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Wedding Guide

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Introduction

Thank you for considering The Rose for your wedding! The Rose has been the pulse of Golden since 1859. Over the past three centuries, The Rose has been many things to millions of both locals and visitors alike. Built in 1922, our event venue is one of the most distinct and attractive buildings in downtown Golden. Once called the “Golden Plunge”, the facility was home to a ritzy indoor pool from 1928 until 1940, which is where the building inherits its classic art deco theater design style. Believe it or not, the original Golden Plunge swimming pool still remains beneath the sturdy floorboards of the building! Our event building has served many purposes throughout its life, but for the past 35 years The Rose has been known as a lively concert venue that has hosted many well-known musicians and thousands of music fans.

In 2018, the current owner fully renovated the collection of historical buildings located on the site and installed a state-of-the-art commercial kitchen in order to provide exceptional food offerings. The event venue has been completely refurbished. Dramatic historical design elements such as the large steel roof trusses, classic brick walls and original windows have been restored, breathing new life into an iconic Colorado structure. Facility upgrades include all new flooring, bathrooms, lighting, heating and air-conditioning, audio/visual systems, decorative wood and steel finishes, updated private rooms to compliment the main event space, an inspiring collection of original artwork and much more.

It is the unique combination of the property’s compelling history alongside the substantial recent enhancements that make The Rose a truly remarkable facility. We provide a complete in-house food and beverage program along with all of the amenities you would want for your special day, allowing your guests to experience over 150 years of authentic American frontier history, while enjoying contemporary food and drink offerings in a totally refreshed physical environment.

Come take a tour and you’ll see why now it’s time to make your history by holding your wedding at the beautiful and historic Rose!

Facilities

Located in the heart of charming downtown Golden only 20 minutes west of central Denver, 45 minutes from Denver International Airport, and at the foothills of the Rocky Mountains, The Rose is in the perfect location for a Colorado wedding. Our event venue can be readily configured to accommodate as many as 250 to as few as 50 guests for a ceremony and seated reception meal. The facility is generally comprised of a main level with an elegant lobby, a transitional bar area that opens to the main venue space with a dance floor and an elevated stage, and an upper mezzanine with its own private bar suite. There are also two dressing rooms attached to the main venue space for couples to use for on-site preparation and pre-ceremony relaxation.

The Rose Event Venue

The main event space can accommodate up to 200 guests for a seated dinner reception. This attractive two-story masonry building was fully restored to its bygone-era art deco glamour during the recent facility renovation. Visitors enter the building under the classic grand marquee on Washington Ave. and are immediately transported back in time to the great western American theaters of the early 20th century. Soaring ceilings, bold steel trusses, elegant lighting and original brick walls help define the new event venue. In addition, The Rose has two fully stocked bars, a concert-quality sound system, four large-screen televisions, a movie theater-level video projection system, and an elevated stage enabling comprehensive entertainment options.

The event venue also has several private rooms attached to the main space and both public and private bathrooms for the convenience of you and your guests. The interior of The Rose is highly configurable allowing for visitors to experience all of the building's architectural grandeur, or to create more intimate divided spaces. The main level of the venue can be rented together with the upper mezzanine suite or the areas can be reserved separately.

Our highly flexible event venue is ideal for both large and relatively small weddings and the main level can be easily configured to stage a beautiful indoor ceremony.

The State Room

The State Room is located on the mezzanine level of the event venue directly above Washington Ave. The State Room features steam-punk elegance decor, a private bar with its own highly curated drink program, views over Washington Ave. out to Lookout Mountain, an elegant fireplace, and two large TV screens. The room is set-up with both lounge and bar seating and can be utilized for as a post-ceremony Cocktail Hour location for up to 50 guests or for a heavy hors d'oeuvres-style rehearsal dinner or a-la-carte post-wedding brunch.

A curtain and giant sliding glass doors open up on to the venue mezzanine, which can accommodate an additional 50 guests, providing privacy while allowing guests to freely move in and out of this comfortable area. Rental of The State Room is optional. Should you opt to include The State Room on your wedding day plan, our team can quickly change over the main venue area from ceremony to reception as you and your guests enjoy Cocktail Hour in The Lobby and mezzanine State Room.

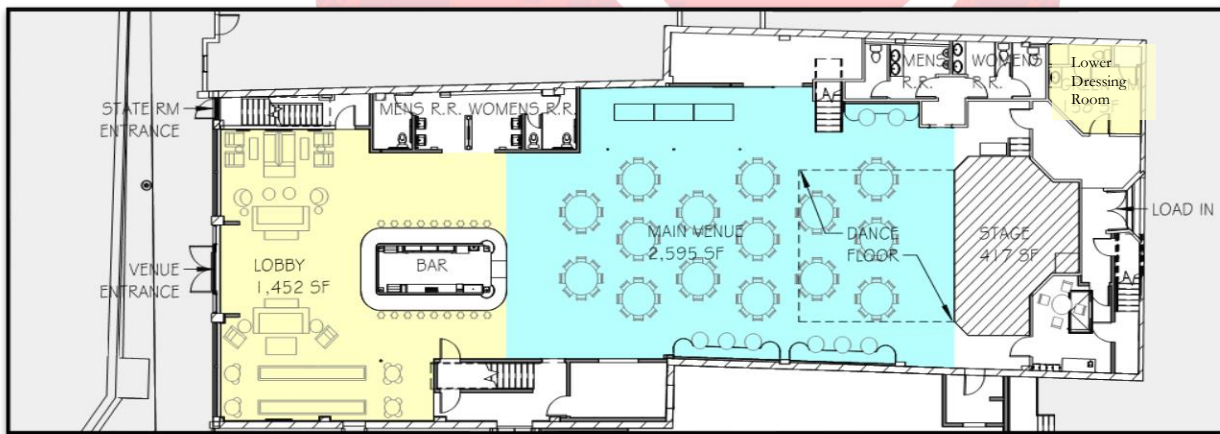
Venue Configuration Summary

The Rose event venue can be readily configured for indoor wedding ceremonies as well as smaller (50-100) and larger (100-288) receptions, and day-of use of the State Room can either be included in or excluded from your wedding plans. The table below summarizes facility configuration options:

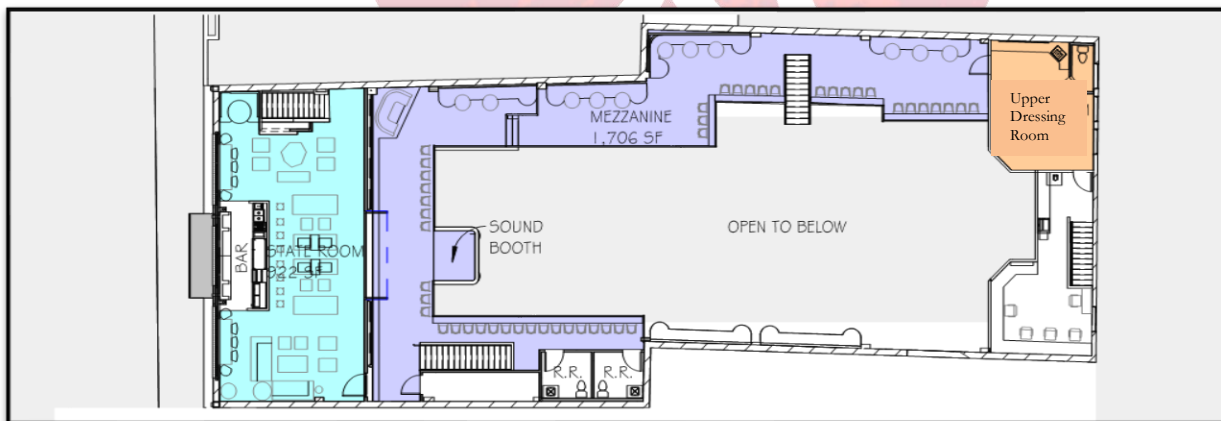
Space	Size (SF)	Configurations & Capacity	Comments
Entire Event Venue	7500	Ceremony Seating & Reception Dining: 288	Includes main and mezzanine levels of event venue, State Room and backstage Bride's Room & Green Room. Ideal for wedding ceremonies and receptions with 135-235 guests. 2 bars. 5 bathrooms, large projection screen, 4 TVs. 417 SF stage and large dance floor.
Venue Main Level	5000	Ceremony Seating & Reception Dining: 200	Main level of event venue, the mezzanine level (excluding The State Room), and backstage Bride's Room & Green Room. Room can be configured for an indoor ceremony and is perfect for receptions with 50-150 guests. 1 bar, 4 bathrooms, large projection screen, 2 TVs. 417 SF stage and dance floor.
Venue State Room	900	Reception: 50 With attached mezzanine: 100 Reception / 88 Dining	Separate suite on 2 nd floor mezzanine level over Washington Ave. Private bar and bathrooms. Great for rehearsal dinners and Cocktail Hours. 2 TVs and a fireplace. Food and beverage service.
Venue Upper Dressing Room	325	Private Space: 10	Private space for bridal party preparation located on 2 nd floor of mezzanine level behind the stage. Bathroom, mirrors, and comfortable seating.
Venue Lower Dressing Room	160	Private Space: 8	Private room backstage on the main level of the event venue for groom's party preparation.

Facility Floor Plan

Main Level of Event Venue



Venue Mezzanine Level



Amenities and Services

The Rose does everything in our power to make the planning of your special day as enjoyable as possible. Using our simple pricing structure, The Rose can provide nearly everything you need for your wedding day including: dining and/or service tables, linens, chairs, specialty flat- and glassware, decorative lighting and décor, cake cutting and champagne services, and complete audio-visual solutions.

We assign an Event Coordinator to partner with you and thoughtfully plan every aspect of your time at The Rose and our experienced Banquet Captain, Servers and Banquet Chefs will be there throughout your event to ensure flawless execution for an optimal guest experience.

Venue Rental Pricing

The Rose site rental fees for weddings range between \$1000 - \$7000.

- Our rental fee varies primarily according to the date and day of the week for the event, whether The State Room is included in your rental, and the level of equipment and services to be provided by The Rose.
- Pricing for weddings is set for 10-hours of total facility access time and we allow only one wedding per day at our facility.
- Our recommended scheduling time is 2:00pm-midnight. All events at The Rose must end by 11:00 pm Mountain Time, allowing tear-down and cleanup to occur from 11:00-midnight.
- May, June, July, August, September, October, and December are considered “Peak Season” and will be priced at the higher end of the range. Fridays, Saturdays, and Sundays are priced higher than other days of the week.
- Weddings on the following holiday dates will be charged a \$6000 venue rental fee: Memorial Day, Independence Day, Labor Day, Christmas Eve, New Year's Eve.
- Weddings on Sundays on holiday weekends, when the holiday is on Monday will be charged at the Friday rate relative to whether it's a peak-season or off-season date.
- Event space rental also requires Food & Beverage purchase. The Rose has many catering options and bar packages available to suit your needs.
- A 20% service fee will be applied to your event and is calculated off of the price of the venue rental, catering and bar packages. The service fee covers event coordination, which depending on the size and details of the event, requires a couple days or weeks of work and a team of professionals, general venue and equipment maintenance, upkeep of the grounds, liability insurance, administrative overhead, day-of setup and tear down and cleaning of venue following the event.

Menu Planning

A major component of the recent facility upgrade is a brand new, state-of-the-art commercial kitchen. Operating out of the new kitchen, our highly accomplished chefs pride themselves on providing guests with an outstanding culinary experience. Our Event Coordinator works with you on every detail of your event, including all aspects of food and beverage menu planning. Our menus are inspired by the freshest local ingredients, so minor menu substitutions may occur to accommodate seasonal harvests. The Rose offers a complete food and beverage program. As a Colorado Food and Liquor licensee, all food and beverages must be provided by The Rose and consumed on site, with the exception of specialty cakes from an approved vendor.

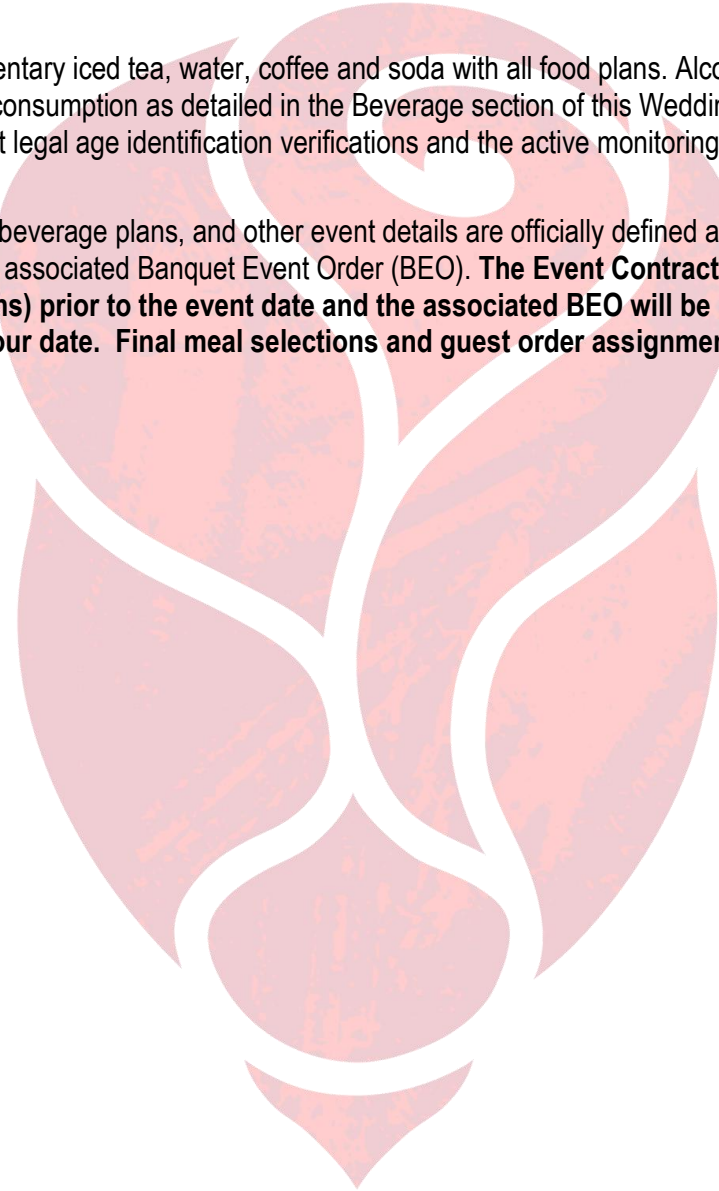
We have an expansive selection of food and beverage offerings, including vegetarian (V), gluten-free (GF), dairy-free (DF), and vegan (vegan) options. Please let your Event Coordinator know if you are concerned about any ingredient allergies or if you have special requests—our staff will be happy to collaborate with you to develop a customized menu specifically for your special occasion.

