



Emily Dunn Photo

Special Event Packet

THE HOMESTEAD GRILL
11500 West Hampden Avenue
Lakewood, CO 80227
720.963.5194
events@thedenfoxxhollow.com



THE DEN AT FOX HOLLOW
13410 Morrison Road
Lakewood, CO 80228
303.986.9990
events@thedenfoxxhollow.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 an open house, mingling style event or 60 people for a buffet. 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.

THE DEN WEST PATIO

Our west patio is available for outdoor functions accommodating up to 70 people for an open house, mingling style event or 60 people for a buffet. 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.

THE DEN EAST ROOM

Our east dining room is available for more intimate indoor functions accommodating up to 40 people for a plated dinner or open house, mingling style event 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 the day but must conclude by midnight.

THE DEN PAVILION

Our outdoor stone pavilion is available for special events, wedding ceremonies and/or receptions for up to 150 people. If using the pavilion for your wedding reception, you may use the mountain view meadow adjacent to the pavilion on the west side for your ceremony. The rental fee is \$500 for the first three hours and \$100 for each additional hour. Events may begin after 5pm and must conclude by midnight. There is a \$5000 minimum required for food and beverage in The Den Pavilion. The pavilion is furnished with wood picnic tables for all events. If other tables and chairs are desired, there is a \$300 fee to remove the picnic tables, set up the rented tables and chairs and then replace the picnic tables after the event. Rental of different tables, chairs and linen will be your responsibility. The Event Coordinator can give you suggestions on rental companies that have experience in delivering these to the pavilion. If you are using the meadow area for a ceremony, you will be responsible for renting the chairs for the guests, and there is a \$75 set up fee. Only buffet dinners will be served in the pavilion.

THE HOMESTEAD GRILL DINING ROOM

The dining room at The Homestead is available for indoor functions accommodating up to 60 people for an open house, mingling style event or 40 people for a buffet. The rental fee is \$200 for the first three hours and \$75 for each additional hour. No wedding ceremonies. Events may begin at any time of the day but must conclude by midnight.

THE HOMESTEAD GRILL PATIO

The Grill patio is available for outdoor functions accommodating up to 70 people for an open house, mingling style event or 60 people for a buffet. The rental fee is \$200 for the first three hours and \$75 for each additional hour. No wedding ceremonies. Events may begin after 5pm in the summer months and must conclude by midnight.

GENERAL RENTAL POLICIES FOR THE DEN OR THE HOMESTEAD GRILL

When renting any of the indoor venues at The Den or The Homestead Grill, one room must be available for the golfers (east or west room at The Den and patio at The Grill). 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

Food and beverages of any kind are not allowed to be brought onto or removed from the premises. The only exceptions are special occasion cakes and small candy favors.

GUARANTEES

A confirmed number of guests must be provided SEVEN days prior to your event. If the actual guest count should decrease from this number, the previously confirmed guest count will be used for billing purposes. Final food and beverage menu choices are due a minimum of 30 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 West Dining room at The Den. The rental fee is \$250.

GRATUITY & TAXES

A 20% gratuity will be applied for all food and beverages. The City of Lakewood sales tax rate is 7.5% that will be added to all food sales. Additional service charges may apply.

PAYMENT

A \$1000 deposit is required for all weddings. A \$250 deposit is required for any other group event. This deposit ensures the use of the facility on your specific date. The deposit is also used to cover any damages that may occur to the facility and will be deducted from the final bill at the conclusion of your event if no damage occurs during your event. Final payment is due the day of the event. Cash and credit cards ONLY (Visa, Master Card, American Express or Discover).

Menus / Brunch A la Cart

Brunch | Priced per person

COFFEE

2.50

JUICE

3.00

SCRAMBLED EGG

2.50

AGED CHEDDAR SCRAMBLED EGGS

3.50

SCRAMBLES

• Denver - shredded cheese, onions, peppers and ham

4.00

• Veggie - Havarti cheese, mushrooms, tomatoes and peppers

4.00

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

CINNAMON ROLLS

2.50

ORANGE ROLLS

2.50

FRESH SEASONAL FRUIT SALAD

3.00

ASSORTED DANISH

2.50

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

5.00

GREEN CHILI CASSEROLE

Scrambled eggs, corn tortillas, green chili and shredded cheese

4.00

POTATO CRUSTED QUICHE

Spinach, sausage and Havarti cheese

4.00

PANCAKES OR FRENCH TOAST

3.00

MINI BREAKFAST BURRITO

5.00

PEAL 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

CALIFORNIA SALAD

Mixed greens, gorgonzola cheese, walnuts, craisins, and balsamic vinaigrette

5.50

HOUSE SALAD

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

5.00

Food and beverage prices are subject to change.

