



Social Capitol Venue Guide

Seamless Planning

Social Capitol is proudly operated by Footers Catering, giving you the benefit of two trusted event service teams under one roof for a seamless and stress-free planning experience.

Comprehensive in-house services we provide for every event:

FLEXIBLE VENUE RENTAL

40,000 square feet of versatile event space

PARKING INCLUDED

100 front spaces with additional 400 spaces available

BAR SERVICE

Stunning 28ft built-in bar and flexible satellite bars

IN-HOUSE CATERING

Creative, customizable, and crafted on-site

PROFESSIONAL STAFFING

Trained in-house through our exclusive hospitality program

DESIGN & BRANDING

All the tools to make your brand and event unforgettable

RENTAL COORDINATION

Linen, table settings, floral, and much more



EVENT EXPERIENCES



Our Spaces

In early 2021, Footers Catering owners April and Anthony Lambatos opened an event space that embodied their passion for cultivating social capital. A place where connection thrives. A space to champion innovation. A home for heartfelt celebrations and extraordinary achievements.

Social Capitol includes exclusive access to:

CAPITOL HALL

400 guests seated | 800 guests cocktail-style

MEZZANINE

Flexible cocktail or breakout space for up to 400 guests

GARAGE STUDIO

Ideal for intimate meetings (or surprise after parties!)

WELCOME ROOM

Dedicated registration area with event collateral storage

OUTDOOR PATIO

Sunshine for cocktail hour or snack breaks

GREEN ROOM

Fully-furnished private spaces for VIPs, performers, etc.



Teal Summit Full Venue Rental

INCLUDES ALL BUILDING SPACES

Capitol Hall, Welcome Room, Interactive Kitchen, Green Room, Mezzanine, Garage Room, Outdoor Patio

PERFECT FOR

- Up to 400 Guests Seated
- Up to 800 Guests Cocktail
- Networking Reception and Presentation Dinner
- Full Day Conference with Evening Reception
- Silent Auction Cocktail Hour with Dinner Presentation
- Multi-Day Vendor Expo

RENTAL RATES

- Friday & Saturday 10-Hour Rental | \$8,000
- Thursday & Sunday 8-Hour Rental | \$6,000
- Monday, Tuesday & Wednesday 8-Hour Rental | \$4,000

NON-PROFIT SUPPORT

We proudly offer a 10% venue rental discount to 501(c)(3) organizations. Additional partnership opportunities available!

MULTI-DAY DISCOUNTS

Planning a multi-day conference or need time for early setup or next-day strike? Custom multi-day pricing is available to support your event needs.



Copper Ridge Main Level Rental

INCLUDES ALL MAIN FLOOR SPACES

Capitol Hall, Welcome Room, Interactive Kitchen, Green Room, Outdoor Patio

PERFECT FOR

- Up to 250 Guests Seated
- Up to 400 Guests Cocktail
- Networking Reception
- Presentation Dinner
- Breakfast + Lunch Conference Over 100 Guests

RENTAL RATES

- Friday & Saturday 10-Hour Rental | \$6,500
- Thursday & Sunday 8-Hour Rental | \$4,500
- Monday, Tuesday & Wednesday 8-Hour Rental | \$2,500

NON-PROFIT SUPPORT

We proudly offer a 10% venue rental discount to 501(c)(3) organizations. Additional partnership opportunities available!



Quartz Vista Upper Level Rental

INCLUDES UPPER LEVEL SPACES

Mezzanine, Garage Room, Welcome Room

PERFECT FOR

- Up to 150 Guests Seated
- Up to 300 Guests Cocktail
- Networking Receptions
- Birthday & Retirement Celebrations
- Breakfast + Lunch Conference Under 100 Guests

RENTAL RATES

- Friday & Saturday 10-Hour Rental | \$5,000
- Thursday & Sunday 8-Hour Rental | \$3,500
- Monday, Tuesday & Wednesday 8-Hour Rental | \$2,000

NON-PROFIT SUPPORT

We proudly offer a 10% venue rental discount to 501(c)(3) organizations. Additional partnership opportunities available!



Iron Basecamp Garage Studio Rental

PRIVATE MEETING SPACE

Includes Garage Studio Space Only

PERFECT FOR

- Up to 80 Guests
- Daytime workshop
- Company retreat
- Lunch panel presentation
- Baby Showers

RENTAL RATES

- Thursday and Sunday 8-Hour Rental | \$1,250
- Monday, Tuesday, and Wednesday 8-Hour Rental | \$850
- *(Not Available Friday and Saturdays)*

NON-PROFIT SUPPORT

We proudly offer a 10% venue rental discount to 501(c)(3) organizations. Additional partnership opportunities available!



