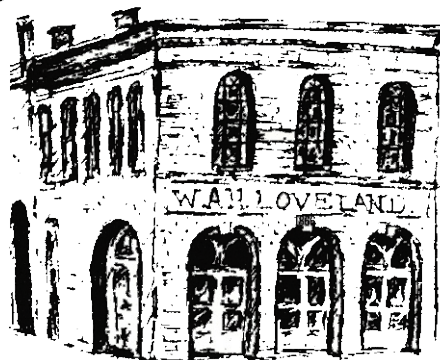


OLD CAPITOL



Grill

BANQUET INFORMATION

1122 WASHINGTON AVENUE • GOLDEN, COLORADO • 80401
(303) 279-6390 • FAX (303) 279-5446

The Old Capitol Grill gladly welcomes reservations for parties of six or more. If you'd like to book a party larger than twenty, please call 303-279-6390 and speak with Nick, our banquet coordinator. We offer two large, semi-private rooms at no charge, available for retirement parties, book clubs, business meetings, rehearsal dinners, family reunions, graduation celebrations, birthday parties, or even simple get-togethers. Please carefully read through our terms and conditions, then sign and return the last page in this packet (Banquet Contract) to secure your requested space. Policies and Procedures are subject to change without notice.

BUILDING HISTORY

The Old Capitol Grill is located in one of Colorado's most historic buildings. Built by W.A.H. Loveland, it was the first capitol building of the Colorado territory. The great brick building housed its first legislature sessions from 1866-1867. At that time Golden and Denver were engaged in a battle over which city would become the capital city. In 1867 Golden lost by one vote. Rumor has it that the vote was bought, and Denver acquired the status of state capital through bribery and skullduggery. Though allegations were never proven, Governor Roy Romer proclaimed Golden the territorial capital of Colorado once again in 1994, thanks to much hard work by our city leaders.

Colorado School of Mines also held some of its first sessions in the building, with Loveland as one of its first trustees. When Mr. Loveland became involved in the Colorado Central Railway, he located some of its first offices in the building. From 1868-1941 the main level of the building was used as a mercantile, dry goods store and grocery. The names of Golden men enlisted in the armed services were painted on its side. Nicholas Koenig also served as president of the Golden Board of Trade and as mayor of Golden.

From 1941-1971 the building remained in use as the Golden Mercantile. During this time, and for at least the last twenty years of the Koenig proprietorship, the building was one of the largest grocery stores in Jefferson County. In 1971 the building was made into a restaurant called The Mercantile and has been a restaurant ever since.

The north side of the restaurant is in a building built in 1906 by the patriarch of the Coors Brewing Company, Adolf Coors. The building was part of Coors Statewide Distribution and housed a saloon owned by Charles Sitterle featuring Coors products.

The Loveland Building has gone through many facelifts over its 145 years, as you can see from some of the old photographs displayed inside the Old Capitol Grill. It was last remodeled in 1992-1993 to its present design. The exterior façade was restored to circa 1920.

Since 1997, the Loveland Building has been home to the Old Capitol Grill. In October of 2005, a roof fire caused major damage to the second floor offices and smoke damage to the restaurant. The Old Capitol Grill reopened its doors in November of 2006. When you visit the restaurant, please take a trip to our Cowboy room which features memorabilia dedicated to the staff, firefighters, construction workers and others who saved the historic building and restored the Old Capitol Grill to its original 1997 state.

FUNCTION SPACE

Old Capitol Grill does not charge a fee for any of our function spaces. Rooms will be assigned according to size requirements. You may make a room request if you have a preference. We hold our banquets to a strict four-hour time limit. Please see below for policies and procedures.

COWBOY ROOM

This is a quaint and cozy room on the north side of the bar. This room has one flat-screen television for guests to watch. It fits up to thirty seated guests comfortably, and up to fifty standing guests for an appetizer party. There are no windows in this room, but it is well-lit thanks to the large chandeliers and wall sconces. The walls are decorated with beer and sports paraphernalia. It also serves as our in-house museum for the fire that almost cost Colorado its first territorial capitol building. In 2005, a fire consumed the top floors of the building, while the lower level - where the restaurant is located - suffered major smoke and water damage. Old Capitol Grill was shut down for a year during the re-build. Pictures and memorabilia can be found in the Cowboy Room. The proximity to the bar makes this room a prime location for parties requiring alcoholic beverages. The room may also share the noise level of the bar area, which at times can be loud. There is a door to the Cowboy Room which can be partially closed, but not completely. Employees must have a pathway through the room in order to run food and bus tables. In the event of a standing-room only party, please keep this in mind.

