



Thank you for choosing **Stings Restaurant** to host your upcoming event! This packet has all of the information you will need to design your personal menu and organize the details of your party.

To best fit your group's needs, we have many private dining areas, ranging from intimate to spacious. We do our best to honor room requests, however, please understand we hold the right to re-assign rooms to best accommodate all booked parties that evening. Best of all, there are no room rental fees, nor do we have a minimum food and beverage requirement. We only ask you to submit your guaranteed attendance 48 hours in advance.

We are happy to order flowers or any other decorations you would like. Please tell us your budget, and any specific details you wish to have. To make the party extra special, we can do personalized cookie name tags, or a personalized cake. Please let us know if you would like us to arrange other fun ideas to make your party unique and special. (we use Babylon Flowers 303-830-6855 and DBar Desserts 303-861-4710)

Audio and Visual (A/V) necessities are easily accommodated by renting the Stings LCD (\$75) and screen (\$25). For microphones and speakers or multiple A/V requests at one time we use Meeting Expectations A/V Rentals. (303-347-9193)

All special requests and arrangements will be included in the final check without the hassle of paying different businesses.

Please note that for large parties in private rooms, Stings adds a 21% gratuity and the Denver tax rate is 8.1%.

The earlier we receive the information, the easier it is to accommodate any requests.

**In order to secure your space, you must return a completed contract.**

Please feel free to contact me with any questions and I will be more than happy to help you!

Sincerely,  
Patrick Hurley  
Event Coordinator  
303.860.9579 - direct line  
303.860.8812 - fax  
events@stringsrestaurant.com

**\*\*\*\*\*Party Information\*\*\*\*\***

**Please answer all of the following questions for your party:**

Your name: \_\_\_\_\_ Phone Number: \_\_\_\_\_ Email: \_\_\_\_\_

Name of party (what guests will ask for when they arrive):

Date of Event:

Time you will arrive:

Time guests will arrive:

Number of expected guests:

Personalized menu title (Strings Welcomes \_\_\_\_\_):

Person in charge of the bill:

Number of chosen courses:

Audio Visual Equipment (A/V):

Strings is happy to offer multiple bar services so you may host your event with a variety of beverages including: cocktails, wine and beer while staying inside of your budget.

We also offer package deals for pharmaceutical and medical companies that need to have an **all inclusive package deal**. **If this is the case please skip to the ALL INCUSIVE PACKET SECTION.**

**\*\*\*\*\*Beverage Service\*\*\*\*\***

Please select one of the following Bar Services:

Open Bar:

Wine and Beer Only:

Wine Only:

Specialty Drink Request:

Cash Bar:

No Alcohol:

**\*\*\*\*\*Menu Planning\*\*\*\*\***

**LUNCH: FOOD ONLY**

\$20 per person for a two-course menu (entree - dessert)

\$25 per person for a three-course menu (starter - entree - dessert)

\$32 per person for a three-course menu plus appetizer (starter - entree - dessert)

**DINNER: FOOD ONLY**

\$40 per person for a two-course menu (starter - entree) or (entree - dessert)

\$45 per person for a three-course menu (starter - entree - dessert)

\$50 per person for a four-course menu (passed appetizers - starter - entree - dessert)

**COCKTAIL PARTIES: FOOD ONLY:**

\$18 per person, choose four from appetizers - hors d'oeuvres & three mini desserts

\$24 per person, choose five from appetizers - hors d'oeuvres & four mini desserts

\$30 per person, choose six from appetizers - hors d'oeuvres & five mini desserts

**\*\*\*\*\*ALL INCLUSIVE DINNER PACKAGES\*\*\*\*\***  
**(includes - beverages, tax and gratuity)**

\$75 per person, two-course menu plus mini dessert and limited beer and house wines  
(pick from: starters - entrees)

\$100 per person, three-course menu plus limited open bar, beer and house wines  
(pick from: starters - entrees - dessert)

