

private events at
THE KITCHEN
AMERICAN BISTRO

1035-1039 pearl street
boulder, CO 80302
303.544.5973
boulderevents@thekitchen.com







the kitchen lounge

ROOM TYPE:

fully private, separate entrance, flexible setup

CAPACITY:

90 seated, 150 cocktail

TABLES:

banquette seating, high-tops, cocktail tables

A/V OPTIONS:

2 microphones, audio control, projector

our spaces



upstairs full buyout

ROOM TYPE:

fully private, separate entrance

CAPACITY:

44 seated, 60 cocktail

TABLES:

rectangle tables of 10 and under

A/V OPTIONS:

projector available, audio control



south dining room

ROOM TYPE:

semi-private

CAPACITY:

25 seated, 13 cocktail

TABLES:

banquette seating

A/V OPTIONS:

not available



restaurant buyout

ROOM TYPE:

two floors, fully private

CAPACITY:

100 seated between two floors, 200 cocktail

TABLES:

lounge and banquet seating options

A/V OPTIONS:

projector, audio control

cocktail reception menu

PASSED priced per dozen; minimum of 2 dozen per selection

- MINI LOBSTER ROLLS - dashi aioli, cilantro, black sesame \$165
- CRAB TOSTADA - smashed avocado, fresno chili, lime (gf) \$60
- CRISPY FISH TACOS - jalapeno aioli, pickled red onion, bibb lettuce wrap (gf) \$60
- TIRADITO - aji amarillo, ponzu, avocado mousse, cilantro (gf) \$72
- JERK CHICKEN - pineapple salsa, crema, tostadas (gf) \$48
- COLORADO LAMB MEATBALLS - pepperoncini aioli (gf) \$60
- ROASTED BEEF SLIDERS - red onion jam, horseradish cream, brioche \$48
- MUSHROOM SLIDERS - roasted cremini mushrooms, romesco, arugula, béarnaise aioli \$48
- CARROTS - urfa, whipped feta, pistachio, sesame, cilantro, mint (gf, v) \$48
- ARANCINI - mozzarella, smoked tomato aioli, basil (gf, v) \$48
- EMPANADA - seasonal vegetable, chimichurri aioli (v) \$48
- PEPPADEW PEPPERS - whipped feta, dukkah (gf, v) \$48
- DOLMAS tahini (gf, v+) \$48
- QUINOA FALAFEL tzatziki (gf, v) \$48

DISPLAYED priced per guest; minimum 10 guests

- ISRAELI HUMMUS & VEGETABLES - schug, muhammara, pita (gf, v+) \$18
- ARTISANAL CHEESE & CHARCUTERIE - pickles, house-made focaccia, jam, honeycomb (gfo) \$18
- SEAFOOD PLATTER - oysters on the half shell, chilled shrimp, crab salad, smoked salmon, house-made lavash, cocktail sauce & mignonette (gf) \$28

(gf) = gluten-free
(gfo) = gluten-free option (available upon request only)
(v) = vegetarian
(v+) = vegan

**we are a seasonal restaurant; menu items and pricing may change by the time of your event.
please check with event manager on most recent items and pricing.

SERVED FAMILY STYLE

three course dinner menu \$80pp

COURSE I select one for the table; add 2nd starter for +\$4pp

- BABY LETTUCES - seasonal salad (gf, v)
- CAESAR - hearts of romaine, caesar dressing, focaccia croutons, grana padano
- PARKER HOUSE ROLLS - whipped allium butter (v)
- BURRATA - seasonal toppings, charred focaccia (gfo)

COURSE II select three for the table

- CAST IRON ROASTED CHICKEN - black truffle cream (gf)
- BOLOGNESE - four meat sauce, parmesan, fennel pollen
- MARKET FISH - arugula pistou (gf)
- CRAB FRIED RICE - thai lime-nam jim, crushed peanuts, egg (gf)
- STRIP STEAK - chimichurri (gf)
- PRIME RIB - horseradish cream, rosemary au jus (gf) +\$22pp
- ROASTED EGGPLANT- tomato, chickpea and kale curry (gf, v+)

