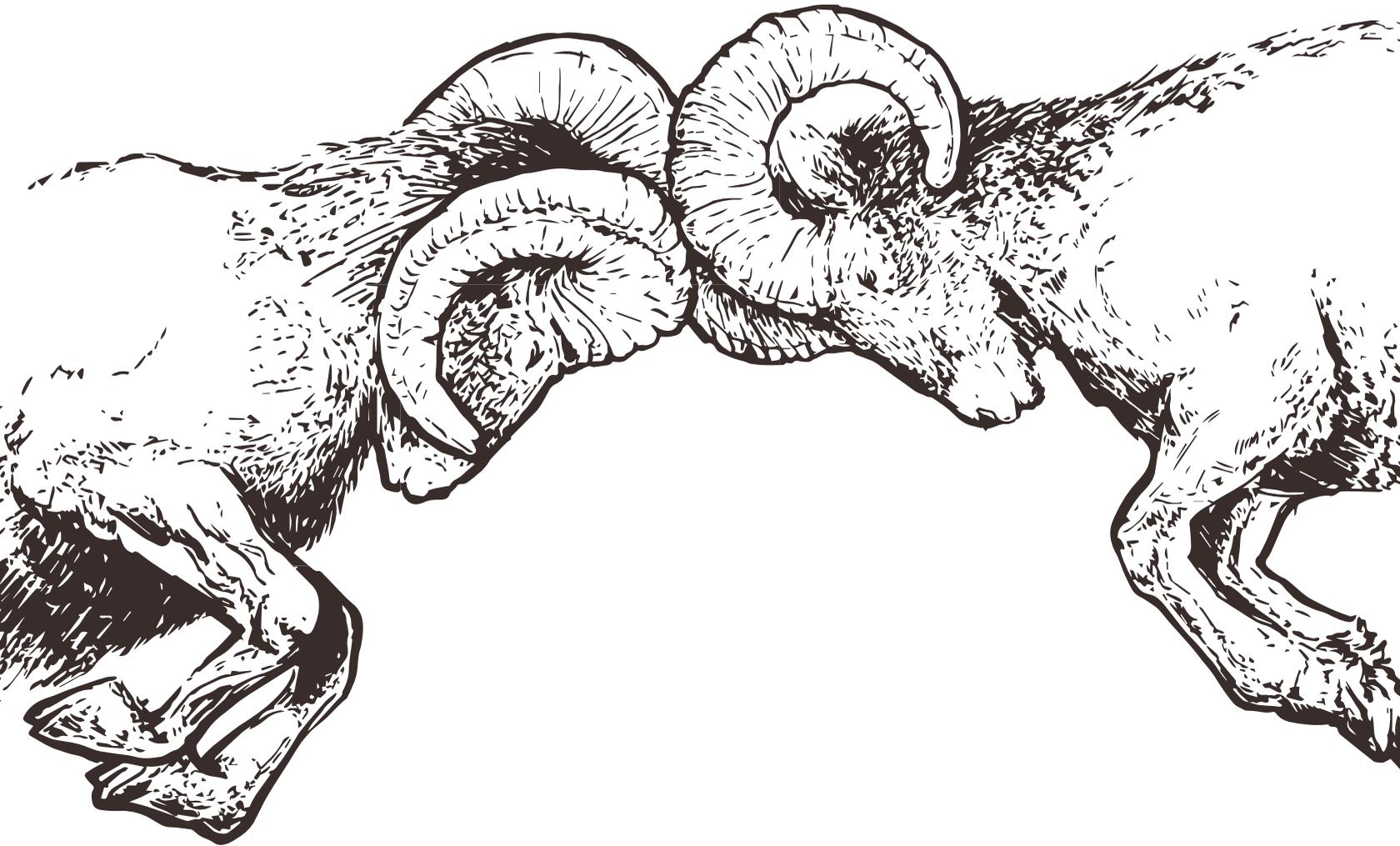


# BANQUET =MENU=



**C** B & POTTS  
RESTAURANT & BREWERY

# LOCATIONS

## **FOOTHILLS**

195 East Foothills Parkway - Fort Collins, CO 80525  
PH: 970.221.1139  
EMAIL: 008fortcollinsleader@cbpotts.com

## **COLLINDALE**

1441 E Horsetooth Road - Fort Collins, CO 80525  
PH: 970.226.0148  
EMAIL: 057collindaleleader@cbpotts.com

## **WESTMINSTER**

1257 West 120th Ave - Westminster, CO 80234  
PH: 303.451.5767  
EMAIL: 073events@cbpotts.com

## **COLORADO SPRINGS**

261 Kaycee Case Place - Colorado Springs, CO 80921  
PH: 719.481.9034  
EMAIL: 062coloradospringsleader@cbpotts.com

# **BUILD YOUR OWN BUFFET**

**\$25**

\$25 per person with a minimum of 25 guests in the party.

Available for lunch and dinner 7 days a week.

Price includes all non-alcoholic beverages.

Buffet Style is not unlimited. Portion sizes are determined by guest count.

## **SALADS**

Choose One

Caesar Salad - Garden Salad - Coleslaw

## **ENTRÉES**

Choose Two

### **SIGNATURE ENTRÉES**

Chimichurri chicken - Mac & cheese with roasted mushrooms -

Mac & cheese with blackened chicken,

Beef enchilladas - Pork carnitas with fresh baked buns -

Grilled BBQ chicken - 1/4lb Burger with mayo, lettuce, tomato, onion, swiss, cheddar

### **PREMIUM ENTRÉES**

Grilled sirloin steak (\$5 per person extra)

Slow-roasted big red baby back ribs (\$6 per person extra)

- not available at Collindale

Atlantic salmon (\$5 per person extra)

- Grilled or Blackened

Add an additional **SIGNATURE ENTRÉE** for \$5 per person extra

or a **PREMIUM ENTRÉE** for \$10 per person extra

## **SIDES**

Choose Two

Cheddar mashed potatoes

