

VELVET ELK Lounge

EVENTS & CATERING

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2037 13TH STREET, BOULDER, CO

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THE VELVET ELK LOUNGE

ABOUT US











LIVE MUSIC, GOOD BOOZE

Velvet Elk Lounge was born from the desire to create a small, funky, live music venue in downtown Boulder where you can get a proper cocktail and listen to great, local music.

We're also one of Boulder's premiere event spaces for private gatherings of all styles and sizes, complete with the charm and flair that only the Velvet Elk Lounge can provide.

This space has been home to many Boulder businesses, including a Cadillac dealership, a bowling alley, a long-standing travel agency, and now a palace of music and fun. We pride ourselves on being an artist forward venue. That means we treat our artists with the same hospitality as every guest who walks through our door.

LET'S PARTY









OUR SPACES

Whether you're celebrating a birthday, hosting wedding receptions, holiday parties, welcome cocktails, rehearsal dinners, corporate lunches, panels, or simply need a place for a group lunch or brunch, our private event room or a buyout of the full Velvet Elk Lounge has everything you need.

We can accommodate 105 guests seated or up to 170 guests standing with a full buyout of the Events & Entertainment room and Velvet Elk Lounge bar, and 75 guests in just the Velvet Elk Lounge bar. The Events & Entertainment Room leads into our Velvet Elk Lounge bar area, creating a shotgun-style space together.

We serve a delicious menu by our sister concept next door, The Post, and feature an innovative beverage menu with seasonal cocktails and local craft beer and wine.

2037 13TH ST, BOULDER, CO 80302

VELVET ELK EXCLUSIVE CANAPÉS & PASSED APPS

FARMERS MARKET CHEESE BITES gf 6 / PERSON
20 piece minimum

CLASSIC DEVILED EGG gf 6 / PERSON
20 piece minimum

CUCUMBER & HUMMUS BITE gf 6 / PERSON
20 piece minimum

SEASONAL BRUSCHETTA gf 7 / PERSON
20 piece minimum

ROASTED MEATBALLS gf 8 / PERSON
20 piece minimum

FALAFEL & HUMMUS gf 8 / PERSON
30 piece minimum

CORNMEAL CHICKEN FRITTER gf 8 / PERSON
20 piece minimum

CAPRESE SKEWER gf 9 / PERSON
20 piece minimum

SPINACH & ARTICHOKE CRISP gf 10 / PERSON
30 piece minimum

BACON WRAPPED CHEESE-STUFFED DATES gf 10 / PERSON
30 piece minimum

AHI TUNA CUP gf 11 / PERSON
30 piece minimum

MINI CEVICHE TOSTADAS gf 11 / PERSON
30 piece minimum

BLUE CRAB DEVILED EGGS gf 11 / PERSON
30 piece minimum

CAVIAR DEVILED EGGS gf 11 / PERSON
30 piece minimum

ROCKEFELLER OYSTERS gf 12 / PERSON
50 piece minimum





gf gluten free • v vegetarian df • dairy free

MAIN EVENT MENU
BY THE POST

APPETIZERS

DEVILED EGGS gf df **3 / EACH**
pickled pepper relish, honey cured bacon, fresh chives

CRISPY BRUSSELS SPROUTS gf v **5 / PERSON**
garlic mojo, pepper relish, cotija cheese

MARINATED BEETS & HERBED GOAT CHEESE gf v **3 / EACH**
served on gluten-free cracker

CHICKEN CRISPIES gf **3 / EACH**
buttermilk breaded fried chicken thigh strips, served with ranch & hot chile honey

BISCUIT BRUSCHETTA v **3 / EACH**
marinated tomatoes, herb pesto, pickled red onion

CAULIFLOWER SKEWER gf v **3 / EACH**
hot honey chile

BEEF MEATBALLS 5 / EACH
blistered tomato sauce, cotija

BOOM BOOM FRIES 5 / EACH
crispy portobello, spicy ranch

SHRIMP SKEWER gf df **5 / EACH**
cocktail sauce, lemon

SMOKED TROUT DIP CRTOSTINI df **5 / EACH**
grated egg & chives

PLATTERS

CRUDITE PLATTER gf v **4 / PERSON**
fresh veggies served with housemade ranch & blue cheese

