



Comedy Works *events* SM

Private Dining Events



5345 Landmark Place • Greenwood Village • CO 80111
direct 720-274-6866 • fax 720-274-6801
comedyworksevents.com

PRIVATE DINING ROOMS

The H4 Room

50 seated guests, 70 reception style

The H4 room is an elegant and chic event space suitable for any occasion. The subtle and contemporary décor will go perfectly with any event theme and is the ideal place for business meetings, cocktail parties and holiday parties. The H4 room is fully equipped with audio/visual capabilities to enhance all event types.

The Howlett Room

24 seated guests, 30 reception style

The Howlett room is visually stunning from the moment you walk into the room. With a circular ceiling and bold colors, this space creates a dramatic but intimate setting for a wide variety of events. Howlett offers discreet privacy for groups and is a popular space for smaller parties, dinners and business meetings.

PRIVATE ROOM INFORMATION

- *Menu Minimums: \$35 per person*
- Room reservations are definite upon receipt of your deposit(s)
We accept Cash, Checks, Visa, MasterCard, AMEX & Discover
- Final payment for your event is due at the end of the event
- We supply basic white, black or ivory linens, napkins, tables, chairs, flatware, glassware and china
- *Labor Charge: 21%* will be added to the food and beverage total - This covers the hourly wage of all event staff and is not a tip or gratuity for the event staff personnel, as we do not build gratuity into our pricing structure
- *Administrative Fee: A standard industry charge that covers all pre-event consulting, coordinating, production, administrative overhead, documentation, preparation, and other event management - This charge is applied according to the space(s) you rent*
- *Set-up Fee: Applied to final check for all private rooms*
Curtis Ballroom - \$150 • H4 - \$75 • Howlett - \$50 • Showroom - \$225
- *Sales Tax: 7.25%* will be applied to all charges

Penny Hazel

\$38 per person

Beverages:

Includes Non-Alcoholic Beverages & Coffee

First Course:

(Choice of One Salad or Appetizer for Event)

Salads:

(One per Guest)

Mixed Greens

Tomatoes, Cucumbers, Carrots
Balsamic Vinaigrette

Caesar Salad

Romaine, Croutons, Parmesan
Caesar Dressing

Appetizers:

(For Table to Share)

Artichoke Spinach Dip

With Tortilla Chips & Vegetables

Bruschetta

With Herbed Crostini

Pork Pot Stickers

Ginger Soy Dipping Sauce

Entrées:

(Choice of One)

Bistro Tender

Beef Medallions, Bourbon Demi-Glace
Buttermilk Mashed Potatoes
& Brussels Sprouts

Sesame Seed Ahi Tuna

Spice Rubbed Seared Tuna
Coconut Jasmine Rice & Stir Fry Vegetables

Roasted Salmon

Grapefruit Beurre Blanc
Buttermilk Mashed Potatoes & Sautéed
Spinach

Lemon Chicken

Lemon Cream Sauce, Parmesan Risotto
& Asparagus

Vegetarian Penne Pasta

Mushrooms, Spinach, Roasted Red Peppers
& Creole Mustard Cream Sauce

Desserts:

(Choice of One)

Tiramisu

Lemon Cake

Brownie Sundae

Barbara Kathryn

\$50 per person

Beverages:

Includes **EMCEE*** Hosted Bar Package, Non-Alcoholic Beverages & Coffee

**Included for 2 Hours*

First Course:

(Choice of One Salad or Appetizer for Event)

Salads:

(One per Guest)

Mixed Greens

Tomatoes, Cucumbers, Carrots
Balsamic Vinaigrette

Caesar Salad

Romaine, Croutons, Parmesan
Caesar Dressing

Appetizers:

(For Table to Share)

Artichoke Spinach Dip

With Tortilla Chips & Vegetables

Bruschetta

With Herbed Crostini

Pork Pot Stickers

Ginger Soy Dipping Sauce

Entrées:

(Choice of One)