Southwest corn - Mac & cheese - Seasonal rice - Coleslaw

Potts chips - Seasonal vegetables

# CHAFER STYLE MENU

Prices are listed per person and include soda, coffee and tea.

Chafers are not unlimited.

Portion size is determined by guest count.

## **EARLY RISER \$10**

Juice, coffee, muffins and bagels

## **POTTS CONTINENTAL BUFFET \$13**

Fresh seasonal fruit platter, juices and a variety of pastries including muffins, bagels

## **CLASSIC BREAKFAST BUFFET \$15**

Fluffy scrambled eggs, applewood smoked bacon, link sausage, breakfast potatoes, fresh seasonal fruit

## **ALL AMERICAN \$16.99**

Grilled burgers and chicken breasts served with swiss and cheddar, sautéed mushrooms and onions, tomatoes, lettuce, bacon, BBQ sauce and mayonnaise. Served with chips and green salad

## **SOUTHWESTERN \$21.99**

Beef and chicken fajitas served with sour cream, cheese, guacamole, flour tortillas, lettuce, tomatoes, jalapeños, beef enchiladas seasonal rice and black beans.  
Served with chips and salsa

## **ITALIAN \$21.99**

Chicken parmesan with your choice of spaghetti & meatballs or lasagna  
Accompanied by garlic bread and Caesar salad  
Add lasagna or spaghetti & meatballs for \$2 per person

## **BBQ \$23.99**

BBQ chicken and BBQ pulled pork.  
Served with roasted corn, mac & cheese and coleslaw and fresh baked buns

## **CARVING STATION**

Baron of beef, prime rib, roasted turkey or spiral ham  
Market price

**ADD THESE DELICIOUS FAVORITES TO ANY CHOICE  
\$2.99 PER PERSON, SEASONAL RICE, SEASONAL VEGETABLES,  
CHEDDAR MASHED POTATOES, MAC & CHEESE OR SOUP**

# PARTY TRAYS

Each tray below provides a sampling for approximately 25 guests.

