



SPECIAL EVENTS AT TWO PENGUINS

We at Two Penguins Tap and Grill are pleased to propose menu and bar options for your upcoming event. Two Penguins is the “child” of Panache Catering, Inc., and is operated by the same ownership today that has operated Panache since 1982 and has established itself as one of Denver's premier wedding and special event caterers.

2 Penguins is known for providing casual event space for fun, energized parties. We take our food and beverage service very seriously and do not skimp on quality or quantity. We like to think of ourselves as providing slightly funky, very fun parties that folks will remember for having so totally enjoyed themselves.

We offer unique event space for both private and semi-private groups any day of the week. Groups of 20 guests and up are generally considered a “Special event” rather than a simple reservation. Our Pomeroy beer hall holds up to 200 guests seated at tables with plenty of room for dancing, and adjoins our private north patio which is very large as well. Our Fireside room is geared more toward groups of 20-80 for smaller quieter gatherings with background music but not loud music and dancing. Our location can comfortably hold events of 400 to 600 guests depending on the day of the week.

While we serve private events any day of the week, Sundays offer a unique option that is not available on the other days of the week. Since the restaurant is otherwise closed on Sundays we open only for private bookings. This allows for the rental of the entire facility including the bar area with all 36 taps, on Sunday, along with the rooms noted above and both patios if your event is held on a Sunday.

Many of the items that we have on our menus are available in our restaurant. Should you want to taste them please feel free to stop in any time. We do not do traditional “tasting” events. We bring a huge amount of experience to your event and can assist you in organizing and booking ancillary entertainment if you wish.

For groups reserving private space certain food and beverage minimums may apply and will be quoted based on the event.

Prices are subject to change. Notice will be provided.

Revised November 2022

All of the following menus are recommended for groups of 20 guests or more, looking to host a cocktail style event. Due to the nature of buffet service, however, the minimum order remains 25 portions.

Keep it Simple: Happy Hour Snacks

Chips & Salsa with Beer Queso
Red pepper hummus with fresh veggies
Spinach dip with grilled pita
Warm German soft pretzels with pork queso dip
Combination of BBQ, Asian soy-glaze and traditional Buffalo wings

\$14.95++ Per Person when being sold as a cocktail hour

(When serving this menu at a meal-time we recommend adding either beef or fried chicken sliders: \$5.50pp)

A Cut Above: Happy Hour Snacks

Chips & Salsa with Beer Queso
Hummus with fresh veggies
Combination of BBQ, Asian soy-glaze and traditional Buffalo wings
French fry bar with beer queso, green chile, sour cream and sliced jalapenos
Variety of our flatbread pizzas
Deep fried Brussels sprouts with balsamic style glaze

\$17.95++ Per Person when being sold as a cocktail hour

(When serving this menu at a meal-time we recommend adding either beef or Al's fried chicken sliders: \$5.50pp)

Pub Happy Hour

Chips & Salsa with Beer Queso
Spinach dip with grilled pita
Combination of BBQ, Asian soy-glaze and traditional Buffalo wings
Deep fried Brussels Sprouts with balsamic style glaze
Fish and chips style cod bites with cilantro lime tartar sauce
Variety of our flatbread pizzas
Warm German soft pretzels with pork queso dip

\$23.95++ Per Person when being sold as a cocktail hour

Let's Have Supper

Beef sliders with condiments and griddled onions
Boneless Chicken bites with Ranch dressing and BBQ sauce
Assorted flatbread pizzas
International and domestic cheese platter
Fresh fruit platter
Warm German style soft pretzels with pork queso dip
Hummus with fresh veggies
Spinach dip with grilled pita
Tots with "comeback" sauce
Deep fried Brussels sprouts with balsamic style glaze
Boneless Chicken bites with Ranch dressing and BBQ sauce

\$32.95++ Per Person

(Minimum catering order is 40 portions for this menu)

Additions or substitutions to cocktail menus:

Warm thin sliced roast top sirloin sliders with whipped horseradish (*these are hard to beat!*)

Fish and chips style cod bites with cilantro lime tartar sauce

We are happy to quote a variety of other sliders: house pulled pork with slaw, Al's fried chicken or marinated grilled chicken

Baskets of fresh jumbo strawberries with hot fudge dip and brown sugar sour cream

Selection of the Chef's passed hors d'oeuvres: \$11.95pp++

Coffee bar with assorted syrups: \$4.50pp++

Cutting and serving your specialty cake: \$2.90 pp

(You may cut your own cake and provide your disposable goods/ table set up for display \$25, no cutting fee)

Linens may be provided and will be quoted separately, but most of our hosts like our tables the way they are.

Substitutions are always possible, as are specific dietary concerns welcomed.



Add our Mac 'n Cheese Bar to any published menu:

Bite size pasta shells are the best shape we have found to go with this great selection of toppings and “adds”:

House made traditional cheese sauce, Italian sausage crumbles, diced tomato, caramelized onions, sautéed mushrooms.

