

*Curtis*SM
BALLROOM

AT THE LANDMARK

Corporate Events

5345 Landmark Place • Greenwood Village, CO 80111
direct 720-274-6866 • fax 720-274-6801
comedyworksevents.com • curtisballroom.com

Private Rooms

Curtis Ballroom - 200 seated guests, 300 reception style

H4 - 50 seated guests, 70 reception style

Howlett - 24 seated guests, 30 reception style

Comedy Works Showroom - 450 seated guests

Private Room Information

- 60 adult minimum for all events in the ballroom
- 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

Continental Breakfast

\$10 per person

Choose Two Items

Additional Items - \$2 per person

Assorted Bagels & Cream Cheese

Assorted Mini Muffins

English Muffins with Assorted Jam

Assorted Fresh Fruit

Assorted Whole Fruit

Cinnamon Rolls

Assorted Danishes

Croissants

Served with Butter and Assorted Jams

Assorted Yogurt Cups

Plain Yogurt with Granola

Cold Cereal

Served with Skim or 2% Milk

Assorted Mini Cake Donuts

Hot Oatmeal

Served with Milk and Brown Sugar

Breakfast Buffet

\$14 per person

* Served with Fresh Fruit and your choice of Mini Muffins OR Croissants *

Choose Two Items

Additional Items - \$2 per person

Scrambled Eggs

Served: Plain, Cheddar Cheese, Cream Cheese
or Denver Style

Crispy Bacon

Sausage Links/Patties

Turkey Sausage

Cinnamon Ham Slices

Huevos Rancheros

Corn Tortillas, Scrambled Eggs, Refried Beans and
Vegetarian Green Chili

Egg & Chorizo Frittata

Assorted Quiche

Bagels & Lox

Capers, Hard Boiled Eggs, Tomato,
Lemon Aioli, Red Onion,
Roasted Garlic Cream Cheese and Dill

Hash Browns

Country Potatoes with Roasted
Peppers and Onions

Biscuits and Sausage Gravy

Breakfast Burritos with
Vegetarian Green Chili

Choice of Chorizo, Bacon or Vegetarian

ALL Breakfast Buffets include Regular Coffee, Decaf Coffee, Hot Tea, Orange Juice,
Cranberry Juice and Water during breakfast service
\$2.50 per person for all day coffee service

Cold Lunch Buffets

Boxed Lunches

\$12 per person

Turkey Sandwich • Roast Beef Sandwich • Ham Sandwich • Veggie Sandwich
Bag of Chips • Fruit Cup
(Condiments come on the side)
Chocolate Chip Cookie

Deli Platter

\$14 per person

Sandwich Rolls • Turkey • Ham • Roast Beef
Cheddar Cheese • Pepper Jack Cheese • Provolone Cheese
Mayonnaise • Mustard • Chipotle Mayo • Lettuce • Tomato • Onion • Pickles
Potato Salad • Assorted Whole Fruit
M&M Cookies

Wraps

\$14 per person

Turkey, Bacon, Cheddar, Avocado Wrap • Grilled Veggie & Provolone Wrap • Ham & Swiss Wrap
Orzo Salad • House-made Potato Chips
Mini Ghirardelli Chocolate Brownies

Baked Potato Bar

\$15 per person

Baked Potatoes • Beef & Bean Chili • Butter • Cheddar Cheese • Chives
Bacon • Sour Cream • Steamed Broccoli • Nacho Cheese Sauce
Caesar Salad
Assorted Mini Cheesecakes

Salad Bar

\$16 per person

Romaine Lettuce • Spinach • Mixed Greens
Bacon • Crispy Chicken • Oven Roasted Salmon
Cherry Tomatoes • Black Olives • Hard Boiled Eggs • Carrots • Cucumbers • Sliced Mushrooms
Red Onion • Avocado • Croutons • Tortilla Strips
Cottage Cheese • Cheddar Cheese • Feta • Bleu Cheese Crumbles
Ranch Dressing • Balsamic Vinaigrette • Southwest Ranch
Dinner Rolls
Assorted Petit Fours

Hot Lunch Buffets

Macaroni & Cheese

\$14 per person

Cheddar Mac & Cheese • Pepper Jack Mac & Cheese
Toppings: Bacon, Chives, Tomatoes, Green Chiles, French Fried Onions
Jalapeños, Crumbled Potato Chips
Mixed Greens Salad • Garlic Broccolini • Mini Ghirardelli Chocolate Brownies

Mediterranean

\$16 per person

Red Pepper Hummus & Pitas Chips
Bruschetta Chicken
Mediterranean Salad • Roasted Red Potatoes • Grilled Seasonal Vegetables • Baklava

Italian

\$20 per person

Vegetable Penne Pasta • Creamy Penne Pasta • Italian Meatballs
Caesar Salad • Grilled Vegetables • Garlic Bread • Mini Cannoli

Fiesta

\$22 per person

Chips & Salsa
Marinated Chicken & Beef Fajitas with Sautéed Peppers & Onions • Flour Tortillas
Toppings: Lettuce, Sour Cream, Guacamole, Cheddar Cheese
Southwest Salad • Spanish Rice • Churros

Asian

\$22 per person

Vegetable Egg Rolls
Orange Chicken • Beef & Broccoli
Soy Ginger Salad • Fried Rice • Assorted Mousse Cups

Southern

\$24 per person

BBQ Chicken • BBQ Beef Brisket
Coleslaw • Baked Beans • Mashed Potatoes & Gravy • Biscuits • Bourbon Pecan Pie