## **PRAWN COCKTAIL \$220**

Large prawns, poached and chilled. Served with zesty cocktail sauce and fresh lemon

## **COMBO SUB PLATTER \$160**

Ham, turkey, roast beef, swiss, cheddar, mayonnaise, mustard, lettuce, tomato and onion on a french baguette

## **PULLED PORK SLIDERS \$160**

BBQ, slaw, pickled onion

## **CHEESEBURGER SLIDERS \$160**

Ketchup, mustard, cheddar, and pickle chips

## **BACON CHEDDAR SLIDERS \$170**

Bacon, cheddar, lettuce, tomato, onion and mayo ketchup, mustard, pickles

## **CHICKEN WINGS \$150**

All-natural wings, blue cheese or ranch dressing and celery sticks.  
Choice of sauces: buffalo, porter BBQ, dry rub

## **BONELESS CHICKEN WINGS \$140**

Crispy boneless chicken, blue cheese dressing and celery sticks.  
Choice of sauces: buffalo, porter BBQ, or mustard

## **MAC & CHEESE \$140**

Cavatappi pasta, rich & creamy cheddar cheese sauce and toasted bread crumbs.

# PARTY TRAYS

Each tray below provides a sampling for approximately 25 guests.

## **FIESTA LAYERED DIP \$110**

Layers of black beans, sour cream,  
cheddar and jack cheese,  
tomatoes, fresh jalapeños,  
green onions, and guacamole.  
With corn tortilla chips

## **SPINACH & ARTICHOKE DIP \$110**

Cheddar-jack, pepperjack, parmesan and  
roasted garlic blended with roasted red bell  
pepper, artichoke and sour cream. Skillet baked.  
Flat bread and tortilla chips

## **DOMESTIC CHEESE & CRACKERS \$90**

Cheddar, monterey jack, havarti & pepperjack cheese.  
Gourmet crackers

## **VEGGIES & DIP \$75**

Fresh seasonal vegetables with  
buttermilk ranch dressing for dipping

## **MINI SOFT TACO BAR \$150**

Seasoned chicken or ground beef, lettuce, cheddar jack,  
sour cream, guacamole, pico de gallo,  
jalapeños, salsa and flour tortillas

## **BEEF AND CHICKEN COMBO \$155**

## **PRETZEL & BEER CHEESE FONDUE \$150**

Bavarian pretzels & Buttface Amber Ale cheese fondue

## **SESAME CHICKEN SKEWERS \$140**

Kalbi marinated with sesame seeds and sweet chili sauce

# **PARTY TRAYS**

Each tray below provides a sampling for approximately 25 guests.

## **TURKEY & BACON WRAPS \$130**

Thinly sliced turkey breast, bacon, cream cheese,  
iceberg lettuce, tomato,  
mayonnaise and havarti cheese  
wrapped in a flour tortilla

## **FRESH FRUIT MEDLEY \$120**

Fresh seasonal variety

## **MEATBALLS \$120**

With your choice of BBQ, marinara,  
or kalbi sauce. Add buns \$40

## **HUMMUS & VEGGIES \$85**

Garbonzo beans, garlic & fresh lemon.  
With fresh cut vegetables, flat bread and tortilla chips

## **CAESAR SALAD \$75**

Crisp romaine, rosemary garlic croutons, tossed  
with Caesar dressing and parmesan

## **DEVILED EGGS \$60**

Hard boiled eggs, mayonnaise, mustard & paprika

## **MIXED GREEN SALAD \$60**

Mixed greens, crutons  
and fresh veggies  
Choice of dressing

## **BRUSCHETTA \$80**

French baguette, tomato, red onion, basil, artichoke, garlic,  
balsamic glaze and parmesan

## **CRISPY CHICKEN TENDERS \$140**

All natural tenders, choice of buffalo, porter BBQ or dry.  
Choice of ranch, honey mustard, or BBQ

## **STEAK SLIDERS \$260**

Tender filet medallions, A1 garlic aioli, horseradish cream and onion crisps

## DESSERT SELECTIONS

All dessert selections can be added a la carte to your banquet menu.  
We will customize your dessert table to accommodate your event!  
Just ask your event coordinator.