Our banquet pricing is based on a minimum of 25 adult guests. Events with fewer than 25 attendees are welcome to order from our delicious a-la-carte menu. The Rose offers plated dinner menu options for children between the ages of 6 and 12, or if you would like your kids to eat from the buffets, we offer a 50% discount for the little ones. Children 5 and under may eat from the buffets at no charge. If you have more than 15 kids attending, we will be happy to set up a dedicated children's buffet table.

Banquet food and beverage pricing does not include a taxable service charge or state and local sales tax. Plated meals, buffets and food stations are priced for a 2-hour meal duration. A suggested 18% gratuity will be applied to all food and beverage selections.

The Rose provides complimentary iced tea, water, coffee and soda with all food plans. Alcoholic beverages are purchased based on actual consumption as detailed in the Beverage section of this Wedding Guide. We strictly enforce all liquor laws, including strict legal age identification verifications and the active monitoring and prevention of overconsumption.

Event pricing, final food and beverage plans, and other event details are officially defined and contracted through The Rose Event Contract and an associated Banquet Event Order (BEO). **The Event Contract should be executed at least six 180-days (6 months) prior to the event date and the associated BEO will be generated no less than 120-days (4 months) prior to your date. Final meal selections and guest order assignments are to be confirmed 10-days before your date.**



Hors D'oeuvres - Stationed

Stationed appetizers, minimum order 25 people.

Blue Moon Poached Shrimp Cocktail served with orange-chipotle cocktail sauce. (DF) 3 pieces.	\$6.00
Cheese Assortment: A dynamic display of domestic and imported cheeses, crackers and breads. (V)	\$4.00
Chips and Dips: House-made potato and tortilla chips, assorted salsas, pico de gallo and vegetable dip. (V GF)	\$3.00
Fresh Fruit Skewers: Seasonal fresh fruit, mint, toasted coconut, and honey-yogurt dip. (V GF)	\$3.50
Hummus with Crudités: House-made hummus, grilled pita, cucumbers, carrots and celery. (V GF DF Can be Vegan)	\$4.00
Rose Wings: Served with our house adobo-tequila agave or buffalo sauce. (GF) 3 pieces.	\$4.50
Vegetable Crudités: An assortment of fresh vegetables with two home-made dipping sauces. (V GF)	\$3.00

Hors D'oeuvres - Passed or Stationed

Passed or stationed appetizers, minimum order 25 pieces.

Antipasti Skewers: Salami, provolone, pepperoncini hot peppers, tomatoes and marinated mushrooms. (GF)	\$3.75
Bacon and Onion Tarts: Crispy bacon, caramelized onion, blue cheese, scallion.	\$2.50
Beef Satay: Served with soy-ginger sauce. (GF DF)	\$4.00
Bison Sliders: Fresh ground bison, red onion jam, blue cheese, challah.	\$6.00
Brisket Sliders: Slow-smoked brisket, pickle, house BBQ sauce, toasted slider bun.	\$4.00
Chimichurri Beef Flatbread Crostino: Tender sliced beef, fresh chimichurri, Cotija cheese, grilled flatbread.	\$2.75
Chicken Satay: Drizzled with lemon-oregano olive oil (GF DF) and served with peanut-ginger dipping sauce. (V GF)	\$4.00
Chickpea Meatballs: Seared chickpea meatballs with sesame, flax, spices, lemon and fresh parsley. (V GVegan)	\$2.00
Colorado Lamb Meatballs: Fresh ground Colorado lamb, mint, tomato, white wine.	\$2.50
Grilled Jalapeño Shrimp Skewers: Grilled shrimp, jalapeños, tomato, cilantro vinaigrette. (GF DF)	\$3.75
Grilled Mediterranean Shrimp Skewers: Grilled Mediterranean shrimp, tomato, red onion, olive oil, lemon juice. (GF DF)	\$3.75
Honey-Stout Chicken Skewers: Marinated chicken, honey-stout glaze, scallion. (DF)	\$3.50
Jackfruit Sliders: Chipotle BBQ jackfruit, pickled onions, greens, jalapeño, toasted slider bun. (V DF Vegan)	\$4.00
Mac-n-Cheese Sticks (choose up to 2 flavors): 3 Cheese (V), Green Chili (V), and/or Bacon with fresh chive ranch. (V)	\$2.50
Mushroom Tarts: Mushroom duxelle, goat cheese cream, chives. (V)	\$2.00
Potstickers - Vegetarian: Vegetable potstickers (V DF Vegan) served with a ponzu dipping sauce (V DF Vegan).	\$4.00
Pumpkin Seed Pesto Canapés: Toasted pumpkin seed pesto, Parmesan, arugula, grilled lemon. (V)	\$3.75
Roasted Tomato and Garlic Bruschetta: Fresh tomatoes, garlic, red onion, basil, olive oil, grilled baguette, Parmesan. (V)	\$3.25
Shredded Pork Tostadas: Braised pork, shoulder pickled onion, Cotija, crispy corn tortilla. (GF)	\$2.75
Smoked Salmon Bruschetta: House-smoked salmon, grilled baguette, tomato, onion, capers, lemon.	\$4.00
Tomato Tarts: Roasted tomatoes and Italian herbs. (V DF)	\$2.00

Dietary Information: Vegetarian (V) | Gluten-Free (GF) | Dairy-Free (DF) | Vegan

Food Stations - Passed or Stationed

These food stations work well for events looking for more of a Cocktail-Style Reception.
Minimum order 25 pieces.

ASIAN STATION

- Beef Satay:** Served with soy-ginger sauce. (GF|DF) \$4.00
- Cold Noodle Salad:** Ramen noodles, bell peppers, broccoli, scallion, carrots, cilantro, lime, edamame, cabbage, toasted sesame seeds, wasabi vinaigrette. (V|DF|Vegan) \$3.50
- Potstickers - Vegetarian:** Vegetable potstickers (V|DF|Vegan) served with a ponzu dipping sauce (V|DF|Vegan). \$4.00

BAR FOOD STATION

- French Fries:** Served from our Food Service Window in paper cones with 3 sauces (Buffalo Blue, Sriracha & Scallion, Spicy Ranch & Bacon) (GF|Can be V, DF and Vegan) \$2.50
- Mac-n-Cheese Sticks (choose up to 2 flavors):** 3 Cheese (V), Green Chili (V), and/or Bacon with fresh chive ranch. (V) \$2.50
- Nacho Bar:** House-fried tortilla chips, queso, salsa, pico de gallo, and crema. (V|GF|Can be DF and Vegan) Add grilled chicken for \$1 per person. \$4.00
- Tomato Tarts:** Roasted tomatoes and Italian herbs. (V|DF|Vegan) \$2.00

