

Church

UNION



CHURCH & UNION

PRIVATE DINING



WELCOME

From intimate hosted dinners to large scale parties and events, our experienced team will help create a seamless and memorable event for you and your guests from beginning to end.

Phone

720.446.5366

Email

Sales@ChurchandUnionDenver.com

Location

**1433 17th Street, Suite 150
Denver, CO 80202**



EVENT SPACES AT A GLANCE



BUFFALO ROOM

35 SEATED | 40 STANDING

THE STAGE

18 SEATED

THE J

25 SEATED | 30 STANDING

UPSTAIRS BUYOUT

100 SEATED | 100 STANDING

THE LANDING

42 SEATED | 40 STANDING

CHECKMATE

26 SEATED | 25 STANDING

BAR ROOM

20 SEATED | 25 STANDING

DOWNSTAIRS BUYOUT

90 SEATED | 90 STANDING

FULL BUYOUT

160 SEATED | 180 STANDING

MEET YOUR EVENT PLANNER

From intimate hosted dinners to large scale parties and events, our experienced Director of Sales & Events will help to create a seamless and memorable event for you and your guests from beginning to end.

BRIE PERKINS

Director of Sales & Events

Phone

843.603.1720

Email

Brie@the5thStreetGroup.com





FULL BUYOUT

A full buyout of the restaurant includes the entire space and allows for a completely customizable experience including décor, AV, and music. The floor plan, menus, and beverage options can all be tailored to fit your event needs. A full buyout of the space also allows for DJ's, bands, photographers, and other live entertainment to be brought in. Buyouts can accommodate up to 160 guests for a seated dinner and 180 guests for a standing cocktail reception.



GROUP DINNER PLATED OPTIONS

TIER ONE | \$75 PER PERSON

FIRST COURSE (SELECT ONE)

Southern Salad
Mixed Greens Salad
Seasonal Soup

ENTREE SELECTION (SELECT THREE)

Beast Loaf
Lamb Burger
Seasonal Vegetarian Pasta
Airline Pan Roasted Chicken
Fried Chicken
Roasted Salmon
Butcher's Filet (chef's way addition \$6pp)

FAMILY STYLE DESSERT PLATTERS

Chef's Seasonal Selections

INDIVIDUAL PLATED DESSERTS

+\$5 PER PERSON

(SELECT TWO)

Seasonal Buttermilk Cake
Dark Chocolate Fudge Brownie
Seasonal Sorbet

OPTIONAL FAMILY STYLE SIDES

EACH SERVES 6-8 GUESTS

\$36 Yukon Potatoes
\$36 Hand Cut French Fries
\$42 Rapini
\$42 Glazed Carrots
\$48 Creamed Spinach
\$54 Roasted Hen of the Woods

*** exclusive of tax, gratuity & admin fee

*** Menu items may change seasonally



GROUP DINNER PLATED OPTIONS

TIER TWO | \$85 PER PERSON

FAMILY STYLE APPETIZERS (SELECT TWO)

Artisan Meat & Cheese

Moroccan Meatballs

Beef Tartare

Nola Shrimp

Bacon & Melon

Hatch Chili Parker House Rolls

Tuna Crudo (\$6 per person)

FIRST COURSE (SELECT ONE)

Southern Salad

Mixed Greens Salad

Seasonal Soup

ENTREE SELECTION (SELECT THREE)

Beast Loaf

Lamb Burger

Seasonal Vegetarian Pasta

Airline Pan Roasted Chicken

Fried Chicken

Roasted Salmon

Colorado Ruby Red Trout (\$8 per person)

Butcher's Filet (chef's way addition \$6pp)

FAMILY STYLE DESSERT PLATTERS

Chef's Seasonal Selections

INDIVIDUAL PLATED DESSERTS

+\$5 PER PERSON

(SELECT TWO)

Seasonal Buttermilk Cake

Dark Chocolate Fudge Brownie

Seasonal Sorbet

OPTIONAL FAMILY STYLE SIDES

EACH SERVES 6-8 GUESTS

\$36 Yukon Potatoes

\$36 Hand Cut French Fries

\$42 Rapini

\$42 Glazed Carrots

\$48 Creamed Spinach

\$54 Roasted Hen of the Woods

*** exclusive of tax, gratuity & admin fee

*** Menu items may change seasonally



GROUP DINNER PLATED OPTIONS

TIER THREE | \$100 PER PERSON

FAMILY STYLE APPETIZERS (SELECT TWO)

