The CCIC is a stand-alone college and career preparedness facility accessible for high school students in the Cherry Creek Schools. With curriculum rooted in real-world skills and trade certifications, this facility offers students a new kind of bridge to college and viable, successful careers.

With a focus on leadership development, students in the Hospitality & Tourism pathway will be able to develop the skills to manage, market, and operate foodservice establishments, hotels, and resorts. Whether through guest visits, site tours, or apprenticeships, students will have engaging and unique opportunities to advance their culinary skills and deepen their understanding of business operations and world-wide tourism.

Thank you so much for your business and giving our ProStart (culinary) students and Resort & Event Management students, such great real-world experience opportunity by serving your event!

-CCIC Hospitality & Tourism Instructors

Cherry Creek Innovation Campus
8000 S. Chambers Rd.
Centennial, Colorado 80112
Phone: 720-554-2666
https://www.cherrycreekschools.org/CCIC
BREAKFAST BUFFETS

Priced per person
* Add $3 per person for groups of 25 or less attendees
  * Service is for 2 hours

CONTINENTAL BREAKFAST | $9 per person

Chilled Orange & Cranberry Juice
Seasonal sliced fruit
Assorted freshly baked breakfast pastries
Toasted bagels, English muffins, whipped cream cheese
Seasonal jams and jellies
Freshly brewed regular coffee and assorted hot teas

HEALTHY CONTINENTAL | $11 per person

Chilled orange juice
Seasonal sliced fruits and berries
Individual flavored Greek yogurt served with mixed granola
Toasted bagels, English muffins, whipped cream cheese
Seasonal jams and jellies
Freshly brewed regular coffee and assorted hot teas

All prices are subject to a 15% service fee and prevailing sales tax.
Menu items and prices are subject to change without notice.
BREAKFAST BUFFETS

Priced per person
* Add $4 per person for groups of 25 or less attendees
* Service is for 2 hours

SOUTHERN BREAKFAST BURRITOS | $12 per person

Flour tortillas filled with scrambled eggs, potatoes, bell peppers, and cheddar cheese. Served individually wrapped.
Add Chorizo sausage or Applewood Smoked Bacon for $1 more each
* Gluten & Dairy free option available

Accompaniments:
Vegetarian green chili
Fresh fruit
Freshly brewed regular coffee and assorted hot teas

All prices are subject to a 15% service fee and prevailing sales tax.
Menu items and prices are subject to change without notice.
BREACKFAST BUFFETS

Priced per person
* Add $4 per person for groups of 25 or less attendees
*Service is for 2 hours

AMERICAN BREAKFAST | $14 per person

Hot items| Choice of Three
Applewood Smoked Bacon
Pork Sausage
Scrambled eggs
Classic Eggs Benedict

Potatoes- ProStart student Choice
Classic Eggs Benedict | add $2 per person

Sweet Griddle Item | Choice of One
*Homemade buttermilk waffles with warm maple syrup and whipped butter.
*Blinetz filled with sweet neufchatel cream filling, served with a side of strawberry jam and chocolate sauce.
*Fluffy homemade buttermilk pancakes with warm maple syrup and whipped butter.
*Texas toast dipped in a rich egg batter, served golden brown, lightly dusted with powdered sugar and served with whipped butter and warm maple syrup.

Freshly brewed regular coffee and assorted hot teas

Optional buffet enhancements:
Seasonal sliced fruit |$2 per person
Assorted breakfast pastries| $2.5 per person

All prices are subject to a 15% service fee and prevailing sales tax.
Menu items and prices are subject to change without notice.
BREAK BITES

Having a meeting and just want a few snacks but nothing elaborate? We can help! Choose from the options below!

Seasonal sliced fruit | $4 per person
Individually bagged assorted chips | $1.5 each
Individually bagged popcorn | $1.5 each
Individually bagged trail mix | $1.5 each
Assorted granola bars | $1.5 each
Assorted mixed nuts | $28 pound

COFFEE SERVICE | $3 per person
*Service is for 2 hours
Includes freshly brewed regular coffee and assorted hot teas.

