

PARTIES & CATERING

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EVENTS & CATERING

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WHY CHOOSE US?

FLAVORFUL. COMFORTABLE CUISINE

Event food doesn't have to be bland or boring! Dining in Boulder is the way it should be so come kick it on our rooftop, indulge in some BBQ, a glass of bourbon (or whatever you wish!), and sit back knowing we have been a Boulder staple for over 30 years. We have strong relationships with local vendors from all over the state, and grow and use herbs from our garden boxes. Our Tavern fair is combines classic and innovative faire from scratch.

WARM. WELCOMING ATMOSPHERE

From the moment you walk through our doors, you're not just a guest—you're part of the neighborhood. We've created a space that feels like your coolest friend's place (the one who actually knows how to throw a party). Warm, welcoming, and effortlessly stylish. Our team? Local legends in hospitality... attentive, friendly, and all about making your event feel easy, joyful, and unmistakably you. Every detail, handled. Every guest, cared for. All you have to do is show up and enjoy the celebration.

PERSONAL PLANNING + PERSONAL TOUCHES

From curating the perfect menu to dialing in every last detail, we're with you from "just an idea" to "that was the best night ever." Our planning support is personal, not cookiecutter—because no two celebrations (or hosts!) are the same. We'll collaborate closely to bring your vision to life, keep things stress-free, and

make sure your guests are still talking about it long after the last dance or toast. You will have a direct point of contact when it comes to your event planning, and an event captain day-of to make sure it goes off without a hitch!

QUINTESSENTIAL EVENT SPACES

Whether you're planning a cozy bridal shower, an intimate rehearsal dinner, or a full-on reception bash, our private event spaces bring that one-of-a-kind mountain-town magic. Think unbeatable charm, character, and just the right amount of celebration energy—your special day deserves a space that feels as unforgettable as the moment itself. We have an upstairs bar, and rooftop decks that show off the Flatirons.

CONVENIENT AND HASSLE-FREE

Hosting your wedding party at a restaurant? That's a power move. The space, the food, the service—it's all wrapped up in one seamless experience. That means less stress, fewer moving parts, and way more time to actually enjoy the day. With our team handling the details, you can focus on what really matters: making memories, not managing logistics.









LET'S THROW A PARTY!

We love a good party! Centrally located on the Pearl Street Mall's historic West End district, The West End Tavern offers decades of fun, mouthwatering bbq and a variety of event spaces to meet your event needs. Perfect for business lunches, happy hours, rehearsal dinners, birthday parties and more – you bring the guests and let us take care of the rest!

*Interested in a full West End Buyout? Contact our events team!

EVENT SPACE AND CAPACITIES

FULL ROOFTOP BUYOUT*

80 seated / 100 standing

*includes seating for up to 40 or standing room for up to 50 on our rooftop + seating for up to 40 or standing room for up to 50 on main level

ROOFTOP BARSIDE ROOM

30 seated / 40 standing

LOWER DECK **rain or shine only**

28 seated / 30 standing

UPPER DECK **rain or shine only**

20 seated / 25 standing



EVENTS MENU

APPETIZER

BUFFALO WINGS gf \$15 /half dozen

SMOKED SPICY HONEY WINGS gf \$15 /half dozen

BURNT ENDS gf df \$6 /each kansas city style

BLACKENED SHRIMP SKEWERS ${
m gf\ df\ }$ \$5 /each with spicy tartar sauce

GRILLED VEGETABLE SKEWER gf veg df \$4 /each

 $\begin{array}{l} \textbf{SMOKED TOMATO SOUP SHOOTER $4/each} \\ with parmesan crouton \end{array}$

