



Emily Dunn Photo

*Special Event Packet*

THE HOMESTEAD GRILL

11500 West Hampden Avenue

Lakewood, CO 80227

720.963.5194

[events@thedenfoxhollow.com](mailto:events@thedenfoxhollow.com)

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THE DEN AT FOX HOLLOW


13410 Morrison Road

Lakewood, CO 80228

303.986.9990

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 Fox Hollow Golf Course is an award-winning 27-hole golf course set against the majestic foothills between Lakewood and Morrison. In addition to sweeping panoramic views, a babbling brook and playful wildlife, Fox Hollow has a cozy clubhouse and locals-favorite restaurant for all of your catering needs.

 Homestead Golf Course boasts a rustic, natural feel with its wide-open spaces, sparkling streams and Rocky Mountain vistas. The Homestead Grill within the clubhouse is available for all of your food and beverage needs.

### THE DEN WEST ROOM

Our west dining room is available for indoor functions, accommodating 45-75 people. The rental fee is \$350 for the first three hours and \$100 for each additional hour. Food and beverage minimum is \$1,500. Events must begin after 5 p.m. in the peak season and must conclude by midnight. Start times for events in the off-season may be discussed with the Event Coordinator.

### THE DEN EAST ROOM

Our east dining room is available for more intimate indoor functions, accommodating 20-40 people. The rental fee is \$150 for the first three hours and \$50 for each additional hour. Food and beverage minimum is \$800. Events may begin at any time of the day but must conclude by midnight.

### THE DEN PAVILION

#### Rental and Food/Beverage:

Rental and Food/Beverage: Our outdoor stone pavilion is available for special events, wedding ceremonies and/or receptions for 80-150 people. The required rental fee is \$500 for the first three hours and \$100 for each additional hour. Food and beverage minimum is \$3,500 for special events and \$5,000 for weddings. There is an additional bartender fee of \$150. Event set-up may begin after 5 p.m. and must conclude by midnight. Rentals are only available from June - September, depending on the golf course tournament schedule. On the chance of bad weather, no back-up indoor space will be provided.

#### Tables and Chairs:

The pavilion is furnished with wood picnic tables. If other tables and chairs are desired, you are responsible for renting them from a venue of your choice. There is a \$300 fee for removal, replacement, or arrangement of the picnic tables and a \$75 ceremony chair set-up/removal fee. Event set-up must begin after 5 p.m. and events must conclude by midnight.

### THE HOMESTEAD GRILL DINING ROOM

The dining room at Homestead is available for indoor functions, accommodating 30-60 people. The rental fee is \$200 for the first three hours and \$75 for each additional hour. Food and beverage minimum is \$1,200. Events must begin after 5 p.m. in the peak season and conclude by midnight. Event start times in the off-season may be discussed with the Event Coordinator.

### THE HOMESTEAD GRILL PATIO

The Grill patio is available for outdoor functions, accommodating 65-100 people. The rental fee is \$200 for the first three hours and \$75 for each additional hour. Food and beverage minimum is \$1,500. Events may begin after 5 p.m. in the summer months and must conclude by midnight. On the chance of bad weather, no back-up indoor space will be provided.

### GENERAL RENTAL POLICIES/GUARANTEES FOR THE DEN OR THE HOMESTEAD GRILL

- Final food and beverage decisions are due back to the event coordinator a minimum of 14 days prior to the event.
- A confirmed number of guests must be provided SEVEN days prior to your event. The final charges will be based on the actual attendance or your previous confirmed guest count, whichever is higher.
- For ALL venues, sparkles, confetti, rice, birdseed, or any other similar materials are NOT permitted.
- Room set-up will be determined by the event coordinator.
- Outside food and beverage is NOT permitted, with the exception of special occasion desserts and small candy favors. We charge a \$30 cake cutting fee for those who would like this service.
- When renting any of our venues at The Den at Fox Hollow or The Homestead Grill, we are required by the City of Lakewood to leave one space (indoor room/patio) available for golfers. You can NOT rent two venues at the same time during peak season. The West Patio at Fox Hollow is NOT available for rental.

