

# BANQUETS



PHANTOM CANYON  
BREWING CO

## BANQUET MINIMUMS (dinner only)

(Rooms are rented out by the hour before 1:00, please call our banquet office for details)

### Two-Moons Room

Capacity- 41-70 people sit-down / up to 100 stand-up  
Minimum- \$1,500.00 - \$2,000.00

### Cheyenne Room

Capacity- 41-70 people sit-down / up to 100 stand-up  
Minimum- \$1,300.00 - \$1,700.00

### Wheeler Room

Capacity- 20-40 people sit-down / up to 45 stand-up  
Minimum- \$800.00 - \$1,000.00

### The Canyon (Two-moons and Cheyenne together)

Capacity- 64-150 sit-down / up to 200 stand-up  
Minimum- \$2,200.00 - \$3,200.00

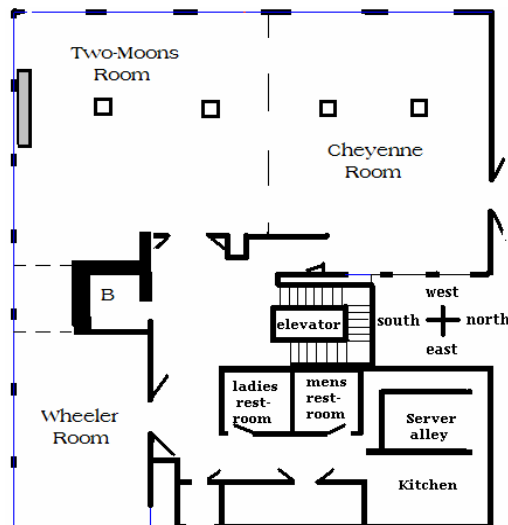
### Zebulon Pike (Wheeler and Two-moons together)

Capacity- 50-100 sit-down / up to 150 stand-up  
Minimum- \$1,850.00 - \$2,200.00

### Phantom Banquet Hall (Entire facility)

Capacity- up to 180 sit-down / up to 300 stand-up  
Minimum- \$3,500.00 - \$5,500.00

\*\*\*\*ALL MINIMUMS ARE PRE TAX AND GRATUITY\*\*\*\*



## Phantom Canyon Brewing Company Banquet Terms and Conditions

Banquet rooms are assigned according to the size and/or needs of the group. Private rooms are subject to rental fees and/or food and beverage minimums. Fees and minimums vary according to room, number of guests, set-up requirements, and date/time of year. Only food and beverage paid for by the host apply toward meeting minimum requirement. **Cash bar options do not apply toward meeting the minimum. Tax and service charge are due on the net amount and do not apply toward meeting the minimum.** If final bill is less than the minimum requirement, party will be charged the difference, plus tax and service charge. If the final bill exceeds the minimum requirement, party will be responsible for full payment, plus tax and service charge. Rental fees are non-refundable. Any and all outside services (including, but not limited to **DJ services**, floral/cake delivery, live bands, special audio-visual equipment) must be approved by Phantom Canyon Brewing Company Banquet Department. **If you are hosting a band/DJ for your event, you may be required to rent out the entire floor.**

Phantom Canyon Brewing Co will honor all reservation times scheduled by guests. Standard bookings are given a maximum of 2-5 hours (depending on function). **Any amount of time over the contracted reservation time will be subject to a service fee of \$50.00 per thirty minutes, no exceptions. This rule is effective even if your reservation is less than 5 hours (depending on contract).**

**ANY ALCOHOL BROUGHT ONSITE BY GUESTS IS PROHIBITED. HOST WILL BE CHARGED A \$200.00 FEE IF OUTSIDE ALCOHOL IS FOUND DURING THE EVENT. ALL GUESTS MUST HAVE A LEGAL FORM OF ID TO BE SERVED ALCOHOL, THERE ARE NO EXCEPTIONS!**

We feature platter style dining, where each course is served to the table on platters from which guests share. Buffet service and cocktail parties are also available. Bar service can be tailored to meet your needs, and will be charged accordingly. **Special requests for food and/or beverages must be directed to the Phantom Canyon Banquet Department and must be requested no later than 2 weeks prior to event.** Any special dietary requirements must be arranged at the time of menu finalization and guest guarantee. All special orders are subject to additional fees.

