

# Comedy Works *events*<sup>SM</sup>

Private Dining Events

5345 Landmark Place • Greenwood Village, CO 80111  
direct 720-274-6866 • fax 720-274-6801  
[comedyworksevents.com](http://comedyworksevents.com)

# Private Dining Rooms

## The H4 Room

*50 seated guests, 70 reception style*

The H4 room is an elegant and chic event space suitable for any occasion. The subtle and contemporary décor will go perfectly with any event theme and is the ideal place for business meetings, cocktail parties and holiday parties. The H4 room is fully equipped with audio/visual capabilities to enhance all event types.

## The Howlett Room

*24 seated guests, 30 reception style*

The Howlett room is visually stunning from the moment you walk into the room. With a circular ceiling and bold colors, this space creates a dramatic but intimate setting for a wide variety of events. Howlett offers discreet privacy for groups and is a popular space for smaller parties, dinners and business meetings.

# Private Room Information

- *Menu Minimums:* \$35 per person
- Room reservations are definite upon receipt of your deposit(s)  
*We accept Cash, Checks, Visa, MasterCard, AMEX & Discover*
- Final payment for your event is due at the end of the event
- We supply basic white, black or ivory linens, napkins, tables, chairs, flatware, glassware and china
- *Labor Charge:* 21% will be added to the food and beverage total - This covers the hourly wage of all event staff and is not a tip or gratuity for the event staff personnel, as we do not build gratuity into our pricing structure
- *Administrative Fee:* A standard industry charge that covers all pre-event consulting, coordinating, production, administrative overhead, documentation, preparation, and other event management - This charge is applied according to the space(s) you rent
- *Set-up Fee:* Applied to final check for all private rooms  
*Curtis Ballroom - \$150 • H4 - \$75 • Howlett - \$50 • Showroom - \$225*
- *Sales Tax:* 7.25% will be applied to all charges

*Penny Hazel*

*\$38 per person*

## Beverages:

Includes Non-Alcoholic Beverages & Coffee

## First Course:

(Choice of One Salad or Appetizer for Event)

### Salads:

*(One per Guest)*

#### Mixed Greens

Tomatoes, Cucumbers, Carrots  
Balsamic Vinaigrette

#### Caesar Salad

Romaine, Croutons, Parmesan  
Caesar Dressing

### Appetizers:

*(For Table to Share)*

#### Artichoke Spinach Dip

With Tortilla Chips & Vegetables

#### Bruschetta

With Herbed Crostini

#### Pork Pot Stickers

Ginger Soy Dipping Sauce

## Entrées:

*(Choice of One)*

#### Bistro Tender

Beef Medallions, Bourbon Demi-Glace  
Buttermilk Mashed Potatoes  
& Brussels Sprouts

#### Sesame Seed Ahi Tuna

Spice Rubbed Seared Tuna  
Coconut Jasmine Rice & Stir Fry Vegetables

#### Roasted Salmon

Grapefruit Beurre Blanc  
Buttermilk Mashed Potatoes & Sautéed Spinach

#### Lemon Chicken

Lemon Cream Sauce, Parmesan Risotto  
& Asparagus

#### Vegetarian Penne Pasta

Mushrooms, Spinach, Roasted Red Peppers  
& Creole Mustard Cream Sauce

## Desserts:

*(Choice of One)*

#### Tiramisu

#### Crème Brûlée Cheesecake

#### Brownie Sundae

Barbara Kathryn

\$50 per person

## Beverages:

Includes **EMCEE\*** Hosted Bar Package, Non-Alcoholic Beverages & Coffee

*\*Included for 2 Hours*

## First Course:

(Choice of One Salad or Appetizer for Event)

