



Cirque Kitchen + Spirits
Chef/ Owner: Brandon Becker
cirquekitchen@gmail.com
720.833.8122
Cirquekitchen.com

Introduction:

It has been said that when your passions and pursuits are greater than your fears and excuses, you will find a way; this can be said about the nucleus of Cirque Kitchen. All restaurants, food trucks, and businesses are started with inspiration. Cirque has hard work, passion, love and intense dedication at our core. Cirque Kitchen will introduce bold and transcendent food that takes taste, texture and the overall dining experience to new heights. We inspire to create consistency of experience, but not of taste, striving to keep things evolving for a consistent adventure. We guarantee not a mundane menu, but rather an adventure of taste and amazing, reliable experience, all for a great, affordable price. In the heart of Denver, CO, we seek to build relationships and keep guests coming back for more adventures on the front range. Cirque will offer scratch cooking, sustainable sourced ingredients, and seasonably appropriate food, providing guests an unforgettable experience.

Mission Statement:

Provide food as an experience and make it seasonally relevant, worldly inspired and impeccably presented, all while providing integrity and hospitality to our guests.

Our Vision:

Reinvent the Denver dining scene by focusing on consistency, taste, and presentation of food. To serve the best re-imagined food that is available in Denver, through catering, pop up dinners, a food truck, and eventually a restaurant.

Overview:

Cirque offers mobile food, elevated. We take fresh, seasonally appropriate ingredients, mixed with inspiration from around the world, and Michelin Star training, to make satisfying, small plates, offering a taste experience like no other. The Cirque Kitchen food truck will take concepts of fine dining and make it approachable and accessible all.

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Who we are:

Brandon Becker
Owner/ Executive Chef

Chef Brandon has had the opportunity to work with many other top chefs, including Chef Seth Bixby Daugherty (Food and Wine best chef, 2005). He has staged in restaurants around the country including Eleven Madison Park in New York, The French Laundry in California, and Cosmos in Minnesota. Chef Brandon has grown his career through hard work, intense passion, and great mentors, working his way up from dishwasher to executive chef.

John Lugovich
Owner/ Facilitator

Briefly attended Cook Street School of Culinary Arts. An accredited sommelier, John has had a long-time passion to open a food truck. With impeccable taste and an understanding of great flavors, he knows how to work a palate and seeks to inspire guests in the right direction on cuisine and flavor. Chef Brandon and John have a trusted relationship when it comes to food and enjoy working together.

Note:

We thank for your interest in Cirque Kitchen. We are excited to create a memorable experience for you and your guests on this day. We will provide good honest food, friendly customer service, and impeccable standards for your event.

We will work with you to ensure this event reflects your own taste and personal touches. Our goal is to relieve you of the many details that go along with hosting a successful event so that you, as well as your guests, can thoroughly enjoy this special event.

We understand that food and drink bring people together, and we would be honored to serve and be a part of this memory with you guys. Creating a community is our goal. Cirque will provide an unforgettable experience, and you won't regret choosing us. We look forward to meeting you.

Sincerely,

Brandon Becker & JohnBoy Lugovich
Owners, Cirque Kitchen + Spirits

Catering Packages

Here at Cirque Kitchen, everything is custom. We will never have a "Set" menu for you to choose from. All our events are custom. We will work with you to curate a specific menu for your function. Our prices may be higher than most, but it will always reflect in our food. We do NOT bend on standards. Sustainability, and quality. We support local.

Hor D'oeuvres & Platters

\$3.5/5 Per Person

Hor D'oeuvres or Appetizers are one bite Pieces. There is a minimum of ordering at least three different Types of Appetizers. Price will vary Depending on what you choose. If you are interested in Passed apps, or Stationary Appetizers Please Let us know and we will Send you a Seasonal Selection to Choose from

\$5 Per Person

Meat & Cheese Board

Three meats | Three Cheeses | Pickles | Olives | Nuts | Dried Fruit | Crackers

\$3 Per Person

Veggie Board

Seasonal Vegetables | Hummus | Dill Yogurt Sauce

\$4 Per Person

Cheese Board

Three Cheeses | Pickles | Olives | Nuts | Dried Fruit | Crackers

\$12 Per Person

Premium Meat & Cheese Board

Three meats | Three Cheeses | Pickles | Olives | Nuts | Dried Fruit | Crackers

\$45 Per Person

Seafood Tower

Oysters | Shrimp | Crab | Lobster | Cocktail Sauce | Horseradish | Lemon | Mignonette

\$20 Per Person

Oyster Selection Tray

East coast | Westcoast | Lemon | Horseradish | Cocktail Sauce

Food Truck Menu

\$15 Per Person

A three Item Custom Menu Specifically For your event. Featuring one appetizer option and two entrée options. People order from the truck as if they were at a brewery.

\$25 Per Person

A Four menu item Custom made for you and your guests. People would order as if they were just walking up to the food truck. Features 2 apps and two entrees

\$35 Per Person

A Custom six menu item to fit your theme or style. Customers would come up and order from the truck as if they were at a restaurant, higher end ingredients.

Buffet/ Family Style

Buffets, and Family Style options are becoming more and more popular. Buffets will be set on a separate table where guest come up and get what they want and then go sit down. Whereas Family Style options guests are seated, and the Fest is set on the table.

\$25 Per Person

Slightly higher end products, two meats, two veg options and more sides

\$35 Per Person

This option will give you more variety, and creativity with the menu, we will be able to use better ingredients. Depending on what you are choosing or the type of cuisine you want more meat options.

\$45+ Per Person

Whole Animal Dinners and Boils

From Pig Roasts to Lobster Boils, we do it all. We will cook a whole animal at your event and give you an array of Side dishes to mix and match. This is an Ultimate Crowd pleaser.

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Multi Course Dinners

This is Where Cirque Kitchen Excels. Chef Brandon has spent his whole career in fine dining. The Multi Course dinners are the best way to wow you and youre crowd. There are a Varsity of options.

\$35 Per Person

Three Course Meal

App | Entrée | Dessert

\$45 Per Person

Four Course Meal

Starter | App | Entrée | Dessert

\$65 Per Person

Six Course Meal

Amuse | Starter | App | Entrée | Cheese | Dessert

\$120+ Per Person

10 Course Meal

Intro | Amuse | Starter | App 1 | App 2 | Intermezzo | Entrée | Pallet Cleanser | Cheese | Dessert | Takeaway

Additional Services:

Beverage Services:

\$3 Per Person

Coffee and Tea Service

\$3 Per Person

Basic Drinks

Water | Pellegrino

\$5 Per Person

Premium Drinks

Water | Pellegrino | Colorado Craft Sodas

Alcoholic Beverage Service:

As we do not have a liquor license we are required by the city and county of Denver and surrounding areas, to provide a daily liquor license. A Setup fee of \$200 Is required for us to go through Licensing. Please note this is not required if the venue has a license and are providing the booze, and we are just pouring.

Well Cocktails:

\$8 Per Person (Limit 1 per person) Bar Tab after 1st drink

Single Drink Per Person of whiskey ginger, rum and coke, vodka tonics anything after first drink people would pay out of pocket

Premium Cocktails

\$12 Per Person (Limit 1 per person) Bar Tab after 1st drink

Single Drink Per person, of a premium cocktail anything after the first drink people would pay out of pocket. These are your classic cocktails. Old Fashioned, Manhattan, ect..

Open Bar:

\$100 Per Person

Unlimited Drinks (10 per person) choice of having Kegs ect...

Beer & Wine:

Beer and wine can be provided, you will pay a case price for each type you would like, and it would require a staff member on hand to open and pour glasses.

Drink Parings:

Drink Parings are used for our coursed-out menus for an even more magical Experience

\$25 Per Person

Standard Wine Selections

\$45 Per Person

Premium Wine Selections

\$65 Per Person

Reserve Wine Selections

\$120 Per Person

Cellar Wine Selections

Labor and Hours

Hours:

Cirque Will NOT charge you on the hours we do for prep, you will only be charged for the Day of your event.

Labor:

Any events under 100 people Cirque Kitchen will be helmed by Chef Brandon and CDC Harold Hutchins. We at Cirque Believe in a living wage, and our Staff is getting Paid \$20 an hour. Any additional staff for cooking will be paid at \$20 an hour for the kitchen. Servers and Bartenders being paid \$13 An hour

Gratuity:

Cirque Kitchen adds a 12% Gratuity to all parties over 20 people. We Believe our time is valuable, and we will split that tip by the staff. Tipping bartenders is okay, but please note it is not required as the bill will reflect the tip for the staff.

Fuel:

Any event will be billed an additional \$200 as to fill three different Fuel lines is expensive, and we do not want to run out of anything for you and your guests. If the food truck is not required a flat rate of \$100 will be charged.

Additional Options

Plate ware:

We at Cirque Kitchen believe in sustainability and preserving our environment. We use all-natural biodegradable plate ware. We do not charge for these. These will come normally with any option you choose

Glass ware:

\$3 Per Person

For Parties up to 40 Cirque also has bowls and plates and real cutlery, we also have mason jars, and wine glasses for parties under 40.

Disposable Fee:

\$2 Per Person

If we need to use any type of aluminum or plastic for an event, we charge this fee, as we do not carry any of these products in house, as we do not believe in them. They are bad for the environment.