Please note that all food and beverage prices are subject to 7.4 % sales tax and 20% service charge. **Prices and taxes are subject to change.** Additionally, Phantom Canyon reserves the right to change menu items and prices as deemed necessary. **Menus may not be selected more than 3 months before the date of the event** (due to menu changes).

Banquet and/or Billiards buyouts will require a 25% deposit to secure the contract. Deposit will be refunded providing at least 60-90 days is given with cancellation (see cancellation terms). A credit card number will be required to confirm all other contracts for the Banquet Hall. **Once Phantom Canyon has received the signed confirmation letter and credit card number/deposit, you are subject to all of our policies and procedures. Please read the cancellation policies thoroughly. The bill is due in full at the conclusion of the event.** Phantom Canyon accepts cash, Visa, American Express, Master Card, Discover, Diner's Club, personal and business checks (with photo ID).

\*\*\*\*\*SEPARATE CHECKS ARE PROHIBITED ON THE THIRD FLOOR, NO EXCEPTIONS\*\*\*\*\*

**\*\*\*The menu must be finalized and the final guaranteed number of guests must be specified by noon on Wednesday in the week prior to the event.** The guarantee is not subject to reduction. **Final billing will be based on the guarantee, or the actual number of guests, whichever is greater. In the event that the guarantee is not received by the deadline (below), final billing will be based on the initial estimate, or the actual number of guests, whichever is greater.** Once the event is finalized, you will receive an Event Order outlining the final details for your event. Your signature will indicate verification and acceptance of the date, time, quantities of food and bar items, set-up and any special requests. You must indicate clearly and accurately the party who will be responsible for final payment. Onsite contacts must remain so for the duration of the event. **Your event will not take place without a signed copy of the event order on file in the banquet office.**

### CANCELLATION/DOWNGRADE POLICIES

A credit card/deposit will be required to guarantee and confirm your contract. Once we have your signed confirmation letter and the credit card guarantee, you will be subject to all our cancellation policies:

- If the event is cancelled with **at least 60 days notice, no charges will be made to the credit card.**
- If the function is **between Nov. 28 and Jan. 1, 90 days notice is required for no charges** (89-60 days, \$200.00 charge)
- For parties requiring a 25% deposit, **Deposit is nonrefundable if less than 60 days notice is given on cancellation.**
- If the event is cancelled **within 60-14 days, a \$300 cancellation fee will be charged to the card.**
- If the event is cancelled **within 14 days to date of finalization (written below), 75% of the final estimated food/beverage charges or contracted minimum** will be charged to the card.
- **If the event is cancelled after date of finalization (written below), full charges will apply (100% of the final estimated food, beverage and service charges will be charged to the card).**
- Once the final guaranteed number of guests has been received, the number is not subject to reduction.
- Decreasing your numbers and opting for a smaller room is considered a cancellation/downgrade and may result in fees.

Please note that all facility rentals, food and beverage minimums, details, cancellations, and special requests are to be handled directly with the banquet department only. Contact the Banquet Director with any questions. **These terms and conditions are subject to change.**

**\*\*\*\*\*PARTY DETAILS (MENU, BAR OPTIONS, FINAL NUMBER OF ATTENDANTS) ARE DUE ON \_\_\_\_\_(BY NOON)\*\*\*\*\***

# BANQUETS

## Bar Options For Banquet Parties

(All pricing based upon consumption, prices below are per beverage)

### Well Bar (\$4.00-\$4.50)

PCBC Brews

Coors Lite, Bud Light & Corona- bottled

Generic or "House" Brand Liquors

House Wine (cabernet, merlot, chardonnay, white zinfandel)

### Call Bar (\$4.00-\$6.75)

PCBC Brews

Coors Lite, Bud Light & Corona- bottled

Call Liquors (Stoli, Dewars, Barcardi, etc.)

