

we love parties

THE KITCHEN

AMERICAN BISTRO

1039 pearl street
boulder, CO 80302
303.544.5973
boulderevents@thekitchen.com





sample cocktail reception & appetizers

PASSED

priced per dozen, minimum of 2 dozen per selection

- WHIPPED RICOTTA gfo, v. roasted beets, gremolata, toast 48
- BUTTERMILK CHICKEN SKEWERS green goddess, pickled red onion 48
- DUNGENESS CRAB TOSTADA gf smashed avocado, fresno chili, lime 60
- SMOKED PORK TOSTADA gf green chili, cotija, cilantro 48
- GULF SHRIMP HUSHPUPIES unagi, sriracha aioli, furikake 48
- CRISPY FISH TACOS gf rockfish, jalapeno aioli, bibb lettuce 60
- LOBSTER WONTONS dashi aioli, cilantro, black sesame 60
- ALBACORE POKE gf cucumber, avocado, crab cracker 60
- DOLMAS gf,v tahini 36
- ROASTED MUSHROOM SLIDER v black garlic, arugula 48
- ROASTED BEEF SLIDERS red onion jam, horseradish cream, brioche 48
- EMPANADA v seasonal vegetable, chimichurri aioli 48

DISPLAYED

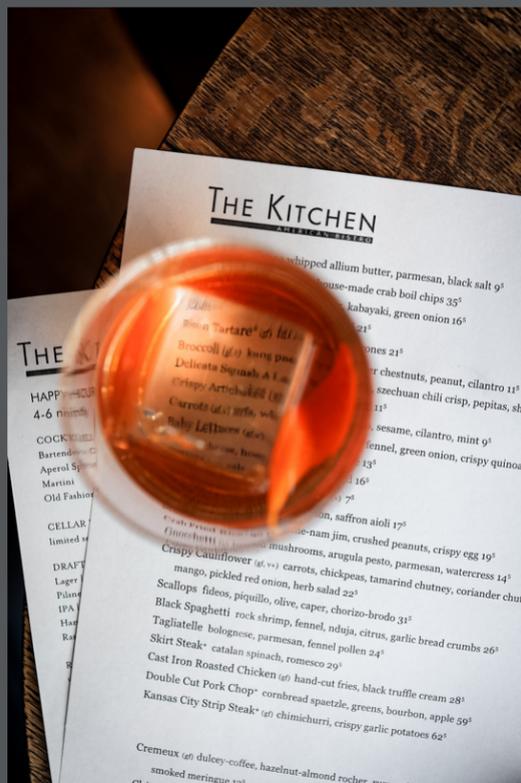
priced per guest, minimum 10 guests

- ISRAELI HUMMUS & VEGETABLES gfo, v+ schug, muhammara, house-made lavash 8
- ARTISANAL CHEESE & CHARCUTERIE gfo pickles, house-made focaccia, jam, honeycomb 18
- SEAFOOD PLATTER gf oysters on the half shell, chilled shrimp, peekytoe dungeness crab salad, salmon rillette, cocktail sauce & mignonette 28

AT THE TABLE

priced per guest, on table when guests arrive

- BURRATA gfo salsa verde, charred bread 6
- CRISPY ARTICHOKE gf,v black garlic aioli 4
- CARROTS gf,v urfa, whipped feta, pistachio, sesame, cilantro, mint 4
- CRISPY CAULIFLOWER gf,v+ carrots, chickpeas, tamarind chutney, coriander chutney, mango, pickled red onion, herb salad 4



we are a seasonal restaurant therefore, some vegetable items & sweet selections may change by the time your event takes place please check with the event manager regarding the most current seasonal items & sweets.
not inclusive of tax or gratuity

sample dinner menu 3 course shared - 70pp

COURSE 1

select one for the table

add 2nd for +4pp

BABY LETTUCES gf,v seasonal fruit, fennel, green onion, crispy quinoa, blue cheese,
honey-thyme vinaigrette

