

*for every occasion*



*Drake*  
CENTRE

802 West Drake Road, Suite 101 | Fort Collins, Colorado 80526 | 970.420.3792

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



The Drake Centre is Northern Colorado's new premier event venue, located in the heart of Fort Collins. Our beautifully renovated venue is tastefully designed with neutral colors and modern accents, making the Drake Centre the perfect backdrop for every occasion.

The Drake Centre has over 12,000 square feet of event space, suiting every need from intimate gatherings, to business meetings, to large elegant wedding receptions. Abundant parking and easy access is convenient for any size event you may need to accommodate. With an extensive menu, the Drake Centre's award winning culinary staff creates first-class cuisine that is sure to please every palate, and can be customized to your fit your individual style and vision.

Our onsite event coordinator will be with you every step of the way, making sure every detail and idea is tailored to create an experience beyond your expectations.

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CENTRE

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

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, white board, laptop, and piano-quality keyboard are available by request and included with the room rental.

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

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

**East Room** *(Room Capacity: 300)*

Sunday - Thursday ..... \$500 | 5 hours  
 Friday - Saturday ..... \$700 | 5 hours

**Entire Drake Centre** *(Room Capacity: 550)*

Sunday - Thursday ..... \$1000 | 5 hours  
 Friday - Saturday ..... \$1500 | 5 hours

**Bar Area** *(Room Capacity: 50)*..... \$250 | per event

**Additions**

Linens ..... \$20 per table  
 Stage ..... \$250  
 Dance Floor  
     12 x 15 (36 person capacity)..... \$300  
     15 x 16 (48 person capacity)..... \$400  
     16 x 21 (68 person capacity)..... \$550  
     18 x 20 (75 person capacity)..... \$600  
     20 x 21 (84 person capacity)..... \$700  
     21 x 24 (100 person capacity)..... \$850  
     24 x 32 (150 person capacity)..... \$1300



*breaks, appetizers, & snacks*

**Super Sundae Break** ..... \$6 | per person  
 Vanilla ice cream and assorted toppings with lemonade

**Coffee Break** ..... \$8 | per person  
 Assorted coffee breads, coffee cakes, and cookies with coffee and tea

**Energy Break** ..... \$10 | per person  
 Granola bars, whole fruit, yogurt, and sun chips with assorted sodas

**Cold Appetizers**

- Deviled Eggs ..... \$6 | dozen
- Bruschetta Traditional ..... \$8 | dozen
- California Roll ..... \$14 | dozen
- Pinwheels ..... \$14 | dozen
- Iced Jumbo Shrimp Cocktail and Sauce ..... \$18 | dozen
- Turkey and Ham Mini Sandwiches ..... \$24 | dozen

**Hot Appetizers**

- BBQ Meatballs ..... \$6 | dozen
- Swedish Meatballs ..... \$8 | dozen
- Colorado Hot Wings with Blue Cheese Dressing ..... \$10 | dozen
- Empanada ..... \$10 | dozen
- Pork Pot stickers ..... \$10 | dozen
- Spanakopita ..... \$10 | dozen
- Spicy Sesame Wings ..... \$10 | dozen
- Chicken Satay ..... \$15 | dozen

**Snacks**

	small = up to 25	medium = up to 50	large = up to 100
Chips with Onion Dip	\$15	\$25	\$35
Tortilla Chips with Salsa	\$20	\$30	\$40
Veggie Tray with Dip	\$35	\$55	\$75
Fruit Tray	\$45	\$65	\$95
Spinach and Artichoke Dip	\$45	\$65	\$95
Antipasto Tray	\$50	\$70	\$100
Cheese and Crackers	\$50	\$70	\$100

# breakfast buffets

All breakfast buffets include, orange, grapefruit, and cranberry juice, coffee, and hot tea

**Continental Divide** ..... \$8 | per person  
Homemade breakfast pastries and fresh fruit

**Down to Basics** ..... \$10 | per person  
Scrambled eggs, hash browned potatoes, country bacon and sausage accompanied by homemade breakfast pastries

**South of the Border** ..... \$11 | 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** ..... \$13 | per person  
Chicken fried steak, country gravy, scrambled eggs, and home style potatoes, accompanied by biscuits with honey butter

## Additions

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



# luncheon & dinner buffets

All buffets include coffee, iced tea, water, and requested condiments. The lunch prices are listed first followed by the dinner pricing (after 5 p.m.).

**Natural Soup and Salad Bar** ..... \$11 | \$16 | 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** ..... \$12 | \$17 | 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

**The Sierra Madre** ..... \$12 | \$17 | per person

Tender BBQ brisket, baked beans, sweet corn, and potato salad accompanied by jalapeno corn bread muffin

**Burger and Brat** ..... \$13 | \$18 | per person

1/3 lb. Angus burger patties and bratwursts served with buns and condiments accompanied by potato chips and potato salad

**Pasta Bar** ..... \$13 | \$18 | 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** ..... \$13 | \$18 | 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

**Mexican Buffet** ..... \$14 | \$19 | 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

All custom buffets include tossed salad with dressings, rolls, butter, coffee, iced tea, and water. The lunch prices are listed first followed by the dinner pricing (after 5 p.m.).

