



C.B. & POTTS

RESTAURANT & TAPROOM

LARGE GROUPS | CATERING & EVENTS

Effective March 2025



COLLINDALE
GOLF COURSE

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ASK FOR DEVIN HART, BANQUETS & SPECIAL EVENTS, OR KEVIN SHEESLEY, PROPRIETOR
Our Supervisor Team can also answer available date inquiries and other details.
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SPECIAL EVENT INFORMATION

THANK YOU FOR YOUR INTEREST IN OUR EVENT SPACE HERE AT C.B. & POTTS!

In addition to our Hall of Fame Room located adjacent to our main dining room, we also host special events outside on our lower patio and provide food and beverage for golf tournaments and driving range events.

The next several pages outline many food and beverage options for large parties and events. A limited menu based on selections from our full menu is also available. If you have specific requests, we can also work with you to create a custom menu.

Please contact us with any questions. We look forward to working you!

ROOM RENTAL FEES

We require a \$500 minimum spend to reserve the private room. If your total food and beverage bill does not reach \$500 (NOT INCLUDING THE DEPOSIT), we will charge the difference to meet the \$500 minimum. If your event does not include food or beverages, or is significantly lower than the \$500 minimum, we charge \$100 per hour to rent the room for private events. The minimum \$500 spend can include any food and beverages, in addition to retail items purchased by members of your private event.

For example:

- Food and beverage total = \$650: NO ROOM CHARGE APPLIED
- Food and beverage total = \$450: open charge is \$50 to total \$500
- Food and beverage total = \$150: room charge of \$100/hour will be implemented in addition to \$150 food and beverage total for the duration of the reserved time.
- Food and beverage total = \$0: room charge of \$100/hour will be implemented for the duration of the reserved time.



SERVICE FEE

With every private event, we charge a \$50 non-refundable service fee. Our private events services include expertise from our Banquet Coordinator, a fully committed service team, a dedicated private area, custom set up, all tables, chairs, plate-ware, napkins and glassware. Our Hall of Fame Room amenities include reliable WiFi, use of a wireless microphone, a large screen whiteboard to project on from your device, and Bluetooth connected speakers.

RESERVING A DATE AND CANCELLATION POLICY

We typically take private reservations with no less than a 14-day notice for parties exceeding 20 guests. The room is typically rented for 2- to 4-hour time periods; however, time frames may be flexible depending on other reservations for the day.

When reserving a date, a \$100 deposit is held for the reservation. This can be paid by cash, check, or credit card over the phone or in person. In the event of a cancellation, a 14-day notice is required to receive a refund of the \$100 deposit. On the day of your event, the \$100 is applied back towards your bill. If we are not given the food and beverage orders prior to 14 days, we cannot guarantee food orders from the special event menu will be available.

DEPOSITS ARE NON-REFUNDABLE 14 DAYS PRIOR TO YOUR EVENT.

NOTE: Our Hall Of Fame Room is in high demand during specific times of the year. This includes the Holidays between Thanksgiving and New Years in addition to High School Graduation Weekends, College Graduation Weekends, and Summer weekends between Memorial Day and Labor Day. The \$500 DEPOSIT for any event during these time periods is non-refundable.

YOUR EVENT DATE AND TIME WILL BE CONFIRMED WHEN THE DEPOSIT HAS BEEN PAID.

**** Prices subject to change. ** Special Event Information continued on next page.**

CAPACITY

The room comfortably seats up to 75 people and can hold up to 100 guests in a more informal setting. If your event requires additional seating, we can discuss alternative options.

FOOD SAFETY

We do not allow outside food to be catered into any of our spaces per the Larimer County Health Department. This includes home-prepared desserts and food. The only exception is a dessert-type item that we do not offer. These types of items **must be purchased from a commercial bakery** and will incur a \$25 service fee.