### HOMEMADE CHOCOLATE CHIP BROWNIES

served with hot fudge & caramel sauce.  
\$18 per dozen

### CHOCOLATE CHIP COOKIES

Fresh baked, homemade - \$18 per dozen

### BREAD PUDDING

Custard, nutmeg, cinnamon, vanilla, whipped cream and caramel  
Served with caramel - \$36 per dozen

### PEANUT BUTTER PIE

Creamy peanut butter spun with cream cheese on an Oreo cookie crust  
chocolate ganache top, whipped cream and chopped nuts.  
\$36 per dozen

### SALTED CARAMEL CHEESECAKE

With caramel sauce and whipped cream - \$7.99 per person.

# **EVENT BAR OPTIONS**

## **OPEN BAR**

All drinks are tallied on the same tab with a complete range of cocktails, beer and wine available to your guests. Choose from any liquor and wine. Drinks will be charged based on consumption.

## **CAPPED BAR**

An open bar will be available to your guests within a certain dollar limit determined in advance. Once your limit has been reached, your server will inform you to set a new limit or your guests will have the option of paying for their individual drinks. If your limit has not been reached, you are charged for only what has been consumed.

## **CASH BAR**

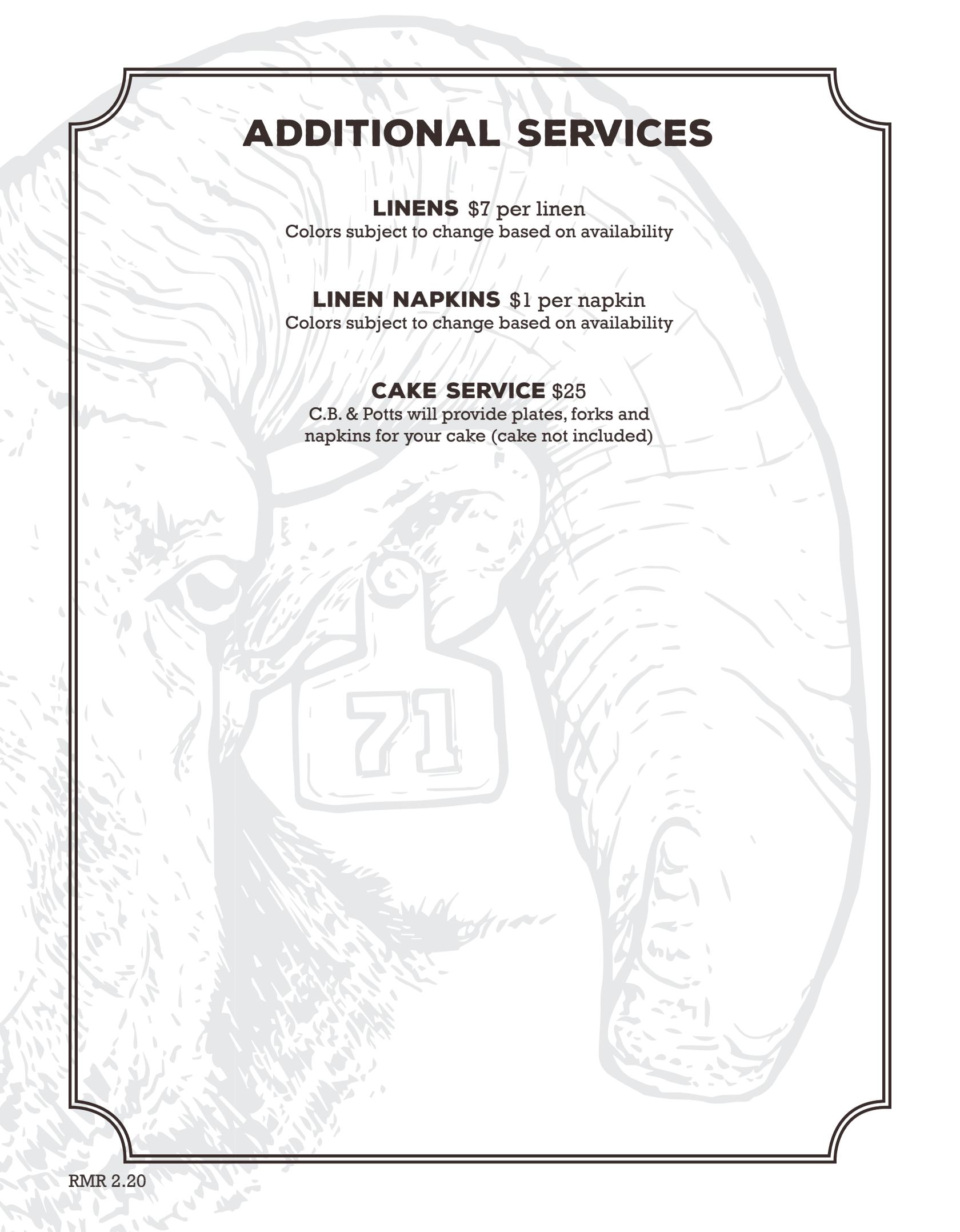
No alcoholic beverage will be placed on the host's tab. Guests are asked to pay for their own alcoholic beverages. All non-alcoholic beverages will be added to your tab, unless noted otherwise, or if your banquet option is chafer style.

