We've got the perfect venue.

THE KITCHEN

AMERICAN BISTRO

THE KITCHEN, AMERICAN BISTRO
Located in LoDo

1560 WAZEE STREET DENVER, CO 80202
(303) 623-3127 I DENVEREVENTS@THEKITCHEN.COM

EVENT SPACE PHOTOS

WINE ROOM

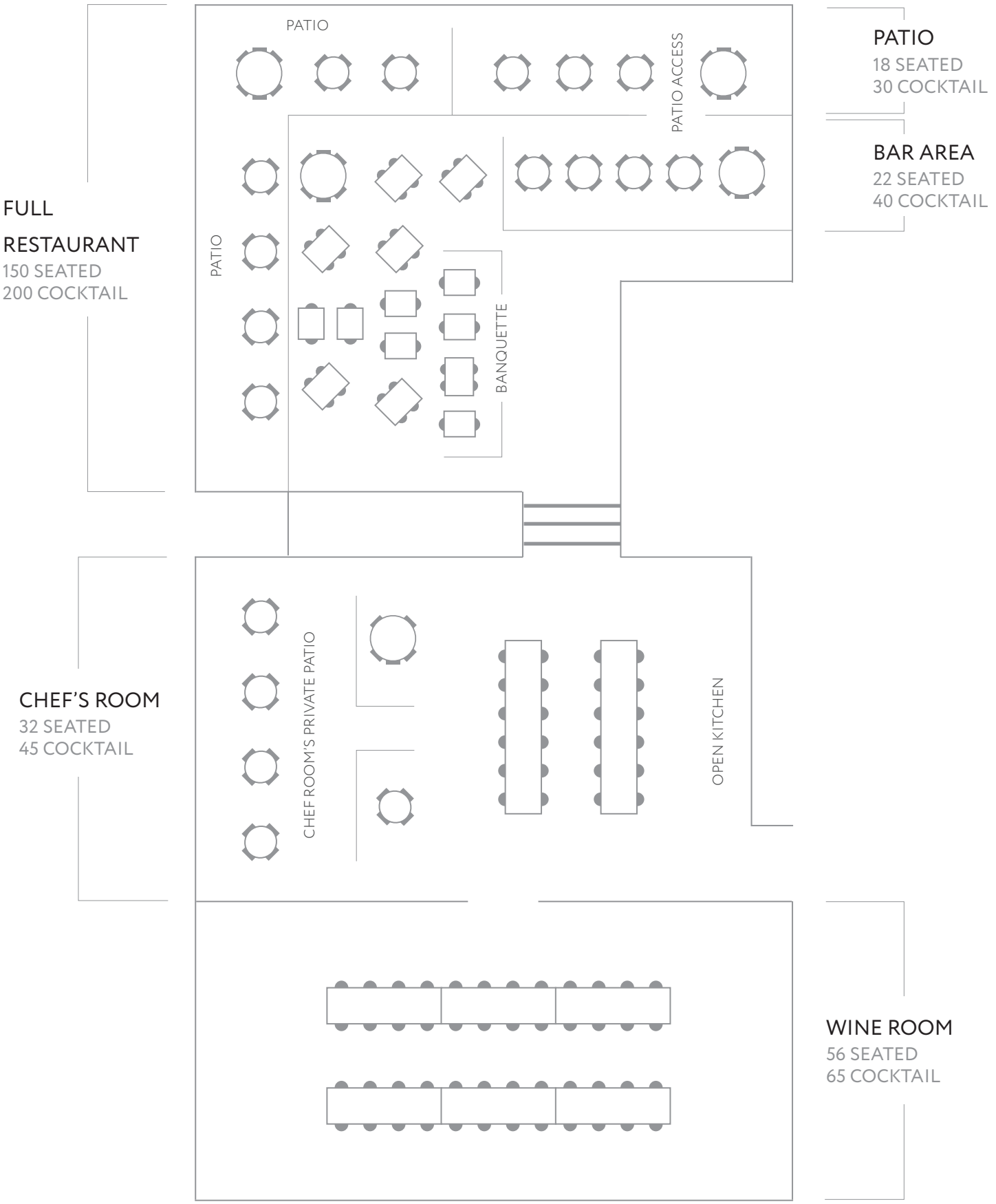
CHEF'S ROOM

EVENT SPACE PHOTOS

BAR AREA

FULL RESTAURANT

EVENT SPACES



RECEPTIONS & COCKTAIL HOURS

PASSED

Priced per dozen , minimum of 2 dozen per selection.

