

SPECIAL EVENTS

— at —

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

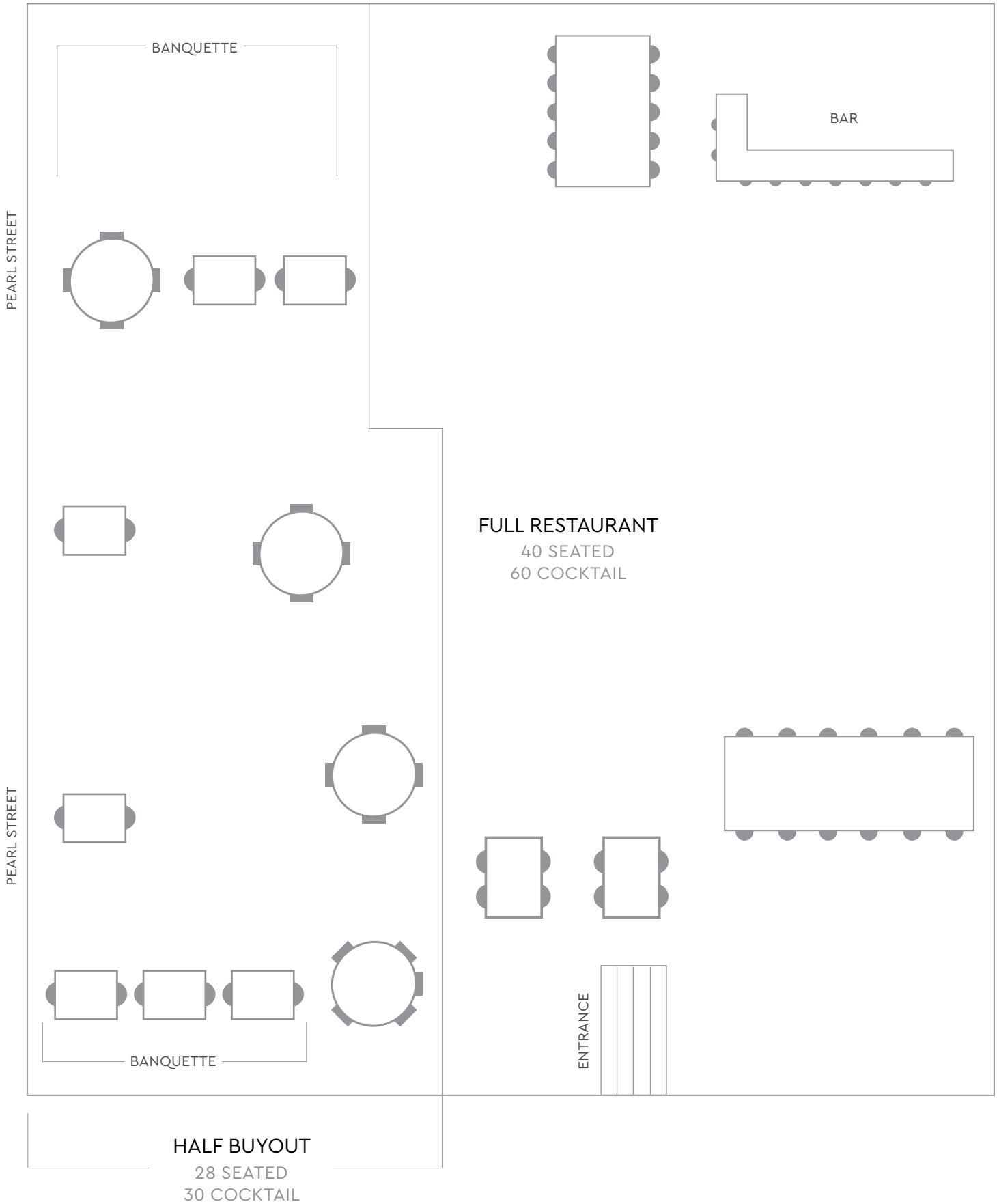


EVENT SPACE PHOTOS

FULL RESTAURANT

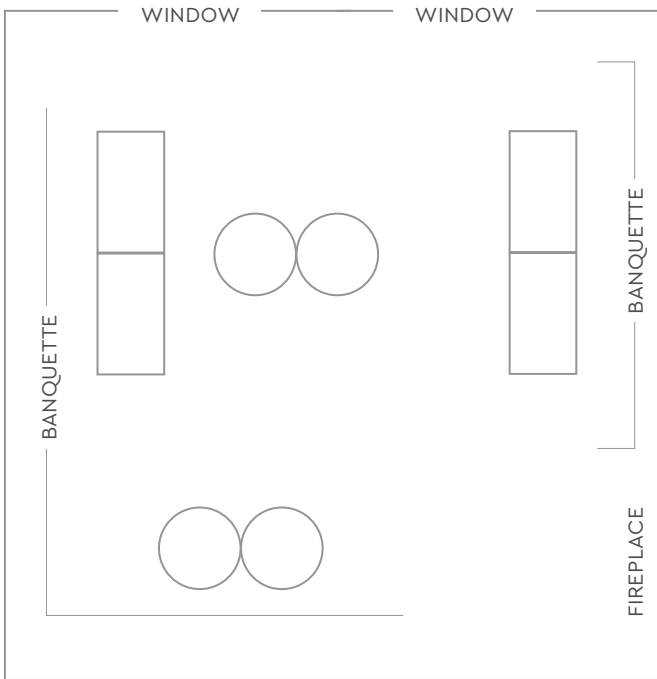


EVENT SPACES

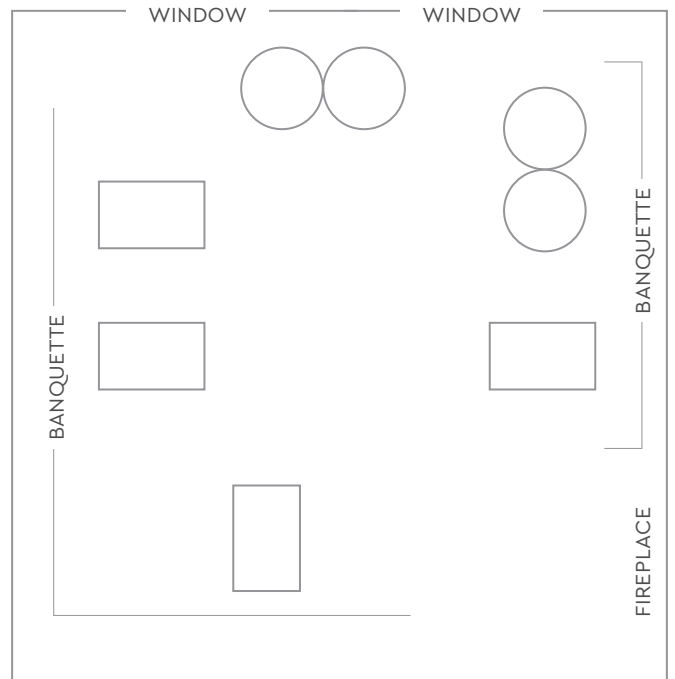


FLOOR PLANS

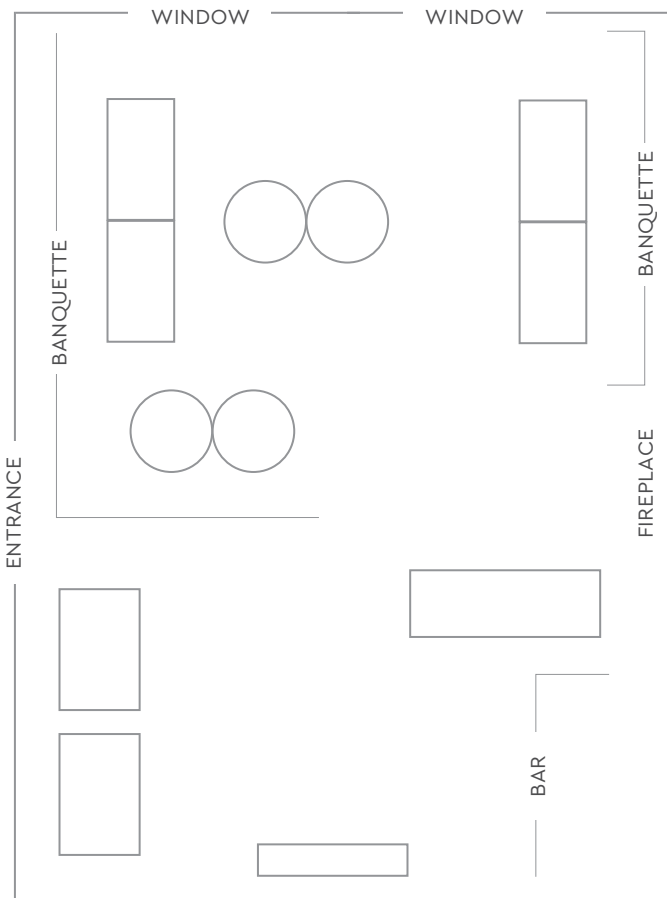
SET 1 - HALF BUYOUT 30 GUESTS



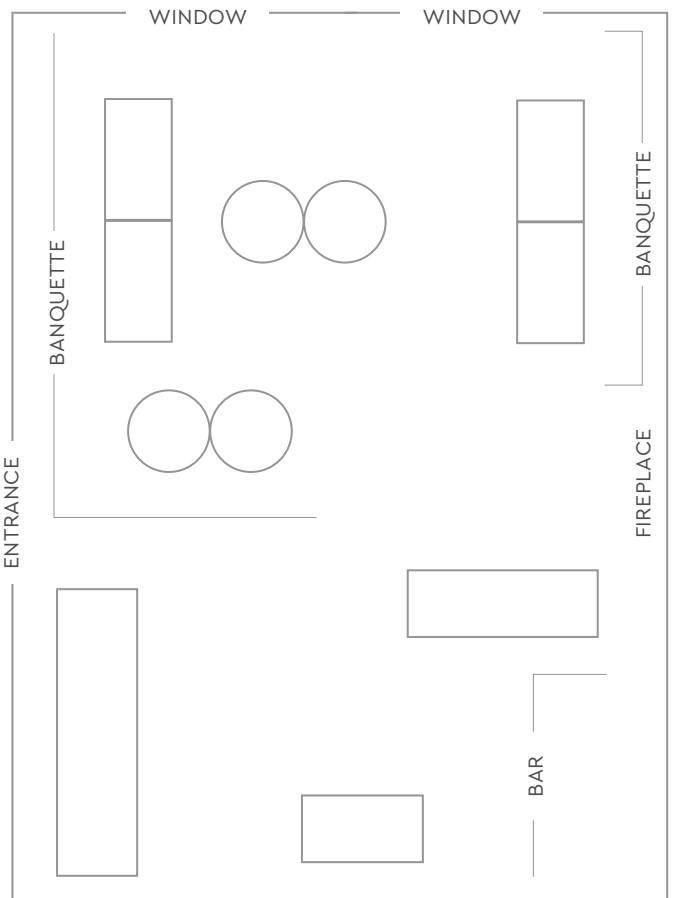
SET 2 - HALF BUYOUT COCKTAIL RECEPTION



SET 3 - FULL BUYOUT 40 GUESTS



SET 4 - FULL BUYOUT COCKTAIL RECEPTION





RECEPTIONS

priced by # of selections:

3 Selections – 15 pp/hr | 5 Selections – 25 pp/hr | 7 Selections – 35 pp/hr | Additional Selection – 5 pp/hr