Artisan Meat & Cheese
Moroccan Meatballs
Beef Tartare
Nola Shrimp
Bacon & Melon
Hatch Chili Parker House Rolls
Tuna Crudo (\$6 per person)

FIRST COURSE (SELECT ONE)

Southern Salad
Mixed Green Salad
Seasonal Soup

ENTREE SELECTION (SELECT THREE)

Beast Loaf
Lamb Burger
Seasonal Vegetarian Pasta
Airline Pan Roasted Chicken
Fried Chicken
Roasted Salmon
Colorado Ruby Red Trout (\$8 per person)
Maryland Crab Cake
Ultra Red Ahi Tuna Poke Bowl (\$8 per person)
Butcher's Filet (chef's way addition \$6pp)
Filet Mignon (chef's way addition \$6pp)

FAMILY STYLE SIDES (SELECT TWO)

Yukon Potatoes
Hand Cut French Fries
Rapini
Glazed Carrots
Creamed Spinach (\$6 per person)
Roasted Hen of the Woods (\$8 per person)

FAMILY STYLE DESSERT PLATTERS

Chef's Seasonal Selections

INDIVIDUAL PLATED DESSERTS

+\$5 PER PERSON

(SELECT TWO)

Seasonal Buttermilk Cake
Dark Chocolate Fudge Brownie
Seasonal Sorbet

GROUP DINNER PLATED OPTIONS



TIER FOUR | \$125 PER PERSON

FAMILY STYLE APPETIZERS (SELECT TWO)

Artisan Meat & Cheese
Moroccan Meatballs
Beef Tartare
Nola Shrimp
Bacon & Melon
Hatch Chili Parker House Rolls
Tuna Crudo (\$6 per person)

FIRST COURSE (SELECT ONE)

Southern Salad
Mixed Greens Salad
Seasonal Soup

FAMILY STYLE GAME BOARDS

ENTREE SELECTION (SELECT FOUR)

Beast Loaf
Lamb Burger
Seasonal Vegetarian Pasta
Airline Pan Roasted Chicken
Fried Chicken
Roasted Salmon
Colorado Ruby Red Trout (\$8 per person)
Maryland Crab Cake
Ultra Red Ahi Tuna Poke Bowl (\$8 per person)
Butcher's Filet (chef's way addition \$6pp)
Filet Mignon (chef's way addition \$6pp)

FAMILY STYLE SIDES (SELECT TWO)

Yukon Potatoes
Hand Cut French Fries
Rapini
Glazed Carrots
Creamed Spinach (\$6 per person)
Roasted Hen of the Woods (\$8 per person)

FAMILY STYLE DESSERT PLATTERS

Chef's Seasonal Selections

INDIVIDUAL PLATED DESSERTS

+\$5 PER PERSON

(SELECT TWO)

Seasonal Buttermilk Cake
Dark Chocolate Fudge Brownie
Seasonal Sorbet



FAMILY STYLE GROUP MENU OPTIONS

TIER ONE | \$70 PER PERSON

INDIVIDUAL FIRST COURSE (SELECT ONE)

Southern Salad
Mixed Greens Salad
Seasonal Soup

ENTREE SELECTION (SELECT THREE)

Seasonal Vegetarian Pasta
Airline Pan Roasted Chicken
Fried Chicken
Roasted Salmon
Butcher's Filet (chef's way addition \$6pp)

FAMILY STYLE SIDES (SELECT TWO)

Yukon Potatoes
Hand Cut French Fries
Rapini
Glazed Carrots
Creamed Spinach (\$6 per person)
Roasted Hen of the Woods (\$8 per person)

FAMILY STYLE DESSERT PLATTERS

Chef's Seasonal Selections



FAMILY STYLE GROUP MENU OPTIONS

TIER TWO | \$90 PER PERSON

FAMILY STYLE APPETIZERS (SELECT TWO)

Artisan Meat & Cheese

Moroccan Meatballs

Beef Tartare

Nola Shrimp

Maryland Crab Cakes

Bacon & Melon

Hatch Chili Parker House Rolls

Tuna Crudo (\$6 per person)

INDIVIDUAL FIRST COURSE (SELECT ONE)

Southern Salad

Mixed Greens Salad

Seasonal Soup

ENTREE SELECTION (SELECT THREE)