Any Wine \$6.75 or Less

### Premium/Open Bar (\$4.00-\$10.00+)

PCBC Brews

Coors Lite, Bud Light & Corona- bottled

Premium Liquors (Grey Goose, Bombay Saph., etc.)

Any Wine by the Glass

### Non-Alcoholics (soda, iced tea, hot tea, coffee)

\$1.00pp-unlimited if you are hosting alcohol

\$1.50pp-unlimited if you are not hosting alcohol (cash bar)

\$2.00pp-unlimited if you hosting an extended hours or a no alcohol service event (luncheons excluded from "no alcohol service")

### Champagne/Sparkling Cider Toast- \$3.50pp

You may also choose to limit your bar to beer and wine only, set a dollar limit on the hosted tab, or use drink tickets. You may set up your own bar options by choosing certain wines/liquors for your dinner service



## Recommended Vendors List

### DJS

Moodsetter's Music-Peggy Straeb/719-634-2115

Sensational Sounds-Bobby Sorden/719-233-7735

Blue Moon Entertainment-Chris Gardner/719-632-9164

### Photographers

Kreuser Gallery, LLC.-Abigail Kreuser/719-339-1329

Cayton Photography-Sean Cayton/719-634-1378

### Cakes

Heart 2 Heart-Aron Bignell/877-33-CAKES

Little London Cake Shoppe-719-475-2340

### Tuxedos

Tuxedo Junction/719-597-2403

Al's Formal Wear/719-227-8888

### Ordained Ministers

Thomas K. Kane/719-448-7508

Dr. Pat Boone-877/DrPatBoone

### Florists

Kelsch Floral-Heather Kelsch/719-651-5276

Hillside Consultants, Inc.-Dawn Ackerman/719-540-5383

# BANQUETS



# PHANTOM CANYON BREWING CO

**2008-2009  
BANQUET DINNER MENU**

**2 EAST PIKES PEAK AVE.  
COLORADO SPRINGS, CO 80903**

**719-635-2800  
WWW.PHANTOMCANYON.COM**

# **PLATTER STYLE DINNER SELECTIONS**

(ALL ITEMS ARE PRICED PER PERSON AND SERVED ON PLATTERS TO GUESTS)

## **SALADS**

**ROASTED GARLIC CAESAR**  
OVEN DRIED TOMATOES, PARMESAN CROSTINI  
4.00

**PUB SALAD**  
MIXED GREENS, ROMA TOMATOES, CUCUMBER,  
RED ONION, CHEDDAR CHEESE, HOUSE CROUTONS  
4.00

**SPINACH**  
PEPPERED WALNUTS, SOUR APPLES, GORGONZOLA,  
WARM BACON CIDER DRESSING  
4.50

**SIMPLE GREENS**  
HONEY ALMONDS, GOAT CHEESE,  
TANGERINE VANILLA DRESSING  
4.50

**ROAST CHICKEN & HOT BACON**  
MIXED GREENS, ROMA TOMATO, JACK CHEESE  
7.95

**TOMATO BASIL & FRESH MOZZARELLA**  
ROASTED PINE NUTS, ROMAINE HEARTS,  
ARUGULA, BASIL VINAIGRETTE  
5.00

**BIBB LETTUCE & STRAWBERRIES**  
JACK CHEESE, STRAWBERRY JALAPENO VINAIGRETTE  
5.00

## **HOUSE MADE DRESSINGS**

WALNUT BALSAMIC, BUTTERMILK RANCH, CREAMY GORGONZOLA, HONEY MUSTARD,  
BLACKBERRY VINAIGRETTE, TANGERINE DRESSING, BASIL VINAIGRETTE