\$7 added to any Happy Hour or Dinner menu

Mac 'n Cheese Additional options:

Grated Parmesan cheese: \$1

Beer queso and Mexican style beef: \$3

Chopped bacon: \$3

Grilled chicken breast: \$3



All of the following menus are recommended for groups of 20 guests or more, looking to host a Lunch or Dinner style event

Burger Buffet: (With or without Fried Chicken)

Buffet Style Service:

Two Penguins burger buffet:

Our fresh ground beef burgers with assorted cheeses, lettuce, tomato, onion,
Griddled onions, condiments.

(In our humble opinion, the way to go is to add our famous
Fried chicken legs, breasts, thighs and wings: +\$6.50 pp)

House French Fries

Tossed Caesar salad

Fresh seasonal fruit salad

\$23.95++ Per Person (Disposable goods. For china service add \$4pp)

Fried Chicken Dinner!

Buffet style service:

Our famous fried chicken legs, breasts, thighs and wings

White cheddar cheese mashed potatoes

Country gravy

American salad with Ranch and Balsamic dressings

House cole slaw

Warm pull apart country style dinner rolls with butter

\$28.95++ Per Person (Disposable goods. For china service, add \$4pp)

Street Tacos

Buffet style service:

Warm flour and corn tortillas accompanied by:

Mexican shredded chicken, carne asada steak, shredded cheddar cheese, pickled jalapenos,
diced tomatoes, shredded lettuce, fresh cilantro, house-made salsa and sour cream

Grilled avocado, corn pico and black bean salad

Seasonal fresh fruit salad

2 Penguins house pork green chile with warm flour tortillas

\$31.95++ Per Person (Disposable goods. For china service, add \$4pp)

Traditional Dinner Buffet:

Buffet Style Service:

Roast Herb-crusted Choice Top Sirloin of beef with whipped horseradish and au jus
Lemon herb roasted chicken breasts, legs, thighs and wings
White cheddar cheese mashed potatoes
Seasonal vegetables
American salad with Ranch and Balsamic Dressings
Fresh seasonal fruit salad
Warm dinner rolls with butter

\$39.95++ Per Person (China service included)

A Most Excellent Choice:

Buffet Style Service

Please select two entrees:

Roast London Broil with au jus
Braised Beef Borgignon over thick egg pasta
Breast of chicken scallopini Picatta or Marsala
Baked fresh seasonal fish of the day, Rock Cod or Tilapia, lemon parsley butter
Roast Prime Rib with au jus and whipped horseradish (add \$8.)
Boneless skinless Breast of chicken with pesto crust, fresh pineapple salsa (add \$4)
Panache's sour cream herb-crusted fresh Atlantic salmon (add \$5)
Sautéed shrimp "Mosca" with lemon, diced tomato, garlic, white wine (add \$7)
Stuffed yellow squash with house-made ratatouille

Please select five accompaniments:

Tossed Caesar salad
Field green salad with Balsamic and Ranch dressings
American salad with Balsamic and Ranch dressings
Our famous white cheddar cheese mashed potatoes
Wild and basmati rice
Sautéed fresh seasonal vegetables
Penne pasta tossed with tomato crème
Seasonal fresh fruit salad

Warm dinner rolls with butter are included

\$49.90++ Per person (China service included)

Additions to Dinner menus:

Selection of the Chef's passed hors d'oeuvres: \$11.95pp++

Appetizer table:

International cheese display

Fresh vegetable crudite with two dips

Petite crispy spring rolls with sweet/sour dip and hot mustard

Homemade pork chile con queso with crisp house-made corn tortilla chips

\$15.50pp++

Combination of 2 passed hors d'oeuvres and cheese/crudité display table: \$13.95++ Per Person

Guests choice of layered dense rich chocolate torte or New York style cheesecake,
served buffet style: \$9++ Per person

Coffee bar with assorted syrups: \$4.50pp++

Cutting and serving your wedding or specialty cake: \$2.90 pp

(You may cut your own cake and provide your disposable goods/ table set up for display \$25,
no cutting fee)

Linens may be provided and will be quoted separately, but most of our hosts like our tables the
way they are.

Substitutions are always possible, as are specific dietary concerns welcomed.

*Group reservations are offered as a courtesy and do not receive "happy hour" or other
discounted pricing.*

BAR SERVICES:

Two Penguins is happy to customize your bar and beverage service preferences, including those noted below as well as pre-purchase of some specific number of drinks, and hosting beverages up to a certain total bar tab before going to a cash bar.

Cash bar: All items paid for by each guest individually.

Hosted bar may be provided by a certain number of drinks per guest and then moving to cash bar as desired, or may be offered by maintaining a master “tab” that can have a cap (either a cash value or specific amount of time) or be unlimited, based on the hosts preference.

Complete unlimited bar option,
(no tab is kept) Bar packages that include all soft drinks, choice of premium well spirits, quality house wines and our entire selection of 36 Craft beers from our Tap wall may be purchased for hosted events:

2 Hours:	\$27.95pp++
3 Hours:	\$38.95pp++
Each additional hour	\$11 pp++

**Two Penguins is proud to offer a 4 oz. “Beer Toast” for your guests
\$2.50pp++**

For groups that wish to reserve private space certain food and beverage minimums may apply along with modest room rental fees which will be quoted based on the event.