wedding receptions, rehearsal dinners, anniversary parties, corporate functions and fundraisers, to name a few. The Rox Room's interior décor reflects its colorful past with large mirrors, hardwood floors and exposed brick walls, while remaining trendy for the future. Lodo's rooftop patio is the perfect location for your next pre or post-Rockies game day party, birthday celebration, bachelor/bachelorette party or a sports viewing party with our numerous HD plasma TVs. Lodo's and The Rox Room offers it all. At Lodo's and the Rox Room, extras won't cost you extra! All of the following items are complimentary: chairs, tables and linens. We offer a convenient and beautiful location with indoor and outdoor options, an experienced and dedicated staff, delicious food with customized presentations and personalized event planning all at an affordable price. Our goal is to provide an event your guests will soon not forget!

Private Events Information and Policies

Menus and Beverage Services

Lodo's and The Rox Room menus and beverage information are enclosed for your consideration. Beverages for your function will be billed based on consumption. Please note that all food and beverage prices quoted are subject to a 20% suggested gratuity charge, 3% service charge and 8.1% sales tax. Prices quoted for dinner and luncheon selections include chairs, standard table linens, service ware and tableware. Both pricing and service charge are subject to change without prior notice.

Room Reservation Information

The Rox Room can accommodate sit-down dinners for groups up to 110 people and receptions up to 200 people. Space is also available at the adjoining Lodo's Bar and Grill and rooftop patio for larger parties. Lodo's can accommodate parties up to 1,600 people. A food and beverage minimum will be determined by the event coordinator based on the specific date and time of the event. The Rox Room retains the right to change the room if the size of the group changes from the original count, or as deemed necessary.

Please note: Additional room rental charges in The Rox Room may apply for functions less than 50 guests.

Guaranteed Guest Count

A final confirmation of the guaranteed number of guests is required by 1:00 pm, **five business** days prior to your function. This number will be considered final and charges will be made accordingly. If you do not confirm your amount three business days out, the tentative number listed on your contract will be considered the final count.



Payment Policy

For The Rox Room: \$500.00 **non-refundable** deposit is necessary to hold the date of your function on a definite basis. *Please note:* Full-buyouts require a deposit determined by the event coordinator.

For Lodo's: a credit card number is necessary to hold the date of your function. If you cancel your reservation within 45 days of your event your credit card will be charged \$250.00. Once a menu has been chosen, a contract will be drawn up and will need to be signed. The balance is due the day of the event. The Rox Room and Lodo's Bar and Grill accept cash, American Express, Visa, MasterCard, Discover, Diners' Club and business checks.

Cancellations

If the event is cancelled, your \$500.00 deposit is forfeited. Full charges apply if a meal function is cancelled within 48 hours prior to the event.

Miscellaneous

Lodo's or The Rox Room can assist you in making arrangements for flowers, entertainment, audio/visual equipment, etc. An Audio Visual Set-up charge will be applied based upon your needs. This fee shall be applied towards your bill. The Rox Room can also provide you with a full list of vendors for you to choose from.

SPECIAL EVENTS

Wedding Ceremonies

If you are looking for a beautiful wedding location, we can offer indoor and outdoor wedding ceremony options. There is a ceremony charge of \$250.00, which includes staff to set-up and remove all of the necessary equipment along with your choice of chairs.

Cake Cutting Fee

A \$1.00 cake cutting charge per person will be added for any outside desserts or cakes brought in.

Set-up and Audio Visual:

Rooms can be set up in theatre, hollow square or banquet style. Use of our house sound system is complimentary. The Rox Room can coordinate audio visual equipment at current rental rates. 48-hour notice is necessary to ensure availability. The audio visual charge will be based upon your needs and includes on-site coordination of your equipment with The Rox Room system.