SIDES select two for the table; add 3rd side for +\$5pp

- CARROTS - urfa, whipped feta, pistachio, sesame, cilantro, mint (gf, v)
- SEASONAL VEGETABLE - chef's selection, may contain nuts (gfo)
- GARLIC FRIES - (gf, v)
- POMMES PUREE - chives (gf, v)

COURSE III select one for the table

- BLACK COCOA CAKE- buttercream, macerated berries (v)
- CHEESECAKE - seasonal fruit; contains nuts (v)
- CARROT CAKE - cream cheese frosting; contains nuts (gf, v)
- SWEET BITES - chef's selection of 2-3 seasonal items (gfo) +\$8pp

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SERVED FAMILY STYLE

three course lunch menu \$40pp

COURSE I select one for the table; add 2nd starter for +\$4pp

- BABY LETTUCES - seasonal salad (gf, v)
- CAESAR - hearts of romaine, caesar dressing, focaccia croutons, grana padano
- PARKER HOUSE ROLLS - whipped allium butter (v)
- BURRATA - seasonal toppings, charred focaccia (gfo)

COURSE II select three for the table

- QUICHE - roasted mushrooms, leeks, parmesan (v)
- ROMAN CHICKEN SALAD - farro verde, brassicas, lemon, miso, parmesan
- HALAL CART CHICKEN WRAP- spiced yogurt, hot sauce, cucumbers, tomato, red onion, arugula (gfo)
- ROASTED EGGPLANT- tomato, chickpea and kale curry (gf, v+)
- BOLOGNESE - four meat sauce, parmesan, fennel pollen +\$8pp
- STRIP STEAK - cast iron ranch steak, chimichurri (gf) +\$8pp
- LOBSTER ROLL - dashi aioli +\$22pp

SIDES select one for the table; add 2nd side for +\$5pp

- CARROTS - urfa, whipped feta, pistachio, sesame, cilantro, mint (gf, v)
- SEASONAL VEGETABLE - chef's selection, may contain nuts (gfo)
- GARLIC FRIES - (gf,v)

COURSE III select one for the table

- SALTED CHOCOLATE CHUNK COOKIES (v)
- CHEESECAKE - seasonal fruit; contains nuts (v)
- SWEET BITES - chef's selection of 2-3 seasonal items (gfo) +\$8pp



GRAB & GO LUNCH \$25/pp



- WRAPS select two
 - Applewood Smoked Ham & Swiss - romaine, tomato, dijonnaise
 - Roman Chicken Salad - brassicas, miso vinaigrette, parmesan
 - Halal Cart Chicken - spiced yogurt, hot sauce, cucumbers, tomato, red onion, arugula
- {Gluten Free, Vegetarian & Vegan Wraps Available Upon Request}

SIDES

- Boulder Chips - individual bags (gf, v)
- Seasonal Vegetable -or- Seasonal Salad -chef's choice

SWEET

- Mini Salted Chocolate Chunk Cookies (v)

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SERVED FAMILY STYLE

two course brunch menu \$42pp

AVAILABLE EXCLUSIVELY ON SATURDAYS AND SUNDAYS

COURSE I select two for the table

- GREEK YOGURT - granola, clover honey (v)
- BELGIAN WAFFLE - seasonal fruit (v)
- CHURRO DOUGHNUT - cinnamon sugar, dulce de leche (v)
- BUTTERMILK BISCUITS - seasonal jam & whipped honey butter OR pimento spread (v)

COURSE II select two for the table

- QUICHE - roasted mushrooms, leeks, parmesan (v)
- CROQUE MONSIEUR CROISSANT - ham, gruyere mornay, mustard, thyme
- BREAKFAST SANDWICH- farm egg, breakfast sausage, cheddar, maple, dijon, english muffin
- HUEVOS RANCHEROS - farm eggs, black bean refrito, ranchero sauce, avocado cream, pico de gallo, cotija, crispy corn tortilla (gf)
- STEAK & EGGS - cast iron ranch steak, farm eggs, hash, ranchero sauce (gf)
- ROASTED EGGPLANT- tomato, chickpea and kale curry (gf, v+)
- BABY LETTUCES - seasonal salad (gf, v)

