



Gala Night in Golden:

Celebrating Community and 50 Groovy Years of the Golden Civic Foundation



IN-PERSON TICKET DINING MENUS


Below are the menu options for each of our In-Person restaurant partners. When you purchase your ticket, please note the following:

1. Select the In-Person Ticket Type/Restaurant Partner:

There are seven (7) different In-Person Restaurant options to choose from and each are noted in the table below. Note that in order for the restaurant partners to be able to accommodate smaller groupings, each restaurant venue only has a limited capacity (i.e. number of seats available) and is on a first come/first serve basis during tickets sales. When a restaurant sells out, it is SOLD OUT and there will be no additional tickets available.

2. Select Menu Option:

Each restaurant below has three menu options labelled as: Menu Option #1, Menu Option #2 and Menu Option #3 (always a Vegetarian/Dietary Restriction option). When you select your In-Person/Restaurant ticket, please also make your menu selection accordingly to the restaurant that you chose. Important to note that all In-Person tickets also include a cocktail hour with a complimentary Golden Moon Distillery craft cocktail as well as an ACE Liquor donated glass of red or white wine during dinner. **ID's will be required at check-in.**

IN-PERSON RESTAURANT PARTNERS <i>(listed alphabetically)</i>	HIGHLIGHTED MENU
 <p>Address: 812 12th Street Website: www.BellaColibri.com Capacity: 24 Tickets</p> <p>SOLD OUT</p>	<p>Menu Option #1:</p> <ul style="list-style-type: none"> ▪ Passed Appetizers: Chilled Cauliflower Soup with Aged Balsamic/Bacon and Bleu Cheese Wrapped Dates ▪ Starter: Italian Salad – baby kale, roasted zucchini, chickpeas, pecorino romano, croutons, with lemon and oregano vinaigrette ▪ Pasta: Culurgiones – cheese and potato stuffed pasta in house red sauce ▪ Entrée: Chicken Marsala with Wild Mushrooms on Fettuccine ▪ Dessert: Cannoli <p>Menu Option #2:</p> <ul style="list-style-type: none"> ▪ Passed Appetizers: Chilled Cauliflower Soup with Aged Balsamic/Bacon and Bleu Cheese Wrapped Dates ▪ Starter: Italian Salad – baby kale, roasted zucchini, chickpeas, pecorino romano, croutons, with lemon and oregano vinaigrette ▪ Pasta: Culurgiones – cheese and potato stuffed pasta in house red sauce ▪ Entrée: Braised Lamb Shank with White Bean Ragout ▪ Dessert: Cannoli



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IN-PERSON TICKET DINING MENUS - CONTINUED





IN-PERSON RESTAURANT PARTNERS <i>(listed alphabetically)</i>	HIGHLIGHTED MENUS
<p><i>(Bella Colibri Cont'd)</i></p> <p>SOLD OUT</p>	<p>Menu Option #3 (VEGETARIAN):</p> <ul style="list-style-type: none"> ▪ Passed Appetizers: Chilled Cauliflower Soup with Aged Balsamic ▪ Starter: Italian Salad – baby kale, roasted zucchini, chickpeas, pecorino romano, croutons, with lemon and oregano vinaigrette ▪ Entrée: Pasta alla Norma (Casarecce, eggplant, tomato, basil ricotta salata in a classic red sauce) ▪ Dessert: Cannoli
<p>THE GOLDEN HOTEL</p> <p>& BRIDGEWATER GRILL</p> <p><small>DOWNTOWN GOLDEN ★ ON CLEAR CREEK</small></p> <p>Address: 800 11th Street, Golden, CO</p> <p>Website: www.BridgeWaterGrill.com</p> <p>Capacity: 48 Tickets</p>	<p>Menu Option #1:</p> <ul style="list-style-type: none"> ▪ Passed Appetizers: Rosemary Bison Meatballs served with a Red Wine Demi Glaze/Fried Lobster Ravioli served with a Chilled Tomato Chutney ▪ Starter: Mixed Green Salad with Local Goat Feta, Dried Cranberries and Shaved Onion served with a Raspberry Vinaigrette ▪ Entrée: Grilled Local Rack of Lamb served with Chipotle Polenta, Romanesco Leek Medley and Garnished with Roasted Red Pepper Puree ▪ Dessert: Flourless Chocolate Cake served with Raspberry Mousse and topped with Fresh Berries <p>Menu Option #2:</p> <ul style="list-style-type: none"> ▪ Passed Appetizers: Rosemary Bison Meatballs served with a Red Wine Demi Glaze/Fried Lobster Ravioli served with a Chilled Tomato Chutney ▪ Starter: Mixed Green Salad with Local Goat Feta, Dried Cranberries and Shaved Onion served with a Raspberry Vinaigrette ▪ Entrée: Pan Seared Local Trout served with Vegetable Wild Rice, Honey-Cayenne Glazed Baby Carrots topped with an Orange Pecan Butter Sauce and Garnished with Candied Pecans ▪ Dessert: Flourless Chocolate Cake served with Raspberry Mousse and topped with Fresh Berries <p>Menu Option #3 (VEGETARIAN):</p> <ul style="list-style-type: none"> ▪ Passed Appetizers: Fried Lobster Ravioli served with a Chilled Tomato Chutney. ▪ Starter: Mixed Green Salad with Local Goat Feta, Dried Cranberries and Shaved Onion served with a Raspberry Vinaigrette. ▪ Entrée: Ravioli filled with butternut squash served with sage cream sauce and garnished with crispy sage ▪ Dessert: Flourless Chocolate Cake served with Raspberry Mousse and topped with Fresh Berries

