

DOOR 222

food & drink



Come to Door 222 for a memorable holiday gathering in downtown Loveland
We have a variety of dining packages and can host groups from 8 to 120.
Thank you for considering Door 222 for your very special event.

ABOUT OUR GROUP SEATING OPTIONS:

Semi-Private Room:

Your own little nook in the restaurant
Can accommodate 8 to 10 guests

Banquette Area: guests

Wonderful cozy space that can accommodate 8 to 16

Raised Platform:

Draw the curtains in this spot for a little privacy
in our dining room. This space can accommodate
15 to 20 guests

Lounge:

Lively and casual space with high top tables and chairs.
It's perfect space for a paring dinner or a tapas buffet
in a social atmosphere.
The lounge can accommodate 30 seated or can be
reconfigured for up to 40 guests to mingle.

2nd Floor Banquet Room:

Our 2nd floor banquet space overlooks downtown 4th street
and accommodates 32 to 120 guests

ABOUT OUR 3 HOLIDAY DINING PACKAGES:

Traditional Dining Package

Four courses for \$32 per person

First Course:

Pre-Order two tapas from our tapas banquet menu (4 pieces per person)

Second Course:

Mixed Greens with House Balsamic Vinaigrette

Third Course:

Guests to choose from 2 entrée choices during dinner or pre-order from 3 options from our banquet menu

Fourth Course:

Espresso Mocha Mousse with Lemon Cookie

Beer vs. Wine Paring Dinner Package

Here's your chance to host our extremely popular and fun Beer vs Wine dinner! Available for parties of 15-32 guests. It consists of four courses each paired with a different beer and wine. Your guests will vote and determine which paired better with each course.

\$50 per person

First Course:

Baby Greens / Dried Figs / Apricots / Shaved Manchego / Balsamic Vinaigrette
Paired with Jovino Pinot Gris and Funkwerks Saison

Second Course:

Roasted Shaved Brussel Sprouts / Maple Sherry Glaze / Bacon / 6 Minute Egg
Paired with Peitan Albarino and Avery IPA

Third Course:

Angus Beef Short Ribs / Whipped Potatoes / Rioja Jus / Root Vegetable Hash / Garlic Roasted Tomato
Paired with Delas Esprit Cote du Rhone and Grimm Brothers Fearless Youth

Fourth Course:

Espresso Mocha Mousse / Lemon Cookie
Paired with Banfi Rusa Regale Brachetto and Left Hand Nitro Stout

****Beer and Wine subject to change****

Tapas Package in Lounge

Host a tapas buffet in our lounge. This is perfect for groups of 20-40 people who want a more casual-social setting.
\$1000 food and drink minimum purchase on weeknight and \$1500 on weekends

\$25 per person includes a menu of tapas listed below

Shrimp Skewers / Lemon Basil Aioli

Stuffed Peppadews / Herb Goat Cheese / Serrano Ham

Mushroom Tart Bites / Hazel Dell Mushrooms / Goat Cheese

Bacon Wrapped Dates / Marcona Almonds

Cheese Platter with 3 Cheeses / Baguettes / Dried Figs and Apricots / Pickled Radish /

Baby Pickles / Candied Walnuts / Seasonal Jam

Chef's Choice Dessert Bite Tray

Holiday Tapas Menu

Shrimp Skewers / Lemon Basil Aioli
Stuffed Peppedews / Herb Goat Cheese / Serrano Ham
Mushroom Tart Bites / Hazel Dell Mushrooms / Goat Cheese
Bacon Wrapped Dates / Marcona Almond
Short Rib Bites / Braising Jus / Horseradish Cream Sauce
Tortilla Espanola Bites / Smoked Paprika Aioli
Crostinis choice of:
Caramelized Onions / Bleu Cheese or
Mozzarella / Tomatoes / Basil / Balsamic or
Manchego / Fig Spread

Holiday Entrée Menu

Angus Beef Short Ribs / Whipped Potatoes / Rioja Jus / Root Vegetable Hash / Garlic Roasted Tomato
All Natural Colorado Grilled Chicken Breast / Brussel Sprout & Mascarpone Quinoa Risotto / Butternut Squash Puree /
Brown Butter Balsamic Vinaigrette
Seafood Cioppino / Shrimp/ Calamari / Clams / Herbs / White Wine Tomato Broth / Crab Fondue Bruschetta
Braised Colorado Lamb / Pappardelle Pasta / Tomato Ragù / Hazel Dell Mushroom / Garlic Fondue / Arugula
Quinoa Manchego Cakes / Cauliflower "Cous Cous" / Pinenut / Currants / Smoked Paprika Aioli
Vegetable Farro Risotto / Sautéed Swiss Chard / Roasted Parsnip / Carrot / Sunchoke / Manchego Cheese / Toasted
Walnut / Garlic Fondue / Balsamic Reduction

Bar Options

Hosted Option 1 ~ Host pays for all drinks on a per drink basis
Hosted Option 2 ~ Host pays for all beer and wine on a per drink basis
Hosted Option 3 ~ Unlimited draft beer and house wine for 2 hours for \$12 per person
Cash Bar ~ Guests pay for their own drinks

Inquire about adding premium wines to hosted packages

Tax and Gratuity is additional
We require a credit card number for booking and have cancellation fees

Please make inquiries to our event coordinator Kelley Cleveland
☎970.541.3020 or email kelly@door222.com☎