

# Special Occasions



## **PARK VILLAGE PLAYHOUSE** **Pricing, Terms & Conditions**

**Capacity - 250 - Theatre Style Seating**

**150 - Reception Style (includes dance area, cake table, etc.)**

**Rental Fee - \$800. - Catered by The Other Side (includes staff)**

**\$1200. - Catered off premises (no staff)**

**Rental Fee includes set up, clean up and 5 hour usage time.**

**Also available - Full Service Bar - \$75.**

**Sound System - \$75.**

**Linens - \$8.50 per linen**

**---50% of the room rental is required as a deposit to reserve the room.**

**---The Balance is due the day of the event.**

**---Food & beverages are subject to an 18% gratuity and 7.8% tax.**

**---In the event of cancellation, the deposit is non-refundable unless we are notified at least 30 days prior to the event.**

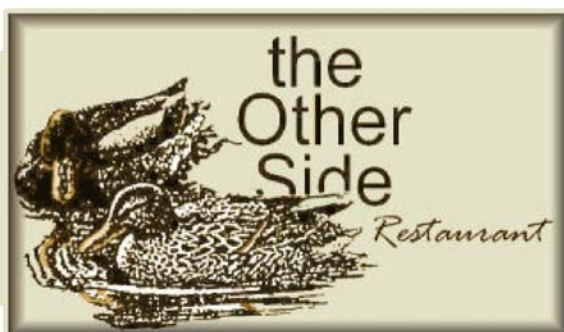
**---Methods of applying decorations must be approved in advance.**

**---All alcohol must be purchased through The Other Side Restaurant and may not be removed from the premises.**

**---Cut off time for any activity is 12:00 am**

**---The Park Village Playhouse & The Other Side Restaurant are non-smoking facilities.**

**---All terms & conditions are subject to change without notice.**



**THE OTHER SIDE at National Park Village**  
**900 Moraine Ave. Estes Park, Colorado 80517**  
**(970) 586-2171 [www.theothersideofestes.com](http://www.theothersideofestes.com)**

## **BANQUET DINNER MENU**

### **BUFFET STYLE SERVICE INCLUDES:**

**Hot vegetable du jour      Bread and butter tray**

**Tossed green salad      Dessert du jour**

**Choice of two: Potatoes Au Gratin, Whipped Potatoes, Wild Rice**

### **Buffet Entree Choices:**

**Roast Beef**

**USDA Choice Roast Baron of Beef**

**BBQ Country Style Spare Ribs**

**Smoked Pork Ribs glazed with our homemade sauce**

**Cod Beurre Blanc**

**Cod fillets sautéed in lemon butter**

**Chicken Sauté Sec**

**Chicken breasts sautéed with shallots, mushrooms and wine**

**Pesto Baked Tilapia**

**Walnut and Spinach Pesto**

**Roast Turkey**

**Slow roasted Turkey with dressing and gravy**

**Smoked Pork Loin**

**Hickory smoked Pork Loin with mushroom gravy**

<b>ONE ENTREE</b>	<b>TWO ENTREES</b>	<b>THREE ENTREES</b>
<b>\$21.99</b>	<b>\$25.99</b>	<b>\$29.99</b>

**PRIME RIB OF BEEF, AU JUS**

**USDA Choice boneless Prime Rib \$28.99**

**Applicable taxes and 18% gratuity will be added.  
Alcoholic and non-alcoholic beverages not included.  
Buffet service available for groups of 40 or more.**

# HORS D'OEUVRES MENU

## CHILLED HORS D'OEUVRES

- Oysters on the half shell  
minimum 100 each - \$200.
- Peel 'n' Eat Shrimp  
per 25 people - \$135.00
- Chips & Salsa  
per 25 people - \$35.
- Fresh Mozzarella Roulade  
per 25 persons - \$50.
- Deviled Eggs  
per 25 persons - \$45.
- Chicken Liver Pate  
per 25 persons - \$85.
- Humus Dip with Flatbread  
per 25 persons - \$75.

## SALADS

- Coleslaw  
per 25 persons - \$30.
- Potato Salad  
per 25 persons - \$30.
- Marinated Mushrooms  
per 25 persons - \$45.
- Pasta Salad  
per 25 persons - \$30.

## ASSORTED TRAYS

- Cheese Tray (sliced or cubed)  
per 25 persons - \$100.
- Finger Sandwiches  
per 25 persons - \$100.
- Fresh Fruit (seasonal blend)  
per 25 persons - \$87.50
- Vegetable Crudite  
per 25 persons - \$55.
- Assorted Cracker Tray  
per 25 persons - \$25.
- Baked Brie Wheel  
per 25 persons - \$100.
- Smoked Salmon Tray  
per 40 persons - \$175.
- Sandwich Tray (meats, breads & condiments)  
per 25 persons - \$125.
- Game Sausage Tray  
per 25 persons - \$135

## HOT HORS D'OEUVRES

- Buffalo Wings  
per dozen each - \$10.
- Cuban Spring Rolls  
per dozen each - \$35.
- Stuffed Peppers  
per dozen each - \$40.
- Stuffed Mushrooms  
per dozen - \$18.
- Crab Rangoon  
per dozen - \$30.
- Mini-quiche  
per dozen - \$30.
- Eggrolls  
per dozen - \$36.
- Swedish Meatballs  
per dozen - \$20.
- Chicken Fingers  
per dozen - \$24.
- Tempura Mushrooms  
per 25 persons - \$45.
- Shrimp Quesadillas  
per 25 persons - \$80.
- Baby Back Ribs  
per 25 persons - \$200.
- Chicken Satay  
per 25 persons - \$75.
- Spring Rolls  
per 25 persons - \$75.
- Artichoke Dip w/veggies & crostini  
per 25 persons - \$125.
- Fried Polenta  
per 25 persons - \$40.

Chocolate Fountain with Fresh Fruit and  
Dipping Cake per 25 persons - \$150.

All prices subject to 7.8% tax and 18% gratuity.