



# 2 PENGUINS

## == *Tap and Grill* ==

COLORADO CRAFT BEERS & MORE

# SPECIAL EVENTS

## &

# WEDDINGS



# A COLORADO DIFFERENT ALTERNATIVE FOR PRIVATE EVENTS & WEDDINGS

Born out of a history in the event and wedding business, 2 Penguins Tap and Grill is a casual option for those looking for a more relaxed yet professional location for hosting events of all types, from weddings to corporate events to celebrations of life and everything in between.

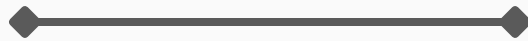
Here at 2 Penguins we offer a relaxed environment for all types of private events, focusing on excellent food and drinks and exceptional service. We are a local independent business supporting other Colorado businesses. Our 36 taps exclusively offer beers brewed by local independent brewers, and we feature a full bar and an extensive array of local and domestic craft whiskeys to complement our selection of beers and wines.

2 Penguins is the perfect option for a casual wedding; our appeal is to couples who want to host a great party but are not excited about what is generally offered by the traditional wedding industry. We do not spend a lot of time feeding the myth of the “fairy tale” wedding, but we still provide excellent professional event guidance. We are not here to hold your hand, we are here to provide a wonderful and memorable event at the fairest price possible. Quality and simplicity rule the day here at 2 Penguins, and we will never make promises that we cannot keep.

We will always put forth maximum effort to provide you with the best event possible. If you are looking for honesty, integrity, quality, and exceptional value, you’ve waddled to the right place!

# THE RIGHT ROOM FOR YOU AND YOUR GUESTS

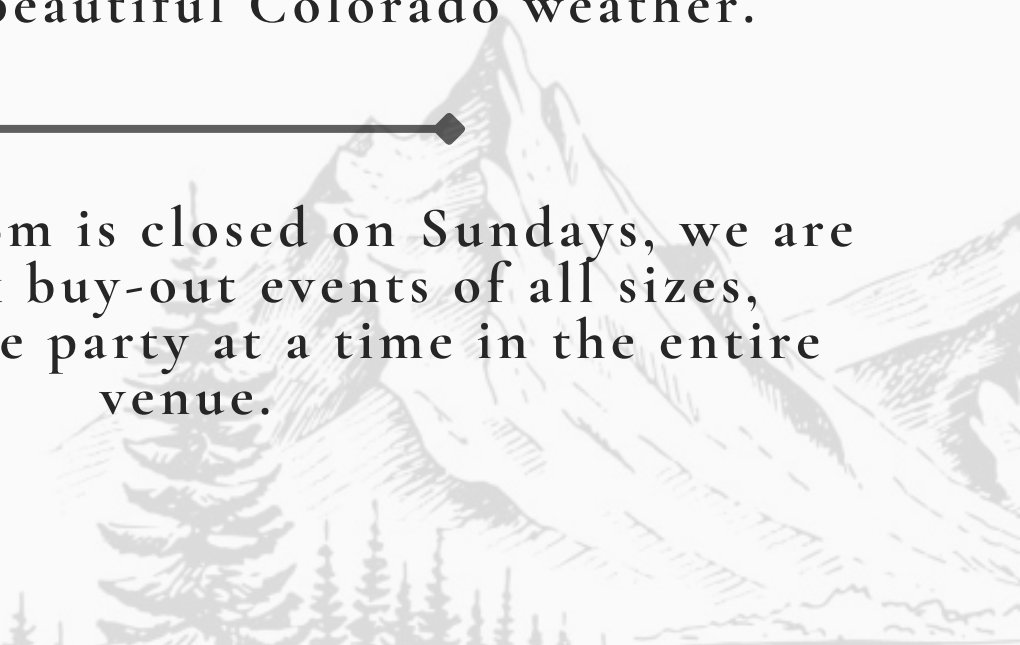
Our Fireside Room comfortably hosts groups of 20-80 guests, with shuffleboard, foosball, and ping-pong in the room. A double sided fire place makes this space incredibly cozy, and is geared toward quieter gatherings with soft background music.