# BANQUETS

## APPETIZERS

**ARTICHOKE DIP & SPICY HUMMUS**  
VEGETABLES, GRILLED FLATBREAD  
3.75

**SHRIMP & MANGO COCKTAIL**  
CHILLED GRILLED SHRIMP, FRESH AVOCADO,  
MANGO DIPPING SAUCE  
5.50

**CRAB CAKES**  
TOMATO CUCUMBER SALAD, LIME AIOLI  
5.95

**CHOPPING BLOCK**  
ASSORTED MEATS & CHEESES, BEER BREAD,  
COARSE MUSTARD, HOUSE CRACKERS  
4.50

**HOT & SALTY SOFT PRETZELS**  
BEER CHEESE, WHOLE GRAIN MUSTARD  
3.95

**MUSHROOM STRUDEL**  
BRIE CHEESE, AMARETTO BUTTER,  
TOASTED ALMONDS, FRESH HERBS  
4.50

**SHRIMP & SCALLOPS**  
SMOKEY CHILI & LIME BUTTER, SUMMER SLAW  
7.95

## **ENTREES**

**SELECT TWO ENTREES, HIGHER PRICED ENTRÉE WILL BE  
YOUR PER PERSON PRICE FOR ENTRÉE COURSE.  
(TWO ENTRÉE MAXIMUM)**

### **PRIME RIB**

**ROASTED GARLIC JUS, YUKON MASHED POTATOES  
23.95**

### **CRACKED PEPPER N.Y. STRIP**

**OVEN ROASTED POTATOES, DIJON PAN GRAVY  
23.95**

### **BEEF TENDERLOIN**

**BLACKBERRY DEMI GLACE, SWEET ONION CHUTNEY,  
CREAM CHEESE & LEEK BABY RED MASHED POTATOES  
27.95**

### **FLAT IRON STEAK**

**CHILI PEPPERS & TEQUILA LIME SHRIMP,  
CHIPOTLE CHEDDAR MASHED POTATOES  
17.95**

### **POT ROAST**

**CASCADE AMBER TOMATO PAN GRAVY, MASHED POTATOES  
14.95**

### **HONEY BEER MUSTARD BBQ GRILLED CHICKEN**

**SUMMER SLAW, SWEET POTATO HASH  
14.95**

### **SMOKED CHICKEN PASTA**

**PROSCIUTTO, ASPARAGUS, PLUM TOMATOES, FRESH BASIL  
11.95**

### **ARTICHOKE STUFFED CHICKEN BREAST**

**SUN DRIED TOMATO CREAM, BABY SPINACH,  
PARMESAN, PINE NUTS  
14.95**

### **PORTER SOAKED PORK TENDERLOIN**

**WHITE BEAN & CHORIZO CHILI  
15.95**

**MESQUITE SMOKED PORK CHOPS**  
RAILYARD BBQ, CHEDDAR MASHED POTATOES  
15.95

**BABY BACK RIBS**  
GRILLED SWEET CORN, BROWN SUGAR BAKED BEANS  
15.95

**GRILLED SALMON**  
HORSERADISH BUTTER, TIGER SHRIMP,  
CITRUS COUS COUS, GRILLED ASPARAGUS  
19.95

**CRAB STUFFED DOVER SOLE**  
HONEY CHIVE BEURRE BLANC, SAFFRON ORZO  
23.95

**MACADAMIA NUT CRUSTED MAHI MAHI**  
CILANTRO PESTO, TANGERINE AIOLI, SCALLION FRIED RICE  
21.95

**CHARRED AHI TUNA**  
GARLIC BUTTERED GNOCCHI, SMOKED TOMATOES, RED ONION JAM  
22.95

**GRILLED KEBABS**  
SERVED WITH MINNESOTA WILD RICE

SHRIMP  
18.95

CHICKEN  
14.95

STEAK  
