



2026 WEDDING MENU



KNOEBEL EVENTS
AT THE UNIVERSITY OF DENVER



WELCOME

We would like to thank you for choosing Knoebel Events and trusting us to ensure your day is the best possible. We take great pride in personalizing all aspects of our service, and our menu is no exception. We are restaurant chefs that understand the challenges faced with serving a party of your size. We push our team and ourselves to create and execute a menu with the quality you would expect from a restaurant in a group setting. Our plated menus are deliberately paired in order to enhance flavor and presentation, and buffets are designed to ensure variety for your guests. Although our packages include tasteful fare that will please everyone, we are a scratch kitchen and can cater to just about any personal taste or request. We will work with you to create an unforgettable meal.

We are excited to showcase our items and prove that banquet food doesn't have to be bland or boring. Let our wonderful team guide you through our menu and help you discover a curated menu that your guests will love and remember for years to come.

Congratulations and Thank You,
From your Chefs Scott and Pam



**Fritz Knoebel School of
Hospitality Management**
UNIVERSITY OF DENVER



Knoebel Events

Dietary Information:
(GS) Gluten sensitive
(DS) Dairy sensitive
(VEG) Vegetarian
 Vegan



READY ROOMS

TASTINGS

CEREMONY

Knoebel events is happy to provide rooms for the bride and groom to get ready. These rooms are available 3 hours before your first event at our venue. Additional time can be added in hour increments for a nominal charge.

You will be invited to attend our showcase, held several times a year, or to a private tasting to assist you in choosing the perfect menu.

We are happy to host your ceremony on our patio, our Tuscan Ballroom or the historic Evans Chapel. We will schedule a rehearsal prior to your big day and help you line up and get down the aisle!

INCLUDED IN ALL WEDDING PACKAGES

- Step by step planning and detailing of your event
- House linens in choice of color
- Professional event director the day of your event
- Cake cutting
- Ready room for bride and groom
- House snacks in ready rooms
- First round of drinks in ready rooms
- Coffee station
- Water station (for dancing)
- Set up, tear down, and storage of items
- Professional staff
- Stunning views and vantage points for pictures

CONTACT

2044 E EVANS AVE 
DENVER, CO 80208

KNOEBELEVENTS@DU.EDU 

KNOEBELEVENTS.COM 

303.871.4438 



Cocktail Hour: Platters and Hors D'oeuvres

priced per 24 guests

Charcuterie Board \$215

Assorted cheese and cured meats with crackers

Cheese & Hummus Display (VEG)

\$130

Assorted cheese and hummus with crackers and crudités vegetables

Artichoke Dip (VEG) \$125

Served warm with toasted naan, baguette and crudités vegetables

Fruit Tower \$125

Selection of seasonal fruit; vertical display

Japanese Style Board \$125

Ahi tuna, California wheel, cream cheese cucumber wheels, spring rolls, ginger, wasabi, soy, rice crackers and nori sheets

Arancini (GS, VEG) \$84

Risotto, fontina, tomato butter sauce

Seared Ahi Tuna (GS, DS) \$95

Served on cucumber and topped with sweet wasabi vinegar

Braised Beef in Puff Pastry \$84

Puff pastry, beef, caramelized onion and sharp cheese

Potatoes and Brussels () \$75

Cone filled with curry seasoned brussels sprouts and fried potatoes

Pimento Cheese Toast (VEG) \$84

Focaccia, pickled jalapeños

Fried Calamari (VEG) \$84

Served in a zucchini cup with house made remoulade



Cocktail Hour: Hors D'oeuvres

priced per 24 guests

Candied Bacon and dates (GS) \$88

Goat cheese, bacon, dates, almonds, and brown sugar

Burrata and Fig (GS) \$84

Served on artisan bread with burrata, fig, olive oil, aged balsamic

Spring Rolls (GS,) \$84

Seasonal vegetables and ponzu sauce

Roasted Tomato Basil Bruschetta () \$62

Served on artisan bread, tomato and basil, aged balsamic

Sweet Potato Flat Bread (VEG, GS) \$84

Ricotta, pesto, roasted tomato, grilled artichoke, arugula

Crab Cake \$95

House made remoulade

Crispy Potato Cake (VEG) \$75

Parmesan, pesto

Fritz Beef "Carpaccio" \$92

Cooked beef, rye crouton, truffle aioli, caper relish

Chicken Tostada \$80

Served on crispy taco shell with pepper jack cheese, mango, cilantro, and guacamole

Chicken Curry (DS) \$80

Served on filo dough, golden raisins, cilantro

Samosa (VEG) \$80

Potato, peas, mango chutney

Chicken and Biscuit \$80

Served on a skewer with hot honey



The First Course

Select one first course for the entire party



-salads-

Seattle (VEG, GS)

