

A long, light-colored wooden dining table is set for a private dining experience. The table is surrounded by dark brown leather chairs. A large, vibrant floral centerpiece runs down the center of the table, featuring red, yellow, and orange flowers. Each place setting includes a grey napkin, silverware, and glassware. A tall, cylindrical candle holder with a lit candle is positioned in the center of the floral arrangement. The background shows a kitchen area with stainless steel equipment and a large window. Three modern, spherical pendant lights hang from the ceiling.

EDGE

PRIVATE DINING



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BEYOND THE DOOR

Welcome to Private Dining at EDGE

Beyond the door, the city softens. Light warms, conversation deepens, and the evening becomes entirely your own. Nestled within Four Seasons Hotel Denver, Private Dining at EDGE combines the culinary excellence of Denver's premier steakhouse with the seamless service of Four Seasons. From the first conversation to the final course, our chefs, beverage team, and private dining specialists work in close collaboration to shape an experience that feels considered at every turn. Whether an intimate dinner for ten or a celebratory evening for two hundred, the care we bring to each detail never changes. The menu is crafted around you, the service moves with you, and the space holds it all, beautifully.



OUR CRAFT

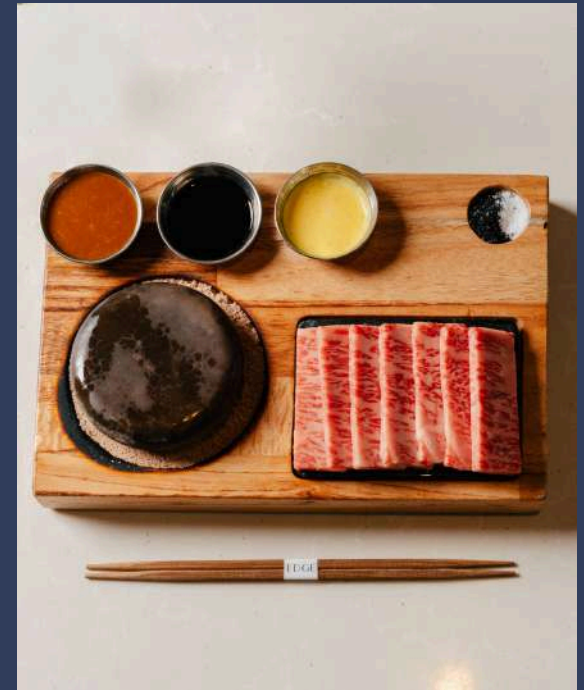


Colorado Pantry

Rooted in the landscape of the Rockies, our menus evolve with the seasons. We source from regional producers whose ingredients are chosen for vitality and expression of place, allowing the flavors of Colorado to lead every course.

Dry Aging

Select proteins such as beef, bison, lamb, and tuna are dry aged in-house, allowing time, airflow, and altitude to deepen flavor and refine texture. Each cut reflects patience and discipline, allowing fire to finish what time begins.



Global Technique

Local ingredients meet global fluency at EDGE. Classical French technique anchors our craft, while global influences from Asia and South America introduce layers of flavor, expanding the expression of Colorado's terroir.

TAILORED TO YOU

Every private dining experience at EDGE begins with your point of view. From there, our chefs, sommelier, bartenders, pastry artists, and private dining specialists each bring their craft to the table to bring your vision to life, creating an experience that feels entirely your own.

CULINARY

Bespoke menus, hyper-seasonal ingredients, dry-aged selections, plated courses, passed hors d'oeuvres

PASTRY

Custom celebration cakes, personalized confections, plated dessert courses

BEVERAGE

Sommelier-led pairings, rare & local spirits, creative cocktail ideation

EVENT DESIGN

Custom floor plans, printed menus, service style & pacing, audio/visual, floral curation





OUR SPACES

Each of our Private Dining spaces reflects our design ethos with natural textures of warm woods, sculpted stone, honed marble, and steel. Curated lighting, and thoughtful acoustics ensure that whether intimate or expansive, every gathering feels composed.