BBQ STATION

- Brisket Sliders:** Slow-smoked brisket, pickle, house BBQ sauce, toasted slider bun. \$4.00
- Chips and Dips:** House-made potato and tortilla chips, assorted salsas, pico de gallo and vegetable dip. (V|GF) \$3.00
- Elote on a Stick:** Grilled sweet corn (1/3 of a cob), red chili mayo, Cotija cheese, cilantro, and lime. (V|GF) \$2.25
- Jackfruit Sliders:** Chipotle BBQ jackfruit, pickled onions, greens, jalapeño, toasted slider bun. (V|DF) \$4.00
- Mac-n-Cheese Sticks (choose up to 2 flavors):** 3 Cheese (V), Green Chili (V), and/or Bacon with fresh chive ranch. (V) \$2.50

CHARCUTTERIE BOARD

- Charcuterie Board:** A visually appealing display featuring: sliced artisanal cured meats such as coppa, sopressata, prosciutto di parma, mortadella, & longanzia; aged and fresh cheeses such as blue, aged cheddar, swiss, havarti; fresh berries and grapes; mustards and marmalades, sliced French bread and specialty crackers. (Can be V, DF and Vegan) \$15.00

GREEK STATION

- Chicken Satay:** Drizzled with lemon-oregano olive oil (GF|DF) and served with peanut-ginger dipping sauce. (V|GF) \$4.00
- Chickpea Meatballs:** Fried chickpea meatballs with sesame, flax, spices, lemon and fresh parsley. (V|Vegan) \$2.00
- Colorado Lamb Meatballs:** Fresh ground Colorado lamb, mint, tomato, white wine. \$2.50
- Hummus with Crudités:** House-made hummus, grilled pita, cucumbers, carrots and celery. (V|GF|DF|Can be Vegan) \$4.00
- Grilled Mediterranean Shrimp Skewers:** Grilled Mediterranean shrimp, tomato, red onion, olive oil, lemon juice. (GF|DF) \$3.75

Dietary Information: Vegetarian (V) | Gluten-Free (GF) | Dairy-Free (DF) | Vegan

Dinner Buffet

Priced per person for a minimum 25 people. Children 6-12 are 50% off and under 6 are free. Encore (dessert) items may be added to any dinner buffet for an additional charge per person, see Encore section below.

THE BOSS \$31

Meats - your choice of two, or add a third option for \$7

Rosemary and Oregano Rubbed Pork Loin (GF|DF), Agave and Lime Glazed Salmon (GF|DF), Wild Mushroom Beef Medallions (DF) or Herb-Marinaded Grilled Chicken Breast (GF|DF).

Sides

Garlic Mashed Yukons (V|GF) or Roasted Fingerling Potatoes (V|GF|DF|Vegan), Sautéed Seasonal Vegetables (V|GF) or Grilled Vegetable Platter (V|GF|Can be DF & Vegan), Mixed Greens House Salad (V|GF|DF|Vegan) with Fresh Chive Ranch (V|GF) and Orange-Thyme Balsamic (V|GF|DF|Vegan), or Caesar Salad, and Fresh Baked Bread and Rolls (V).

OLD BLUE EYES \$23

Entrees - your choice of two

Penne and Roasted Tomato Sauce (V|DF) with Mild Italian Sausage (GF|DF) or Meatballs, Lemon-Basil Chicken (GF) or Roasted Vegetable Lasagna (V).

Sides

Herb-Roasted Potatoes (V|GF|DF|Vegan), Sautéed Seasonal Vegetables (V|GF), Fresh Mozzarella and Heirloom Tomatoes (V|GF), Tossed Italian Garden Salad (V|GF|DF|Vegan) with Cabernet Vinaigrette (V|GF|DF|Vegan) and Garlic Bread (V).

SLOWHAND \$35

Includes Prime Rib station and one other entrée selection from "The Boss" menu

Carved Slo-Cooked Beef Prime Rib (GF|DF) with Fresh Au Jus, Horseradish Cream (V|GF), and Spicy Mustard.

Garlic Mashed Yukons (V|GF) or Roasted Fingerling Potatoes (V|GF|DF|Vegan), Sautéed Seasonal Vegetables (V|GF) or Grilled Vegetable Platter (V|GF|Can be DF & Vegan), Mixed Greens House Salad (V|GF|DF|Vegan) with Fresh Chive Ranch (V|GF) and Orange-Thyme Balsamic (V|GF|DF|Vegan), or Caesar Salad, and Fresh Baked Bread and Rolls (V).

SMOKIN' WILLIE'S DINNER BBQ \$25

Meat..... your choice of three, or add \$5 for each additional meat

Beer-Braised Pulled Pork (GF|DF), Smoked Beef Brisket (GF|DF), Herb-Grilled Chicken (GF|DF), Chili-Rubbed Tri-tip (GF) or Sweet Ancho Turkey Breast (GF|DF).

Sides

Three Pepper Baked Beans (V|GF|DF|Vegan), Mac & Cheese (V), Jalapeño-Honey Coleslaw (V|GF), Fresh Baked Rolls (V), and House-Fried Potato Chips (V|GF|DF|Vegan).

SOUTH BY SOUTHWEST \$25

Carne Asada with Jalapeño Pesto (GF|DF), Molé Chicken (GF|DF), Roasted Poblano and Mushroom Enchiladas (V|GF), Spanish Rice (V|GF|DF|Vegan) and Black Beans (V|GF|DF|Vegan), Grilled Fajita Vegetables (V|GF|DF|Vegan), House-Fried Tortilla Chips (V|GF|DF|Vegan), Fresh Salsas (V|GF|DF|Vegan), Flour (V|DF|Vegan) and Corn Tortillas (V|GF|DF|Vegan).

Dietary Information: Vegetarian (V) | Gluten-Free (GF) | Dairy-Free (DF) | Vegan

Plated Dinners

Priced per person for a minimum 25 people. Please choose up to 3 entrees to offer your guests.

Place card or meal ticket is required to indicate entrée selection.

Plated dessert items may be added to plated meal selections for an additional charge per person, see Dessert section below.

All dinner entrees include a Mixed Green House Salad (V|GF|DF|Vegan) with Fresh Chive Ranch (V|GF) or Orange-Thyme Balsamic (V|GF|DF|Vegan) or Caesar Salad, and Assorted Fresh Baked Breads and Rolls (V).

BISON SHORT RIB \$35

Braised Bison Short Rib (DF) with Stout Demi Glace (V|GF|DF|Vegan), Garlic Mashed Yukons (V|GF) and Roasted Root Vegetables (V|GF|DF|Vegan).

COLORADO STRIPED BASS \$32

Pan-Seared Colorado Striped Bass (GF|DF), Fennel Relish (V|GF|DF|Vegan), Risotto Cake (V) and Grilled Asparagus with Lemon Oil (V|GF|DF|Vegan).

FLAT IRON STEAK \$27

Chile Rubbed 6-oz Flat Iron Steak with Chipotle Demi Glace, Garlic Mashed Yukons (V|GF) and Grilled Seasonal Vegetables (V|GF).

GRILLED SALMON \$26

Grilled Salmon Filet with Tomato-Bacon Broth (GF|DF), Roasted Tomato Rice (V|GF|DF|Vegan) and Sautéed Seasonal Vegetables (V|GF|Can be DF & Vegan).

