



welcome To **THE TELLER HOUSE**

Nestled in the heart of historic Central City, the Teller House is one of Colorado's most distinguished historic destinations, where timeless elegance and rich heritage create an extraordinary setting for unforgettable gatherings. From bespoke weddings and executive retreats to intimate celebrations, creative productions, and exclusive events, every occasion is elevated by beautifully restored spaces, impeccable character, and the enduring charm of this iconic 1872 landmark.

For more than 150 years, the Teller House has welcomed visionaries, dignitaries, artists, and travelers seeking connection, inspiration, and celebration. Once the social heart of Colorado's gold rush era, its grand halls have hosted generations of unforgettable moments, echoing with music, laughter, and stories that shaped the legacy of Central City. Today, that tradition continues, offering guests an exceptional blend of historic grandeur, refined hospitality, and modern comfort—where every event becomes part of a remarkable legacy.

Discover THE VENUE



- One versatile venue featuring multiple spacious event areas, including grand ballrooms, vibrant bars, and exceptional dining spaces, perfect for gatherings of all sizes.
- Designed with interconnected rooms that flow into one another, this historic venue offers spaces in groupings by floor and function rather than as stand-alone rooms. These groupings reflect the natural pathways of the building, ensuring a smooth guest experience and streamlined operations for your event.
- In addition to our main venue groupings, the Teller House offers a selection of add-on spaces. These areas provide flexibility for ceremonies, guest hospitality, creative use, or behind-the-scenes support, allowing you to customize your event flow.
- Choose from the Main or West Courtyards for ceremonies under Colorado's mountain sky. These outdoor settings provide a beautiful backdrop for vows, cocktail hours, or intimate gatherings, with direct connections to the Teller House's historic interiors.
- Thoughtfully appointed accommodations nearby make the Teller House an exceptional destination for weekend weddings, executive workshops or retreats, and multi-day celebrations. Guests can linger a little longer, enjoying the comfort of overnight stays while experiencing the timeless elegance and historic charm of this iconic landmark from arrival through departure.



RENTAL RATES

ROOM RENTAL GROUPINGS	CAPACITY	MON-WED	THURS & SUN	FRI	SAT
Eureka Room & Outdoor Patio + Eureka & Mural Rooms	200	\$1400	\$2000	\$3600	\$4000
Terrace Room, Ballroom & Lobby	150	\$1050	\$1500	\$2700	\$3000
Little Kingdom Room & Face Bar	80	\$560	\$800	\$1440	\$1600
Parlor Rooms	60	\$420	\$600	\$1080	\$1200
Parlor Boardroom	12	\$85	\$120	\$216	\$240

**Nonprofit organizations receive 20% off listed rental rates. Gilpin and Clear Creek County residents and business owners receive 10% off rental rates.*

**Contact us for information on additional event spaces, overnight accommodation options and seasonal discounts.*

PRICING INCLUDES:

- (8) hour rental window: generally (2) hour setup, (5) hour event time, (1) hour strike
- Lobby Entrance & Grand Staircase - shared space
- Building amenities including bathrooms, tables / chairs, and historic decor
- A/V Equipment & WiFi
- Kitchen access for catering and vendors
- Venue Planning Coordinator
- Planning Visit - up to 90 mins
- Free parking nearby

POLICIES

The Teller House is not a full-time event venue. Independent staff are brought in to support each rental.

- Operations and Admin Fee – starts at \$500 / event day; covers onsite venue staff for setup, guest support, vendor coordination and facility monitoring.
- Cleaning Fee – post-event cleaning and waste removal, quoted per event.

INSURANCE

- Certificate of Insurance with \$1M coverage required
- Larger or public events may require additional coverage

DEPOSIT + PAYMENTS

- 50% deposit due with signed contract
- Remaining balance due 30 days prior to event



menus

We are proud to partner with **SERENDIPITY CATERING** as our preferred catering provider, offering exceptional cuisine and service for every occasion. The sample menus below are fully customizable, allowing you to create a dining experience tailored to your event, preferences, and dietary needs. While we highly recommend Serendipity, we are happy to work with any licensed and insured caterer of your choice, giving you the flexibility to bring your vision to life.

