



Emily Dunn Photo

Special Event Packet

THE HOMESTEAD GRILL

11500 West Hampden Avenue

Lakewood, CO 80227

720.963.5194

events@thedenfoxhollow.com

THE DEN AT FOX HOLLOW

13410 Morrison Road

Lakewood, CO 80228

303.986.9990

events@thedenfoxhollow.com

 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 up to 70 people for a cocktail event, 60 people for a buffet, and 50 people for a plated dinner. The rental fee is \$350 for the first three hours and \$100 for each additional hour. Events may begin after 5pm in the summer months and must conclude by midnight. Start time 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 up to 40 people for a cocktail event or plated dinner, or 30 people for a buffet. The rental fee is \$150 for the first three hours and \$50 for each additional hour. Events may begin at any time of day but must conclude by midnight.

THE DEN PAVILION

Rental and Food/Beverage:

Our outdoor stone pavilion is available for special events, wedding ceremonies and/or receptions for up to 150 people. The mandatory rental fee is \$500 for the first three hours and \$100 for each additional hour. Event set-up may begin after 5pm and must conclude by midnight. There is a \$5000 minimum required for food and beverage. The pavilion can only accommodate a buffet serving style.

Tables and Chairs:

The pavilion is furnished with wood picnic tables. If other tables and chairs are desired, there is a \$300 fee for removal, replacement, or arrangement of the picnic tables. Rental of different tables, chairs and linen will be your responsibility. The Event Coordinator is available for suggestions on rental companies in the area. If using the pavilion for your wedding reception, you may use the Mountain View Meadow adjacent to the pavilion for your ceremony. If you are using this space for your ceremony, you will be responsible for renting the chairs (through a vendor of your choice) for the guests. There is a \$75 ceremony chair set-up/removal fee.

THE HOMESTEAD GRILL DINING ROOM

The dining room at The Homestead is available for indoor functions accommodating up to 60 people for a cocktail event, 50 people for a plated dinner or 40 people for a buffet. The rental fee is \$200 for the first three hours and \$75 for each additional hour. Events may begin at any time of the day depending on the event and must conclude by midnight.

THE HOMESTEAD GRILL PATIO

The Grill patio is available for outdoor functions accommodating up to 100 people for a cocktail event or 75 people for a buffet. The rental fee is \$200 for the first three hours and \$75 for each additional hour. Events may begin after 5pm and must conclude by midnight.

GENERAL RENTAL POLICIES FOR THE DEN OR THE HOMESTEAD GRILL

When renting any of the venues at The Den or The Homestead Grill, we must leave one space (indoor room/outdoor patio) available for golfers. For all indoor and outdoor venues, rice, confetti, birdseed, sparkles, or any other similar materials are NOT permitted. Your deposit will be forfeited if these materials are used on the premises.

OUTSIDE FOOD AND BEVERAGE

Outside food and beverage is not permitted, with the exception of special occasion cakes and small candy favors. Leftover food can be taken home for an additional charge of \$3 per to-go box with the approval of the chef.

GUARANTEES

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. Final food and beverage menu choices are due a minimum of 14 days prior to the event.

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.

DANCE FLOOR RENTAL

A parquet dance floor is available for indoor functions in the Den West Room for a rental fee of \$300.

TAXES AND GRATUITY

The City of Lakewood sales 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. An additional service charge may apply depending on event size, set-up, and time.

DEPOSIT/PAYMENT

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

Brunch | Priced per person

COFFEE

2.50

JUICE

3.00

SCRAMBLED EGG

4.00

AGED CHEDDAR SCRAMBLED EGGS

5.00

SCRAMBLES

- Denver - shredded cheese, onions, peppers and ham

5.00

- Veggie - Havarti cheese, mushrooms, tomatoes and peppers

5.00

MEAT

Ham, bacon, pork sausage patty or chicken sausage link

3.00

HOME FRIES

2.00

POTATOES O'BRIEN

3.00

POTATOES AU GRATIN

5.00

ASSORTED SWEET BREAKFAST BREADS

3.00

FRESH SEASONAL FRUIT SALAD

3.00

ASSORTED DANISH

3.00

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

6.00

GREEN CHILI CASSEROLE

Scrambled eggs, corn tortillas, green chili and shredded cheese

6.00

POTATO CRUSTED QUICHE

Spinach, sausage and Havarti cheese

5.00

PANCAKES OR FRENCH TOAST

Pancakes, Lemon Poppyseed Pancakes or French Toast

4.00

MINI BREAKFAST BURRITO

6.00

PEEL AND EAT SHRIMP

6.00

HONEY SMOKED SALMON

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

6.00

BUILD YOUR OWN SANDWICH

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

4.00

LEMON BASIL PASTA SALAD

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

5.50

HOUSE SALAD

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

5.00

Hors d'oeuvres Trays | Approximately 50 servings per tray

DON JULIO SHRIMP COCKTAIL

Served with Don Julio tequila cocktail sauce and lime wedges
200.00

DOMESTIC AND IMPORTED CHEESE BOARD

Served with dried fruit, nuts and assorted crackers
200.00

SEASONAL VEGETABLE CRUDITÉ

Served with ranch dressing
75.00

FRESH FRUIT DISPLAY

Sliced seasonal fruit and assorted berries
75.00

TORTILLA CHIPS AND SALSA

Fried corn tortilla chips with house made salsa 75.00
Add queso dip 90.00
Add guacamole 125.00