Avocado & Crab Salad GF belgian endive, fennel, fresno chili, lemon 60
Smoked Salmon Crostini dill & lemon crème fraîche, crispy capers 48
Crispy Polenta Cake GF, V whipped ricotta, seasonal fruit 36
Deviled Eggs GF caramelized fennel-onion, sumac 48
Burrata & Prosciutto GFO grilled bread 48
'Everything' Pretzel Bites V honey mustard 36
Roasted Mushroom Slider V braised greens, gruyere 36
Grilled BBQ Pork Skewers GF pork belly, roasted tomatillo salsa verde, cumin crema 48
Grilled Shawarma Beef Skewers GF tzatziki sauce 48
Lamb Meatballs moroccan-spiced tomato sauce, feta, mint 60
Pork Carnitas Sliders roasted tomatilla salsa, avocado, red cabbage, jalapeño 48
Buttermilk Fried Chicken Skewers gochujang dressing, pickled vegetables 48
Gulf Shrimp Hushpuppies castle valley mills cornmeal, hot pepper honey 48

DISPLAYED

Priced per guest

Spiced Hummus & Veggies GFO, V+ caramelized fennel–onion, sumac, homemade lavash 8
Harissa Honey Almonds & Marinated Olives GF, V 6
Tail On Shrimp GF classic cocktail sauce 12
Artisanal Cheese & Charcuterie GFO olives, pickles, seasonal accoutrement 15
Seafood Platter GF oysters on the half shell, crab legs, tail on shrimp, smoked mussels served with classic cocktail & mignonette sauce 25

GF = gluten free, GFO = gluten free option, V = vegetarian, V+ = vegan

Not inclusive of tax or gratuity.

FAMILY STYLE DINNER Three course menu | $65 per person

STARTERS FOR THE TABLE
optional & priced per person

Spiced Hummus & Veggies GFO, V+ caramelized fennel–onion, sumac, homemade lavash +8pp
Harissa Honey Almonds & Marinated Olives GF, V +6pp
Burrata & Prosciutto GFO grilled bread +8pp
Seafood Platter GF oysters on the half shell, crab legs, tail on shrimp, smoked mussels served with classic cocktail & mignonette sauce +25pp
Grilled BBQ Pork Skewers GF pork belly, roasted tomatillo salsa verde, cumin crema +7pp
Lamb Meatballs moroccan-spiced tomato sauce, feta, mint +7pp
Gulf Shrimp Hushpuppies castle valley mills cornmeal, hot pepper honey +7pp

FIRST COURSE
choose two for the table

Little Gem Salad GF, V avocado, kohlrabi, cotija, toasted pecan, roasted garlic-oregano vinaigrette
Chopped Kale Salad GF, V cauliflower, red onion, golden raisins, parmesan, pumpkin seeds, roasted ginger-chipotle vinaigrette
Caesar Salad romaine spears, crispy capers, herbed brioche breadcrumbs
Steamed Mussels green harissa, cilantro, grilled bread +6pp
Roasted Mushroom-Braised Kale Rigatoni V parmesan, parsley
Pasta Bolognese rigatoni, beef, pork, lamb, parmesan +4pp

MAINS
choose two for the table

Curried Vegetables & Brown Rice Bowl GF,V golden raisins, toasted almond, cilantro-mint chutney
Roasted Chicken GF mustard-butter glazed, sumac yogurt
Pan Seared Salmon GF skuna bay salmon, blistered cherry tomatoes, toasted cumin-herb tahini
Grilled Striped Bass GF romesco +8pp
Roasted Pork Loin GF smoky pork jus
Char-Grilled Lamb Chops GF salsa verde +12pp
New York Strip Roast GF dijon-demi glace +12pp
Grilled Tri-Tip Steak GF chimichurri sauce
Beef Tenderloin GF dijon-demi glace +15pp

SIDES
choose two for the table

Toasted Almond Couscous V fresno chili, apricot, curry
Roasted Beets GF, V housemade labne, pumpkin seed granola, dill, orange vinaigrette
Roasted Carrots GF, V creamy ricotta, dill gremolata
Braised Red Russian Kale GF, V
Char-Grilled Asparagus V thyme & parmesan brioche bread crumbs +3pp
Mushrooms & Bok Choy GF, V+ red miso, toasted sesame seeds +3pp
Creamy Mashed Potatoes GF,V buttermilk, chives
Garlic Smashed Fingerling Potatoes V parsley, parmesan

DESSERT
choose one for the table

Seasonal Fruit Crisp V vanilla ice cream
Warm Salted Chocolate Chunk Cookies V nathan miller chocolate
Butterscotch Pot de Créme GF, V crème fraîche, salted cashew brittle
Sticky Toffee Pudding V bourbon-pecan caramel, whipped crème fraîche
Sweet Bites V chef's selection +7pp

Additional First Course selections +5pp, Additional Main Course selections +10pp,
Additional Side selections +5pp, Additional Dessert selections +5pp

GF = gluten free, GFO = gluten free option, V = vegetarian, V+ = vegan

Not inclusive of tax or gratuity.

PLATED DINNER Three course menu | $80 per person

STARTERS FOR THE TABLE
optional & priced per person

Spiced Hummus & Veggies GFO, V+ caramelized fennel–onion, sumac, homemade lavash +8pp
Harissa Honey Almonds & Marinated Olives GF, V +6pp
Burrata & Prosciutto GFO grilled bread +8pp
Seafood Platter GF oysters on the half shell, crab legs, tail on shrimp, smoked mussels served with classic cocktail & mignonette sauce +25pp
Grilled BBQ Pork Skewers GF pork belly, roasted tomatillo salsa verde, cumin crema +7pp
Lamb Meatballs moroccan-spiced tomato sauce, feta, mint +7pp
Gulf Shrimp Hushpuppies castle valley mills cornmeal, hot pepper honey +7pp

FIRST COURSE
choose two for the table

Little Gem Salad GF, V avocado, kohlrabi, cotija, toasted pecan, roasted garlic-oregano vinaigrette
Chopped Kale Salad GF, V cauliflower, red onion, golden raisins, parmesan, pumpkin seeds, roasted ginger-chipotle vinaigrette
Caesar Salad romaine spears, crispy capers, herbed brioche breadcrumbs
Steamed Mussels green harissa, cilantro, grilled bread +6pp
Roasted Mushroom-Braised Kale Rigatoni V parmesan, parsley
Pasta Bolognese rigatoni, beef, pork, lamb, parmesan +4pp

MAINS
choose three

Curried Vegetables & Brown Rice Bowl GF,V golden raisins, toasted almond, cilantro-mint chutney
Roasted Chicken GF mustard-butter glazed, sumac yogurt
Pan Seared Salmon GF skuna bay salmon, blistered cherry tomatoes, toasted cumin-herb tahini
Grilled Striped Bass GF romesco +8pp
Roasted Pork Loin GF smoky pork jus
Char-Grilled Lamb Chops GF salsa verde +12pp
New York Strip Roast GF dijon-demi glace +12pp
Grilled Tri-Tip Steak GF chimichurri sauce
Beef Tenderloin GF dijon-demi glace +15pp

SIDES
choose two for the table

Toasted Almond Couscous V fresno chili, apricot, curry
Roasted Beets GF, V housemade labne, pumpkin seed granola, dill, orange vinaigrette
Roasted Carrots GF, V creamy ricotta, dill gremolata
Braised Red Russian Kale GF, V
Char-Grilled Asparagus V thyme & parmesan brioche bread crumbs +3pp
Mushrooms & Bok Choy GF, V+ red miso, toasted sesame seeds +3pp
Creamy Mashed Potatoes GF,V buttermilk, chives
Garlic Smashed Fingerling Potatoes V parsley, parmesan

DESSERT
choose one for the table

Seasonal Fruit Crisp V vanilla ice cream
Warm Salted Chocolate Chunk Cookies V nathan miller chocolate
Butterscotch Pot de Créme GF, V crème fraîche, salted cashew brittle
Sticky Toffee Pudding V bourbon-pecan caramel, whipped crème fraîche
Sweet Bites V chef's selection +7pp

Additional First Course selections +5pp, Additional Main Course selections +10pp, Additional Side selections +5pp, Additional Dessert selections +5pp

GF = gluten free, GFO = gluten free option, V = vegetarian, V+ = vegan

Available for up to 30 guests.

Not inclusive of tax or gratuity.