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IN-PERSON TICKET DINING MENUS - CONTINUED



IN-PERSON RESTAURANT PARTNERS <i>(listed alphabetically)</i>	HIGHLIGHTED MENUS
 <p>Address: 1111 Miner's Alley</p> <p>Website: www.GoldenMoonSpeak.com</p> <p>Capacity: 22 Tickets</p>	<p>Menu Option #1:</p> <ul style="list-style-type: none">▪ Passed Appetizers: Chilled Cauliflower Soup with Aged Balsamic/Bacon and Bleu Cheese Wrapped Dates▪ Starter: Kale and Lentil Salad▪ Entrée: Braised Short Rib with Horseradish Mashed Potatoes and Roasted Carrots▪ Dessert: Fresh-Baked Chocolate Chip Cookies <p>Menu Option #2:</p> <ul style="list-style-type: none">▪ Passed Appetizers: Chilled Cauliflower Soup with Aged Balsamic/Bacon and Bleu Cheese Wrapped Dates▪ Starter: Kale and Lentil Salad▪ Entrée: Roasted Half Chicken with Root Vegetable Hash and Chicken Jus▪ Dessert: Fresh-Baked Chocolate Chip Cookies <p>Menu Option #3 (VEGETARIAN):</p> <ul style="list-style-type: none">▪ Passed Appetizers: Chilled Cauliflower Soup with Aged Balsamic▪ Starter: Kale and Lentil Salad▪ Entrée: Pasta alla Norma (Casarecce, eggplant, tomato, basil ricotta salata in a classic red sauce)▪ Dessert: Fresh-Baked Chocolate Chip Cookies
 <p>Address: 1109 Miner's Alley</p> <p>Website: www.Miners-Saloon.com</p> <p>Capacity: 28 Tickets</p>	<p>Menu Option #1:</p> <ul style="list-style-type: none">▪ Passed Appetizers: Chilled Cauliflower Soup with Aged Balsamic/Bacon and Bleu Cheese Wrapped Dates▪ Starter: Kale and Lentil Salad▪ Entrée: Braised Short Rib with Horseradish Mashed Potatoes and Roasted Carrots▪ Dessert: Cheese Board <p>Menu Option #2:</p> <ul style="list-style-type: none">▪ Passed Appetizers: Chilled Cauliflower Soup with Aged Balsamic/Bacon and Bleu Cheese Wrapped Dates▪ Starter: Kale and Lentil Salad▪ Entrée: Roasted Half Chicken with Root Vegetable Hash and Chicken Jus▪ Dessert: Cheese Board

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IN-PERSON TICKET DINING MENUS - CONTINUED



