



In the heart of downtown Denver, Rialto Café is a restaurant that features expertly prepared creative American cuisine. Located in the Courtyard by Marriott on the popular 16th Street Mall, Rialto Café offers the perfect downtown private event experience. The restaurant is also conveniently positioned within walking distance of the Colorado Convention Center and the Denver Performing Arts Complex.

Rialto Café has event space available for 10 to 100 seated and cocktail parties up to 200. The mezzanine is a great space for social events and the entire restaurant is available for buyouts. The restaurant takes on the inspiration from the old Rialto Theatre, a classic movie palace from the 1920's once located next door. From the dark tabletops and mahogany bar, to the vibrant colored walls and eclectic light fixtures, Rialto Café provides a warm, casual and friendly ambiance.

More space is available in the Courtyard by Marriott and offers completely private rooms for meetings and social events. Highlighted is The Gallery, an airy and contemporary space of revolving art. The space creates a unique banquet experience – or a welcome break from all day meetings in the well equipped meeting spaces.

Whether corporate or social, Rialto Café offers versatile space and creative menus to please any host.

We look forward to hosting your next special event!

Contact Information:

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MEETING PLANNER PACKAGE PRICING

NOTE: 10 person minimum on all packages; plated menus available for small groups

PACKAGES					TOTAL GUESTS		
	Continental Breakfast	AM Refresh	Lunch	PM Break	10-14	15-30	31-60
A	Y	Y	Y	Y	\$66pp	\$62pp	\$60pp
B	Y	Y	Y		\$58	\$53	\$50
C	Y	Y		Y	\$49	\$46	\$42
D	Y	Y			\$43	\$36	\$32

CLASSIC CONTINENTAL BREAKFAST

Assorted Fresh Fruit Juices, Assorted Breakfast Breads, Pastries and Muffins, Bagels and Cream Cheese, Display of Fruit, Freshly Brewed Regular and Decaf Coffee, Assorted Hot Teas

MID-MORNING REFRESH

Refresh of Regular and Decaf Coffee, Assorted Hot Teas

LUNCHEON BUFFET SELECTION (select one)

The Picnic Buffet

Assorted Sliced Breads and Rolls; Pickles, Olives, Peppers, Lettuce, Sliced Tomato and Onion; Deli Sliced Roast Beef, Turkey and Ham; Assorted Sliced Cheeses; Mixed Green Salad; Assorted Deli Chips; Assorted Dessert Bars
Freshly Brewed iced Tea (*add Soup - \$3pp*)

The Great Gatsby

Caesar Salad with Focaccia Croutons and Shaved Romano Cheese; Sautéed Chicken Breast Piccata with Capers, Tomato, Fresh Basil and Lemon Butter; Penne Pasta with Basil Pesto Cream Sauce; Penne Pasta with Tomato Basil Sauce; Steamed Seasonal Vegetables; "Death by Chocolate" Cake; Freshly Brewed Iced Tea

The Fajita Buffet

Grilled Chicken & Beef Fajitas; Sautéed Onions, Red and Green Bell Peppers; Spanish Style Rice; Refried Pinto Beans; Warm Flour Tortillas; Fresh Corn Tortillas; Grated Cheese, Shredded Lettuce, Diced Tomato, Sour Cream and Guacamole; Chips and Salsa; Churros filled with Bavarian Cream; Freshly Brewed Iced Tea

AFTERNOON BREAK

Assorted Cookies and Brownies and Freshly Brewed Regular and Decaf Coffee

Included in all packages:

AUDIO VISUAL: your choice of 3 items below or free wireless internet

Screen

AV Cart (includes power strip / extension cord)

Flip Chart with Markers

TV / DVD

Podium

OR

Wireless Internet,
unlimited connections

(additional AV available with added charge, see pg 10 for pricing):

MEETING ROOM RENTAL - included

Breakfast Buffets

Classic Continental Breakfast - \$15 per person

Assorted Fresh Fruit Juices
Assorted Pastries and Muffins
Bagels and Cream Cheese
Fresh Seasonal Fruit Display
Freshly Brewed Regular and Decaf Coffee, Assorted Hot Teas
(Add Granola & Assorted Flavored Yogurt \$4pp)