Bistro Tender

Beef Medallions, Bourbon Demi-Glace
Buttermilk Mashed Potatoes
& Brussels Sprouts

Sesame Seed Ahi Tuna

Spice Rubbed Seared Tuna
Coconut Jasmine Rice & Stir Fry Vegetables

Roasted Salmon

Grapefruit Beurre Blanc
Buttermilk Mashed Potatoes & Sautéed
Spinach

Lemon Chicken

Lemon Cream Sauce, Parmesan Risotto
& Asparagus

Vegetarian Penne Pasta

Mushrooms, Spinach, Roasted Red Peppers
& Creole Mustard Cream Sauce

Desserts:

(Choice of One)

Tiramisu

Lemon Cake

Brownie Sundae

Norma Jeanne

\$55 per person

Beverages:

Includes **OPENER*** Hosted Bar Package, Non-Alcoholic Beverages & Coffee

**Included for 2 Hours*

First Course:

(Choice of One Salad or Appetizer for Event)

Salads:

(One per Guest)

Mixed Greens

Tomatoes, Cucumbers, Carrots
Balsamic Vinaigrette

Caesar Salad

Romaine, Croutons, Parmesan
Caesar Dressing

Appetizers:

(For Table to Share)

Artichoke Spinach Dip

With Tortilla Chips & Vegetables

Bruschetta

With Herbed Crostini

Pork Pot Stickers

Ginger Soy Dipping Sauce

Entrées:

(Choice of One)

Bistro Tender

Beef Medallions, Bourbon Demi-Glace
Buttermilk Mashed Potatoes
& Brussels Sprouts

Sesame Seed Ahi Tuna

Spice Rubbed Seared Tuna
Coconut Jasmine Rice & Stir Fry Vegetables

Roasted Salmon

Grapefruit Beurre Blanc
Buttermilk Mashed Potatoes & Sautéed
Spinach

Lemon Chicken

Lemon Cream Sauce, Parmesan Risotto
& Asparagus

Vegetarian Penne Pasta

Mushrooms, Spinach, Roasted Red Peppers
& Creole Mustard Cream Sauce

Desserts:

(Choice of One)

Tiramisu

Lemon Cake

Brownie Sundae

Iva Ruth

\$60 per person

Beverages:

Includes **HEADLINER*** Hosted Bar Package, Non-Alcoholic Beverages & Coffee

**Included for 2 Hours*

First Course:

(Choice of One Salad or Appetizer for Event)

Salads:

(One per Guest)

Mixed Greens

Tomatoes, Cucumbers, Carrots
Balsamic Vinaigrette

Caesar Salad

Romaine, Croutons, Parmesan
Caesar Dressing

Appetizers:

(For Table to Share)

Artichoke Spinach Dip

With Tortilla Chips & Vegetables

Bruschetta

With Herbed Crostini

Pork Pot Stickers

Ginger Soy Dipping Sauce

Entrées:

(Choice of One)

Bistro Tender

Beef Medallions, Bourbon Demi-Glace
Buttermilk Mashed Potatoes
& Brussels Sprouts

Sesame Seed Ahi Tuna

Spice Rubbed Seared Tuna
Coconut Jasmine Rice & Stir Fry Vegetables

Roasted Salmon

Grapefruit Beurre Blanc
Buttermilk Mashed Potatoes & Sautéed
Spinach

Lemon Chicken

Lemon Cream Sauce, Parmesan Risotto
& Asparagus

Vegetarian Penne Pasta

Mushrooms, Spinach, Roasted Red Peppers
& Creole Mustard Cream Sauce

Desserts:

(Choice of One)

Tiramisu

Lemon Cake

Brownie Sundae

BAR PACKAGES

Hosted Bar

Hosted Bar Packages include Non-Alcoholic Beverages

EMCEE

3 Hours • \$15pp
2 Hours • \$12pp
Ticket • \$7ea

WINES:

*Line 39 – Sauvignon Blanc
Woodbridge
by Robert Mondovi -
Riesling
Pinot Grigio
Chardonnay
Pinot Noir
Merlot
Cabernet Sauvignon*

BOTTLED BEER*:

Budweiser
Bud Light
Coors Light
Blue Moon
Corona
Dale's Pale Ale
Fat Tire
Guinness
Heineken
Killian's
Michelob Ultra
Miller Lite
O'Douls
Stella Artois
Strongbow Cider
Voodoo Ranger

OPENER

3 Hours • \$21pp
2 Hours • \$17pp
Ticket • \$9ea

SPIRITS:

Absolut
Stoli
Tanqueray
Jim Beam
Jack Daniels
Dewar's
Bacardi Light
Captain Morgan
Jose Cuervo

WINES:

*Line 39 – Sauvignon Blanc
Woodbridge
by Robert Mondovi –
Riesling
Pinot Grigio
Chardonnay
Pinot Noir
Merlot
Cabernet Sauvignon*

**Includes All Bottled Beer*

HEADLINER

3 Hours • \$26pp
2 Hours • \$22pp
Ticket • \$12ea

SPIRITS:

Tito's
Grey Goose
Kettle One
Bombay Sapphire
Hendricks
Crown Royal
Maker's Mark
Breckenridge
Basil Hayden
Glenlivet
MacCallan 12
Herradura
Patron

WINES:

*Kim Crawford – Sauvignon Blanc
St. M – Riesling
Benvolio – Pinot Grigio
La Crema – Chardonnay
La Crema – Pinot Noir
Velvet Devil – Merlot
Simi – Cabernet Sauvignon
Kim Crawford – Rosé*

**Includes All Bottled Beer*

Charge Bar*

Guests pay for their own beverages – We accept ALL major Credit Cards

\$6 Bottled Beer • \$7 Wells • \$8 House Wine • \$9 Premiums
\$11 Well Doubles/Martinis • \$13 Premium Wines • \$14 Premium Doubles/Martinis
\$4 Red Bull

SHOWROOM TICKETS

- *Group Packages:* for groups of 20 or more - parties under 20 must go through box office unless dining with us beforehand
- *Pricing:* Show ticket prices are dependent upon the date of the show and headliner - Please inquire for a quote
- *Payment:* Due in full at the time of booking
- Everyone in group must be 21 years or older with a valid I.D. (18 & older on Wednesdays)
- Two-item minimum per person in the showroom
Includes: Food, non-alcoholic & alcoholic beverages
- By purchasing group tickets, you will receive reserved seating as a group in the showroom

SHOWTIMES

Comedy Works South at The Landmark

Sunday & Monday – CLOSED*

Tuesday, Wednesday & Thursday – 7:30pm

Friday & Saturday – 7:15pm & 9:45pm

*Varies seasonally and due to special comedic events

ALL TICKETS ARE NON-REFUNDABLE

We accept Cash, Visa, Master Card, Discover and American Express

SHOW PACKAGES

Show Only

Includes admission tickets and reserved seating

Show and Non-Alcoholic Beverage Package

Includes admission tickets, reserved seating, and non-alcoholic beverage tickets

Each non-alcoholic beverage ticket is \$5.00

(\$10.00 to cover the two item minimum)

Can be redeemed for any non-alcoholic beverage on the Showroom menu

Includes tax and gratuity

Excludes food & alcohol

Show and Beverage Package

Includes admission tickets, reserved seating, and food/beverage tickets

Each food/beverage ticket is \$10.00

(\$20.00 to cover the two item minimum)

Can be redeemed for most items on the Showroom menu

Includes tax and gratuity

Excludes buckets of beer & bottles of wine

Private Comedy Show

Comedians are available for Private Events

Please contact Mike Raftery at mike@comedyworks.com

- All purchased tickets are non-refundable
- More tickets can be added to your existing reservation depending on ticket availability
- Ticket prices vary from week to week and show to show
- Reservations are secure once signed contract and full payment has been received
- Please inquire for a quote