



ESTES PARK



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THE POST MOUNTAIN HOUSE
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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 MOUNTAIN HOUSE

PRIVATE EVENT SPACES



THE MUSTANG SALLY ROOM

This private space accommodates **up to 35 guests for a seated dinner or up to 40 for a standing reception**. Featuring full AV capabilities and two sets of folding doors that open onto a private outdoor patio with stunning mountain views, it's ideal for hosting an elegant cocktail hour outside, followed by a cozy, seated gathering indoors.



THE MUSTANG SALLY + PARTIAL DINING ROOM

Need a little more room to celebrate? The Mustang Sally Room connects to a semi-private section of our main dining room, forming an L-shaped layout that can **host up to 65 guests for a seated event, and 70 guests total**. When in use, this extended space is completely exclusive to your group, offering the best of both worlds: intimate privacy and a dynamic flow.

THE HIDDEN VALLEY SKI CLUB

Recently given a modern facelift, this one-of-a-kind space brings the feel of a curated cocktail lounge to our events concepts here at the Post Mountain House.

With a capacity of up to 40 guests, The Hidden Valley Ski Club Room is ideal for intimate celebrations, creative corporate gatherings, or anything in between. Unlike traditional event spaces, the room is designed for connection and flow, encouraging guests to mingle, sip, and savor from our Club Room only menu.



If you're planning a celebration for more than 80 guests, ask about our full buyout options!

[27% GRATUITY • 9.055% TAX]



EVENT MENU

APPETIZERS

DEVILED EGGS gf df \$3 / PERSON

pickled pepper relish, honey cured bacon, fresh chives

CRISPY BRUSSELS SPROUTS gf v \$5 / PERSON

garlic mojo, pepper relish, cotija cheese

CHICKEN CRISPIES gf \$5 / PERSON

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

BRUSCHETTA v \$5 / PERSON

marinated tomatoes, herb pesto, pickled red onion served on grilled moxi bread

CRISPY CAULIFLOWER gf v \$3 / PERSON

tossed in hot honey chile

BISON MEATBALLS \$5 / PERSON

blistered tomato sauce, cotija

BOOM BOOM FRIES \$5 / PERSON

crispy portobello, house ranch

SHRIMP COCKTAIL gf df \$5 / PERSON

cocktail sauce, lemon

SMOKED SALMON DIP CROSTINI df \$5 / EACH

grated egg & chives

BLISTERED SHISHITO PEPPERS \$5 / PERSON

fried peppers, tamari, sesame seeds

CHICKEN AND WAFFLES \$7 / EACH

fried chicken, waffle, maple syrup

PLATTERS

SAUSAGE PLATTER v df \$200

serves 20

elk cheddarwurst & bison sausage with house made mustard

CRUDITE PLATTER gf v \$48

serves 20 - 30

fresh veggies served with housemade ranch & blue cheese

SMOKED SALMON DIP v df + \$50

with crostini

PIMENTO CHEESE v df +50

with toasted pretzel points

ROASTED RED PEPPER &

SPICY HONEY HUMMUS v df +50

with lavash

SLIDERS

served on a slider bun

CRISPY FRIED CHICKEN \$7 / EACH

dijonnaise, pickled pepper relish

BUFFALO CHICKEN \$7 / EACH

shredded lettuce, pickle & ranch

CHEESEBURGER \$7 / EACH

american cheese, pickle & special sauce

PIMENTO CHEESE v \$6 / EACH

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

LION'S MANE MUSHROOM v df \$6 / EACH

roasted garlic and green chile aoli, arugula

gf gluten free v vegetarian df dairy free

EVENT MENU CONT.