CAESAR hearts of romaine, caesar dressing, focaccia croutons, grana padano

SAVORY CRULLERS v whipped allium butter, parmesan, black salt

BURRATA gfo salsa verde, charred bread

COURSE 2

select three for the table

CAST IRON ROASTED CHICKEN gf black truffle cream

TAGLIATELLE bolognese, parmesan, fennel pollen

MARKET FISH gf lemon beurre blanc

BAR STEAK gf chimichurri

RIBEYE/STRIP STEAK gf chimichurri +22pp/18pp

CRISPY CAULIFLOWER gf,v+ carrots, chickpeas, tamarind chutney, coriander chutney,
mango, pickled red onion, herb salad

select two for the table

CARROTS v urfa, whipped feta, pistachio, sesame, cilantro, mint

SEASONAL VEGETABLE gfo chef's selection

GARLIC FRIES gf,v

CRISPY POTATOES gf,v garlic, rosemary, parmesan

CRAB FRIED RICE gf thai lime-nam jim, crushed peanuts, crispy egg +12pp

COURSE 3

select one

CHOCOLATE GANACHE TORTE v hazelnut-chocolate cake

CHEVRE CHEESECAKE v marcona almond, seasonal fruit

CREMEUX gf seasonal

SWEET BITES chef's selection +8pp



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sample lunch menu 3 course shared - 35pp

COURSE 1

select one for the table

BABY LETTUCES gf,v seasonal fruit, fennel, green onion, crispy quinoa, blue cheese, honey-thyme vinaigrette

CAESAR hearts of romaine, caesar dressing, focaccia croutons, grana padano

COURSE 2

select 2 for the table

LOBSTER ROLL dashi aioli, house crab boil chips +12pp

ROMAN CHICKEN SALAD farro verde, brassicas, lemon, miso, parmesan

QUICHE v roasted mushrooms, leeks, parmesan & simple greens

HALAL CART CHICKEN gfo spiced yogurt, hot sauce, cucumbers, tomato, red onion, arugula, naan & hand-cut fries

TAGLIATELLE bolognese, parmesan, fennel pollen +8pp

STEAK FRITES gf cast iron ranch steak, hand-cut fries, chimichurri +8pp

CRISPY CAULIFLOWER gf, v+ carrots, chickpeas, tamarind chutney, coriander chutney, mango, pickled red onion, herb salad

COURSE 3

select one

SALTED CHOCOLATE CHUNK COOKIES v

CHEVRE CHEESECAKE v marcona almond, seasonal fruit

SWEET BITES chef's selection +8pp



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sample brunch menu 3 course shared - 36pp
exclusively available sat & sun 10-3pm

SWEETS

includes 2 selections, add 3rd + 4pp

COFFEE CAKE v seasonal

DOUGHNUT v seasonal

SALTED CHOCOLATE CHUNK COOKIE v

MAINS

select two for the table

STEAK & EGGS gf cast iron ranch steak, farm eggs, hash, ranchero sauce

CUBANO gfo mojo pork, ham, swiss, grain mustard, pickles

LOBSTER ROLL dashi aioli +10 pp

BAKED FRENCH TOAST v maple syrup, whipped cream

BENEDICT avocado & crab cake, jalapeno, lime hollandaise +8 pp

CHILAQUILES gf farm eggs, roasted chicken, salsa roja, cotija, pepita, crema, pickled red onion,
mango, pickled red onion, herb salad

CRISPY CAULIFLOWER gf,v+ carrots, chickpeas, tamarind chutney, coriander chutney,
mango, pickled red onion, herb salad

BABY LETTUCES gf,v seasonal fruit, fennel, green onion, crispy quinoa, blue cheese,
honey-thyme vinaigrette, olive oil egg

SIDES

select three for the table

BREAKFAST POTATOES gf, v

SOURDOUGH/WHOLE WHEAT TOAST gfo whipped butter, preserves

FRESH CUT FRUIT gf, v+

HOUSEMADE BACON gf

SIMPLE SALAD gf, v vinaigrette

GREEK YOGURT v granola, clover honey



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BRUNCH CELEBRATION BEVERAGE PACKAGE

26pp 2 hours | +10pp each additional hour

MIMOSAS o.j, bubbles - BLOODY MARY vodka, lemon

WINE

SPARKLING

BRUT PROSECCO poggio costa- M.V. veneto, IT

ROSÉ

CINSAULT triennes - '21 provence, FR

WHITE select 1

SAUV BLANC stolpman - '19 ballard canyon, CA

CHARDONNAY presqu'île - '19 santa barbara, CA

RED select 1

PINOT folk machine - '19 central coast, CA

CABERNET hobo wine co. - '18 anderson valley, CA

BEER

AMBER ALE crazy mountain - CO

BELGIAN DUBBEL ommegang 'abbey' - NY

IPA 4 noses 'bout damn time' - CO

LAGER wibby 'helles' - CO

PILSNER tivoli 'bohemian girl' - CO

STOUT telluride 'ski in ski stout' - CO

WHEAT aspen 'this season' - CO

DRY CIDER colorado cider co. 'glider' - CO

SODA, COFFEE, ICED TEA & JUICE

ZERO PROOF PACKAGE

14pp 2 hours | +7pp each additional hour

ZERO PROOF COCKTAILS

select 2 from seasonal selection

SODA, COFFEE, ICED TEA & JUICE

COFFEE BAR

10pp 2 hours | +5pp each additional hour

COFFEE, HOT TEA, ICED TEA, SODA & JUICE



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BEVERAGE PACKAGES

hosted bar also available based on consumption

PREMIUM

34pp 2 hours - +10pp each additional hour

WINE

SPARKLING

BRUT PROSECCO poggio costa - M.V. veneto, IT

ROSÉ

CINSAULT triennes - '21 provence, FR

WHITE select 1

SAUV BLANC land of saints - '20 santa barbara, CA

CHARDONNAY tyler - '19 santa barbara, CA

RED select 1

PINOT folk machine - '21 central coast, CA

CABERNET hobo wine co. - '20 anderson valley, CA

BEER

AMBER ALE crazy mountain - CO

BELGIAN DUBBEL ommegang 'abbey' - NY

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DRY CIDER colorado cider co. 'glider' - CO

SPIRITS

tito's vodka, cap rock gin, cazadores reposado, evan williams bourbon,
real mccoy 3 yr rum, famous grouse blended scotch