Seasonal Vegetarian Pasta

Airline Pan Roasted Chicken

Fried Chicken

Roasted Salmon

Colorado Ruby Red Trout(\$8 per person)

Butcher's Filet (chef's way addition \$6pp)

Filet Mignon (chef's way addition \$6pp)

FAMILY STYLE SIDES (SELECT TWO)

Yukon Potatoes

Hand Cut French Fries

Rapini

Glazed Carrots

Creamed Spinach (\$6 per person)

Roasted Hen of the Woods (\$8 per person)

FAMILY STYLE DESSERT PLATTERS

Chef's Seasonal Selections



FAMILY STYLE GROUP MENU OPTIONS

TIER THREE | \$115 PER PERSON

FAMILY STYLE APPETIZERS (SELECT TWO)

Artisan Meat & Cheese
Moroccan Meatballs
Beef Tartare
Nola Shrimp
Maryland Crab Cakes
Bacon & Melon
Hatch Chili Parker House Rolls
Tuna Crudo (\$6 per person)

INDIVIDUAL FIRST COURSE (SELECT ONE)

Southern Salad
Mixed Greens Salad
Seasonal Soup

FAMILY STYLE GAME BOARDS

ENTREE SELECTION (SELECT FOUR)

Seasonal Vegetarian Entree
Airline Pan Roasted Chicken
Fried Chicken
Roasted Salmon
Colorado Ruby Red Trout (\$8 per person)
Beast Loaf
Ultra Red Ahi Tuna Poke Bowl (\$8 per person)
Butcher's Filet (chef's way addition \$6pp)
Filet Mignon (chef's way addition \$6pp)

FAMILY STYLE SIDES (SELECT TWO)

Yukon Potatoes
Hand Cut French Fries
Rapini
Glazed Carrots
Creamed Spinach (\$6 per person)
Roasted Hen of the Woods (\$8 per person)

FAMILY STYLE DESSERT PLATTERS

Chef's Seasonal Selections



HORS D'OEUVRES

PRICED PER PERSON PER TWO HOURS

PASSED OPTIONS AVAILABLE FOR PARTIAL AND FULL BUYOUTS

TIER ONE PACKAGE

\$40 per person 2 hours/
\$15 per person each
additional hour

TIER TWO PACKAGE

\$60 per person 2 hours/
\$25 per person each
additional hour

TIER THREE PACKAGE

\$75 per person 2 hours/
\$30 per person each
additional hour

Choose 4 Tier One
Selections

Choose 4 Tier One
Selections & 3 Tier
Two Selections

Choose 9 from either tier

TIER ONE SELECTIONS

HOT

Beastloaf Sliders
Prosciutto Wrapped Asparagus
Chicken Tori Karaage
Braised Bacon & Melon Bites
Moroccan Meatballs
Hot Chicken Sliders

COLD

Shrimp Cocktail Shooters
Deviled Eggs
Crudit  Cups
Avocado Relish Wontons
Seasonal Bruschetta Crostini

TIER TWO SELECTIONS

HOT

Marinated Steak Skewers
Crispy Pork Belly Skewers
Maryland Crab Cakes
Chef Jamie's Lamb Sliders

COLD

Steak Tartare Wontons
Burrata Crostini
Tuna Poke Spoons
Crab Salad Lettuce Cups
Seasonal Ceviche Spoons
Smoked Fish Dip
Tuna Crudo Cups

ASSORTED DESSERT PLATTERS \$42 PER PLATTER OF 12 PIECES

*** exclusive of tax, gratuity & admin fee
*** Menu items may change seasonally



HORS D'OEUVRES

PRICED PER PLATTER OF 12 PIECES

PASSED OPTIONS AVAILABLE FOR PARTIAL AND FULL BUYOUTS

HOT SELECTIONS

Beastloaf Sliders | \$72
Prosciutto Wrapped Asparagus | \$60
Chicken Tori Karaage | \$60
Marinated Steak Skewers | \$108
Crispy Pork Belly Skewers | \$72
Hot Chicken Sliders | \$84
Braised Bacon & Melon Bites | \$60
Moroccan Meatballs | \$72
Chef Jamie's Lamb Sliders | \$96
Maryland Crab Cakes | \$108