**HORS D'OEUVRES~
~PLATTERS~**

Fresh Crudités Display with Ranch Dressing
Seasonal Vegetable Tray
\$3.00 per person

Pinwheel Display
Smoked Salmon Cream Cheese and Chive Pinwheels, Pico de Gallo Pinwheels, Turkey Pesto Pinwheels and Ham and Pimento Pinwheels
\$3.00 per person

Artichoke Dip
Served with Assorted Vegetables and Fresh Homemade Tortilla Chips
\$3.00 per person

Artisan Cheese and Seasonal Fresh Fruit Presentation
An assortment of domestic chesses with assorted crackers, and with a montage of fresh fruit.
\$3.50 per person

Deli Display
Honey Ham, Roast Beef, Turkey Breast and Salami.
Jalapeno Jack, Cheddar, Swiss and American Cheese.
Red Onion, Sliced Tomato and Shredded Lettuce, Herbed Mayonnaise and Stone Ground Mustard Served with Fresh Baked Rolls
\$5.50 per person

Antipasto Display
Proscuitto, Salami, Cappicola, Marinated Olives, Premium Imported Cheeses, Roasted Red Peppers and Marinated Mushrooms, served With Crostinis and an assortment of Flatbreads.
\$5.50 per person

Smoked Salmon Display
Served with toasted Bagels, Herbed Cream Cheese diced Red Onion, Lemon Slices and Capers.
\$5.50 per person

**Chips, Salsa & Guacamole or
Chips, Salsa & Queso**
\$2.00 per person



Appetizer Buffets

Prices based on a two hour buffet with a minimum of 20 guests

Please Choose Four Items

Happy Hour Pleasers

Southwestern Chicken Cigars

Grilled chicken with barbeque sauce and cream cheese wrapped in an egg roll and lightly fried. Served with ranch dressing.

Buffalo Chicken Wings

Jumbo chicken wings lightly fried and served with blue cheese and ranch dressings.

Cream Cheese Jalapeno Poppers

Lightly fried jalapeno pepper stuffed with cream cheese. Served with ranch dressing.

Chicken Tenders

Boneless breast of chicken tenders, battered and lightly fried. Served with chipotle barbecue sauce.

Cocktail Taquitos

A Crispy corn tortilla filled with ground beef. Served with salsa.

Mini Corn Dogs

Mini Hotdogs baked in a cornbread batter. Served with mustard.

\$10.00 per person

Please Choose Four Items

A Night on the Town

Skewered Chicken or Beef

With Szechwan BBQ sauce

Shrimp Money Bags

Philo dough filled with Shrimp, fish and green peas and baked

Mini Vegetarian Spring Rolls

Lightly fried egg rolls stuffed with carrots, cabbage and mixed squash

Chicken Pot Stickers

Lightly fried pasta shells filled shredded chicken

Assorted Petite Quiche

Lorraine, Cheese and Spinach

Baby Back Ribs

With Jack Daniels Barbeque Sauce

\$14.00 per person

Passed Appetizers



Two Dozen minimum requirements for each selection

COLD HORS D'OEUVRES ~

\$18.00 per dozen

Assorted Petite Quiche

Wild Mushrooms Bruschetta

Toasted Crostini topped with Roasted Garlic
and Rosemary

Fresh Caprese Bruschetta

Heirloom Tomatoes Drizzled in Olive Oil and a
Balsamic Glaze Topped with Fresh Mozzarella
and Basil

\$24.00 per dozen

Sushi Rolls

Choose from a variety of California rolls

Proscuitto Wrapped Melon

Miniature Spanakopita

\$30.00 per dozen

Iced Jumbo Shrimp Display

Served with spicy cocktail sauce

Endive Petals with Crab Remoulade

Antipasto Skewers

Mozzarella Balls, Roasted Red Peppers,
Proscuitto and Salami

Sliced Tenderloin Bruschetta

Toasted Crostini Topped with a Horse Radish
Cream Sauce, Tenderloin and Scallions

Seared Ahi Tuna

Served on a Crispy Wonton Topped with White
and Black Sesame Seeds and a Cucumber
Wasabi Sauce



