

*for every occasion*



*Drake*  
CENTRE

802 West Drake Road | Fort Collins, Colorado 80526 | 970.420.3792

[www.DrakeCentre.com](http://www.DrakeCentre.com)



The Drake Centre is a centrally-located event facility - perfect for every occasion!

Our 12,000 square feet of space can accommodate 500 for your banquet event or 600 for your cocktail party. Our beautiful bar area, which has additional space for 50, may be included to enhance your event.

Abundant parking and easy access is convenient for any size event you may need to book!

Catering is provided on-site by our own Café Columbine & Bakery. Our award winning chefs are available to meet with you personally to decide on your menu.

Let our on-site event coordinator and our personalized service program assist you in making all of the necessary arrangements to make your event a seamless success!

**Drake**  
CENTRE

*...exceeding your expectations for every occasion.*

# reservation price list

Rooms are available from 6:00 a.m. - 12:00 a.m.

DVD, VHS, built-in screen, built-in projector, Cable Television, Comcast Digital Radio, wireless Internet, wireless mic, podium with mic, podium, white board, laptop, and piano-quality keyboard are available by request at no extra charge.

**Small Room** (Room Capacity up to 250)

Sunday - Thursday ..... \$300 | 5 hours  
 Friday - Saturday ..... \$500 | 5 hours

**Large Room** (Room Capacity: 300)

Sunday - Thursday ..... \$400 | 5 hours  
 Friday - Saturday ..... \$600 | 5 hours

**Both Rooms** (Room Capacity: 550)

Sunday - Thursday ..... \$650 | 5 hours  
 Friday - Saturday ..... \$1000 | 5 hours

**Bar Area** (Room Capacity: 50)

Sunday - Thursday ..... \$250 | per event

**Additions**

Stage ..... \$250  
 Dance Floor ..... \$250



# breaks, appetizers, & snacks

**Energy Break** ..... \$6 | per person  
Granola Bars, Whole Fruit, Yogurt, and Sun Chips with Assorted Sodas

**Coffee Break** ..... \$6 | per person  
Assorted Coffee Breads, Coffee Cakes, and Cookies with Coffee and Tea

**Super Sundae Break** ..... \$6 | per person  
Vanilla Ice Cream and Assorted Toppings with Lemonade

## Cold Appetizers

Iced Jumbo Shrimp Cocktail and Sauce ..... \$18 | dozen  
California Roll ..... \$9 | dozen  
Deviled Eggs ..... \$4 | dozen  
Turkey and Ham Mini Sandwiches ..... \$24 | dozen  
Bruschetta Traditional ..... \$6 | dozen  
Bruschetta with Grilled Shrimp ..... \$18 | dozen  
Pinwheels ..... \$10 | dozen

## Hot Appetizers

BBQ Meatballs ..... \$5 | dozen  
Swedish Meatballs ..... \$6 | dozen  
Colorado Hot Wings with Blue Cheese Dressing ..... \$7 | dozen  
Spicy Sesame Wings ..... \$7 | dozen  
Empanada ..... \$8 | dozen  
Spanakopita ..... \$8 | dozen  
Pot stickers ..... \$7 | dozen  
Rocky Mountain Oysters ..... \$2 | per person  
Mini Quiche ..... \$15 | dozen  
Chicken Satay ..... \$15 | dozen

<b>Snacks</b>	small = up to 25	medium = up to 50	large = up to 100
Cheese and Crackers	\$40	\$60	\$80
Veggie Tray with Dip	\$35	\$55	\$75
Fruit Tray	\$45	\$65	\$95
Antipasto Tray	\$45	\$65	\$95
Chips with Onion Dip	\$15	\$25	\$35
Tortilla Chips with Salsa	\$20	\$30	\$40
Spinach and Artichoke Dip	\$45	\$65	\$95

# breakfast buffets

All Breakfast Buffets include, Orange, Apple, and Cranberry Juice, Coffee, and Hot Tea

**Continental Divide** ..... \$7 | per person  
Homemade Breakfast Pastries and Fresh Fruit

**Down to Basics** ..... \$9 | per person  
Scrambled Eggs, Hash Browned Potatoes, Country Bacon and Sausage accompanied by Homemade Breakfast Pastries

**South of the Border** ..... \$10 | per person  
Huevos Rancheros, Flour Tortillas layered with Refried Beans, Scrambled Eggs mixed with diced Chorizo, mixed Peppers and Onions topped with Jack and Cheddar Cheese. Served with fresh Avocado Salsa, and Home Style Potatoes accompanied by fresh Breakfast Pastries

**The Chuckwagon** ..... \$10 | per person  
Chicken Fried Steak, Country Gravy, and Home Style Potatoes, accompanied by Biscuits with Honey Butter

## Additions

Apple Cinnamon Oatmeal ..... \$1 | per person  
Assorted Cold Cereal ..... \$1 | per person  
Homemade Biscuits and Gravy ..... \$2 | per person  
Cheese or Western Omelet ..... \$2 | per person  
Waffles ..... \$2 | per person