## **CRAFT BEER & HOUSE WINE**

Guests will be offered only beer pints or glasses of house wine. Your guests will have the option to pay for all other drinks. You can have this option as a capped bar or open bar option. This is a great option to keep costs low and maintain the feel of an open bar atmosphere.

## **TICKET BAR**

Our ticket option allows you to limit and budget for your event by allowing tickets for drinks. Your guests will be able to use the tickets provided to them for the alcoholic beverages you have determined. Once the tickets are used, the guests will be asked to pay for their drinks. The tickets are good for alcoholic beverages only



# ADDITIONAL SERVICES

## **LINENS** \$7 per linen

Colors subject to change based on availability

## **LINEN NAPKINS** \$1 per napkin

Colors subject to change based on availability

## **CAKE SERVICE** \$25

C.B. & Potts will provide plates, forks and napkins for your cake (cake not included)

# **GOLF TOURNAMENT EVENT PACKAGES**

**COLLINDALE LOCATION ONLY**

## **BOXED LUNCH**

Deli wrap \$9.00 per person

*Ham, turkey or roast beef sandwich, potato chips, candy bar and bottled water*

Brat or dog \$8.00 per person

*Grilled hot dog or beer brat, Potts chips, candy bar and bottled water*

Breakfast burrito & coffee \$7.00 per person

## **BUFFET OPTIONS**

Buffet is not unlimited. Portions are determined by confirmed guest count.

**EARLY RISER \$10** - Juice, coffee, muffins & bagels

**CLASSIC BREAKFAST BUFFET \$15** - Fluffy scrambled eggs, smoked bacon, sausage links, breakfast potatoes, fresh seasonal fruit

**BBQ \$11.99 per person**

BBQ pulled pork severed with slaw, pickles & onions

Choose two

Pasta salad, potato salad, baked beans, garden salad, Potts chips

**AMERICAN \$11.99 per person**

Choose two:

Grilled burgers, chicken breast, or bratwurst

Choose two:

Pasta salad, potato salad, baked beans, garden salad, Potts chips

## **APPETIZER TRAYS**

Each tray below provides a sampling for approximately 25 guests

**HUMMUS & VEGGIES \$85**

Garbonzo beans, garlic & fresh lemon.

Fresh cut vegetables, flat bread & tortilla chips

**CHICKEN WINGS \$150**

With celery and blue cheese or ranch dressing.

Choice of sauces: Porter BBQ, buffalo or dry rub

**MEATBALLS \$120**

With your choice of BBQ, marinara or kalbi sauce. Add buns for an additional \$40

**DOMESTIC CHEESE & CRACKERS \$90**

Cheddar, monterey jack, havarti & pepperjack with gourmet crackers

# SPECIAL EVENT AGREEMENT

\_\_\_\_\_ C.B. & Potts offers reserved seating in any of our private dining areas. Changes in your guest count may require changes in location of seating. You will be contacted by the event coordinator in the occurrence of any such changes. All functions are booked based upon a 3 hour time limit. Parties requiring a separate/semi-private room will incur a discretionary room charge. If the 3 hour limit is exceeded, then an additional \$50.00 may be charged for every 1/2 hour the room is occupied or your party may be relocated depending on the needs of our other guest reservations.