SMOKED TROUT DIP PLATTER df v **5 / PERSON**
crispy veggies, crostini

PIMENTO CHEESE PLATTER df v **5 / PERSON**
crispy veggies, crostini

PINTO BEAN HUMMUS PLATTER df v **5 / PERSON**
pinto bean hummus, roasted poblano, garlic mojo, crispy veggies, crositini

SLIDERS

served on a slider bun

CRISPY FRIED CHICKEN 7 / EACH
dijonnaise, pickled pepper relish

SPICY GOCHUJANG BBQ CHICKEN 7 / EACH
marinated cucumbers, pickled red onions

BUFFALO CHICKEN 7 / EACH
shredded lettuce, pickle & ranch

CHEESEBURGER 7 / EACH
american cheese, pickle & special sauce

PIMENTO CHEESE v **6 / EACH**
arugula & pickled red onion herb pesto, pickled red onion, served on a cheddar biscuit

gf gluten free • v vegetarian df • dairy free

MAIN EVENT MENU BY THE POST

LUNCH OR DINNER

served buffet style OR family style service for 25 guest or fewer

PACKAGE 1 *$28 / PERSON CHOOSE 1 MAIN + 2 SIDES*
PACKAGE 2 *$30 / PERSON CHOOSE 2 MAINS + 2 SIDES*
PACKAGE 3 *$35 / PERSON CHOOSE 2 MAINS + 3 SIDES*
PACKAGE 4 *$38 / PERSON CHOOSE 3 MAINS + 2 SIDES*
PACKAGE 5 *$42 / PERSON CHOOSE 3 MAINS + 3 SIDES*

SIDES

COLLARD GREENS gf
with pork belly

BUTTERMILK WAFFLES v
honey butter

GREEN CHILE MAC & CHEESE v

CHEDDAR MAC & CHEESE v

MASHED POTATOES AND BROWN GRAVY gf

CRUNCHY SLAW gf v

BEETS & SWEETS gf v

CRISPY BRUSSELS SPROUTS gf v
garlic mojo, pepper relish, cotija cheese

CREAMY GRITS gf v

CHEDDAR BISCUITS v 1.75 / EACH

DESSERTS

DESSERT PLATTER 7 / PERSON
chef's selection of bite-sized seasonal sweets
*gluten-free dessert available upon request

MAINS

OG FRIED CHICKEN gf
house pickles

NASHVILLE HOT FRIED CHICKEN gf
house pickles

ROASTED CHICKEN gf
garlic mojo

GREEN CHILE PORK SHOULDER gf
crispy fried onion

THE POST MEATLOAF
classic tomato glazed

PAN SEARED OR BLACKENED SALMON gf
hatch green chile remoulade, lemon

SEARED ELK SAUSAGE gf

SEASONAL VEGETARIAN ENTREE gf df v

SALADS

RANCH v **6 / PERSON**
romaine, tomato, cucumber, crouton, ranch dressing

THE SALAD v **8 / PERSON**
romaine, arugula, apple, blue cheese, cherry tomatoes, cucumbers, boiled egg, bacon, pumpkin seeds, croutons, white balsamic vinaigrettee

HERITAGE GRAINS SALAD gf df v **8 / PERSON**
quinoa, kale, roasted sweet potatoes, pickled red onions, tomatoes, cucumbers, toasted sesame & sunflower crunch, lemon tahini dressing

gf gluten free • v vegetarian df • dairy free

MAIN EVENT MENU BY THE POST

BRUNCH BUFFET

available Saturday & Sunday only

SELECT 4 *$20 / PERSON*
SELECT 5 *$25 / PERSON*
SELECT 6 *$28 / PERSON*

OG FRIED CHICKEN gf
house pickles

NASHVILLE HOT FRIED CHICKEN gf
house pickles

ROASTED CHICKEN gf
garlic mojo

BACON gf

CHORIZO PATTIES gf

SCRAMBLED EGGS gf v

COLLARD GREENS gf
with pork belly

GREEN CHILE MAC & CHEESE v

CHEDDAR MAC & CHEESE v

BREAKFAST POTATOES gf df v

VEGGIE HASH gf v
seared shrooms, sweet potatoes, peppers and onions, roasted brussels, cripsy potatoes