WEST ROOM

This is a large, rustic room at the west end of the building. With exposed brick walls and windows all around, this room is a great place for visitors to take in the great scenery of Colorado. The west-facing windows allow a beautiful view of Mount Zion and the famous glowing M for nearby Colorado School of Mines. The walls are decorated with portraits of well-known bandits and cowboys from the early days of Colorado, as well as paintings of the local scenery. This room is the larger of the two, and can fit up to sixty seated guests comfortably, and up to eighty standing guests for an appetizer party. There is no television in the West Room. This room is located in the very back corner of the restaurant, separated from the dining room by the food service area. This separation means the West Room doesn't get much overflow noise from the dining room. Employees will need to be able to access the kitchen doors located in the West Room, so this path must be kept clear.

ROOM ASSIGNMENTS

Room assignments are made according to size requirements. We hold the right to change the room assignment at short notice due to a change in attendance. Because attendance estimates may vary from actual attendance, Old Capitol Grill reserves the right to change the room assignment to best accommodate either increasing or decreasing attendance figures. In the event of two parties booked simultaneously, rooms will be assigned regardless of booking date. If there is an absolute need for a specific room, Old Capitol Grill reserves the right to charge an additional fee.

SIT-DOWN DINNER INFORMATION

For parties of twenty or fewer, we offer a full menu. Guests are allowed to choose anything off our regular restaurant menu. These smaller parties may pre-order prior to the event, or order once they have arrived. For parties of twenty or larger, the following menu options are available:

Traditional Lunch Selections - \$ 12.95/person

(Available from 11AM-4PM only - price does not include tax + gratuity)

½ Rack of Hickory Smoked Baby Back Pork Ribs

Charbroiled Fresh Fish of the Day

½ Rotisserie Chicken

*Served with Baked Potato, Texas Toast, and a soft drink.

Traditional Dinner Selections - \$ 17.95/person

(Available all day - price does not include tax + gratuity)

½ Rack of Hickory Smoked Baby Back Pork Ribs

Charbroiled Fresh Fish of the Day

½ Rotisserie Chicken

*Served with a House Dinner Salad, Baked Potato, Texas Toast, and a soft drink.

Steak Dinner Selections- \$ 19.95/person

(Available all day - price does not include tax + gratuity)

11 Ounce USDA Choice Top Sirloin

Whole Rack of Hickory Smoked Baby Back Pork Ribs

Charbroiled Fresh Fish of the Day

½ Rotisserie Chicken

*Served with a House Dinner Salad, Baked Potato, Texas Toast, and a soft drink.

Kids Selections - \$ 6.95/child

(Available all day - price does not include tax + gratuity)

Hot Dog, Chicken Fingers, Cheeseburger, Baby Back Pork Ribs, Fish & Chips, or Grilled Cheese

*Served with Fries and a soft drink.

**We understand that children tend to change their minds frequently. Therefore the kids menu items may be ordered the day of the event.

APPETIZER PARTY INFORMATION

For more casual parties, we offer a selection of cocktails and appetizers. All appetizers will be available at all times and can be ordered during the party. The plates are set up buffet-style on a separate table. Food will be ordered once the first guest arrives.

Appetizer options portioned to serve 4-5 people include:

Rocky Hills Nachos - \$ 11.45

mounded fried corn tortillas buried in all-meat chili, jack cheese, onions, tomatoes, black olives, green chiles, and jalapeños, served with sour cream and salsa

Fried Onions - \$ 6.45

crisp fried onion rings served with ranch dressing and BBQ sauce for dipping

Artichoke Dip - \$ 8.95

warm, creamy dip from the California Territory, served in a sourdough bowl with tortilla chips and celery for dipping

Zucchini Rounds - \$ 7.25

breaded, crisp fried zucchini served with your choice of ranch dressing or cheese sauce

Appetizer options portioned to serve 10+ people include:

Chicken Fingers - \$ 15.95

ten boneless strips of all-white meat chicken, deep-fried and served with ranch dressing and BBQ sauce for dipping

Buffalo Wings - \$ 15.95

fifteen crisp, spicy chicken drumettes, served with bleu cheese dressing

Caesar Salad - \$ 20.95

romaine lettuce tossed with creamy caesar dressing, sourdough croutons, and parmesan cheese

House Salad - \$ 20.95

iceburg lettuce tossed with carrots, tomatoes, and sourdough croutons with your choice of ranch dressing or tomato-pesto vinaigrette

Chicken Quesadilla - \$ 15.95

roasted chicken, jack cheese, green chiles, tomatoes, onions, and black olives, served with sour cream and salsa

****Alcohol is required to be ordered on one tab. Limited drink menus may be discussed.**

BANQUET POLICIES & PROCEDURES

The following policies explain the basic guidelines for Old Capitol Grill and will assist you in the planning stages of your event. Specific details pertaining to menu selections, room and table arrangements, and other matters will be discussed and established prior to the event. Every effort will be made by the staff and management of Old Capitol Grill to ensure a successful event. A well-planned and successful event requires a review of the following policies.

