



Special Events • Catering • Mobile Bar Services

222 East 4th Street

Loveland, CO 80537

970-541-3020

Door222.com

• WELCOME •

Thank you for your interest in Door 222 food & drink. We are located in downtown Loveland Colorado in the new Rialto Theater Center built in 2012, adjacent to the historic Rialto Theater.

Our restaurant occupies the first floor and serves lunch and dinner daily. Our banquet facility is located on the second floor and can host up to 120 people and is an ideal spot to host a variety of events. The space features floor to ceiling windows and has an open modern ambiance. The space is fully wired with screen, projector, and audio system. The facility is conveniently located in the heart of Loveland with easy access from Estes Park, Fort Collins, Greeley, Berthoud and Longmont. We

Door 222 offers many catering options from lunch buffets, tapas buffets, plated dinners, buffet dinners and even dessert buffets. We also offer full mobile bar services for any size of event. Our team will work very closely with you to create an ideal menu to compliment your event and take care of all the details from menu creation, setup, service, clean up to all plateware and serviceware. Below is a list of a few of the many events we have had the pleasure to cater.

- Wedding Ceremonies and Receptions
- Company Parties
- Day Retreats
- Baby and Wedding Showers
- Panel Presentations and Discussion Groups
- Memorial Services
- Family Reunions
- Anniversaries
- Birthday Parties
- Rehearsal Dinners
- Classes
- Fundraisers

DOOR 222 food & drink

Catering Packages

Our team takes great pride in the food we serve. All of our menu options are made in-house from scratch and change on a seasonal basis.

We use the highest quality of ingredients with as much locally sourced products as possible.

We thank you for the opportunity to host your special event.

Catering Packages

Bronze

\$25 per person

Choice of two Main Entrees on buffet

House Salad and Bread

Waived Set-up fee

Silver

\$30 per person

Choice of two Main Entrees on buffet

House Salad and Bread

Choice of two Tapas Platters (4 pieces per person)

Waived Set-up fee

Catering Packages Continued...

Gold

\$42 per person

Choice of two Main Entrees on buffet

One Salad choice from Salad Menu and Bread

Choice of two Tapas Platters (6 pieces per person)

2 hours of unlimited beer and wine (VS Package, See Bar Packages below)

Waived Bar set-up fee

Waived Set-up fee

Platinum

\$48 per person

Choice of two Main Entrees on buffet

One Salad choice from Salad Menu and Bread

Choice of two Tapas Platters (6 pieces per person)

Chef's Choice Dessert Bite Tray (2 pieces per person)

Full open bar for 2 hours unlimited consumption (VSOP Package, See Bar Packages below)

All non-alcoholic beverages included (iced tea, lemonade, water)

Waived Bar set-up fee

Waived Set-up fee

Customized Events Available

Customize by choosing from the A la Carte menu below (set-up fees apply)

Food Amount Recommendations for a Tapas Buffet:

Light Appetizer Event: 5-6 pieces per person

Medium Appetizer Event: 7-10 pieces per person

Heavy Appetizer Event: 10+ pieces per person

A la Carte Menu

Tapas Platters

(Minimum order: 25 portions)

Shrimp skewers with lemon basil aioli (\$2.50)

Stuffed pepperedew peppers, with herb goat cheese and wrapped with Serrano ham (\$2.00)

Mushroom tart bites with Hazelnut mushrooms and goat cheese (\$2.00)

Bacon wrapped dates stuffed with a marcona almond (\$2.00)

Short Rib bites with braising jus and horseradish cream (\$2.50)

Pork Belly bites (seasonal preparation) (\$2.50)

Tortilla Espanola bites with smoked paprika aioli (\$2.00)

Crostinis (\$1.50) choice of caramelized onions and bleu cheese, or mozzarella, tomatoes, basil and balsamic, or manchego/ fig spread

Bowls and Large Plates

(Serves 25)

Quinoa Chocolate chip Granola (\$50)

Cayenne caramel popcorn with chocolate drizzle and bacon (\$50)

Chef's choice dessert tray-50 pieces (\$80)

Mediterranean Quinoa Salad (\$75)

Cheese Platter with 3 cheeses, baguettes, dried figs and apricots, pickled radish, baby pickles, candied walnuts and seasonal jam (\$120)

Crudités Platter with Lemon gigante bean hummus (\$55)

Shrimp ceviche (\$120)

A La Carte Menu Continued...