The Rialto Theater Buffet - \$19 per person

Assorted Fresh Fruit Juices
Assorted Pastries and Muffins
Fresh Seasonal Fruit Display
Farm Fresh Scrambled Eggs
Bacon and Sausage
Breakfast Potatoes
Freshly Brewed Regular and Decaf Coffee, Assorted Hot Teas

The Americana Buffet - \$21 per person

Assorted Fresh Fruit Juices
Assorted Pastries and Muffins
Fresh Seasonal Fruit Display
Farm Fresh Scrambled Eggs with Cheddar Cheese and Chorizo Sausage
Breakfast Potatoes
Green Chili and Flour Tortillas
Freshly Brewed Regular and Decaf Coffee, Assorted Hot Teas

Denver's Best Buffet - \$23 per person

Assorted Pastries and Muffins
Fresh Seasonal Fruit Display
Eggs Benedict with Grilled Ham, Poached Eggs and Hollandaise Sauce
French Toast with Fresh Berries and Maple Syrup
Sausage and Bacon
Breakfast Potatoes
Freshly Brewed Regular and Decaf Coffee, Assorted Hot Teas and Fruit Juices

Add to any buffet

Chef Made Omelets to Order - \$8 per person

(\$75 Chef Fee per 50 Guests)
Omelet Ingredients Include:
Chorizo, Ham, Scallions, Roasted Peppers, Mushrooms, Artichoke Hearts,
Spinach, Tomatoes, Feta and Cheddar Cheese

Plated Breakfasts (includes Assorted Juices, Coffee and Hot Tea)

Breakfast Burrito - \$14 per person

Farm Fresh Scrambled Eggs, Chorizo, Peppers, Red Chili and Cheddar Cheese
served with Breakfast Potatoes

All American - \$14 per person

Two Eggs Scrambled with Breakfast Potatoes, Wheat Toast and Crisp Bacon

French Toast - \$15 per person

Dipped in Kahlua Custard and Griddled, served with Lemon Whipped Butter, Bacon and Maple Syrup

Granola & Fresh Fruit Sundae - \$8 per person

Granola, Fresh Berries, Banana, Melon, and Vanilla Yogurt

Lunch Buffets

(minimum of 10 People)

The Picnic Buffet - \$19 per person

Assorted Sliced Breads and Rolls
Pickles, Olives, Peppers, Lettuce, Sliced Tomato and Onion
Deli Sliced Roast Beef, Turkey and Ham
Assorted Sliced Cheeses
Mixed Green Salad
Assorted Deli Chips
Assorted Dessert Bars
Freshly Brewed iced Tea
Add Soup of the Day - \$3pp

The Fajita Buffet - \$21 per person

Grilled Chicken & Beef Fajitas
Sautéed Onions, Red and Green Bell Peppers
Spanish Style Rice
Refried Pinto Beans
Warm Flour Tortillas
Fresh Corn Tortillas
Grated Cheese, Shredded Lettuce, Diced Tomato, Sour Cream and Guacamole
Chips and Salsa
Churros filled with Bavarian Cream
Freshly Brewed Iced Tea

The Great Gatsby - \$22 per person

Caesar Salad with Focaccia Croutons and Shaved Romano Cheese
Sautéed Chicken Breast Piccata with Capers, Tomato, Fresh Basil and Lemon Butter
Penne Pasta with Basil Pesto Cream Sauce
Penne Pasta with Tomato Basil Sauce
Steamed Seasonal Vegetables
"Death by Chocolate" Cake
Freshly Brewed Iced Tea

The Bistro Buffet - \$23 per person

Caesar Salad with Focaccia Croutons and Shaved Romano Cheese
"Build your own pasta" using:
Penne Pasta
Cheese Filled Ravioli
Roasted Chicken Breast
Handmade Meatballs
Tomato Basil Sauce
Basil Pesto Cream Sauce
Fresh Grated Parmesan, Mozzarella Cheese, Artichoke Hearts,
Sautéed Mushrooms, Crushed Red Pepper Flakes and Chopped Fresh Herbs
Garlic Toast
Tiramisu
Freshly Brewed Iced Tea

~Boxed lunches on the following page~

Boxed Lunches

All Boxed Lunches are accompanied by a Fresh Baked Cookie, Bag of Chips, Fresh Fruit and Bottled Water