# plated lunches

All Plated Lunches include Coffee and Iced Tea

**Traditional Caesar Salad** ..... \$7 | per person  
Crisp Romaine Lettuce, Parmesan Cheese, Homemade Croutons,  
and Creamy Caesar Dressing accompanied by a Fresh Baked Muffin  
*Add Chicken* ... \$8 | per person    *Add Salmon* ... \$9 | per person

**Greek Chopped Salad** ..... \$7 | per person  
Romaine Lettuce, Ice Berg Lettuce, Diced Tomato, Red Onion,  
Artichoke Hearts, Black Olives, and Feta Cheese tossed with a  
Balsamic Vinaigrette  
*Add Chicken* ..... \$8 | per person

**California Turkey Croissant** ..... \$8 | per person  
Oven Roasted Turkey, Lettuce, Tomato, Pea Sprouts, Avocado, Jack  
Cheese, and Mayonnaise accompanied by Potato Salad or Chips

**Club Wrap** ..... \$8 | per person  
Veggie Tortilla, Ham, Turkey, Bacon, Crisp Lettuce, Tomato,  
and Swiss Cheese accompanied by Potato Salad or Chips

**Veggie Wrap** ..... \$8 | per person  
Veggie Tortilla, with Havarti Cheese, Crisp Lettuce, Pea Sprouts,  
Tomato, Avocado, Roasted Peppers and Artichoke Hearts with  
Balsamic Vinaigrette accompanied by Potato Salad or Chips

**Home Style Meatloaf** ..... \$10 | per person  
Homemade Meatloaf, Fresh Mashed Potatoes with Gravy, Green  
Beans, accompanied by Rolls and Butter and a House Salad

**Chicken Cordon Bleu** ..... \$11 | per person  
Breaded Chicken Breast stuffed with Ham and Swiss Cheese, topped  
with Hollandaise Sauce served with fresh Broccoli, and Scalloped  
Potatoes, accompanied by Rolls and Butter and a House Salad

**New York Steak Sandwich** ..... \$12 | per person  
USDA Choice New York Steak served open face on our home  
made Focaccia Bread accompanied by Coleslaw and Fries

**Shrimp Carbonara** ..... \$12 | per person  
Creamy Fettuccine Alfredo tossed with garlic sautéed  
Shrimp, crispy Bacon, Peas, and Mushrooms accompanied  
by Garlic Bread and House Salad

# luncheon buffets

All Luncheon Buffets include Coffee, Iced Tea, and requested Condiments

**The Sierra Madre** ..... \$11 | per person  
Tender BBQ Brisket, Baked Beans, Sweet Corn, and Potato  
Salad accompanied by Jalapeno Corn Bread Muffin

**Natural Soup and Salad Bar** ..... \$9 | per person  
Fresh Tossed Mixed Greens, Assorted Veggie Toppings,  
Assorted Meat Toppings, Assorted Cheese Toppings,  
and Assorted Dressings accompanied by Rolls and Soup  
(choose 1): Cheddar Broccoli, Split Pea, Chicken Noodle,  
or Spicy Chicken Tortilla

**Country Sandwich Buffet** ..... \$10 | per person  
Sliced Roast Beef, Oven Roasted Turkey, Smoked Ham,  
Assorted Breads and Rolls, Lettuce, Tomatoes, Sprouts,  
Onions, Pickles, Sliced Cheeses, accompanied by  
Potato Salad, and Chips

**Mexican Buffet** ..... \$12 | per person  
Chicken Fajitas, Shredded Beef, Corn and Flour Tortillas,  
Refried Black Beans, Spanish Rice, Guacamole, Salsa,  
Shredded Cheese, Sour Cream, Lettuce, Diced Tomatoes,  
Diced Onions, and Sliced Jalapenos

**Pasta Bar** ..... \$12 | per person  
Creamy Chicken Alfredo, and Hearty Meat Sauce served  
with Spaghetti Noodles and Penne Pasta, accompanied by  
Tossed Green Salad, and Garlic Bread

**Southern Delight** ..... \$12 | per person  
Oven Fried Chicken, Mashed Potatoes with Country Gravy,  
Green Beans with Ham, and Buttered Corn, accompanied by  
Cheddar Cornbread Muffins, and Tossed Mixed Green Salad

**Burger and Brat** ..... \$12 | per person  
1/3 lb. Angus Burger Patties and Bratwursts served  
with Buns and Condiments accompanied by Potato Chips  
and Potato Salad

# plated dinners

All Plated Dinners include Salad, Rolls, Coffee, and Iced Tea

**Chicken Cordon Bleu** ..... \$18 | per person  
Chicken Breast stuffed with Ham and Swiss Cheese  
accompanied by Herbed Wild Rice and Chef's Choice Vegetable

**Chicken Oscar** ..... \$21 | per person  
Chicken Breast topped with Fresh Asparagus, Crab Meat  
and Béarnaise Sauce accompanied by Herbed Wild Rice  
Chef's Choice Vegetable