Street Tacos

\$24 per person

Beef Barbacoa • Shredded Chicken • Corn Tortillas
Toppings: Black Bean & Corn Salsa, Salsa Verde, Cotija Cheese
Avocado Crema, Chipotle Aioli, Lime Wedges
Southwest Salad • Cilantro Lime Rice • Sopapillas

Mid-Morning / Afternoon Snack

\$3 per person for one item • \$6 per person for two items

Chocolate Chip Cookies
Ghirardelli Chocolate Brownies
Individual Bags of Potato Chips
Mixed Nuts
Domestic Cheese Display

Assorted Muffins
Pretzels
Assorted Candy Bars
Assorted Whole Fruit
Granola Bars
Trail Mix

Hors D'Oeuvres

\$3.50 each per person

Passed Hors D' Oeuvres

Asiago Chicken Blossom
Buffalo Chicken Meatballs
Chicken Drumettes
Mini Chicken Cordon Bleu
Santa Fe Chicken Egg Rolls
Smoked Chicken Quesadilla
Sriracha Chicken Wonton
Waldorf Chicken Salad Bites
Bacon Wrapped Jalapeños
Mini Pork Pot Stickers
Prosciutto Wrapped Asparagus
Seasonal Grilled Sausage
Mini Beef Wellington
Steak Crostini
Crab Rangoon
Mini Crab Cakes

Scallops Wrapped in Bacon
Shrimp Ceviche
Smoked Salmon Crostini
Tuna Tartare on Wonton Crisp
Antipasto Skewers
Brie and Raspberry in Phyllo
Caprese Skewers
Fried Ricotta Ravioli
Guacamole Potato Skin
Jalapeño Poppers
Pretzel Bites
Seasonal Gazpacho
Spanakopita
Stuffed Mushroom Caps
Tomato Basil Soup
Vegetable Quesadilla

Stationary Hors D' Oeuvres

Antipasto Skewers
Artisan Cheese Display
Caprese Skewers
Crudités of Fresh Vegetables
Fruit Skewers
Guacamole & Salsa Bar

Italian Meatballs
Queso Dip with Tortilla Chips
Red Pepper Hummus with Pita Chips
Shrimp Cocktail
Tomato Bruschetta
Warm Spinach Artichoke Dip

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 • \$9 Premiums
\$11 Well Doubles/Martinis • \$13 Premium Wines • \$14 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)

Bottled Beer

Budweiser
Bud Light
Citradelic
Coors Banquet
Coors Light
Corona
Fat Tire
Guinness
Michelob Ultra
Miller Lite
O'Douls
Shock Top
Stella Artois
Strongbow
Cider
Voodoo Ranger

House Wine

District 7
Sauv. Blanc
Woodbridge by
Robert Mondavi
Pinot Grigio
Chardonnay
Pinot Noir
Cabernet
Sauvignon

Premium Wines

Kim Crawford –
Sauvignon Blanc
Kung Fu Girl
Riesling
Benvolio – Pinot
Grigio
La Crema –
Chardonnay
La Crema –
Pinot Noir
Velvet Devil –
Merlot
Hahn Cab
Kim Crawford –
Rosé

Well Spirits

Absolut
Tanqueray
Jim Beam
Jack Daniels
Dewar's
Bacardi Light
Captain
Morgan
Exotico Blanco

Premium Spirits

Tito's
Grey Goose
Ketel One
Bombay
Sapphire
Hendricks
Crown Royal
Maker's Mark
Breckenridge
Glenlivet
MacCallan 12
Espolon Blanco
Espolon
Repasado
Patron

Non-Alcoholic Beverages

Beverage Station

\$2 per person – Choice of Two

Coke • Diet Coke • Sprite • Ginger Ale • Lemonade • Iced Tea
Orange Juice • Cranberry Juice • Tonic Water • Club Soda

Excludes Coffee

Standard Coffee Station

\$2.50 per person

Regular Coffee, Decaf Coffee, Hot Tea Service
Flavored Creamers • Sweeteners

Gourmet Coffee Station

\$5 per person

Regular Coffee • Decaf Coffee • Hot Tea
Assorted Syrups • Sweeteners • Flavored Creamers • Whipped Cream • Crushed Peppermint
Chocolate Sprinkles • Biscotti

Hot Chocolate and Apple Cider Station

\$4 per person

Hot Chocolate • Apple Cider • Crushed Peppermint • Mini Marshmallows
Cinnamon Sticks • Chocolate Sprinkles • Whipped Cream

Other Beverages

Bottled Water • \$2.00 per bottle
Canned Soda • \$2.00 per can
Red Bull • \$4.00 per can

Water Station is Always Complimentary

Audio & Visual

Curtis Ballroom Screen \$50

H4 Screen \$50

Showroom Screen \$50

LCD Projector \$100

Portable Screen \$25

Sound Cord \$30

White Board with Markers \$40

Flipchart with Markers \$40

Lobby Television \$25

Bar Television \$50

Bar Television with Antenna \$75

Audio / Visual Technician \$75/hour

Podium \$25

DVD Player \$25

Curtis iPod Hookup \$25

Ethernet Cord \$10

Custom Snapchat Filter \$100

Microphones:

Lavalier - \$75 • Wireless - \$50 • Wired - \$25

Wi-Fi - Complimentary

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
- Showroom food and beverage tickets are available, please inquire
- Private comedy performances available, please inquire

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

- 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