Our Beer Hall is the perfect space for larger events, hosting up to 200 guests, with an in-room bar, dance floor, and private restrooms. The attached North Patio is ideal for having a wedding ceremony, or playing cornhole while enjoying the beautiful Colorado weather.



When our Taproom is closed on Sundays, we are happy to book buy-out events of all sizes, booking only one party at a time in the entire venue.



# APPETIZER PACKAGES

## KEEP IT SIMPLE

House made chips & salsa, veggie crudité with two dips, spinach dip with grilled pita, warm German soft pretzels with IPA beer queso, BBQ/Asian soy/Bufalo wings  
**\$15.95++per person**

## A CUT ABOVE

House made chips & salsa, veggie crudité with two dips, BBQ/Asian Soy/Bufalo wings, French Fry bar with IPA beer queso, pork green chile, sour cream, pickled jalapenos, Flatbread Pizzas, Deep fried Brussel Sprouts with Balsamic glaze  
**\$19.95++ per person**

## PUB HAPPY HOUR

House made chips & salsa, spinach dip with grilled pita, BBQ/Asian soy/Bufalo wings, Deep fried Brussel Sprouts with Balsamic glaze, Beef Sliders with griddled onions, Flatbread Pizzas, warm German soft pretzels with IPA beer queso  
**\$25.95++ per person**

## LET'S HAVE SUPPER

Beef Sliders with griddled onions, Boneless Chicken Bites, Flatbread Pizzas, International & Domestic Cheese board, fresh fruit platter, warm German soft pretzels with IPA beer queso, spinach dip with grilled pita, tater tots with "comeback sauce", deep fried Brussel Sprouts with Balsamic glaze  
**\$33.95++ per person**

# CASUAL DINING

## **\*\* BURGER BAR \*\***

Fresh ground beef burgers, assorted sliced cheeses, lettuce,  
tomato, sliced onion, griddled onions, condiments  
French fries, Tossed Caesar salad, seasonal fruit salad

**\$23.95++ per person**

**\*\*Add our famous fried chicken leg/breast/thigh/wings\*\***  
**+\$7.50++ per person**

## **\*\* FRIED CHICKEN DINNER \*\***

Our famous fried chicken leg/breast/thigh/wings,  
white cheddar mashed potatoes, country gravy, American  
salad with Ranch and Balsamic dressings, house coleslaw,  
warm country style dinner rolls with butter

**\$29.95++ per person**

## **\*\* STREET TACOS \*\***

warm flour and corn tortillas, Mexican shredded  
chicken, carne asada steak, shredded cheddar cheese,  
pickled jalapenos, diced tomatoes, shredded lettuce,  
fresh cilantro, house made salsa, sour cream,  
Avocado/Corn Pico/Black Bean salad, seasonal fresh  
fruit salad, 2 penguins pork green chile

**\$31.95++ per person**

**\*\*these menus are served buffet style  
with disposable plates and utensils.  
for China dinner plates & silverware rollups  
add \$4++ per person**



# DINNER PACKAGES

## TRADITIONAL BUFFET

Roast herb-crusted Top Sirloin with whipped horseradish and  
au jus,  
Lemon herb roasted chicken leg/breast/thigh/wing,  
white cheddar mashed potatoes,  
seasonal vegetables, American salad with Ranch and Balsamic  
dressings, seasonal fruit salad, warm dinner rolls with butter  
**\$41.95++ per person**

## MOST EXCELLENT CHOICE

please select two entrees:

Roast London Broil with au jus  
Braised Beef Borgignon over thick egg noodle pasta  
Breast of chicken scallopini Picatta or Marsala  
Baked Fresh seasonal Fish of the Day, Rock Cod, or Tilapia  
with lemon parsley butter  
Stuffed Yellow Squash with ratatouille  
Sour Cream herb crusted fresh Atlantic Salmon (add \$5++pp)  
Sautéed shrimp “mosca” with lemon, diced tomato, garlic,  
white wine (add \$7++pp)  
Roast Prime Rib with whipped horseradish and au jus (add  
\$8++pp)

please select five accompaniments:

tossed Caesar salad, American salad with Ranch and Balsamic  
dressings, white cheddar mashed potatoes, wild and basmati  
rice, sautéed seasonal vegetables, penne pasta tossed in  
tomato crème, seasonal fresh fruit salad  
warm dinner rolls with butter included in this package  
**\$53.90++ per person**

the above menus are served on China  
dinner plates with silverware rollups

# PACKAGE ADD-ONS

## MAC & CHEESE BAR

bite sized pasta shells, house made traditional cheese sauce,  
Italian sausage crumbles, diced tomato, caramelized onions,  
sautéed mushrooms

**\$7++ per person added to any menu**

additional toppings  
grated Parmesan cheese (\$1++)  
IPA Beer Queso and Mexican style beef (\$3++)  
chopped bacon (\$3++)  
grilled chicken breast (\$4++)

## APPETIZER ADDITIONS

Chef's Passed hors d'oeuvres: **\$13.95++pp**

2 Passed hors d'oeuvres and cheese & crudité display table:  
**\$15.95++pp**

Top Sirloin Sliders with whipped horseradish: **\$7.50++ pp**  
Beef Sliders with griddled onions and condiments: **\$5.50++pp**

Pulled Pork Sliders with slaw: **\$5.50++pp**

Fried Chicken Sliders: **\$5.50++pp**

## SWEET TOOTH

Fresh Jumbo Strawberries with hot fudge dip and brown sugar  
sour cream : **\$6.50++pp**

NY style Cheesecake & Rich Chocolate Torte: **\$9++pp**

"Bring Your Own Desserts" Table: **\$25++**

Cake cutting and serving: **\$2.90++pp**

# BAR SERVICES

## HOSTED BAR TAB

You pay for the drinks at regular menu price. You can open it for the entirety of the event or cap it off at your preferred amount

## DRINK TICKETS

You decide how many drinks you would like to host. Final charges based on consumption

## CASH BAR

Guests pay for their own beverages

## COMPLETE UNLIMITED PACKAGE

includes all soft drinks, premium cocktails, wines, and all 36 craft Draft beers

2 Hours : **\$29.95++ per person**

3 hours : **\$40.95++ per person**

Each additional hour : **\$11++ per person**

## TOASTS

4oz Beer Toast or champagne toast: **\$2.90++ per person**

## NON ALCOHOLIC

Unlimited Soft Drink Package:  
**\$4.95++ per person**

Coffee bar with assorted syrups:  
**\$4.50++ per person**

Hot Chocolate bar with assorted toppings:  
**\$4.50++ per person**



# PRIVATE EVENT POLICIES

## FOOD & BEVERAGE MINIMUMS & EVENT FEES

Private event spaces are subject to food & beverage minimums based on location, date, and timing of the event. Total costs will include food & beverage totals, local tax, a 23% Event Operations fee, & any applicable rental fees.

## CONFIRMATIONS, DEADLINES, & FINAL GUEST COUNT

2 Penguins requires a signed contract and a non-refundable \$1000 deposit to secure any private event. There is a 20 person minimum guest count for private events ordering from the banquet menu. We do not offer a la carte menu ordering for private events. Final guest count is due 10 days prior to the event. Payment is due in full at the end of the event; for credit cards that are not present at the function, a 2% credit card processing fee will be added for remote payments.

## CEREMONY SETUP

For weddings and B'nai Mitzvahs, we offer a casual ceremony with white chairs set up and broken down:

\$150++ plus \$1.75++ per chair

Host sets up and breaks down ceremony:

\$150++ plus \$0.90++ per chair