CRISPY BRUSSELS SPROUTS $gf \ veg \ \$4$ /person citrus honey mustard dressing

STICKY FRIED RIBS gf df \$3 /each kansas city & carolina bbq sauce

SEASONAL FLATBREAD veg \$3 /each

BACON WRAPPED DATES gf df \$3 /each

SPINACH & SMOKED ARTICHOKE DIP veg \$5 / person house made chips, crudite

SLIDERS

served on a slider bun

BBQ PULLED PORK \$5 /each

crunchy cabbage slaw, carolina gold bbq sauce, bread & butter pickles

SMOKED BRISKET \$6 /each

smoky mayo, kansas city bbq sauce, bread & butter pickles, red onion

GRILLED MAHI \$6 /each

blackened spiced mahi, shredded lettuce, tomato, avocado, jalapeño tartar sauce

HOT BUFFALO CHICKEN \$5 /each

ranch, lettuce, housemade pickles, blue cheese

PLATTERS

CRUDITE PLATTER gf veg \$4 / person

selection of seasonal veggies, ranch or blue cheese

CHARCUTERIE BOARD \$6 / person

assorted meats, cheeses, and accouterments

SHRIMP COCKTAIL gf df \$30 /pound

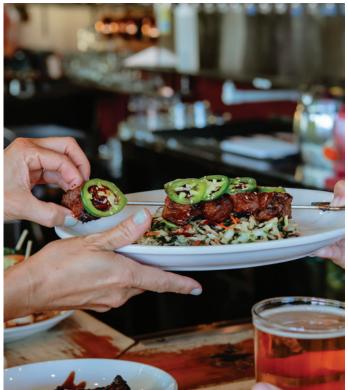
Gluten Free gf Vegitarian veg Dairy Free df

Add some pre-dinner nibbles to your menu, or design an appetizer-only menu for your event needs!

West End Tavern









EVENTS MENU CONT.

LUNCH OR DINNER

served buffet style or family style (for groups of 25 or fewer)

PACKAGE 1 \$25 /PERSON*

- · Choose 1 main
- · Choose 2 sides

PACKAGE 2 \$28 PER PERSON

- · Choose 2 mains
- · Choose 2 sides

PACKAGE 3 \$31 PER PERSON

- Choose 2 mains
- · Choose 3 sides

PACKAGE 4 \$35 PER PERSON

- · Choose 3 mains
- · Choose 2 sides

PACKAGE 5 \$39 PER PERSON

- · Choose 3 main
- · Choose 3 sides

MAINS

ROCKY MOUNTAIN PRIME BRISKET gf df kansas city bbq sauce

SMOKED TURKEY gf df alabama white sauce

BBQ PULLED PORK gf df carolina bbq sauce

ST LOUIS RIBS gf df kansas city bbq sauce

GRILLED MAHI gf df jalapeño tartar sauce

SEASONAL VEGETARIAN ENTREE gf veg df

SIDES

 $\hbox{MACARONI AND CHEESE} \ \underline{\mathbf{veg}}$

SMOKED BRISKET CAMPFIRE BEANS gf df

CRUNCHY KALE CABBAGE SLAW veg df

SEASONAL VEGGIES gf df veg

CRISPY BRUSSELS SPROUTS gf veg

POTATO SALAD veg df

SALADS & BREAD

TAVERN SALAD gf veg df \$6 /person mixed greens, cucumber, cherry tomatoes, sunflower seeds, apple cider vinaigrette

CAESAR SALAD \$6 /person romaine greens, shaved parmesan, herby croutons, OG garlic lemon dressing

SEASONAL SALAD \$7 /person

TEXAS TOAST veg \$1.25 /each

SANDWICH BUNS veg \$1.50 /each

GLUTEN-FREE SANDWICH BUNS \mathbf{gf} veg \$2 / each

DESSERT

CHEF'S SELECTION OF SEASONAL TREATS $\$5\ /$

person *gluten-free desserts available upon request

TAVERN BROWNIES gf veg \$18 /dozen

Gluten Free gf Vegitarian veg Dairy Free df *All listed menu prices are per person and do not include beverages, tax, gratuity, or additional fees. Final pricing will vary based on menu selections and event details. A full estimate will be provided upon inquiry.











WE'RE GLAD YOU ASKED

DO YOU HAVE ROOM RENTAL FEES?

We don't have room rental fees, however our event spaces carry a food and beverage minimum (the minimum does not include taxes and large party gratuity). To help clarify our pricing structure, our minimum and subsequent charges are all-inclusive. This means that the minimum covers not only the event space, but also the food, beverages, service, planning support and all the enthusiasm you could ask for. It's designed to make the process simple and straightforward, so you can focus on what really matters...having fun!

SECURING THE DATE?

Let's make your event happen! Our team requires a signed contract and a 50% deposit in order to officially reserve your date. After that you will be added to our calendar and connected with your event coordinators so we can start to create a truly memorable experience with our team.