COLD SELECTIONS

Shrimp Cocktail Shooters | \$84
Tuna Poke Spoons | \$108
Deviled Eggs | \$64
Crudit  Cups | \$48
Steak Tartare Wontons | \$84
Burrata Crostini | \$64
Seasonal Bruschetta Crostini | \$64
Crab Salad Lettuce Cups | \$108
Seasonal Ceviche Spoons | \$84
Smoked Fish Dip | \$84
Tuna Crudo Cups | \$108
Avocado Relish Wontons | \$64
Assorted Seasonal Desserts | \$42



ACTION STATIONS

PRICED PER PERSON, FOR 2 ½ HOURS
CHEF ATTENDANT FEE OF \$150 PER ACTION STATION

PRIME RIB CARVING STATION

house rolls, sauce raifort, au jus,
marinated roma tomatoes

MKT PRICE

SEARED SALMON CARVING STATION

lemon dill beurre blanc,
charred lemons, dill sprigs

\$30 PER PERSON

PASTA STATION

parmesan cheese sauce, bacon, scallions, tomato,
chicken rye crumble, crawfish, ground beef,
bleu cheese, caramelized onions

\$25 PER PERSON

BONE MARROW WHISKEY LUGE STATION

roasted bone marrow, chimichurri,
remoulade, Maker's Mark

\$35 PER PERSON

AVAILABLE FOR RESTAURANT BUYOUTS & OFF-SITE CATERINGS

*** exclusive of tax, gratuity & admin fee
*** Menu items may change seasonally



THEMED STATIONS

PRICED PER PERSON

RAW BAR STATION

oysters, shrimp, crab legs,
poke, mignonette, cocktail
sauce, lemon

MKT PRICE

MEAT & CHEESE TABLE DISPLAY

variety of cured meats, cheese,
breads, vegetables, and accompaniments

\$25 PER PERSON

BBQ STATION

pulled bbq pork, pulled chicken,
house slaw, pickles, rolls
tomato sweet bbq, corn bread

\$30 PER PERSON

MAC & CHEESE BAR

parmesan mac & cheese, cheeseburger
mac, local mushroom mac & cheese with
orange parmesan sauce

\$15 PER PERSON

AVAILABLE FOR FULL RESTAURANT BUYOUTS & OFF-SITE CATERINGS

*** exclusive of tax, gratuity & admin fee

*** Menu items may change seasonally



BEVERAGE PACKAGES

PRICED PER PERSON

TIER ONE PACKAGE \$40 PER PERSON

2 Hours
Each Additional Hour \$15 per person

WINE AND BEER

Sauvignon Blanc
Chardonnay
Rosé
Pinot Noir
Cabernet Sauvignon
2 Draft Beers
(IPA + Blonde)
Bud Light

TIER TWO PACKAGE \$50 PER PERSON

2 Hours
Each Additional Hour \$20 per person

WINE, BEER, HOUSE LIQUOR

*does not include Red Bull or Specialty Cocktails

New Amsterdam Vodka
Gordon's Gin
Lunazul Blanco Tequila
Henry McKenna Bourbon
George Dickel Rye
Bacardi Rum
Sparkling Wine
Sauvignon Blanc
Chardonnay
Rosé
Pinot Noir
Cabernet Sauvignon
3 Draft Beers
(IPA + Blonde + Pilsner)
Bud Light

TIER THREE PACKAGE \$60 PER PERSON

2 Hours
Each Additional Hour \$20 per person

WINE, BEER, PREMIUM LIQUOR

1 Specialty Cocktail
Tito's Vodka
Bombay Sapphire Gin
Patron Blanco Tequila
Elijah Craig Bourbon
High West Double Rye
Captain Morgan's Rum
Dewars White Label Scotch
Sparkling Wine
Sauvignon Blanc
Chardonnay
Rosé
Pinot Noir
Cabernet Sauvignon
3 Draft Beers
(IPA + Blonde + Pilsner)
Bud Light

*** exclusive of tax, gratuity & admin fee

*** Menu items may change seasonally



BRUNCH BUFFET

OFFERED FRIDAY - SUNDAY
PRICED PER PERSON FOR TWO HOURS

Available for full and partial buyouts

INCLUDES:

Regular coffee, decaf coffee, orange juice, tea, and soft drinks for 2 hours

TIER ONE PACKAGE

\$65 per person 2 hours

Choose 5 Tier
One Selections

TIER TWO PACKAGE

\$75 per person 2 hours

Choose 4 Tier
One Selections & 3
Tier Two Selections

TIER THREE PACKAGE

\$90 per person 2 hours

Choose 9 from
either tier

TIER ONE SELECTIONS

Home Fries
Scrambled Eggs
French Toast
Yogurt Parfait
Seasonal Fruit
Assorted Pastries
Breakfast Sausage
Bacon

TIER TWO SELECTIONS

Mini Sausage Biscuits
Fried Chicken Sliders
Shrimp Cocktail
Southern Salad
Biscuits & Gravy
Avocado Toast
Hot Chicken Biscuits
Shrimp & Grits (\$6 per person)

ASSORTED DESSERT PLATTERS \$42 PER PLATTER OF 12 PIECES

*** exclusive of tax, gratuity & admin fee
*** Menu items may change seasonally



BRUNCH BUFFET BEVERAGE OPTIONS

PRICED PER PERSON

COFFEE STATION

Hazelnut Cookies, Creamer, Milk, Sugar Cubes

\$6 PER PERSON

MIMOSA BAR

Rosé, Brut Prosecco, Cranberry Juice, Orange Juice, Pineapple Juice, Assorted Fruit

\$30 PER PERSON FOR 2 HOURS

BLOODY MARY BAR

Vodka, House-made Bloody Mary Mix, Zing Zang, Okra, Pickles, Olives, Worcestershire, Celery, Hot Sauce, Horseradish, Bacon, Lemons, Limes

\$30 PER PERSON FOR 2 HOURS

BRUNCH BEVERAGE PACKAGE

Classic Mimosa, Sangria, Bloody Mary, Prosecco, Bottled and 2 Draft Beers

\$35 PER PERSON FOR 2 HOURS

\$10 PER PERSON EACH ADDITIONAL HOUR

*** exclusive of tax, gratuity & admin fee

*** Menu items may change seasonally



PLATED BRUNCH

\$55 PER PERSON | AVAILABLE FRIDAY - SUNDAY

FIRST COURSE (SELECT 1)

Family Style Pastry Board
Family Style Seasonal Fruit
Individual Yogurt Parfaits

MAIN COURSE (SELECT 3)

Southern Salad
Avocado Toast
Breakfast Sandwich
17th St Breakfast
Brioche French Toast
Mushroom Omelet
CU Burger
Fried Chicken Sandwich
Shrimp & Grits (\$6 per person)

FAMILY STYLE SIDES (SELECT 2)

Home Fries
Grits
Bacon
Breakfast Sausage

FAMILY STYLE DESSERT PLATTERS

\$7 PER PERSON

INCLUDED BEVERAGE PACKAGE

Regular Coffee
Decaf Coffee
Orange Juice
Grapefruit Juice
Cranberry Juice
Pineapple Juice
Soft Drinks
Iced Tea

OPTIONAL UPGRADED BEVERAGE PACKAGE

\$35 PER PERSON FOR 2 HOURS

\$10 EACH ADDITIONAL HOUR

Mimosa
Sangria
Bloody Mary
Prosecco
Bottled and Draft Beer

*** exclusive of tax, gratuity & admin fee

*** Menu items may change seasonally



FAMILY STYLE BRUNCH

\$60 PER PERSON | SERVED ON LARGE PLATTERS MEANT FOR SHARING

MAIN COURSE (SELECT 4)

Southern Salad
Avocado Toast
Scrambled Eggs
Biscuits & Sausage Gravy
Brioche French Toast
Hot Chicken Biscuits
Shrimp & Grits (\$6 per person)

FAMILY STYLE SIDES

Assorted Seasonal Fruit
Home Fries
Grits
Bacon
Breakfast Sausage

ASSORTED FAMILY STYLE DESSERT PLATTERS

\$7 PER PERSON

NON ALCOHOLIC BEVERAGE PACKAGE INCLUDED

Regular Coffee
Decaf Coffee
Orange Juice
Grapefruit Juice
Cranberry Juice
Pineapple Juice
Soft Drinks
Iced Tea

BRUNCH BEVERAGE PACKAGE

\$35 PER PERSON FOR 2 HOURS

\$10 EACH ADDITIONAL HOUR

Mimosa
Sangria
Bloody Mary
Prosecco
Bottled and Draft Beer

*** exclusive of tax, gratuity & admin fee

*** Menu items may change seasonally