Mixed greens, dried cherries, blackberries, red onion, goat cheese, red wine vinaigrette dressing

Caesar (VEG)

Romaine, roasted roma tomato, shaved parmesan, roasted garlic croutons, caesar dressing

Harvest (VEG, GS)

Mixed greens, arugula, apple, blue cheese, golden raisins, candied walnuts, cider vinaigrette dressing

Champagne Orange (, GS)

Mixed greens, cucumber, carrot, pomegranate, orange supremes, champagne orange vinaigrette dressing

Midtown (VEG, GS)

Mixed greens, cucumber, red onion, freeze dried corn, feta cheese, roasted roma tomatoes, avocado, ranch dressing

Farm (VEG, GS)

Mixed greens, spinach, carrots, tomatoes, green onion, cheddar cheese, honey vinaigrette dressing

Chef's Garden Salad (GS)

Romaine ribbons, cucumber, julienne peppers, matchstick carrots, pickled beets, and sesame seed

Mediterranean Salad (GS)

Romaine ribbons, arugula, grilled artichokes, nicoise olives, heirloom tomato, roasted chickpeas, feta, parsley, and zaatar spice



-soups-

Roasted Pepper Tortilla (VEG, GS)

Cheddar cheese, tortilla strips

Butternut Squash

House made crouton, truffle oil

Tomato Bisque (GS)

Marinated mozzarella, basil, 12-year aged balsamic



Chef Curated Entrées

For groups under 75, select 1 entrée and 1 vegetarian entrée

For groups over 75, select 2 entrées and 1 vegetarian entrée

(Vegetarian entrées can be made vegan upon request)

Select 1 first course option for the entire party

Plated dinners include soup or salad, bread, coffee and tea

Miso Salmon (GS, DS) \$39

Sweet soy salmon, with cilantro pistou, sweet chili, lemon grass rice, ginger bok choy

Sumac Rubbed Beef (GS) \$39

Sumac rubbed beef with roasted garlic fingerling potatoes, roasted zaatar carrots

Roasted Farmhouse Chicken (GS) \$37

Herb roasted chicken with creamy whipped potatoes, roasted brussels sprouts

Roasted Half Eggplant (VEG, GS) \$34

Sliced roasted eggplant with a warm salad of quinoa, roasted tomato, grilled artichoke, arugula, olives, and smoked tomato jus

Shakshuka (VEG) \$34

Crusted black bean and potato cake served with a roasted tomato sauce, finished with a poached egg, feta, and naan



Stations

Minimum 50 people

Choose 3: \$44 per person



Mac and Cheese Station

Mac and cheese, assorted toppings, buffalo wings, celery and carrots, caprese salad

Mediterranean Station

Lemon grass chicken, roasted eggplant and peppers, cucumber and tomato salad, tzitki and harissa, naan

Street Taco Station

Red chili chicken, cilantro lime slaw, verde crema, chipotle salsa, southwest salad

Bistro Station

Bistro beef, rosemary roasted potatoes, midtown salad, rolls and traditional accoutrements

Carving Station a la Carte

Roasted tenderloin \$300 (Priced per 20 guests)

Grilled bistro beef \$175

(Priced per 25 guests)

Stuffed pork loin \$175

(Priced per 50 guests)

All served with traditional rolls and accoutrements



Dinner Buffets

Priced per person



Customizable Dinner Buffet \$49

Choice of salad (see page 5)

Choice of roasted carrots or brussels sprouts

Choice of garlic fingerling potatoes or creamy whipped potatoes

Choice of eggplant “steak” or shakshuka (VEG)

Choice of herb roasted chicken, miso glazed salmon, or sumac rubbed bistro beef

Choice of assorted cookies or dessert bars

Sweets



Layered chocolate cake \$8.50

Cheesecake (GS) \$8.50

Tiramisu \$8.50

Limoncello cake \$8.50

Seasonal Fruit Cobbler (GS, DS) \$8.50

House miniature desserts \$36 per dozen
Assorted flavors based on availability





Sips

By the glass

Available as cash or hosted

Different bar configurations available

Cocktails \$10

Mixed Drinks \$9

House wines \$8

House beers \$6

Table side wine service \$32*

House Wine Varietals:

Chardonnay

Pinot Grigio

Sauvignon Blanc

Riesling

Rosé

Pinot Noir

Chianti

Cabernet Sauvignon

Malbec **per bottle***

Specific brands and premium selections available upon request.

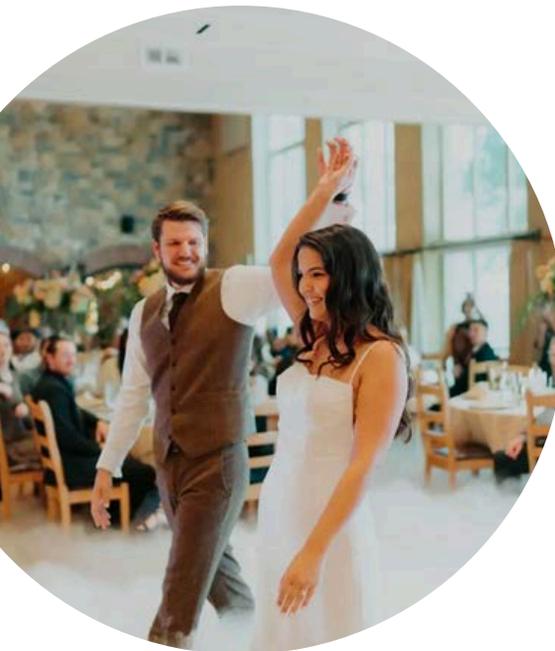
Signature cocktails available upon request.

Ready Room Snacks



- Banana or zucchini bread \$15 per loaf
- Petite breakfast sandwiches \$8 per person
- Cheeseboard \$7 per person
- Charcuterie board \$9 per person
- Chips and Salad \$7 per person
- Guacamole +\$4 per person
- Petite Sandwiches \$11 per person
- Apple and brie, BLT, club, served with pickle and chips
- Truffle fries \$6 per person

Late Night Snacks



Priced per person
Minimum order of 50 per item

- Chicken wings \$8**
- Carrots, celery, blue cheese, ranch
- Miniature tacos \$8**
- Tortilla, choice of protein
- Chicken fingers and truffle french fries \$8**
- Assorted condiments
- Patatas bravas and chorizo \$8**
- Harissa aioli
- Miniature Grilled cheese and tomato soup \$8**
- Variety of cheese



Information

Our event space:

Room	Dimensions	Ceiling	Guest Capacity at Dining Rounds	Guest Capacity Theater or Classroom Style
East Dining Room	32' x 32'	Open	110	170 Theater
West Dining Room	32' x 24'	9'	60	50 Theater
Main Dining Room	62' x 24'	Open	180	220 Theater
Wine Cellar	20' x 18'	9'	40	40 Theater
Patio	62' x 48'	Open	80	150 Theater
211	26' x 22'	9'	NA	32 Classroom
229	44' x 32'	9'	NA	90 Classroom
231	44' x 20'	9'	NA	50 Classroom
Atrium	Open	Open	40	NA
344	30' x 14'	9'	NA	18 Boardroom
Evans Chapel	NA	NA	NA	85 Seated

Reserving A Date

Potential clients can contact Patty Farmer at (303) 871-4438 or patricia.farmer@du.edu to check availability and reserve a tentative date. To book the space on a definite basis, a signed contract is required. We will only hold space for 7 days without a signed contract.

Food and Beverage Policies

We ask that menu and set up selections are finalized at least four weeks prior to your functions. A detailed event order will be completed at that time for your review and approval. Only food and beverage provided by Knoebel Events can be consumed on property.

Guarantees

The Knoebel Events team would like to be notified of your exact number of guests five business days prior to your event date in order to ensure the success of your function. If the number is not confirmed, the most recent count received will be considered the guarantee. Final charges will be based on the guarantee or the actual attendance, whichever is higher.

Payment

All functions must have a secured form of payment on file before they occur. Credit cards, verifiable company or cashiers checks, and cash are considered valid payment methods. Credit cards will be preauthorized three business days before the event for the remaining estimated charges.



The Fine Print

Labor

We do not charge a service charge percentage, but instead apply a labor fee to each event. This charge corresponds with the actual staffing levels needed to properly execute your event.

Changes

Changes can be made to your event order up to three business days before your event. At five business days before your event, all details are considered final (including but not limited to timelines, set up, and food). Any changes made within three business days are made based on the availability of the venue and are subject to a minimum \$150 change fee.

Decor

Knoebel events does not permit the use of glitter, confetti, live animals, water features, fog/smoke machines, bird seed, or sparklers. We reserve the right to prohibit the use of any items.

Gifts

Knoebel events will secure your gifts after cocktail hour if you would like. Knoebel events will not be responsible for missing items. Gifts must be taken the night of the event.

Vendors

Knoebel Events highly recommends the use of professional vendors as these individuals know what is needed to make your day a success. We require the use of a professional mobile DJ for your day. Events without a DJ may incur additional labor charges to account for additional staffing requirements.

Items Brought in for your Event

Items brought in for your event may be stored no more than three days before your function. They must be removed from the venue the following business day. Knoebel events will not be responsible for missing items.

