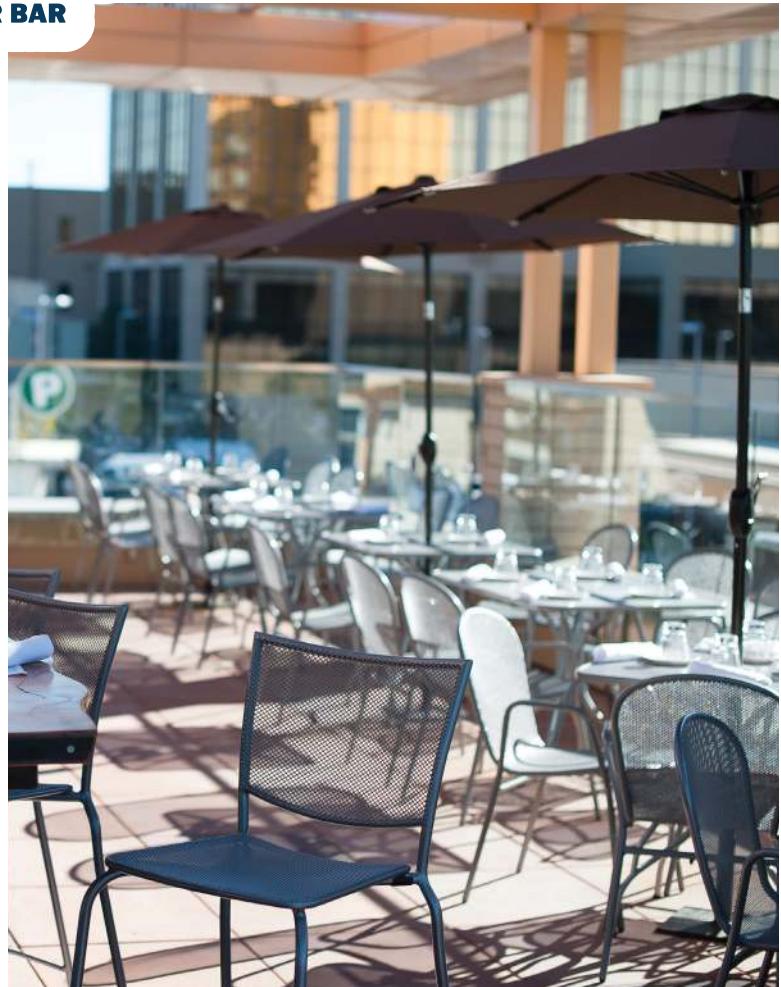




Jax

FISH HOUSE & OYSTER BAR

PARTIES & EVENTS



JAXGLENDALE.COM • 650 S. COLORADO BLVD • GLENDALE, CO

LET'S THROW A PARTY

PRIVATE PARTIES & EVENTS

Bringing the Coasts to the Coastless by mindfully sourcing and soulfully preparing the freshest seafood. We pride ourselves on creating memories by serving our guests and community with an uncommon level of genuine care. The famous Raw Bar offers up to a dozen different varieties of oysters daily, in addition to clams, chilled crabs and lobsters, all flown in daily. Behind the scenes, Jax Chefs create innovative entrees that capture the essence of fresh fish and local and organic produce. The exciting, upbeat bar features Jax signature infusions, a broad selection of craft cocktails, an outstanding wine list and a rotating menu of local micro-brews. Between our five distinct event spaces, the options for your event are endless!

PRIVATE DINING ROOM - STYLE: seated / cocktail - CAPACITY: 55 / 70

Ideal for those looking for privacy while still feeling that you're part of the main event.

Ideal for seated dinners, luncheons, and business meetings!

*Ability to accommodate smaller groups. Please inquire for pricing & discounted off-peak hours.

ROOFTOP - STYLE: seated / cocktail - CAPACITY: 70 / 100

Jax just got a little higher with our open-air rooftop deck! The deck is ideal for everything from seated lunches to evening cocktail parties and everything inbetween. Experience the view, the sun, and the stars that only the Jax Rooftop can offer.

*Ability to accommodate smaller groups. Please inquire for pricing & discounted off-peak hours.