\$125 per person, four-course menu plus limited open bar, beer and upper level wines  
(pick from: appetizers - starters - entrees - desserts)

**Room charges may apply if beverage amount exceeds the Per Person amount quoted  
this will be placed on the final bill as a ROOM CHARGE**

**APPETIZERS-Hors D'oeuvres (select 4)**

- Grilled Pizzas, Seasonal, Vegetarian if requested
- Miniature Crab Cakes, Cranberry Ketchup
- Wild Mushroom Ravioli, Mascarpone, Sherry Cream Sauce
- Crudités Platter, Chive Sour Cream Dip
- Smoked Salmon Pizza, Chive Cream Cheese, Capers, Onions, Salmon Caviar
- Tuna Tartare Spoons, Avocado, Lemon-Soy-Ginger Vinaigrette
- Spiced Beef Skewers
- Curried Chicken Skewers, Sweet Chili Dipping Sauce
- Classic Shrimp Cocktail, Cocktail Sauce
- Cajun Spice Shrimp Cocktail, Spicy Remoulade
- Chef's choice of appetizer

**MINI DESSERTS (Cocktail Parties Only)**

- Assorted Cookies
- Mini Sugar Cookie Cutouts
- Sno Ball Cookies
- Rice Krispy Treat
- Assorted Brownies
- Cheesecake Bites
- Toffee Brownie Bite
- Spiced Apple Baby Cakes
- Dipped Biscotti
- Assorted Mini Cupcakes
- Mini Lemon Meringue Tartlet

## **STARTERS - Soup/Salads (select 3)**

- Snap Pea Salad**, Parmesan Vinaigrette, Pickled Grapes and Vanilla Almonds
- Mixed Organic Greens**, Cucumbers, Radish, Tomatoes with Champagne Vinaigrette
- Classic Caesar**, Romaine Hearts, Focaccia Croutons & Caesar Dressing
- Roasted Red Pepper & Tomato Bisque**
- Smoked Salmon and Arugula Salad**, Egg Mimosa, Caper Aioli, Pickled Onion

## **ENTREES (select 4, at least 1 from the pasta category)**

- Fork-n-Knife Burger**, 10oz., Tomato Aioli, Arugula, Bacon, Cheddar, Fries (Lunch only)
- Chicken Salad Sandwich** Pine Nuts, Curry, Golden Raisins, Greens, Chips (Lunch Only)
- Steak Tartine**, Baguette, Gorgonzola, Mushrooms, Grain Mustard, Onion Marmalade (Lunch Only)
- Caesar Chicken Salad**, Grilled Chicken Breast Over String's Classic Caesar (Lunch Only)
- Caesar Steak Salad**, Grilled NY Steak Over String's Classic Caesar (Lunch Only)
- Caesar Salmon Salad**, Grilled King Salmon Over String's Classic Caesar (Lunch Only)
- Cashew Crusted Chilean Sea Bass**, Saffron Couscous, Asparagus, Vanilla Bean Cream (Lunch or Dinner +\$5 extra per order)
- Grilled NY Strip Steak**, Truffle Mashed Potato, Mushroom and Red Wine Demi (Lunch or Dinner)
- Roasted Chicken Breast**, Sweet Pea-Cilantro Arancini, Spring Onions, Red Peppers and Madras Curry (Lunch or Dinner)
- Pan Roasted King Salmon**, Confit Tomato, Artichokes, Fava Beans, Arugula Gnocchi and Dill Beurre Blanc (Lunch or Dinner)
- Seared Sea Scallops**, Jasmine Rice, Scallions, Brown Butter, Mushrooms and Caramelized Fennel (Dinner only + \$5 extra per order)
- Spring Lamb Loin**, Sweet-Pea Cilantro Arancini, Spring Onions, Red Peppers and Madras Curry (Dinner only + \$5 extra per order)

## **PASTAS select at least 1**

(all Pastas Available Lunch and Dinner)