ROASTED JALAPEÑO, BACON & ARTICHOKE DIP

Served with crackers, naan and seasonal vegetables
135.00

BUFFALO CHICKEN DIP

Served with crackers, naan and seasonal vegetables
135.00

BAKED BRIE EN CROUTE

Double cream brie and raspberries baked in puff pastry
served with sliced apples and crackers
125.00

BUILD YOUR OWN SANDWICH

Ham, turkey, salami, Havarti, cheddar, lettuce, tomatoes,
onions and assorted sliced bread
200.00

NACHO BAR

Tortilla chips, queso, black beans, tomatoes, jalapenos,
lettuce, sour cream, ground beef or achiote chicken and
house made salsa
225.00

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
150.00

CAPRESE SKEWERS

Mozzarella, cherry tomato, basil and balsamic
reduction
150.00

CHARCUTERIE BOARD

Domestic and imported cheese, dried fruit,
nuts, sweet capocollo, sopressata, genoa and
marinated vegetables served with crackers and
naan
225.00

SIDE OF HONEY SMOKED SALMON

Served with lemon dill cream cheese, cucumbers,
capers, lemon wedges, red onions and assorted
crackers
200.00

TRUFFLE DEVILED EGGS

Filled with white truffle egg filling and topped with
fried prosciutto
100.00



Hors d'oeuvres Per Piece | Minimum of 25 pieces

VEGGIE SPRING ROLL

Carrot, cucumber, cabbage, avocado, cilantro, jalapeno wrapped in rice paper served with thai peanut sauce.

3.00 per piece

MEATBALLS

- Sweet and spicy cranberry chicken meatballs served in sweet chili cranberry sauce 1.50 per piece
- Italian meatballs served in homemade marinara and topped with lemon ricotta 1.50 per piece
- Swedish meatballs served in creamy mushroom gravy 1.50 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

3.00 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

2.00 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 3.00 per piece
- BBQ pulled pork with coleslaw 3.00 per piece
- Beef brisket with coleslaw 4.00 per piece

Buffet Selections

Two items \$32.00 for parties of 30 or more.
Three items \$38.00 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 \$3 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 25.00

ROASTED AIRLINE CHICKEN PICCATA

Served with picatta sauce and boursin mashed potatoes 25.00

SLOW ROASTED PRIME RIB

(Minimum of 12 orders)

Served with horseradish cream, au jus and garlic mashed potatoes 32.00

BRAISED SHORT RIBS

Served with red wine demi-glace and gruyere mac & cheese 32.00

ROASTED BEEF MEDALLIONS

Served demi-glace or creamy dijon mushroom sauce and roasted truffle fingerling potatoes. 32.00

PISTACHIO CRUSTED PORK CHOP

Served with dry rose cherry reduction sauce and gouda potatoes au gratin 27.00

GARLIC PARMESAN CRUSTED CORVINA

Served with lemon and wild rice 26.00

GRILLED CITRUS SALMON

Served with mandarin orange relish and cilantro lime rice 27.00

SEAFOOD LINGUINE

Served with shrimp, scallops, mussels, heirloom cherry tomatoes, and linguine noodles in a lemon beurre blanc sauce 29.00



Desserts / Priced per person

CHOCOLATE DECADENCE
LAYER CAKE
7.00

RASPBERRY CREME
BRULEE CHEESECAKE
7.00

CHOCOLATE MOUSSE WITH MIXED
BERRIES
6.00

BITE-SIZE BROWNIE AND COOKIE TRAY
5.00

BITE-SIZE ASSORTED DESSERT BARS
5.00

STRAWBERRY POUNDCAKE
7.00



Private Bar Service / Priced per beverage

DOMESTIC BEER
Coors, Budweiser and Miller Products
6.00

PREMIUM BEER SELECTIONS
7.00-8.00

HOUSE WINE
27.00 per bottle
7.00 per glass

CHAMPAGNE
27.00 per bottle
7.00 per glass

WELL COCKTAILS
Gilbey's Gin, Gilbey's Vodka, Pepe Lopez Tequila, Castillo Rum,
Early Times Bourbon
Starting at 7.00

CALL COCKTAILS
Tanqueray Gin, Titos Vodka, Camarena Tequila,
Bacardi Light or Captain Morgan's Rum, Jack Daniels
Bourbon
Starting at 8.00

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.