



FISH HOUSE & OYSTER BAR

PARTIES & EVENTS



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

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



the sinker



old fashioned

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CONTACT US AT

EVENTS@JAXGLENDALE.COM
303.756.6449



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!



FISH HOUSE & OYSTER BAR

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.

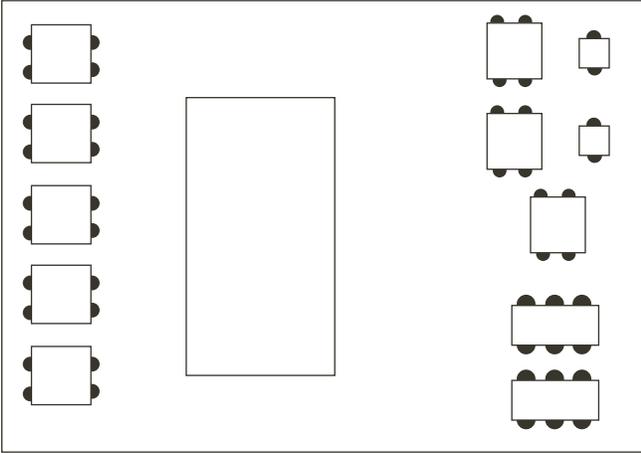
To reserve a space at Jax Fish House Glendale, a food and beverage minimum must be met. Minimums vary by date and time. All events include 10% tax and 23% service charge.



