



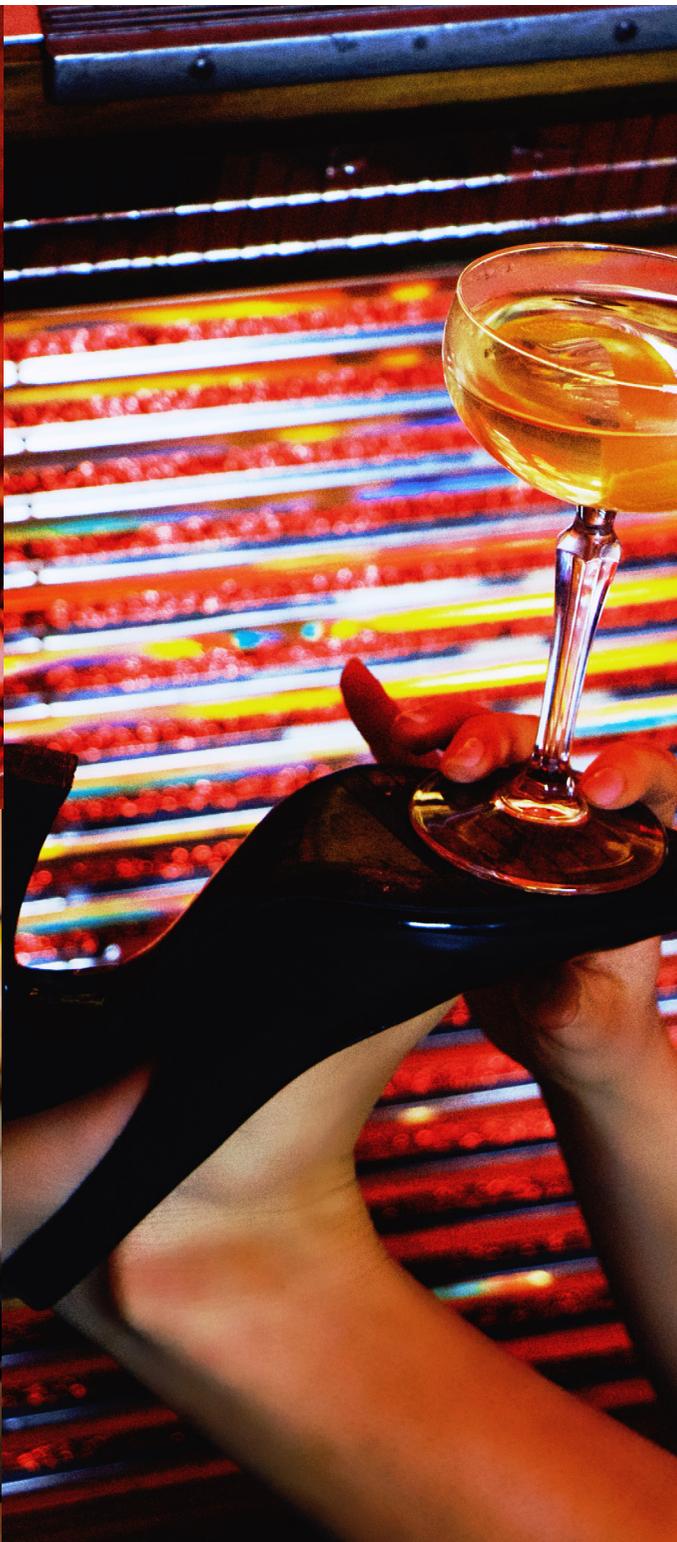
— THE —
CRUISE ROOM
— SINCE 1933 —



THE CRUISE ROOM OFFICIALLY OPENED ON DECEMBER 5, 1933. LONG THOUGHT OF AS A SPEAKEASY, IT IS A WONDERFUL EXAMPLE OF ORIGINAL ART DECO. THIS TUCKED AWAY COCKTAIL BAR, BOASTS THE OLDEST LIQUOR LICENSE POST-PROHIBITION IN DENVER.