THE WHOLE DANG THING - STYLE: seated / cocktail - CAPACITY: 200+

This is the grandest way to host a party. Jax becomes yours. The dining room, the rooftop, the bar, it's all yours!

ROVING RAW BAR

Mix it up! Add a Roving Raw Bar to your event. Impress your guests with a Roving Raw Oyster Bar from Jax Fish House. Our talented staff will setup a beautiful display of our fresh, raw oysters, providing a taste of the coast that you won't find anywhere else.

To reserve a space at Jax Fish House Glendale, a food and beverage minimum must be met. Minimums vary by date and time. All events include 10% tax and 23% service charge.

FOR MORE INFORMATION OR TO BEGIN PLANNING YOUR EVENT, CONTACT EVENTS@JAXGLENDALE.COM OR 303.756.6449



SMALL BITES

FRIED CALAMARI - mango-chile mojo, lime aioli

MINI LUMP BLUE CRAB CAKES - grilled lemon tartar

LOBSTER ROLL BITES - smoked bacon, celery aioli, split top bun

CHARGRILLED OYSTERS - creole butter, romano cheese

RAW BAR

EAST & WEST COAST OYSTERS

PEEL N' EAT SHRIMP

KING CRAB

SNOW CRAB

SHRIMP COCKTAIL

ENTREES

GRILLED SALMON - roasted baby beets, oil poached onion, fried cauliflower, english pea pistou, fresh radish

LEMONGRASS TUNA - rice noodles, bok choy, samba-coconut dressing, fried shallots

NY STRIP - smashed potatoes, truffled asparagus



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PLATED DINNER

\$48/PER PERSON

STARTERS

HOST CHOOSES 2
[served family style]

PEEL N' EAT SHRIMP - jax mustard sauce, cocktail sauce

FRIED CALAMARI - mango-chile mojo, lime aioli

FRESH SHUCKED OYSTERS

SPECIALTIES

GRILLED SALMON - black lentil, n'duja, romanesco, piquillo pepper vinaigrette

BRAISED SHORTRIB - mushroom cognac gravy, smoked sour cream, saffron pappardelle

SEARED DUCK BREAST - duck dirty rice, charred broccolini, orange-thyme jus

SPAGHETTI AL SCOGLIO - mussels, manila clams, calamari, prawns, calabrian chiles, castelvetrano olives, san marzano tomato

SOUTHERN FRIED CATFISH - collard greens, cheddar & poblano grits, carolina barbecue sauce

PASTA PRIMAVERA - seasonal vegetables, add shrimp \$5

DESSERT

[served family style]

FLOURLESS CHOCOLATE MOUSSE CAKE - fresh berries, raspberry coulis, baked meringue crumbles

KEY LIME PIE - toasted meringue, salted caramel

Please note that menus do change seasonally. Some items may not be available out of season.



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PLATED DINNER

\$65/PER PERSON

STARTERS

HOST CHOOSES 2 [served family style]

- PEEL N' EAT SHRIMP** -jax mustard sauce, cocktail sauce
FRESH SHUCKED OYSTER -cocktail sauce, mignonette
FRIED CALAMARI -mango-chile mojo, lime aioli
CRISPY BRUSSELS SPROUTS -peanuts, shallot, nam pla

SOUP OR SALAD

HOST CHOOSES 1

- CHICKEN & CRAWFISH GUMBO** -andouille sausage, red & green peppers, long grain rice, tomato-okra jam
THE WEDGE SALAD -heirloom tomato, crispy bacon, bleu cheese crumbles, ranch dressing
MIXED GREENS SALAD - seasonal vegetables, herb vinaigrette

SPECIALTIES

HOST CHOOSES 4 OPTIONS

- GRILLED SALMON** - black lentil, n'duja, romanesco, piquillo pepper vinaigrette
SOUTHERN FRIED CATFISH - collard greens, cheddar & poblano grits, carolina barbecue sauce
BRAISED SHORTRIB - mushroom cognac gravy, smoked sour cream, saffron pappardelle
SEARED DUCK BREAST - duck dirty rice, charred broccolini, orange-thyme jus
LEMONGRASS TUNA - soba noodle, pickled daikon, bok choy, smoked shoyu broth
SPAGHETTI AL SCOGLIO - mussels, manila clams, calamari, prawns, calabrian chiles, castelvetrano olives, san marzano tomato
ALAMOSA BASS - citrus roasted heirloom carrots, cauliflower, harissa-beet hummus, crispy panisse
PASTA PRIMAVERA - seasonal vegetables, add shrimp \$5