Active Chef Stations

(\$50 an hour chef fee)

Risotto (\$7 per person) - choice of rice or quinoa with a choice of fresh corn, bacon, manchego cheese, Parmesan cheese, goat cheese, tomato, basil, tarragon, spinach, mushrooms, piquillo peppers, confit garlic, braised pork

Bruschetta (\$3 per person)- tomatoes, fava beans, mozzarella, goat cheese, blue cheese, manchego cheese, caramelized onions, corn, red onion, fig, pickled peach, apricot, candied walnut, balsamic reduction, arugula, roasted tomatoes, peppadews, piquillo peppers, almonds, fig spread, cherry jam

Salads

222 Salad/ Mixed Greens/ Figs/ Apricots / Shaved Manchego Cheese / Balsamic Vinaigrette

Caesar Salad / Romaine / Crouton Wedges / Parmesan

Roasted Beet Salad/ Arugula / Goat Cheese / Candied Walnuts / Sherry Vinaigrette

Heirloom Cherry Tomato/Mozzarella Cheese / Red Onion / Arugula / Honey White Balsamic Vinaigrette (seasonal)

Entrees

Angus Beef Short Ribs/ Roasted Potatoes and Shallots/ Sautéed Green Beans/ Roasted Tomatoes/ Rioja Jus

All Natural Colorado Grilled Chicken/ Spinach and Quinoa Risotto/ Celery Root Puree/ Watercress & Truffle Oil

Pasta (Choice of Carbonara, Alfredo, Summer Vegetable(seasonal), Tomato, Crimini Mushroom Truffle)

Manchego Quinoa Cakes/ Sautéed Garlic Snap Peas/ Cherry Tomatoes/ Roasted Cippolini Onions

Seasonal Fish in a Lemon-Chive Buerre Blanc with soft polenta and seasonal vegetables

Accompaniments

Garlic Whipped Mashed Potatoes (\$3 per person)

Vegetable Succotash (\$3 per person)

Sautéed Spinach (\$4 per person)

Colorado Corn and Mascarpone Quinoa Risotto (\$3 per person)

Bean Succotash (\$4 per person)

Additional Accompaniments Available upon Request

A La Carte Menu Continued...

Desserts

Chocolate chip cookies (\$2)

Chocolate dipped strawberries (\$2.50)

Fudge brownies (\$2)

Almond cake (\$2)

Additional desserts available from our pastry chef

Drinks

Iced Tea, Lemonade, and Water (\$3 per person)

Coffee/Hot Tea Station (\$4 per person)

All sodas, teas and a coffee station (\$5 per person)

****All catering packages served on ceramic plates****

****All a la carte food and drinks to be served on high quality palm leaf plates and cups****

****Plated Dinner Service available for additional charge****

****Mandatory 18% service charge and 6.5% sales tax to be charged on food****

Set-Up Fees for A la Carte menu

\$50 Set-up fee for 1-20 people

\$100 Set-up fee for 21-50 people

\$150 Set-up fee for 51 and above



DOOR 222 food & drink

Bar Packages

Door 222 Food and Drink holds the liquor license for the entire Rialto Theater Center. We have a fully stocked bar and impressive wine list to choose from for your event. We feature many locally crafted beer and spirits. We offer a variety of bar packages for all budgets and can customize our packages to fit your needs.

All alcohol must be provided by Door 222 food & drink by Colorado State Liquor Laws and cannot be brought in- even if it is donated for charity. All alcohol must be delivered by a licensed wholesaler regardless of the event.

Our three Mobile Bar Packages (see below)- the VS, the VSOP, and the XO - each include a complete mobile bar set-up with a professional bartender. The VS offers guests a variety of beer choices and two house wines. The VSOP includes well liquors, a variety of beer choices and two house wines. The XO offers well liquors, call liquors (choose 6), a variety of beer choices and up to four wines chosen off of our list.

Hosted, all- inclusive bar packages, must be purchased for all members of your party age 21+. Bar Packages other than the unlimited consumption packages require a one-time setup fee of \$50.

IMPORTANT: Our bar staff will serve alcohol in a responsible manner, checking identification, watching for signs of intoxication, and slowing or terminating service to guests who show signs of alcohol impairment - even on Unlimited Consumption Hosted Packages.

