



2023 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	\$75.00 per hour / Food catered by us \$ 45.00 per hour
South Dining Room & Bar	\$100.00 per hour / Food catered by us \$70.00 per hour
Whole Restaurant & Bar	\$200.00 per hour / Food catered by us \$170.00 per hour
Fire Pit Patio	\$300.00 per hour / With or without catering provided by us

(Depending on the date and time of your event an extra charge maybe applied for closure of restaurant)

Rental Fee Include the following

- An event window of 4.5 hours
- Professional staff to assist in event planning
- Wait and bartender staff to assist with service of your event
- Tablecloths, Skirting and Linen Napkins with a \$75.00 dry cleaning fee
- Use of China, Glassware, Silverware and Chafers

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

One hour room fee will be charged as a 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 20% gratuity

We can custom tailor a package to suit your needs

Breakfast Burritos, Coffee and Juice - \$9.00/person

Your choice of either Sausage or Applewood Smoked Bacon, Scrambled Eggs, Hash Browns, Pork Green Chili, Pepper Jack and Cheddar Cheese wrapped in a warm tortilla.

Brunch - \$14.99/person

Scrambled Eggs, Hash Browns, Applewood Smoked Bacon, Sausage Links, Hash Browns or Country Potatoes, Fruit, Yogurt, Granola, and Pastries

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

Spaghetti - \$16.99/person

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

(Add Italian Bread Chicken Breast or Grilled Chicken Breast for an extra \$5.00 per person)

Smoked Pulled Pork or Chicken- \$16.99/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 \$5)

Chicken Marsala - \$21.99/person

6 oz. Chicken Breast covered with sautéed mushrooms in a rich Marsala Sauce, Roasted Red Potatoes, Seasonal Vegetables, Salad and Dinner Rolls

Grilled Chicken Cookout – 21.99 /person

Mixed Wing on Chicken Breast and Thigh with Leg served with Baked Potato, Seasonal Vegetables, Salad and Dinner Rolls.

Smoked Pork Tenderloin - \$25.99/person

Herb encrusted Pork Tenderloin topped with White BBQ Sauce, Roasted Red Potatoes, Seasonal Vegetables, Salad and Dinner Roll

Prime Rib - \$27.99/person

Medium Rare Choice Prime Rib, Au Jus, Horseradish, roasted baby potatoes, seasonal vegetable, 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

Chicken Tempura with Gochujang Sauce

Buffalo Wings (BBQ or Buffalo Style or Gochujang Sauce)

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 \$9.99 per person

Served with House Made Cocktail Sauce

Dessert Selection

Desserts may be added to any catering option

Cookie and Brownie Tray	\$4.00/person
Mini Crème Puff and Éclair Tray	\$4.00/person
Assorted Lori Lee's Chocolates	\$4.50/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.