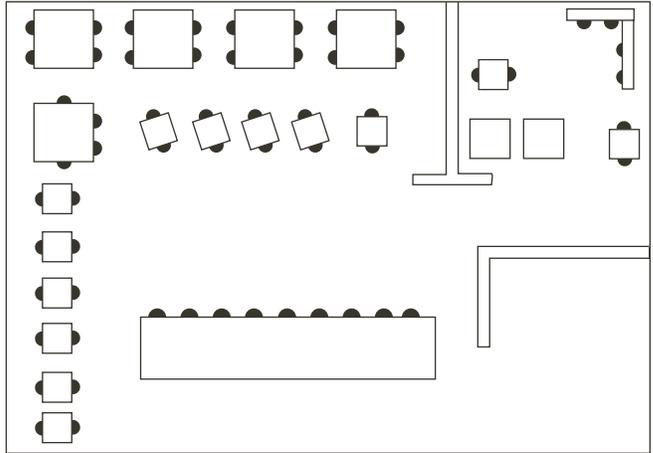
FISH HOUSE & OYSTER BAR

FLOOR PLANS

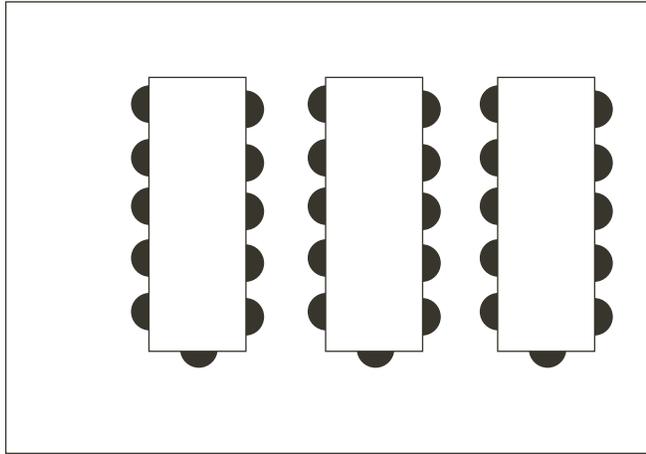
MAIN DINING ROOM | CAPACITY 110



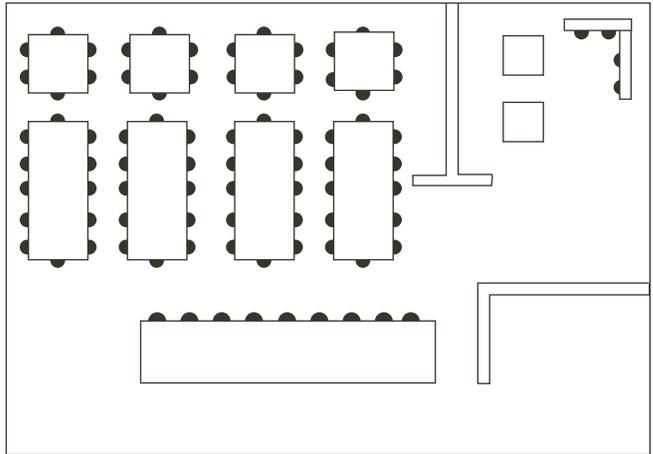
ROOFTOP COCKTAIL PARTY | CAPACITY 110



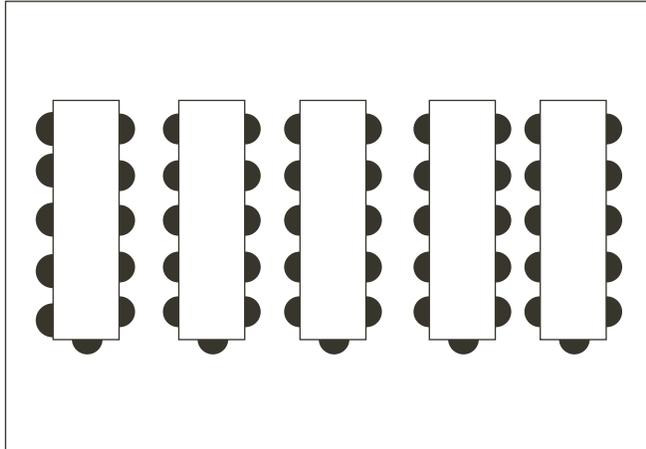
HALF PRIVATE DINING ROOM SEATED | CAPACITY 22 | 33



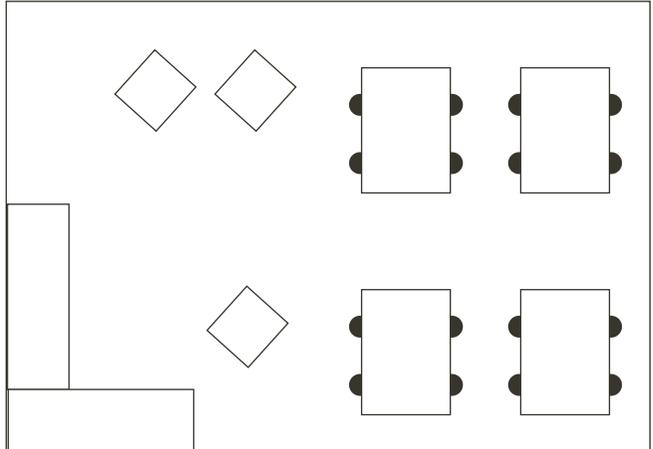
ROOFTOP SEATED | CAPACITY 75



FULL PRIVATE DINING ROOM SEATED | CAPACITY 55



FULL PRIVATE DINING ROOM BUFFET/ RECEPTION | CAPACITY 70





FISH HOUSE & OYSTER BAR

HAPPY HOUR PACKAGES GET HAPPY!

\$22 per person

APPETIZERS TO SHARE

choose 2

FRIED CALAMARI

mango-chile mojo, lime aioli

AHI TUNA POKE

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

SHRIMP & GRITS

crispy shrimp, poblano cheddar grits, collard greens

PEEL N' EAT SHRIMP

jax mustard sauce, cocktail sauce

STEAK TARTARE

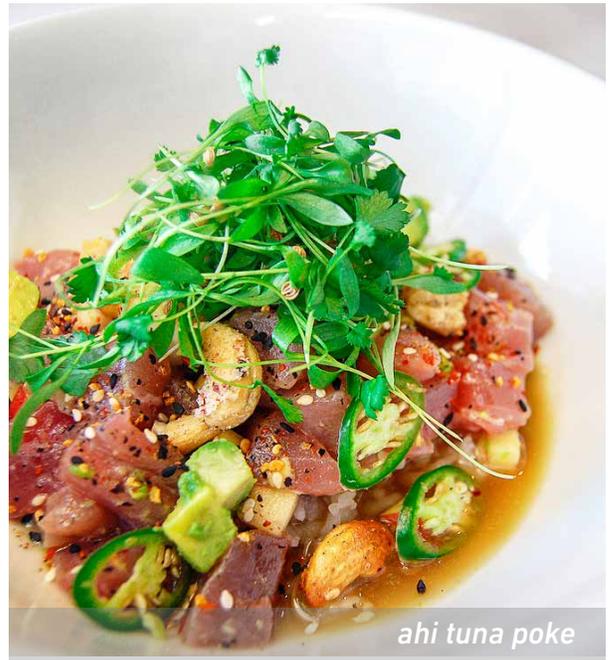
grilled sourdough, dijon crème, grana padano chive, jalapeño, cured egg yolk

HOTPOT PEI MUSSELS

chardonnay, garlic, lemon

SEAFOOD TOSTADA

shrimp, octopus, squid, avocado creme fraiche, smoked salsa



ahi tuna poke

NIBBLES

choose 1

CRISPY FRENCH FRIES

SHRIMP & BACON-FAT CORNBREAD

SEASONAL VEGETABLES

BRUSSELS SPROUT



peel n' eat shrimp

LUCKY YOU

pre-book a happy hour event & unlock these VIP hookups

BURGER \$8

LOBSTER MAC N' CHEESE
(C&K MEAT) \$20

OYSTERS ROCKEFELLER
OR GRILLED OYSTERS \$3

HAPPY HOUR OYSTERS \$1.50



Customized group menus are a thing!
We can make your happy hour dreams come true.



FISH HOUSE & OYSTER BAR

RECEPTIONS & GATHERINGS



fried calamari



mini lump blue crab cakes

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

RAW BAR



hook, line & sinker 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

DINNER
PLATED OR FAMILY STYLE

\$25 per person | includes appetizers to share, entrees and cornbread

APPETIZERS

choose 2
add extra appetizers for \$4 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

FRUIT DE MER

octopus, mussels, squid, shrimp, tomatoes, tumeric onions, almonds, harissa, lavash

BLUE CRAB CAKE

preserved lemon aioli

AHI TUNA POKE

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

SALMON ON TOAST

pickled mustard seeds, sourdough, house pickled vegetables

SIDES

choose 2
add extra sides for \$4 per person

RISOTTO

MAC N' CHEESE

BACON BRAISED COLLARD GREENS

WHIPPED POTATO

ANSON MILLS CHEESE GRITS

CHEF SEASONAL VEGETABLES

ENTREES

choose up to 4 options

MISSISSIPPI CATFISH

blackened or fried

CHEF CATCH OF THE DAY

chef's choice

NIMAN RANCH BURGER

plated only

NY STRIP STEAK - 8oz

GRILLED VERLASSO SALMON

\$12, priced per order for plated | \$8 per person for family style

PAN SEARED PACIFIC YELLOWFIN TUNA

\$12, priced per order for plated | \$8 per person for family style

PAN SEARED NEW ENGLAND SEA SCALLOPS

\$12, priced per order for plated | \$8 per person for family style

VEGETARIAN ENTREE

available upon request

ADD ON'S

SOUP OR SALAD

\$9 per person

CAESAR

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

WEDGE

crispy bacon, crumbled blue cheese tomatoes, ranch

CLAM CHOWDER

ham hock, clams, potatoes, mirepoix, fried zesta cracker

DESSERT

\$5 per person

KEY LIME PIE BITES

CHOCOLATE MOUSSE

CAKE BITES

BEIGNETS



BURGER & SANDWICH BAR | LUNCH & DINNER

\$15 per person | includes sandwich & sides

SANDWICHES & BURGERS

choose 4
sandwiches & burgers served whole

CRISPY FISH SANDWICH

pete's tartar sauce, iceberg lettuce

SALMON RILLETTE MELT

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

NIMAN RANCH BURGER

brioche bun, lettuce, tomato, jax mustard sauce

TUNA BURGER

miso-yuzu aioli, arugula, salt cucumber, red onion, brioche bun

BLT

candied bacon, aioli, brioche

make it a lobster BLT for \$7 more per sandwich

CHOOSE YOUR SIDES

choose 2
add extra sides for \$4 per person

HUSHPUPPIES

SHRIMP & BACON FAT CORNBREAD

MAC N' CHEESE

BACON BRAISED COLLARD GREENS

WHIPPED POTATO

ANSON MILLS CHEESE GRITS

CHEF'S SEASONAL VEGGIE

ADD ON'S

SALAD OPTIONS

add extra salad for \$9 per person

CAESAR

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

WEDGE

crispy bacon, crumbled blue cheese, tomatoes, ranch

DESSERT

served family style | \$5 per person

KEY LIMEPIE BITES

CHOCOLATE MOUSSE CAKE

BITES

BEIGNETS



Customized group menus are a thing!

We can make your dreams come true.

Jax
FISH HOUSE & OYSTER BAR



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, castelvetrano 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



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

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



FISH HOUSE & OYSTER BAR

PLATTERS 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 dungenesss 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.



FISH HOUSE & OYSTER BAR

CATERING THE 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.

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.**

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



BIG RED F RESTAURANT GROUP

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



BOULDEREVENTS@POSTBREWING.COM
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