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, maple syrup

GREEN CHILE MAC & CHEESE **veg**

CHEDDAR MAC & CHEESE **veg**

MASHED POTATOES AND BROWN GRAVY **gf**

CRUNCHY SLAW **gf veg**

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

ROASTED ROOT VEGETABLES **veg**

CHEDDAR BISCUITS **veg** **\$2 / EACH**
honey butter

DESSERTS

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

S'MORES BAR **\$7 / PERSON**
selection of chocolate sweets, toasted marshmallows,
and graham crackers

MAINS

FRIED CHICKEN **gf**
og or nashville hot, served with house pickles

ROASTED CHICKEN **gf**
garlic mojo

GREEN CHILE PORK SHOULDER **gf**
smoked duroc green chile pork shoulder wih
cotija grits & crispy fried onions

BEEF BOURGUIGNON
red wine braised beef with root vegetables
and mushrooms

GRILLED SALMON **gf**
hatch green chile remoulade, lemon

**HARISSA ROASTED VEGETABLES
AND MIXED GRAIN PILAF** **gf veg**
topped with cucumber-tomato-mint salad

PRIME RIB **gf + \$7/PERSON**
hardwood smoked & roasted prime rib
add a carving station for \$25

SALADS

RANCH **veg** **\$6 / PERSON**
mixed greens, tomato, cucumber, choice of
dressing

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

GREENS AND GOAT CHEESE **gf veg**
\$8 / PERSON
mixed greens, north fork valley marinated
peppers & onion, crispy chickpeas, dried
cherries, goat cheese vinaigrette

CAESAR **veg** **\$7 / PERSON**
romaine, herb croutons, caesar dressing,
grated parmesan

WEDGE **veg** **\$10 / PERSON**
slow roasted thick bacon, tomato, crumbled
blue cheese, herb buttermilk dressing

EVENT MENU CONT.

BRUNCH BUFFET

available Saturday & Sunday only

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

MAINS

OG FRIED CHICKEN gf

house pickles

NASHVILLE HOT FRIED CHICKEN gf

house pickles

ROASTED CHICKEN gf

garlic mojo

VEGGIE HASH gf veg

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

SIDES

BACON gf

SAUSAGE 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

BUTTERMILK WAFFLES veg

honey butter

ADD-ONS

CINNAMON SUGAR DONUT HOLES gf
\$18 / DOZEN

DEVILED EGGS gf \$3 / EACH

pickled pepper relish, crispy chicken skin, fresh chives

DESSERT PLATTER \$7 / PERSON

chef's selection of bite-sized seasonal sweets

*gluten-free dessert available upon request

SALADS

RANCH veg \$6 / PERSON

mixed greens, tomato, cucumber, choice of dressing

THE SALAD veg \$8 / PERSON

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

GREENS AND GOAT CHEESE gf veg
\$8 / PERSON

mixed greens, north fork valley marinated peppers & onion, crispy chickpeas, dried cherries, goat cheese vinaigrette

CAESAR veg \$7 / PERSON

romaine, herb croutons, caesar dressing, grated parmesan

WEDGE veg \$10 / PERSON

slow roasted thick bacon, tomato, crumbled blue cheese, herb buttermilk dressing

PLATTERS

SEASONAL FRUIT PLATTER gf veg df \$30
serves 20 - 30

CRUDITE PLATTER gf v \$48

serves 20 - 30

fresh veggies served with housemade ranch & blue cheese

SMOKED SALMON DIP v df + \$50
with crostini

PIMENTO CHEESE v df +50

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!

PARKING?

The Post Mountain House has a first come first serve, parking lot in front of the building.

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 8.895%% tax and a [27%] 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.

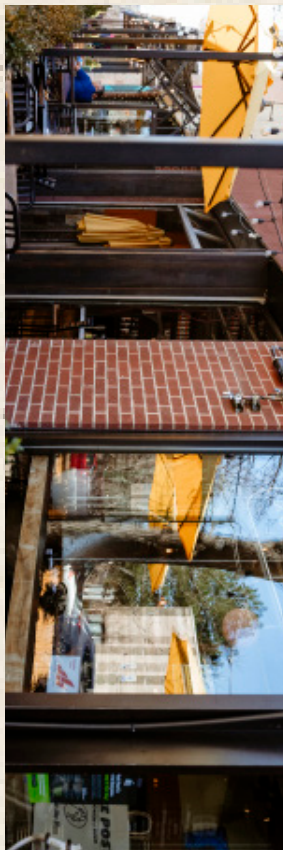


THE POST MOUNTAIN HOUSE



**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.

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