

*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](mailto: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 PLANNERS**

From intimate hosted dinners to large scale parties and events, our experienced sales team 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**



## **Joshua McCall** **Sales & Events Manager**

Phone

**720-446-5366**

Email

**Joshua@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

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



# **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