Per food safety guidelines, the health department does not recommend food that has been sitting out for more than four hours to be consumed at a later time. If you or your guests would like to take leftovers from the event, you are welcome to do so. We suggest bringing your own take-out containers for large quantity food orders, but will also gladly supply you with take-out containers.

THE INFORMATION NEEDED AT LEAST ONE WEEK IN ADVANCE IS DETAILED BELOW:

- Guest count
- Beverage preferences (alcohol and non-alcoholic)
- Food selections and quantities
- Service time for food, beverages, and dessert if applicable
- Day of event contact name, phone number, and email
- Bill payment preferences



PAYMENT AND GRATUITY

We request that bills be paid in full at the end of your function. The entire bill is subject to local state and city sales tax.

Gratuity is not automatically added to your bill. A minimum 18% gratuity is suggested when closing out your bill. Any additional gratuity is greatly appreciated by the staff working your event.

ALCOHOL SERVICE TERMINATION

C.B. & Potts reserves the right to terminate liquor service at your event for any reason, and will do so if there is suspicion of any illegal activity regarding the service of liquor. Illegal activity would include: alcoholic beverages to minors, consuming your own alcoholic beverage, and overconsumption.

LIVE MUSIC/ENTERTAINMENT

All outside entertainment must be communicated with C.B. & Potts and the event coordinator in advance. All entertainment must be family-friendly.

For any other information regarding our special event spaces, please contact one of our managers.

**THANK YOU FOR THINKING OF US FOR YOUR EVENT!
WE LOOK FORWARD TO SEEING YOU SOON!**

*** Prices subject to change. ***

PLATED MEALS

ALL SELECTIONS \$25

\$25 per person with a minimum of 25 guests in the party.
Available for lunch and dinner, seven days a week.
Price includes all non-alcoholic beverages.

ENTRÉES - CHOOSE 2

8OZ SIRLOIN

Finished with steak butter.

GRILLED CHICKEN

In a lemon cream sauce.

GRILLED SALMON

In a sun-dried tomato basil butter.

CAVATAPPI PASTA

In Alfredo sauce, with sausage, sun-dried tomatoes,
and artichoke hearts. Served with garlic bread.

INCLUDED SIDES – CHOOSE 2

Vegetable Medley
Cheddar Mashed Potatoes
Seasonal Rice

ADDITIONAL SIDES

\$4 per person, each

House Salad
Caesar Salad
House Mac & Cheese
Homemade Soup
House Green Chile

Special Requests Available | Ask About Gluten Free Options

*** For any dietary requirements, please specify when ordering. Prices subject to change. ***

CHAFER STYLE

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

Chafer Styles are not unlimited.

Portion size is determined by guest count.

EARLY RISER \$10

Juice, coffee, breakfast pastries.

CLASSIC BREAKFAST \$15

Scrambled eggs, smoked bacon, sausage patties,
breakfast potatoes, and house-made biscuits.

Add fruit for \$2

HOT DOG &/OR BRAT BUFFET \$15

All-beef Vienna hot dogs and/or brats served with buns and your choice of toppings.

Toppings include: sauerkraut, cheddar jack cheese, onions, relish,
jalapeños, beer mustard, and banana peppers.

Choose two sides: pasta salad, potato salad,
bourbon bacon BBQ beans, garden salad, chips, or apple.

Add Green Chile: \$16

Add a Cookie or Candy Bar: \$2.50 per person

BBQ PULLED PORK SANDWICH \$16

BBQ pulled pork served on a brioche bun with pickle chips and onions.

Choose two sides: coleslaw, pasta salad, potato salad,
bourbon bacon BBQ beans, garden salad, chips, or apple.

Add a Cookie or Candy Bar: \$2.50 per person

AMERICAN GRILL \$17

Choose two entrees: grilled burgers, grilled chicken, or beer brat.

Choose two sides: pasta salad, potato salad,
bourbon bacon BBQ beans, garden salad, chips, or apple.

Chafer Style continued on next page.

