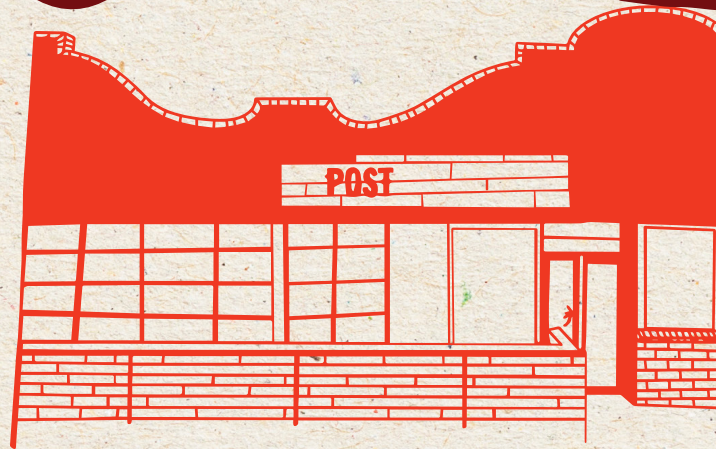




BOULDER



PARTIES & CATERING

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EVENTS & CATERING
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THE POST BOULDER



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WHY CHOOSE US?

FLAVORFUL, COMFORTING CUISINE:

Wedding food doesn't have to be bland or boring! Let's spice up your big day with crispy fried chicken, cheesy biscuits, delicious sides, and mouthwatering customizations. Whether you're planning a plated dinner or a laid-back buffet, our menu is sure to wow your guests.

WARM, WELCOMING ATMOSPHERE:

From the moment you step into our venue, you'll feel right at home. We pride ourselves on our friendly and attentive service, ensuring every detail of your event is handled so you can focus on enjoying your special day. You'll work closely with our own personal Big Red F event

PERSONAL PLANNING + PERSONAL TOUCHES:

When you book with us, you'll receive personalized planning support every step of the way! From selecting the perfect menu to customizing every detail of your event, our dedicated team is here to ensure your celebration is exactly as you've imagined. We'll work closely with you to bring your vision to life and create an unforgettable experience for you and your guests! Stunning Event Spaces: Whether you're hosting a cozy bridal shower, an intimate rehearsal dinner, or a fantastic reception, our private event spaces offer a unique mountain-town charm.

STUNNING EVENT SPACES:

Whether you're hosting a cozy bridal shower, an intimate rehearsal dinner, or a fantastic reception, our private event spaces offer a unique mountain-town charm.

CONVENIENT & HASSLE-FREE:

Hosting your wedding party at a restaurant means the venue, food, and often the service are all taken care of. This reduces your stress and allows you to focus on enjoying the day, knowing the details are in expert hands.



THE POST BOULDER



BOULDER , LET'S PARTY!

Private Events and Entertainment Space:

When we're not hosting groovy shows and unforgettable performances, our event space transforms into a versatile, vibe-filled blank slate, ready for whatever you're dreaming up.

With a capacity of up to 65 guests, this intimate and dynamic venue is perfect for corporate events, rehearsal dinners, roasts, and so much more.

What sets us apart? Built-in professional AV capabilities — the same system we use for live shows is yours to leverage!

The Velvet Elk Lounge and Bar:

Whether you're hosting a cocktail party, birthday bash, or an exclusive after-hours gathering, the Velvet Elk Bar sets the scene. With its deep green velvet booths, full-length bar, and dim, golden-hour lighting, this space is equal parts stylish and intimate for your group of **up to 85**.

Expect great music, expertly crafted cocktails, and a vibe that's effortlessly cool from the first drink to the last dance.

