

F **BIGREDF** RESTAURANT GROUP

Not seeing what you're looking for?
We got what you need!



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



EVENTS@CENTROMEXICAN.COM



EVENTS@THEWESTENDTAVERN.COM



EVENTS@ZOLOGRILL.COM



EVENTS@LOLADENVER.COM



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 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 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 in-between. 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 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**



FISH HOUSE & OYSTER BAR

HAPPY HOUR FOR THE CREW

YOU BUILD IT “DISPLAYS”

HAPPY HOUR SAMPLER* \$21 PER PERSON

*1/4 lb snow crab, 1/4 lb peel n' eat
shrimp, 3 happy hour oysters*

COOKED OYSTERS \$3 EACH

CHARGRILLED

creole butter, romano cheese

ROCKEFELLER

*spinach, grana padano,
bacon, pernod*

EAST COAST CHESAPEAKE BAY OYSTERS

[RAW]* \$1.50 EA.

cocktail, mignonette

PEEL N' EAT SHRIMP \$7 PER PESON

mustard sauce, maryland seasoning

PASSMORE RANCH WHITE

STURGEON CAVIAR

(15g) \$78

(30g) \$150

GOLDEN WHITFISH ROE

(15g) \$16

(30g) \$30

FRIED CALAMARI \$3.00

(displayed only)

mango-chile mojo, lime aioli

FRUIT DE MER \$3.00

(displayed only)

*octopus, mussels, squid, shrimp, green olives,
harissa, broken crackers*

STEAMED MUSSELS \$2.00

roasted tomato, chorizo or thai curry

SHRIMP TOAST \$3.75

*ginger, coriander, sesame, sambal aioli,
peanuts esame crunch*

KIMCHI FISH CAKE SLIDERS \$2.50/EA

siracha mayo, raise kimchi, pickled cucumber

CHOWDER FRIES \$1.50

cheddar, green onion

MINI LUMP BLUE CRAB CAKES \$6.50

SMOKED SALMON GRILLED

CHEESE BITES \$2.50

(quartered pieces)

MINI ARANCINI

“FRIED RISOTTO BALLS” \$1.50

AHI TUNA POKE \$4

SEAFOOD TOSTADAS \$4

STEAK TARTARE CROSTINI \$3

SEASONAL BRUSCHETTA \$2

CHOCOLATE CHIP COOKIES \$3 PER PERSON

(gluten-free)

MINI BEIGNETS &

SEASONAL PRESERVES \$1.50 EACH



FISH HOUSE & OYSTER BAR

COCKTAIL PARTY



APPETIZERS

price per piece or oz

BUTTER FAT CORNBREAD \$1.50/PIECE
whipped honey butter

AHI TUNA POKE \$4/HALF OZ or \$5/PERSON
chef's daily preparation rice paper (gf)

FRIED CALAMARI \$4.50
mango-chile mojo, lime aioli

MINI LUMP BLUE CRAB CAKES \$6.50/EA
preserved lemon

CHARGRILLED OYSTERS \$4/EA
creole butter, romano cheese

SALMON RILLETTE TARTINE \$3/EA
pickled mustard seeds, shaved red onion, tomato, white cheddar

BRUSSELS SPROUTS \$2/PERSON
nam pla, crispy shallots, lime roasted peanuts

WARM POTATO SALAD \$1.50/PERSON
black garlic mostarda, potatoes, arugula, brined scallion aioli

SEASONAL VEGETABLE & GRAIN TOSTADA \$3

ANDOUILLE CROSTINI \$3/EA
jax mustard sauce, pickled red onions

STEAK TARTARE BITE \$4/BITE or PERSON
grilled sourdough, smoked mussel-tabasco aioli carrot, cured egg, micro celery

JUMBO SHRIMP COCKTAIL \$3/SHRIMP
cocktail sauce, lemon

MINI ARANCINI \$1.50/EA
fried risoto balls



Available stationary or passed - a \$0.25/per piece service charge will be added for passed appetizers prices exclusive of tax and gratuity.