DESSERT

[served family style]

- FLOURLESS CHOCOLATE MOUSSE CAKE** - fresh berries, raspberry coulis, baked meringue crumbles
KEY LIME PIE - toasted meringue, salted caramel

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PLATED DINNER

\$75/PER PERSON

STARTERS

HOST CHOOSES 2 [served family style]

SPICY TUNA -puffed rice, ponzo, sriracha mayo

FRIED CALAMARI -mango-chile mojo, lime aioli

FRESH SHUCKED OYSTER - 2 per person

PEEL N' EAT SHRIMP - jax mustard sauce, cocktail sauce

NOLA STYLE CHARGRILLED OYSTERS - creole butter, romano cheese

SOUP OR SALAD

HOST CHOOSES 2 choice of

CHICKEN & CRAWFISH GUMBO - andouille sausage, red & green peppers, long grain rice, tomato-okra jam

THE WEDGE SALAD - heirloom tomato, crispy bacon, bleu cheese, ranch dressing

CHOPPED CAESAR - breadcrumb, manchego, parmesan vinaigrette

MIXED GREENS SALAD -seasonal vegetables, herb vinaigrette

SPECIALTIES

HOST CHOOSES 4

GRILLED SALMON - black lentil, n'duja, romanesco, piquillo pepper vinaigrette

SOUTHERN FRIED CATFISH - collard greens, cheddar & poblano grits, carolina barbecue sauce

NY STRIP - crispy rosemary potato cake, chickory slaw, brandy-peppercorn demi

SEARED DUCK BREAST - duck dirty rice, charred broccolini, orange-thyme jus

LEMONGRASS TUNA - soba noodle, pickled daikon, bok choy, smoked shoyu broth

SPAGHETTI AL SCOGLIO - mussels, manila clams, calamari, prawns, calabrian chiles, castelvetrano olives, san marzano tomato

ALAMOSA BASS - citrus roasted heirloom carrots, cauliflower, harissa-beet hummus, crispy panisse

PASTA PRIMAVERA - seasonal vegetables, add shrimp \$5

DESSERT

plated, guest choice of

FLOURLESS CHOCOLATE MOUSSE CAKE - fresh berries, raspberry coulis, baked meringue crumbles

KEY LIME PIE - toasted meringue, salted caramel

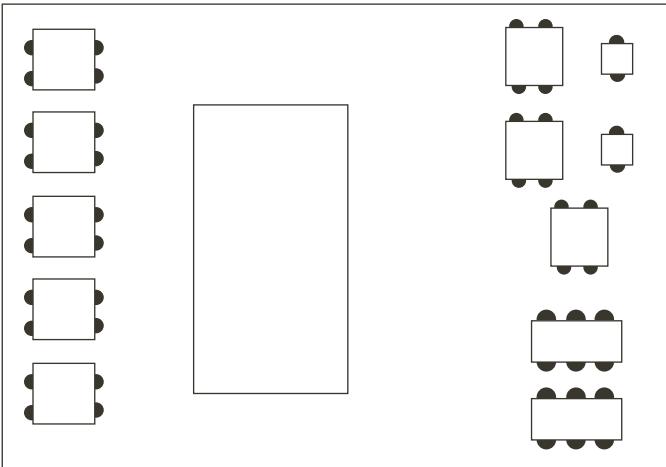
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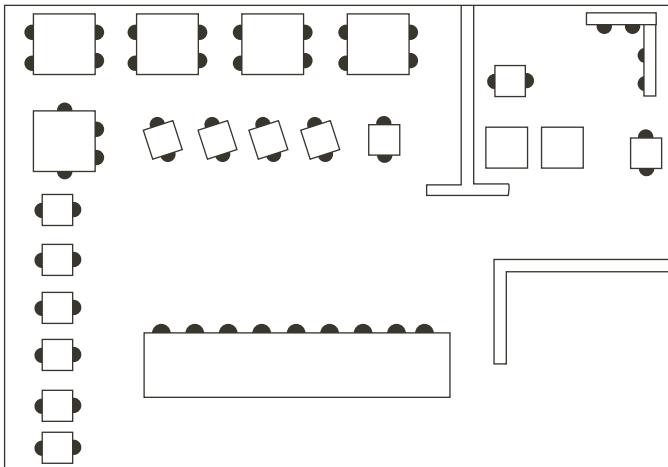
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FLOORPLANS