THE BUTCHER'S BLOCK

Capacity: 10 / Size: 264 ft²

PRIVATE DINING ROOM 2

Capacity: 16 / Size: 323 ft²

PRIVATE DINING ROOM 3

Capacity: 22 / Size: 400 ft²

PRIVATE DINING ROOMS 2 & 3

Capacity: 44 / Size: 723 ft²

MAIN DINING ROOM

Capacity: 200 / Size: 3550 ft²

CORNER BAR

Capacity: 50

AL FRESCO PATIO

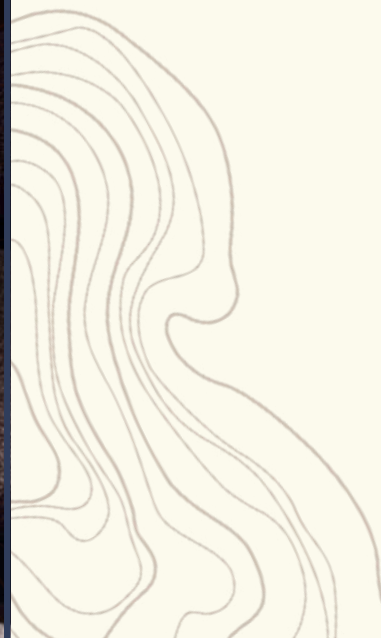
Capacity: 22 / Size: 1190 ft²

MAIN BAR

Capacity: 200 / Size: 1200 ft²

FULL RESTAURANT & BAR

Capacity: 400 / Size: 5746 ft²





The Butcher's Block

The Butcher's Block is an intimate, immersive setting for those seeking a deeper connection to the culinary craft. Anchored by a custom-built butcher's block dining table for up to ten guests, this space is designed for a truly personalized evening. Menus are tailored to each gathering, with bespoke china and cutlery to further elevate each course. A floor-to-ceiling glass wall provides a rare view into the kitchen, placing you just steps away from the fire and artistry behind each plate.

Capacity: 10 / Size: 264 ft²

Private Dining Rooms

EDGE's Private Dining Rooms offer a refined setting for seated dinners, celebrations, and business gatherings, with the flexibility to reserve each room individually or combine both for larger events up to 44 guests. Separated by a discreet airwall, the rooms allow you to shape the evening around your guest list and preferred flow.

PRIVATE DINING ROOM 2

Capacity: 16 / Size: 323 ft²

PRIVATE DINING ROOM 3

Capacity: 22 / Size: 400 ft²

PRIVATE DINING ROOMS 2 & 3

Capacity: 44 / Size: 723 ft²





Main Dining Room

The Main Dining Room offers high ceilings, a private bar, and refined setting for large social or corporate gatherings. Ideal for seated dinners or vibrant receptions, the room accommodates up to 150 guests seated or 200 reception-style.

Capacity: 200 / Size: 3350 ft²

Full Restaurant & Bar

EDGE Restaurant & Bar may also be reserved in it's entirety, creating a dynamic venue for large-scale celebrations and corporate events. With multiple dining spaces and bars, the restaurant transforms into a seamless setting for memorable gatherings.

Capacity: 400 / Size: 5746 ft²





The Main Bar

Anchored by deep marble, backlit shelving, and polished steel, the Main Bar is bold and architectural in presence. Ideal for dynamic receptions or partial buyouts of up to 200 guests, the space invites movement while offering full access to EDGE's culinary and beverage program.

Capacity: 200 / Size: 1200 ft²



The Corner Bar

Bathed in natural light and framed by floor-to-ceiling windows, the Corner Bar offers a more secluded reception setting. Perfect for groups of 20 to 50 guests, it balances energy and privacy while maintaining proximity to the full EDGE experience.

Capacity: 50



Al Fresco Patio

An open-air extension of EDGE Bar, the Al Fresco Patio offers an urban terrace ideal for cocktail receptions and intimate celebrations. Fully covered and heated, the space transitions effortlessly through the seasons and accommodates up to 30 guests in a setting that feels both removed from the city and unmistakably Denver.