Coordinator Fee:

\$200

This Fee is if you want us to find vendors for such things like tables, chairs, glass ware, plate ware, linens.

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Anything Food related that you may need extra, we will do the hunting for you. Please note we will get discount pricing, but you will pay these companies directly, and will be liable if anything happens to them. This fee pertains to each vendor that we will need to talk to coordinating with your event. Multiple people, multiple fees.

Additional Chef Services:

Drop Off Catering

In any of the catering packages, except the coursed-out dinners/ truck we can offer a drop off only package, where you won't have to pay for staff or anything like that. We bring you the food, and you can do the Rest! There will be a small fee added if you need heating equipment, hot boxes, chaffers etc...

Cooking Classes

\$35 Per Person

\$150 For two-hour Class

We at Cirque love to teach and grow We offer affordable cooking lessons for all. Starting from the basics all the way to advance. Classes vary depending on your needs and wants.

Meal Prepping Services

\$35 an hour or \$24 Per day/Per person

Grocery Reimbursement

Are you Tired of coming home, cooking, cleaning, shopping for all of your groceries? Let Us Help you! We Offer Weekly Meal Prep in your own home! We will consult on your family needs and dietary Restrictions, We will Grocery Shop for you and prep all food in your own kitchen, and we will give you 3 to five meals that you just need to heat up and serve. Or we can cater a menu for you and drop it off on a schedule that works for you!

Anything Else:

If there is anything that is not listed on here, please let me know, because we would love to work with you! Our Concept is bringing people together, and the best way to do that is through food. Let our food help Tell your story.

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The above estimate is not a guaranteed amount. The final invoice amount will reflect charges according to the final guaranteed guest count and any additional charges incurred as approved by Client and our *Chef*.

You may email or mail a copy along with the above deposit amount to *(company name and address)*.

Chefs Commitment to You:

Once this agreement has been signed Chef Brandon Will be available 24/7 to help plan and execute your vision. We know plans change, and ideas pop into our minds, If this happens Cirque Kitchen will help accommodate your needs. We can Amend and change the initial Invoice as many times you want, Up to 45 days Prior to the Event.

Cost:

Due to the fluctuating cost of food items, menu prices are subject to change within fourteen (14) days of the event. When a drastic change in the menu ingredient cost occurs, CLIENT has two options.

1. CLIENT will pay the additional cost based on the current adjusted price, or
2. Substitute other menu items to maintain the agreed upon per person/platter menu.

Beverages:

CLIENT assumes the right to provide all or part of the bar/beverage supplies as needed. CATERER may also provide beverage service or Bar Support as previously agreed upon in Invoice.

Rentals:

CATERER may provide all or part the rental items for the event. However, certain items may incur restocking & cancellation fees. If CATERER arranges rentals, for the CLIENT, through a rental company, CLIENT will have to pay the rental company directly. Any loss or damage to any rentals will be billed to CLIENT after the event.

Time:

CLIENT will be billed for additional staff hours for any time extension beyond the prior agreed upon time.

Damages:

CATERER assumes no responsibility for ANY damage or loss of merchandise, alcohol, equipment, furniture, clothing or other valuables prior to, during or after the event. CATERER will do everything possible to ensure that all of CLIENT's supplies, rentals and equipment are cared for and maintained in good working order and without damage.

When providing the location for the event/function, the CLIENT, understands that accidents/breakage and/or damage may sometimes occur. CATERER will not be liable for any damage or loss, unless specifically caused by the willful negligent actions or conduct of CATERER or its employees.

Guarantees on Number of Guests:

Food, beverage and add-on items charges based on guest count will be based on the Client's final guarantee. Final guest counts are due no later than one week before the date of the event. If no final guest count is received, we will use the number of guests used in the attached proposal. If the guaranteed guest count falls below 75% of the proposal guest count, the price per guest may be increased. We will make every effort to accommodate any last-minute increases in the guest count.

Staffing:

Our Staff will be helmed by our owner, and our highly trained staff. Our goal is to bring you an elevated experience that will meet and exceed your expectations. Our owners will be on site all day to make sure that your every need is met.

Deposit & Cancellation Policy:

A deposit of 50% of the Total Estimated Amount is needed to confirm the booking of this event. Deposit refunds on cancellations are handled as follows –

- Notice over 120 days prior to event: full refund of deposit
- Notice 90- 119 days prior to event: 50% refund of deposit
- Notice less than 60-89 days prior to event: no refund of deposit

Final Payment:

Final Payment will be due and demandable five (5) days prior to the event date. Payment terms are available upon request. If payment is not finalized by the day of the event, there will be a 10% fee added for each day it is late.

Cirque Kitchen

Client

Date

Date