FISH HOUSE & OYSTER BAR

SEAFOOD TOWERS *(BUILD YOUR OWN TOWER)*



OYSTERS

WEST COAST LUXURY

\$4.20 each

EAST COAST SALTY

\$3.50 each

WEST COAST RICH

\$3.50 each

EAST COAST SWEET

\$2.50 each

CAVIAR

CURED SALMON ROE

\$21

1/2 oz. - large grain, robust, clean finish

WHITE FISH ROE

\$20

1/2 oz. - dry, briny, silky, rich

ISRAELI OSTERA CAVIAR

\$150

1oz - smooth, light salt, nutty, buttery finish

SHELLFISH

JUMBO COCKTAIL SHRIMP

\$3 each

SNOW CRAB

\$27 per 1/2 lb

DUNGENESS CRAB

\$25 per 1/2 lb

LOBSTER TAIL

\$21 (1 tail)

FRUIT DE MER

\$4 (approx. 4oz)

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



FISH HOUSE & OYSTER BAR

PRIVATE EVENT OPTIONS

CAN BE SERVED PLATED OR FAMILY STYLE INCLUDES BREAD SERVICE

OPTION A

Plates to Share

ALL 3 COURSES
\$95 PER PERSON

OPTION B

Plates to Share

2ND COURSE

3RD COURSE
\$80 PER PERSON

OPTION C

Plates to Share

1ST COURSE

2ND COURSE
\$80 PER PERSON

OPTION D

Plates to Share

2ND COURSE
\$75 PER PERSON

OPTION E

1ST COURSE

2ND COURSE
\$50 PER PERSON

*all drinks are an additional charge
*custom bar menus available

PLATES TO SHARE

choose 2 for your group or
add an extra option for \$4.00 per person

FRIED CALAMARI

mango-chile mojo, lime aioli

FRUIT DE MER

octopus, mussels, squid, shrimp, green olives, harissa, broken crackers

ANGUS STEAK TARTARE

serrano, cured egg yolk, dijon crème, sourdough toast

SALMON TOAST

pickled mustard seeds, sourdough, house pickled vegetables

BLUE CRAB CAKE

preserved lemon aioli

AHI TUNA POKE

warm rice, jalapeño, fuji apple, avocado, spiced cashews, black pepper ponzu, sesame

BRUSSELS SPROUTS

nam plan, crispy shallots, roasted peanuts

1ST COURSE SOUP OR SALAD

(choose two options for your menu)

CAESAR

little gem greens, whole grain mustard dressing, grana hard cheese, croutons

WEDGE

crispy bacon, crumbled blue cheese, little tomatoes, ranch

CLAM CHOWDER

ham hock, clams, fried zesta cracker

3RD COURSE

served family style

LEMON BAR BITES

CHOCOLATE MOUSSE CAKE BITES

BEIGNETS

2ND COURSE CREATE YOUR ENTREES

served family style or plated individually

CHOOSE YOUR PROTEIN

MISSISSIPPI CATFISH (bbq)

CHEF CATCH OF THE DAY

GULF GROUPER (burre blanc)

CHILEAN VERLASSO SALMON (puree)

COLORADO WHOLE STRIPED BASS

PACIFIC YELLOWFIN TUNA

LOBSTER MAC N' CHEESE

NEW ENGLAND SEA SCALLOPS

NY STRIP STEAK

MAKE YOUR PLATE HAPPIER!

(add to any protein)

GRILLED SHRIMP SHRIMP (5) \$15

BUTTER POACHED LOBSTER TAIL \$20

JUMBO LUMP BLUE CRAB \$15

ADD SCALLOPS \$8

CHOOSE YOUR SIDES

choose two options for your menu or... add an extra side for an additions \$4.00 per person

ASPARAGUS

RISOTTO

SHRIMP & BACON FAT CORNBREAD

BEST RICE EVER

BACON BRAISED COLLARD GREENS

WHIPPED POTATO

CHEDDAR & POBLANO GRITS

SEASONAL ROASTED VEGETABLES

AUTUMN GNOCCHI

MUSHROOM CONSERVA



FISH HOUSE & OYSTE

BUFFET OPTIONS

All buffets include 2 seasonal side options and salad.