Capacity: 30 / Size: 1190 ft²



SAMPLE MENUS

Breakfast, Brunch, Lunch, Dinner, Buffet, Afternoon Tea

BREAKFAST

Our menu frequently shifts based on seasonality and ingredient availability and is offered in multiple tiers.
Below is a sample of our 'EDGE Executive' breakfast menu | USD 90 per person

Entrees

Classic Two Egg Breakfast*

Two Scrambled Vital Farms Eggs, Bacon, Hash Browns

Granola Bowl (V, N, GF)

House Made Granola, Seasonal Fruit & Berries
Bjorn's Local Colorado Honey, Greek Yogurt

Traditional Benedict*

Poached Eggs*, Thick Cut Canadian Bacon
English Muffin, Hollandaise, Hash Browns

Scottish Smoked Salmon Bagel*

Shaved Onions, Capers, Tomato, Lemon
Dill Egg, Whipped Cream Cheese, Toasted Bagel

Elote Avocado Toast (V)

House Wheat Toast, Local Corn, Cotija
Cilantro, Tomatillo, Tajin, Lime, Poached Egg

Strawberry Thyme French Toast

Strawberry Thyme Compote, Meyer Lemon Pastry Cream
Strawberry Milk Crumb

Acai Smoothie Bowl (N, Vegan)

Acai Smoothie, Coconut Yogurt, Berries, Toasted Coconut
Dried Apricot, Seasonal Fruit

Served with Seasonal Fruit, House-Baked Pastries, Coffee and Tea

Inclusions

Elevated Pastry Display

Still and Sparkling Bottled Water

One Fresh Pressed Juice per Guest

One Side per Guest

Optional: Meeting Pads and Pens

Sides

Applewood Smoked Bacon, Chicken & Apple Sausage
Jalapeno & Cheddar Bison Sausage, Hashbrowns
Avocado Slices, Seasonal Berries

Fresh Pressed Juices

Green Dream

Apple, Lemon, Ginger, Kale, Spinach, Cucumber
Celery, Zucchini

Carrot Crush

Turmeric, Carrot, Pineapple, Lemon, Ginger

Orange

Freshly Squeezed Navel Oranges, Orange Ice Cubes

Pink Grapefruit

Freshly Squeezed Pink Grapefruit Juice

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*Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

BRUNCH

*Our menu frequently shifts based on seasonality and ingredient availability and is offered in multiple tiers.
Below is a sample of our 'Double Edged' brunch menu | USD 79 per person*

Entrées

Croque Madame

*Sunny Side Egg, Rosemary Rotisserie Ham, Gruyere House
Made Ciabatta, Organic Green Salad*

Smoked Salmon Benedict

*English Muffin, Boursin, Smoked Salmon, Poached Egg
Hollandaise, Crispy Capers & Hash Browns*

Country Fried Steak

*7x Colorado Wagyu Skirt Steak, Bison Chorizo Gravy
Hash Browns, Eggs Your Way*

Denver Omelet

*Three Eggs, Onion, Peppers, Ham, Mushrooms
White Cheddar & Hash Browns*

Elote Avocado Toast (V)

*House Wheat Toast, Local Corn, Cotija
Cilantro, Tomatillo, Tajin, Lime, Poached Egg*

Strawberry Thyme French Toast

*Strawberry Thyme Compote, Meyer Lemon Pastry Cream
Strawberry Milk Crumb*

Sweet Potato and Mushroom Hash

*Sweet Potato, Mushroom, Wild Rice
Almond Green Goddess, Radish, Dill, Chili Crunch*

For the Table

Sliced New York Strip* (GF)

USDA Prime, Lazy Acre Ranch, Colorado

Applewood Smoked Bacon* (GF)

Jalapeno & Cheddar Bison Sausage* (GF)

Hash Browns (GF, V)

Broiled Tomatoes (GF, VEGAN)

Enhancements

Steak n' Eggs

7 oz. New York Prime Strip, Eggs Any Style
Hash Browns*

**Add USD 20 on consumption*

Additional Sides

*Pork Sausage, Avocado Halves, Chicken and
Apple Sausage*

**Select two USD 9 per person*

Served with Seasonal Fruit, House-Baked Pastries, Coffee and Tea

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LUNCH

Our menu frequently shifts based on seasonality and ingredient availability and is offered in multiple tiers.
Below is a sample of our 'Over the EDGE' lunch menu | USD 75 per person

Starters

Cup of Fire-Roasted Creamy Tomato Soup (Vegan)