FAMILY STYLE LUNCH Three course menu | $30 per person

STARTERS FOR THE TABLE

Harissa Honey Almonds & Marinated Olives GF, V
Spiced Hummus & Veggies GFO, V+ caramelized fennel–onion, sumac, lavash

MAINS

choose two for the table

Little Gem Salad GF, V avocado, kohlrabi, cotija, toasted pecans, roasted garlic-oregano vinaigrette
Chopped Kale Salad GF, V cauliflower, red onion, golden raisins, parmesan, pumpkin seeds, roasted ginger-chipotle vinaigrette
Caesar Salad romaine, crispy capers, brioche bread crumbs, parmesan
Curried Vegetables & Brown Rice Bowl GF, V golden raisins, toasted almond, cilantro-mint chutney
Roasted Mushroom Sandwich V braised greens, gruyere, garlic aioli
Spicy Piri Piri Chicken Sandwich charred onion, cucumber-red cabbage slaw
Roasted Chicken GF mustard-butter glazed, sumac yogurt
Steamed Mussels green harissa, cilantro, grilled bread +6pp
Pan Seared Salmon GF skuna bay salmon, blistered cherry tomatoes, toasted cumin-herb tahini
Pasta Bolognese rigatoni, beef, pork, lamb, parmesan +4pp
Pork Carnitas Sandwich avocado, roasted tomatillo salsa, red cabbage, jalapeno
Char-Grilled Tri-Tip Steak GF chimichurri sauce +7pp

SIDES

choose two for the table

Toasted Almond Couscous V fresno chili, apricot, curry
Roasted Beets GF, V housemade labne, pumpkin seed granola, dill, orange vinaigrette
Roasted Carrots GF, V creamy ricotta, dill gremolata
Braised Red Russian Kale GF, V
Char-Grilled Asparagus V thyme & parmesan brioche bread crumbs +3pp
Mushrooms & Bok Choy GF, V+ red miso, toasted sesame seeds +3pp
Creamy Mashed Potatoes GF, V buttermilk, chives
Hand Cut French/Garlic Fries V

DESSERT

choose one for the table

Seasonal Fruit Crisp V vanilla ice cream
Warm Salted Chocolate Chunk Cookies V nathan miller chocolate
Butterscotch Pot de Créme GF, V crème fraîche, salted cashew brittle
Sticky Toffee Pudding V bourbon-pecan caramel, whipped crème fraîche
Sweet Bites V chef's selection +7pp

Additional Starter selections +4pp, Additional Main Course selections +10pp, Additional Side selections +5pp, Additional Dessert selections +5pp, add Grilled Chicken + 5pp or Skuna Bay Salmon +8pp to any salad

GF = gluten free, GFO = gluten free option, V = vegetarian, V+ = vegan

Not inclusive of tax or gratuity.

PLATED LUNCH Three course menu | $40 per person

STARTERS FOR THE TABLE

Harissa Honey Almonds & Marinated Olives GF, V
Spiced Hummus & Veggies GFO, V+ caramelized fennel–onion, sumac, lavash

MAINS

choose three

Little Gem Salad GF, V avocado, kohlrabi, cotija, toasted pecans, roasted garlic-oregano vinaigrette
Chopped Kale Salad GF, V cauliflower, red onion, golden raisins, parmesan, pumpkin seeds, roasted ginger-chipotle vinaigrette
Caesar Salad romaine, crispy capers, brioche bread crumbs, parmesan
Curried Vegetables & Brown Rice Bowl GF, V golden raisins, toasted almond, cilantro-mint chutney
Roasted Mushroom Sandwich V braised greens, gruyere, garlic aioli
Spicy Piri Piri Chicken Sandwich charred onion, cucumber-red cabbage slaw
Roasted Chicken GF mustard-butter glazed, sumac yogurt
Steamed Mussels green harissa, cilantro, grilled bread +6pp
Pan Seared Salmon GF skuna bay salmon, blistered cherry tomatoes, toasted cumin-herb tahini
Pasta Bolognese rigatoni, beef, pork, lamb, parmesan +4pp
Pork Carnitas Sandwich avocado, roasted tomatillo salsa, red cabbage, jalapeno
Char-Grilled Tri-Tip Steak GF chimichurri sauce +7pp

SIDES

choose two for the table

Toasted Almond Couscous V fresno chili, apricot, curry
Roasted Beets GF, V housemade labne, pumpkin seed granola, dill, orange vinaigrette
Roasted Carrots GF, V creamy ricotta, dill gremolata
Braised Red Russian Kale GF, V
Char-Grilled Asparagus V thyme & parmesan brioche bread crumbs +3pp
Mushrooms & Bok Choy GF, V+ red miso, toasted sesame seeds +3pp
Creamy Mashed Potatoes GF, V buttermilk, chives
Hand Cut French/Garlic Fries V