16.95

**MUSHROOM ENCHILADAS**  
CILANTRO CREAM, SMOKED MOZZARELLA,  
SWEET CORN RELISH, STEAMED RICE & BLACK BEANS  
13.95

**PASTA PRIMO**  
SAUTÉED SUMMER VEGETABLES, BASIL BUTTER,  
CHEESE TORTELLINI, FRESH MOZZARELLA  
12.95

# BANQUETS

## DESSERTS

**BLACK & TAN BROWNIE**  
CHOCOLATE ICE CREAM, HOT FUDGE  
4.50

**APPLE PIE**  
VANILLA ICE CREAM, CARAMELIZED APPLES  
4.50

**NEW YORK CHEESECAKE**  
FRESH BERRIES AND CRÈME ANGLAISE  
4.50

**CITRUS POUNDCAKE**  
FRESH BERRIES, WHIPPED CREAM  
4.50

**CHOCOLATE CAKE**  
BANANA MARMALADE, CHOCOLATE SAUCE  
4.50

**CHOCOLATE BREAD PUDDING**  
HARD SAUCE, VANILLA ICE CREAM  
4.50

**FRUIT SORBET**  
TROPICAL FRUIT SALSA  
6.00

PHANTOM CANYON  
BREWING CO

# DINNER BUFFETS

BUFFETS AVAILABLE FOR PARTIES OF 30 OR MORE GUESTS

## PASTA

16.95

(CHOICE OF THREE PASTAS)

ITALIAN SAUSAGE LASAGNA

BAKED ZITI

PANCETTA, PEPPERONI, SUN DRIED TOMATO CREAM

BABY CLAMS & LINGUINI

SMOKED CHICKEN &  
BASIL PESTO FETTUCCINI

SPINACH ALFREDO &  
CHEESE TORTELLINI

FIVE CHEESE LASAGNA

PASTA BUFFET INCLUDES:

ROASTED GARLIC CAESAR SALAD

FOCACCIA BREAD

TIRAMISU

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## GRINGO

22.95

(CHOICE OF THREE ENTREES)

BURRITO COLORADO

BEEF TIPS, MOZZARELLA,  
CHIPOTLE CREAM, ROASTED CORN RELISH

SMOKED CHICKEN ENCHILADAS

PEPPERJACK CHEESE,  
ANCHO CHILI TOMATO SAUCE

MUSHROOM ENCHILADA

TEQUILA LIME BLACK BEANS, CILANTRO CREAM

FAJITAS

GRILLED CHICKEN, BEEF STEAK,  
FIRE ROASTED CHILIES, SWEET ONIONS

SPANISH RICE

GRINGO BUFFET INCLUDES:

TORTILLA CHIPS

TOMATO SALSA

TOMATILLO CORN SALSA

REFRIED PINTO BEANS

QUESO, GUACAMOLE, SOUR CREAM

CILANTRO & FRESH LIME

CHURROS & ICE CREAM

ADD A FRESH GARDEN SALAD FOR 2.50/PERSON

## **SMOKE HOUSE BBQ**

**23.95**

(CHOICE OF THREE ENTREES)

**RAILYARD BBQ BABY BACK RIBS**

**FRIED CHICKEN DRUM STICKS**

**PULLED PORK**

**BEEF BRISKET**

**MAC & CHEESE**

**BBQ BUFFET INCLUDES:**

**BROWN SUGAR BAKED BEANS**

**POTATO SALAD**

**SUMMER SLAW**

**SWEET CORN ON THE COB**

**FRESH GARDEN SALAD**

**JALAPENO CORN MUFFINS**

**APPLE PIE & VANILLA ICE CREAM**

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## **CARVER**

(CHOICE OF TWO MEATS)