Select a Variety of Sandwiches - \$16 per person

Hickory Smoked Ham with Cheddar Cheese on a Croissant Roll

Smoked Roast Turkey with Swiss Cheese on Whole Wheat Bread

Sliced Roast Beef with Provolone Cheese on Sourdough Bread

Tuna Salad with Tomato and Lettuce on Whole Wheat Bread

*counts of each sandwich are required, otherwise an assortment of the top 3 will be served

Chicken Caesar Salad - \$17 per person

Chopped Romaine, Croutons, Parmesan Cheese and Grilled Chicken Breast

tossed with a traditional Caesar Dressing

(substitute shrimp - \$3pp)

Cobb Salad - \$17 per person

Fresh Greens with Turkey, Bacon, Tomato, Avocado,

Chopped Hard Boiled Eggs, Cheddar Cheese

Tossed with your favorite salad dressing

Breaks

Mid Morning Refresh - \$5 per person

Freshly Brewed Regular and Decaf Coffee, Assorted Hot Teas

Coffee Shop - \$7 per person

Freshly Brewed Regular and Decaf Coffee, Assorted Hot Teas

Assorted Syrups, Whipped Cream, and Flavored Creamers

Sweet Snack - \$8 per person

Assorted Cookies and Brownies

Freshly Brewed Regular and Decaf Coffee

Health Nut - \$11 per person

Fresh Fruit Yogurts, Granola Bars, Natural Sparkling Sodas, Fresh Seasonal Fruit Display

Freshly Brewed Regular and Decaf Coffee

A La Carte

Food:

Assorted Pastries or Muffins	\$24 doz
Homemade Croissants	\$26 doz
Bagels with Cream Cheese	\$26 doz
Fresh Baked Cookies	\$22 doz
Homemade Brownies	\$22 doz
Granola Bars – Fruit & Nut, Original	\$2 each
Whole Fresh Fruit	\$1.50 each
Assorted Fresh Fruit Yogurts	\$2.50 each
Cracker Jacks	\$2.50 each
“Sweet and Salty” Nutty Snack Mix	\$2.50 each
Candy Bars - Snickers, Kit Kat, Milkyway	\$3.00 each
Seasonal Diced Fruit Platter	\$6 per person
Chips and Salsa	\$3 per person

Beverages:

Fresh Brewed Regular/Decaf Coffee	\$40 gallon
Assorted Hot Teas	\$30 gallon
Freshly Brewed Ice Tea	\$20 gallon
Assorted Pepsi Products	\$3 each
Bottled Water	\$3 each
Natural Sparkling “Izzy” Sodas	\$3.50each
Juices - Orange, Cranberry, Grapefruit	\$18 carafe

Dinner Buffets

(minimum 20 Guests)

Rebel Without a Cause - \$30 per person

Assorted Dinner Rolls and Whipped Butter
Caesar Salad with Focaccia Croutons and Shaved Romano
Chicken Piccata with Tomatoes, Capers, Fresh Basil and Lemon Butter Sauce
Sirloin Medallions with Wild Mushrooms and Marsala Sauce
Sour Cream and Chive Smashed Yukon Gold Potatoes
Steamed Seasonal Vegetables
"Death by Chocolate" Cake
Freshly Brewed Regular and Decaf Coffee, Assorted Hot Tea
Freshly Brewed Iced Tea

CasaBlanca - \$35 per person

Assorted Dinner Rolls and Whipped Butter
Mixed Greens tossed with Mandarin Oranges, Goat Cheese, Slivered Almonds with Herb Vinaigrette
Grilled Chicken Breast with Asparagus, Lemon Zest and Natural Jus
Beef Tenderloin Medallions with Rosemary Demi Glace and Gorgonzola Crumbles
Herb Roasted Potatoes
Steamed Seasonal Vegetables
Lemon Cream Torte
Freshly Brewed Regular and Decaf Coffee, Assorted Hot Teas
Freshly Brewed Iced Tea