SIDES select two for the table, add 3rd side for +\$5pp

- BACON (gf)
- FRESH CUT FRUIT (gf, v+)
- BREAKFAST POTATOES (gf, v)
- SIMPLE SALAD - vinaigrette (gf, v)
- HOUSE MADE BREAKFAST SAUSAGE (gf)
- SOURDOUGH TOAST - seasonal jam, whipped butter (gfo)

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BEVERAGE PACKAGE PRICING IS BASED ON 2 HOURS
EACH ADDITIONAL 30 MINUTES IS \$5 PP
BEVERAGE PACKAGES ARE SOLD BY THE GROUP; NOT INDIVIDUALLY

BEER & WINE \$34 per person

Includes:
1 Sparkling Wine, 1 Rose Wine, 2 White Wines, 2 Red Wines
Select Domestic and Imported Beer
Soda, Coffee, Tea, and Juice

STANDARD \$42 per person

Includes:
1 Sparkling Wine, 1 Rose Wine, 2 White Wines, 2 Red Wines
Select Domestic and Imported Beer
Standar Spirits
2 Bartender’s Choice Signature Cocktails
Soda, Coffee, Tea, and Juice

STANDARD SPIRITS
tito's vodka, cap rock gin, lunazul tequila, four roses bourbon, real mccoy 3 yr rum,
dewars scotch

PREMIUM \$52 per person

Includes:
Sparkling Wine, 1 Rose Wine, 2 White Wines, 2 Red Wines
Select Domestic and Imported Beer
2 Bartender’s Choice Signature Cocktails
Premium Spirits
Soda, Coffee, Tea, and Juice

PREMIUM SPIRITS
kettle one vodka, tanqueray gin, suerte tequila, elijah craig bourbon, barbancourt
rum, johnnie walker scotch

TOP SHELF \$65 per person

Includes:
Sparkling Wine, 1 Rose Wine, 2 White Wines, 2 Red Wines
Select Domestic and Imported Beer
2 Bartender’s Choice Signature Cocktails
Premium Spirits
Soda, Coffee, Tea, and Juice

PREMIUM SPIRITS
grey goose vodka, hendrick’s gin, casamigos tequila, maker's mark, real mccoy 12 yr
rum, glenlivet 12 yr single malt scotch

beverages

BEVERAGE PACKAGE PRICING IS BASED ON 2 HOURS
EACH ADDITIONAL 30 MINUTES IS \$5 PP
BEVERAGE PACKAGES ARE SOLD BY THE GROUP; NOT INDIVIDUALLY

BRUNCH CELEBRATION \$26 per person

Includes:
1 Sparkling Wine, 1 Rose Wine, 2 White Wines, 2 Red Wines
Select Domestic and Imported Beer
Soda, Coffee, Tea, and Juice
Mimosas
Bloody Marys
Zero Proof Crafted Cocktail

ZERO PROOF \$14 per person

Includes:
Soda, Coffee, Tea, and Juice
Zero Proof Crafted Cocktail – one selection from our seasonal menu

BEVERAGES BASED ON CONSUMPTION

Consumption beverage service allows your guests to order beverages of their choice. Each beverage ordered will be added to the host’s bill at market price and charged at the end of the event.