### ALCOHOLIC BEVERAGES

The Den at Fox Hollow and The Homestead Grill are the ONLY authorities licensed to sell and serve liquor for consumption on the premises. NO alcohol may be brought onto the licensed property by any guest or invitee. Your guests will be carded; therefore, we recommend that everyone bring a valid form of I.D. to your event. Colorado state law prohibits the sale of alcohol to persons under 21 years of age.

### DEPOSIT/PAYMENT

A \$250 deposit is required for all special events and a \$1,000 deposit is required for all weddings. This ensures use of the facility on your specific date. A signed contract is also required for all events. The deposit will be refunded via a deduction from your final bill if you abide by our policies and no damages occur. All deposits are refundable up to 30 days prior to your event. Payment is due at the conclusion of your event. We accept cash, check or credit card payments.

### TAXES AND SERVICE CHARGE

The City of Lakewood tax rate is 7.5% and will be added to all food sales. A 20% gratuity charge will be applied to all food and beverage sales. If the minimum food and beverage charge is not met, a service charge will be applied. The rental fee, tax, and gratuity are NOT included in the minimum.

*Brunch* | Priced per person and served buffet style

COFFEE

\$3

JUICE

\$4

SCRAMBLED EGG

\$5

AGED CHEDDAR SCRAMBLED EGGS

\$6

SCRAMBLES

- Denver - shredded cheese, onions, peppers and ham

\$6

- Veggie - Havarti cheese, mushrooms, tomatoes and peppers

\$6

MEAT

Ham, bacon, pork sausage patty or chicken sausage link

\$4

HOME FRIES

\$2

POTATOES O'BRIEN

\$3

POTATOES AU GRATIN

\$6

ASSORTED SWEET BREAKFAST BREADS

\$3

FRESH SEASONAL FRUIT SALAD

\$4

ASSORTED DANISH

\$4

MEXICAN BREAKFAST CHILAQUILES

Corn tortilla chips tossed in red or green chili sauce, shredded cheese and scrambled eggs topped with pico de gallo, queso fresco and sour cream

\$7

GREEN CHILI CASSEROLE

Scrambled eggs, corn tortillas, green chili and shredded cheese

\$7

POTATO CRUSTED QUICHE

Spinach, sausage and Havarti cheese

\$6

PANCAKES OR FRENCH TOAST

Pancakes, Lemon Poppyseed Pancakes or French Toast

\$5

MINI BREAKFAST BURRITO

\$6

PEEL AND EAT SHRIMP

\$6

HONEY SMOKED SALMON

Lemon dill cream cheese, cucumbers, capers, lemon wedges, onions and assorted crackers

\$5

BUILD YOUR OWN SANDWICH

Ham, turkey, salami, Swiss, cheddar, lettuce, tomatoes, onions and assorted sliced bread

\$4.50

LEMON BASIL PASTA SALAD

Bow tie pasta, chiffonade basil, cherry tomatoes, goat cheese, and lemon vinaigrette

\$5

HOUSE SALAD

Mixed greens, cucumbers, carrots, tomatoes, ranch or Italian dressing and a roll

\$5



*Hors d'oeuvres Trays* | Approximately 50 servings per tray and served buffet style

**DON JULIO SHRIMP COCKTAIL**

Served with Don Julio tequila cocktail sauce and lime wedges \$200

**DOMESTIC AND IMPORTED CHEESE BOARD**

Served with dried fruit, nuts and assorted crackers \$200

**SEASONAL VEGETABLE CRUDITÉ**

Served with ranch dressing \$75

**FRESH FRUIT DISPLAY**

Sliced seasonal fruit and assorted berries \$100

**TORTILLA CHIPS AND SALSA**

Fried corn tortilla chips with house made salsa \$75  
Add queso dip \$90  
Add guacamole \$125

**ROASTED JALAPEÑO, BACON & ARTICHOKE DIP**

Served with crackers, naan and seasonal vegetables \$135

**BUFFALO CHICKEN DIP**

Served with crackers, naan and seasonal vegetables \$135

**BAKED BRIE EN CROUTE**

Double cream brie and raspberries baked in puff pastry served with sliced apples and crackers \$150

**BUILD YOUR OWN SANDWICH**

Ham, turkey, salami, Swiss, cheddar, lettuce, tomatoes, onions and assorted sliced bread \$225