COLD BEVERAGE SERVICE | $2.5 per person
*Service is for 2 hours
Your choice of iced tea or lemonade

All prices are subject to a 15% service fee and prevailing sales tax. Menu items and prices are subject to change without notice.
LUNCH BUFFET

All lunch buffets include:
Iced water and your choice of freshly brewed iced tea or lemonade.
Priced per person
* Add $5.5 per person for groups of 25 or less attendees
* Service is for 2 hours

SOUP & SALAD BAR | $12 per person

SOUP
Two soup du jours

SALADS
Antipasto salad
Chicken Caesar salad

ACCOMPANIMENTS
Assorted rolls or breadsticks served with whipped butter

DESSERT
ProStart student choice

FAJITA BAR | $15 per person

ENTREES
Marinated sliced flank steak
Grilled chicken breast

ACCOMPANIMENTS
Flour and Corn tortillas
Spanish rice
Ranchero beans
Vegetarian Green chili
Shredded cheddar cheese, lettuce, guacamole, sour cream
Fresh salsa, green onion, diced tomatoes and sliced black olives

DESSERT
Your choice of Sopapillas or Churros

All prices are subject to a 15% service fee and prevailing sales tax.
Menu items and prices are subject to change without notice.
LUNCH BUFFET

All lunch buffets include:
Iced water and your choice of freshly brewed iced tea or lemonade.
Priced per person
* Add $5.5 per person for groups of 25 or less attendees
* Service is for 2 hours

TASTE OF ITALY BAR | $14 per person

SALADS

Your choice of Mixed green salad or Caesar salad

ENTREES

Marinated grilled chicken breast
Beef meatballs
Penne Pasta
Fettuccini Pasta

ACCOMPANIMENTS

Alfredo and Marinara sauce

DESSERT

ProStart student choice

STIR FRY (Build Your Own) BAR | $14 per person

STARTERS

Vegetable spring rolls

ENTREES

Diced chicken breast
Marinated beef strip loin

ACCOMPANIMENTS

Ginger jasmine rice
Orange teriyaki sauce

DESSERT

ProStart student choice

All prices are subject to a 15% service fee and prevailing sales tax.
Menu items and prices are subject to change without notice.
CCIC BOXED LUNCH

All boxed lunches are served with student’s choice of salad, assorted chips & a gourmet cookie.
*Salad and dessert will depend largely on what skills students are learning in class
The client needs to specify the requested number of each sandwich/wrap at least 10 business days in advance.

SANDWICHES AND WRAPS | CHOICE OF TWO | $10 per person

**Italian Job:** Ham, salami, mozzarella, sweet red onion, banana peppers, and herb spread on herbed baguette.
**Grilled Veggie Wrap:** Zucchini, red onion, sweet peppers, portabella mushrooms, wrapped in spinach or sun dried tomato tortilla Vegan friendly
**Grilled Chicken Caesar wrap:** Crisp romaine, creamy Caesar dressing, asiago parmesan
**Club Croissant:** Classic turkey, ham, crisp bacon, and Swiss with Dijon mayonnaise on a golden croissant.
**Pesto Chicken:** Sliced chicken, fresh mozzarella, tomato, fresh basil, baby arugula, and pesto aioli on an herbed baguette.

Accompaniments:
Student’s choice of salad, assorted chips & a gourmet cookie
Condiments: Iceberg lettuce, fresh tomato, and dill pickle spear

Optional Boxed Lunch Enhancements:
*Service is for 2 hours
Your choice of iced tea or lemonade| $1.5 per person
Coffee or hot tea |$1.5 per person
Bottled water |$1.5 each

*Please note:
Gluten-free bread is available for any sandwich ($3 additional charge/sandwich).
If a deconstructed sandwich buffet is desired, please add $2 per person.

