



# **Jax**

**FISH HOUSE & OYSTER BAR**

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## WHY CHOOSE US?

### FRESH, FLAVORFUL, COASTAL CUISINE

Event food shouldn't be an afterthought, and it's never bland here. At our Jax Glendale Fish House and Oyster Bar, we're all about vibrant flavors, laid-back vibes, and seriously fresh seafood. From house-shucked oysters to seasonal plates inspired by the coast, your event menu is crafted to impress. Pair it with a crisp glass of wine, a local brew, or a signature cocktail, and let the good times roll. We partner with regional purveyors and pride ourselves on sustainable sourcing—so your guests enjoy the best the sea (and Colorado) has to offer.

### A WARM WELCOME, MILE HIGH STYLE

Step inside and feel instantly at home. We've created a space that's lively, stylish, and totally unpretentious—think neighborhood charm meets urban edge. Whether you're mingling at our marble oyster bar or catching the sunset from our patio, the atmosphere is always inviting. And our crew? True pros in hospitality—friendly, attentive, and dedicated to making your event effortless and unforgettable. We handle the details, you soak in the celebration.

### EASY, SEAMLESS, STRESS-FREE

Hosting your event at our restaurant means less logistics, more memories. With food, service, setup, and cleanup all in-house, you can skip the coordination chaos and enjoy a smooth, all-in-one experience. Whether it's a rehearsal dinner, welcome party, or private team reception, we've got you covered, so you can focus on celebrating. Seas the day!

### DISTINCTIVE SPACES WITH COASTAL FLAIR

From casual cocktail happy hours to rooftop buyouts and private dining, our spaces offer the perfect setting. Host an intimate celebration in our cozy private dining room, take over the oyster bar for a happy hour with a twist, or enjoy the skyline from our elevated patio. Every space is designed to bring people together, with character, comfort, and just the right amount of celebration energy.

### THOUGHTFUL PLANNING, PERSONAL TOUCH

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**FISH HOUSE & OYSTER BAR**



## LET'S PARTY!

An event at Jax offers guests a chance to experience something truly unique. Like any great party, the private event space is elegant yet funky, refined yet playful. With the many different space options available, there is something to suit every whim: relax in our private dining room, let loose on the rooftop high bar, or treat your guests to the whole shabang by renting out the joint.

## EVENT SPACE & CAPACITY

### **PRIVATE DINING ROOM: 40 SEATED | 50 STANDING**

Our spacious private dining room offers a bright, airy ambiance with floor-to-ceiling windows that fill the space with natural light. Perfect for both intimate gatherings and lively celebrations.

*We also have happy hour packages available for groups of up to 20 guests!*

### **COVERED ROOFTOP: 30\*/50 SEATED | 80 STANDING**

With sweeping mountain views and an open-air vibe, our rooftop is the ideal setting for a semi-private event—whether you're planning a seated dinner or a cocktail-style gathering.

\*Option for a partial patio rental that can accommodate up to 30 guests.



FISH HOUSE & OYSTER BAR

## APPETIZERS

**AHI TUNA POKE BITES** gf 5 each

*sushi rice, avocado, salty cucumber, ponzu*

**FRIED CALAMARI** 6 each

*mango-chile mojo, lime aioli*

**LOBSTER ROLL BITES** 8 each

*ice cold claw & tail meat, herb dressing*

**NIMAN RANCH SLIDERS** 4 each

*brioche bun, lettuce, tomato, Jax mustard sauce*

**SHRIMP COCKTAIL BITES** 4 each

*cocktail sauce*

**CAVIAR CANAPE** 4 each

*served on blini or house-made potato chip, creme fraiche*

**STEAMED PEI MUSSELS** 9 person

*thai curry jalapeño, candied coconut, cilantro*

*chardonnay garlic garlic & shallot confit, parsley butter*

*\*\*all mussels steamed in a rich roasted shrimp broth; served with grilled sourdough*

**CHARGRILLED OYSTERS** gf 4 each

*creole butter, grana padano*

**HUSH PUPPIES** veg 4 each

**MINI CRAB CAKE** 4.75 each

*tabasco-lemon aioli, pea sprouts*

**OYSTERS ON THE HALF SHELL** gf 4.50 each

*lemon, cocktail sauce, house mignonette*

**PEEL & EAT SHRIMP** gf 5.50 each

*Jax mustard sauce, cocktail sauce*

**RAW BAR SAMPLER** 85 each

*½ lb. peel 'n eat shrimp, 6 crackerjax oysters,*

*½ lb. dungeness crab, ½ lb. snow crab serves 4*

**CRUDITE PLATTER** gf veg 5 person

*fresh veggies, ranch & blue cheese*

**STEAK TARTARE BITE** 4 each

*dijon cream, grana padano, grilled sourdough*

**CAESAR SALAD BITE** gf veg

*little gems, whole grain mustard dressing, grana padano 3 each*

**CRAB CHEESE WONTON BITES** 4 each

*crab cheese filling, red pepper sweet and sour,*

*crispy wonton chips*

gf Gluten Free veg Vegetarian vv Vegan





FISH HOUSE & OYSTER BAR

## BUILD-YOUR-OWN ENTRÉE

\$30 per person - includes choice of entrée\*, 2 pre selected sides + complimentary bread service for groups of up to 30, dinner to be served plated or family style, for groups over 30 dinner served family style  
\*number of entrée selection limited to event size