Not inclusive of tax or gratuity.

PASSED OR DISPLAYED

CURRIED CAULIFLOWER SAMOSA V golden raisin, cilantro yogurt

GRILLED BBQ PORK SKEWERS GF roasted tomatillo salsa verde, crema

SMOKED TROUT SALAD 'everything' bagel crisp, pickled shallot

CRISPY POLENTA CAKE GF, V whipped ricotta, spring pea salsa verde

GRILLED SHAWARMA BEEF SKEWERS GF tzatziki

LAMB MEATBALLS SKEWERS moroccan-spiced tomato sauce, feta, mint

BUTTERMILK FRIED CHICKEN SLIDERS green goddess dressing, pickled vegetables

CHARCUTERIE & CHEESE PLATTER GFO chef's choice of meats & cheeses, pickled vegetables, mustard & grilled bread

PEPPERED BEEF TENDERLOIN GF shallot marmalade, blue cheese, potato gaufrette (+ 3pp)

MOLE SHORT RIB TOSTADA GF tomatillo, radish, cotija cheese (+ 3pp)

TUNA CEVICHE GF granny smith apple, serrano, cilantro, coconut-lime vinaigrette (+ 4pp)



**Only available as displayed*

FAMILY STYLE DINNER

3 course menu | \$65 per person

Includes first course (2), entrée (2), sides (2) and dessert (1) | Select an additional entrée, starting at \$10 per person. Beverages and starter menu options may be added for a supplemental charge. Not inclusive of tax or gratuity.