Cured Tomato, Olive Oil, Basil Pesto

EDGE Salad (V, GF)

*Esoterra Greens, Shaved Vegetables, Pickled Meyer Lemon
Valbresso Feta, Champagne Vinaigrette*

Entrées

Poke Bowl*

*Rice, Lemon Soy Marinade, Yuzu Sambal, Chili Aioli
Ahi Tuna, Avocado, Scallions*

Grilled Chicken Sandwich

*Lemon Aioli, Bibb Lettuce, Tomato
Prosciutto, Provolone*

Tamari Glazed Scottish Salmon* (N, GF)

*Baby Kale and Apple Salad, Parmesan, Almonds
Lemon Dressing*

8 oz. 7X Wagyu Skirt Steak & Frites*

*French Fries, Sauce Au Poivre, Arugula
Pickled Red Onion*

Korean BBQ Glazed Cauliflower (N, GF, Vegan)

*Gochujang, Sriracha, Thai Basil, Peanut Gremolata
Cilantro, Mint*

Enhancements

Beyond Burger Patty Vital Farms Egg

**Add USD 3 on consumption*

Potato Fries Sweet Potato Fries Truffle Fries

**Add USD 3 on consumption*

Dessert

Caramel Apple Cheesecake (N, GF)

*Caramel Basque Cheesecake, Apple Compote
Candied Pecan*

Sticky Toffee Pudding (N)

*Organic Turbinado Sugar, Pecan Crumble
Stranahan's Whiskey Ice Cream*

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DINNER

Our menu frequently shifts based on seasonality and ingredient availability and is offered in multiple tiers.
Below is a sample of our 'Over the EDGE' dinner menu | USD 235 per person

Appetizers

To share

EDGE Bread

Freshly Baked, Butter Trio

Jumbo Lump Crab Cake

Jumbo Lump Blue Crab, Chili Yuzu Aioli
Fennel and Radish Slaw, Esoterra Herb Salad

Bison Tartare

Kombu Aioli, Ciabatta, Esoterra Greens

Starters

Not a Wedge Salad

Bibb Lettuce, Pickled Onions, Tomatoes, Herbs
Gorgonzola, Ranch Dressing

EDGE Salad (V, GF)

Esoterra Greens, Shaved Vegetables, Pickled Meyer
Lemon, Valbresso Feta, Champagne Vinaigrette

Sides

To share

Whipped Yukon Potatoes (V, GF)
Truffled Mac & Cheese (V)
Grilled Asparagus (GF)
Honey Glazed Carrots (V, N, GF)

Entrées

21-Day Dry Aged Ribeye (GF)

13 oz, Cascadia, CA

14-Day Dry Aged New York Strip (GF)

Harris Ranch, CA

7X Wagyu Filet Mignon (GF)

6 oz, CO

Pan Roasted Salmon

New Potatoes, Herbs, Onion Flower
Trout Pearl Butter

Pan Seared Scallops (GF, N)

Apple Gastrique, Brown Butter
Kohlrabi, Leeks, Walnuts

Dessert

Caramel Apple Cheesecake (N, GF)

Caramel Basque Cheesecake, Apple Compote
Candied Pecan

Sticky Toffee Pudding (N)

Organic Turbinado Sugar, Pecan Crumble
Stranahan's Whiskey Ice Cream

Enhancements

Whole Grilled Baramundi

Lemon, Thyme, Tarragon, Orange
*USD 10 per guest

Seafood Tower

Oyster & Caviar, Prawn Cocktail
Chilled Lobster Tail, Ahi Tartare, Nigiri
*USD 48 per guest

Sushi

*USD 11 per guest

Torched Hamachi Nigiri

Wasabi, Unagi No Tare, Jalapeño, Lemon

Torched Salmon Nigiri

Tamari Glaze, EDGE "Steak Spice"

Family Style Sauces

*USD 3 per guest

EDGE 1, Sauce Au Poivre, A5 Tallow Bearnaise,
Horseradish Cream, A5 Tallow Chimichurri

Grill Toppers

*USD on consumption

| | |
|---------------------------------|-----------|
| 1/2 Lobster Tail | 25 |
| Truffle Butter | 7 |
| Garlic & Herb Butter | 7 |
| Point Reyes Blue Cheese | 5 |
| Crab Oscar | 25 |
| 2 oz. King Crab | 38 |

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BUFFET

Our menu frequently shifts based on seasonality and ingredient availability and is offered in multiple tiers.
Below is a sample of our 'Cutting EDGE' buffet menu | All dinner buffet events require a minimum guarantee of 45 guests.
120 USD per person | Add 10 USD per additional salad, soup, side, or dessert; Add 20 USD per additional entree.