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

HUMMUS PLATTER

Hummus three ways-plain, roasted red pepper, and roasted garlic served with fresh vegetables, Peruvian sweet drop peppers, mixed olives, naan, crackers and crostini
100.00

FRESH FRUIT DISPLAY

Sliced seasonal fruit and assorted berries
75.00

TORTILLA CHIPS AND SALSA

Fried corn tortilla chips with house made salsa 50.00
Add queso dip 90.00
Add guacamole 125.00

ROASTED JALAPEÑO, BACON & ARTICHOKE 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
150.00

NACHO BAR

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

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

STUFFED PIQUILLO PEPPER

Manchego and goat cheese stuffed piquillo peppers topped with herb vinaigrette

1.50 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

DEEP FRIED MAC & CHEESE BITES

Hand breaded homemade mac and cheese drizzled with sriracha honey

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 soaked in our 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 \$36.00 for parties of 50 or more.
Build your own buffet.

Entrées

ROASTED AIRLINE CHICKEN PICCATA

With lemon caper piccata sauce
Suggested side: Boursin mashed potatoes

SHIITAKE BEEF MEDALLIONS

With shiitake mushroom demi-glace
Suggested side: Roasted truffle fingerling potatoes

BRAISED SHORT RIBS

With red wine demi-glace
Suggested side: Cavatappi and gruyere cheese

PISTACHIO CRUSTED PORK LOIN

With dry rose cherry reduction sauce
Suggested side: Gouda potatoes au gratin

CHICKEN MARSALA

With marsala wine mushroom sauce
Suggested side: Wild rice

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

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
Cavatappi and Gruyere 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

SLOW ROASTED PRIME RIB

(Minimum of 12 orders)

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

SHIITAKE BEEF MEDALLIONS

Served with shiitake mushroom demi-glace and roasted truffle fingerling potatoes 32.00

PISTACHIO CRUSTED FRENCHED PORK CHOP

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

ROASTED AIRLINE CHICKEN PICCATA

Served with picatta sauce and boursin mashed potatoes 25.00

GARLIC PARMESAN CRUSTED CORVINA

Served with lemon and wild rice 26.00

BRAISED SHORT RIBS

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

GRILLED CITRUS SALMON

Served with mandarin orange relish and cilantro lime rice 27.00

CHICKEN MARSALA

Served with marsala wine mushroom sauce and wild rice 25.00



Desserts / Priced per person

CHOCOLATE DECADENCE
LAYER CAKE
6.00

RASPBERRY CREME
BRULEE CHEESECAKE
7.00

ITALIAN CREAM LEMON CAKE
7.00

CHOCOLATE MOUSSE WITH MIXED
BERRIES
5.00

BITE-SIZE BROWNIE AND COOKIE TRAY
4.00

BITE-SIZE ASSORTED DESSERT BARS
5.00



Private Bar Service / Priced per beverage

DOMESTIC BEER
Coors, Budweiser and Miller Products
6.00

PREMIUM BEER SELECTIONS
7.00-8.00

DOMESTIC AND PREMIUM KEGS
1 keg = 120 (12oz.) beers
Priced per keg

HOUSE WINE
27.00 per bottle

CHAMPAGNE
27.00 per bottle

WELL COCKTAILS
Gilbey's Gin, Gilbey's Vodka, Pepe Lopez Tequila, Castillo Rum,
Early Times Bourbon
Starting at 6.00

CALL COCKTAILS
Tanqueray Gin, Titos Vodka, Camarena Tequila,
Bacardi Light or Captain Morgan's Rum, Jack Daniels
Bourbon
Starting at 7.00

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.