BUTTERMILK WAFFLES v
honey buttern

CREAMY GRITS gf v

SEASONAL VEGETABLES gf v

CHEDDAR BISCUTS v

ADD-ONS

RANCH v **6 / PERSON**
romaine, tomato, cucumber, crouton, ranch dressing

THE SALAD v **8 / PERSON**
romaine, arugula, apple, blue cheese, cherry tomatoes, cucumbers, boiled egg, bacon, pumpkin seeds, croutons, white balsamic vinaigrettee

HERITAGE GRAINS SALAD gf df v **8 / PERSON**
quinoa, kale, roasted sweet potatoes, pickled red onions, tomatoes, cucumbers, toasted sesame & sunflower crunch, lemon tahini dressing

CINNAMON SUGAR DONUT HOLES gf **18 / DOZEN**

SEASONAL FRESH FRUIT PLATTER gf df v **5 / PERSON**

CRUDITE PLATTER gf v **5 / PERSON**
fresh veggies served with housemade ranch & blue cheese

DEVILED EGGS gf v **3 / EACH**
pickled pepper relish, crispy chicken skin, fresh chives

DESSERTS

DESSERT PLATTER 7 / PERSON
chef's selection of bite-sized seasonal sweets
*gluten-free dessert available upon request

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WONDER



Wonder Press is a cold-pressed juice and wellness market in the heart of Downtown Boulder.

Make any event more WONDERful with our special add-on juice packages. Healthy vitamin packed Juice Bouquets, Health Shot Bundles, and creative additions to your mocktail offerings.

Bundles can be delivered directly to your Big Red F event venue.

WE'RE GLAD YOU ASKED

DO YOU HAVE ROOM RENTAL FEES?
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!

CONFIRMING AN EVENT
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.

WHEN ARE MY MENU SELECTIONS & FINAL GUEST COUNT DUE?
All event details must be finalized two weeks prior to the event date. All beverages are charged upon consumption.

DO YOU HAVE AUDIO & VISUAL CAPABILITIES?
Yes! Inquire with our events team for more information

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.

DO YOU HAVE BAR PACKAGES?
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.

WHAT IS YOUR CANCELLATION POLICY?
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.

TAX AND GRATUITY BREAKDOWN
All food and beverage charges are subject to a 5% service fee. This ensures exceptional service from our staff throughout your event with us. 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.

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 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". Please note that to-go food, alcohol, merchandise, or any purchases not consumed onsite during your event cannot be applied toward your food and beverage minimum. The minimum is based solely on items served and enjoyed during the event, unless otherwise arranged in advance.

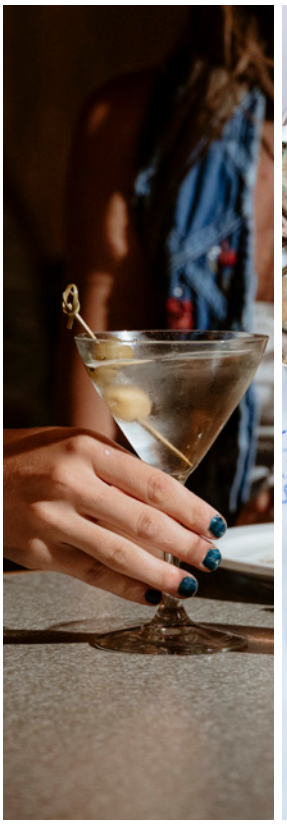


BIG RED F RESTAURANT GROUP

NOT SEEING WHAT YOU'RE LOOKING FOR?

WE GOT WHAT YOU NEED!




West End Tavern
SINCE 1987

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

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

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

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

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.

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