*We've got the perfect venue.*

# UPSTAIRS

THE KITCHEN, AMERICAN BISTRO
Located Upstairs from The Kitchen

1039 PEARL STREET BOULDER, CO 80302
(303) 544-5973 | BOULDEREVENTS@THEKITCHEN.COM

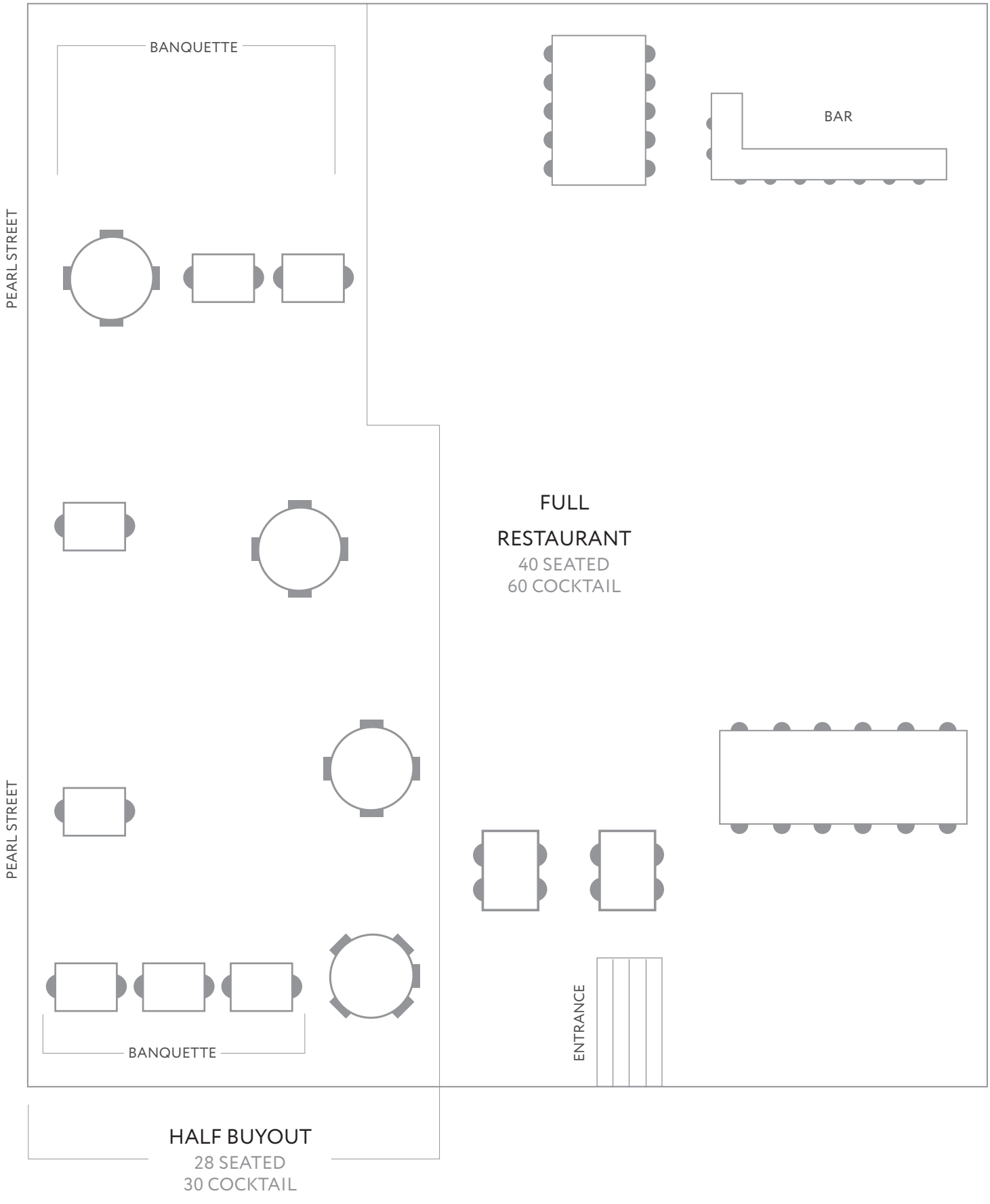
# EVENT SPACE PHOTOS

## HALF BUYOUT

# EVENT SPACE PHOTOS

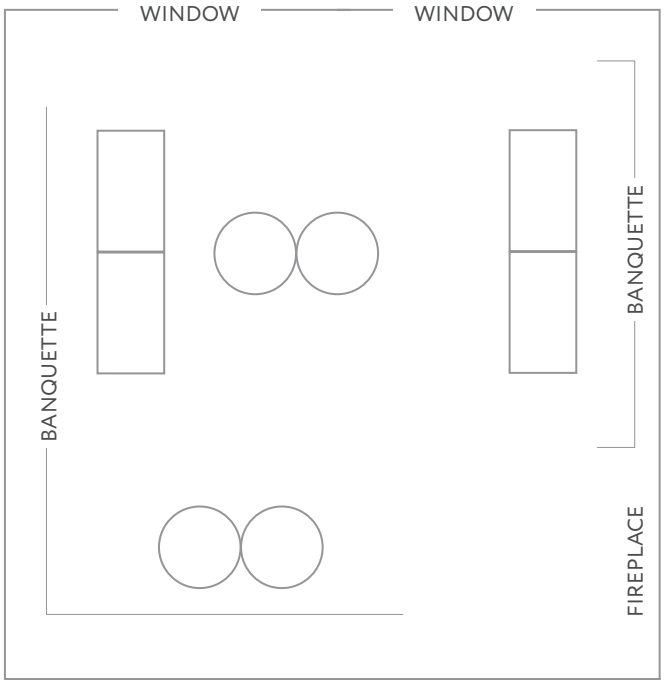