**PRIME RIB**

**ROASTED GARLIC JUS, HORSERADISH CREAM**  
**23.95**

**ROASTED TURKEY BREAST**

**CRANBERRY RELISH, PAN GRAVY**  
**17.95**

**CHARRED BLACK ANGUS TENDERLOIN**

**BLACKBERRY DEMI GLACE**  
**27.95**

**MESQUITE SMOKED PORK LOIN**

**PINEAPPLE CHIPOTLE GLAZE**  
**15.95**

**CRACKED PEPPER N.Y. STRIP**

**WILD MUSHROOM & COARSE MUSTARD DEMI GLACE**  
**23.95**

**ADD GRILLED SALMON WITH HONEY CHIVE BEURRE BLANC**

**4.00/PERSON**

**CARVER BUFFET INCLUDES:**

**GARDEN SALAD WITH**  
**CHOICE OF DRESSING**

**FRESH BAKED ROLLS & BUTTER**

**GARLIC MASHED POTATOES OR**  
**ROASTED BABY RED POTATOES**  
**MINNESOTA WILD RICE**

**CHEF'S CHOICE OF**  
**SEASONAL VEGETABLE**

**ADD YOUR CHOICE**  
**OF ONE DESSERT**  
**4.00**

## BUFFET STYLE APPETIZERS

**PUB GRUB**  
13.95

**CHICKEN WINGS**  
SWEET THAI CHILI & CAYENNE HOT

**BITE-SIZED**  
**VEGGIE QUESADILLAS**

**BEEF SATAY**  
HOISIN GLAZE, FRESH CILANTRO,  
TOASTED SESAME SEEDS

**SPICY HUMMUS**  
FRIED PITA CHIPS

**BUFFALO MEATBALLS**  
WILD MUSHROOM GRAVY

**POPCORN SHRIMP**  
FRESH LEMON, TARTAR SAUCE

**ARTICHOKE FONDUE**  
VEGETABLES AND GRILLED FLATBREAD

**MINI PORK SHANKS**  
RAILYARD BBQ

**CHIPS, SALSA, GUACAMOLE**  
**BUTTERMILK RANCH, BLEU CHEESE**

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### PLATTERS

SERVED BUFFET STYLE AS APPETIZERS

**ASSORTED CURED MEATS**  
CRACKERS AND PICKLED PEPPERS  
4.00

**FRESH VEGETABLES**  
BUTTERMILK RANCH AND BLEU CHEESE  
3.50

**ASSORTED CHEESES**  
& CRACKERS  
3.75

**ARTICHOKE FONDUE**  
GRILLED FLATBREAD AND DIPPING VEGETABLES  
4.25

**SEASONAL FRUIT**  
HONEY YOGURT DIPPING SAUCE  
4.00

**HUMMUS**  
FRIED PITA AND DIPPING VEGETABLES  
3.75

**SHRIMP COCKTAIL**  
17.95/DOZEN

**CHEF'S ASSORTED HORS D' OUEVRES**  
(SERVED BUFFET STYLE)  
(PRICED PER DOZEN, TWO DOZEN MINIMUM)

**WILD MUSHROOM & BRIE PASTRY**  
14.95

**ONION TART WITH STILTON & CHIVE**  
10.95

**FOIE GRAS MOUSSE WITH BLACKBERRY DIJON CROSTINI**  
24.95

**GRILLED ZUCCHINI WITH BLUE CHEESE & TOMATO BUTTER**  
10.95

**TUNA CARPACCIO ON FRIED WON TON WITH MANGO CHUTNEY**  
18.95

**SMOKED SALMON CUCUMBER WITH CRÈME FRAICHE & CAVIAR**  
16.95

**TORTILLA PINWHEELS WITH SMOKED CHICKEN SALAD & CILANTRO CREAM CHEESE**  
14.95

**MINI LAMB CHOPS WITH PORT WINE SYRUP & FRESH MINT**  
72.00

**GRILLED SHRIMP WITH MANGO CHUTNEY ON FRIED WONTON**  
20.95

**SEARED SEA SCALLOP WITH PROSCIUTTO & ASPARAGUS**  
17.95

**MINI QUICHE FLORENTINE WITH GRUYERE & CHIVES**  
11.95

**MINI QUICHE LORAIN**  
11.95