[25% GRATUITY • 9.195% TAX]

2027 13TH ST,
BOULDER, CO 80302





APPETIZERS

DEVILED EGGS **gf df 3 / EACH**

pickled pepper relish, honey cured bacon, fresh chives

CRISPY BRUSSELS SPROUTS **gf v 5 / PERSON**

garlic mojo, pepper relish, cotija cheese

MARINATED BEETS & HERBED GOAT CHEESE **gf v 3 / EACH**

served on gluten-free cracker

CHICKEN CRISPIES **gf 5 / EACH**

buttermilk breaded fried chicken thigh strips, served with ranch & hot chile honey

BISCUIT BRUSCHETTA **v 3 / EACH**

marinated tomatoes, herb pesto, pickled red onion

CAULIFLOWER SKEWER **gf v 3 / EACH**

hot honey chile

BEEF MEATBALLS **5 / EACH**

blistered tomato sauce, cotija

BOOM BOOM FRIES **5 / EACH**

crispy portobello, spicy ranch

SHRIMP SKEWER **gf df 5 / EACH**

cocktail sauce, lemon

SMOKED TROUT DIP CRTOSTINI **df 5 / EACH**

grated egg & chives

PLATTERS

CRUDITE PLATTER **gf v 4 / PERSON**

fresh veggies served with housemade ranch & blue cheese

SMOKED TROUT DIP PLATTER **v df 5 / PERSON**

crispy veggies, crostini

PIMENTO CHEESE PLATTER **v df 5 / PERSON**

crispy veggies, crostini

PINTO BEAN HUMMUS PLATTER

v df 5 / PERSON

pinto bean hummus, roasted poblano, garlic mojo, crispy veggies, crostini

SLIDERS

served on a slider bun

CRISPY FRIED CHICKEN **7 / EACH**

dijonnaise, pickled pepper relish

SPICY GOCHUJANG BBQ CHICKEN **7 / EACH**

marinated cucumbers, pickled red onions, served on a slider bun

BUFFALO CHICKEN **7 / EACH**

shredded lettuce, pickle & ranch

CHEESEBURGER **7 / EACH**

american cheese, pickle & special sauce
(not available at the Rosedale (Broadway) Location)

PIMENTO CHEESE **v 6 / EACH**

arugula & pickled red onion herb pesto, pickled red onion, served on a cheddar biscuit

gf gluten free **v** vegetarian **df** dairy free



LUNCH OR DINNER

served buffet style OR
family style service for 25 guest or fewer

PACKAGE 1 \$28 / person choose 1 main + 2 sides
PACKAGE 2 \$30 / person choose 2 mains + 2 sides
PACKAGE 3 \$35 / person choose 2 mains + 3 sides
PACKAGE 4 \$38 / person choose 3 mains + 2 sides
PACKAGE 5 \$42 / person choose 3 mains + 3 sides

SIDES

COLLARD GREENS **gf**
with pork belly

BUTTERMILK WAFFLES **veg**
honey butter

GREEN CHILE MAC & CHEESE **veg**

CHEDDAR MAC & CHEESE **veg**

MASHED POTATOES AND BROWN GRAVY **gf**

CRUNCHY SLAW **gf veg**

BEETS & SWEETS **gf veg**

CRISPY BRUSSELS SPROUTS **gf veg**
garlic mojo, pepper relish, cotija cheese

CREAMY GRITS **gf veg**

CHEDDAR BISCUITS **veg** 1.75 / EACH

DESSERTS

DESSERT PLATTER 7 / PERSON
chef's selection of bite-sized seasonal sweets
*gluten-free dessert available upon request

MAINS

OG FRIED CHICKEN **gf**
house pickles

NASHVILLE HOT FRIED CHICKEN **gf**
house pickles

ROASTED CHICKEN **gf**
garlic mojo

GREEN CHILE PORK SHOULDER **gf**
crispy fried onion

THE POST MEATLOAF
classic tomato glazed

**PAN SEARED OR
BLACKENED SALMON** **gf**
hatch green chile remoulade, lemon

SEARED ELK SAUSAGE **gf**

**SEASONAL
VEGETARIAN ENTREE** **gf veg df**

SALADS

RANCH **veg 6 / PERSON**
romaine, tomato, cucumber, crouton,
ranch dressing

THE SALAD **veg 8 / PERSON**
romaine, arugula, apple, blue cheese,
cherry tomatoes, cucumbers, boiled egg,
bacon, pumpkin seeds, croutons, white
balsamic vinaigrette