Salads

Select two

Everything Caesar (GF)

Baby Gem Lettuce, Anchovy Vinaigrette
Everything Spice, Brioche Croutons

Cucumber Salad (GF, V, N)

Arugula, Persian Cucumber, Feta, Pickled Fennel
Toasted Almond, Lemon Dill Vinaigrette

Heirloom Tomato (V)

Organic Field Greens, Local Tomato, Burrata
Basil Pesto, White Balsamic, Focaccia Crisp

Spring Gem Salad (GF, V, N)

Whipped Sumac Labneh, Spring Peas, Radish
Asparagus, Soft Herbs, Toasted Almond, Lemon Vinaigrette

Spiraled Zucchini (V)

Whipped Chèvre, Thyme Vinaigrette, Candied Walnuts
Crispy Leeks, Garlic Chips

Soup

Select two

Chilled English Pea & Watercress (GF, V)

Creme Fraiche

Strawberry & Tomato Gazpacho (GF, V)

Goat Cheese Dust

Char-Grilled Creamy Tomato (GF, V)

White Bean Minestrone

Entrées

Select two

Seared Scallops* (GF)

U15 Scallops, Corn Emulsion, Pepper Relish
White Balsamic Gastrique

Grilled Lamb Chops* (GF)

Saffron White Wine Jus, Castelvetrano Olive
Tapenade

Herb Crusted Duck Breast* (GF)

Blistered Baby Tomatoes, Green Garlic Puree
Thyme Port Jus

Whole Roasted Maitake Mushrooms (V, GF)

Mushroom Soubise, Seasonal Radish, Chimichurri

Chicken Saltimbocca (GF)

Prosciutto, White Wine Garlic Jus, Caperberry

Whole Roasted Chicken (GF)

Spring Onion, Chicken Jus

Blackened Salmon* (GF)

Scottish Salmon, Sorrel Sauce, Charred Lemon

Seabass* (GF)

Green Garlic Soubise, Blistered Tomato,
Pickled Shallot

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BUFFET

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Below is a sample of our 'Cutting EDGE' buffet menu | All dinner buffet events require a minimum guarantee of 45 guests.
120 USD per person | Add 10 USD per additional salad, soup, side, or dessert; Add 20 USD per additional entree.

Sides

Select two

Grilled Asparagus (V, GF)

Salted Grapefruit, Pickled Fennel, Crispy Shallot

Baby Vegetable Medley (V, GF)

Patty Pan Squash, Baby Zucchini, Fairytale Eggplant

Summer Corn Succotash (GF)

Baby Sweet Peppers, Fennel, Okra, Chive
Local Corn, Lima Bean

Grilled Bean Salad (GF)

Haricot Verts, Wax Beans, Red
Pepper, Radish, Nduja-Mustard Vinaigrette

Confit Fingerling Potatoes (V, GF)

Lemon Oil, Oregano, Confit Garlic

Whipped Potato (V)

Confit Garlic Cloves, Bay Leaf

Summer Grain Pilaf (N)

Turmeric, Celery, Shallot, Golden, Raisin, Almond

Dessert

Select three

Salted Caramel Tart

Guava Cheesecake

Mango Tart with Raspberry Meringue

Valrhona Triple Chocolate Verrine (GF)

Bourbon Caramel Chocolate Cake (GF)

Peaches and Cream Mousse (GF)

Pistachio Raspberry Cream Puff (N)

Dark Chocolate Mango Pot de Crème (V)

Coconut Passionfruit Verrine (V, GF)

Tiramisu Cup

Enhancements

Quail Saltimbocca (GF)

Sage Chicken Sausage, White Wine
Garlic Jus, Capers, Smoked Prosciutto
*USD 24 per guest

Pan Seared Ora King Salmon* (GF)