## FULL RESTAURANT

# EVENT SPACES

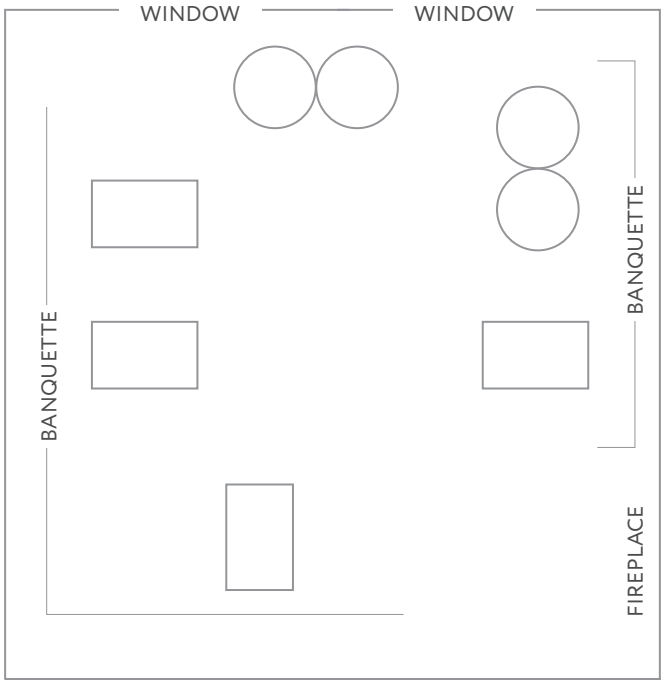


# FLOOR PLANS

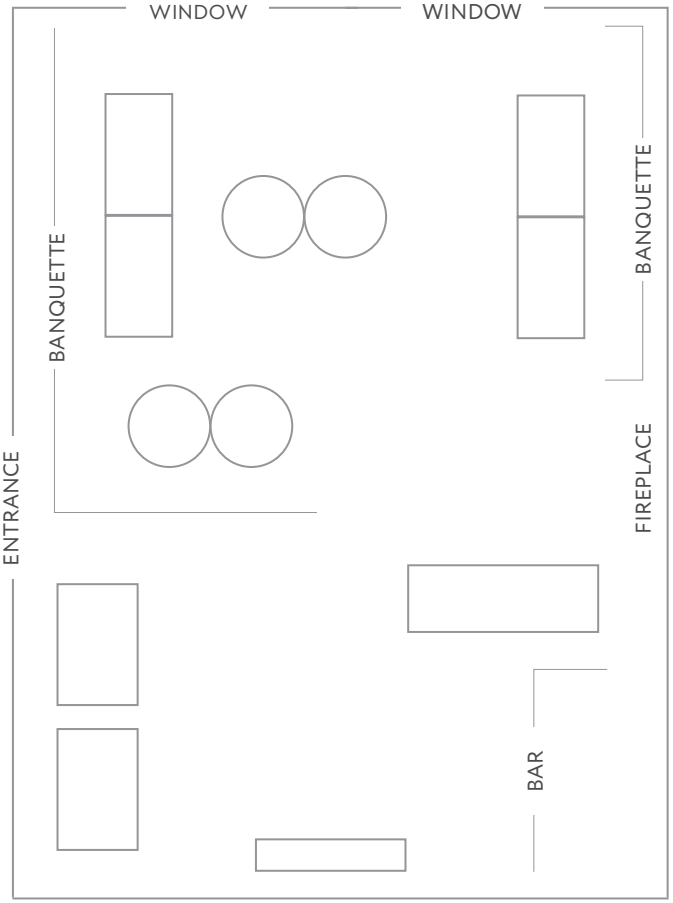
## SET 1 - HALF BUYOUT 30 GUESTS



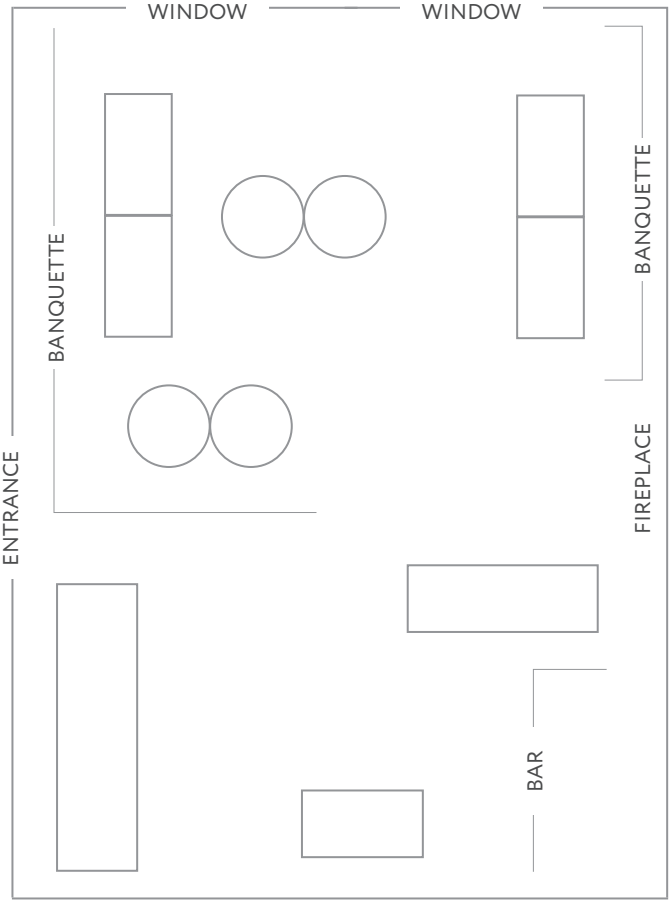

## SET 2 - HALF BUYOUT COCKTAIL RECEPTION




## SET 3 - FULL BUYOUT 40 GUESTS




## SET 4 - FULL BUYOUT COCKTAIL RECEPTION



# 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.

# 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

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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

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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