Included with Rental

Amenities Included	Teal Summit Full Venue	Copper Ridge Main Level	Quartz Vista Upper Level	Iron Basecamp Garage Studio
Lounge Sets	4	2	2	1
Activation Screens	8	8	0	0
Gondola Photobooth	✓	✓	n/a	n/a
Stage	8'x16'	8'x16'	4'x4'	n/a
Coat Racks	4	4	4	1
High-Speed Wifi	✓	✓	✓	✓
Background Music	✓	✓	✓	✓
Uplights	✓	✓	✓	✓
5' Rounds with Chairs	40	40	15	10
Cocktail Tables	20	20	12	4
Banquet Tables	40	40	15	8

Event Ready

8 FULLY-CUSTOMIZABLE DIGITAL SCREENS

Perfect for branding, messaging, or sponsor recognition

HIGH SPEED WIFI

Two dedicated networks to support both guest and AV needs

BACKGROUND MUSIC

Available throughout venue, including outdoor patio

BLUETOOTH & PORTABLE MICROPHONES

Ideal for brief announcements for up to 150 guests

ADJUSTABLE COLOR UPLIGHTS

Create the ideal ambiance to match your event's energy

CONFERENCE AND PRESENTATION SUPPORT

We recommend trusted Audio Visual partners to coordinate full-service presentation capabilities, including large-format screens and professional sound. Social Capitol maintains a non-exclusive AV policy.





Bar Services

HOSTED PACKAGES

Full Bar - Mon-Thurs

Two Hours | \$24 per guest
Four Hours | \$32 per guest

Full Bar - Fri-Sun

Two Hours | \$28 per guest
Four Hours | \$36 per guest

Specialty Cocktails & Mocktails

One Included with Every Full Bar Package

Housemade Sodas | Margarita | Paloma | Old Fashioned | Gold Rush
French 75 | Cucumber G&T | Lemon Drop | Moscow Mule

Beer & Wine - Mon-Thurs

Two Hours | \$20 per guest
Four Hours | \$24 per guest

Beer & Wine - Fri-Sun

Two Hours | \$24 per guest
Four Hours | \$29 per guest

DRINK TOKENS OR GUEST-PAID DRINKS

Beer | \$7-9 Domestic | \$9-11 Craft

Rotating Local Craft, Domestic and Non-Alcoholic Selections

Wine | \$10 each

Red | White | Sparkling

Full Bar | \$12 each

Spring 44 Vodka | Jim Beam Bourbon | Spring 44 Gin | Sauza
Hacienda Tequila | Bacardi Rum | Full Mixers and Garnishes

Footers Catering Services

TRUSTED EXPERIENCE

With over 40 years of experience, we bring a proven track record and deep understanding of what it takes to create events that guests remember. Every Footers team member completes our in-house hospitality training, ensuring a consistent, friendly, and professional level of service.

CUSTOMIZED MENUS

Every event is unique—and your menu should be too. Our team collaborates with you to design a menu that fits your needs and supports your event goals. Full creative control over your menu means our team is excited to collaborate on any theme or style!

CULINARY EXCELLENCE

Our award-winning culinary team is passionate about creating unforgettable food, all made from scratch. Cooking fresh on-site, our chefs ensure each dish is stunning in presentation and exceptional in quality.



Cocktail Reception

PERFECT FOR

- Cocktail-style flow
- Networking event
- Birthday or retirement celebration
- Copper Ridge Main Level Rental
- Quartz Vista Upper Level Rental

FOOTERS CATERING SERVICES

- Starting at \$65 per guest
- *Based on 75+ guests*
- Pricing include menu, set-up and service team
(does not include venue rental or bar package)



Hors d' Oeuvre Menu Inspiration

PASSED HORS D' OEUVRES

Seared Ahi Tuna Wonton
Habanero Ginger Jam | Wasabi Microgreens | DF

Pepper Crusted New York Steak Bite
Parmesan Artichoke Truffle Mousse | Fresh Chive | GF

Bacon Wrapped Dates
Smoked Bacon | Blue Cheese Red Wine Reduction | GF

Blackberry Caprese Bites
Fresh Blackberry | Mozzarella | Basil | Balsamic Glaze | GF

GRAZING DISPLAY

Chicken Cordon Bleu Meatballs
Chicken Meatballs | Mornay Cheese Sauce | Crispy Prosciutto | GF

Mediterranean Flatbread
Za'atar Spiced Flatbread | Mozzarella | Roasted Tomatoes
Sautéed Spinach | Marinated Artichokes | Marinated Feta

Charcuterie Board
Prosciutto | Soppressata | Capicola | Smoked Gouda |
Manchego | Fontina | Teardrop Peppers | Cornichons |
Mixed Olives | Fresh Seasonal Berries | Artisan Crackers |
Candied Pecans | Truffle Mustard | Spicy Fig Jam

Company Celebration

PERFECT FOR

- Seated presentation
- Awards ceremony
- Evening four-hour event
- Teal Summit Full Venue Rental
- Copper Ridge Main Level Rental

FOOTERS CATERING SERVICES

- Starting at \$85 per guest
- Based on 100+ guests
- Pricing include menu, set-up and service team
(does not include venue rental or bar package)



Buffet Dinner Menu Inspiration

HORS D' OEUVRE GRAZING STATION

Mediterranean Grazing DISPLAY
Smoky Eggplant Zaalouk | Roasted Garlic Hummus |
Cucumber Dill Tzatiki | Falafel | Dolmas Stuffed Grape
Leaves | Tri-Color Baby Carrots | Grilled Pita Bread | Lemon
Rosemary Olives | Herbed Mozzarella | Artichokes

PLATED SALAD COURSE

Apple and Goat Cheese Salad
Fresh Spinach | Goat Cheese | Candied Pecans |
Green Apple Slices | Cran-Apple Vinaigrette | GF

Fresh Baked Herb Knot Rolls

ON THE BUFFET

Chipotle Spiced Pork Tenderloin
Carved | Smoky Chipotle Rub | Sweet Corn Chutney | GF

Brie & Caramelized Onion Chicken
Caramelized Onion & Brie Cream Sauce | Fresh Chive | GF

Roasted Vegetable Medley
Cauliflower | Broccoli | Parsnips | Carrots Radish |
Sweet Peppers | Fresh Italian Herbs | GF

Piccata Potatoes
Skin-On Baby Potatoes | Lemon Caper Butter | GF

DESSERT STATION

A La Mode Station
Served Warm | Select Two:
Chocolate Brownie | Chocolate Chip Cookie | Fruit Crisp
Served with | Vanilla Ice Cream | Caramel Sauce

Fundraising Gala

PERFECT FOR

- Silent auction cocktail hour
- Presentation during dinner
- Seated three-course menu
- Teal Summit Full Venue Rental
- Copper Ridge Main Level Rental

FOOTERS CATERING SERVICES

- Starting at \$100 per guest
- Based on 150+ guests
- Pricing include menu, set-up and service team
(does not include venue rental or bar package)



Plated Dinner Menu Inspiration

PASSED HORS D' OEUVRES

Mediterranean Herb Shrimp
Bright Lemon Herb Sauce | Micro Beet Greens | GF | DF

Wagyu Beef Meatball
Lingonberry Gastrique | Pistachio Dust | DF

Elote Street Corn Fritter
Tajin Seasoning | Ancho Aioli | Fresh Cilantro | V

PLATED SALAD COURSE

Blackberry Wedge Salad
Little Gem | Black Pepper Goat Cheese Mousse | Fresh
Blackberries | Orange Achiote Vinaigrette | Pepitas | GF

Fresh Baked Harvest Bread Basket

SERVED MAIN COURSE

Herb Roasted 6oz Bone-In Chicken Breast
Tahini Sauce | Pomegranate Seed Garnish
Brown Butter Orzotto | Roasted Carrots

Crispy Miso & Spinach Polenta (Vegan Alternative)
Wild Mushroom Ragout | Shaved Radish | Whole Roasted
Carrots Pickled Red Onion | Fresh Parsley | GF | DF | VG

PRE-SET DESSERT

Colorado Peaches & Cream Mini Mason Jar
Vanilla Bean and Allspice Creme Anglaise | Peach
Compote Honey | Whipped Cream | Granola | GF

Full-Day Conference

PERFECT FOR

- Daytime event
- Seated presentation
- Breakout spaces
- All-day coffee and beverages
- Breakfast and lunch buffet
- Copper Ridge Main Level Rental
- Quartz Vista Upper Level Rental
- Iron Basecamp Garage Studio Rental

FOOTERS CATERING SERVICES

- Starting at \$80 per guest
- Based on 75+ guests
- Pricing include menu, set-up and service team
(does not include venue rental or bar package)



Daytime Buffet Menus Inspiration

BREAKFAST BUFFET

Breakfast Tacos
Flour Tortilla | Applewood Smoked Bacon | Scrambled Eggs | Crispy Potatoes | Shredded Cheddar Jack | Chives
Served On the Side: House Hot Sauce | Lime Crema

Fresh Fruit Display
Watermelon | Pineapple | Cantaloupe | Honeydew | Strawberries | Blueberries | Kiwi | Red Grapes | | GF

LUNCH BUFFET

Green Goddess Grilled Chicken
Chargrilled Redbird Farms Chicken Breast | Green Goddess Dressing | Pickled Sweet Peppers | GF

Brussels Sprouts & Sweet Potatoes
Crispy Brussels Sprouts | Rosemary Thyme Butter
Fire Roasted Sweet Potatoes | Honey Turmeric | GF

Smoked Gouda Mac & Cheese

Mediterranean Salad
Mixed Greens | Marinated Chickpeas | Cucumber | Roasted Tomato | Feta | Rosemary Olives | Lemon Oregano Vinaigrette | GF | V

Dessert Medley
~ Cheesecake Brownies
~ Blackberry Dutch Butter Bars
~ Chocolate Chip Brown Butter Cookies
~ Snickerdoodle Cookies
~ Cookie & Cream Rice Krispie Bars | GF



Events that Activate

No idea is too big and no detail is too small!

From cocktail walls to custom signage to floral design, We have a complete in-house design team to curate cohesive and thoughtful touches throughout your event.



Love What We Do

For over 40 years, we've had the joy of bringing special events to life with memorable food, flawless service, and creativity that matches our clients unique event needs. We're proud to foster a workplace where our inspired team loves what they do, because we know that excitement and energy are contagious for life's most special moments.



EVENT EXPERIENCES