**** For any dietary requirements, please specify when ordering. Prices subject to change. ****

All items on this page must be ordered **ONE WEEK** in advance.

CHAFER STYLE

Prices are listed per person and include soda, coffee, and tea.
Chafer Styles are not unlimited. Portion size is determined by guest count.

SOUTHWESTERN GRILL \$25

Marinated seasoned beef and chicken grilled and sliced.
Served with flour tortillas, cheddar jack cheese, salsa, sour cream,
guacamole, lettuce, pico, Spanish rice, and black beans.

Add Grilled Shrimp: \$5 per person

ITALIAN BUFFET \$25

Choose two entrees: house-made lasagna, chicken Parmesan,
or spaghetti and meatballs. Served with garlic bread and Caesar salad.

Add All Three Mains: \$5 per person

BBQ PLATTER \$25

House-smoked BBQ chicken and BBQ pulled pork.

Add Brisket: \$5 per person

INCLUDED SIDES - CHOOSE 2:

Roasted Corn

Mac & Cheese

Coleslaw

Fresh-baked Beans

ADDITIONAL SIDES - \$4 per person, each:

House Salad

Caesar Salad

Homemade Soup

House Green Chile



**** For any dietary requirements, please specify when ordering. Prices subject to change. ****

PARTY TRAYS

Each tray below provides a sampling for approximately 25 guests.

MIXED GREEN SALAD \$75

Mixed greens, fresh veggies, garlic croutons, and choice of two dressings.

CAESAR SALAD \$85

Crisp romaine, garlic croutons, Parmesan, and Caesar dressing.

CRISPY CHICKEN TENDERS \$180

All-natural white meat tenders tossed in your choice of Buffalo, BBQ, honey sriracha, or kalbi.

Choice of dipping sauce: ranch, honey mustard, blue cheese, or BBQ.

SMOKED CHICKEN WINGS \$180

All-natural wings, slow-smoked and flash-fried, then tossed in your choice of: Buffalo, BBQ, honey sriracha, kalbi, or dry rub.

Served with carrot and celery dippers

Choice of dipping sauce: ranch, honey mustard, blue cheese, or BBQ.

SPINACH AND ARTICHOKE DIP \$140

Cheddar jack, pepper jack, Parmesan, roasted garlic, roasted red bell peppers, artichokes, and sour cream. Skillet-baked and served with flatbread and tortilla chips.

Gluten-free Option: \$10 extra

Add vegetable dippers: \$25

DOMESTIC CHEESE & CRACKERS \$100

Cheddar, Monterey Jack, Havarti, and pepper jack cheeses served with assorted gourmet crackers.

Gluten-free Option: \$10 extra

ASSORTED FRUIT TRAY \$120

Fresh seasonal variety.

VEGGIES AND DIP \$85

Fresh seasonal vegetables served with ranch dressing for dipping.

Gluten-free Option: \$10 extra

Party Trays continued on next page.

**** For any dietary requirements, please specify when ordering. Prices subject to change. ****

All items on this page must be ordered **ONE WEEK** in advance.

PARTY TRAYS

Each tray below provides a sampling for approximately 25 guests.

BBQ PULLED PORK SLIDERS \$170

BBQ pulled pork served on a slider bun.
Pickle chips and onions by request.

CHEESEBURGER SLIDERS \$190

Beef patty, cheddar cheese, ketchup, mustard, and pickle chips.

BACON CHEDDAR SLIDERS \$200

Beef patty, bacon, cheddar cheese, ketchup, mustard, and pickle chips.

CHICKEN CAESAR WRAPS \$100

Sliced grilled chicken, Parmesan cheese, romaine, and Caesar dressing.

MEATBALLS \$160

All-beef meatballs served with your choice of sauce: BBQ, marinara, or kalbi.
Add slider buns: \$40

JALAPEÑO POPPERS \$75

Cheddar jack cheese and cream cheese
stuffed in a fresh jalapeño, cooked golden and served hot.