### Salads:

*(One per Guest)*

#### Mixed Greens

Tomatoes, Cucumbers, Carrots  
Balsamic Vinaigrette

#### Caesar Salad

Romaine, Croutons, Parmesan  
Caesar Dressing

### Appetizers:

*(For Table to Share)*

#### Artichoke Spinach Dip

With Tortilla Chips & Vegetables

#### Bruschetta

With Herbed Crostini

#### Pork Pot Stickers

Ginger Soy Dipping Sauce

## Entrées:

*(Choice of One)*

#### Bistro Tender

Beef Medallions, Bourbon Demi-Glace  
Buttermilk Mashed Potatoes  
& Brussels Sprouts

#### Sesame Seed Ahi Tuna

Spice Rubbed Seared Tuna  
Coconut Jasmine Rice & Stir Fry Vegetables

#### Roasted Salmon

Grapefruit Beurre Blanc  
Buttermilk Mashed Potatoes & Sautéed Spinach

#### Lemon Chicken

Lemon Cream Sauce, Parmesan Risotto  
& Asparagus

#### Vegetarian Penne Pasta

Mushrooms, Spinach, Roasted Red Peppers  
& Creole Mustard Cream Sauce

## Desserts:

*(Choice of One)*

#### Tiramisu

Crème Brûlée Cheesecake

Brownie Sundae

*Norma Jeanne*

*\$55 per person*

## Beverages:

Includes **OPENER\*** Hosted Bar Package, Non-Alcoholic Beverages & Coffee

*\*Included for 2 Hours*

## First Course:

(Choice of One Salad or Appetizer for Event)

### Salads:

*(One per Guest)*

#### Mixed Greens

Tomatoes, Cucumbers, Carrots  
Balsamic Vinaigrette

#### Caesar Salad

Romaine, Croutons, Parmesan  
Caesar Dressing

### Appetizers:

*(For Table to Share)*

#### Artichoke Spinach Dip

With Tortilla Chips & Vegetables

#### Bruschetta

With Herbed Crostini

#### Pork Pot Stickers

Ginger Soy Dipping Sauce

## Entrées:

*(Choice of One)*

#### Bistro Tender

Beef Medallions, Bourbon Demi-Glace  
Buttermilk Mashed Potatoes  
& Brussels Sprouts

#### Sesame Seed Ahi Tuna

Spice Rubbed Seared Tuna  
Coconut Jasmine Rice & Stir Fry Vegetables

#### Roasted Salmon

Grapefruit Beurre Blanc  
Buttermilk Mashed Potatoes & Sautéed Spinach

#### Lemon Chicken

Lemon Cream Sauce, Parmesan Risotto  
& Asparagus

#### Vegetarian Penne Pasta

Mushrooms, Spinach, Roasted Red Peppers  
& Creole Mustard Cream Sauce

## Desserts:

*(Choice of One)*

#### Tiramisu

#### Crème Brûlée Cheesecake

#### Brownie Sundae

*Iva Ruth*

\$60 per person

## Beverages:

Includes **HEADLINER\*** Hosted Bar Package, Non-Alcoholic Beverages & Coffee

*\*Included for 2 Hours*

## First Course:

(Choice of One Salad or Appetizer for Event)

### Salads:

*(One per Guest)*

#### Mixed Greens

Tomatoes, Cucumbers, Carrots  
Balsamic Vinaigrette

#### Caesar Salad

Romaine, Croutons, Parmesan  
Caesar Dressing

### Appetizers:

*(For Table to Share)*

#### Artichoke Spinach Dip

With Tortilla Chips & Vegetables

#### Bruschetta

With Herbed Crostini

#### Pork Pot Stickers

Ginger Soy Dipping Sauce

## Entrées:

*(Choice of One)*

#### Bistro Tender

Beef Medallions, Bourbon Demi-Glace  
Buttermilk Mashed Potatoes  
& Brussels Sprouts