Tarragon Vin Blanc, Capers, Dill
*USD 33 per guest

Carving Station

Chef Attendant required USD 200

A5 Rib Cap* +USD 75 per guest

NY Strip* +USD 29 per guest

Beef Wellington* +USD 35 per guest

Bread Enhancements

Select two; USD 6 per guest

House Made Focaccia Rolls

EPI Bread

EDGE Bread

Selection of Whipped Butter to Include:
Truffle, Honey & Herbed Garlic

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AFTERNOON TEA

Our menu frequently shifts based on seasonality and ingredient availability. Below is a sample of our Afternoon Tea menu.
Afternoon Tea USD 65 per person | Champagne Afternoon Tea USD 90 per person | Endless Champagne Afternoon Tea USD 165 per person

Sandwiches

Vital Farms Japanese Egg Salad Sandwich

Milk Bread, Furikake

Boulder Creek Morels on Toast

Crème Fraîche, Thyme, Wheat Bread

Spinach Artichoke Asparagus Tart

Green Circle Coronation Chicken Salad

Brown Bread

Pickled Front-Range Ramp BLT

Benton's Bacon, Bibb Lettuce, Heirloom Tomato
Duke's Mayonaise, White Bread

Sweets

Front-Range Strawberry Shortcake

Vanilla Sponge, Strawberry Jam, White Chocolate Mousse

Seasonal Fruit Tart

Vanilla Bean Pastry Cream, Exotic Fruit Caviar

Wild Flower Honey Cake

Honey Citrus Cake, Marscarpone Whip, Honeycomb

Blackberry & Lavendar Fields Cream Puff

Lavendar Ganache, Blackberry Chantilly

Scones

Plain Scone

Rocky Mountain Blueberry Scone

Condiments

Clotted Cream
High Alpine Huckleberry Jam
Mountain Mint Lemon Curd

Enhancements

Matcha Martini 18

Ketel One, Mathilde Framboise, Matcha, Vanilla Whip

Spiced Chai Tai 20

Rum Blend, Chai Orgeat, Orange Liqueur, Lime (N)

Watermelon Morning 18

Tanqueray Gin, Watermelon Tea, Lime

Glass / Bottle

Ruinart, 'Blanc de Blanc' 75 / 315

Laurent Perrier, 'La Cuvée,' Brut 25 / 110

Laurent Perrier, 'La Cuvée,' Rosé 50 / 280

Veuve Clicquot, 'Le Grande Dame,' Brut 105 / 325

Veuve Clicquot Rosé 50 / 225

Lucien Albrecht, Creamnt d'Alsace, Roseé 15 / 65

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LOCAL PRODUCERS

EDGE Restaurant & Bar works directly with Colorado ranchers, growers, and artisans who share our commitment to stewardship and integrity. Ingredients are shaped by altitude, season, and soil, reflecting both origin and evolution.

BEEF & BISON

Fitch Ranch Artisan Meat Company, Granby, CO
Centennial Cuts, Centennial, CO
7X Cattle Company, Longmont, CO
Rock River Ranches, Wray, Hudson, & Hartsel, CO

PRODUCE

Mystic Mountain Mushrooms, Castle Rock, CO
Bjorn's Colorado Honey, Boulder, Weld, & Larmier, CO
Peach Haus, Palisade, CO
Esoterra Culinary Garden, Boulder, CO

BAR

Stranahan's Colorado Whiskey, Denver, CO
Marble Distilling Co., Carbondale, CO
Ordinary Fellow Winery, Palisade, CO
Tivoli Brewing Co., Denver, CO



