



## 2022 Event & Catering Packet



## **Catering and Room Rental Information**

Welcome to the Back 9 at Bella Rosa Restaurant! Our newly renovated restaurant is perfect for your wedding reception, graduation, holiday, lunch or dinner party. Our staff will work with your event from start to finish. We can accommodate 10-92 guests in our indoor space (subject to COVID-19 regulations) and up to 50 guests on our outdoor patio.

### **Room Rental Fees**

North Dining Room	\$40.00 per hour
North Dining Room & Bar	\$75.00 per hour

### **Food and Beverage Guidelines**

The Back 9 will allow outside food vendors with prior authorization. Any outside food must be fully prepared when delivered and our restaurant equipment cannot be utilized to prepare or warm food.

*The Back 9 strictly follows State of Colorado liquor laws including:*

-  Outside alcoholic beverages are strictly prohibited.
-  All guests ordering alcoholic beverages must show a valid ID.
-  Guests may only order one alcoholic beverage at a time.
-  Any person attempting to serve alcohol to a minor will be asked to leave the premises.

### **Decorations**

Decorations may be utilized with authorization from Back 9 staff. Any item that punctures the walls (nails, tacks, etc) may not be used. All decorations must be removed from the premises at the end of the event.

### **Guarantee and Cancellations**

A 25% or \$75 (whichever is less) deposit will be due within two weeks of booking your event, if event includes catering or will be hosted during regular business hours. Cancellations must be made within 14 days of the event for a full refund of the deposit. Final Headcount and Menu Selections must be submitted 7 days prior to the event. The Final Headcount is the minimum number that your event will be charged.

## **Catering Options**

\*Prices do not include tax or 18% gratuity

\*We can custom tailor a package to suit your needs

### **Sandwich Tray - \$13.99/person**

Variety of Breads, Ham, Turkey, Assorted Cheeses, Lettuce, Tomato, Mayo, Mustard, Potato Chips, and Choice of Macaroni or Potato Salad

### **Beef Sliders - \$13.99/person**

Angus Beef Slider Sandwiches with Lettuce, Tomato, Onion & Pickles. Served with Chips and Potato Salad

### **Brunch - \$14.99/person**

Scrambled Eggs, Bacon, Sausage Links, Country Fries, Fruit, Yogurt, Granola, and Pastries

### **Spaghetti - \$15.99/person**

Includes Spaghetti Noodles, Meatballs, Italian Sausage, Marinara, Alfredo, Garlic Bread and Salad

### **Pulled Pork - \$15.99/person**

BBQ Pulled Pork, Buns, Baked Beans, Potato Chips and Choice of Macaroni or Potato Salad

### **Taco/Nacho - \$15.99/person**

Seasoned Ground Beef, Seasoned Shredded Chicken, Taco Shells, Tortillas, Tortilla Chips, Salsa, Sour Cream, Lettuce, Tomato and Shredded Cheese (Sub carne asada for one protein \$3)

### **Prime Rib - \$21.99**

Medium Rare Choice Prime Rib, Au Jus, Horseradish, roasted baby potatoes, seasonal vegetable, mac and cheese, salad and dinner roll

## Hors D' Oeuvres

### Hot Selections

Swedish or BBQ Meatballs

Spinach and Artichoke Dip with Chips

Southwestern Egg Rolls with Spicy Raspberry Preserves

Teriyaki Chicken Skewers

Buffalo Wings

### Cold Platters

Italian Bruschetta

Assorted Cheese Tray

Ham or Smoked Turkey Finger Pin Wheels

Vegetable Platter with Ranch Dip

Seasonal Fresh Fruit Platter

Assorted Mini Desserts

---

#### **Option One \$14.99 per person + tax & gratuity**

Choose two Hot and two Cold Platters

#### **Option Two \$16.99 per person + tax & gratuity**

Choose three Hot and three Cold Platters

#### **Option Three \$18.99 per person + tax & gratuity**

Choose four Hot and four Cold Platters

---

*The following items may be added to the options above:*

**Jumbo Shrimp Cocktail \$7.99 per person**

Served with House Made Cocktail Sauce

## **Dessert Selection**

Desserts may be added to any catering option

Cookie and Brownie Tray	\$1.50/person
Mini Crème Puff and Éclair Tray	\$1.50/person
Assorted Lori Lee's Chocolates	\$2.00/person

---

## **Bar Options**

### **Cash Bar**

All guests will pay for all beverages purchased

### **Limited Open Bar**

The host sets a specific dollar amount for the bar. Guests drink without any cost to them until the pre-set limit is reached. Once the limit is reached, bar changes over to a cash bar and guests are responsible for the charge of their beverages. Limit can be set at any denomination. If limit is not met, you will only be charged for what is consumed.

### **Modified Open Bar**

A tab will be run for the duration of the event where guests can enjoy unlimited beer, wine, and soft drinks. Tab will be added to the final bill.

---

\*The consumption of alcohol by minors is a serious violation of state and federal laws and will be treated as a crime. Our staff is fully trained to ask for age identification from anyone who appears to be under the age of 40.