**Lemon Pepper Baked Salmon** ..... \$22 | per person  
Served over Rice Pilaf accompanied by  
Chef's Choice Vegetable

**Pistachio Crusted Halibut** ..... \$23 | per person  
Topped with Hollandaise Sauce and served over  
Rice Pilaf accompanied by Chef's Choice Vegetable

**Trout Almondine** ..... \$18 | per person  
Served with Brown Butter, Almonds, and Rice Pilaf  
accompanied by Chef's Choice Vegetable

**Slow Roasted Prime Rib** ..... \$20 | 10 OZ cut ..... \$24 | 12 OZ cut  
Served with Au Jus accompanied by Baked OR Twice  
Baked Potato and Chef's Choice Vegetable

**Flat Iron Steak** ..... \$18 | per person  
10 OZ cut accompanied by Baked Potato OR Twice  
Baked Potato and Chef's Choice Vegetable

**Garlic Pork Tenderloin** ..... \$18 | per person  
Pan sautéed and finished with a creamy garlic Demi Sauce  
accompanied by Mashed Potatoes and Chef's Choice Vegetable

**Ribeye** ..... \$25 | per person  
14 oz. Cowboy cut topped with Chipotle Butter accompanied  
by Twice Baked Potato and Chef's Choice Vegetable

All Dinner Buffets include Tossed Salad with Dressings,  
Rolls, Butter, Coffee, and Iced Tea

**The Number One** ..... \$15 | per person  
Choose one selection from Category A or B, Choose one  
Starch, and Choose one Vegetable

**The Number Two** ..... \$17 | per person  
Choose one selection from Category A and one selection from  
Category B, Choose two Starch, and Choose two Vegetable

**The Number Three** ..... \$25 | per person  
Choose two from Category A, Choose one from Category B,  
Choose two Starch, and Choose two Vegetable

**Category A**

- Chicken Cordon Bleu
- Herb Roasted Chicken
- Chicken Florentine
- Chicken Alfredo
- Lemon Pepper Baked Salmon
- Sole Vera Cruz
- Trout Almondine
- Blackened Red Snapper
- Seafood Newburg
- Shrimp Scampi
- Chicken Piccata

**Category B**

- Roast Porkloin with Gravy
- Grilled Petite Flatiron Steak
- Beef Stroganoff
- Country Style Meatloaf
- Smothered Pork Chops
- Slow Roasted Roast Beef
- Chicken Fried Steak
- Prime Rib (ADD \$3.00 pp)
- Mediterranean Pork Kabobs
- \* Herb Roasted Turkey
- \* Honey Glazed Ham
- \* Baron of Beef
- \* Oven Roasted Tenderloin  
of Beef (ADD \$4.00 pp)

(\* Indicates carving station item, an  
additional \$50 charge will be added)

**STARCH**

- Baked Potato
- Twice Baked Potato
- Oven Roasted Potatoes
- Garlic Mashed Potatoes
- Au Gratin Potatoes
- Wild Rice
- Rice Pilaf
- Buttered Noodles

**VEGETABLES**

- Buttered Corn
- Glazed Baby Carrots
- Green Beans Almondine
- Fresh Broccoli Florets
- Vegetable Medley
- Buttered Peas

# bake shop & desserts

## Bake Shop

Assorted Danish/Muffins	\$9	dozen
Assorted Croissants	\$18	dozen
Cinnamon Rolls with Cream Cheese Icing	\$18	dozen
Lemon Bars	\$9	dozen
Raspberry Bars	\$9	dozen
Chocolate Brownies	\$9	dozen
Fresh Baked Cookies	\$6	dozen
Coffee Cakes	\$9	dozen
Specialty Loaf Breads	\$6	each

## Desserts

Cup of Ice Cream with Cookie	\$2	each
Double Chocolate Cake	\$2	slice
Carrot Cake	\$2	slice
White Cake with Raspberry Filling	\$2	slice
New York Style Cheesecake with Fruit Topping	\$3	slice
New York Style Oreo Cherry Cheesecake	\$3	slice
Columbine French Napoleon	\$3	each
Cream Puffs	\$2	each
Chocolate Éclairs	\$2	each
Pie Slices	\$2	slice
Pecan Pie Slices	\$3	slice
Cupcakes	Starting at \$1	each



beverages & alcohol

**Beverages**

Orange, Apple or Cranberry Juice .....	\$6   carafe
Fruit Punch .....	\$8   gallon
Lemonade .....	\$8   gallon
Iced Tea .....	\$12   gallon
Coffee .....	\$12   satellite
Hot Tea (Assorted Herbal) .....	\$9   satellite
Assorted Canned Soft Drinks .....	\$1   each

**Premium Bar** ..... \$6 | each

**Wine**

Glass .....	\$6   each
Bottle .....	\$30   each

**Beer**

Domestic .....	\$4   each
Imports/Microbrews .....	\$5   each

*\*Special requests can be made for an additional charge*



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