It's a Wonderful Life - \$39 per person

Assorted Dinner Rolls and Whipped Butter
Caesar Salad with Focaccia Croutons and Shaved Romano Cheese
Mixed Greens tossed with Mandarin Oranges, Goat Cheese, Slivered Almonds with Herb Vinaigrette
Cumin dusted Pan Roasted Salmon with Fresh Cucumber Tomato Relish
Grilled Beef Tenderloin Medallions with Roasted Wild Mushrooms & Rosemary Demi Glace
Sour Cream and Chive Smashed Yukon Gold Potatoes
Steamed Seasonal Vegetables
Triple Layer Chocolate Mousse
Freshly Brewed Regular and Decaf Coffee, Assorted Hot Teas
Freshly Brewed Iced Tea

Carving Station Dinner Buffet

(\$75 Chef Fee per Station)

Select your entrée(s) and add the per person price to the base price of the buffet. All buffets include following:
Dinner Rolls with Butter, House Salad, Whipped Potatoes, Seasonal Vegetable, Chef's Choice Dessert, Freshly Brewed Regular and Decaf Coffee, Assorted Hot Teas, Freshly Brewed Iced Tea. Side dishes are customized to fit the selection of the entrée.

Roast Beef Tenderloin – add \$46 per person
with Gorgonzola Cream Sauce

Roast Prime Rib – add \$44 per person
with Horseradish Sauce & Rosemary Au Jus

Seared Ahi Tuna Loin (rare) – add \$44 per person
with Lemon Bure blanc

Stuffed Pork Tenderloin – add \$35 per person
with Veal Demi Glace

Clove Infused and Honey Glazed Ham – add \$34 per person
with Pineapple Chutney

Appetizer Displays & Hors d'oeuvres

Will be served at a station unless otherwise requested

\$24 Dozen

Grilled Vegetable Skewers (veg)

Spring Rolls with Sweet Soy and Wasabi Mayo (veg)

Bruschetta with Eggplant Puree, Roasted Tomatoes and Balsamic Reduction (veg)

Roast Beef Tenderloin served on a Crostini with Rosemary Aioli

Grilled Jerk Chicken Skewers with a Pineapple Rum Glaze

Chicken Satay with Peanut Dipping Sauce

Sashimi Seared Tuna on Wonton Chips with Cucumber, Avocado Pico de Gallo

Crispy Salmon Caked served with Broken Tatar Sauce

Coconut Shrimp with Chipotle Apricot Sauce

\$30 Dozen

Marinated Melon with Goat Cheese on Brioche (veg)

Smoked Trout with Red Onion Marmalade on a Parmesan Crisp

Prosciutto Wrapped Asparagus

Dessert: Dessert Bar Assortment – Chocolate PB, Lemon Crumb, Oreo Brownie, Apple Crumb and more!

Dessert: Chocolate Covered Strawberries

\$36 Dozen

Cashew Shrimp Skewers with Sweet Soy

Beef Brochettes with Balsamic Glaze

Beef Tartare with Capers, Red Onion and Truffle Oil on Crostini

Bacon Wrapped Shrimp or Scallop

Crab Cakes with Lemon Safron Aioli

~appetizers and displays are continued on the next page~

Per Person Appetizers

Artichoke and Sundried Tomato Cheese Dip, served with Toasted Focaccia Crostini - \$3 per person

Tortilla Chips with Smoked Cheddar and Avocado Salsa - \$4 per person

Assorted Fresh Seasonal Vegetable Tray with Ranch Dressing - \$4 per person

Antipasti Platter of Cured Meats, Olives, Peppers, Assorted Breads and Crackers - \$5 per person

Mixed Olives and Hummus - \$5 per person

Domestic Cheese Display with Crackers - \$6 per person

Artisanal Imported Cheese Display with Gourmet Crackers - \$9 per person

Assorted Fresh Seasonal Fruit Tray with Honey Yogurt Dip - \$6 per person

Interactive Stations (minimum 25pp) ***(\$75 Chef Fee per Station)***

Build-Your-Own Sliders

Enhance your reception menu with a custom carving station.
These build-your-own-sliders are fun and interactive, great for all occasions!
All carved items are served with Cocktail Sandwich Rolls, Horseradish, Mustard and Mayonnaise

Roast Beef Tenderloin – \$15 per person
with Gorgonzola Cream Sauce

Roast Prime Rib – \$12 per person
with Rosemary Au Jus

Roast Turkey Breast – \$8 per person
with Wild Mushroom Demi

Clove Infused and Honey Glazed Ham – \$7 per person
with Pineapple Chutney

Pasta Parfaits - \$8 per person

Customize your own pasta dish!
A variety of Pasta with Tomato Basil Sauce and Basil Pesto Cream Sauce
served in a parfait glass topped with Grated Parmesan and Finished with a Breadstick "straw"
Spice it up with these ingredients

Diced Grilled Chicken - \$2pp

Mini Meatballs - \$2pp

Italian Sausage - \$2pp

Mashed Potato Martinis - \$10 per person

All station ingredients are separated for each guest to create their own Mashed Potato Martini.