**NACHO BAR**

Tortilla chips, queso, black beans, tomatoes, jalapenos, lettuce, sour cream, ground beef or achiote chicken and house made salsa \$225

**HUMMUS PLATTER**

Hummus three ways-plain, roasted red pepper, and roasted garlic served with fresh vegetables, peruvian sweetie drop peppers, mixed olives, naan, crackers and crostini \$150

**CAPRESE SKEWERS**

Mozzarella, cherry tomato, basil and balsamic reduction \$150

**CHARCUTERIE BOARD**

Domestic and imported cheese, dried fruit, nuts, sweet capocollo, sopressata, genoa and marinated vegetables served with crackers and naan \$225

**SIDE OF HONEY SMOKED SALMON**

Served with lemon dill cream cheese, cucumbers, capers, lemon wedges, red onions and assorted crackers \$250

**TRUFFLE DEVILED EGGS**

Filled with white truffle egg filling and topped with fried prosciutto \$100



*Hors d'oeuvres Per Piece* | Minimum of 25 pieces  
and served buffet style

VEGGIE SPRING ROLL

Carrot, cucumber, cabbage, avocado, cilantro, jalapeno wrapped in rice paper served with thai peanut sauce. \$3 per piece

MEATBALLS

- Sweet and spicy cranberry chicken meatballs served in sweet chili cranberry sauce \$2 per piece
- Italian meatballs served in homemade marinara and topped with lemon ricotta \$2 per piece
- Swedish meatballs served in creamy mushroom gravy \$2 per piece

COCONUT SHRIMP

Hand breaded coconut shrimp served with sweet chili sauce  
\$2.50 per piece

MINI TWICE BAKED POTATOES

Topped with bacon, chives, sour cream and shredded cheese  
\$3 per piece

CHEDDAR JALAPEÑO CORN FRITTERS

Fire roasted corn, aged cheddar and jalapeno fritters with spicy avocado ranch  
\$1.50 per piece

CHICKEN WING

Boneless or bone in with ranch or blue cheese dressing  
\$2.50 per piece

BOURSIN CUCUMBER BITES

Cucumber, boursin cheese, avocado drizzled with sweet chili sauce  
\$2 per piece

MINI BLUE CRAB CAKE

Lump blue crab and green onions topped with red pepper relish and sriracha mayo  
3.00 per piece

CHILI RELLENOS BITES

Jack cheese, cream cheese and diced green chilis wrapped in egg roll skins  
2.00 per piece

SESAME GINGER BEEF SKEWERS

Grilled skirt steak marinated in a homemade sesame ginger sauce and topped with green onions.  
4.00 per piece

WHISKEY ONION SHORT RIB AND  
GORGONZOLA CROSTINI

Braised short rib, caramelized whiskey onions and gorgonzola cheese crumbles on a toasted crostini  
4.00 per piece

AHI TUNA POKE TOSTADA

Ahi tuna poke, cabbage, jalapeno, avocado and sriracha mayo on a crispy tostada shell  
3.00 per piece

SLIDERS

- Cheddar cheeseburger, pickles, ketchup, mustard \$4 per piece
- BBQ pulled pork with coleslaw \$3 per piece
- Beef brisket with coleslaw \$5 per piece

## *Buffet Selections*

Two items \$34 for parties of 30 or more.  
Three items \$40 for parties of 50 or more.  
*Build your own buffet.*

### *Entrées*

#### CHICKEN MARSALA

With marsala wine mushroom sauce  
Suggested side: Wild rice

#### ROASTED AIRLINE CHICKEN PICCATA

With lemon caper piccata sauce  
Suggested side: Boursin mashed potatoes

#### ROASTED BEEF MEDALLIONS

Served with demi-glace or creamy dijon mushroom sauce  
Suggested Side: Roasted truffle fingerling potatoes  
Make it Surf & Turf add Jumbo Shrimp 6.00

#### BEEF BOURGUIGNON

With rich red wine gravy  
Suggested side: Garlic mashed potatoes

#### BRAISED SHORT RIBS

With red wine demi-glace  
Suggested side: Gruyere mac & cheese

#### PISTACHIO CRUSTED PORK LOIN

With dry rose cherry reduction sauce  
Suggested side: Gouda potatoes au gratin

#### CARAMELIZED APPLE PORK TENDERLOIN

With caramelized whiskey apples  
Suggested side: Gouda potatoes au gratin

#### GRILLED CITRUS SALMON

With mandarin orange relish  
Suggested side: Cilantro lime rice

#### GARLIC PARMESAN CRUSTED CORVINA

Pan seared garlic parmesan crusted corvina  
Suggested side: Wild rice

#### SEAFOOD LINGUINE

With shrimp, scallops, mussels, and heirloom cherry tomatoes in a lemon beurre blanc sauce.