Passed Appetizers

**Two dozen minimum requirement for
each selection**

HOT HORS D'OEUVRES

\$24.00 per dozen

Asian Chicken Wings

Tossed in a teriyaki glaze

Italian Bread Cheese Ravioli

Mini Chicken Cordon Blue

a Baked Pastry Filled with Chicken, Ham and
Swiss Cheese

Buffalo Meatballs with Barbecue Sauce

Southwestern Chicken Cigars

with Ranch Dressing

Mushroom Caps Stuffed with Italian

Sausage

With Marinara Sauce

Chicken Pot Stickers

Thai Chicken Satay

Skewered Beef

with Szechwan BBQ Sauce

Mini Vegetarian Spring Rolls

with Sweet Chili Sauce

\$30.00 per dozen

Shrimp Money Bags

Philo Dough Filled with Shrimp, Fish and
Green Peas and Baked

Raspberry Brie Wontons

Tossed in Cinnamon and Sugar

Mini Crab Cakes with Creole Aioli

\$36.00 per dozen

Mini Beef Wellington with Marsala Sauce

Bacon Wrapped Scallops

Lollipop Lamb Chops



BREAKFAST AND BRUNCH BUFFETS

Continental Breakfast

Sliced seasonal fresh fruit, assorted breakfast breads, assorted fruit juices, freshly brewed regular and decaffeinated coffee, hot tea selections and milk
\$9.50 per person

Rox Room Breakfast

Includes all continental breakfast items along with Scrambled Eggs, Bacon and Breakfast Potatoes
\$14.50 per person

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ROX ROOM ALL DAY MEETING PACKAGE

Continental Breakfast

Sliced seasonal fresh fruit, assorted breakfast breads, assorted fruit juices, freshly brewed regular and decaffeinated coffee, hot tea selections and milk

Mid Morning Refreshments

Assorted soft drinks, bottled water, coffee and tea station

Rox Room Buffet or Family Style Luncheon (Page 8)

Afternoon Break Snacks

Assorted cookies, granola bars, chips and pretzels, assorted soft drinks, bottled water, and coffee and tea station

\$35.00 per person



~LUNCHEONS~

Salads

House Salad
Caesar Salad
Spinach Salad

\$3.50 per person

Entrées Served Buffet or Family Style

Please Select Three Entrees

Cobb Salad

Grilled chicken breast served on a bed of mixed greens with crispy bacon, chopped avocado, tomatoes, blue cheese crumbles and hard boiled egg

Smoked Turkey Sandwich

Roma Tomatoes, Herbed Cream Cheese and Bacon
Served on Fresh Baked Bread

Grilled Chicken Sandwich

Smoked Mozzarella and Garnish

BBQ Pulled Pork Sandwich

Tender BBQ pulled pork served on a Fresh Baked Roll

Rox Room Burger

Topped with Summer Tomato, Onions and Cheddar
Served on a Fresh Baked Roll

Served with Fresh Cut Homemade Fries

\$10.00 per person



~DINNER BUFFETS ~

Option 1

Salads

(Choose One)

House Salad

Tossed Greens with House Vinaigrette, Caramelized Onions, Apricots and Cashews.

Caesar Salad

Crisp Romaine leaves, Shaved Parmesan Cheese and Homemade Croutons tossed in Caesar Dressing

Entrees

(Choose three)

Chicken Picatta

Chicken Medallions served in a Lemon Butter Sauce with Capers

Roasted Chicken Breast

Topped with Caramelized Garlic and Sage

London Broil

With a Ginger Soy Wasabi Sauce

Mediterranean Bowtie Pasta

Artichoke Hearts, Olives, Roma Tomatoes, Basil and topped with Parmesan Cheese
Served in a Olive Oil Sauce

Grilled Salmon

Served with a Lemon Dill Cream Sauce

Sides

(Choose two)

Rice Pilaf, Garlic Mashed Potatoes, Grilled Asparagus, Green Beans, Broccoli and Red Peppers, Roasted Baby Red Potatoes