We highly suggest preselecting wine options or a signature cocktail for our team to greet guests with upon arrival. It’s the perfect way to kick off an event!

self serve station

PERFECT FOR RECEPTION-STYLE EVENTS AND MEETINGS

COFFEE AND TEA STATION \$200 base setup, plus refills

Choice of:
1 Gallon (approx. 20 servings) – Regular Coffee (each refill is \$90)
1/2 Gallon (approx. 10 servings) – Decaf (each refill is \$45)
Assorted Teas & Hot Water (approx. 10 servings) – (each refill is \$45)

Includes: Creamer, Sugar, Stirrers

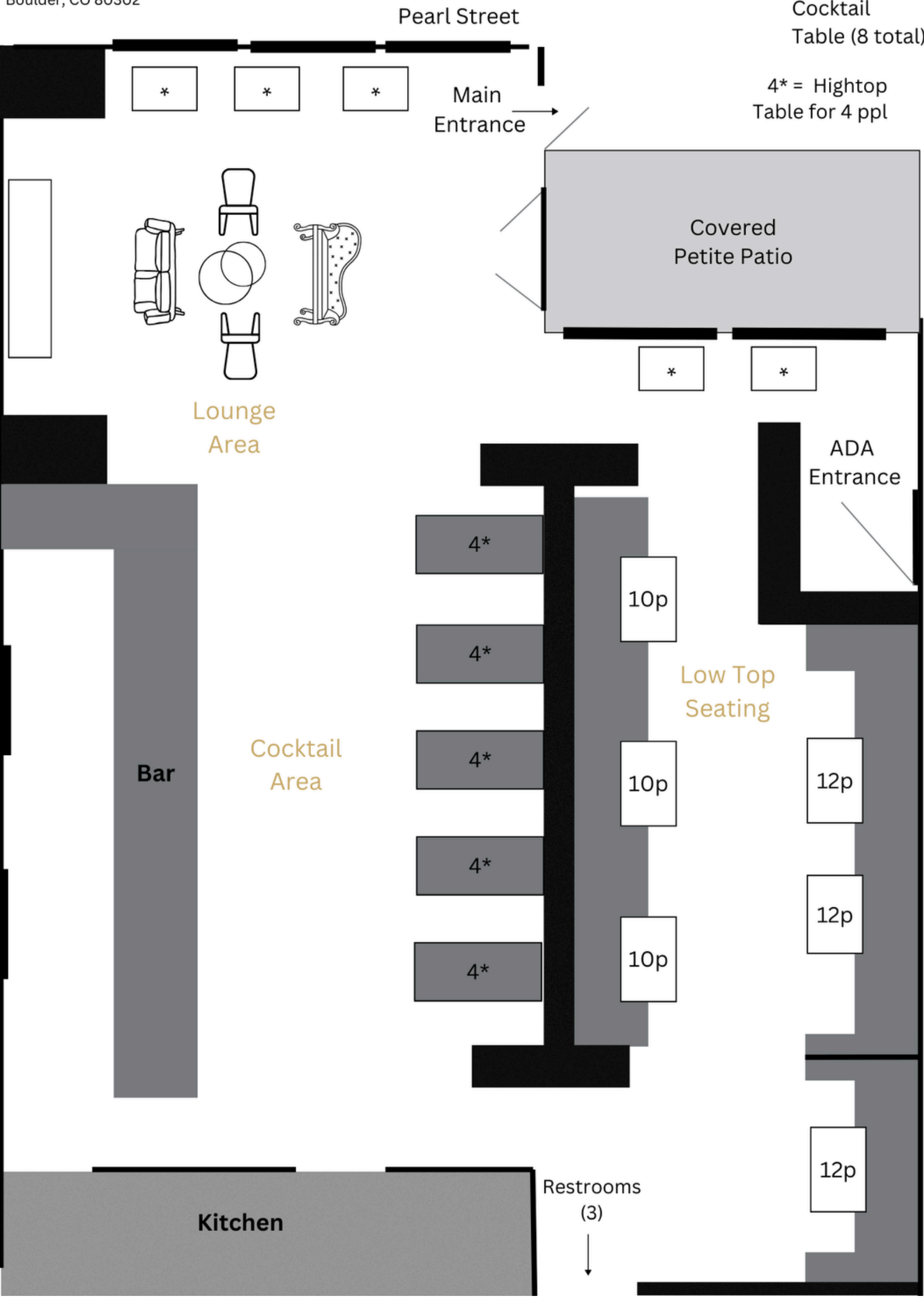
Floor plan

*NOT TO SCALE

THE KITCHEN
AMERICAN BISTRO

1035 Pearl St
Boulder, CO 80302

The Kitchen Lounge & Event Space



Floor plan

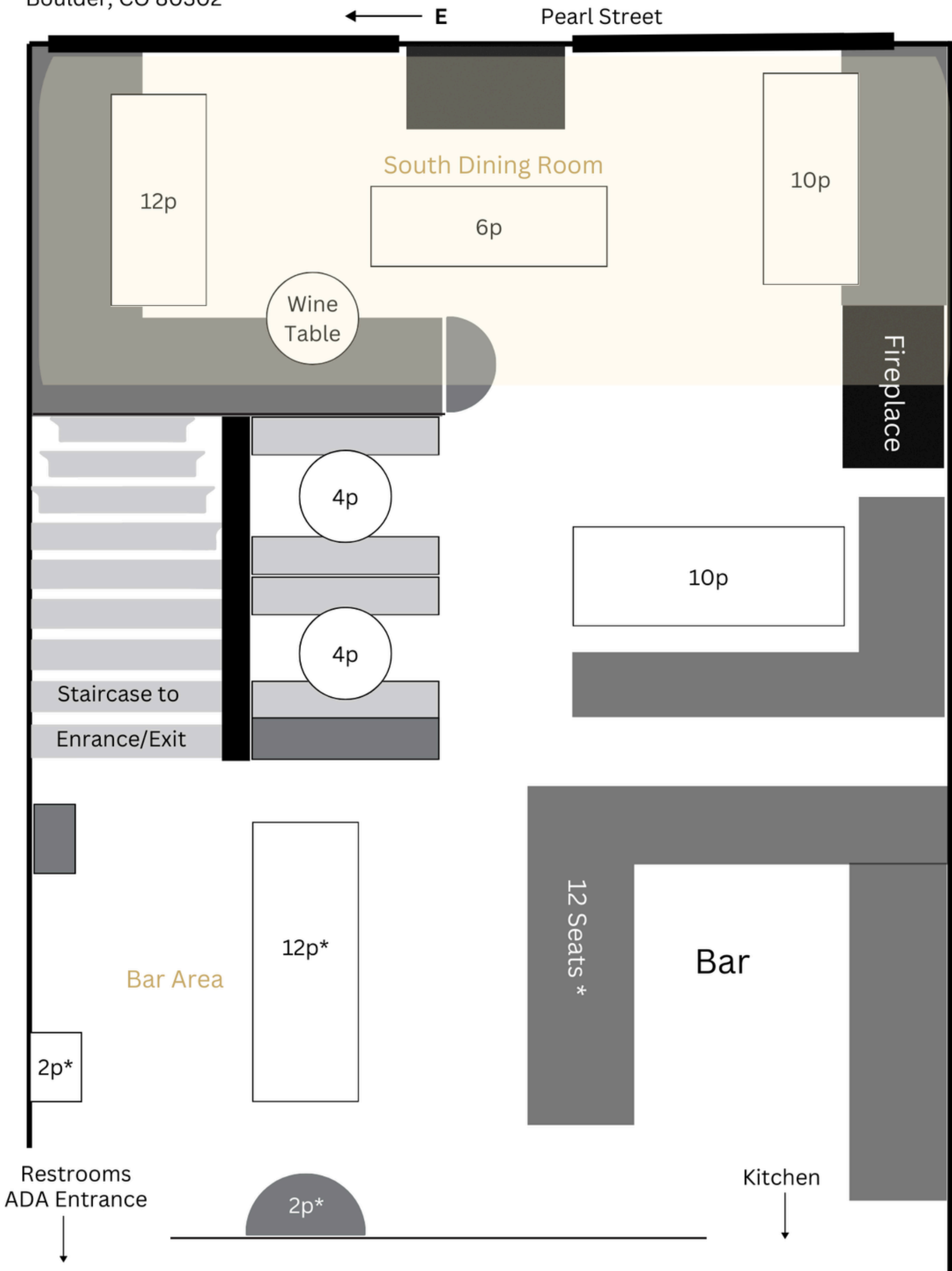
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THE KITCHEN
AMERICAN BISTRO

1039 Pearl St
Boulder, CO 80302

Upstairs
Seating for 46

* = Hightop



frequently asked questions

Q: MAY I DECORATE THE SPACE?