STARTERS

served upon arrival

HARISSA HONEY ALMONDS GF, V (+ 3pp)

SPICED HUMMUS & VEGGIES GFO, V+ caramelized fennel-onion, sumac, homemade lavash (+ 4pp)

COLORADO CRAFT BUTCHERS GRILLED BRATWURST apple mostarda, homemade soft pretzel (+ 5pp)

MARINATED OLIVES GF, V (+ 4pp)

TAIL ON SHRIMP GF hard cider mignonette, cocktail sauce (+ 10pp)

CHEF'S SELECTION OF CHARCUTERIE & LOCAL CHEESES GFO (+ 10pp)

FIRST COURSE

choose two

LITTLE GEM SALAD GF, V avocado, kohlrabi, cotija, pecan, garlic-oregano vinaigrette

CAESAR WEDGE SALAD GFO romaine spears, crispy capers, herbed brioche breadcrumbs

GULF SHRIMP HUSHUPPIES castle valley mills cornmeal, hot pepper honey

LAMB MEATBALLS moroccan-spiced tomato sauce, feta, mint

PASTA BOLOGNESE GFO beef, pork, lamb, parmesan, little noodle co rigatoni

LACINATO KALE & APPLE SALAD GF, V shaved fennel, red onion, toasted pepitas, parmesan, mustard vinaigrette

BURRATA & SPRING VEGETABLES GF, V hazelnut gremolata (+ 5pp)

ENTRÉES

choose two

ROASTED HALF CHICKEN mustard-butter glazed, sumac yogurt

PAN SEARED WILD SALMON GF shaved fennel, red onion, salsa verde

ROASTED PORK LOIN GF cider pan sauce

CURRIED VEGETABLES & BARLEY BOWL V golden raisin, toasted almond, cilantro-mint chutney

NEW YORK STRIP LOIN ROAST GF salsa verde (+ 10pp)

PAN ROASTED SCALLOPS GF brown butter, ginger-citrus salad (+ 10pp)

SIDES

choose two

ROASTED BEETS & PISTACHIO GF, V homemade labne, orange vinaigrette

ROASTED CARROTS GF, V fruition farms ricotta, dill gremolata

CREAMY MASHED POTATOES GF, V dry jack cheese, chives

TOASTED BARLEY & QUINOA V green onion, cilantro

CASTLE VALLEY MILL GRITS GF, V smoked butter, chives (+ 3pp)

CHARRED CHINESE BROCCOLI caramelized lemon, gochujang dressing (+ 3pp)

DESSERT

choose one

BUTTERSCOTCH POT DE CREME GF, V whipped crème fraîche, cashew brittle

STICKY TOFFEE PUDDING NUT FREE OPTION, V pecans, whipped crème fraîche

SALTED CHOCOLATE CHUNK COOKIE V nathan miller chocolate

SEASONAL FRUIT PLATE GF, V+

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

FAMILY STYLE LUNCH

3 course menu | \$30 per person

Includes first course (1), entrée (2), sides (2) and dessert (1) | Select an additional entrée, starting at \$10 per person. Beverages and starter menu options may be added for a supplemental charge. Not inclusive of tax or gratuity.

STARTERS

served upon arrival

HARISSA HONEY ALMONDS GF, V (+ 3pp)

SPICED HUMMUS & VEGGIES GFO, V+ caramelized fennel-onion, sumac, homemade lavash (+ 4pp)

MARINATED OLIVES GF, V (+ 4pp)

COLORADO CRAFT BUTCHERS GRILLED BRATWURST apple mostarda, homemade soft pretzel (+ 5pp)

TAIL ON SHRIMP GF hard cider mignonette, cocktail sauce (+ 10pp)

CHEF'S SELECTION OF CHARCUTERIE & LOCAL CHEESES GFO (+ 10pp)

FIRST COURSE

choose one

LITTLE GEM SALAD GF, V avocado, kohlrabi, cotija, pecan, garlic-oregano vinaigrette