LEMON-BASIL CHICKEN \$24

Pan-Seared 6-oz Chicken Breast (GF|DF) with a lemon, butter, and white wine pan sauce (V|GF), Rice Pilaf (V|GF), and Grilled Seasonal Vegetables (V|GF|DF|Vegan).

MOLÉ CHICKEN BREAST \$24

Pan-Seared 6-oz Chicken Breast (GF|DF) served in with a rich and mildly spicy Molé Sauce (GF), Roasted Tomato Rice (V|GF|DF|Vegan) and Grilled Seasonal Vegetables (V|GF|DF|Vegan).

NY STRIP STEAK \$35

Porcini Dusted 8-oz NY Strip with Herb Chive Butter (GF), Garlic Mashed Yukons (V|GF) and Roasted Root Vegetables (V|GF|DF|Vegan).

PORK TENDERLOIN \$25

Herb Roasted Pork Tenderloin with Lemon-Basil Cream, Roasted Fingerling Potatoes (V|GF|DF|Vegan) and Grilled Asparagus with Lemon Oil (V|GF|DF|Vegan).

VEGETARIAN \$22

Quinoa and Vegetable Stuffed Poblano Pepper with Goat Cheese and Chipotle Tomato Sauce (V|GF), Roasted Tomato Rice (V|GF|DF|Vegan), and Grilled Seasonal Vegetables (V|GF|DF|Vegan).

Dietary Information: Vegetarian (V) | Gluten-Free (GF) | Dairy-Free (DF) | Vegan

Desserts

Desserts CAN be included with your Plated Entrée for an additional cost.
Choose no more than TWO dessert options for ALL of your guests.
Place card or meal ticket is required to indicate dessert selection for plated meal service.

FLOURLESS CHOCOLATE CAKE (V|GF) \$6
with Mixed Berry Coulis (V|GF|DF|Vegan)

FRESH BAKED DOUBLE CHOCOLATE CHIP COOKIE (V) \$4
a la mode with Cinnamon Ice Cream (V|GF)

MEXICAN SPICED BROWNIE (V) \$4
with Chipotle Chocolate and Raspberry Sauces (V|GF)

NEW YORK STYLE CHEESECAKE (V) \$6
with Mixed Berry Coulis (V|GF|DF|Vegan)

SEASONAL FRUIT COBBLER (V) \$6

DESSERT BAR OPTIONS

Priced per person for a minimum 25 people.

Assorted Brownie Bites: Bite-size brownies in flavors including, but not limited to Raspberry, Oreo, Fudge, Mint Chocolate. (V)	\$1.00
Assorted Cheesecake Bites: Individual bite-size cheesecakes in flavors such as New York Vanilla, Chocolate Cappuccino, Silk Tuxedo, Lemon, Chocolate Chip, Raspberry, and/or Amaretto. (V)	\$2.75
Assorted Freshly Baked Cookies - Full Size: Freshly baked cookies in flavors such as Chocolate Chip, Oatmeal, Peanut Butter, Sugar, and/or White Chocolate Macadamia. (V)	\$1.25
Assorted Freshly Baked Cookies - Petite Size: Freshly baked bite-size cookies in flavors such as Chocolate Chip, Oatmeal, Peanut Butter, Sugar, and/or White Chocolate Macadamia. (V)	\$0.75
Assorted Macaroons: Assorted macaroons in flavors such as Lemon, Chocolate, Coffee, Raspberry, Pistachio and/or Vanilla. (V).	\$2.25
Chocolate Chips Cookies - Full Size: Freshly baked chocolate chip cookies baked golden brown. (V)	\$3.75
Chocolate Chips Cookies - Petite Size: Freshly baked bite-size chocolate chip cookies baked golden brown. (V)	\$3.50
Chocolate Dipped Rice Krispie Treat Bars: Puffed rice cereal with marshmallow dipped in dark chocolate. (Veg GF)	\$2.50
Fresh Fruit Skewers: Seasonal fresh fruit, mint, toasted coconut, and honey-yogurt dip. (V GF)	\$3.50
Fudge Brownie Bites: Bite-size chocolate fudge brownies dusted with powdered sugar. (V)	\$2.00
Puppy Chow: A crispy sweet mixture of rice cereal, chocolate, peanut butter, and powdered sugar served in individually portioned bags. (V GF)	\$3.00

Dietary Information: Vegetarian (V) | Gluten-Free (GF) | Dairy-Free (DF) | Vegan



Kid Menu

For guests under 12, please choose no more than TWO entrée options for ALL of your little guests.
Place card or meal ticket is required to indicate entrée selection.
If you have more than 15 kids attending, we will be happy to set up a dedicated children's buffet table.

CHICKEN FINGERS \$9

Chicken Fingers (GF|DF), French Fries (V|GF|DF|Vegan),
and a Seasonal Fresh Fruit Cup (V|GF|DF|Vegan).

CHEESEBURGER \$11

Grilled Angus Beef Burger (GF|DF), Cheddar Cheese (V|GF), Lettuce and Tomato,
French Fries (V|GF|DF|Vegan) and a Seasonal Fresh Fruit Cup (V|GF|DF|Vegan).

FLATBREAD 'ZA \$9

Pepperoni or Cheese (V) Flatbread Pizza,
with a small side of Seasonal Greens (V|GF|DF|Vegan).

GRILLED CHICKEN BREAST \$11

Grilled Colorado Chicken Breast (GF|DF), French Fries (V|GF|DF|Vegan),
and a Seasonal Fresh Fruit Cup (V|GF|DF|Vegan).

WHOLE GRAIN 'PSKETTI (VEGAN) \$8

Tossed with Marinara (V|GF|Can be DF & Vegan), or Meatball Marinara (Can be DF),
warm Garlic Bread (V), and a small side of Seasonal Greens (V|GF|DF|Vegan).

Dietary Information: Vegetarian (V) | Gluten-Free (GF) | Dairy-Free (DF) | Vegan

Bar Options

The Rose believes that different types of events call for different types of bars. We offer three beverage programs for clients to choose from: Hosted Bar, Partially Hosted Bar or Cash Bar.

THE ROSE HOSTED BAR PACKAGES

Hosted bar service means that guests of the event do not pay for drinks. Our packages range from simple beer and wine only options to a full craft-cocktail experience. The per-guest pricing includes everything needed to host an open bar at your special event: alcohol, mixers, garnishes, ice, glassware, equipment, staff, and even includes setup and breakdown. Please contact us if you have any other questions. All prices below are an approximate cost of a fully hosted bar.

BEER & WINE

2 domestic and 3 premium beers
4 house wines

- 3 hrs \$13.50pp
- 4 hrs \$14.50pp
- 5 hrs \$15.50pp

HOUSE BEER/WINE/LIQUOR

2 domestic and 3 premium beers,
4 house wines, House spirits

- 3 hrs \$17.00pp
- 4 hrs \$18.00pp
- 5 hrs \$19.00pp

PREMIUM BEER/WINE LIQUOR

2 domestic and 3 premium beers
2 house wines, 2 premium wines, Premium spirits

- 3 hrs \$23.00pp
- 4 hrs \$25.00pp
- 5 hrs \$27.00pp

PREMIUM BEER & WINE

2 domestic and 3 premium beers
2 house wines, 2 premium wines

- 3 hrs \$16.00pp
- 4 hrs \$17.00pp
- 5 hrs \$18.00pp

CALL BEER/WINE/LIQUOR

2 domestic and 3 premium beers
2 house wines, 2 premium wines, Call spirits

- 3 hrs \$20.00pp
- 4 hrs \$21.00pp
- 5 hrs \$22.00pp

TOP SHELF BEER/WINE LIQUOR

2 domestic and 3 premium beers
2 house wines, 2 premium wines, Top Shelf spirits

- 3 hrs \$26.00pp
- 4 hrs \$28.00pp
- 5 hrs \$30.00pp

SIGNATURE COCKTAIL BAR

2 domestic, 3 premium beers, 3 house wines,
2 premium wines &
Premium spirits
Expert bartenders

- 3 hrs \$30.00pp
- 4 hrs \$32.00pp
- 5 hrs \$34.00pp

Up to six Main Venue Signature Cocktails

TOP SHELF SPIRITS

- Grey Goose Vodka
- Hendrick's Gin
- Bacardi Light Rum
- Captain Morgan Spiced Rum
- Myers's Dark Rum
- Patron Silver Tequila
- Maestro Doble Tequila
- State 38 Añejo Tequila
- Buffalo Trace Bourbon

- Woodford Reserve Bourbon
- Bulleit Whiskey
- Bulleit Rye Whiskey
- Crown Royal Canadian Whiskey
- Glenlivet 12 yr Scotch
- Tullamore Dew Irish Whiskey
- Bailey's Irish Cream Liqueur
- Gran Marnier Liqueur
- Kahlua Liqueur

- Ketel One Vodka
- Bombay Sapphire Gin
- Bacardi Light Rum
- Captain Morgan Spiced Rum
- Myers's Dark Rum
- Montelobos Mezcal
- Herradura Silver Tequila
- State 38 Reposado Tequila

PREMIUM SPIRITS

- Buffalo Trace Bourbon
- Woodford Reserve Bourbon
- Bulleit Whiskey
- Bulleit Rye Whiskey
- Jameson Irish Whiskey
- Crown Royal Canadian Whiskey
- Bailey's Irish Cream Liqueur
- Cointreau Liqueur
- Kahlua Liqueur

CALL SPIRITS

- Tito's Vodka
- Tanqueray Gin
- Bacardi Light Rum
- Captain Morgan Spiced Rum
- Malibu Rum
- Herradura Silver Tequila
- 1800 Reposado Tequila

- State 38 Bourbon
- Jack Daniels Whiskey
- Dewar's Scotch
- Bailey's Irish Cream Liqueur
- Cointreau Liqueur
- Kahlua Liqueur

- Crystal Palace Vodka
- Crystal Palace Gin
- Castillo's White Rum
- Conquistador Tequila

HOUSE SPIRITS

- Early Times Whiskey
- Lauder's Scotch
- Triple Sec Liqueur

* **Note:** Brands from lower-tiered spirit classifications can be pulled into higher-tiered bar packages.

* Taxes included in above pricing. All hosted bar sales are subject to 20% service and suggested 18% gratuity charges. Selections and pricing are subject to change based on availability. Non-alcoholic beverage pricing (if not included in a meal plan) is \$6.00 per person, up to five-hour event. \$2.50 per person for each additional hour beyond five. One bartender per 75 guests for beer/wine bar or one bartender per 50 guests for full bar. Balances owed relating to the bar service will be paid upon leaving the event. Shots of alcohol are NOT included in hosted bar service. Brands offered subject to change.

HOSTED BAR SIGNATURE COCKTAILS

SPRING/SUMMER – April through September

Afternoon Thunder shower

Meyer's Dark Rum, Lime Juice, Gosling's Ginger Beer, Lime Wedge

All My Ex's

State 38 Reposado, Agave, Mint, Lime, Cointreau, Grapefruit - Salt Rimmed Glass

Aztec Old Fashioned - Jack Daniels, Simple, Cocoa, Xocloate Bitters | * Substitute El Macho tequila to make it a **Macho Man**

Baby Rattler - Bacardi White Rum, Pineapple, Orange, Frangelico, Mint

Buffaloma – The House Margarita

Herradura Reposado Tequila, Cointreau, Lime, Jalapeño, Sliced Cucumber, Basil, Dash of Habañero Bitters - Chili-Lime Salt Rim

Clear Creek Fizz

State 38 Damn Good Vodka, Midori, Muddled Cucumbers, Lime, Mint

Damn Good Gin Daisy

State 38 Damn Good Gin, Lemon Juice, Blueberry

Dead Man's Hand - Corpse Reviver

Hendrick's Gin, Fortified Wine, Cointreau, Lemon, Absinthe, Orange Peel

Lookout Lemonade

State 38 SC Loveday Bourbon, Cointreau, House Made Lemonade

Negroni

State 38 Damn Good Gin, Campari, Sweet Vermouth, Orange Blossom Water,

Paradise City

1800 Reposado Tequila, Coconut Rum, Midori, Blue Curacao, Pineapple - Flagged with a Cherry & Orange Slice

Run for The Rose

Jim Beam Bourbon, Blackberry Brandy, Lime Juice, Muddled Blackberries, Mint

Sangria la Rosa - Red Wine, Brandy, Lemonade, Orange Juice, Fresh Fruit, Bourbon-Soaked Cherries

The Cougar - State 38 Damn Good Vodka, Strawberry Puree, House-made Lemonade

The Golden Mule

State 38 Damn Good Vodka, Lime Juice, Golden Ginger Beer and Lime Wedge | * Substitute Tin Cup Bourbon and make it a **Miner's Mule**

Watchin' the Sun Bake - 1800 Silver Tequila, Cointreau, Lemon & Lime. Choice of Blueberry, Raspberry, Strawberry, Watermelon, or Mango, Sugar Rim

* Taxes included in above pricing. Selections and pricing are subject to change based on availability. Balances owed relating to the bar service will be paid upon leaving the event. Events opting not to serve alcohol will incur \$100 set-up fee per bar. Bar attendants are \$20 per hour. One bar attendant is required for every 75 people. Brands offered subject to change.

HOSTED BAR SIGNATURE COCKTAILS

FALL/WINTER – October through March

Aztec Manhattan

Buffalo Trace Bourbon, Sweet Vermouth, Simple Syrup, XMole Bitters, Orange Peel

Bugling Elk

Tullamore Dew Irish Whiskey, Chartreuse Yellow, Angostura Aromatic Bitters, Simply Syrup, Ginger Beer, Lemon Twist

Fall Cruise

1800 Silver Tequila, Pineapple Juice, Lime Juice, Maple Syrup

Franklin Sour

Tin Cup Whiskey, Simple Syrup, Triple Sec, Lemon Juice, Pomegranate Juice, Lemon Twist

Indian Summer

Captain Morgans, Blackberry Brandy, Lime Juice, Mint Simple Syrup

Negroni

State 38 Damn Good Gin, Campari, Sweet Vermouth, Orange Blossom Water,

Nine to Five

Deep Eddy Ruby Vodka, Orange Juice, Triple Sec, Grapefruit Juice, Gomme Syrup, Cherry

Old Pal

Tin Cup Rye Whiskey, Campari, Sweet Vermouth, Orange Peel

Patina

State 38 Bourbon, Fireball, Pumpkin King Liqueur, Bailey's, Cinnamon

Port Light

State 38 Bourbon, Lemon Juice, Passion Fruit Syrup, Grenadine, Gomme Syrup

Ring of Fire

State 38 Reposado, Cointreau, Lime Juice, Simple Syrup, Habanero Bitters, Jalapeno, Cucumber, Basil, Chili-Lime Salt

Southern Belle

Peach-Pecan Whiskey, Lemon Juice, Ginger Beer, Simple Syrup

The Cougar

State 38 Damn Good Vodka, Strawberry Puree, House-made Lemonade

The Golden Mule

State 38 Damn Good Vodka, Lime Juice, Ginger Beer, Lime Wedge | * Substitute Tin Cup Bourbon and make it a **Miner's Mule**

Watchin' The Sun Bake

1800 Silver Tequila, Cointreau, Margarita Mix, your choice of fruit puree: Passion Fruit, Strawberry, Raspberry, or Mango

* Taxes included in above pricing. Selections and pricing are subject to change based on availability. Balances owed relating to the bar service will be paid upon leaving the event. Events opting not to serve alcohol will incur \$100 set-up fee per bar. Bar attendants are \$20 per hour. One bar attendant is required for every 75 people. Brands offered subject to change.

THE ROSE HOSTED WINE BY THE BOTTLE

The Rose can also provide wines by the bottle for your event. All wine purchased can be sent home with the Client following the event, even if the bottle has already been opened. House and Premium wines must be ordered by the case (12 bottles) or an additional fee will be charged. Estimate 4 glasses of wine per bottle.

HOUSE - \$11.50 per bottle

Salmon Creek Wines

- Chardonnay
- Pinot Grigio
- White Zinfandel
- Cabernet Sauvignon
- Merlot
- Pinot Noir

PREMIUM - \$24.50 per bottle

Robert Mondavi Private Collection Wines

- Chardonnay
- Pinot Grigio
- Sauvignon Blanc
- Cabernet Sauvignon
- Merlot
- Pinot Noir

TOP SHELF - prices vary

- Prosecco – Lunetta - \$12
- Chardonnay - B-Side \$39
- Chardonnay – La Crema - \$39
- Chardonnay – Layer Cake - \$32
- Pinot Grigio - Spinelli - \$25
- Reisling - Chateau St. Michelle - \$22
- Sauvignon Blanc - Kim Crawford - \$39
- Rosé - La Crema - \$39
- Cabernet Sauvignon - B-Side - \$44
- Cabernet Sauvignon – Josh Bourbon Barrel - \$46
- Cabernet Sauvignon- Plungerhead - \$32
- Merlot - High Heaven - \$39
- Malbec - Piattelli - \$39
- Pinot Noir - B-Side - \$44
- Pinot Noir - Carmel Road - \$32
- Red Blend - Hans GSM - \$32
- Red Blend – Smith & Hook - \$47
- Zinfandel - Big Smooth Old Vine - \$34

* Taxes included in above pricing. All hosted bar sales are subject to 20% service and suggested 18% gratuity charges. Selections and pricing are subject to change based on availability. One bartender per 75 guests for beer/wine bar or one bartender per 50 guests for full bar. Balances owed relating to the bar service will be paid upon leaving the event. Shots of alcohol are NOT included in hosted bar service. Brands offered subject to change.

THE ROSE CASH BAR

The Cash Bar beverage program is based on actual guest consumption with the exception of special orders and kegs, which are paid in full, consumed or not. Cash Bars and bars where alcohol is donated to the event (as with non-profit events) will incur a \$200 set-up fee per bar. Bartenders are \$25.00 per hour. One bartender is required for every 75 people for beer and wine (1 per every 50 for full bar). Beverages will be from the most recent Rose drink menus unless an alternative beverage plan for the Event is developed between the Client and The Rose.

NOTE: Each bar in the facility has a unique beverage program and special drink offerings can be created specifically for your event, just ask your Event Coordinator.

MAIN VENUE - CASH BAR

CANNED BEER

▪ Coors Light 16oz	\$8
▪ Pabst Blue Ribbon 16oz	\$7
▪ Coors Banquet 16oz	\$8
▪ Blue Moon Belgium White 16oz	\$9
▪ Upslope Craft Lager 19oz	\$12
▪ Corona Extra 24oz	\$13
▪ Pacifico Clara 24oz	\$13
▪ Modelo Especial 16oz	\$9
▪ Lagunitas 12 of Never Ale 19oz	\$12
▪ New Belgium Voodoo IPA 19oz	\$12
▪ Lagunitas IPA 19oz	\$12
▪ Upslope Citra Pale Ale 19oz	\$13
▪ Oskar Blues Dales Pale Ale 19oz	\$13
▪ Smith & Forge Hard Cider 16oz	\$9
▪ White Claw Hard Seltzer 19oz	\$12
<i>Black Cherry or Grapefruit</i>	

DRAFT BEER

▪ Coors Light	\$7
▪ Coors Original	\$7
▪ Blue Moon	\$8
▪ Colorado Native Amber	\$9
▪ Lagunitas IPA	\$9
▪ AC Golden West Slope IPA	\$9

BAREFOOT WINE

SINGLE SERVE BOTTLES

▪ Pinot Grigio	\$8
▪ Chardonnay	\$8
▪ Rosé	\$8
▪ Cabernet	\$8
▪ Pinot Noir	\$8
▪ Brut Sparkling	\$9

CUTWATER COCKTAILS

DOUBLE SERVE CANS

▪ FUGU Lime Vodka Soda	\$9
▪ FUGU Vodka Mule	\$9
▪ Old Grove Gin and Tonic	\$9
▪ Three Sheets Rum & Cola	\$9
▪ Tequila Margarita	\$9
▪ Tequila Paloma	\$9
▪ Kentucky Whiskey Mule	\$9
▪ Black Skimmer Whiskey Highball	\$9

PLEASE REFER TO THE LIST ABOVE FOR ALCOHOL SELECTIONS FOR EACH CATEGORY

TOP SHELF SPIRITS - \$12-\$20

PREMIUM SPIRITS - \$10

CALL SPIRITS - \$6-\$8

HOUSE SPIRITS - \$5

* **Note:** Prices listed above are per drink - single (1.5 oz) poured cocktails.

\$3 - Virgin Cocktails - per drink

\$2 - Soft Drinks - unlimited refills

* Taxes included in above pricing. Selections and pricing are subject to change based on availability. Balances owed relating to the bar service will be paid upon leaving the event. Events opting not to serve alcohol will incur \$100 set-up fee per bar. Bar attendants are \$20 per hour. One bar attendant is required for every 75 people. Brands offered subject to change.