YOGA PANTS SALAD **gf veg df 8 / PERSON**
quinoa, kale, roasted sweet potatoes,
pickled red onions, tomatoes, cucumbers,
toasted sesame & sunflower crunch,
lemon tahini dressing

gf gluten free **v** vegetarian **df** dairy free



BRUNCH BUFFET

available Saturday & Sunday only

SELECT 4 \$20 /person

SELECT 5 \$25 /person

SELECT 6 \$28 /person

OG FRIED CHICKEN gf

house pickles

NASHVILLE HOT FRIED CHICKEN gf

house pickles

ROASTED CHICKEN gf

garlic mojo

BACON gf

CHORIZO PATTIES gf

SCRAMBLED EGGS gf veg

COLLARD GREENS gf

with pork belly

GREEN CHILE MAC & CHEESE veg

CHEDDAR MAC & CHEESE veg

BREAKFAST POTATOES gf veg df

VEGGIE HASH gf veg

seared shrooms, sweet potatoes, peppers and onions, roasted brussels, crispy potatoes

BUTTERMILK WAFFLES veg

honey butter

CREAMY GRITS gf veg

SEASONAL VEGETABLES gf veg

CHEDDAR BISCUITS veg

ADD-ONS

RANCH veg 6 / PERSON

romaine, tomato, cucumber, crouton, ranch dressing

THE SALAD veg 8 / PERSON

romaine, arugula, apple, blue cheese, cherry tomatoes, cucumbers, boiled egg, bacon, pumpkin seeds, croutons, white balsamic vinaigrette

YOGA PANTS SALAD gf veg df 8 / PERSON

quinoa, kale, roasted sweet potatoes, pickled red onions, tomatoes, cucumbers, toasted sesame & sunflower crunch, lemon tahini dressing

CINNAMON SUGAR DONUT HOLES

gf 18 / DOZEN

SEASONAL FRESH FRUIT PLATTER

gf veg df 5 / PERSON

CRUDITE PLATTER gf veg 5 / PERSON

fresh veggies served with housemade ranch & blue cheese

DEVILED EGGS gf 3 / EACH

pickled pepper relish, crispy chicken skin, fresh chives

DESSERTS

DESSERT PLATTER \$7 / PERSON

chef's selection of bite-sized seasonal sweets

*gluten-free dessert available upon request

*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.

gf gluten free v vegetarian df dairy free



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!

CONFIRMING AN EVENT

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 & FINAL GUEST COUNT DUE?

All event details must be finalized two weeks prior to the event date. All beverages are charged upon consumption.

DO YOU HAVE AUDIO & VISUAL CAPABILITIES?

Yes! Inquire with our events team for more information

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.

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!

WHAT IS YOUR CANCELLATION POLICY?

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.

TAX AND GRATUITY BREAKDOWN

All food and beverage charges are subject to [insert local sales tax]% tax and a [27/29%] 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.

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.

WHAT HAPPENS IF FOOD AND BEVERAGE MINIMUM IS NOT MET?

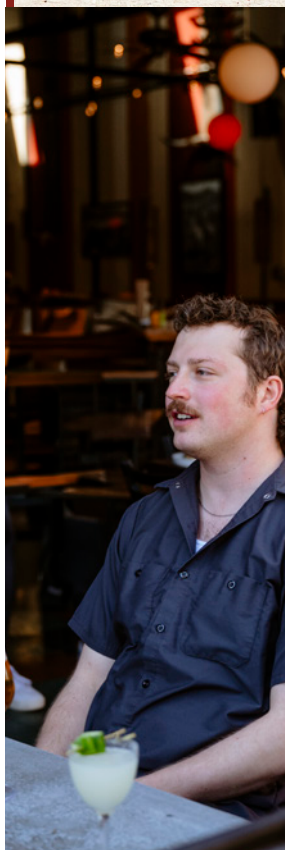
If your event does not meet the agreed-upon food and beverage minimum as outlined in your contract, the difference will be charged to your final invoice as an "event minimum difference". Please note that to-go food, alcohol, merchandise, or any purchases not consumed onsite during your event cannot be 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.





**NOT SEEING WHAT
YOU'RE LOOKING FOR?**

WE GOT WHAT YOU NEED!



**West End
Tavern**
SINCE 1987

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**

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

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**

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

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.

BIGREDF.COM/PRIVATE-PARTIES