\_\_\_\_\_ C.B. & Potts must provide all food and beverages. For parties of 25 or more, a present menu must be arranged a minimum of one week prior to the event date. Menu items and prices subject to change on a biannual basis. Ram will communicate any changes. A \$100.00 deposit or credit card number and a signed contract are required two weeks in advance to the event to hold your reservation. If Ram does not receive these items within 72 hours of inquiry, C.B. & Potts reserves the right to cancel the reservation.

\_\_\_\_\_ A confirmation and final guest count is required 7 days prior to your event. The number of guests given to the event coordinator is the "final guest attendance guarantee". If a final guest attendance is not given within 7 days of the event, the last known guest count will be the "final guest attendance guarantee". Your final bill will reflect the number of people served at your event, but under no circumstance will you be charged less than the "final guest attendance guarantee", if actual guests served is less than the "final guest attendance guarantee". You total for each guest will be charged at the average price per person for the specific event.

\_\_\_\_\_ In the event of a cancellation, a 7 day notice is required in order to receive a refund on the \$100.00 deposit. Cancellations made less than the 7 day notice prior to the event, will forfeit the \$100.00 deposit. Events that have not been formally canceled directly and specifically with the event coordinator will be charged with 100% of bill amount based on the "final guest attendance guarantee". Your total for each guest will be charged at the average price per person for the specific event or the Room Spend Minimum.

\_\_\_\_\_ This agreement for the private room rental requires a minimum spend requirement that is to be accumulated only in the room and by the dedicated servers that have been assigned to your event. This required minimum amount can include any food, beverage, and/or retail items. This amount is stated below and is agreed upon with event coordinator & guest. The difference in the spend requirement is the responsibility of the client to whom the contract is with. Remaining balance will be charged to deposit credit card or other method of payment at conclusion of event.

\_\_\_\_\_ C.B. & Potts requests that bills are paid in full with one tab at the end of your function. The entire bill is subject to local state sales tax. C.B. & Potts reserves:

- The right to terminate liquor service at your event for any reason, and will do so if any suspicion of any illegal activity regarding the service of liquor is being observed. Including providing alcoholic beverages to minors, providing your own alcoholic beverages, & over consumption.
- All outside entertainment must be communicated with C.B. & Potts & the event coordinator in advance. All entertainment must be family friendly
- To have minimum spend requirements on the room that is agreed upon in this contract as described.

\_\_\_\_\_ This agreement may be faxed or emailed. Your event coordinator will contact you to confirm the contract, availability and event details. If you are not contacted within 24 hours, please call C.B. & Potts location you want your event held at and speak to the event coordinator. Your event is not confirmed until you have spoken with the event coordinator directly.

Client Name \_\_\_\_\_ Potts Authorization \_\_\_\_\_  
Signature \_\_\_\_\_ Title \_\_\_\_\_  
Title \_\_\_\_\_ Date \_\_\_\_\_  
Date \_\_\_\_\_

## BILLING / DEPOSIT INFORMATION

Payment Type \_\_\_\_\_ Date of Event \_\_\_\_\_  
Name \_\_\_\_\_ Time of Function \_\_\_\_\_  
Address \_\_\_\_\_ Guest Count \_\_\_\_\_  
Credit Card # \_\_\_\_\_ CVC # \_\_\_\_\_ Company Name \_\_\_\_\_  
Expiration Date \_\_\_\_\_ Tel Number \_\_\_\_\_  
Card Holder Signature \_\_\_\_\_ Event Type \_\_\_\_\_  
Deposit Amount \_\_\_\_\_ Room Reserved \_\_\_\_\_  
Room Minimum Spend Requirement \_\_\_\_\_ Email \_\_\_\_\_