



PARTIES & CATERING

THE POST LAFAYETTE

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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 LAFAYETTE

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105 W EMMA ST,
LAFAYETTE, CO 80026



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.





EVENT MENU

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

FARM CHEESE & RADISH *gf v* \$3 / EACH

served on gluten-free cracker

FRIED CHICKEN FRITTERS *gf* \$5 / EACH

corn flake breaded fried chicken, served with honey & hot sorghum mustard

BISCUIT BRUSCHETTA *v* \$5 / 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

SHRIMP SKEWER *gf df* \$5 / EACH

cocktail sauce, lemon

SMOKED SALMON DIP CROSTINI *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 *df v* \$4 / PERSON

crispy veggies, crostini

BUCK & BLOOM CHEESE PLATTER

df v \$5 / PERSON

crispy veggies, crostini

PINTO BEAN HUMMUS PLATTER

df v \$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

FARMERS 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

EVENT MENU

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 *v*
honey butter

GREEN CHILE MAC & CHEESE *v*

CHEDDAR MAC & CHEESE *v*

MASHED POTATOES AND BROWN GRAVY *gf*

CRUNCHY SLAW *gf v*

PIT ROASTED CARROTS *gf v*

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

CREAMY GRITS *gf v*

CHEDDAR BISCUITS *v* \$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*
lemon garlic butter sauce

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 BISON SAUSAGE *gf*

**SEASONAL
VEGETARIAN ENTREE** *gf df v*

SALADS

RANCH *v* \$6 / PERSON
romaine, tomato, cucumber, crouton,
ranch dressing

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

HERITAGE GRAIN SALAD *gf df v*
\$8 / PERSON
quinoa, kale, roasted sweet potatoes, pickled
red onions, cucumbers, toasted sesame &
sunflower crunch, lemon tahini dressing

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

EVENT MENU

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 v*

COLLARD GREENS *gf*

with pork belly

GREEN CHILE MAC & CHEESE *v*

CHEDDAR MAC & CHEESE *v*

BREAKFAST POTATOES *gf df v*

VEGGIE HASH *gf v*

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

BUTTERMILK WAFFLES *v*

honey butter

CREAMY GRITS *gf v*

SEASONAL VEGETABLES *gf v*

CHEDDAR BISCUITS *v*

ADD-ONS

RANCH *v* \$6 / PERSON

romaine, tomato, cucumber, crouton, ranch dressing

THE SALAD *v* \$8 / PERSON

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

YOGA PANTS SALAD *gf df v* \$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 df v \$5 / PERSON

CRUDITE PLATTER *gf v* \$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

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 Brewing Company has a first come first serve, free parking lot on the right side of the building. Public street parking is also available off of Emma Street, and the adjacent cross streets.

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 9.055%% 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.

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 LAFAYETTE



**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-winning 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.

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