#### Sesame Seed Ahi Tuna

Spice Rubbed Seared Tuna  
Coconut Jasmine Rice & Stir Fry Vegetables

#### Roasted Salmon

Grapefruit Beurre Blanc  
Buttermilk Mashed Potatoes & Sautéed Spinach

#### Lemon Chicken

Lemon Cream Sauce, Parmesan Risotto  
& Asparagus

#### Vegetarian Penne Pasta

Mushrooms, Spinach, Roasted Red Peppers  
& Creole Mustard Cream Sauce

## Desserts:

*(Choice of One)*

#### Tiramisu

#### Crème Brûlée Cheesecake

#### Brownie Sundae

# Bar Packages

## Consumption Bar

*Final check is based upon the actual drinks ordered and paid in full by the host*

\$6 Bottled Beer • \$7 House Wine • \$8 Well • \$10 Premiums  
\$12 Well Doubles/Martinis • \$14 Premium Wines • \$15 Premium Doubles/Martinis  
\$4 Red Bull

## Hosted Bar

*Hosted Bar Packages includes Non-Alcoholic Beverages (excluding Coffee)*

### Emcee

5 Hours • \$21pp  
4 Hours • \$18pp  
3 Hours • \$15pp  
2 Hours • \$12pp  
Ticket • \$7ea

*Includes:  
Beer & House Wine*

### Opener

5 Hours • \$29pp  
4 Hours • \$25pp  
3 Hours • \$21pp  
2 Hours • \$17pp  
Ticket • \$8ea

*Includes:  
Beer, House Wine & Well Spirits*

### Headliner

5 Hours • \$34pp  
4 Hours • \$30pp  
3 Hours • \$26pp  
2 Hours • \$22pp  
Ticket • \$12ea

*Includes:  
Beer, Premium Wine & Premium Spirits*

## Cash Bar

*Guests pay for their own beverages – We accept Cash or Credit Cards*

**\*When NOT combined with Consumption OR Hosted Bar Package:**

Non-Alcoholic Beverages not included • Bartender Fee will apply  
One Bartender: \$25 per hour  
(One Bartender per 60 Guests)

# Showroom Tickets

- *Group Packages:* for groups of 20 or more - parties under 20 must go through box office unless dining with us beforehand
- *Pricing:* Show ticket prices are dependent upon the date of the show and headliner - Please inquire for a quote
- *Payment:* Due in full at the time of booking
- Everyone in group must be 21 years or older with a valid I.D  
(18 & older on Wednesdays)
- Two-item minimum per person in the showroom  
Includes: Food, non-alcoholic & alcoholic beverages
- By purchasing group tickets, you will receive reserved seating as a group in the showroom

## Showtimes

Comedy Works South at The Landmark

Monday – CLOSED\*

Tuesday, Wednesday & Thursday – 7:30pm

Friday & Saturday – 7:15pm & 9:45pm

Sunday – 7:00pm\*

\*Varies seasonally and due to special comedic events

ALL TICKETS ARE NON-REFUNDABLE

*We accept Cash, Visa, Master Card, Discover and American Express*

# Show Packages

## Show Only

Includes admission tickets and reserved seating

## Show and Non-Alcoholic Beverage Package

Includes admission tickets, reserved seating, and non-alcoholic beverage tickets

Each non-alcoholic beverage ticket is \$5.00

*(\$10.00 to cover the two item minimum)*

Can be redeemed for any non-alcoholic beverage on the Showroom menu Includes tax and gratuity

*Excludes food & alcohol*

## Show and Beverage Package

Includes admission tickets, reserved seating, and food/beverage tickets

Each food/beverage ticket is \$10.00

*(\$20.00 to cover the two item minimum)*

Can be redeemed for most items on the Showroom menu

Includes tax and gratuity

*Excludes buckets of beer & bottles of wine*

## Private Comedy Show

Comedians are available for Private Events

*Please contact Mike Raftery at [mike@comedyworks.com](mailto:mike@comedyworks.com)*

- All purchased tickets are non-refundable
- More tickets can be added to your existing reservation depending on ticket availability
- Ticket prices vary from week to week and show to show
- Reservations are secure once signed contract and full payment has been received
- Please inquire for a quote