Desserts

(Choose one)

Bite-sized Dessert Display

Bite-sized Brownies, Assorted Mini Cheesecakes and Assorted Bars

Dessert Sampler Display

To include Assorted Cheesecake, Sinful Brownies and Apple Crisp

\$28.00 per person



~DINNER BUFFETS ~

Option 2

Appetizers

(Choose two)

Assorted Petite Quiche, Fresh Caprese Bruschetta, Wild Mushrooms Bruschetta, Mini Chicken Cordon Blue, Buffalo Meatballs with Barbecue Sauce, Southwestern Chicken Cigars, Chicken Pot Stickers, Skewered Beef, Thai Chicken Satay, Mini Vegetarian Spring Rolls, Sushi Rolls, Proscuitto Wrapped Melon, Miniature Spanakopita, Italian Bread Cheese Ravioli, Asian Chicken Wings

Add the following appetizers for \$1 per person

Shrimp Money Bags, Raspberry Brie Wontons, Mini Crab Cakes with Creole Aioli, Mini Beef Wellington with Marsala Sauce, Bacon Wrapped Scallops, Lollipop Lamb Chops, Iced Jumbo Shrimp Display, Antipasto Skewers, Sliced Tenderloin Bruschetta, Seared Ahi Tuna

Salads

(Choose one)

House Salad

Tossed Greens with House Vinaigrette, Caramelized Onions, Apricots and Cashews.

Traditional Caesar Salad

Spinach Salad

Crisp Red Apples, Candied Pecans, Goat Cheese and Balsamic Maple Vinaigrette

Entrees

(Choose three)

Gorgonzola Chicken Pasta

Sun dried Tomatoes, Green Onions, Mushrooms and a Gorgonzola Cream Sauce

Chicken Monterey

Chicken Breast topped with feta Cheese, Sun dried Tomatoes, Artichoke Hearts and a Chardonnay Cream Sauce

Shrimp Scampi with Linguini

Tender Jumbo Shrimp baked in a Rich Sauce served with Linguini

Penne Pasta with Lobster Cream

Sautéed Rock Shrimp, Wild Mushrooms and Green Onions Accompanied by a Lobster Cream Sauce

Full Rack Smoked Baby Back Ribs

With Jack Daniels Barbeque Sauce

Beef Sirloin Tips

Crusted in Peppercorn and served with a Burgundy Wine Sauce

Sides

(Choose two)

Rice Pilaf, Garlic Mashed Potatoes, Grilled Asparagus, Green Beans, Broccoli and Red Peppers, Roasted Baby Red Potatoes



Desserts
(Choose one)

Bite-sized Dessert Display

Bite-sized Brownies, Assorted Mini Cheesecakes and Assorted Bars

Dessert Sampler Display

To include Assorted Cheesecake, Sinful Brownies and Apple Crisp

Chocolate Fantasy

Dipped Strawberries, Pineapples, Bananas, Dipped Cookies and Pretzel Rods and
Mattie's Sinful Brownies

\$34.00 per person

Specialty Items

Vegetarian Options

Mediterranean Bowtie Pasta

Artichoke Hearts, Olives, Roma Tomatoes, Basil and topped with Parmesan Cheese
Served in a Olive Oil Sauce

Vegetable Pasta less Lasagna

Layers of Eggplant, Yellow Squash, Zucchini and Portobello Mushrooms

Kids

Chicken Fingers and Mac N Cheese
Served with Carrot Sticks

\$5.00 per child 10 and younger

ASK ABOUT PREPARING A SPECIFIC MENU REQUEST!



Looking For A Great BBQ Buffet?

Try one of these options:

Backyard Barbecue

Hot Dogs

Hamburgers

Cheeseburgers

Chicken Sandwiches

Includes all the trimmings: coleslaw, potato chips and homemade brownies.