CHEESE CURDS \$110

Wisconsin cheese curds, deep-fried.
Served with marinara and raspberry dipping sauces.

Party Trays continued on next page.



Vegan options available upon request.

*** For any dietary requirements, please specify when ordering. Prices subject to change. ***

PARTY TRAYS

Each tray below provides a sampling for approximately 25 guests.

SEVEN LAYER DIP ^{GF} **\$135**

Layers of black beans, sour cream, cheddar jack cheese, tomatoes, fresh jalapeños, green onion, and guacamole.

Served with corn tortilla chips.

CHIPS AND SALSA ^{GF} **\$40**

Corn tortilla chips served with our house-made cilantro salsa.

Add house-made guacamole: \$50

PASTA SALAD **\$75**

Mediterranean style with Italian vinaigrette, salami, tomatoes, and olives.

Gluten-free Option: \$10 extra

POTATO SALAD ^{GF} **\$75**

Creamy country style with a hint of mustard.

MAC & CHEESE **\$75**

Cavatappi pasta, seasoned gratin, and creamy three-cheese sauce.

ASSORTED MINI SANDWICHES **\$150**

Your choice of:

Turkey and Cheddar, Ham and Swiss, or Roast Beef and Cheddar
with lettuce and tomato.

CHICKEN SALAD SANDWICHES **\$175**

Smoked chicken, mayo, onion, celery, cranberries,
and candied pecans. Served on a baguette.

SESAME CHICKEN SKEWERS ^{GF} **\$150**

Kalbi-marinated chicken, sweet chili sauce, with peanut drizzle and sesame seeds.

**Contains peanuts*

BUFFALO SMOKED CHICKEN DIP **\$135**

House-smoked chicken, Buffalo sauce, cream cheese, cheddar jack cheese,
bacon, and jalapeños. Served with tortilla chips and pita.

Add veggie dippers: \$25

Vegan options available upon request. ^{GF} Gluten-free

**** For any dietary requirements, please specify when ordering. Prices subject to change. ****

TOURNAMENT MEALS

Individual portions are available buffet-style, boxed to go, or fresh off the grill. **All prices are per person.**

BREAKFAST BURRITO \$10

Scrambled eggs, bacon, potato, green chile, and cheddar jack cheese wrapped in a flour tortilla. Your choice of coffee or juice.

AMERICAN GRILL \$17

Choose two entrees: grilled burgers, grilled chicken, or beer brat.

Choose two sides: pasta salad, potato salad, bourbon bacon BBQ beans, garden salad, chips, or apple.
Does not include beverage.

Add a Cookie or Candy Bar: \$2.50 per person

BBQ PULLED PORK SANDWICHES \$16

BBQ pulled pork served on a brioche bun with pickle chips and onions.

Choose two sides: coleslaw, pasta salad, potato salad, bourbon bacon BBQ beans, garden salad, chips, or apple.
Does not include beverage.

Add a Cookie or Candy Bar: \$2.50 per person

HOT DOG &/OR BRAT \$15

All-beef Vienna hot dog or grilled brat, chips, cookie or candy bar, and bottled water.

DELI WRAPS \$15

Ham, turkey, or roast beef wrapped in a flour tortilla. Lettuce, tomato, and cheddar cheese or Swiss cheese. Chips, cookie or candy bar, and bottled water.

**** For any dietary requirements, please specify when ordering. Prices subject to change. ****

All items on this page must be ordered **ONE WEEK** in advance.

DESSERT SELECTIONS

All dessert selections are available to be added a la carte to your banquet menu.
We can customize your dessert table to accommodate your event.

HOUSE-MADE CHOCOLATE CHIP COOKIES

\$24 PER DOZEN

Fresh-baked.

HOUSE-BAKED BROWNIES

\$24 PER DOZEN

Fresh-baked brownies dusted with powdered sugar.