All prices are subject to a 15% service fee and prevailing sales tax.
Menu items and prices are subject to change without notice.
DISPLAY TRAYS

Displays require a minimum of 25 people, OR you can add $4 per person for less than the required minimum.

Seasonal fresh vegetables served with roasted red pepper hummus and ranch | $2 per person

Grilled vegetables served with roasted red pepper hummus and ranch | $2 per person

Seasonal sliced fruits | $3 per person

Fruit kabobs | $3 per person

Fruit salad | $3 per person

Bruschetta Board- Grilled Crostini Baguettes with 3 traditional topping | $3 per person

Charcuterie Board- Assorted cheeses, meats, flatbreads, fresh fruit | $5 per person

Sushi | $25 (per 3 rolls), serves 6
All Displays Served with Pickled Ginger, Wasabi, Soy Sauce
Choose three rolls from these options:
California Roll- cucumber, imitation crab, and avocado
Shrimp Roll- cucumber, shrimp, and avocado
Crunchy Roll- Shrimp, avocado, and Crispy Panko on top
Philadelphia Roll-smoked salmon, crunch, Philadelphia cream cheese

All prices are subject to a 15% service fee and prevailing sales tax.
Menu items and prices are subject to change without notice.
DESSERT DISPLAY TRAYS

Displays require a minimum of 25 people, OR you can add $5 per person for less than the required minimum.

**CCIC’s Specialty Dessert Tray- $4 per person**
Assorted miniature Éclairs or cream puff swans, cannolis, specialty cakes, fruit tartlets, mini pies & tarts, mini cheesecakes, etc.
*Student choice based on curriculum

**Gourmet Bars & Brownies- $3 per person**
Assorted chocolate brownie bars, blondies, and/or rice krispies
*Student choice based on curriculum

**Assorted Gourmet 4” Cookie Tray- $14/person dozen**
May include any of the following flavors:
Chocolate Chunk, Peanut Butter, White Chocolate Macadamia Nut, Oatmeal Raisin, Chocolate Chip Toffee, and Double Chocolate

All prices are subject to a 15% service fee and prevailing sales tax.
Menu items and prices are subject to change without notice.
Catering & Convention Guidelines

POLICIES

CCIC has an in-house catering department that is familiar with the CCIC’s regulations, policies and procedures. All breakfasts, lunches, and catered functions are prepared and served by students in training under the direction and supervision of our certified hospitality instructors.

In the case our in-house catering is unable to provide food or beverages, or if it is your preference, the use of outside caterers is possible but may require a set up/breakdown and cleaning fee. Please refer to the “Outside Catering food waiver form at the end of this document.

CCIC Catering can accommodate groups of 30 to 200 for banquets or buffets depending on our schedule.

A guarantee as to the number of guests is requested five (5) business days prior to the function. Once determined, the final guarantee is not subject to increases. If an increase is requested by the guest and the CCIC is able to accommodate, guest will be charged for the additional count. Other fees might apply.

Groups will be charged for the guaranteed number of guests even if fewer attend the day of.

To preserve freshness, food quality, ensure food safety and reduce food waste, buffet menu packages are designed to be displayed to guests for up to 2 hours. Break packages are designed to be displayed for one hour. Coffee Service can be displayed for up to 2 hours.

CCIC Catering adheres to state and local health guidelines which dictate that food items may not be taken off the premises. Accordingly, all food and beverage prepared and provided by CCIC Catering, must be consumed during the specific event and may not be taken off property.
POLICIES

IN-HOUSE A/V SERVICES
The CCIC can provide much of your Audio-Visual needs. Equipment like TV screens, microphones and speakers, can be secured through the Innovation Project manager. All the Audio Visual equipment at the CCIC, is managed exclusively by a CCIC’s Audio Visual Specialist. Any use of the house sound system, A/V equipment or services should be arranged through CCIC’s events office.

WIFI / INTERNET ACCESS
CCIC provides free WiFi access inside the facility. Guests have access to a secured and password protected WiFi connection.

LOADING DOCK
The CCIC has 2 possible loading areas, one on each floor. Because of limited space, vehicles should unload/load as quickly as possible in the loading dock then move to the parking lot.

LOADING/UNLOADING
Load in/out can only take place within your contracted time. When working with the Innovation Project Manager, please be specific about your load in/out timing on your event schedule. Load in/out should occur through the loading bays only, not through the front entrances. The CCIC has a limited number of flatbed carts available. If you need to reserve one, please do so through the Innovation Project Manager. There is one elevator that can be used to move small materials between the floors. The CCIC does not have storage available. If you need to send materials ahead of time, please connect with the Innovation Project Manager.
Catering & Convention Guidelines

POLICIES

DECORATIONS, BANNERS AND OTHER SIGNAGE

The CCIC team would like to make every event at our facility special and a welcome experience. Therefore, every effort will be made to allow the guest to prepare decorations reflecting their creative requirement. Assembly and set-up of your decor is the guest’s responsibility. If you need assistance with centerpieces or placing materials throughout your event space please let your Innovation Project Manager know.

No nails, screws, staples or penetrating items are to be used on our walls or floors. Glitter or foil (non-paper) confetti is not allowed on site. Any damage will be charged to the guest after the event.

The following decor items are permitted:
- Latex Balloons – If balloons escape into the ceiling, a removal fee will be charged.
- Electronic candles
- Centerpieces Materials: including flowers, feathers, picture frames, chargers, bottles, etc.
- Specialty Linen (Linen rented from the CCIC will incur charges).

The following décor items are prohibited:
- Mylar Balloons
- Fire/Free Standing Candles
- Glitter/Confetti
- Dirt
- Hay, straw, corn stalks, or similar materials

Banners may not be affixed to the facility or suspended to any surfaces in the CCIC without prior review and approval. Banners may not be hung on walls or on windows with adhesives.

The CCIC can provide easels upon request at no extra charge.
Catering & Convention Guidelines

POLICIES

GUEST CLEANUP PROCEDURES
Place all trash into lined garbage cans provided by CCIC.
Clean all decorating debris before and after the event.
Pick up all trash items from the floor that are too large to vacuum and place into trash cans.
Contact on-duty CCIC staff for cleanup instructions if spillage occurs.
CCIC will provide lined garbage cans for all events.
Excessive cleanup, such as breaking down and removing crates, boxes, packing materials, or decorations may result in additional charges at $30.00/hour.

ADDITIONAL COSTS

Menu price of item per guest includes: chafers & fuel, serving utensils, platters, bowls, etc.

A 15% setup fee for service will be applied to all food and beverage sales. This charge is intended to cover disposables or china & silverware, tablecloth, napkins, & decorations/event signage the CCIC might provide.

Non-tax exempt groups will be charged an 8% sales tax for all costs.

PAYMENT

Fees will be determined by the Office of Facility Rentals in accordance with the current fee schedule. All checks or money orders should be drawn in favor of the “Cherry Creek Innovation Campus.”
A $35.00 administrative charge will be applied to all groups booking at the CCIC. This fee is non-refundable.

All fees are due within fifteen (15) days upon receipt of invoice unless otherwise determined by the District.
A minimum of a 10% late fee per week will be assessed if required to collect past due amounts. The District reserves the right to take any and all applicable legal actions to collect past due amounts for the rental of its facilities.
POLICIES

CANCELLATION POLICY
A $35.00 administrative charge will be applied to all groups booking at the CCIC. This fee is non-refundable.

The cancellation of any food and beverage services must be received in writing. Cancellation of an event that includes food, can be canceled without penalty up to 10 business days prior to the event. Cancellation 0-9 business days prior to the event, will cause a 100% estimated loss in Food and Beverage revenue and the guest will be responsible for 100% of the costs and will pay in full.

The cancellation of any non-food and beverage meeting, can be done up to 24 hours before the event. Additional charges may apply in the event the CCIC spent time or funds to prepare for the event.