VENDORS

Florals

Kara Kara Blooms

(720) 295-1424
hello@karakarablooms.com
www.karakarablooms.com

The Perfect Petal

(303) 480-0443
rose@thepetfectpetal.com
www.thepetfectpetal.com

Newberry Brothers

(303) 322-0443
support@newberrybros.com
www.newberrybrothers.com

Transportation

Hermes

(303) 577-7600
reserve@hermesworldwide.com
www.hermesworldwide.com

Linens & Rentals

House of Wilde

(720) 381-4870
hello@houseofwildeevents.com
www.houseofwildeevents.com

Charming Chairs

(303) 578-0443
info@charmingchairs.com
www.charmingchairs.com

Event Rents

(303) 972-0975
www.eventrents.com/denver

Entertainment

Mannequin Entertainment

(888) 800-3526
mannequin@elanartists.com
www.mannequinentertainment.com

Elite Entertainment

(303) 422-3218
info@myelitedj.com
www.myelitedj.com

Photography

Zorn Photography

(303) 335-5269
info@zornphoto.com
www.zornphoto.com

Studio JK Photography

(303) 257-4992
joe@studiojk.com
www.studiojk.com

Allée Photography

(720) 936-5678
kevin@allee-photo.com
www.allee-photo.com

Audio / Visual

Five Star

(630) 236-8712
fourseasonsdenvver@five-starav.com
www.five-starav.com

GENERAL INFORMATION

Local Taxes & Gratuity

All food and beverage is subject to a 3% administrative fee and a 20% gratuity. All charges are subject to a 8% sales tax.

Guarantees

In order for us to properly prepare for your event, please specify a final guest count by 12:00 noon, three business days prior to the start of the program. If a guarantee is not specified, the estimate will become the guarantee. We will charge for the guarantee or the actual number, whichever is greater.

Decor

Guests are welcome to provide décor. Please note that we do not allow glitter or confetti and no items may be taped or tacked to the walls. Flamed candles must be kept in a vase, no taper candles are allowed. Balloons are prohibited in the bar and main dining rooms. Decoration guidelines may be constrained in spaces. Your event manager will provide complete guidelines. Fees may incur for damages.

Parking

*We are pleased to offer complimentary valet for your guests and a discounted rate of \$20 for parties of over fifty guests.
*Subject to change**

Deposits & Cancellations

A booking deposit will be collected at the time of contracting an event. Your event manager can provide you with information regarding our cancellation policy outlined in the sales agreement.

Menu Selection

Groups of twelve (12) or less are welcome to order from EDGE A La Carte Menu, groups of thirteen (13) and above require a limited menu.

A/V Services

We offer onsite A/V services with our in-house provider Five Star AV. Guests wanting to provide their own AV are welcome to and subject to a 800 in, and additional 800 out facilitation fee. This includes expert on site IT support.

Food & Beverage

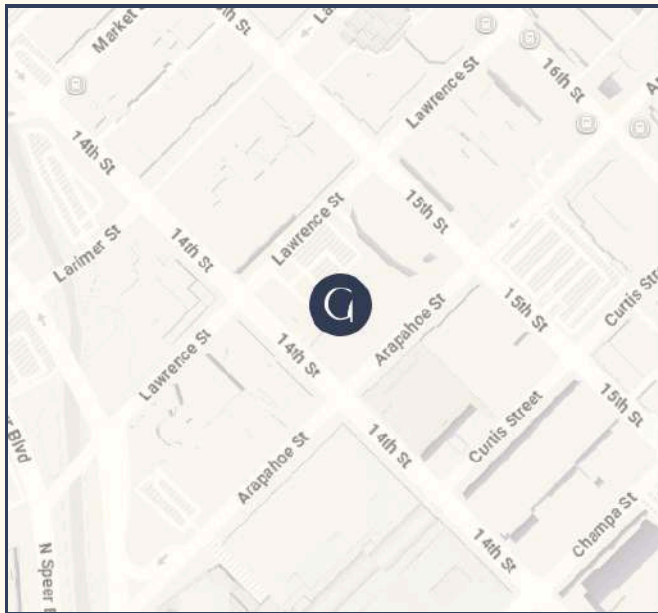
For the safety and well-being of our guests, no food or alcohol from the outside shall be permitted into EDGE Restaurant & Bar by guests. The Hotel also prohibits the removal of food from the premises.

Location

EDGE Restaurant & Bar is located within Four Seasons Hotel Denver, with a dedicated entrance on Arapahoe Street

Parking

Valet parking is available at the front drive of Four Seasons Hotel Denver, using the entrance on 14th Street



1111 14th Street, Denver, CO 80202





Let's Chat

For Inquiries or to reserve one of our private dining spaces, please contact our team at:

+1 (303) 389-3133

EDGE.EventsDenver@fourseasons.com

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