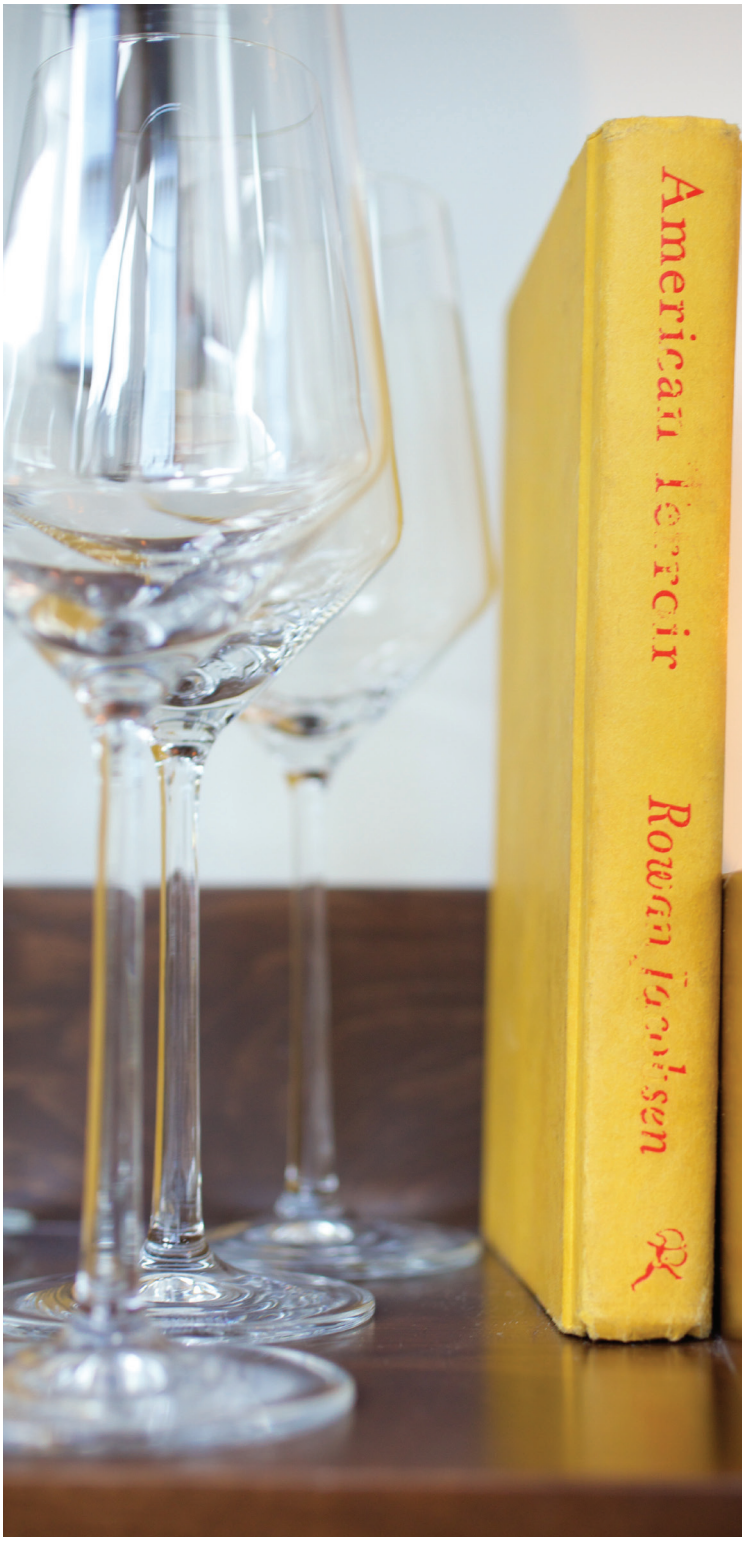
Pinot I Failla
'16 Sonoma Coast, CA 81*

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

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## 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

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## 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 A CAKE?

Yes. There will be a cake cutting fee of $4/guest.

