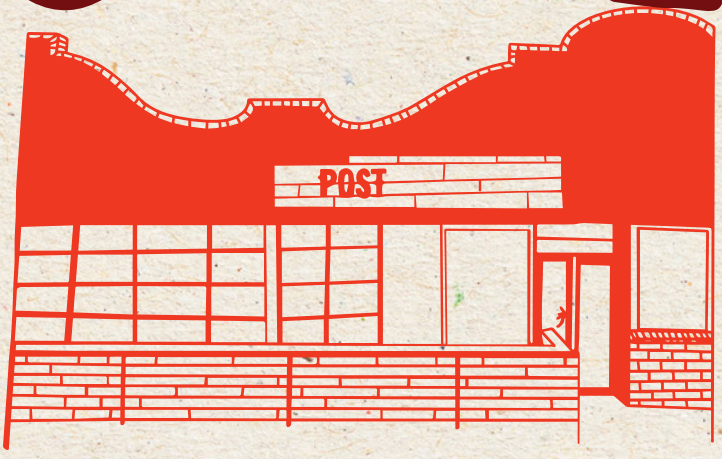
THE POST

# BOULDER




# PARTIES & CATERING

**EVENTS & CATERING**
EVENTS@BIGREDF.COM
(303) 440-8281

THE POST BOULDER

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# BOULDER

## LET'S PARTY!

Hot chicken loves cold beer, and at The Post, good-time groups love our downright delicious food & drink, lively event space, and vivacious staff.

From rehearsal dinners and birthdays, to business dinners and holiday parties, we have a unique atmosphere that will give your guests an experience like any other.

**THE POST BOULDER**

**2027 13TH ST,**
**BOULDER, CO 80302**

# THE POST

## 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, crositini

## 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

# THE POST

## 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 vinaigrettee

**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

# THE POST

## 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, cripsy 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 vinaigrettee

**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

THE POST

# WONDER

Make any event more WONDERful with our special add-on juice packages. Healthy vitamin packed Juice Bouquets, Health Shot Bundles, and creative additions to your mocktail offerings.

Bundles can be delivered directly to your Big Red F event venue.

Wonder is a cold-pressed juice and wellness market in the heart of Downtown Boulder.

# 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 rentalvendors 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 salestax]% 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.

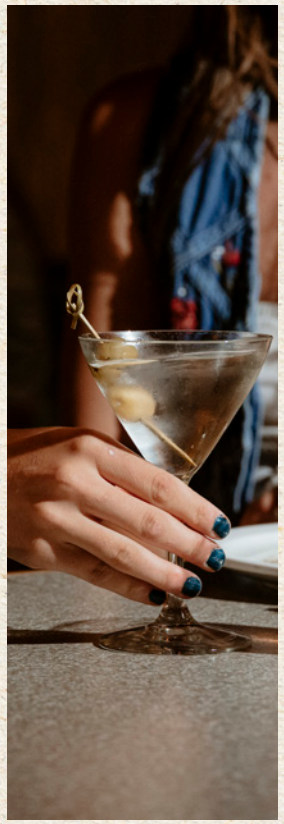
## WHAT HAPPENS IF FOOD AND BEVERAGE MINIMUM IS NOT MET?

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.

# BIG RED F
RESTAURANT GROUP

# 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**