1. ROOM RENTAL CHARGES

We do not charge a room rental fee. Instead, a twenty percent (20%) gratuity will be added to the pre-tax total of your bill. Groups enjoying only appetizers will be asked to adhere to a \$200 minimum policy. We hold our banquets to a strict four-hour time limit, which may be shortened according to room availability.

2. FOOD AND BEVERAGE

Old Capitol Grill must provide all food and beverage, with the exception of special occasion cakes. In this case, the group must bring their own disposable plates and silverware for serving the cake. We will charge a flat rate of \$25.00 for cake plating. Bringing your own liquor into an establishment with a pre-existing liquor license is against Colorado state law. If there is a certain brand of liquor, wine, or champagne you would like, we will do our best to order it or find a replacement. Advance notice is required.

3. DEPOSIT POLICY

We do not take a deposit for any event. However, we do ask that you give us a valid credit card number to keep on file. All parties must have final counts in by the MONDAY before the party. Cancellation notice must be given within 72 hours of the event; otherwise the credit card on file will be charged the full amount for the party. (See item #6 for pricing.)

4. FUNCTION SPACE GUARANTEE

To confirm function space on a definite basis, the group must provide Old Capitol Grill with a valid credit card number to keep on file. Old Capitol Grill reserves the right to release function space for which no credit card information has been received. In the event of two parties booked simultaneously, rooms will be assigned according to size requirements, regardless of booking date.

5. BANQUET SET

Confirmation of the guaranteed final number of attendees AND a menu pre-order for any function must be given to Old Capitol Grill no later than 12:00PM (MST) on the MONDAY prior to the function date. Old Capitol Grill asks that the group leader keep a list of attendees' names and menu item choice on hand for reference during the event. Old Capitol Grill will be prepared to serve 5% in excess of the guarantee. Should the actual guest count exceed 5% of the original estimated number of attendees, Old Capitol Grill reserves the right to make a substitution for the original entrée ordered, at the same price. If a guaranteed final count is not given, the original amount on the Banquet Contract will be considered the guaranteed final count. If a range or rough estimate is given, the largest number will be considered the final count. If no pre-order is turned in, Old Capitol Grill will prepare equal amounts of each menu option, which may lead to one or more items running out during service.

6. ABSENTEES

All charges will be based upon the guaranteed final count given, or the actual number of guest served, whichever is larger. In the event of an appetizer party, Old Capitol Grill will charge \$5.95 per person for those who are absent on the date of the party. For parties ordering off the regular restaurant menu, \$9.95 per absentee will be charged.

7. SPLIT CHECK POLICY

In order to save time and sanity, Old Capitol Grill kindly requests that you keep everything on one check. In groups where people would like to pay separately, cash or credit cards will be accepted from individuals until the entire check is covered, but separate printed checks will not be presented. Old Capitol Grill requests that one person in the group be appointed as the leader, who will provide valid credit card information to hold the room.

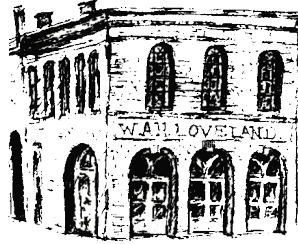
8. ELECTRICAL

Electrical requirements for meetings and exhibits are the responsibility of the group. Old Capitol Grill does not provide any sort of equipment. Please give advance notice if a certain number of outlets are needed.

9. DECORATIONS

Old Capitol Grill welcomes you to bring in your own decorations. All decorations must be approved by our banquet staff, set up at the start of your event, and removed at the conclusion of your event. No pins, tacks, nails, or staples shall be used in the affixing of anything to the walls, ceiling, or doors. The only approved adhesive is blue painter's tape. There are absolutely no candles or open flames of any sort allowed inside the building. No form of glitter or confetti will be allowed. If prohibited items are used, Old Capitol Grill reserves the right to charge an extra \$30.00 cleanup fee.

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Event Date: _____

Pre-Order Due: _____

Menu Choice: _____

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BANQUET CONTRACT

THANK YOU FOR JOINING US FOR YOUR SPECIAL CELEBRATION!
Please guarantee this room rental with a credit card number and signature.

Please fill this form out completely and fax back to: (303) 279-5446

Name _____

Company/Group Name _____

Date of Party _____ Time of Function _____

Phone Number _____ Fax Number _____

Email Address _____ Menu Choice _____

Room Request _____ Alcohol to be Hosted _____

Number of Guests Attending _____ Children (if any) _____

Credit Card # _____ Type of Card _____

Name as Appears on Card _____ Exp Date _____

The undersigned acknowledges and accepts this contract and all stipulations, and agrees to comply with the same.

Signature _____ Date _____