CREATED BY THE SAME DESIGNER AS THE OBSERVATORY LOUNGE ON THE QUEEN MARY, CHARLES JAKA, THE CRUISE ROOM GETS ITS NAME AND ALL ITS ARTWORK FROM ITS OCEAN LINER ORIGINS. THE PANELS ON THE WALL SHOW PORTS OF CALL FROM THE QUEEN MARY'S MAIDEN VOYAGE. EACH PANEL IS INSCRIBED WITH THE WORD "CHEERS" OR A REFERENCE TO COCKTAIL CULTURE IN THE CORRESPONDING LANGUAGE OF THE LAND DEPICTED.





PRIVATE EVENT INFORMATION

THE SPACE

The Cruise Room offers half-buyouts and full-buyouts. It can also be added on to other private dining spaces in the Urban Farmer Steakhouse.

In addition to the bar top that can seat 12, there are four 2-seater booths, one 4-seater booth, and two 6-seater booths.

View a virtual tour of the space by clicking [HERE](#).

TIMING

The Cruise Room is able to accommodate full buyouts from:

Sunday- Thursday
5:00 PM -8:00 PM

Friday & Saturday
5:00 PM - 8:00 PM

*Special exceptions can be made depending on the day of the week.

CAPACITIES

A half-buyout can accommodate up to **20** guests with seating and standing room.

A full-buyout can accommodate up to **45** guests with seating and standing room.

FOOD & BEVERAGE

Please see the next page for the Cruise Room Food & Drink Menus. Due to the configuration of the space, we can only accommodate stationed appetizers and hors d'oeuvres.

We do not offer drink packages, but we can accommodate custom drink menus.
All drinks are billed on consumption.

HORS D'OEUVRES

A MINIMUM OF 10 PIECES PER ITEM REQUIRED

SMOKED SALMON RILLETTE creme fraiche, tarragom, english muffin toast	\$6 PER PIECE
DEVILED EGGS candied bacon, bourbon maple syrup	\$5 PER PIECE
VEGETABLE CAPONATA caramelized onion, golden raisin, grilled bread	\$5 PER PIECE
DUNGENESS CRAB CAKE jalapeno aioli	\$7 PER PIECE
SEASONAL HUSH PUPPY harissa, sage	\$4 PER PIECE
CEDAR ROASTED SHRIMP campari tomato, olive	\$7 PER PIECE
BEEF TENDERLOIN SKEWER bay leaf aioli	\$7 PER PIECE
MUSHROOM FLATBREAD BITES balsamic red onion, local goat cheese, chive	\$6 PER PIECE
PRIME BEEF TARTARE house cracker, parmesan, smoke egg yolk	\$7 PER PIECE
ARANCINI mushroom, arborio rice, tomato jam	\$5 PER PIECE



PLATTERS

**ARTISANAL & HOUSE MADE
CHARCUTERIE**
house pickles, mustard

\$86 (SERVES 15 GUESTS)

ARTISANAL CHEESE SELECTION
marcona almonds, house preserves

\$86 (SERVES 15 GUESTS)

SEASONAL HUMMUS

\$30 (SERVES 6-8 GUESTS)

**MARINATED SEASONAL VEGETABLE
PLATTER**

\$42 (SERVES 6-8 GUESTS)

SPICED NUTS

\$15 (SERVES 6-8 GUESTS)

MINATURE DESSERTS

\$40 (PER DOZEN)

