Knoebel Events

2024 Menu

Fritz Knoebel School of Hospitality Management
UNIVERSITY OF DENVER

WWW.KNOEBELEVENTS.COM
303.871.4438

Knoebel Events

At the heart of the University of Denver campus, our facility provides the ideal setting for your next event. Our conference center combines the warm intimacy of Tuscan architecture with the convenience of modern and flexible technology. Our student staff from the Fritz Knoebel School of Hospitality Management in the Daniels College of Business, led by a team of celebrated hospitality veterans, provides service marked by seamless efficiency and polished professionalism. Our kitchen is a true learning kitchen where our professionals educate and mentor the next generation of hospitality workers.

Drawing on inspiration from local ingredients and international flavors, our culinary team has created a menu that appeals to just about any taste or request.

2044 E Evans Ave.
Denver, CO 80208

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-2024 Menu-

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Dietary Information:

(GS) Gluten sensitive
(DS) Dairy sensitive
(VEG) Vegetarian
Vegan

Contact Us:

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2044 E Evans Ave.
Denver, CO 80208

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303.871.4438
PATRICIA.FARMER@DU.EDU

-Breakfast Buffets-

Includes seasonal fruit, coffee and tea

Plated breakfast available upon request for an additional fee

Priced per person

The Professional $13

Choice of Mediterranean or Southwestern frittata

Choice of two of the following:

1) Yogurt bar with assorted toppings and a choice of zucchini bread, banana bread, or mini croissants;
2) Bagel bar with assorted cream cheese; or
3) Oatmeal cups and a choice of zucchini bread, banana bread, or mini croissants

Enhancements:

Add bacon or sausage for $3.50 per person; add lox for $4 per person

The Standard $19

Choice of one type of egg, potato, meat and pastry:

Choice of Egg:

Scrambled Eggs, Savory Breakfast Crepes, Breakfast Chimichanga

Choice Of Breakfast Potato:

Potatoes O'Brien, Breakfast Au Gratin, Red Chili Potatoes

Choice of Breakfast Meat:

Bacon, Pork Sausage, Turkey Sausage

Choice of Breakfast Pastry:

Zucchini bread, Banana bread, Mini Croissants

Enhancements:

For choice of egg, upgrade to eggs benedict, chilaquiles, breakfast burritos or egg sandwiches for additional $4 per person

-Lunch Buffets-

Includes iced tea

Dietary restrictions accomodated upon request

Priced at $29.75 per person

The Mercado

Elote salad
Cilantro lime rice
Black bean corn hash
Flour tortillas
Tortilla chips
Charred poblano
Red chili chicken
Lime chili slaw
Salsa selection
Churros

The Texan

Seattle Salad (see page 6)
Corn bread
Mac and cheese with assorted toppings
Roasted broccoli and cheese
Braised Brisket
BBQ sauce selection
Apple bread pudding

The Provincial

Naan Bread
Cucumber and tomato salad
Zaatar grilled vegetables
Roasted eggplant and peppers
Garlic butter chicken
Lemongrass rice
Lemon bars

Café Bistro

Bread and butter
Choice of soup (see page 6)
One sandwich of choice (see page 3)
House salad selections
House made truffle chips
Choice of pasta or potato salad
Pickles
Cookies

Country kitchen

Bread and butter
Farm salad (see page 6)
Gardein goulash
Pan fried pork chops
Country gravy
Mashed potatoes
Roasted green beans
Assorted dessert bars

-Plated Lunch-

Select 1 for your group
Includes iced tea, bread and butter
Priced at $27 per person

Togarashi Crusted Ahi Tuna (GS, DS)

Seared and served over kalara greens, broccoli slaw, onion soy vinaigrette
Gardein chicken option available

Half Sandwich Half Salad

Choice of one variety of a sandwich and half of a salad, housemade truffle chips

Tikka Masala (GS)

Choice of seared chicken, salmon, or fennel over lemon grass rice, zaatar vegetables, spiced tomato beurre blanc

Plated Salad

Choice of salad (see page 7) topped with grilled chicken, portobello, or salmon

-Lunch Sandwich Options-

Select 1 for plated, buffet, or to-go lunches, each will be modified for vegetarians and further restrictions upon request

Fritz Club

Turkey and bacon or gardein, cheddar, swiss, avocado, tomato, romaine, mayo, croissant

Southwest Wrap

Blackened chicken or chipotle sweet potato, cheddar, romaine, pico de gallo, chipotle aioli, tortilla

Bánh Mì

Korean beef or jackfruit, ginger onion glaze, pickled carrots and peppers, cilantro, cucumber, mayo, hoagie

Apple and Brie

With (or without) pork belly, brie, apple, arugula, fig spread, focaccia

-To Go Lunch-

Priced at $20 per person
Accompanied by appropriate cutlery

Choice of 1 sandwich (see page 3) or comparable salad
Chips
Fruit
Cookies
Pickle
Water Bottle

-Snacks-

Snack Bars $3.25
bagged Chips $3.25
Snack Packs $3.25
Candy Bar $3.25
Priced on consumption

Popcorn trio $3.25
Priced per person

-Cocktail Hour-

Hors d'oeuvres are priced in orders of 24 pieces

Charcuterie Board $210

Assorted cheese and cured meats with crackers

Cheese & Hummus Display (VEG) $125

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

Brie Fondue $125

Served with assorted dipping options

Arancini (GS, VEG) $82

Risotto, fontina, tomato butter sauce

Seared Ahi Tuna (GS, DS) $94

Served on cucumber and topped with sweet wasabi vinegar

Boeuf Aux Oignons $82

Puff pastry, beef, caramelized onion and sharp cheese

Potatoes and Brussels ( ) $72

Cone filled with curry seasoned brussel sprouts and fried potatoes

Smoked Jalapeño Relleno $70

Cheese, jalapeño, chipotle crema

Candied Bacon and dates (GS) $88

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

Burrata and Fig (GS) $83

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

Sunflower & Olive Crostini (VEG) $62

Served on artisan bread with sunflower butter, olives

Tomato Basil Bruschetta ( )$62

Served on artisan bread, tomato and basil, aged balsamic

Prosciutto Tartlet $82

Pastry tart, apple relish

Mediterranean Roll (VEG) $70

Served in filo with grilled artichoke, goat cheese, sundried tomato, caramelized onion, chive crema

Cauliflower Fritters (VEG) $72

Tzatziki aioli

Fritz Beef "Carpaccio" $90

Cooked beef, rye crouton, truffle aioli, caper relish

Chicken Tostada $78

Served on crispy tortilla with pepper jack cheese, mango, cilantro, and verde lime crema

Firecracker Shrimp (DS) $85

Tempura encrusted, sweet chili and soy sauce

Smoked Salmon Cone $90

Waffle cone, boursin, egg, caper, lemon zest

-Cocktail Hour-

Appetizer Stations:

Perfect for cocktail receptions or light dinners

Choose 2: $34 per person
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:

A wonderful addition to our appetizers at a cocktail reception

Roasted tenderloin

(Priced per 20 guests) $300

Grilled bistro beef

(Priced Per 25 guests) $175

Stuffed pork loin

(Priced per 50 guests) $175

All served with traditional rolls and accoutrements

-Salad Selection-

Plated lunch salads available upon request
Plated dinner entrées include 1 first course selection

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

-Soup Selection-

Garnishes for plated soup only

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 entrees can be prepared vegan upon request)

Includes 1 soup or salad selection (see page 7), bread and butter, hot coffee and tea

Saffron Lemon Salmon (GS, DS) $35

Sweet potato, brussels sprouts, saffron lemon beurre blanc

Bistro Beef (GS) $37

Tellicherry rubbed with whole grain mustard cream, chimichurri potatoes, roasted green beans, pickled red onion

Pomegranate Roasted Chicken (GS) $35

Pomegranate molasses, chimichurri potatoes, roasted green beans

Polenta and Roasted Mushrooms (VEG, GS) $31

Wilted greens, mustard carrots, whole grain mustard cream

Root Vegetable Cous Cous (VEG) $31

Bitter greens, parmesan cheese, roasted beets, grilled fennel, smoked tomato jus

-Dinner Buffets-

Includes bread and butter, coffee and tea
Priced per person

Tuscan Flair $40 or $52

Sliced bistro beef and demi, artichoke pasta, roasted beets, lemon grilled asparagus, kasha salad, braised fennel
(Upgrade to tenderloin available)

Knoebel Spice $40

Chimichurri stuffed pork loin with a red pepper cream sauce, polenta and mushrooms with a mustard cream sauce and wilted greens, roasted fennel and brussels sprouts, rosemary roasted potatoes, Seattle salad

Chicken & Enchiladas $40

Adobe grilled chicken with chile verde sauce, enchilada stack, pico lime rice, red chili bean risotto, elote salad

-Dessert-

Individually plated desserts
Priced $7.50 per plate

Flourless chocolate cake (GS)
Berry coulis, whipped cream

Colorado peach cobbler
Bourbon poached peach, toffee

Crème Brûlée
Vanilla bean custard, caramelized sugar

Group desserts
Priced by the dozen

House miniature desserts $36

Cookies $27.50

Assorted dessert bars $27.50

- Beverages -

Hot coffee and tea $30/gallon
Iced tea $25/gallon
Lemonade $25/gallon
Pepsi soft drinks $3 per can or bottle
Juice $3 per bottle

- Bars -

Cocktails $10
Mixed Drinks $9
House Wines $8
House Beers $6
Table Side Wine Service $32*
*per bottle

House Wine Varietals:

Chardonnay
Pinot Grigio
Sauvignon Blanc
Rosé
Pinot Noir
Sangiovese
Cabernet Sauvignon
Malbec
Sparkling Wine

Specialty beverages, brands
and premium selections available upon request.

All bars priced on consumption by the glass,
different bar configurations available.
We reserve the right to refuse alcohol service to anyone.

-Information-

Our event space:

Room	Dimensions	Ceiling	Guest Capacity at Dining Rounds	Guest Capacity Theater or Classroom Style
East Dining Room	32' x32'	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

(Additional small breakout rooms are available to reserve upon request.)

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-The Fine Print-

Reserving A Date

Potential clients can contact Patty Farmer at (303) 871-4438 or Patricia.Farmer@du.edu or Abigail Sheppard at (303) 871 7639 or Abigail.Sheppard@du.edu to check availability and reserve a tentative date. To officially book the space, a signed contract is required. We will only hold space for seven 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. We reserve the right to refuse alcohol service to anyone.

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 cashier's checks, and cash are considered valid payment methods. Credit cards will be preauthorized three business days before the event for the remaining estimated charges.

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 five business days before your event. At three 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.