STATE ROOM - CASH BAR

PREMIUM DRAFT BEER ROTATING DRAFTS

1. Rotating Draft #1 Price varies
2. Rotating Draft #2 Price varies
3. Rotating Draft #3 Price varies
4. Rotating Draft #4 Price varies
5. Rotating Draft #5 Price varies
6. Rotating Draft #6 Price varies

Check with your Event Coordinator for current offerings

PREMIUM BOTTLE BEER

- Coors Light \$6.5
- Coors Banquet \$6.5
- Blue Moon \$7.5
- Lagunitas IPA \$7.5
- CO Native Amber \$7.5
- Pilsner Urquell \$7.5
- New Belgium Seasonal \$9.5
- Crispin Cider \$8
- Rotating selection of craft beer available - prices vary

PREMIUM WINE B-SIDE WINES BY SEBASTIANI & SONS

- Chardonnay \$11 gl|\$39 btl
- Cabernet \$13 gl|\$44 btl
- Pinot Noir \$13 gl|\$44 b

Premium Cocktails featuring State 38 Distilling

Basil Cucumber Gimlet \$10

Gin, Lime, Cucumbers, Basil
Garnished with basil wrapped cucumber

Blackberry Bourbon \$13

Bourbon, Blackberry Brandy, Mint, Lime, Bitters
Garnished with mint

Capsize Collins \$10

Gin, Lemon Juice, St. Germain, Cucumber
Garnished with raspberries & rosemary

Corpse Reviver \$10

Gin, Vermouth, Cointreau, Absinthe, Fresh Lemon
Garnished with orange peel

Cucumber Mint Gin Fizz \$10

Gin, Lime, Mint, Meringue
Garnished with cucumber

January In Golden \$13

Vodka, St. Germain, Chartreuse, Orgeat
Garnished with raspberries & blackberries

Margarita \$11

Tequila, Cointreau, House Mix, Grapefruit Bitters,
Garnished with jalapeño

Martini \$11

Gin or Vodka, Dry Vermouth, Olive Juice
Garnished with olive or lemon twist

Fruit of Our Labor - \$9

1800 Silver Tequila, Cointreau, Lemon & Lime, Add Fresh Blueberry, Raspberry, Strawberry, Watermelon, or Mango, Sugar Rim

Negroni \$9

Gin, Campari, Vermouth, Orange Blossom Water
Garnished with orange \$9

Paloma \$10

Tequila, Grapefruit, Mint, Bitters
Garnished with basil \$10

Salty Hound \$9

Vodka, Honey, Grapefruit, Salt
Garnished with rosemary

Smoked Old Fashioned \$13

Scotch, Cointreau, Bitters, Rose Water
Garnished with orange

The Rose \$11

Gin, Lavender, Lemon Juice, Chartreuse, Meringue
Garnished with an edible flower

\$2 - Soft Drinks - unlimited refills*

* Taxes included in above pricing. Selections and pricing are subject to change based on availability. Balances owed relating to the bar service will be paid upon leaving the event. Events opting not to serve alcohol will incur \$100 set-up fee per bar. Bar attendants are \$20 per hour. One bar attendant is required for every 75 people. Brands offered subject to change.

Parking & Map

There are two (2) public parking garages conveniently located within one (1) block of The Rose between Jackson St. and Prospector's Alley and between 11th and 13th Streets. Use the physical address information below for GPS navigation.

The Rose

1119 Washington Ave.
Golden, CO 80401

Public Garage 1 (North)

702 12th St.
Golden, CO 80401

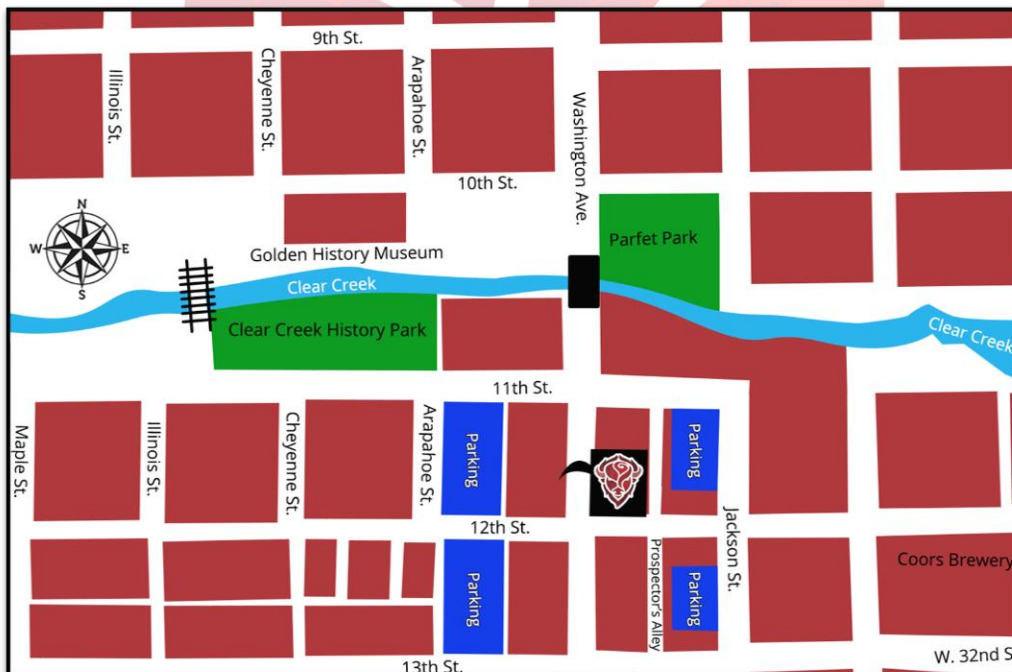
Public Garage 2 (South)

1250 Jackson St.
Golden, CO 80401

Public Parking Garage Regulations:

- Rose patrons can park in either public parking garage for extended periods of time.
- On weekdays and non-holidays, parking is free for the first two (2) hours and \$2.00/hour for each additional hour up to a maximum of \$8.00 per day.
- After 5:00pm on weekdays and Saturdays, Sundays and holidays, parking in the public garages is free.
- On weekdays and non-holidays, you must register your car either at the pay stations or by using the ParkMobile application (available for Android and iOS operating systems), even if you are staying less than two (2) hours.
- You don't have to register your car if you are parking after 5:00pm on weekdays and non-holidays or on weekends and holidays.
- Free parking national holidays include: New Years Day, Martin Luther King Day, Memorial Day, the 4th of July, Labor Day, Thanksgiving Day and Christmas Day.
- For more information on the City of Golden parking garages, visit: <https://www.visitgolden.com/your-visit/getting-here/parking/>
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Entrances to The Rose event venue and bar/restaurant are located on Washington Ave. very close to the "Welcome to Golden" arch. Use the downtown Golden district map below to help find the public parking options (indicated in blue), to locate the entrances to the facility on Washington Ave., and to find surrounding attractions.



Golden Attractions



Applewood Golf Course	303.279.3003	applewoodgc.com
Buffalo Bill Museum and Grave	303.526.0744	buffalobill.org
Clear Creek White Water Park	303.384.8000	cityofgolden.net/play/recreation-attractions/clear-creek-white-water-park
Colorado Railroad Museum	303.279.4591	coloradorailroadmuseum.org
Colorado School of Mines Geology Museum	303.273.3815	mines.edu/geology-museum
Coors Brewery Tour	800.642.6116	millercoors.com/breweries/coors-brewing-company/tours
Fossil Trace Golf Course	303.277.8750	fossiltrace.com
Gambit Room	303.396.7359	goldenpuzzleroom.com
Golden Community Center	303.384.8100	cityofgolden.net/play/recreation-attractions/community-center/
Golden History Park	303.278.3557	goldenhistory.org
Lookout Mountain Nature Center	720.497.7600	jeffco.us/1281/Lookout-Mountain-Preserve-and-Nature-Cen
Miner's Alley Playhouse	303.935-3044	minersalley.com/
Splash Water Park	303.279.2282	visitgolden.com/listing/splash-water-park/3641/