\$12.00 per person

Tailgate BBQ Menu

Hot Dogs

Johnsonville Brats

Hamburgers

Cheeseburgers

Chicken Sandwiches

Includes all the trimmings: sauerkraut, baked beans, potato salad and homemade brownies.

\$14.00 per person

The Best Barbecue

Chipotle Barbecue Baby Back Ribs

Chipotle Barbecue Chicken Breasts

Smoked Buffalo Link Sausage

Includes all the trimmings: coleslaw, baked beans, grilled vegetables, garlic mashed potatoes and homemade brownies.

\$16.00 per person



STATIONS

~SALAD & PASTA STATIONS~

Salad Station

Tossed Mixed Greens with Ranch and
Citrus Vinaigrette Dressings
Accompanied by: Grated Cheddar Cheese, Scallions,
Mushrooms and diced Tomato.

\$5.50 per person

Create your own! Pasta Select Two Pastas and Two Sauces

Pastas

Ricotta Cheese Ravioli, Tri-Colored Cheese Tortellini, Penne Pasta, Linguini Pasta,
Angel Hair Pasta

Sauces

Bolognese (Meat), Champagne Alfredo, Marinara, Pesto Alfredo
Accompanied by: Scallions, Mushrooms and Fresh Grated Parmesan

\$9.00 per person

Chicken, Asparagus and Spinach Alfredo, Shrimp with Lobster Cream or Meatballs with
Marinara

\$14.00 per person

CARVING STATIONS/RECEPTION ACTION STATIONS~

(Chef Attended) *\$50.00 chef fee, per station*

Whole Roasted Tenderloin of Beef

Accompanied with Horseradish Sauce, stone ground Mustard and Mini Rolls.

\$225.00 (serves between 25 and 15 people)

Garlic and Herb Crusted Prime Rib

With Au Jus and Horseradish Cream and Mini Rolls

\$250.00 (serves between 50 and 30 people)

Salmon Wellington

Accompanied by Dill Burre Blanc

\$120.00 per side (serves between 15 and 20 people)

Cajun Turkey

With Creole Emulsion and Mini Rolls

\$175.00 (serves between 20 and 30 people)

Pork Tenderloin

With a Basil Dijon Cream Sauce

\$150.00 (serves between 15 and 20 people)

Add Garlic mashed potatoes or seasonal vegetables for \$4 per person



DESSERTS

Dessert Display Served with Coffee

Bite-sized Dessert Display

Bite-sized Brownies, Assorted Mini Cheesecakes and Assorted Bars
\$4.50 per person

Dessert Sampler Display

To include Assorted Cheesecake, Sinful Brownies and Apple Crisp
\$5.50 per person

Cookies

Fresh baked assortment of cookies
\$4.50 per person

Chocolate Fantasy

Dipped Strawberries, Pineapples, Bananas, Dipped Cookies and Pretzel Rods and
Sinful Brownies
\$6.50 per person

Chocolate Dipped Strawberries

\$2.00 per piece

Chocolate Fountain

Dipping treats include pound cake, marshmallows, pretzels, pineapples, strawberries,
bananas.

Cost depends on number of people and size of fountain
Starts at \$450.00

Espresso Bar Service

Barista brews made-to order
Espresso, cappuccino, Café Lattes, Flavored Lattes, Mochas,
Steamers, Hot Chocolates and Chai Teas
Starts at \$500.00 for Two Hours

Parting Thanks

Assorted cookie tray and coffee station with to-go cups for a nice to-go option for your
guests
\$4.50 per person



~GROUP BEVERAGE OPTIONS~

Open Bar

One Master tab is created for your group for all drinks ordered

Limited Bar Selection

Similar to open bar, but group pre-selects certain alcoholic beverages to be served, such as beer and wine only

Pre-determined Set Tab

Group may set a specific dollar amount to be spent on alcohol.
This may be for an open bar or a limited bar

Cash Bar

Individuals are responsible for all drinks that they order.

For a private tour or to book an event, please contact
Our Event Coordinator at
303.436.9560
Or by email at
Party@lodosbarandgrill.com