

## *“Indulge Your Appetite!”*

Chimney Park Restaurant and Bar has a warm and inviting atmosphere combined with a straight forward approach to cuisine. The menu reflects seasonality and items produced within the region. Exceptional service and an award winning wine program will assure you an outstanding dining experience. From the moment you call to make your reservation, to the moment you finish your meal, the experience will be flawless!

### **About Us**

Chef and owner, Jason Shaeffer, embraces a refined but casual style in cuisine and dining. Shaeffer trained under renowned chefs Thomas Keller (Per Se, highest Zagat rating in New York City history, James Beard Award for Best New Restaurant, 2005) and Terrance Brennan (Artisanal) in New York City. He was included in the Best Dish of the Year, (Bon Appetite 2006) with his Buffalo Milk Ricotta Gnudi. He also opened 1500 Ocean at the Hotel del Coronado in San Diego gaining local and national accolades. It is Chef Shaeffer’s vision is to create a destination dining spot in Northern Colorado.

Our service staff is well studied of our ever evolving menu and wine list. Because of our staffs loyalty and dedication to excellence, Chimney Park has been the proud and honored recipient of several awards:

### **Wine Spectator Award of Excellence**

- 2005, 2006, 2007, 2008

### **Wine Enthusiast Award of Distinction**

- 2006

### **Best of Windsor Survey**

- Best Dessert 2005

### **Chocolate Fantasies Festival**

- Best Chocolate & Fruit or Nut Dessert, in Weld County 2005
- Most Creative Chocolate Dessert in Weld County 2006

### **Participant of Food Bank of Larimer County “Empty Bowls Event” 2005**

### **AAA Three Diamond Award 2006**



**Facilities:**

Chimney Park offers two dining rooms for our guests! Our main dining room can seat up to 50 of your friends and associates and our smaller “Nook” can seat up to 14. We offer a full bar for cocktail service and hors d’oeuvres prior to your dinner. The entire restaurant can be reserved for parties up to 70 guests. Dimensions of these rooms are: Nook 15 x 12 feet and Main Dining Room 16 x 46 feet.

**Amenities:**

- Screens and Laser Projectors can be provided for business presentations
- Restaurant equipped with Wireless Internet
- Personalized menus with your name or company logo
- Concierge services

**Location:**

We are located at 406 Main Street, in the heart of downtown Windsor just a few miles from I-25. Chimney Park is convenient to Greeley, Fort Collins, Loveland, and even Cheyenne.

**Chimney Park Minimum Revenue Policy and Prices:**

Unlike many other restaurants and banquet facilities, Chimney Park does not charge a room rental fee on top of their food and beverage cost. We ask only for a Minimum Revenue Guarantee. (M.R.G.) This M.R.G. ensures us that our restaurant will bring in the same amount of revenue as if we were open for regular business. This amount may be spent on food, wine, and other beverages. It may not be used to purchase gift certificates. All private parties do require a signed contract and a 25% deposit of the menu cost. We do require that parties of 12 or more order from one of our custom menus. Tax and 20% gratuity are **not** included in the M.R.G. The following quotes are for private rooms.

<b><u>LUNCH</u></b>	Nook	Main	Whole
Mon-Weds	\$300.00	\$400.00	\$500.00
Thurs-Sun	\$150.00	\$275.00	\$500.00

<b><u>DINNER</u></b>	Nook	Main	Whole
Sun-Thurs	25% deposit	\$1,500.00	\$2,000.00
Fri -Sat	\$600.00	\$2,000.00	\$3,000.00

\*Prices are subject to change.

Don't need a private room? We are happy to reserve a section of our main dining room for your group. We also offer customized menus for any size party!

Chimney Park can also accommodate all your catering needs! Please contact Jason Shaeffer or Todd Hinton, for assistance in planning you next event.

## MENUS

### Event Choice Menu\*

#### 3 Courses

Each guest selects one item, per course at the time of dining

**\$48 per person**

#### **Honey – Lime Cured Yellowtail**

Avocado Mousse, Jicama and Radish  
Jalapeno Jelly

#### **Puree of Hazel Dell Mushroom Soup**

Roasted Chestnuts and Thyme Chantilly, Walnut Oil

#### **Young Sweet Lettuces**

Dried Stone Fruit and Crumbled Cotija Cheese, Aged Sherry Vinaigrette

#### **Steamed Northern Pacific Halibut**

Fingerling Potatoes, Wilted Spinach and Sweet Onions  
Chive Butter Sauce

#### **Northern Colorado Poultry Roasted Chicken**

Stewed Green Lentils, Braised Chard and Carrots, Natural Jus

#### **Meyer Natural Angus Beef Filet of Rib**

Golden Potato Mousseline and Asparagus, Béarnaise

#### **Vanilla Bean Crème Brûlée**

Fresh Berries and Almond Cookie

#### **Flourless Dark Chocolate Cake**

Bittersweet Chocolate Sauce  
Chocolate Hazelnut Tuile and Caramel-Kahlua Ice Cream

#### **Warm Mango Crisp**

Lemon-Bay Leaf Ice Cream

\*This menu will change according to season and item availability.

#### **Chef's 4 course Tasting Menu**

We will create and add one set course to the above menu

\$57

**Or**

**Let us create a custom menu**

Priced accordingly