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SUPER PREMIUM

52pp 2 hours - +10pp each additional hour

WINE

SPARKLING

BRUT CAVA avinyo 'reserva' - '18 penedés, ES

ROSÉ

GAMAY division wine co. - '21 yakima, WA

WHITE select 1

SAUV BLANC ch.la rame - '20 bordeaux, FR

CHARDONNAY talley 'estate' - '19 arroyo grande, CA

RED select 1

PINOT scar of the sea 'ranchos' - '21 santa maria, CA

CABERNET band of vintners - '18 napa, CA

BEER

AMBER ALE crazy mountain - CO

BELGIAN DUBBEL ommegang 'abbey' - NY

IPA 4 noses 'bout damn time' - CO

LAGER wibby 'helles' - CO

PILSNER tivoli 'bohemian girl' - CO

STOUT telluride 'ski in ski stout' - CO

WHEAT aspen 'this season' - CO

DRY CIDER colorado cider co. 'glider' - CO

PREMIUM SPIRITS

grey goose vodka, beefeater gin, tequila ocho blanco, maker's mark,

real mccoy 12 yr rum, glenfiddich 12 yr single malt scotch

SIGNATURE COCKTAILS

select 2 from seasonal menu

SODA, COFFEE, ICED TEA & JUICE



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BEVERAGE PACKAGES

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BEER, WINE & SODA

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WINE

SPARKLING

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EVENT SPACE PHOTOS

FULL RESTAURANT



EVENT SPACE PHOTOS

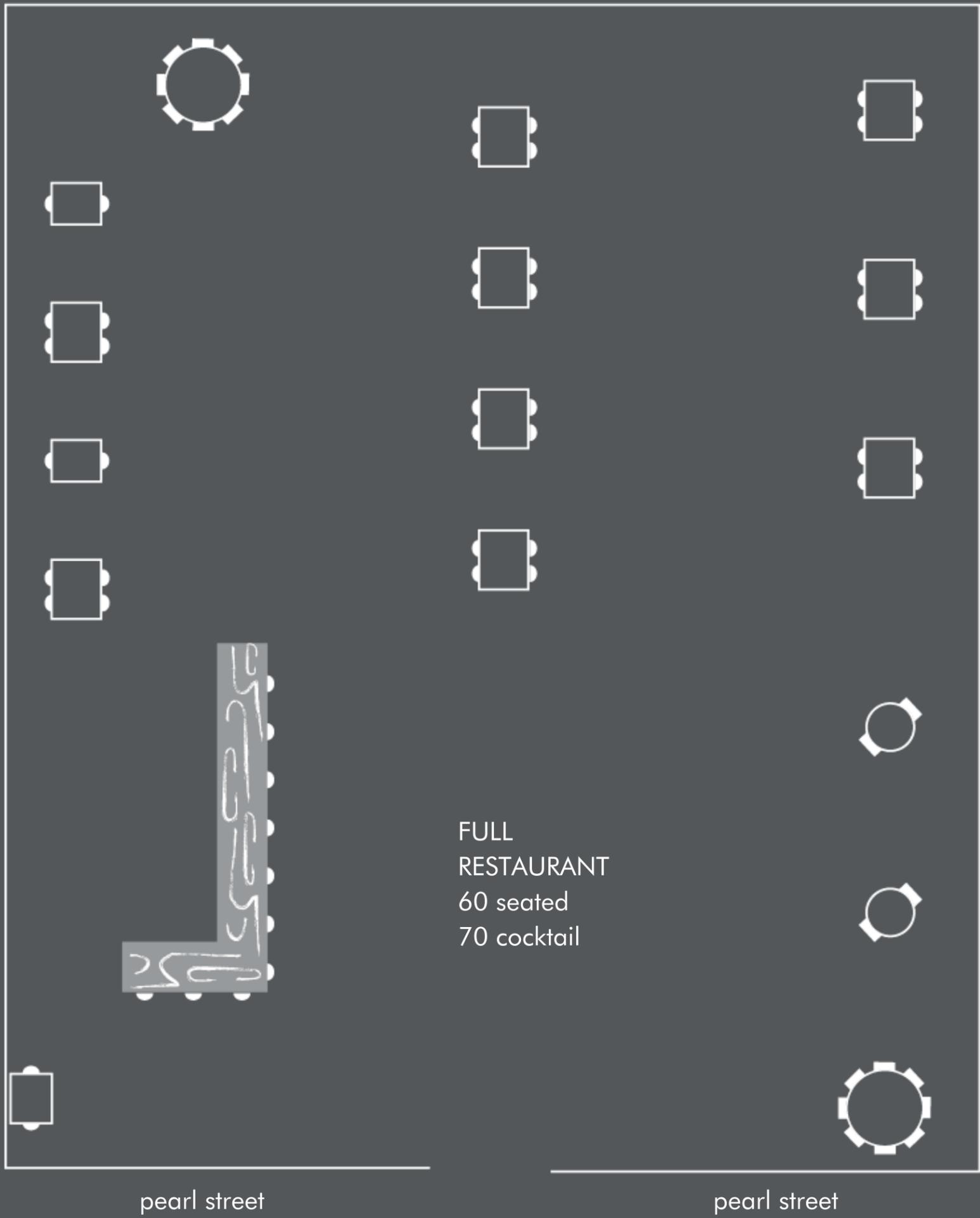
BAR AREA



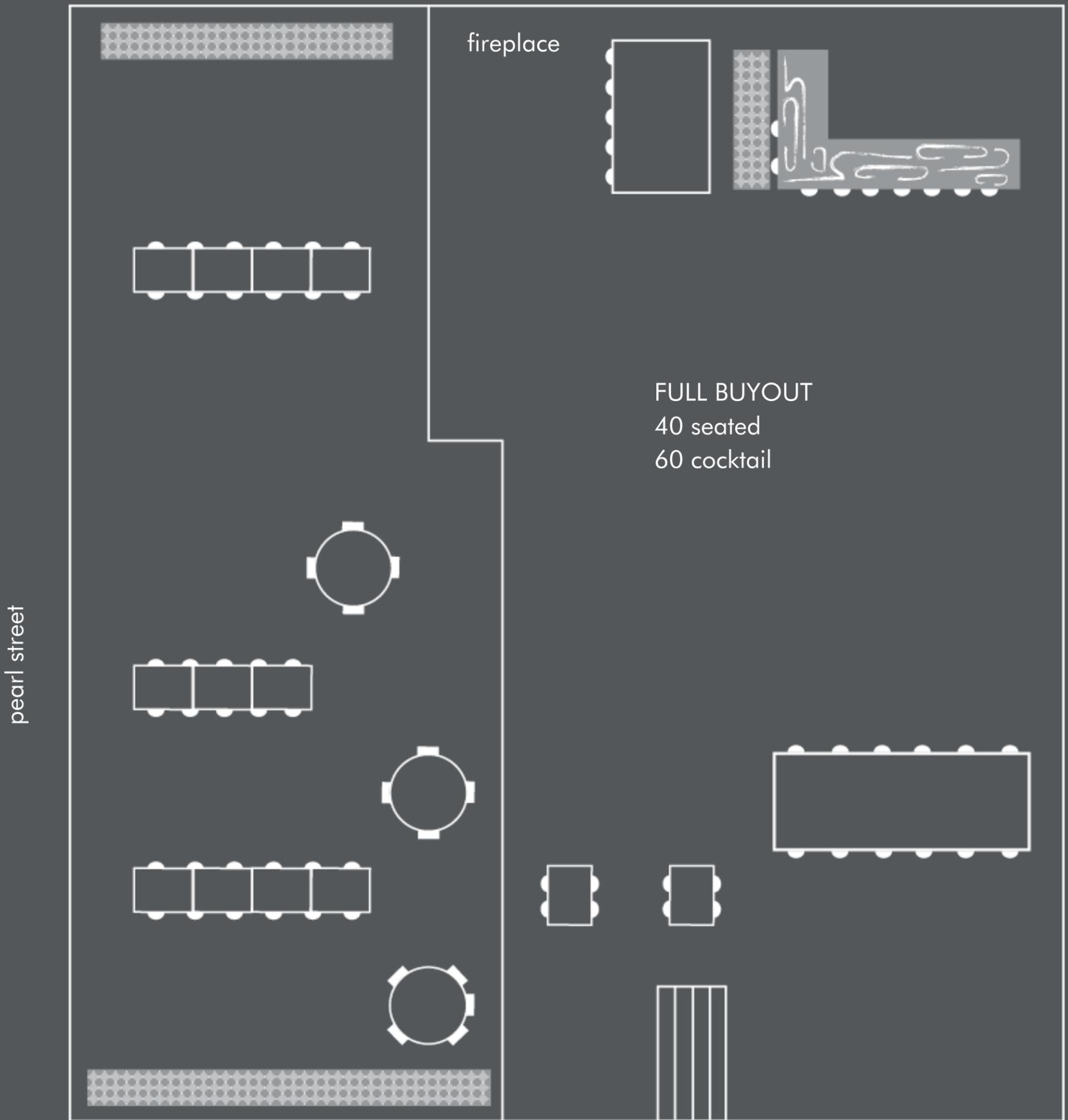
HALF BUYOUT



EVENT SPACE FLOOR PLANS
MAIN FLOOR



EVENT SPACE FLOOR PLANS
UPSTAIRS



fireplace

FULL BUYOUT
40 seated
60 cocktail



HALF BUYOUT
28 seated
30 cocktail

FREQUENTLY ASKED QUESTIONS

MAY I DECORATE THE SPACE?

all displays &/or decorating proposals by the client will be subject to prior written approval of the private events manager. decorations cannot be taped, stapled, or nailed to walls or windows. decorations including candles, require the approval of the private events manager to ensure compliance with local fire code. use of confetti is prohibited, a \$500 clean up fee will apply if any 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, we will accept packages delivered