CAESAR WEDGE SALAD GFO romaine spears, crispy capers, herbed brioche breadcrumbs

LACINATO KALE & APPLE SALAD GF, V shaved fennel, red onion, toasted pepitas, parmesan, mustard vinaigrette

GULF SHRIMP HUSHUPPIES castle valley mills cornmeal, hot pepper honey (+ 4pp)

BURRATA & SPRING VEGETABLES GF, V hazelnut gremolata (+ 5pp)

ENTRÉES

choose two

ROASTED CHICKEN BREAST GFO mustard-butter glazed, sumac, cilantro

PAN SEARED WILD SALMON GF shaved fennel, red onion, salsa verde

CURRIED VEGETABLES & BARLEY BOWL V golden raisin, toasted almond, cilantro-mint chutney

GRILLED SHAWARMA BEEF SKEWERS GF tzatziki

GRILLED PIRI PIRI CHICKEN SANDWICH GFO charred onion, cucumber-red cabbage slaw, spicy aioli

PASTA BOLOGNESE GFO beef, pork, lamb, parmesan, little noodle co rigatoni

ROASTED MUSHROOM SANDWICH GFO, V braised greens, gruyere, garlic aioli

SIDES

choose two

ROASTED BEETS & PISTACHIO GF, V homemade labne, orange vinaigrette

ROASTED CARROTS GF, V fruition farms ricotta, dill gremolata

CREAMY MASHED POTATOES GF, V dry jack cheese, chives

TOASTED BARLEY & QUINOA V green onion, cilantro

CASTLE VALLEY MILL GRITS GF, V smoked butter, chives (+ 3pp)

CHARRED CHINESE BROCCOLI caramelized lemon, gochujang dressing (+ 3pp)

DESSERT

choose one

BUTTERSCOTCH POT DE CREME GF, V whipped crème fraîche, cashew brittle

STICKY TOFFEE PUDDING NUT FREE OPTION, V pecans, whipped crème fraîche

SALTED CHOCOLATE CHUNK COOKIE V nathan miller chocolate

SEASONAL FRUIT PLATE GF, V+

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

FAMILY STYLE BRUNCH

3 course menu | \$30 per person

*Includes first course (1), entrée (2) and sides (2) | Select a third entrée for an additional \$10 per person.
Beverages and additional options may be added for a supplemental charge. Not inclusive of tax or gratuity.*

ASSORTED PASTRIES (+ 5pp)

MAPLE OLD FASHIONED DOUGHNUT V

CANELÉ V

BOURBON PECAN STICKY BUN V

CROISSANTS V

FIRST COURSE

choose one

BREAKFAST PANNA COTTA GF yogurt, poached pears, honey, granola

SPICED HUMMUS & VEGGIES GFO, V+ caramelized fennel-onion, sumac, homemade lavash

VANILLA-POACHED APPLES & PEARS GF, V+ dried cranberries, apricots

LITTLE GEM SALAD GF, V avocado, kohlrabi, cotija, pecan, garlic-oregano vinaigrette

SMOKED SALMON GFO sliced red onion, sieved egg, capers, scallion cream cheese, toasted lavash

CAESAR WEDGE SALAD GFO romaine spears, crispy capers, herbed brioche breadcrumbs

ENTRÉES

choose two

CLASSIC QUICHE V roasted sweet potato, kale, goat cheese

BAKED BANANA FRENCH TOAST V bourbon, crème fraîche, maple syrup

SHRIMP & GRITS GF castle valley mill creamy grits

SAUSAGE & BRAISED GREENS STRATA

GRILLED SHAWARMA BEEF SKEWERS GF tzatziki

GRILLED PIRI PIRI CHICKEN SANDWICH GFO charred onion, cabbage-cucumber slaw, spicy aioli

SIDES

choose two

APPLEWOOD SMOKED BACON GF

BREAKFAST SAUSAGE GF

GRIDDLED HASH BROWNS GF, V green onions

CASTLE VALLEY MILL GRITS GF, V maple butter, chives

SEASONAL FRUIT GF, V

DRINKS

priced per beverage

Please note pricing may change depending on selection

Please reach out to our events coordinator for a complete list of beer, wine, and spirits

A LA CARTE BAR

PREMIUM COCKTAILS 10

CUSTOM COCKTAIL *based on selection*

HOUSE RED & WHITE WINE 9

DOMESTIC/IMPORTED BEER *based on selection*

SOFT DRINKS 3

COFFEE, HOT & ICED TEA 3



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?