OPTION A

FOUR PROTEINS
\$80 PER PERSON

OPTION B

THREE PROTEINS
\$70 PER PERSON

OPTION C

TWO PROTEINS
\$60 PER PERSON

OPTION D

ONE PROTEIN
\$50 PER PERSON

*all drinks are an additional charge
*custom bar menus available

SALAD OPTION

choose 1 for your group or
add an extra option for \$5.00 per person

CAESAR

romaine, whole grain mustard dressing, grana hard cheese, croutons

WEDGE

crispy bacon, crumbled blue cheese, tomatoes, ranch

CHOOSE YOUR PROTEIN

MISSISSIPPI CATFISH (bbq)

CHEF CATCH OF THE DAY

GULD GROUPER (burre blanc)

VERLASSO SALMON (puree)

COLORADO WHOLE STRIPED BASS

PACIFIC YELLOWFIN TUNE

LOBSTER MAC N' CHEESE

NEW ENGLAND SEA SCALLOP

NEW YORK STRIP STAK

MAKE YOUR PLATE HAPPIER!

add to any protein

SHRIMP (5) \$15

BUTTER POACHED LOBSTER TAIL \$20

JUMBO LUMP BLUE CRAB \$15

SCALLOPS \$8



FISH HOUSE & OYSTER BAR

LUNCH OPTIONS

\$30 PER PERSON

SOUP OR SALAD

[choice of]

WEDGE

tomato, crispy bacon, crumbled bleu cheese, ranch

CAESAR

garlic croutons, grana padano, whole grain mustard dressing

CUP GUMBO

green peppers, shellfish stock, long grain rice, okra

ENTRÉE

[choose four for your menu]

THE LUNCH SAMPLER

3 chef's choice oysters, 1/4 lb peel n' eat shrimp, 1/4 lb snow crab

FISH N' CHIPS

battered, crispy fried, french fries, slaw

FRIED CATFISH

poblano cheddar grits, bacon braised collards, carolina bbq

AHI TUNA POKE

sticky rice, spiced cashew, black pepper ponzu, avocado, jalapeño

GRILLED SALMON CAESAR SALAD

grana padano, garlic croutons, mustard vinaigrette

CRAB CAKE BURGER

lemon aioli, slaw

\$45 PER PERSON

SOUP OR SALAD

[choice of]

WEDGE

tomato, crispy bacon, crumbled bleu cheese, ranch

CAESAR

garlic croutons, grana padano, whole grain mustard dressing

CUP GUMBO

green peppers, shellfish stock, long grain rice, okra

DESSERT

[choice of]

LIME TART

CHOCOLATE MOUSSE

ENTRÉE

[choose four for your menu]

THE LUNCH SAMPLER

3 chef's choice oysters, 1/4 lb peel n' eat shrimp, 1/4 lb snow crab

FISH N' CHIPS

battered, crispy fried, french fries, slaw

FRIED CATFISH

poblano cheddar grits, bacon braised collards, carolina bbq

AHI TUNA POKE

sticky rice, spiced cashew, black pepper ponzu, avocado, jalapeño

LOBSTER BLT

candied bacon, aioli, brioche

GRILLED SALMON CAESAR SALAD

grana padano, garlic croutons, mustard vinaigrette

CRAB CAKE BURGER

lemon aioli, slaw

\$60 PER PERSON

APPETIZERS

[family style]

CALAMARI

mango chile mojo, lime aioli

PEEL N' EAT SHRIMP

SOUP OR SALAD

[choice of]

WEDGE

tomato, crispy bacon, crumbled bleu cheese, ranch

CAESAR

garlic croutons, grana padano, whole grain mustard dressing

CUP GUMBO

green peppers, shellfish stock, long grain rice, okra

DESSERT

[choice of]

LIME TART

CHOCOLATE MOUSSE

ENTRÉE

[choose four for your menu]

THE LUNCH SAMPLER

3 chef's choice oysters, 1/4 lb peel n' eat shrimp, 1/4 lb snow crab

FISH N' CHIPS

battered, crispy fried, french fries, slaw

AHI TUNA POKE

sticky rice, spiced cashew, black pepper ponzu, avocado, jalapeño

FRIED CATFISH

poblano cheddar grits, bacon braised collards, carolina bbq

LOBSTER BLT

candied bacon, aioli, brioche

GRILLED SALMON CAESAR SALAD

grana padano, garlic croutons, mustard vinaigrette

CRAB CAKE BURGER

lemon aioli, slaw



FISH HOUSE & OYSTER BAR

LUNCH BUFFET

TIER 1 | \$32 PER PERSON

ENTREES

HOST CHOOSES 2

FISH N' CHIPS

battered, crispy fried

SALMON RILLETTE MELT BITES

pickled mustard seeds, shaved red onion, tomato, white cheddar

STEAK TARTARE

*grilled sourdough, smoked mussel-tabasco aioli, carrot, cured egg, micro celery
bacon +1.50 / cheddar +1*

BUTTERNUT SQUASH GNOCCHI

fennel sous vide, sherry apple gastrique, spiced almonds

BULGAR WHEAT SALAD

seasonal vegetables, pickled shallot, crispy chickpeas, parsley, arugula, preserved lemon, feta

APPETIZERS

HOST CHOOSES 2

PEEL N' EAT SHRIMP

jax mustard sauce, cocktail sauce

FRUIT DE MER

squid, shrimp, mussels, octopus, basil, jalapeño, arugula, red wine vinaigrette

CAESAR SALAD

romaine, grain mustard dressing, crouton, lemon

WEDGE SALAD

grape tomatoes, bleu cheese, bacon, chives, ranch

SIDES

FRENCH FRIES

SLAW

DESSERT

CHOCOLATE CHIP COOKIES

TIER 2 | \$55 PER PERSON

ENTREES

HOST CHOOSES 3

FISH N' CHIPS

battered, crispy fried

AHI TUNA POKE

sushi rice, fuji apple, avocado, black pepper ponzu, spiced cashew

GRILLED MISO SALMON

soba noodles, edamame, marinated mushrooms, brussels sprouts

LOBSTER BLT

candied bacon, aioli, brioche

BUTTERNUT SQUASH GNOCCHI

fennel sous vide, sherry apple gastrique, spiced almonds

BULGAR WHEAT SALAD

seasonal vegetables, pickled shallot,crispy chickpeas, parsley, arugula, preserved lemon, feta

APPETIZERS

HOST CHOOSES 3

RAW BAR SAMPLER

*fruit de mer (to-go) or 3 oysters (in-house),
¼ lb peel n' eat shrimp, ¼ lb snow crab*

COCKTAIL SHRIMP MINIATURE CRAB CAKES

preserved lemon aioli

CAESAR SALAD

romaine, grain mustard dressing, crouton, lemon

SIDES

HOST CHOOSES 2

FRENCH FRIES

SLAW

SIMPLE GREEN SALAD

DESSERT

LEMON BAR BITES

CHOCOLATE CHIP COOKIES

delivery available upon request - inquire for details

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



FISH HOUSE & OYSTER BAR

BRUNCH BUFFET

ENTREES

[we suggest selecting two or more]

THE HASH \$8/PERSON

breakfast sausage, shrimp, potatoes, grilled onion, arugula, house vinaigrette

VEGETABLE SCRAMBLE \$8/PERSON

seasonal vegetables, feta

OSCAR SCRAMBLE \$8.50/PERSON

jumbo lump crab, feta, arugula, choice of grits or potatoes

FRIED SHRIMP + WAFFLES \$9/PERSON

smoked tomato, bacon, raised collard greens, fried egg

CLASSIC BENEDICT \$7/PERSON

hollandaise, poached eggs, roasted tomato

SHAKSHUKA \$7/PERSON

tomato, shrimp, kale, harissa, egg, sardash

OPTIONAL SIDE ADDITIONS

SIDE OF BACON

\$2/PERSON

PANCAKES

\$2/PERSON

vermont maple syrup

SIMPLE SALAD

\$6/PERSON

arugula, romaine, seasonal vegetables, house vinaigrette

DESSERTS

CHOCOLATE CHIP

COOKIES \$1.50/EA

LEMON BAR BITES \$2/EA

BEVERAGES

ENDLESS BUBBLES \$15/PERSON

COFFEE \$5/PERSON

unlimited

HOUSEMADE LEMONADE \$3/PERSON

STRAWBERRY LEMONADE \$3/PERSON

ICED TEA \$2.5/PERSON



FISH HOUSE & OYSTER BAR

BRUNCH MENU

PLATTERS & FINGER FOODS

SALMON RILLETTE &

COCKTAIL SHRIMP PLATTER \$18/PERSON

sourdough toast points, chives, pickled mustard seed, castelvetro olives, nuts, chef's choice of 2 cheeses, cocktail sauce

SEASONAL CRUDITE PLATTER \$3.50/PERSON

with harissa & ranch

BEEF TARTARE \$4/PERSON

grilled sourdough, smoked mussel-tabasco aioli carrot, cured egg, micro celery

AHI TUNA POKE PLATTER \$5/PERSON

sushi rice, fuji apple, avocado, black pepper ponzu, jalapeño, spiced cashew

FRUIT PLATTER \$2/PERSON

fresh seasonal fruit, greek yogurt dip

FRUIT DE MER \$13/ORDER FOR 2 3.5OZ.

squid, shrimp, mussels, octopus, basil, jalapeño, arugula, red wine vinaigrette

BUTTER FAT CORN BREAD

WITH HONEY BUTTER \$1.50/PIECE

SAMPLER \$21

3 chef's choice oysters, ¼lb. peel n' eat, ¼lb snow crab

THE HOOK \$39

2 east coast oysters, 2 west coast oysters, ½ lb peel n' eat, ½ lb snow crab

THE LINE \$49

lobster tail, fruit de mer, 2 east coast oysters, 2 west coast oysters, ½ oz golden caviar

THE SINKER \$90

½ lb snow crab, ½ lobster, ½ lb peel n eat shrimp, fruit de mer, 6 east coast oysters, 6 green lipped mussels

LOBSTER DEVILED EGGS \$3/EA

pepper bacon, chives

BEIGNETS \$3/EA

GROUP SALADS

GRILLED SHRIMP SALAD \$8/PER PERSON

bulgar wheat, pickled shallot, crispy chickpeas, parsley, arugula, preserved lemon, feta

CHOPPED CAESAR SALAD \$7/PERSON

garlic croutons, grana padano, whole grain mustard dressing

THE WEDGE \$6/PERSON

tomato, crispy bacon, crumbled bleu cheese, ranch

LOCAL GREEN SALAD \$5/PERSON

honey vinaigrette, grana padano

BEETS + BURRATA

seaweed vinaigrette, balsamic reduction, beet chip, smoked sea salt



FISH HOUSE & OYSTER BAR

SEAFOOD BOILS

BOIL AT HOME

offered all year round • \$65 per person

INCLUDES

HOW TO INSTRUCTIONS

SHRIMP

SEASONAL CRAB OPTIONS

CLAMS

plus all the fixings

RED POTATOS

CORN ON THE COB

ANDOUILLE SAUSAGE

lemon, spice, butter

LOW COUNTRY BOIL

offered all year round • \$65 per person

INCLUDES

SHRIMP

SEASONAL CRAB OPTIONS

CLAMS

plus all the fixings

RED POTATOS

CORN ON THE COB

ANDOUILLE SAUSAGE

lemon, spice, butter

CRAWFISH BOIL

offered as a seasonal options • \$33per person

INCLUDES

CRAWFISH

plus all the fixings

RED POTATOS

CORN ON THE COB

ANDOUILLE SAUSAGE

lemon, spice, butter

CRAB BOILS

\$ 55 per person

SNOW CRAB

DUNGENESS CRAB

SHRIMP, CRAWFISH

POTATOES

SEASONAL VEGETABLE

DRAWN BUTTER

delivery not included | staff not included | disposables and rentals are available upon request

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FISH HOUSE & OYSTER BAR

PLATTER TO-GO



THE HOOK \$38

*2 east coast oysters
2 west coast oysters
1/2 lb peel n eat shrimp
1/2 lb snow crab*

CRAB TRIO \$61

*1/2 lb snow crab,
1/2 lb dungeness crab,
1/4 lb king crab*

THE LINE \$74

*1 lobster tail
5 oz alaskan king crab
fruit de mer
2 east coast oysters
2 west coast oysters
1/2 oz golden white fish caviar*

THE SINKER \$112

*2 lobster tail
6 east coast oysters
6 green lipped mussels
1/2 lb peel n' eat shrimp
1/2 lb snow crab
1/2 lb king crab
fruit de mer*

Sales tax and coordination fee not included, 48 hours notice required, available for pick up only.

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FISH HOUSE & OYSTER BAR

ROVING RAW BAR MENU



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.

OYSTERS

EAST COAST SALTY

\$11/person

EAST COAST SWEET

\$8/person

WEST COAST RICH

\$10.50/person

WEST COAST LUXURY

\$12.50/person

*Approx. 3 oysters/person.
All these prices include accompaniments.
(cocktail, mignonette, lemon)*

ADD ON'S

COCKTAIL SHRIMP

\$12/person (approx. 4 shrimp)

SNOW CRAB COCKTAIL CLAWS

\$15/person (approx. 4 claws)

KING CRAB

\$38 per half pound

LOBSTER TAIL

\$21 (1 tail)

FRUIT DE MER

\$4 (approx. 4 oz.)

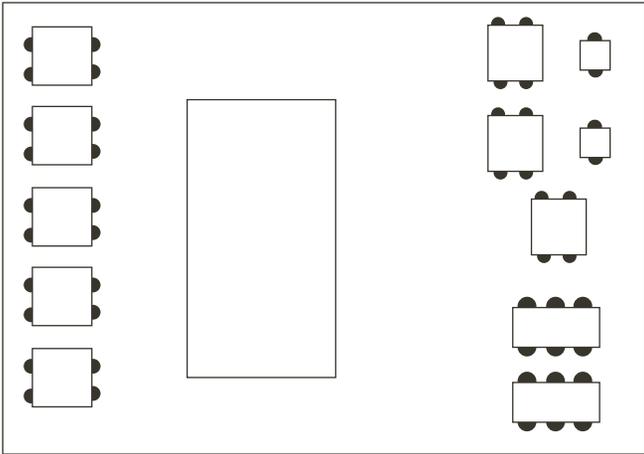
DUNGENESS CRAB

\$25 per 1/2 pound

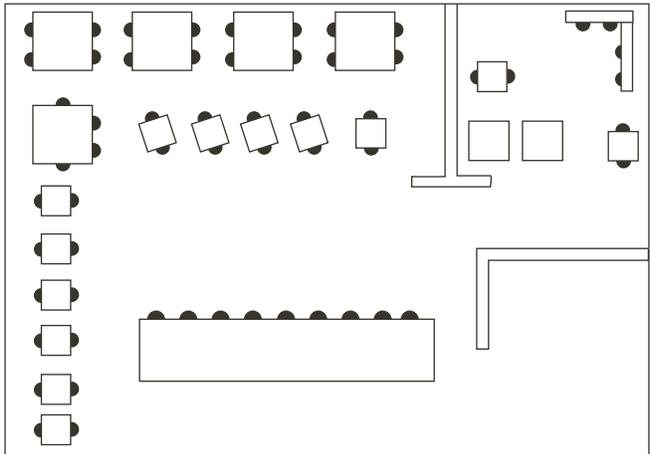
*Staffing starts at \$25/hour and a minimum of 2 shuckers is required for most events.
Local sales tax is not included in pricing.*