no earlier than 3 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 private events manager a copy of the the organization's tax exempt certificate before credit will be given for applicable taxes. in the event we do not receive a copy, then the appropriate; federal, state & municipal taxes will be charged where applicable.

WHAT HAPPENS IF I DO NOT MEET MY FOOD & BEVERAGE MINIMUM?

if the food & beverage minimum is not met, an event fee will be charged to make up for the difference. tax, gratuity & the 3% administrative fee will be charged on the total amount not met. food & 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 & outside services.

WHAT IS YOUR CANCELLATION/REFUND POLICY?

we require a non-refundable deposit of 25% of the food and beverage minimum upon securing the date of your event. events may be canceled with prior written notice to the private events manager, & the deposit will not be refunded. the client will not be subject to paying the minimum food, beverage & sales tax of the event, unless client cancels within 48 hours of the scheduled event time. events cancelled within 48 hours of the scheduled event time are subject to the minimum food, beverage & sales tax agreed to per the event contract. events scheduled to take place between november 1st & january 31st are subject to at least 50% of all anticipated charges, regardless of cancellation date.

MAY I EXTEND MY EVENT TIME NIGHT-OF?

if you would like to increase your event duration, you will need to notify the private events manager within 48 hours of the scheduled event time for approval. with prior notice & approval, an extension payment of \$1,000 per hour will be added to the food & beverage minimum. If you would like to extend your event the night-of, we may be able to accommodate, but the average per person rate for food and beverage, for each hour extended OR \$1,000 per hour, whichever is higher, will be added to the contract.

DO YOU HAVE ON-SITE PARKING?

no, but there are numerous paid parking structures in downtown boulder.

IS AV EQUIPMENT AVAILABLE?

no.