## WHAT IS YOUR CANCELLATION POLICY?

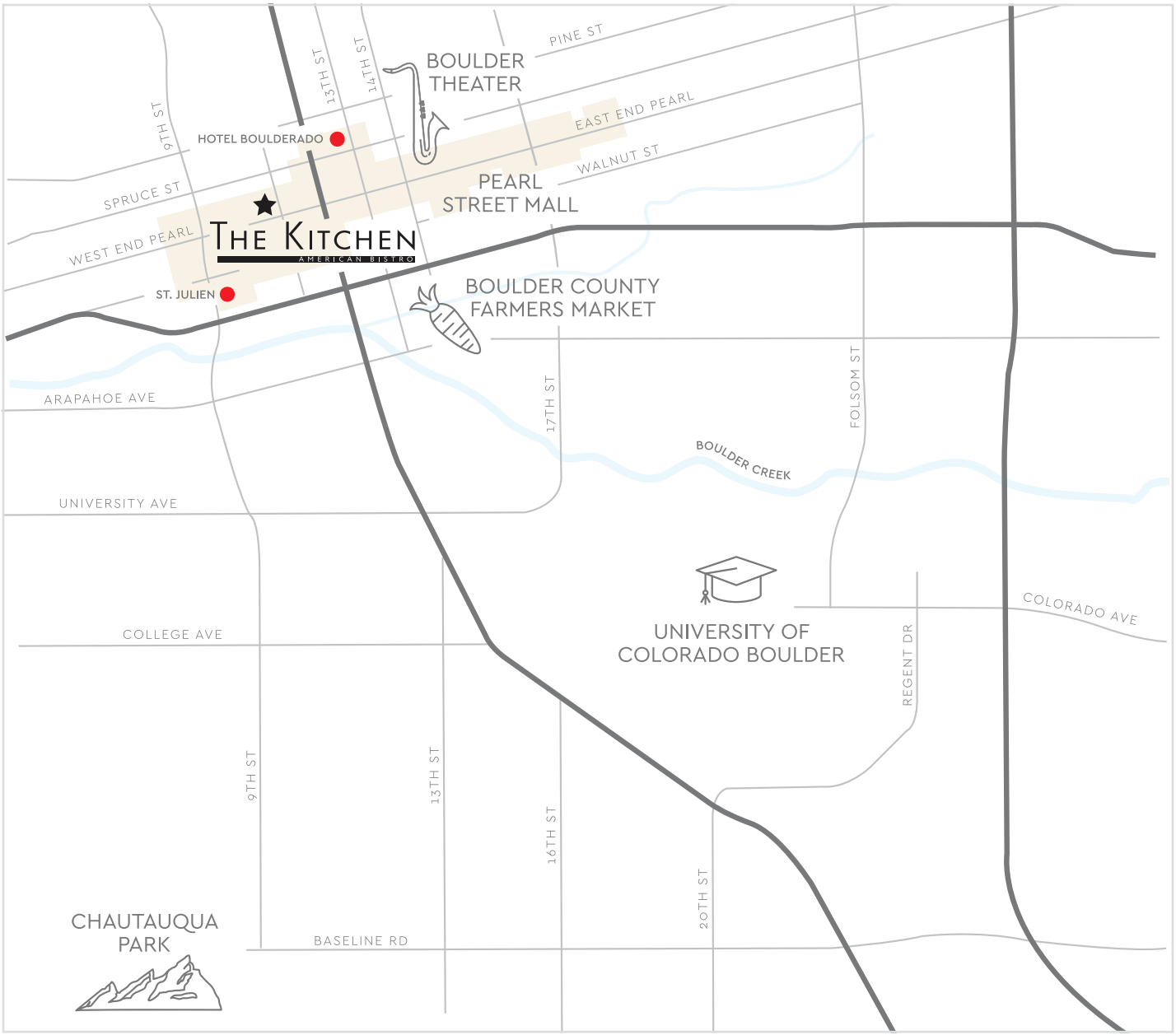
The deposit is refundable less $250 for administrative costs if the client cancels the event up to one week prior to the event, nonrefundable within one week of the event. An event that is cancelled within 48 hours of its scheduled commencement (or an event that no cancellation was received and no guests showed up), the client shall remain subject to 50% of all anticipated charges (included any external labor or rental) associated with the event assuming the attendance of the guaranteed number of guests, the expenditure of food and beverage, and/or the total estimated charges of the event. An event that is cancelled within 24 hours of its scheduled commencement is subject to 100% of the associated charges. An event that is scheduled for November 1st through January 31st and cancelled at any time is subject to 100% of the associated charges.

## 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 on Pearl Street near all the city's attractions and finest hotels.




## NEARBY HOTELS

Hotel Boulderado .3 mil

St. Julien .2 miles

## PARKING

Public garages available:

10th & Walnut (St Julien Hotel)

11th & Walnut (Randolph Center)

14th & Walnut (RTD Bus Station)

11th & Spruce

15th & Pearl

## NOTABLE PLACES

West End (between the 800 and 1000 blocks of Pearl St.)

East End (1500 and 2100 blocks of Pearl St.)

Pearl Street Mall

Chautauqua

Boulder Creek

Boulder Theater

Colorado University

Boulder County Farmer's Market

# NOTES

EVENT COORDINATOR CONTACT: _____

EVENT NAME:

_____

DATE OF EVENT: _____

TIME OF EVENT: _____

NOTES & QUESTIONS: