

PRIVATE EVENTS

Creating memorable
experiences with beautiful
spaces and personalized
service.

TILL™
NEIGHBORHOOD
BISTRO & BAR

VINE & WHEEL
COLORADO SPRINGS
PLATES | POURS



We have the perfect
space for wedding
receptions, birthday
parties, corporate
meetings, and more!

CONTACT

719-470-6041 

<https://tillsouth.com/event-requests/>



<https://vineandwheel.com/private-events/>

616 S Tejon Street, Colorado Springs,
CO



ABOUT

THE SPACE

Till Bistro and Bar is located on the East side of 616 S Tejon Street in downtown Colorado Springs. Events can be held in a private or a semi-private room, away from the main dining area. Larger groups are encourage to host their event in Vine & Wheel, located on the West side of the same building.

PRIVATE ROOM

Capacity: 16 seated | 20 cocktail hour

SEMI-PRIVATE ROOM

Capacity: 30 seated | 30 cocktail hour

VINE & WHEEL

Capacity: 50 seated | 75 cocktail hour

MINIMUMS

Minimums are met through food & beverage purchases. Minimums can be met on one check or cumulatively through individual checks.

SERVICE FEE

Till requires a 10% service fee on all events. This charge is for facility maintenance, operational supplies, and administrative fees.

GRATUITY

Gratuity is optional and given at the discretion of the guests. A suggested 20% gratuity is added to all event proposals but can be adjusted upon request. Gratuity is distributed to the staff working the event.

TAX

The current sales tax of 8.2% is included in the estimated total event cost. To have sales tax removed, both city and state tax exempt certificates must be provided to the event coordinator prior to submitting payment.

FINAL COUNTS

Final headcounts and food selections are due 7 days prior to the event. Adjustments made within 7 days of the event may be accommodated but are not guaranteed.

DEPOSITS AND FINAL PAYMENTS

A signed contract and non-refundable 20% deposit is required when booking an event. The final balance is due after all final counts have been given 7 days prior to the event.

MENUS

We offer several menu styles to choose from, including appetizers for cocktail hours, self-serve buffet, or plated service.

COCKTAIL HOUR & APPETIZERS

Appetizer selections are priced per person, and can be hand-passed or stationary. Drink packages available, as well as cash bar and open bar options.

CHARCUTERIE & CHEESE BOARD | 15

chef selection of cured meats and cheeses with accompaniments

CRISPY CALAMARI | 8

grilled lemon, sweet chili sauce, marinara

SPINACH ARTICHOKE DIP | 6

tortilla chips

GRILLED ARTICHOKE | 11

roasted garlic tarragon aioli, grilled lemon

TRUFFLE FRIES | 4

french fries, truffle oil, grana

BISON CARPACCIO | 11

garlic aioli, truffle oil, herb oil, caper, shallot, whole grain mustard, lemon salt, crostini

BRAISE VEAL MEATBALLS | 8

guanciale ragout, ricotta, grilled sourdough

CAST-IRON CORNBREAD | 6

whipped honey butter

MUSSELS | 9

nduja, shallots, white wine sauce, grilled sourdough

GARLIC & HERB GNOCCHI | 5

brown butter, basil, grana

BUFFETS

Appetizer, salad, entree, and dessert options priced per person and served in a self-serve buffet. Buffets are a la carte.

APPETIZERS

CHARCUTERIE & CHEESE BOARD | 15
chef selection of cured meats and cheeses with accompaniments

SPINACH ARTICHOKE DIP | 6
tortilla chips

BRAISED VEAL MEATBALLS | 8
guanciale ragout, ricotta, grilled sourdough

GARLIC & HERB GNOCCHI | 5
brown butter, basil, grana

CRISPY CALAMARI | 8
sweet chili sauce, marinara

SALADS

WILD ARUGULA | 8
arugula, grana, walnuts, lemon vinaigrette

CAESAR | 10
romaine, grana, croutons, house caesar dressing

LOCAL LETTUCE | 10
local greens, seasonal vegetables, goat cheese, champagne vinaigrette