(all Pastas Available with Gluten Free Rice Noodle Substitution on Request)

- Shrimp Penne**, Sautéed Shrimp, Asparagus, Onion, Tomato and Lemon Cream
- Spaghetti** Hot Italian Sausage, Roasted Pepper, Tomato, Onions, Pecorino
- Penne Bagutta**, Chicken, Mushrooms, Broccoli, Spicy Tomato Cream
- Capellini Rustica**, Mozzarella, Basil, Garlic, Tomatoes & Chili Flakes (vegetarian)
- Mac-N-Cheese**, House Made Penne, Rich Parmesan Cream, Truffle Oil (vegetarian)

## **DESSERTS (pick 3)**

- Vanilla Bean Crème Bruleé**, Fresh Berries & Almond Orange Biscotti
- Belgian Chocolate Mousse Cake**, Fresh Berries & Raspberry Coulis
- Rustic Caramel Apple Tart**, Vanilla Bean Ice Cream, Apple Caramel Sauce
- Lemon Meringue Tart**, Raspberry Coulis
- Ice Cream or Sorbet**, House-made Cookies
- Choc Carmel Tart**, Milk Chocolate, Hawaiian Sea Salt, Carmel Chocolate Cup

## **STRINGS' PARTY WINE LIST**

Suggested party wines are listed below. In addition to this list, Strings offers our featured "Wines of the Week" as "House Wines" for parties for \$30 per bottle. These featured "House Wines" change weekly. For a complete copy of our wine list, please contact Kris Lykins, the wine buyer at Strings: 303-831-7310. All wines and vintages are subject to change depending on availability. Cheers!

### **CHAMPAGNE & SPARKLING WINES**

Domaine Ste Michelle Bland de Blanc, Washington 29.  
Chandon Blanc de Noir, California 45.  
Perrier Jouet Grand Brut, France 75.  
Taittinger Cuvee Prestige Brut, France 82.  
Domaine Chandon "Etoile" Rose, Sonoma 85.  
Veuve Clicquot Yellow Label Brut, France 95.  
2000 Dom Perignon Brut, France 255.

### **PROSECCO**

Torre Zecchei "ZK" Prosecco, Veneto, Italy 31.

### **ITALIAN WHITES**

2009 La Cappuccina Soave, Veneto 27.  
2009 Bertani "Velante" Pinot Grigio, Veneto 30.  
2010 Cascina Pioiero Arneis, Roero, Piedmont 39.

### **SPANISH WHITE**

2010 Burgans Albarino, Rias Baixas 30.

### **FRENCH WHITES**

2010 Louis Latour Pouilly Fuisse, Burgundy 36..  
2007 Domaine Christian Moreau, Chablis 1er Cru, Vaillon 80.

### **RIESLINGS & SAUVIGNON BLANCS**

2010 Clean Slate. Mosel, Riesling, Germany 29.  
2009 Lucien Albrecht Reserve, Riesling, Alsace, France 36.  
2008 Humberto Canale Estate, Sauvignon Blanc, Argentina 29.  
2010 Whitehaven, Sauvignon Blanc, New Zealand 31.  
2010 St Suprey, Sauvignon Blanc, Napa 34.  
2009 Matanzas Creek Winery, Sauvignon Blanc, Sonoma 48.

### **CHARDONNAY**

2010 Chateau Ste Michelle, Washington 28.  
2009 Rutherford Ranch, Napa 29.  
2009 Sanford, Santa Barbara 40.  
2008 Chehalem "Unoaked", Willamette 42.  
2009 Sonoma Cutrer, Russian River Ranches 45.  
2009 Cuvaision, Carneros 48.  
2008 Jordan, Russian River Ranches 51.  
2008 Frogs Leap, Napa 57.  
2009 Ferrari Carano, Alexander Valley 62.  
2010 Cakebread, Rutherford 81.  
2009 Far Niente, Napa 105.