A fun activity for all ages!

Yukon Gold Mashed Potatoes

Smashed Sweet Potatoes

Condiments include Sour Cream, Butter, Chives, Shredded Cheese, Fried Onion Straws and Bacon Bits

Add Lobster - \$5pp

Add Lump Crab - \$5pp

Bar Service Options

\$75 Bartender Fee will apply to all bars

Premium Bar

Absolut 80
Beefeater
Bacardi
J&B Scotch
Jim Beam
Canadian Club
Cuervo
Hennessey VSOP
Domestic, Import & Microbrew Beer
House Wines – Chardonnay, Merlot & Cabernet

Deluxe Bar

Kettle One
Tanqueray
Captain Morgan
Johnny Walker Black
Glenlivet 12
Makers Mark
Crown Royal
Patron Silver
Domestic, Import & Microbrew Beer
House Wines – Chardonnay, Merlot & Cabernet

Mixers Available

Pepsi, Diet Pepsi, Ginger Ale, Tonic, Soda, Orange Juice, Grapefruit Juice, & Cranberry Juice

Pricing

Consumption

Premium Bar

Hosted	Cash
\$6.75/drink	\$7/drink
\$3.75/bottle	\$4/bottle
\$4.75/bottle	\$5/bottle
\$7.75/glass	\$8/glass

Mixed Drinks
Domestic Beer
Microbrew & Import Beer
House Wine

Deluxe Bar

Hosted	Cash
\$7.75/drink	\$8/drink
\$3.75/bottle	\$4/bottle
\$4.75/bottle	\$5/bottle
\$7.75/glass	\$8/glass

Hourly Packages

Hosted Premium Bar, Per Person

\$17 per person 1st hour
\$8 per person each additional hour

Hosted Deluxe Bar, Per Person

\$20 per person 1st hour
\$9 per person each additional hour

~Please ask your Event Planner for full list of wine options ~

Audio Visual

Projection, Video and Display Data

2000 ANSI XGA Video/Data Projector	\$300
4000 ANSI XGA Video/Data Projector	\$400
42" HDTV/Computer Plasma Monitor	\$275
Floor Stand for Plasma	\$75
27" Monitor/Receiver w/ cart	\$100
32" Monitor /Receiver w/ cart	\$125
Overhead or 35 MM Projector	\$80
VHS Recorder/Player	\$50
DVD Player	\$50
Digital Camcorder w/ Tripod	\$150
Camcorder Tripod	\$30
TV / VCR	\$100
TV / DVD	\$100
T-120 VHS Video Tape	\$10

Sound Systems, Microphones and Audio:

Wired - Hand Held Mic or Lavalier, 4 Channel Mixer, small sound system	\$200
Wireless - Hand Held Mic or Lavalier 4 Channel Mixer, small sound system	\$250
<i>ADD: 12 Channel Mixer</i>	<i>add \$75</i>
PZM Microphone	\$50
Executive Speakerphone	\$100
Pro Cassette Recorder/Player	\$60
CD Player	\$40
Portable Stereo (CD, Turner, Tape)	\$125
Laptop Computer	\$125

Meeting Aids:

Flipchart w/Adhesive Pad and Markers	\$40
Additional Flipchart Pads	\$15
Whiteboard with Easel	\$30
Floor Podium	\$30
AC Power Strip or Extension Cord	\$12.50
AV Table w/ Power Strip and Extension Cords	\$20
Wireless Computer Mouse	\$25
Laser Pointer	\$30
Projection Screens	\$40

Internet Service:

Wireless & T1 Line	\$100 per day, unlimited connections
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**Other AV items can be made available, please call for pricing