ENTREES

GRILLED SALMON | 30
includes one side option

FRIED CHICKEN | 30
includes one side option

RIGATONI | 20 NO PROTEIN | 30 MEATBALLS
guanciale ragout, grana, basil

ALFREDO TAGLIATELLE | 20 NO PROTEIN | 25 CHICKEN
house made tagliatelle pasta, cream sauce, grana

SIDES

VEGETABLE MEDLEY | 8
roasted seasonal vegetables

MASHED POTATOES | 8

AGED CHEDDAR MAC & CHEESE | 8

DESSERT

LEMON ITALIAN CREAM CAKE | 8

CHOCOLATE CAKE | 8

RED VELVET CAKE | 8

CHEESECAKE | 10

PLATED COURSES

3 COURSES | 65 PER PERSON

Includes any combination of one appetizer, one salad, two entrees, and one dessert. Host will select course options in advance.

4 COURSES | 75 PER PERSON

Includes one appetizer, one salad, two entrees, and and one dessert. Host will select course options in advance.

APPETIZERS

CHARCUTERIE & CHEESE BOARD + 5 PP

chef selection of cured meats and cheeses with accompaniments

BISON CARPACCIO + 3 PP

garlic aioli, truffle oil, herb oil, caper, shallot, whole grain mustard, lemon salt, crostini

CRISPY CALAMARI

grilled lemon, sweet chili sauce, marinara

SPINACH ARTICHOKE DIP

tortilla chips

GRILLED ARTICHOKE

roasted garlic tarragon aioli, grilled lemon

TRUFFLE FRIES

truffle oil, grana

BRAISE VEAL MEATBALLS

guanciaie ragout, grilled sourdough

CAST-IRON CORNBREAD

whipped honey butter

MUSSELS

nduja, shallots, white wine sauce, grilled sourdough

GARLIC & HERB GNOCCHI

brown butter, basil, grana

SALADS

CAESAR

house Caesar dressing, grana, croutons

WILD ARUGULA

arugula, grana, EVOO, lemon

LOCAL LETTUCE

mixed greens, seasonal vegetables, goat cheese, champagne dressing

ENTREES

BEEF SHORT RIB STROGHANOFF

garlic & herb gnocchi, whipped ricotta, mushrooms

GRILLED SALMON

polenta puree, crispy artichoke blossom, smoked paprika tartar, confit tomato

ROASTED CHICKEN

fingerling potatoes, seasonal vegetable, chicken jus

CREEKSTONE FLAT IRON STEAK

porcini dusted fries, horseradish butter, au poivre sauce

SEASONAL VEGETABLE PLATE

garlic & herb gnocchi, seasonal vegetables

SHRIMP CARBONARA

guanciale, gulf shrimp, black pepper, egg yolk, grana

RIGATONI

broken meatballs, guanciale ragout, pecorino romano, basil

DESSERT

TIRAMISU

CARROT CAKE

RED VELVET CAKE

NEW YORK CHEESECAKE

CREME BRULEE

chocolate or vanilla

ICE CREAM

SORBET

seasonal flavor

DRINK PACKAGES

Options include buying drinks in advance with a package, running an open bar tab, or providing a cash bar for guests to pay individually. Beverage packages are offered through a drink-ticket system.

BOTTOMLESS BEVERAGES | 4 PER PERSON

Includes fountain drinks, teas, coffee. Endless refills

CLASSIC COCKTAILS | 10 PER PERSON PER DRINK

Includes draft & canned beer, house wines, and well liquors with single mixers

PREMIUM POURS | 15 PER PERSON PER DRINK

Includes draft & canned beer, house wines, premium liquor, and classic house cocktails

SUPERIOR SPIRITS | 18 PER PERSON PER DRINK

Includes draft & canned beer, house & select wines, high end liquor, classic cocktails, and seasonal house cocktails