### **ROSE & INTERESTING WHITES**

2010 El Coto Rose, Grenache & Tempranilla, Spain 28.  
2010 Van Duzer Pinot Gris, Willamette Valley, Oregon 34.  
2010 Stags Leap Viognier, Napa 56.

### **SPANISH REDS**

- 2009 Bodegas Juan Gil Monastrell, Jumilla 32.
- 2009 Bodegas Atteca " Old Vine" Granache, Calatayud 36.
- 2007 Sierra Cantabria, Tempranillo, Crianza, Rioja 41.

### **ITALIAN REDS**

- 2009 Antinori " Santa Cristina ", Chianti Superiore, Tuscany 30.
- 2005 Fontanafredda "Eremo", Barbera & Nebbiolo, Piedmont 39.
- 2009 Mazzi, Valpolicella Classico Superiore, 45
- 2004 Sartori " Corte Bra " Estate Amarone Della Valpolicella, Verona 96.
- 2000 Fontanabianca Barbaresco, Piedmont 104.

### **FRENCH REDS**

- 2008 Marc Bredif Cab Franc, Chinon 42.
- 2008 Domaine La Milliere, Cotes du Rhone 43.
- 2009 Chateau Beaumont Haut Medoc, Bordeaux 45.

### **AUSTRALIAN REDS**

- 2008 Peter Lehmann Shiraz, Barossa 33.
- 2009 Two Hands " Angels Share " Shiraz, McLaren Vale 75.

### **PINOT NOIRS**

- 2010 Mirassou, Monterey 25.
- 2010 Martin Ray " Angeline ", Sonoma 33.
- 2010 Natilius " Opawa ", New Zealand 42.
- 2008 Stoller, " J.V. Estate", Dundee Hills, Oregon 48.
- 2009 Witness Tree Vineyard, Willamette 63.
- 2008 J Winery, Russian River 75.
- 2008 Etude Estate, Carneros 86.

### **MERLOTS**

- 2010 Grayson Cellars, Paso Robles 25.
- 2010 Casa Lapostolle, Chile 30.
- 2006 L'Ecole No 41, Washington 50.
- 2006 Silverado Vineyards, Napa 52.

### **CABERNET SAUVIGNON**

- 2009 Chateau St Jean, California 31.
- 2007 Geyser Peak, Alexander Valley 36.
- 2006 Bennett Family Reserve, Napa 47.
- 2007 Simi, Alexander 50.
- 2007 Clos Du Val, Napa 66.
- 2009 Ferrari Carano, Napa 70
- 2007 Jordan, Alexander valley 80.
- 2007 Chimney Rock, Stags Leap District 94.
- 2006 Silver Oak, Alexander 113.
- 2008 Caymus, Napa 125.

### **SYRAHS, ZINFANDELS & MALBECS**

- 2008 Casa Lapostolle Cuvee Alexandre " Las Kuras Vineyards", Syrah, Chile 60.
- 2008 Ravenswood " Lodi ", Zinfandel, California 28.
- 2009 Pedroncelli " Mother Clone ", Zinfandel, Dry Creek 31.
- 2008 Dry Creek " Heritage ", Zinfandel, Sonoma 39.
- 2007 Edmeades " Piffero Vineyards", Zinfandel, Redwood Valley 63.
- 2009 Filus " Alto Medrano Vineyards ", Malbec, Mendoza 27.
- 2009 Terrazas De Los Andes Reserva, Malbec, Mendoza 39.

### **RED BLENDS**

- 2009 La Posta " Cocina Blend ", Argentina 34.
- 2009 Chappellet " Mountain Cuvee ", Napa 51.
- 2010 Orin Swift " The Prisoner ", Napa 75.
- 2008 Ridge " Geyserville", Napa 78.
- 2005 Mt Veeder Reserve, Napa 100.

### **MAGNUMS**

**What a great way to celebrate a special occasion.  
Please ask to see our current list of magnums available.  
All wines are subject to vintage change & availability**