WHEN ARE MY MENU SELECTIONS DUE & FINAL GUEST COUNT DUE?

All event details must be finalized two weeks prior to the event date.

DO YOU HAVE AUDIO/VISUAL CAPABILITIES?

Yes! We have a wireless speaker and microphone available to rent + a TV monitor to plug in a laptop for presentations or slideshows. We can also plug in phone or laptop using our AV jack to play own music in Rooftop Barside Room.

TAX AND GRATUITY BREAKDOWN?

All food and beverage charges are subject to 9.915% tax and a 25% gratuity or service fee. This ensures exceptional service from our staff throughout your event with us. Your grand total will reflect all applicable charges, including food and beverage selections, bar packages, service fees, taxes, based on your contracted minimum and the details confirmed with our team. This comprehensive total ensures transparency and alignment with your selected event offerings.

WHAT HAPPENS IF FOOD AND BEVERAGE MINIMUM IS NOT MET?

If your event does not meet the agreed-upon food and beverage minimum as outlined in your contract, the difference will be charged to your final invoice as an "event minimum difference". Please note that to-go food, alcohol, merchandise, or any purchases not consumed onsite during your event cannot be applied toward your food and beverage minimum. The minimum is based solely on items served and enjoyed during the event, unless otherwise arranged in advance.

IS PARKING AVAILABLE?

The west end of Pearl boasts first come first serve paid street parking that is free after 7pm. There are two paid parking garages located on Walnut that are a 5-7 minute walk away from West End Tayern.

DO YOU HAVE BAR PACKAGES?

We offer a variety of bar packages, including hosted, limited, and cash bar options. Packages can be customized to include beer and wine only, full bar selections, or signature cocktails. The beverage budget will be determined ahead of time by the host, will be listed in the banquet event order, and will be calculated to reach the food & beverage minimum. The beverage spend is contractual. We're also happy to discuss the best way to accommodate drink service for your group. Our team is flexible and open to finding a solution that works best for your event, so please don't hesitate to ask. Cheers!

DECOR AND OUTSIDE FOOD?

We welcome personal touches! You are welcome to bring in small decorative items, such as table centerpieces or signage. We know some great florists and rental vendors in the area if you are looking for suggestions! Set up time starts 45 minutes before your contracted event start time. Any large installations or décor requiring setup assistance must be approved in advance. Outside food and beverages are not permitted, with the exception of specialty desserts (e.g., wedding cakes), which will be subject to a \$2/person fee.

CANCELLATION POLICY + FINAL DETAIL DEADLINES?

We know life can get in the way of plans sometimes! Therefore we do offer a cancellation policy. To receive a full refund of your deposit, cancellations must be made at least 14 days prior to the event date. Final guest count, menu selections, and all event details are also due 14 days before your event. Changes after this deadline may not be guaranteed and could incur additional charges.

DIETARY RESTRICTIONS?

Our Big Red F culinary team excels at accommodating dietary needs and takes pride in crafting thoughtful, flavor-forward dishes for every guest. Whether it's vegetarian, vegan, gluten-free, dairy-free, or allergy-sensitive meals, we don't just "make it work"...we make it exceptional. Please share any dietary restrictions or preferences at least 14 days in advance so we can tailor the menu with the same creativity and care we bring to all our offerings.





Not seeing what you're looking for? We got what you need!













West End Tavern is quintessentially Boulder. Our eclectic whiskey list and other fun drink offerings pair perfectly with our delicious dishes. From juicy burgers, to fantastic salads and creative daily specials, we've got something for everyone.



The Post Colorado was born from a love of gluten free fried chicken and a thirst for great beers. We brew delicious award-winnin' beers, shake creative and seasonal cocktails and cook fresh, original, local cuisine.



Centro Mexican Kitchen blends the culinary techniques and traditions of Mexico with modern Colorado flair. We specialize in bright, bold flavors, fresh ingredients and unique combinations that will keep you coming back for more.



Velvet Elk Lounge loves live music & good booze. Our bar and music venue offers a unique experience in Boulder. Enjoy our fresh spins on classic bar bites and cocktails, or come in for a show. Either way, we know you'll have a fantastic time.



Jax Fish House & Oyster Bar brings the coast to the coast-less. Inspired by the timeless fish houses of the East, West and Gulf shorelines, we create incredible memories and share delicious food and drink with friends and family.