CLASSIC COCKTAILS

MARTINI

GIN, FRENCH VERMOUTH, ORANGE BITTERS
\$16

SIDECAR

BRANDY, LEMON JUICE, ORANGE CURACAO
\$16

NEGRONI

GIN, CAMPARI, ITALIAN VERMOUTH
\$16

DAIQUIRI

RUM, LIME JUICE, SUGAR
\$16

TOM COLLINS

GIN, LEMON JUICE, SUGAR, SELTZER WATER
\$16

OLD FASHIONED

RYE WHISKEY, SUGAR, ANGOSTURA BITTERS
\$16

MANHATTAN

RYE WHISKEY, ITALIAN VERMOUTH, ANGOSTURA BITTERS
\$16

FRENCH 75

GIN, LEMON JUICE, SUGAR, SPARKLING WINE
\$16

GIMLET

VODKA, LIME JUICE, SUGAR
\$16

SAZERAC

RYE WHISKEY, SUGAR, PEYCHAUD'S BITTERS, ABSINTHE
\$16

MARGARITA

TEQUILA, LIME JUICE, ORANGE CURACAO
\$16

WHISKEY SOUR

BOURBON, LEMON JUICE, SUGAR, EGG WHITE
\$17

CRUISE ROOM COCKTAILS



HIGH TEA

EARLY GREY TEA-INFUSED GIN,
BERGAMOT LIQUOR
\$16

ALPINE SLOPES

AQUAVIT, BRAULIO, AMARO,
SUGAR, LEMON, MINT,
ANGOSTURA BITTERS
\$17



BEET FARMER

VODKA, LIME, BEET POWDER,
SUGAR, ROSEMARY
\$16



FIRE ON THE LI RIVER

TITO'S VODKA, LIME, PEPPERCORN,
CILANTRO, THAI BASIL, AND
BIRDS EYE CHILIS
\$18

THE DEBUTANTE

BOURBON, MONTENEGRO,
ORANGE AND PEACH BITTERS
\$16

PINA PICANTE

OLMECA ALTOS TEQUILA, COCONUT
CREAM, PINEAPPLE, LIME, SUGAR,
CREME DE CACAO, AND CAYENNE
\$16

STARRY NIGHT

GRAY WHALE GIN, VANILLA SYRUP,
LAVENDER BITTERS, AND ABSINTHE
RINSE
\$16

SANGRIA DE SANCHO

A HOUSE MADE SANGRIA INFUSED WIT
CINNAMON, ORANGE, LIME, AND
ANGOSTURA BITTERS
\$16

BLOSSOM SOUR

SUNTORY TOKI, LEMON, LYCHEE
PUREE, HONEY, AND EGG WHITE
\$17



SHORT & STOUT

IRISH WHISKEY, STOUT, ESPRESSO,
AND DEMERARA
\$16

SCOTCH EGG

SCOTCH, LEMON, HONEY, AND EGG
TOPPED WITH CINNAMON AND
DEHYDRATED RASPEBERRIES
\$17

THE TUPLIP

BLOS GENEVER, COCCHI
AMERICANO, AND
BENEDICTINE
\$16



ADDITIONAL RESOURCES

ADDITIONAL FEES

A historical preservation fee of 3%, a sales tax of 8%, and 23% service fee (which includes 19% server gratuity) will be added to the final food and beverage subtotal.

VALET

Valet Services are available. Valet is \$12 per car with The Oxford Hotel. Valet vouchers can be provided upon request.

ADDITIONAL RESOURCES

Click [here](#) to view the Urban Farmer Steakhouse Private Dining Kit.

Click [here](#) to view our carefully curated Wine List.

Click [here](#) to view our Cocktail, Wines by the Glass, & Beer List.

Click [here](#) to view our Group Brunch Options.

Click [here](#) to view our Add-on Experiences.

Click [here](#) to view our Virtual Tour of the restaurant and private event spaces.

CANCELATION POLICY

Any cancellations within 5 business days will incur a \$500 cancellation fee, if canceled the day of, the client will incur all charges.

RESERVATION POLICY

To secure an event space, a signed contract, deposit of 50% of the food and beverage minimum and completed credit card authorization form will be required. The total bill must meet food and beverage minimum before tax and gratuity. All payments must be paid in full at the completion of the event. When charged on a per person basis, client must provide a guaranteed attendance number at least 3 days in advance of scheduled event. The guaranteed attendance number will be charged even if fewer guests attend. When choosing a prix fixe menu, selection of menu items must be confirmed at least 7 days in advance of scheduled event date.