FLOORPLANS

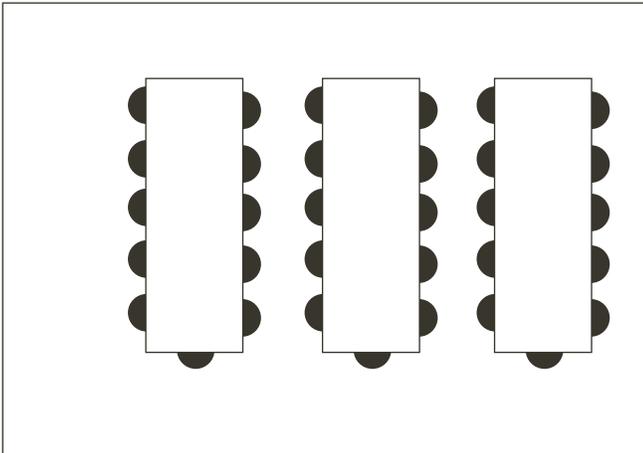
MAIN DINING ROOM | CAPACITY 110



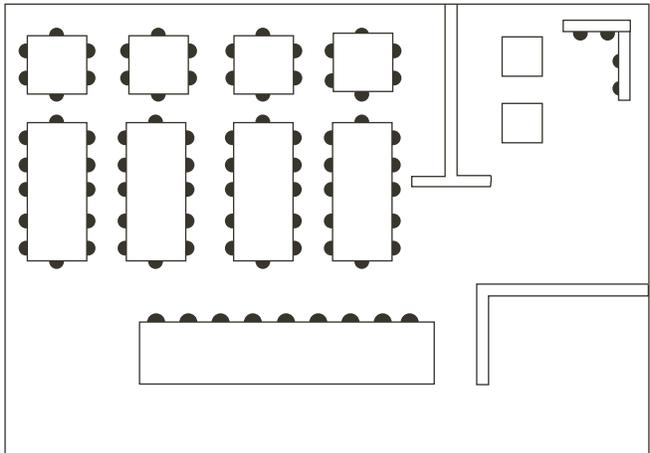
ROOFTOP COCKTAIL PARTY | CAPACITY 110



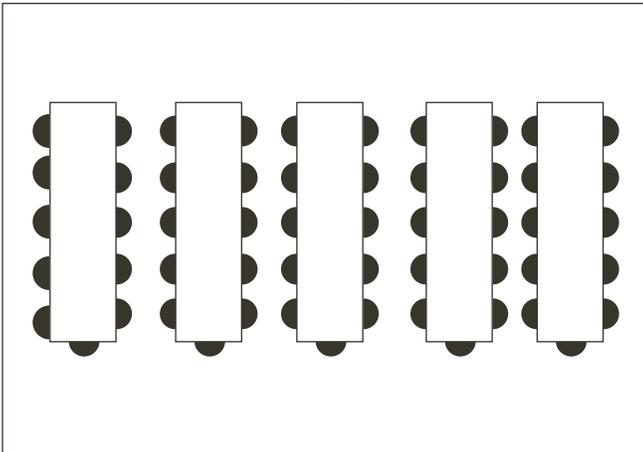
HALF PRIVATE DINING ROOM SEATED | CAPACITY 22 | 33



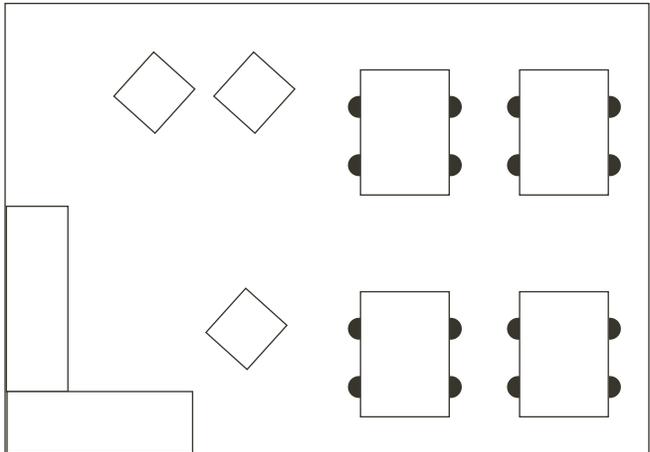
ROOFTOP SEATED | CAPACITY 75



FULL PRIVATE DINING ROOM SEATED | CAPACITY 55



FULL PRIVATE DINING ROOM BUFFET/ RECEPTION | CAPACITY 70



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.

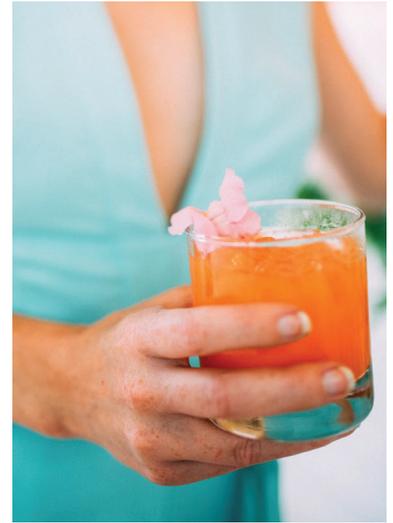




EVENTS

COCKTAILS

MOBILE BAR!



Nice to meet you! We're Cocktail Caravan, a full-service beverage catering and bartending service known for our fresh cocktails and vintage mobile bar, Lolita. Let us take everything off your plate from start to finish to create a one-of-a-kind experience for your guests!

SERVICES

Basic service is designed to be a budget option, and provides the client with bar staff, exclusively.

Full service includes all the bells and whistles, with the most options to get creative and customize the bar program for your event.

Budgets come in all shapes and sizes and we're happy to customize packages for all of them. Choose from either full or basic service and we'll help you design a package that works for your event. Explore add-on items like specialty cocktails, eco-friendly glassware, Lolita, and more.

**SAY
HELLO**

cocktailcaravan.com
hello@cocktailcaravan.com
(720) 598-2997

COCKTAILS, BEER + WINE

From standard cocktails like Moscow Mules and classic cocktails like the French 75 to fresh, made-to-order, seasonal cocktails we've got you covered. We're happy to serve your favorite beer and wine as well and provide pairings.

Wiseman

CapRock Organic Gin with fresh grapefruit, homemade sage simple syrup and fresh-squeezed citrus

Hotchkiss Thistle

Breckenridge Bourbon with fresh blackberry, thyme, dash of simple syrup, and fresh-squeezed lemon

Garden Gimlet

Breckenridge Vodka with fresh cucumber, cilantro, serrano, ginger, and fresh-squeezed lime