

# EVENT INFORMATION AND PRICING

for corporate events

## Grant-Humphreys Mansion

a  History Colorado venue

*in partnership with*

EST 1970  
**OCCASIONS**  
CATERING

# GRANT-HUMPHREYS MANSION

## venue rental information

The iconic Grant-Humphreys Mansion has been home to Colorado's business leaders for more than a century. It is the premier setting for your next corporate event, meeting, conference, or retreat with its historic charm and unforgettable character. Conveniently located in central Denver, the Grant-Humphreys Mansion offers plenty of indoor and outdoor spaces for your guests to enjoy natural light, fresh air, and outstanding architecture. Our friendly team makes event planning simple by offering a one-stop shop for any catering and other event logistics. Take your place in history and host your next event at the gorgeous Grant-Humphreys Mansion.



## VENUE HIGHLIGHTS

- Capacity from 1-200
- Half or Full Day rates available for meetings, retreats, or conferences
- Flexible 7-hour timeframe with the option to add more time as needed for all receptions, dinners, cocktail parties and fundraisers
- Free onsite parking and nearby street parking for both day and evening events
- Multiple spaces for breakouts, VIP lounges, green rooms and more
- Complimentary AV equipment
- Free WIFI
- Free Copy services
- Free tables & chairs
- ADA compliant
- Non-profit and Government discounts available

## RENTALS AND EVENT BUDGETS

This brochure lists venue rental rates and describes all of the wonderful amenities included in the price. We've also added several sample menus meant to give you an idea of overall catering costs with menu, rentals, staffing, service charges, and taxes included to give you a general idea of what your total event costs will be. All menu options are customizable as well. You will receive a detailed, all-inclusive invoice from Occasions so you don't ever have to worry about hidden costs.

# MEETING RENTAL RATES

(6 AM - 4 PM)

## MONDAY - THURSDAY

### Half-Day Rental (Monday-Thursday)

4 hours (or less) rental time. Rental through 4pm.

**\$300** *events that extend past 4pm will be charged at a rate of \$200/hr*

### Full-Day Rental (Monday-Thursday)

8 hours (or less) rental time. Rental through 4pm.

**\$600** *events that extend past 4pm will be charged at a rate of \$200/hr*

## FRIDAYS

### Half-Day Rental (Friday)

4 hours (or less) rental time. Rental ends at 4pm.

**\$450** *events that extend past 4pm will be charged at a rate of \$200/hr*

### Full-Day Rental (Friday)

8 hours (or less) rental time. Rental ends at 4pm.

**\$850** *events that extend past 4pm will be charged at a rate of \$200/hr*



**MEETING RATES ARE APPLICABLE FROM MONDAY TO FRIDAY. SPECIAL EVENT RATES APPLY ON SATURDAYS AND SUNDAYS, REGARDLESS OF THE TYPE OF EVENT.**

## RENTAL TIMES

PLEASE SEE PAGE 4 FOR MORE INFORMATION, INCLUDING RENTAL SPECIFICATIONS.

- Full day venue rentals include up to 8 hours of rental time through 4pm. (Including set-up and tear down time)
- Half day venue rentals include 4 hours of rental time through 4pm. (Including set-up and tear down time)
- Meeting rental rates start at 6am and end at 4pm.
- Nonprofit groups receive 15% off all rental rates
- State agencies receive 25% off all rental rates
- For all meetings/retreats/conference, setup and clean up can be provided for a small additional charge, or come with full-service catering options
- We offer multi-day discounts which vary based on the length of the rental.

# SPECIAL EVENT RENTAL RATES

(BASE RATE OF 7 HOURS WITH A FLEXIBLE TIMEFRAME)

Flexible event hours between 6am and 12am. | Events that extend past 1am will be charged at a rate of \$1000/hr

MONTH	MONDAY- THURSDAY	FRIDAY	SATURDAY	SUNDAY
MAY-DECEMBER	\$1800	\$3100	\$4000	\$2900
NOVEMBER	\$1600	\$2400	\$3000	\$2300
JANUARY - APRIL	\$1500	\$2400	\$2800	\$2000

## RENTAL TIMES

PLEASE SEE PAGE 4 FOR MORE INFORMATION, INCLUDING RENTAL SPECIFICATIONS.

- Special event venue rentals include up to 7 hours of rental time with flexible start and end times.
- Meeting rates are from 6am and end at 4pm. Extra fees apply to events that extend past 4pm.
- If more time is needed for a corporate or nonprofit event, extra hours can be purchased for \$200 per hour
- Nonprofit groups receive 15% off all rental rates
- State agencies receive 25% off all rental rates
- All social events are charged at a minimum of 7 hours. Social event setup and clean up is included in rental rate



## RENTAL INCLUDES:

- (3) 55" and (1) 65" Flatscreen TV with HDMI input capability
- Wood Podium w/ mic stand
- One portable speaker with blue tooth or audio cable connectivity
- One wireless microphone and one lavalier microphone
- WIFI
- Copy machine
- Multiple levels for breakouts or to be used as needed
- Historic surroundings with modern conveniences such as heating, air conditioning, multiple restrooms
- Elevator and lift for ADA accesilbity
- Complimentary onsite and on-street parking
- On-Site Mansion staff representative
- Indoor and outdoor spaces

### TABLES AND SEATING

(250) PADDED WHITE CHAIRS

(27) 4' ROUND TABLES

(10) 5' ROUND TABLES

(13) COCKTAIL TABLES (SHORT OR TALL)

(12) 6' BANQUET TABLES

(5) 8' BANQUET TABLES



# OCCASIONS AT GRANT-HUMPHREYS MANSION

## *catering information*

Our team is honored to partner together on your event. For over 50 years, Occasions Catering has been at the heart of Denver events, and we are here for you from the moment you book the venue until the last satisfied guest departs. Our business thrives on innovation, specializing in restaurant quality cuisine featuring local products and seasonal ingredients. And you will love our diverse team of experts that support your event, whether it's planning the menu, finalizing logistics, or taking care of your guests and you at the event with first-class service.



### OCCASIONS IN THE COMMUNITY

Occasions is proud to be a Denver institution. Sure, we cater all kinds of iconic community events, but we also connect with non-profit organizations in a personal way, sitting on boards and committees, actively volunteering, and making cash and in-kind contributions to make charitable events more affordable. We are in this together.

### DIETARY RESTRICTIONS?

We cater to you! We can easily accommodate special dietary restrictions with advance notice. Our menus are designed to be as inclusive as possible, and items can be adjusted to meet most needs. Our “guide to goodness” key will help you identify the menu items that will best serve your guests and you.

### SUSTAINABILITY

We always strive to minimize the environmental impact – and maximize the community economic impact – of our business, including a preference for sustainable food products, reliance on local and craft purveyors, and recycling and composting both at events and at our facility. Occasions has been a proud Certifiably Green Denver business since 2017.



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v | vegetarian

vg | vegan (always dairy free)

gf | gluten free

df | dairy free

nuts | contains nuts

shell | contains shellfish

Items marked with an asterisk (\*) may be served raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

# BUFFET BREAKFAST

## BUFFET

APPLEWOOD SMOKED BACON

gf, df

TURKEY BREAKFAST SAUSAGE

housemade patty | gf, df

BREAKFAST BASKET

fresh baked pastries | v

ROSEMARY ROASTED POTATOES

olive oil, sea salt | vg, gf

SEASONAL FRUIT DISPLAY

chef's market selection | vg, gf

GRILLED ASPARAGUS AND HEIRLOOM TOMATO SCRAMBLE

farm fresh eggs, crumbled queso fresco, pasilla chile hollandaise | v, gf

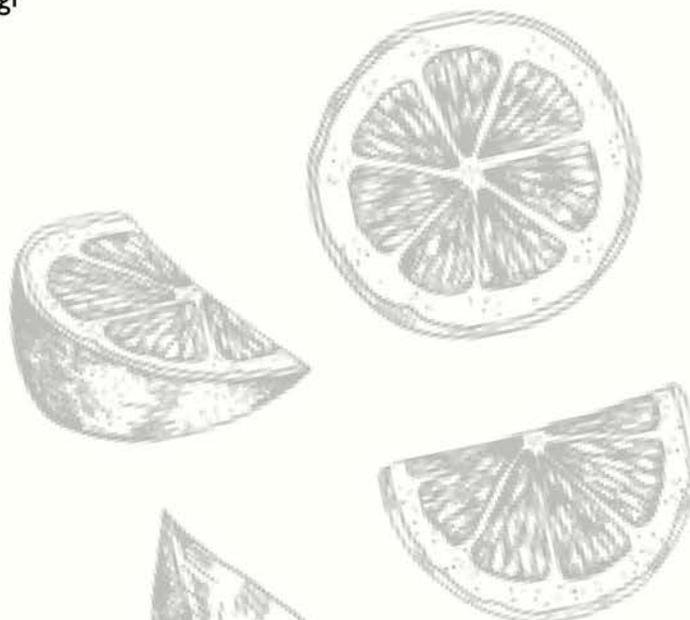
## RENTALS

includes linens, napkins, compostable cups, forks, knives, spoons, and plates

## STAFF

STAFFING BREAKDOWN

1 event captain, 1 lead chef, 1 event culinary, and 3-5 service staff, depending on your guest count



2024 ESTIMATE		
75 GUESTS	100 GUESTS	150 GUESTS
\$75.14 PP	\$69.46 PP	\$59.98 PP
\$3,757 TOTAL	\$5,210 TOTAL	\$5,998 TOTAL
INCLUDES MENU, RENTALS, STAFF, ADMINISTRATIVE FEE AND SALES TAX		
PRICES ARE SLATED TO INCREASE BY AN AVERAGE OF 10% FOR EVENTS IN 2025.		

# PLATED LUNCH

## BUFFET

### HEIRLOOM GREENS SALAD

toasted pistachios, heirloom tomato, sherry grape vinaigrette, gorgonzola | v, gf, nuts

### GRILLED CHICKEN PAILLARDS

salsa verde, tomato, parsley | gf, df

### WESTERN SLOPE CHICKEN

green chili relish, charred corn, brown butter | gf

### CHOP HOUSE S'MASHED POTATOES

garlic, white cheddar, scallions | v, gf

### ZUCCHINI + YELLOW SQUASH

roasted grape tomatoes, roasted garlic, black lava salt | vg, gf

### HOUSE HERBED FOCACCIA

whipped butter, pink salt | v

### DESSERT BARS, BROWNIES AND TREATS

v

## RENTALS

linens for your tables and napkins in a variety of colors, occasions round white china with stainless flatware and stemmed water goblets

## STAFF

### STAFFING BREAKDOWN

1 event captain, 1 lead chef, 1 event culinary, and 3-5 service staff, depending on your guest count

2024 ESTIMATE		
50 GUESTS	100 GUESTS	150 GUESTS
\$92.26 PP	\$75.70 PP	\$72.22 PP
\$4,613 TOTAL	\$5,678 TOTAL	\$7,222 TOTAL
INCLUDES MENU, RENTALS, STAFF, ADMINISTRATIVE FEE AND SALES TAX		
PRICES ARE SLATED TO INCREASE BY AN AVERAGE OF 10% FOR EVENTS IN 2025.		



# BUFFET LUNCH

## BUFFET

### GRILLED CHICKEN PAILLARDS

salsa verde, tomato, parsley | gf, df

### SUMMER FARFALLE

broccoli, yellow squash, roasted garlic vinaigrette | vg

### ROASTED GARDEN VEGETABLES

red onion, red pepper, yellow squash, zucchini, cauliflower | vg, gf

### ANTIPASTO SALAD

romaine, marinated olives, artichokes, pepperoncini, tomatoes, cucumber, feta, lemon oregano vinaigrette | v, gf

### HOUSE HERBED FOCACCIA

whipped butter, pink salt | v

## RENTALS

linens for your tables and napkins in a variety of colors, specialty vessels for each station, stainless flatware, and stemmed water goblets

## STAFF

### STAFFING BREAKDOWN

1 event captain, 1 lead chef, 2-3 event culinary, and 4-6 service staff, depending on your guest count

#### 2024 ESTIMATE

50 GUESTS	100 GUESTS	150 GUESTS
\$83.41 PP	\$76.90 PP	\$66.60 PP
\$4,170 TOTAL	\$5,768 TOTAL	\$6,660 TOTAL
INCLUDES MENU, RENTALS, STAFF, ADMINISTRATIVE FEE AND SALES TAX		
PRICES ARE SLATED TO INCREASE BY AN AVERAGE OF 10% FOR EVENTS IN 2025.		

# COCKTAIL RECEPTION

## PASSED HORS D'OEUVRE

### ROASTED FIG

brulee', prosciutto, ricotta | gf

### BOLIVIAN BEEF EMPANADA

chimichurri aioli

### TRUFFLE ROASTED SHRIMP

asparagus, lemon | gf

### MUSHROOM YAKITORI

sesame, king trumpet, tamari | vg, gf

### SPRING PEA ARANCINI

mint, lemon | v

### COLORADO TATER TOT

smoked trout roe, crème fraîche, fennel | gf \*

## RENTALS

linens for your tables and napkins in a variety of colors, occasions round white china with stainless flatware and stemmed water goblets

## STAFF

### STAFFING BREAKDOWN

1 event captain, 1 lead chef, 2-3 event culinary, and 4-6 service staff, depending on your guest count

2024 ESTIMATE		
50 GUESTS	100 GUESTS	150 GUESTS
\$55.44 PP	\$42.82 PP	\$37.60 PP
\$2,772 TOTAL	\$4,282 TOTAL	\$5,640 TOTAL
INCLUDES MENU, RENTALS, STAFF, ADMINISTRATIVE FEE AND SALES TAX		
PRICES ARE SLATED TO INCREASE BY AN AVERAGE OF 10% FOR EVENTS IN 2025.		



# BUFFET DINNER

## PASSED HORS D'OEUVRE

### CHICKEN N RICE

tapioca chip, coconut, citrus gel, mint | gf

### BOURBON GLAZED MEATBALL

beef, colorado whiskey | df

### TUNA CRISP

ahi, plantain, ancho creme | gf,

### ROCKY MTN PIZZETTA

grilled peach, goat cheese, basil, peach barrel aged balsamic | v

## BUFFET DINNER

### ACHIOTE SIRLOIN

corn chimichurri, kombucha | gf, df

### GRILLED CHICKEN PAILLARDS

salsa verde, tomato, parsley | gf, df

### FARRO HASH

mushrooms, red onion, broccolini | vg

### GRILLED ASPARAGUS

smoked tomato vinaigrette, lemon zest, sea salt | vg, gf

### GARDEN GRAPE SALAD

radish, walnuts, manchego, sherry vinaigrette | v, gf, nuts

### HOUSE HERBED FOCACCIA

whipped butter, pink salt | v

### ELEGANT PETITE DESSERTS

assortment of petite pastries, dessert shots, cookies, specialty minis, and other seasonal confections | v, nuts

## RENTALS

linens for your tables and napkins in a variety of colors, occasions round white china with stainless flatware and stemmed water goblets

## STAFF

### STAFFING BREAKDOWN

1 event captain, 1 lead chef, 2-3 event culinary, and 4-6 service staff, depending on your guest count



2024 ESTIMATE		
50 GUESTS	100 GUESTS	150 GUESTS
\$123.89 PP	\$101.09 PP	\$91.24 PP
\$6,194 TOTAL	\$10,109 TOTAL	\$13,686 TOTAL
INCLUDES MENU, RENTALS, STAFF, ADMINISTRATIVE FEE AND SALES TAX		
PRICES ARE SLATED TO INCREASE BY AN AVERAGE OF 10% FOR EVENTS IN 2025.		

# STATIONS DINNER

## PASSED HORS D'OEUVRE

### COCONUT SHRIMP

peach mango serrano marmalade | df, shell, \*

### NORI WRAPPED TOFU

yuzu, miso, togarashi | vg

### GREEN EGGS AND HAM

petite deviled egg, basil, prosciutto | gf, df

## BIERGARTEN STATION

### BIERGARTEN

beer cheese sauce, wyatt's sauerkraut, soft pretzels, horseradish dijon creme, stone ground mustard, jalapeno cheddar elk sausage, knackwurst, beer braised bratwurst, potato salad

## SALAD WALL

### SUMMER PICKLED SALAD

hot house greens, tempura asparagus, raspberry compressed cucumber, pickled carrot, feta, cranberry vinaigrette | v, gf

### SQUASH PANZANELLA

seasonal squash, focaccia croutons, arugula, thyme vinaigrette | v

## TACO BAR

### TEQUILA PORK CARNITAS TACO

red chile tortilla, citrus, garlic | gf, df

### SHRIMP ADOBO TACO

tomato, chili, hibiscus tortilla | gf, df, shell

## DESSERT STATION

### MINI ICE CREAM SANDWICHES

classic chocolate chip cookie, vanilla ice cream | v

## RENTALS

linens for your tables and napkins in a variety of colors, occasions round white china with stainless flatware and stemmed water goblets

## STAFF

### STAFFING BREAKDOWN

1 event captain, 1 lead chef, 2-3 event culinary, and 4-6 service staff, depending on your guest count



2024 ESTIMATE		
50 GUESTS	100 GUESTS	150 GUESTS
\$116.42 PP	\$97.49 PP	\$80.99 PP
\$8,732 TOTAL	\$9,749 TOTAL	\$12,149 TOTAL
INCLUDES MENU, RENTALS, STAFF, ADMINISTRATIVE FEE AND SALES TAX		
PRICES ARE SLATED TO INCREASE BY AN AVERAGE OF 10% FOR EVENTS IN 2025.		

# PLATED DINNER

## PASSED HORS D'OEUVRE

### TANDOORI CHICKEN CONE

rosemary chimichurri, balsamic onion marmalade, roasted garlic aioli | \*

### CARROT DOSA

lemon roasted garlic dipping sauce | gf

### SNAPPER CRUDO

chili garlic aioli, jalapeno cream cheese, jicama, bell pepper | v, gf

### SWEET AND SPICY PORK BELLY

savory waffle cone, serrano aioli, pickled celery

## SALAD COURSE

### CHARRED PALISADE PEACH SALAD

hot house greens, tempura asparagus, raspberry compressed cucumber, pickled carrot, feta, cranberry vinaigrette | v, gf

### HOUSE HERBED FOCACCIA

whipped butter, pink salt | v

## MAIN COURSE

### BEEF MEDALLION

garlic shallot confit, red vermouth jus | gf, df

### MEDITERRANEAN SALMON

citrus gel, artichoke, herbs | gf, df \*

### PARMESEAN RISOTTO

leeks, baby tomato, cotija | v, gf

### BROCCOLI

occasions organic mint, white wine | v, gf

## VEGETARIAN ENTREE

### CAULIFLOWER ALA PLANCHA

quinoa, charred corn, piquillo confit, smoky sofrito, plantain | vg, gf

## DESSERT COURSE

### FORET NOIRE

quinoa, charred corn, piquillo confit, smoky sofrito, plantain | vg, gf

## RENTALS

linens for your tables and napkins in a variety of colors, occasions round white china with stainless flatware and stemmed water goblets

## STAFF

### STAFFING BREAKDOWN

1 event captain, 1 lead chef, 2-3 event culinary, and 4-6 service staff, depending on your guest count



2024 ESTIMATE		
50 GUESTS	100 GUESTS	150 GUESTS
\$163.65 PP	\$131.38 PP	\$115.08 PP
\$8,183 TOTAL	\$13,138 TOTAL	\$17,262 TOTAL
INCLUDES MENU, RENTALS, STAFF, ADMINISTRATIVE FEE AND SALES TAX		
PRICES ARE SLATED TO INCREASE BY AN AVERAGE OF 10% FOR EVENTS IN 2025.		

# ALL DAY MEETING + COCKTAIL RECEPTION

## BREAKFAST

### NORTH BROADWAY BREAKFAST

#### FLUFFY SCRAMBLED EGGS

toppings cheddar, green chile, scallion

#### BREAKFAST POTATOES

san luis valley red breakfast potatoes, blackening seasoning | vg, gf

#### WHOLE MIXED FRUIT

market selection | vg, gf

#### YOUR CHOICE OF PROTEIN

select tender belly bacon or polidori breakfast sausage links | gf

## LUNCH

### PASTA BAR

#### CHOOSE TWO PASTAS

cavatappi with three cheese sauce | v

bucatini with house tomato sauce | v, df

penne with pesto cream | v

linguine bolognese | df

red lentil rotini with tomato sauce | vg, gf

#### SELECT FIVE TOPPINGS

grilled peppers

steamed broccoli

sundried tomatoes

frizzled shallots

sautéed mushrooms

crispy pancetta

butter poached shrimp \*

chopped pueblo green chiles

#### PICK A SALAD

preserved lemon caesar salad | v

simple garden salad with smoked tomato vinaigrette | vg, gf

new waldorf salad | vg, gf, nuts

#### HOUSE HERBED FOCACCIA

ash marbling, creamy butter | v

#### BLONDIES AND BROWNIES | V

## AFTERNOON SNACKS

## BEVERAGES

### MORNING COFFEE

regular and decaffeinated coffee, hot tea

### ICED TEA AND LEMONADE

lemon wedges, assorted sweeteners

### AFTERNOON WORKS

regular and decaf coffee, tea, iced tea, canned sodas, assorted bottles

## RENTALS

linens for your tables and napkins in a variety of colors, occasions round white china with stainless flatware and stemmed water goblets

## STAFF

### STAFFING BREAKDOWN

1 event captain, 1 lead chef, 2-3 event culinary, and 4-6 service staff, depending on your guest count



### 2024 ESTIMATE

50 GUESTS	100 GUESTS	150 GUESTS
\$69.26 PP	\$189.69 PP	\$162.24 PP
\$3,463 TOTAL	\$18,969 TOTAL	\$24,336 TOTAL
INCLUDES MENU, RENTALS, STAFF, ADMINISTRATIVE FEE AND SALES TAX		
PRICES ARE SLATED TO INCREASE BY AN AVERAGE OF 10% FOR EVENTS IN 2025.		

# BAR SELECTIONS

Some bar selections change seasonally and due to availability. Please ask your Catering Sales Manager about your specific menu variety approximately two weeks before your event.

## HOUSE SELECTIONS beer/wine: \$26 full bar: \$27

Beer: Coors Banquet, Coors Light, Colorado Native IPA, Fat Tire

Spirits: New Amsterdam Vodka, New Amsterdam Gin, Flora Rum, Exotico Tequila, Kentucky Bourbon, Famous Grouse Scotch

Wine (bar manager will select one white and one red):  
Woodbridge Chardonnay, Brindle Wood Pinot Noir, J.W. Morris Cabernet Sauvignon

## DELUXE SELECTIONS beer/wine: \$29 full bar: \$36

Beer: Coors Banquet, Coors Light, Colorado Native IPA, Fat Tire, Blue Moon, Great Divide Car Camper Hazy IPA

Spirits: Ketel One Vodka, Tanqueray Gin, Mount Gay Rum, Milagro Silver Tequila, Makers Mark Bourbon, Dewars White Scotch

Wine (bar manager will select two whites, two reds, and rosé seasonally): White Haven Sauvignon Blanc, Kim Crawford Sauvignon Blanc, Laguna Ranch Chardonnay, Louis M. Martini Cabernet, Frei Brothers Reserve Merlot

## PREMIUM SELECTIONS full bar: \$45

Beer: Coors Banquet, Coors Light, offered with four additional Colorado-brewed seasonally available beers and gluten free selections from Stem Cider

Spirits: Colorado and premium vodka, gin, whiskey and tequila

Wine: selections paired by our bar manager specifically for your menu



### BAR UPGRADES

each package includes bar service. If you would like to upgrade from the pre-selected bar included in your price, chat with your catering sales manager to learn about more options.

# renter and venue supervisor responsibilities

## RENTER'S RESPONSIBILITIES

- Renter assumes financial responsibility for the rental of the Mansion. If an organization or business rents the Mansion, an individual with signing authority must be named on the rental agreement.
- Renter must inform vendors and personal representatives of the terms of the rental agreement.
- Renter is responsible for the conduct of their guests.
- Renter is liable for injuries to other guests and venue and catering staff, and for property damaged due to guest conduct.
- Renter is expected to know the terms of the rental agreement and help enforce them when necessary.
- Renter is responsible for coordinating the removal of decorations, flowers, etc. and to check out with the venue supervisor before leaving or assign a representative for this purpose.
- Renter is responsible for any day-of vendor payments.
- If an event planner or destination management company is hired by the renter to provide direction at the event, we require written authorization for this individual to act on the renter's behalf.

## VENUE SUPERVISOR RESPONSIBILITIES

- The venue supervisor is not an event coordinator, but rather is available to address any venue-related needs that may arise, including assisting with the elevator and lift, unlocking doors, turning on the fireplace, placing signage as needed, and responding to venue emergencies. They will also ensure all vendors are in compliance with applicable policies and will be the point of contact for check-in and check-out.
- The venue supervisor is also responsible for enforcing the Mansion's policies in the safety and security interest of your guests and the venue. While they are not security professionals, they are authorized to contact first responders, including the police, and to terminate the event if necessary.

## SECURITY

No security is provided by the venue. A venue supervisor will be on site at all events and is responsible for venue-related emergencies or to assist with the removal of unwanted persons as needed by contacting local authorities. Renter may choose to hire an off-duty police officer at their expense if desired.

# reservations and booking

## RESERVATIONS AND BOOKING

A one-week hold may be placed on a date without obligation. This hold will be released once that one week has expired without notice. A signed Rental Agreement along with 50% of the total rental fee will secure your reservation. If the event is booked within four months of the event date, the full rental fee and applicable catering payments are due with the signed rental agreement.

Any changes or additions to the Rental Agreement must be requested in writing to the Mansion's Director. If approved, a new rental agreement with changes and/or additions will be sent and must be signed by renter.



time to chat.

let's get started crafting  
your perfect event!

SCHEDULE A TOUR,  
SAY HELLO

770 Pennsylvania St  
Denver, CO 80203

303-894-2505

[rita.rollman@state.co.us](mailto:rita.rollman@state.co.us)

## Grant-Humphreys Mansion

a  History Colorado venue  
in partnership with

EST. 1970  
**OCCASIONS**  
CATERING