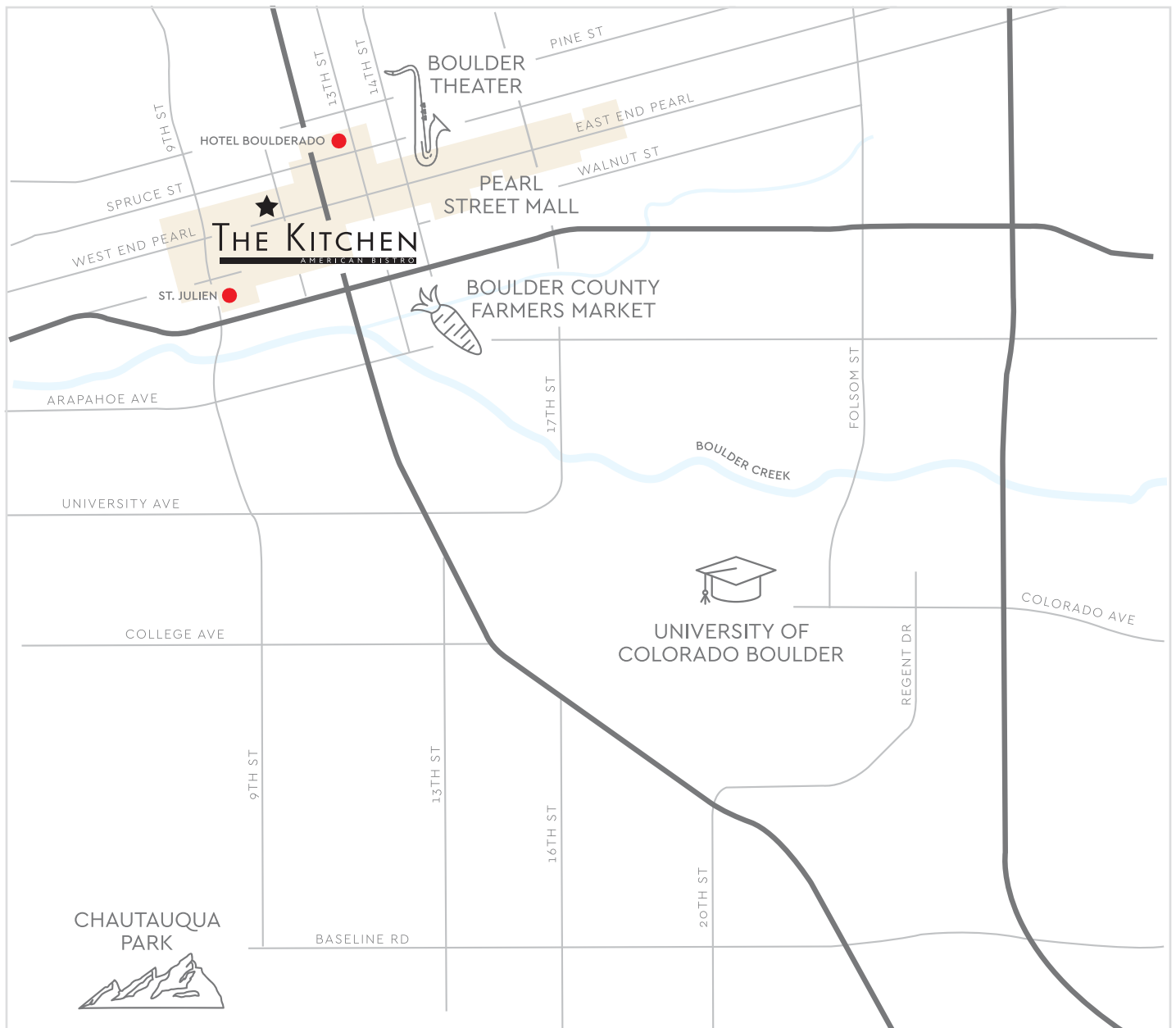
The deposit is refundable less \$250 for administrative costs if the client cancels the event up to one week prior to the event, nonrefundable within one week of the event. An event that is cancelled within 48 hours of its scheduled commencement (or an event that no cancellation was received and no guests 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