BREAKFAST BUFFET \$16.95

Breakfast Sausage and Applewood Smoked Bacon

Rosemary Roasted Breakfast Potatoes

Seasonal Fruit Platter

Scrambled Eggs

topped with Fresh Herbs and Served with Salsa Roja

Freshly Baked Pastries such as Mini Danish, Mini Croissants, Mini Muffins and Granola Squares

PLATED LUNCH \$34.95

Grilled Corn Salad

Grilled Sweet Corn, Cherry Tomatoes, Red Bell Peppers, Scallions and Cilantro. Served with a Cilantro Lime Vinaigrette

Bone-in BBQ Grilled Chicken

Beef Brisket

Served with Sticky Soda Pop BBQ Sauce

Creamy Mac and Cheese

Country Style Green Beans

Mini Corn Bread Muffins

Served with Honey Butter Rosette

Smores Tartlet

Graham Cracker Crust, Chocolate Ganache Filling, Marshmallow Meringue

LUNCH BUFFET \$28.95

Greek Salad

Green Salad with Kalamata Olives, Feta, Tomatoes, Cucumber, Mint, Pepperoncini and Red Onion. Served with Oregano Vinaigrette

Grilled Greek Chicken

with Mediterranean Olives, Toasted Feta, Spinach and Tomatoes in a White Wine-Lemon Sauce

Pan Seared Salmon with Lemon Slices

Lemon Rice Pilaf

Grilled Zucchini with Thyme

Hummus

Served with Cumin Scented Pita

Mini Baklava Platter



PLATED DINNER \$38.95

Heirloom Lettuce and Humbolt Fog Salad

with Roasted Beets, Pickled Raisin, and Carrot Ribbons. Served with a Blood Orange Vinaigrette

Roasted Airline Chicken with a Citrus Truffle Butter

Beef Short Rib with a Red Wine Demi Wine Sauce

Black Truffled Smashed Potatoes

Baby Vegetables and Shitake Mushrooms

Housemade Focaccia

Opera Cake

Layers of sponge cake, layered with ganache and buttercream. Topped with a French Macaron and Seasonal Fruit

DINNER BUFFET \$38.95

Baby Spinach Salad

with Strawberries, Crumbled Goat Cheese and Candied Pecans. Served with Balsamic Vinaigrette

Grilled Flank Steak

served with Basil Chimichurri Sauce

Italian Lemon Butter Chicken

in a Lemon Butter Sauce with Mushrooms and Artichoke Hearts

Buttermilk Smashed Potatoes

Roasted Grilled Vegetable Platter

Served at Room Temperature

Assorted Dinner Rolls

Served with Butter Pads

Two Bite Sweets Display

such as Mini Cookies, Mini Cupcakes, and Verrines



DINNER STATIONS \$44.95

Includes Green Salad Station

Chef's Carving Station

Beef Tenderloin served with Horseradish Cream and Rolls

Whole Roasted Chicken served with Savory Chicken Gravy

Build Your Own Pasta Station

Guests' Choice of Sauces and Noodles including Classic Marinara, Puttanesca, and Alfredo Sauce, Penne, Fettucine and Tortellini. Selection of Assorted Toppings/Mix-ins

Build Your Own Baked Potato Station

Russet Potatoes with Guest Choice Toppings of: Sour Cream, Butter, Crumbled Bacon, Green Onions and Shredded Cheddar Cheese

Chef's Cannoli Station

Cannoli shells filled to order with guests' choice of add-ins to sweetened ricotta: chocolate chips, chopped nuts, colorful sprinkles, orange zest, toasted coconut.

COCKTAIL RECEPTION PASSED HORS D'OEUVRE \$28.95

Add on Desserts +\$6

Burrata Cheese and Balsamic Candied Fig Crostini

with Crispy Prosciutto and Arugula Pesto on Grilled Crostini

Wild Mushroom Tartine

Herbed Wild Mushrooms with Burnt Onions, Cashew Tahini and Pimenton Oil

Chicarron Tostada

Crispy Pork Belly with Fresh Guacamole and Pico de Gallo on Tostada

Bacon Wrapped Dates

Stuffed with Goat Cheese and Pistachio

Lamb Meatball

Colorado Lamb Meatball with Piquillo Pepper Romesco and Pistachio Gremolata

Marinated Watermelon Skewers

with Herbed Boursin Cheese and Balsamic Reduction

COCKTAIL RECEPTION STATIONED APPETIZERS \$28.95

Add on Desserts +\$6

Flow Table

A table display of Fresh and Dried Fruit, Gourmet Cheeses, Olives, Nuts, Sliced Cured Meats, Housemade Jam, and an Assortment of Crackers.

Lemon Artichoke Fritters

with Lemon Aioli

Bulgogi Asian Meatballs

with Yuzu Kimchi and Sesame Crumble

Seasonal Crudite Shooter

with Garlic Dill Dip

Assorted Mini Empanadas – Chicken, Beef, and Veggie

with Salsa Verde and Salsa Roja

Learn more

READY TO HOST AN UNFORGETTABLE EVENT?

Contact us today to schedule a tour, check availability, or request a customized quote.

We look forward to helping you create a memorable experience.

CONTACT US

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