In the event of an emergency shortage, conservation program, major maintenance and/or renovation, inclement weather, staff shortages, public health crisis, pandemic, epidemic or other events beyond the CCIC’s reasonable control, our buildings or grounds may not be available. In such cases, a specific Rental Agreement may be canceled at the sole discretion of the CCIC.

Inclement Weather
When schools are closed due to inclement weather, all rental activities scheduled in district facilities are canceled.
You may call the Weather Delay and Closure line at 720-554-4701, or see the CCSD School Closure and Storm Information page for more information.
CCSD’s REGULATIONS
(Reference: CCSD Facility Rental disclaimer and general regulations)

POLICIES

The policies and regulations of the Cherry Creek Schools Board of Education govern use of the rental facility and are incorporated herein as though fully set forth. In particular, Policy KF and Regulation KF-R concern community use of rental facilities and can be found here: https://go.boarddocs.com/co/chcr/Board.nsf/Public# (Go to the “Policies” tab - “K. School/ community Relations” - See policies KF & KF-R)

The regulations set out below are intended to be consistent with all pertinent Board of Education policies and regulations.

1. The use of school buildings or grounds by school groups under school sponsorship shall take precedence over any other use.

2. When any school building or facility is under a Rental Agreement, a school custodian or approved District staff member must be present and the costs assessed to the Lessee, if applicable. Lessee shall not negotiate with nor compensate and such District personnel directly. Any and all fees and charges to be paid directly to Cherry Creek School District.

3. There must be adequate adult supervision for all usage and the Lessee shall provide a certificate of insurance. The Lessee may be required to provide proof of adequate adult supervision to satisfy fire and safety regulations.

4. Lessee must confine themselves to the rooms and corridors assigned for their use, and to the approved times. Areas must be vacated completely at the designated time or double use fees will be assessed.

5. Organizations other than school-affiliated groups using the District buildings may not establish any type of concession or contract out for the concessions for the purpose of dispensing foods, candies, popcorn, soft drinks or sundries in school buildings or on school grounds. School-affiliated groups must have prior written approval from the principal building representative to operate or contract out a concession.
POLICIES

CCSD’s REGULATIONS
(Reference: CCSD Facility Rental disclaimer and general regulations)

6. Activities that may present a health hazard to students, such as dog obedience classes or pet shows, will not be allowed.

7. The use and possession of alcoholic beverages or illegal drugs by any person or group on District property is strictly prohibited.

8. Smoking and tobacco use is strictly prohibited in all school buildings or on school grounds.

9. Unauthorized possession or use of any type of firearms or weapons is strictly prohibited.

10. Any form of illegal gambling is strictly prohibited in District facilities or on school grounds.

11. Overnight use of any facility requires the approval of the principal and the Assistant Superintendent of Auxiliary Services.

12. No storage facilities will be provided, nor responsibility accepted by Lessor, for any equipment or materials brought in by Lessee, unless specifically addressed in a governmental joint use agreement.

13. Furniture will not be moved from building to building by Lessee.

14. School buildings and facilities may not be used for private family use, i.e., wedding receptions, birthday parties, funerals, recreation picnics, cookouts, etc.
POLICIES

CCSD’s REGULATIONS
(Reference: CCSD Facility Rental disclaimer and general regulations)

15. Lessor reserves the right to schedule other activities or events in other parts of the building or facility not covered by a Rental Agreement.

16. The School District insurance policy prohibits the use of model airplanes, drones, model cars, model rockets which use a flammable substance, as well as any type or aircraft or hot air balloons on school property.

17. Certificates of insurance evidencing commercial general liability with minimum limits of $1,000,000 per occurrence/$2,000,000 aggregate naming the District as additional insured will be provided prior to the usage of the facility. Proof of additional coverage(s) may be required.

18. The transfer, assignment, or sublease of this Rental Agreement is strictly prohibited