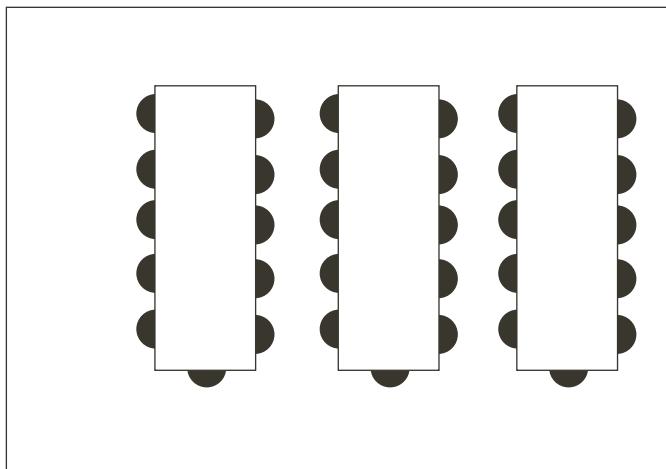
MAIN DINING ROOM | CAPACITY 110



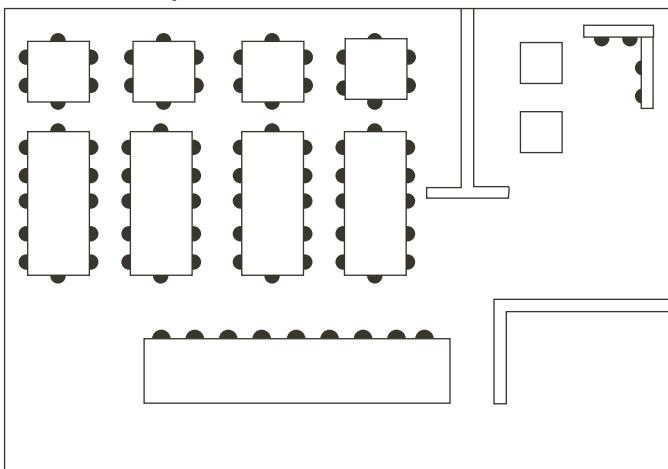
ROOFTOP COCKTAIL PARTY | CAPACITY 110



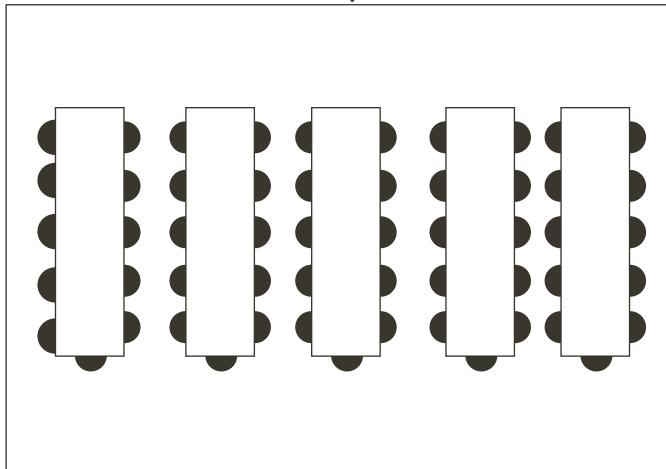
HALF PRIVATE DINING ROOM SEATED | CAPACITY 22 | 33