The restaurant provides some decor such as plants and small candle votives. All other decor will need to be approved by your private events manager no later than one week prior to your event date. Decorations cannot be taped, stapled, or nailed to walls or windows. Restrictions on wax candles may apply. Use of confetti and glitter is prohibited, a \$500 clean up fee will apply if any confetti and glitter of any kind is used.

Q: MAY I HAVE SOMETHING DELIVERED TO THE RESTAURANT FOR MY EVENT?

All deliveries must be arranged with the private events manager. The Kitchen will accept packages no earlier than 3 days prior to the event date, due to limited storage.

Q: MY ORGANIZATION IS TAX EXEMPT. HOW DO I PROVE THIS?

Groups claiming exemption from applicable federal, state or municipal taxes are responsible for providing the private events manager a copy of the organization's tax exempt certificate at least 3 days prior to the event. In the event we do not receive a copy 3 days prior, then the appropriate federal, state & municipal taxes will be charged.

Q: IS THE FOOD AND BEVERAGE MINIMUM INCLUSIVE OF FEES AND GRATUITY?

All minimums are not inclusive of taxes, gratuity, a 4% admin fee, and a 2% heart of house surcharge

Q: WHAT IS THE HEART OF HOUSE SURCHARGE?

The heart of house surcharge is a 2% surcharge, added to every check, that gets distributed to our back of house employees

Q: WHAT HAPPENS IF I DO NOT MEET MY FOOD & BEVERAGE MINIMUM?

If the food & beverage minimum is not met in food and beverages consumed onsite, an event fee will be charged to make up for the difference. Tax, gratuity & service charges will be charged on the total. The purchase of gift cards, service charges, sales tax, gratuity, A/V equipment, floral, food or wine to go, cash bars, additional reservations on the main dining room floor, rental equipment & outside services DO NOT help reach the food & beverage minimum.

Q: WHAT IS REQUIRED TO BOOK?

To secure the date and space, a signed contract and non-refundable deposit of 25% of the food and beverage minimum is required.

Q: WHAT IS YOUR CANCELLATION POLICY?

Should it be necessary for the client to cancel the event, the following general policy concerning cancellation charges will apply unless otherwise noted:

FEES BASED ON TIME OF CANCELLATION

0-14 business days prior to event - 100% of estimated grand total (including tax, gratuity, and service charges)

15-45 business days prior to event - 50% of food and beverage minimum (including tax, gratuity, and service charges)

46 or more days prior to event - Deposit forfeited

Q: CAN I EXTEND MY EVENT TIME THE NIGHT-OF MY EVENT?

The food and beverage minimums are based on the time frame specified on your event contract. If you would like to extend your event the night-of (pending availability, based on operations) a food and beverage minimum increase of \$1,000 per hour is required. Anything after our normal operating hours is \$2,000 per hour.

Q: IS PARKING AVAILABLE?

The restaurant does not provide or guarantee any parking. There are numerous paid parking structures, lots, and metered parking nearby.

Q: IS AV EQUIPMENT AVAILABLE?

Our fully-private spaces provide options for various A/V capabilities. Please note that A/V is not available for semi-private or main dining room spaces.

client testimonials

"It is so rare that high expectations are met so fully and surpassed. The food was delicious! The location was so easy for our friends and family! The 'x' factor that we were especially happy about that evening was the incredible team service and spirit that helped to make this event such a success. Everyone was so friendly and helpful and festive — it was as if they were rooting for us to have a good time and helped make that a reality."

- Caren C.

"Honestly, the event was perfect. Food was great, staff was great, you made it easy, compliments all around. Thanks again!"

-Cooper J.