### *Entrée sides* | One per entrée

Garlic Mashed Potatoes  
Boursin Mashed Potatoes  
Gouda Potatoes Au Gratin  
Roasted Truffle Fingerling Potatoes  
Rice Pilaf  
Wild Rice  
Cilantro Lime Rice  
Gruyere Mac & Cheese

### *Entrée sides* | Choose one

*Add \$4 for any additional vegetable.*

Mixed seasonal vegetables  
Green and wax beans  
Fried Brussel sprouts

### *Salads* | Choose one

#### HOUSE SALAD

Mixed greens, cucumbers, carrots, tomatoes, croutons and ranch or Italian dressing

#### SUMMER ARUGULA SALAD

Arugula, blueberries, strawberries, candied pecans, goat cheese and strawberry vinaigrette

#### CALIFORNIA SALAD

Mixed greens, gorgonzola crumbles, walnuts, raisins and balsamic vinaigrette

#### CAESAR SALAD

Chopped romaine, parmesan cheese, homemade croutons and Caesar dressing

*Plated Dinners* | For groups with 50 or less

All plated dinners are accompanied by a house salad, dinner roll, whipped butter and seasonal vegetables.

Maximum of 3 choices

**CHICKEN MARSALA**

Served with marsala wine mushroom sauce and wild rice \$27

**ROASTED AIRLINE CHICKEN PICCATA**

Served with picatta sauce and boursin mashed potatoes \$27

**SLOW ROASTED PRIME RIB**

(Minimum of 12 orders)

Served with horseradish cream, au jus and garlic mashed potatoes \$34

**BRAISED SHORT RIBS**

Served with red wine demi-glace and gruyere mac & cheese \$34

**ROASTED BEEF MEDALLIONS**

Served demi-glace or creamy dijon mushroom sauce and roasted truffle fingerling potatoes. \$34

**PISTACHIO CRUSTED PORK CHOP**

Served with dry rose cherry reduction sauce and gouda potatoes au gratin \$29

**GARLIC PARMESAN CRUSTED CORVINA**

Served with lemon and wild rice \$28

**GRILLED CITRUS SALMON**

Served with mandarin orange relish and cilantro lime rice \$29

**SEAFOOD LINGUINE**

Served with shrimp, scallops, mussels, heirloom cherry tomatoes, and linguine noodles in a lemon beurre blanc sauce \$31



*Desserts* / Priced per person

CHOCOLATE DECADENCE  
LAYER CAKE  
\$7

RASPBERRY CREME  
BRULEE CHEESECAKE  
\$7

CHOCOLATE MOUSSE WITH MIXED  
BERRIES  
\$6

BITE-SIZE BROWNIE AND COOKIE  
TRAY  
\$5

BITE-SIZE ASSORTED DESSERT BARS  
\$5

STRAWBERRY POUNDCAKE  
\$7



*Private Bar Service* / Priced per beverage

DOMESTIC BEER  
Coors, Budweiser and Miller Products  
\$7

PREMIUM BEER SELECTIONS  
\$7-9

HOUSE WINE  
\$28 per bottle  
\$8 per glass

CHAMPAGNE  
\$28 per bottle  
\$8 per glass

WELL COCKTAILS  
Gilbey's Gin, Gilbey's Vodka, Pepe Lopez Tequila, Castillo Rum,  
Early Times Bourbon  
Starting at \$7

CALL COCKTAILS  
Tanqueray Gin, Titos Vodka, Camarena Tequila,  
Bacardi Light or Captain Morgan's Rum, Jack Daniels  
Bourbon  
Starting at \$8

Premium cocktails and cordials are also available upon request. Special orders are always welcome. If you are interested in a particular vintage, cocktail or beer please ask our event coordinator.