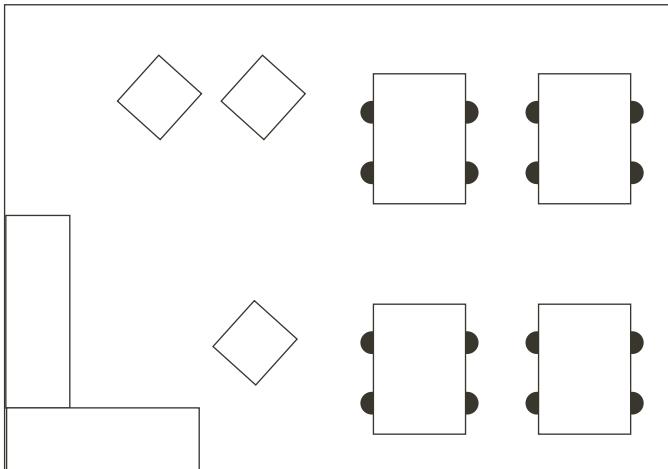
ROOFTOP SEATED | CAPACITY 75



FULL PRIVATE DINING ROOM SEATED | CAPACITY 55



FULL PRIVATE DINING ROOM BUFFET/ RECEPTION | CAPACITY 70



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FAQ | PRIVATE EVENTS

DO YOU HAVE ROOM FEES?

There is no room rental fee. We have food and beverage minimums that vary depending on the day of the week and the time of the year.

IS THERE A DEPOSIT REQUIRED?

We require a 50% deposit to secure your space. This deposit will be applied to your final bill on the night of your event. Events must be cancelled within 7 days of scheduled event to receive a full refund of the deposit.

WHAT IS THE LARGEST GROUP YOU CAN ACCOMMODATE?

If you buy out the entire restaurant, we can accommodate groups of 200 or more. Our private rooms can accommodate groups of up to 55 for a seated dinner, or up to 70 for a cocktail style party.

DO YOU HAVE A/V EQUIPMENT?

While we do not have our own A/V equipment, our private dining room is well equipped with strategically placed outlets. We're happy to assist with the rental of equipment for your presentation or meeting for 10% coordination fee on the cost of the items. We offer complimentary WiFi throughout the restaurant.

CAN I BRING IN MY OWN MUSIC?

Our rooftop patio has its own sound system. You can choose to send us a playlist or play from your own device. If you choose to offer live music to your guests, we can make sure that they can hear the bands on both floors.

WILL YOU COORDINATE OUTSIDE RENTAL ITEMS OR FLORALS FOR MY EVENT?

We are happy to order florals or additional equipment rentals (extra coat racks, linens, etc.) for an additional 10% coordination fee on the cost of the items.

ARE YOUR SPACES HANDICAP ACCESSIBLE?

The main restaurant is handicap accessible. The private dining room is separated from the main dining area with 2 steps. Our rooftop patio, is located at the top of a large staircase.

WHEN ARE MY FINAL MENU SELECTIONS DUE?

Final menu selections are due two weeks before your event.

WHEN DO I HAVE TO CONFIRM MY GUEST COUNT?

We require a billable headcount one week before your event.

CAN WE BRING OUR OWN CAKE TO OUR EVENT?

We love having the opportunity to help you celebrate special days! While we do not charge a cake cutting fee, our in-house pastry chef can make custom cake or dessert for your party at a great value!

WHAT IF SOME OF MY GUESTS HAVE FOOD ALLERGIES OR DIETARY RESTRICTIONS?

With advance notice, we can accommodate a wide range of food allergies and dietary restrictions. We have menu items that feature gluten and dairy free options, and our staff and chefs are trained to accommodate your group's specific dietary needs.

WHERE DO MY GUESTS PARK AND HOW MUCH WILL IT COST?

There is a free parking garage located in the middle of the City Set Complex. Parking is ample and covered perfect for any inclement weather. Cars can be left over night.

WHAT IS THE SERVICE CHARGE AND TAX?

For in house private dining, all food and beverage is subject to a 23% service charge, plus 10.075% sales tax.





BIGREDF RESTAURANT GROUP

Not seeing what you're looking for?
We have 5 other options; they all do catering.



BOULDEREVENTS@POSTBREWING.COM
LAFAYETTEEVENTS@POSTBREWING.COM
LONGMONTEVENT@POSTBREWING.COM
ROSEDALEEVENTS@POSTBREWING.COM



EVENTS@CENTROMEXICAN.COM



EVENTS@THEWESTENDTAVERN.COM



EVENTS@ZOLOGRILL.COM



EVENTS@LOLADENVER.COM