Delectable Pies

KEY LIME PIE

\$9 PER SLICE

Five-time national champion! Authentic with Nellie & Joe's Key West lime juice over buttery graham cracker crust.



PEANUT BUTTER PIE ^{GF}

\$9 PER SLICE

Four-time national champion! Creamy peanut butter filling made with Reese's Peanut Butter Cups on chocolate crust, topped with fudge and caramel.

DOUBLE DECKER CARROT CAKE ^{GF}

\$8 PER SLICE

Light and moist traditional carrot cake topped with rich cream cheese frosting.
Contains nuts.



^{GF} Gluten-free

**** For any dietary requirements, please specify when ordering. Prices subject to change. ****

BAR OPTIONS

NON-ALCOHOLIC BEVERAGE SERVICE \$50

For up to 25 guests.

Iced tea, lemonade, coffee, and soda.

HOUSE WELL LIQUOR, HOUSE WINE, & ANY DRAFT BEER \$7 PER DRINK

Guests will be offered only the beverage options below. All will have the option to pay for all other drinks.

This can be capped at a certain dollar amount.

WELL LIQUORS

Vodka, Gin, Whiskey, Rum,
Tequila, and Scotch.

HOUSE WINE

Cabernet, Merlot, Chardonnay,
Pino Noir, Pino Grigio,
and White Zinfadel.

DRAFT BEER

Any pint from our rotating
draft list.

PREMIUM LIQUOR \$9.50 PER DRINK

Drink menu selections including double shots, any wine, canned hard setzer, and all canned and draft beer.

VODKA

Tito's
Grey Goose
Absolute
Deep Eddy Flavors
Ketel One

RUM

Captain Morgan
Bacardi
Diplomatico Planas
Myers's
Malibu

TEQUILA

el Jimador
Dobel
Milagro
Centenario
el Mayor

GIN

Tanqueray
Ford
Hendrick's
Bombay Sapphire
Beefeater

WHISKEY

Jim Beam
Jack Daniels
Jamesen
Bushmills
Maker's Mark
Crown Royal
Seagram's 7
Pendleton

ANY BEER, CANNED COCKTAIL, OR HARD SELTZER

Your choice of any of our selections
on draft or in cans.

WINE

Your choice of any of our selections
by the glass.

CASH BAR

Guests pay for all of their drinks on their own tab.
Alcohol and non-alcoholic beverages.

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 ahead of time. Once their tickets are used, the guest will pay for any additional drinks.

OPEN BAR

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

MIMOSA BAR \$200

Includes 10 bottles of sparkling bubbles and choice of juices:
Orange Juice, Pineapple, Cranberry, Grapefruit, or Grape.

Additional Bubble Bottles: \$20 each

**** Prices subject to change. ****

ADDITIONAL SERVICES

LINENS \$10 PER TABLE

Colors are subject to change based on availability.
Rounds or rectangles available.

All linens must be ordered TWO WEEKS in advance.

CLOTH NAPKINS \$1 EACH

Colors are subject to change based on availability.

GLASS & PLATE WARE \$1 EACH

Sit-down place setting.

CAKE SERVICE FEE* \$25

C.B. & Potts will provide plates, forks, a cake server, and napkins for your brought-on-premises cake.

**Any cakes brought in must be purchased from a commercial bakery to comply with food safety standards.*

COMPLIMENTARY AUDIO/VISUAL SERVICES

We have an HDMI and auxiliary cord, a microphone, projector, and large screen for use. You are welcome to bring your laptop for plug-in use.

Prior to your event, we recommend that you come in and verify that your laptop/equipment is compatible with our system.



**OUTSIDE POP-UP
TENT & SERVING
TABLE SET UP
\$25 PER TENT**

**LARGE GROUP
OUTDOOR EVENTS**

Space is available for party tents, and our spacious patio may also be reserved.

**** Prices subject to change. ****