### PROTEINS

host to select up to 3 options for plated\*  
and 2 options for family -style\*

**GRILLED HALIBUT** gf df

**GRILLED NORWEGIAN SALMON** gf df

**BLACKENED OR FRIED NORTH CAROLINA CATFISH**

**SHRIMP** (select from grilled, fried, sauteed or chilled)

**SEARED TUNA** gf df +5 per person

**SEARED NEW ENGLAND SEA SCALLOPS** gf df +5 per person

**NY STRIP** gf df

arugula, garlic fries, red wine butter (cooked to medium)

**SEASONAL RISOTTO**

(currently) Wild mushroom risotto- maitake mushroom,  
pistachio pistou, mushroom shoyu, grana padano

**BRAISED BEEF SHORT RIB**

horseradish whipped potatoes, ginger-honey glazed carrots,  
maitake mushroom demi-glaze

gf Gluten Free veg Vegetarian vv Vegan df Dairy Free

### SIDES

host to select 2, add an extra side +6 per person

**ROASTED GARLIC TATER TOTS** veg

**SMOKED BACON COLLARD GREENS** gf

**SMASHED FRIED POTATOES &  
GRILLED ASPARAGUS**

**SEASONAL VEGETABLE**  
(ask about our current offerings)

**HUSH PUPPIES** veg

**BAKED LOBSTER MAC & CHEESE** +5 per person

### DESSERT PLATTER

host to select up to 2 options for guests to  
select from, +10 per person

Ask about our current dessert offerings!  
or

**ASSORTED CHEF SELECTION  
DESSERT PLATTER**





FISH HOUSE & OYSTER BAR

## SALADS & DESSERTS

served family style

\*plated option available for groups of 30 or fewer

### SALADS

7 per person

#### JAX CAESAR

*little gems, croutons, whole grain mustard dressing,  
grana padano*

#### FISH HOUSE CHOPPED SALAD

*iceberg lettuce, crispy bacon, point Reyes blue, tomato, ranch*

#### SEASONAL GREEN SALAD gf veg

### DESSERT PLATTER

10 per person

#### KEY LIME TART

*spiced rum syrup, candied coconut, chantilly*

#### CHOCOLATE CAKE

*chocolate pudding buttercream, stewed bordeaux cherries,  
vanilla almond streusel*

#### SEASONAL DESSERT

*(currently) Crushed Pineapple cake- cream cheese frosting,  
cherry crumble*

gf Gluten Free veg Vegetarian vv Vegan df Dairy Free

**AT JAX WE FOCUS ON FRESH INGREDIENTS AND SUSTAINABLE SEAFOOD AND FISH.  
WHICH MEANS OUR MENUS ARE SUBJECT TO CHANGE THROUGHOUT THE SEASONS.**





**FISH HOUSE & OYSTER BAR**

# WE'RE GLAD YOU ASKED

## **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.

## **CANCELLATION POLICY + FINAL DETAIL DEADLINES?**

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.

## **SECURING THE DATE?**

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.

## **PARKING?**

2 hour first come first serve Glendale Plaza parking

## **BAR PACKAGE OUTLINES:**

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.

## **TAX AND GRATUITY BREAKDOWN?**

All food and beverage charges are subject to [insert local sales 10.075% tax and a 25% gratuity/service fee. 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.

### **AV CAPABILITIES?**

Yes, we do! We've got a variety of audio-visual support available—just let us know what you need.

### **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".

### **ROOM RENTAL FES?**

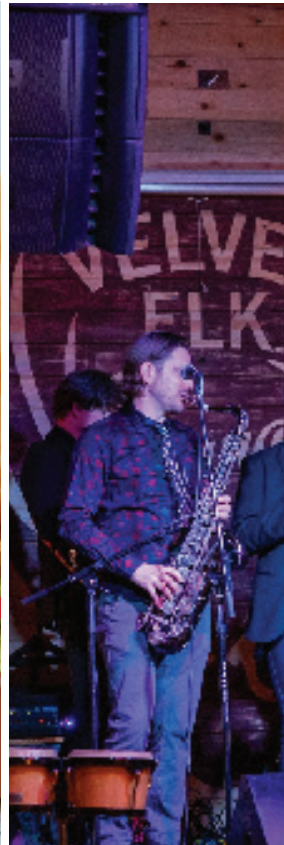
We don't have room rental fees, however our event spaces carry a food and beverage minimum (the minimum does not include taxes and large party gratuity). To help clarify our pricing structure, our minimum and subsequent charges are all-inclusive. This means that the minimum covers not only the event 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!





# 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-winnin' 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.

[BIGREDF.COM/PRIVATE-PARTIES](http://BIGREDF.COM/PRIVATE-PARTIES)