DESSERT

choose one for the table

Seasonal Fruit Crisp V vanilla ice cream
Warm Salted Chocolate Chunk Cookies V nathan miller chocolate
Butterscotch Pot de Créme GF, V crème fraîche, salted cashew brittle
Sticky Toffee Pudding V bourbon-pecan caramel, whipped crème fraîche
Sweet Bites V chef's selection +7pp

Additional Starter selections +4pp, Additional Main Course selections +10pp, Additional Side selections +5pp, Additional Dessert selections +5pp, add Grilled Chicken + 5pp or Skuna Bay Salmon +8pp to any salad

GF = gluten free, GFO = gluten free option, V = vegetarian, V+ = vegan

Available for up to 30 guests.

Not inclusive of tax or gratuity.

FAMILY STYLE BRUNCH $32 per person

Exclusively available Saturday & Sunday, 10am-3pm.

MORNING SWEETS FOR THE TABLE

Maple Old Fashioned Doughnut V
Seasonal Fruit Coffee Cake V
Bourbon Pecan Sticky Buns V

MAINS

choose two for the table

Smoked Salmon GFO soft boiled egg, chive cream cheese, toast
Ricotta Toast V brioche, whipped ricotta, seasonal preserves
Poached Eggs GFO, V green shakshuka, chickpeas, queso fresco, crème fraîche
Brioche French Toast V seasonal preserves, maple syrup
Roasted Mushroom Toast V soft scrambled eggs, braised kale, ricotta salata
Pork Carnitas Hash GF fried eggs, avocado, roasted tomatillo salsa +5pp
Breakfast Strata sausage, braised kale, gruyere
Gulf Shrimp & Grits GF andouille sausage, poached eggs, castle valley mills creamy grits +7pp

SIDES

choose two for the table

Seasonal Fruit GF, V+
Yogurt & Homemade Granola GF, V
Toast V, GFO whipped butter & preserves
Country Potatoes GF, V scallion
Bacon GF
Breakfast Sausage GF

BRUNCH RECEPTION $35 per person

Two hours, no substitutions, available for parties of 25 or more

Maple Old Fashioned Doughnut V
Seasonal Fruit Coffee Cake V
Bourbon Pecan Sticky Buns V

Scrambled Eggs V, GF
Breakfast Strata sausage, braised kale, gruyere
Brioche French Toast V seasonal preserves, maple syrup

Fresh Fruit V, GF

SIDES

(choice of 2)

Yogurt & Homemade Granola GF, V
Toast V, GFO whipped butter & preserves
Country Potatoes GF, V scallion
Bacon GF
Breakfast Sausage GF

GF = gluten free, GFO = gluten free option, V = vegetarian, V+ = vegan

Not inclusive of tax or gratuity.

BEVERAGE | WINE BY THE BOTTLE

SPARKLING

Brut Prosecco I Borgoluce 'Lampo'
M.V. Veneto, IT 40

Brut Cava I Avinyó 'Reserva'
'15 Catalonia, ES 50

Extra Brut I Larmandier-Bernier 'Latitude'
M.V. Champagne, FR 106*

WHITE

Pinot Gris I Eyrie Vineyards
'16 Dundee Hills, OR 53

Sauv Blanc I Lucien Crochet
'16 Sancerre, FR 75*

Sauv Blanc I Grgich Hills
'16 Napa, CA 73

Chardonnay I Scar of the Sea
'17 Santa Barbara, CA 68*

Chardonnay I Ramey
'16 Russian River, CA 89

Chardonnay I Paul Pernot
'15 Puligny-Montrachet 108*

RED

Pinot I Folk Machine
'17 Central Coast, CA 50

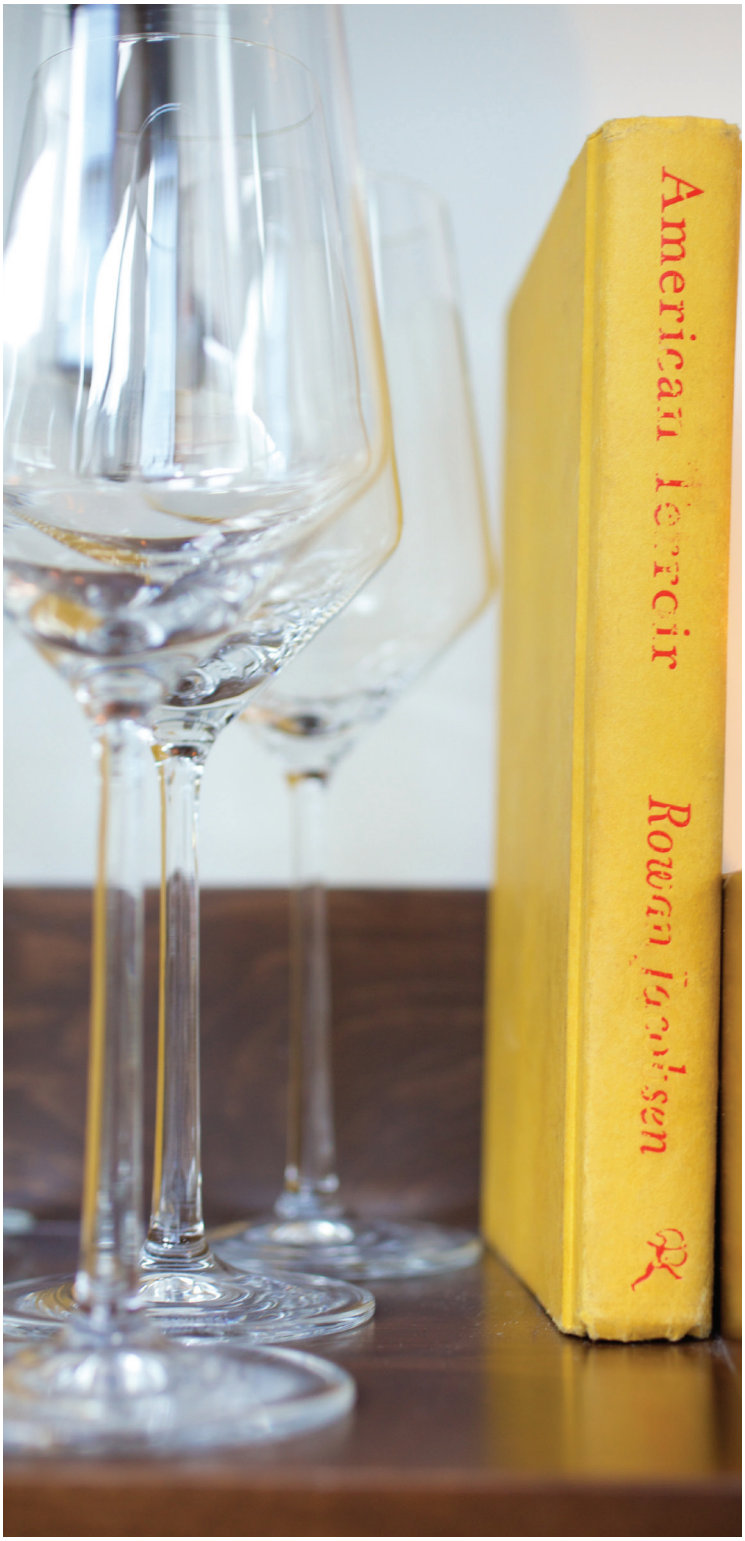
Pinot I Failla
'16 Sonoma Coast, CA 81*

Sangiovese I Castellare
'16 Chianti Classico, IT 65

Nebbiolo I De Forville
'15 Barbaresco, IT 82*

Cabernet I Beaulieu Vineyards
'14 Napa, CA 54*

Cab Franc/Merlot I Ch. Haut Segottes
'15 St. Emilion, FR 90



* = some of our favorites!
(selections subject to change based on availability)

Not inclusive of tax or gratuity.

BEVERAGE PACKAGES

Beverage packages can be created to suit the needs of your event.
A la carte bar also available and based on consumption.

STANDARD

2 HOURS 30 pp
+1 HOUR 10 pp

WINE
Kitchen Red | '18 Sonoma, CA
Kitchen White | '18 Sonoma, CA

BEER
Selection of five local beers

SODA, COFFEE & ICED TEA

PREMIUM BAR

2 HOURS 42 pp
+1 HOUR 10 pp

WINE
Kitchen Red | '18 Sonoma, CA
Kitchen White | '18 Sonoma, CA
Rosé | Triennes | '18 Provence, FR

BEER
Selection of five local beers

PREMIUM SPIRITS:
tito's vodka
bombay gin
herradura reposado tequila
maker's mark bourbon
myer's dark rum
famous grouse blended scotch