Bar Packages

-VS-

The VS Package includes:

Wine: Two (2) house wines: one white, one red

Beer: A variety of bottled beer choices will be available

-VSOP-

The VSOP Package includes:

Wine: Two (2) house wines

Beer: A variety of bottled beer choices will be available

Well Liquors: Vodka, Gin, Rum, Tequila, Bourbon Whiskey, Scotch Whiskey, Amaretto, Brandy, Dry Vermouth, Sweet Vermouth, and Triple Sec

Mixers: Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Tonic Water, Cranberry Juice, Grapefruit Juice,

Garnishes: Lemons, Limes, Oranges

-XO-

The XO Package includes:

Wine: Your choice of four wines from our list (\$30 and under)

Beer: A variety of bottled beer choices will be available

Well Liquors: Vodka, Gin, Rum, Tequila, Bourbon Whiskey, Scotch Whiskey, Amaretto, Brandy, Dry Vermouth, Sweet Vermouth, and Triple Sec

Mixers: Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Tonic Water, Sweet & Sour, Orange Juice, Cranberry Juice, Grapefruit Juice, Pineapple Juice, Olive Brine and Grenadine

Garnishes: Lemons, Limes, Cherries, Olives

Call Liquors: Choose up to 6 call liquors from our bar

Unlimited Hosted Bar Pricing

VS Package

VSOP Package

XO Package

2-hour Unlimited Consumption:

\$12 per person

\$14 per person

\$16 per person

3-hour Unlimited Consumption:

\$16 per person

\$18 per person

\$20 per person

4-hour Unlimited Consumption:

\$20 per person.

\$22 per person

\$24 per person

A la Carte Bar Menu

Cash Bar Pricing

\$7 beer, \$8 wine, \$8 single cocktail

Hosted Bar Pricing

\$6 beer, \$7 wine, \$7 single well cocktail

Champagne Toast

Toast your special occasion with a round of sparkling white wine. Minimum order of twelve (12) glasses
\$4/person

Keg of Beer

Kegs are only available as a hosted service and in conjunction with either VS, VSOP, or XO Mobile Bar Packages.

Hosted Beer Keg Pricing

Domestic 1/2 barrel keg (15.5gal), 160-120z glasses: \$325 (ex. Budweiser, Bud lite, Coors, Coors Lite, etc)

Domestic 1/6 barrel keg (2.5gal), 55 120z glasses: \$100

Microbrew 1/2 barrel keg (15.5gal), 160-120z glasses: \$375 (ex Grimm Brothers, Crow Hop, Odells)

Microbrew 1/6 barrel keg (2.5gal), 55-120z glasses: \$150

****Set-up fee of \$50 on all bars except unlimited consumption bars****

****6.5% tax and 18% service charge to be added to bar fees****

****All prices and products are subject to change without notice****

****All drinks will be served in high quality plasticware****

****Glassware available for an additional charge****

DOOR 222 food & drink

Alcohol Guidelines at the Rialto Theater Center

Door 222 food & drink holds the exclusive liquor license for the entire Rialto Theater Center

Please keep in mind the following guidelines:

- Door 222 food & drink can provide mobile bar set-ups and professional bartenders to serve alcohol for any type of event
- Door 222 food & drink can serve donated alcohol at a charitable event for a \$200 per bartender fee
- All charitable events with donated alcohol must have all alcohol delivered and received at Door 222 food & drink (222 E. 4th St, Loveland, CO) by a licensed distributor, wholesaler, brewery, distillery or winery with a \$0 balance invoice. Deliveries must be coordinated with Door 222 food & drink
- A private person cannot carry in any alcohol to consume or serve on the premises
- If interested in Door 222 food & drink serving donated alcohol at an event please fill out the request form below and submit to Door 222 food & drink in person

DOOR 222 food & drink

Donated Alcohol Serving Request

DATE OF EVENT: _____

NAME OF EVENT: _____

EVENT CONTACT NAME: _____ EMAIL ADDRESS: _____

PHONE NUMBER: _____

NON-PROFIT ORGANIZATION
INVOLVED: _____

TAX EXEMPT CERTIFICATE
NUMBER: _____

WHO IS DONATING ALCOHOL: _____

PHONE NUMBER: _____

WHAT TYPE OF ALCOHOL WILL BE
DONATED: _____

HOW MUCH WILL BE
DONATED: _____