

# USA HOST YOUR EVENT AT THE POTATOES USA OFFICE AND CULINARY CENTER!

EST. 2021







#### INCLUDED AMENITIES:

State of the art audio visual O.L. system, including cameras

for video conferencing

- Introduction by a Potatoes
- O2. USA Staff Member with guided tour of our new Office and Culinary Center
- $\begin{tabular}{ll} \begin{tabular}{ll} Cables and Chairs for \\ attendees \end{tabular}$
- ○₄. Fast, reliable WiFi
- O5. Spaces for small breakout sessions

- Conveniently located a few O.G. blocks from Denver Lightrail
  - system, restaurants, coffee shops, and hotels
  - Negotiated hotel rates with
- O 7. neighboring properties \*based on hotel availability and size of room block
- $\circ 8. \begin{array}{l} \text{Coffee, Tea, Soft Drinks, and} \\ \text{Snacks} \end{array}$ 
  - Optional Program/Activity
- Og. Update by Potatoes USA Staff

# IF YOU HAVE ANY QUESTIONS, FEEL FREE TO SEND US A MESSAGE!



#### **ROOM OPTIONS:**

#### The Boardroom

• Tables and chairs for up to 50 people

U-Shape: 34-36 Conference: 32-34 Hollow Square: 38 Classroom: 42

• Full video conferencing abilities built in

• View of our state of the art Spud Lab

• Open Concept



# The Library

- Lounge seating
- Great for receptions or breakouts
- Smart TV
- Fireplace
- Open Concept



- Conference table with seating for up to 10 people
- Full video conferencing abilities built-in
- Fully private space



# The Spud Lab

- Individual chef stations perfect for workshops
- State of the art equipment
- Video conferencing available

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## COST

# There is **no cost** for the facility and space

A \$25.00 per person operational fee to cover overhead costs which include:

-Soft Drinks, Coffee, Tea, and Snacks

- A/V Equipment
- Meeting Room maintenance and cleaning
  - Recommendations on area attractions

#### \*\*Additional Charges May Apply for the following:

- Specialty Menu from Chef RJ and Chef Vince
- Deep cleaning of event space if necessary
  - Specialty beverage and snack needs
- Reserved Parking in our Partner Garage
  - Additional rental items

#### **MEET YOUR PLANNERS:**



CAITLIN ROBERTS
EVENT COORDINATOR



CHELSEA GRAY

SR. EVENT MANAGER AND EXECUTIVE ADMINISTRATOR

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## **CULINARY INFORMATION**





# **AVAILABLE FOR:**

CUSTOM LUNCH MENUS
TEAM BUILDING EVENTS
Please inquire for more information

#### MEET YOUR CHEFS:



RJ HARVEY, RDN, CEC CULINARY DIRECTOR VINCE ARMADA
EXECUTIVE SOUS CHEF

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