IN-PERSON RESTAURANT PARTNERS <i>(listed alphabetically)</i>	HIGHLIGHTED MENUS
<p>Miners Saloon Cont'd</p>	<p><u>Menu Option #3 (VEGETARIAN):</u></p> <ul style="list-style-type: none"> ▪ Passed Appetizers: Chilled Cauliflower Soup with Aged Balsamic ▪ Starter: Kale and Lentil Salad ▪ Entrée: Pasta alla Norma (Casarecce, eggplant, tomato, basil ricotta salata in a classic red sauce) ▪ Dessert: Cheese Board
<div data-bbox="199 678 558 909" data-label="Image"> </div> <p>Address: 1122 Washington Avenue</p> <p>Website: www.OldCapitolGrill-Smokehouse.com</p> <p>Capacity: 50 Tickets</p>	<p><u>Menu Option #1:</u></p> <ul style="list-style-type: none"> ▪ Passed Appetizers: Chilled Cauliflower Soup with Aged Balsamic/Bacon and Bleu Cheese Wrapped Dates ▪ Starter: Caesar Salad ▪ Entrée: Aged New York Strip and Maine Lobster Tail with Mashed Potatoes, Asparagus Sauce Bearnaise ▪ Dessert: Strawberry Cheesecake <p><u>Menu Option #2:</u></p> <ul style="list-style-type: none"> ▪ Passed Appetizers: Chilled Cauliflower Soup with Aged Balsamic/Bacon and Bleu Cheese Wrapped Dates ▪ Starter: Caesar Salad ▪ Entrée: Maple Bourbon Glazed Salmon, with Braised Greens and Herbed Potato Rosti (similar to a fritter) ▪ Dessert: Strawberry Cheesecake <p><u>Menu Option #3 (VEGETARIAN):</u></p> <ul style="list-style-type: none"> ▪ Passed Appetizers: Chilled Cauliflower Soup with Aged Balsamic ▪ Starter: Caesar Salad ▪ Entrée: Pasta alla Norma (Casarecce, eggplant, tomato, basil ricotta salata in a classic red sauce) ▪ Dessert: Strawberry Cheesecake
<div data-bbox="220 1218 548 1369" data-label="Image"> </div> <p>SOLD OUT</p>	<p><u>Menu Option #1:</u></p> <ul style="list-style-type: none"> ▪ Passed Appetizers: Colorado Lamb Meatballs (fresh ground Colorado lamb, mint, tomato, white wine)/ Pumpkin Seed Pesto Canapes (toasted pumpkin seed pesto, parmesan, arugula, grilled lemon) ▪ Starter: Mixed Greens House Salad with Orange-Thyme Balsamic (Vegan) and fresh-baked roll ▪ Entrée: Flat Iron Steak - chile-rubbed 6-oz flat iron steak, chipotle demi-glace, garlic mashed Yukon potatoes and grilled seasonal vegetables ▪ Dessert: Flourless Chocolate Cake with Mixed Berry Coulis




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IN-PERSON RESTAURANT PARTNERS <i>(listed alphabetically)</i>	HIGHLIGHTED MENUS
<p>The Rose Cont'd Address: 1119 Washington Avenue Website: www.BuffaloRoseGolden.com Capacity: 78 Tickets</p>	<p><u>Menu Option #2 (VEGETARIAN):</u></p> <ul style="list-style-type: none"> ▪ Passed Appetizers Pumpkin Seed Pesto Canapes (toasted pumpkin seed pesto, parmesan, arugula, grilled lemon) ▪ Starter: Mixed Greens House Salad with Orange-Thyme Balsamic (Vegan) and fresh-baked roll ▪ Entrée: Stuffed Pepper - quinoa and vegetable stuffed poblano pepper with goat cheese and chipotle tomato sauce, roasted tomato rice and grilled seasonal vegetables ▪ Dessert: Flourless Chocolate Cake with Mixed Berry Coulis
 <p>TABLE MOUNTAIN GRILL & CANTINA 1310 Washington Avenue Website: www.TableMountainInn.com Capacity: 48 Tickets</p>	<p><u>Menu Option #1:</u></p> <ul style="list-style-type: none"> ▪ Passed Appetizers: Hand Formed Tamales (Asadero Cheese, Salsa Roja Topped with Pickled Cabbage)/Crispy Pork Belly (Mole, Blood Orange, Crisped Hominy) ▪ Starter: Roasted Calabaza, Cumin Lime Crema, Spiced Pepitas ▪ Entrée: Morita Chile and Sorghum Soaked Bison Tenderloin, Parsnip Puree, Root Vegetable Pave, Manchego, Jalapeno Braised Mushrooms, Crispy Onions ▪ Dessert: Dulce de Leche Tart, Bananas, 151 Rum <p><u>Menu Option #2:</u></p> <ul style="list-style-type: none"> ▪ Passed Appetizers: Hand Formed Tamales (Asadero Cheese, Salsa Roja Topped with Pickled Cabbage)/Crispy Pork Belly (Mole, Blood Orange, Crisped Hominy) ▪ Starter: Roasted Calabaza, Cumin Lime Crema, Spiced Pepitas ▪ Entrée: Pan Seared Halibut, Sauce Nantua, Chili Roasted Spaghetti Squash, Jalapeno Braised Mushrooms, Seared Chard ▪ Dessert: Dulce de Leche Tart, Bananas, 151 Rum <p><u>Menu Option #3 (VEGETARIAN):</u></p> <ul style="list-style-type: none"> ▪ Passed Appetizers: Hand Formed Tamales (Asadero Cheese, Salsa Roja Topped with Pickled Cabbage) ▪ Starter: Roasted Calabaza, Cumin Lime Crema, Spiced Pepitas ▪ Entrée: Roasted Cauliflower, Apricot Quinoa, Chimichurri, Pistachios, Cranberries, Cotija ▪ Dessert: Dulce de Leche Tart, Bananas, 151 Rum