**The Number One** ..... \$12 | \$17 | per person

Choose one selection from category A or B, choose one starch, and choose one vegetable

**The Number Two** ..... \$15 | \$20 | per person

Choose one selection from category A and one selection from category B, choose two starches, and choose two vegetables

**The Number Three** ..... \$20 | \$25 | per person

Choose two from category A, choose one from category B, choose two starches, and choose two vegetables

**Category A**

- Chicken Cordon Bleu
- Herb Roasted Chicken
- Chicken Florentine
- Chicken Alfredo
- Lemon Pepper Baked Salmon
- Trout Almondine
- 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
- Mediterranean Pork Kabobs
- \* Herb Roasted Turkey
- \* Honey Glazed Ham
- \* Baron of Beef
- \* Oven Roasted Tenderloin of Beef (ADD \$4.00 pp)
- \* Prime Rib (ADD \$3.00 pp)

**STARCHES**

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

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

**VEGETABLES**

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

*plated lunches & dinners*

All plated lunches include coffee, iced tea, and water. All plated dinners include salad, rolls, coffee, iced tea, and water. The lunch prices are listed first followed by the dinner pricing (after 5 p.m.).

**Black and Blue Salad** .....\$10 | \$15 | per person

Fresh mixed greens topped with blackened grilled chicken, blue cheese crumbles, blackberries, fresh tomato and pea sprouts. Served with your choice of dressing

**California Turkey Croissant** .....\$10 | \$15 | per person

Oven roasted turkey, lettuce, tomato, pea sprouts, avocado, jack cheese, and mayonnaise accompanied by potato salad or chips

**Club Wrap** .....\$10 | \$15 | per person

Veggie tortilla, ham, turkey, bacon, crisp lettuce, tomato, and swiss cheese accompanied by potato salad or chips

**Vegetarian Chili Masa Cake Stack** .....\$10 | \$15 | per person

Slow-cooked vegetarian chili topped with two masa cakes and finished with sour cream and fresh avocado

**Veggie Wrap** .....\$10 | \$15 | 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

**Grilled Chicken Caesar Wrap**.....\$11 | \$16 | per person

Crisp romaine lettuce, diced grilled chicken, Parmesan cheese and creamy Caesar dressing served in a garlic herb tortilla with potato salad or chips

**Home Style Meatloaf** .....\$11 | \$16 | per person

Homemade meatloaf, fresh mashed potatoes with gravy, green beans, accompanied by rolls and butter and a house salad

**Stuffed Shells** ..... \$13 | \$18 | per person

Large pasta shells stuffed with ricotta cheese and spinach topped with marinara

**Chicken Cordon Bleu** .....\$14 | \$19 | 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

**Flat Iron Steak** .....\$14 | \$19 | per person

10 OZ cut accompanied by twice baked potato and chef's choice vegetable

**Garlic Pork Tenderloin** .....\$14 | \$19 | per person

Pan sautéed and finished with a creamy garlic demi sauce accompanied by mashed potatoes and chef's choice vegetable

**New York Steak Sandwich** .....\$14 | \$19 | per person

USDA choice New York steak served open face on our home made focaccia bread accompanied by coleslaw and fries

**Trout Almondine** .....\$14 | \$19 | per person

Served with brown butter, almonds, and rice pilaf accompanied by chef's choice vegetable

**Coconut Fried Shrimp** ..... \$15 | \$20 | per person

Jumbo coconut fried shrimp served with tangy apricot dipping sauce, fried rice and mixed vegetables

**Chicken Oscar** .....\$17 | \$22 | per person

Chicken breast topped with fresh asparagus, crab meat and béarnaise sauce accompanied by herbed wild rice and chef's choice vegetable

**Lemon Pepper Baked Salmon** ..... \$18 | \$23 | per person

Served over rice pilaf accompanied by chef's choice vegetable

**Slow Roasted Prime Rib**

10 OZ cut .....\$17 | \$22 | per person

12 OZ cut ..... \$23 | \$28 | per person

Served with au jus accompanied by twice baked potato and chef's choice vegetable

**Ribeye** .....\$21 | \$26 | per person

14 oz. cowboy cut topped with chipotle butter accompanied by twice baked potato and chef's choice vegetable

# bake shop & desserts

## Bake Shop

Fresh baked cookies . . . . .	\$10   dozen
Assorted danish/muffins. . . . .	\$12   dozen
Lemon bars . . . . .	\$12   dozen
Chocolate raspberry bars . . . . .	\$12   dozen
Cinnamon rolls . . . . .	\$18   dozen
Specialty loaf breads – lemon, banana, carrot. . . . .	\$8   each

## Desserts

Cup of ice cream with cookie . . . . .	\$2   each
Pie slices ( <i>apple, cherry, mixed berry</i> ). . . . .	\$2   slice
Sheet cake ( <i>carrot, german chocolate, banana</i> ) . . . . .	\$2   slice
Chocolate overload torte . . . . .	\$3   each
<i>Old-fashioned carrot cake</i> torte . . . . .	\$3   each
<i>White chocolate raspberry</i> torte . . . . .	\$3   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

**Beer**

Domestic .....	\$4 each   \$250 keg
Imports/Microbrews .....	\$5 each   \$325 keg

**Wine**

Glass .....	\$6   each
Bottle .....	\$20   \$30   each

**Liquor**

Well .....	\$6   each
Premium .....	\$8   each

**Staffed Bar** ..... \$150 | minimum

*\* Special requests can be made for an additional charge.  
There will be an 18% service charge, as well as, the 6.7%  
Fort Collins City Sales Tax added to the bill.*



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