SODA, COFFEE & ICED TEA

SUPER PREMIUM BAR

2 HOURS 52 pp
+1 HOUR 10 pp

WINE
Grenache Blanc | Tablas Creek | '17 Paso Robles, CA
Pinot | Land of Saints | '17 Santa Barbara, CA
Rosé | Triennes | '18 Provence, FR
Brut Prosecco | Borgoluce 'Lampo' | M.V. Veneto, IT

BEER
Selection of five local beers

SUPER PREMIUM SPIRITS:
belvedere vodka
hendrick's gin
tequila ocho blanco tequila
woodford reserve bourbon
ron zacapa 23 dark rum
johnnie walker black blended scotch

SIGNATURE COCKTAILS:
Persian Lemon lemon-infused vodka, pama liqueur, pineapple
NY Cocktail bourbon, lemon, grenadine

SODA, COFFEE & ICED TEA

Not inclusive of tax or gratuity.

BRUNCH BEVERAGE PACKAGES

Beverage packages can be created to suit the needs of your event.
A la carte bar also available and based on consumption.

STANDARD BRUNCH

2 HOURS 20 pp
+1 HOUR 10 pp

BOTTOMLESS MIMOSA
SODA, COFFEE & ICED TEA

PREMIUM BRUNCH

2 HOURS 30 pp
+1 HOUR 10 pp

WINE
Kitchen Red | '18 Sonoma, CA
Kitchen White | '18 Sonoma, CA
Rosé | Triennes | '18 Provence, FR
Brut Prosecco | Borgoluce 'Lampo' | M.V. Veneto, IT

BEER
Selection of five local beers

BLOODY MARY vodka, lemon
MIMOSA oj, bubbles
SIGNATURE COCKTAIL
Coffee With Alexander cognac, creme de cacao, coffee liqueur, cream

SODA, COFFEE & ICED TEA

Not inclusive of tax or gratuity.

FREQUENTLY ASKED QUESTIONS

MAY I DECORATE THE SPACE?

All displays and/or decorating proposed by the client will be subject to prior written approval of The Kitchen. Decorations cannot be taped, stapled, or nailed to The Kitchen walls or windows. Decorations, including candles, require approval from The Kitchen to ensure compliance with local fire code. Use of confetti is prohibited, $500 clean up fee will apply if confetti of any kind is used.

MAY I HAVE SOMETHING DELIVERED TO THE RESTAURANT FOR MY EVENT?

With prior arrangement with the private events manager, The Kitchen will accept packages delivered no earlier than three days prior to the event. Any shipments prior to such date or deemed excessive in size or volume may be subject to storage fees.

MY ORGANIZATION IS TAX EXEMPT. HOW DO I PROVE THIS?

Groups or organizations claiming exemption from applicable federal, state, or municipal taxes are responsible for providing The Kitchen a copy of the organization's tax exemption certificate before credit will be given for charges on applicable taxes. In the event The Kitchen does not receive a copy of the tax-exempt certificate then the appropriate federal, state, and municipal taxes will be charged where applicable.

MAY OTHER CHARGES COUNT TOWARD THE FOOD AND BEVERAGE MINIMUM?

Unfortunately, no. Food and beverage minimums do not include the purchase of gift cards, service charges, sales tax, A/V equipment, floral, food or wine to go, rental equipment, and outside services.

MAY I BRING IN DESSERT?

Yes There will a dessert plating fee of $4/guest.

WHAT IS YOUR CANCELLATION/ REFUND POLICY?

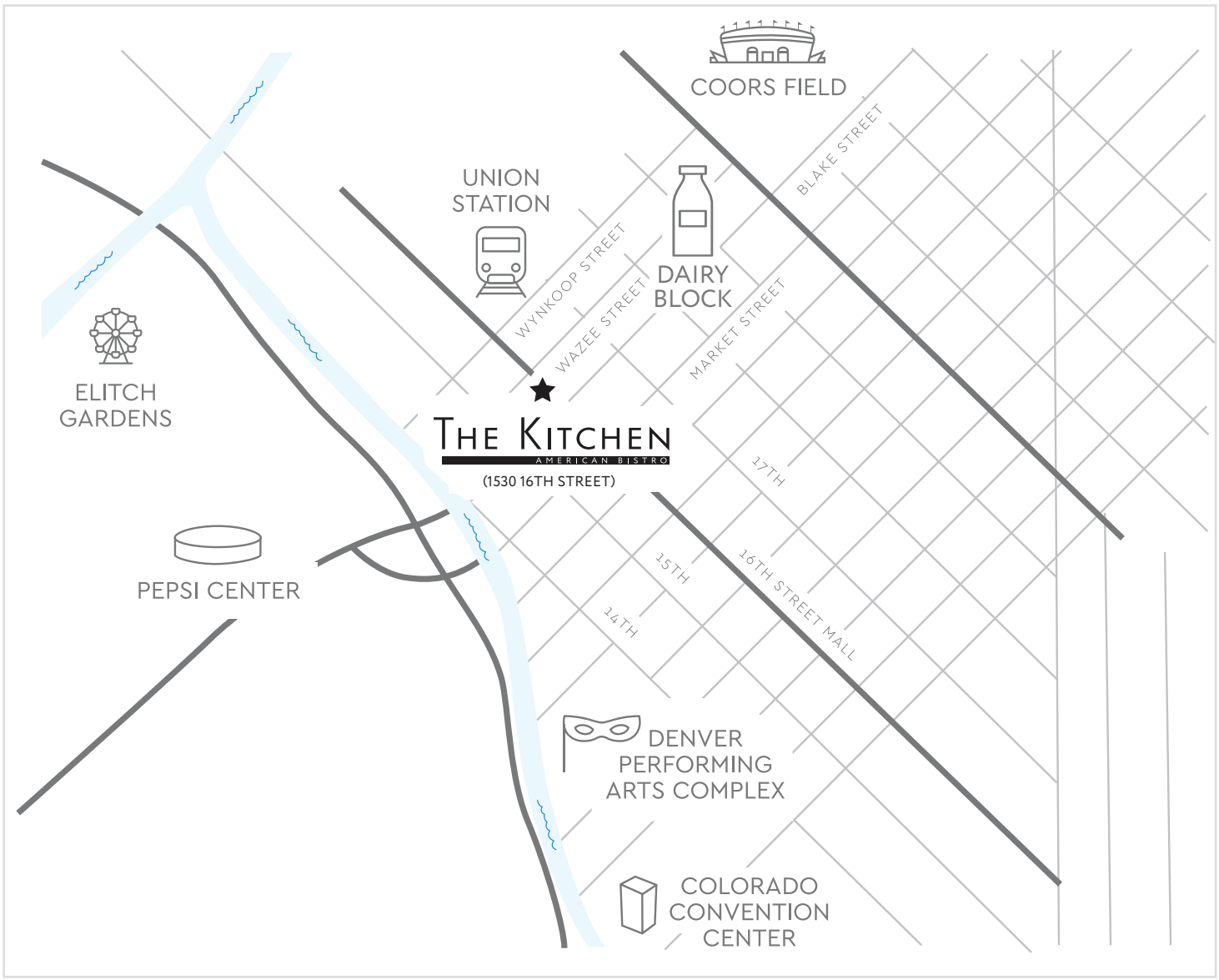
Events may be canceled with prior written notice to the Private Events Manager. Events cancelled 14 or more days prior to the scheduled event date will be refunded the deposit amount less $250 for administrative costs. Cancellations 2-13 days prior to event are subject to loss of deposit. Events cancelled within 48 hours of the scheduled event time are subject to the minimum food, beverage and sales tax agreed to per the event contract. Events scheduled to take place between November 1st and January 31st are subject to 50% of all anticipated charges regardless of cancellation date.

WHAT IS YOUR LATE POLICY?

The client agrees to abide by the event start and end times stated within this agreement. Should the client need to adjust the start or end time of the event, the client will inform the event coordinator of the change within 4 hours of the contracted event start time. Should the client neglect provide a minimum of 4 hours notice prior to the contracted start time, client is subject to an hourly fee equal to 10% of the contracted food and beverage minimum. The restaurant has the right to refuse any adjustments if unable to accommodate in a reasonable manner.

OUR LOCATION

The Kitchen is conveniently located in LoDo near all the city's attractions and finest hotels.



NEARBY HOTELS

The Curtis Denver

Four Seasons

Hotel Teatro

Westin

The Oxford

The Crawford

Mariott City Center

Grand Hyatt

The Maven

Sheraton

Crowne Plaza

Hilton Garden Inn

The Ritz Carlton

TRANSPORTATION

Located 5 minutes from
Colorado Convention Center

Located one block from
Union Station

NOTES

EVENT COORDINATOR CONTACT: _____

EVENT NAME:

_____

DATE OF EVENT: _____

TIME OF EVENT: _____

NOTES & QUESTIONS: