

Seventeen Thirty-Nine

Welcome to Seventeen Thirty-Nine, Boulder's newest event space! With a full on-site kitchen, a beer and wine bar, and included event-planning, we can build an event to suit any occasion from small cocktail or birthday parties to a full catered brunch or dinner.

Choose from a full food and bar package or order a la carte options for your group, we are pleased to offer customizable menu's. Our event space holds up to 45 people with outside vendors welcome!

We look at event's a little differently. No food and beverage minimums! Outside catering welcome! In-house staff available for set-up and clean-up! If your group is under 20 people, we provide a la carte pricing to fit your needs.

1. Reserve your event date and time!
2. Choose your menu or customize options!
3. Choose your bar package!

Space Rental Fees include a total of 4 hours in the space, not including food or bar packages. This can be used for set-up/breakdown or actual event time; the space is yours!

	Available 8am – 3pm	Available 3pm – 9pm	All Day 9am – 9pm
Sunday - Tuesday	\$150.00	\$250.00	\$350.00
Wednesday - Thursday	\$200.00	\$300.00	\$425.00
Friday - Saturday	\$250.00	\$450.00	\$600.00

We have a budget worksheet for you to utilize for your event and we are happy to help you design your event to fit your needs.

A deposit equivalent to the room fee is required to hold the date and time for your event. Remaining balance and guaranteed number of guests is due 7 days before your event.

Call or email us now to set up a time to view the space!

Alli Powers

General Manager

Seventeen Thirty-Nine

(720) 999 – 1064

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2019 Holiday Party Packages (minimum 20 people required, for smaller parties we build a menu a la carte to suit your needs) All packages include serving staff and a water station. Room Rental fees are not included.

Aspen Package

Perfect for cocktail parties and corporate events

25.00 pp

Appetizer Station (Choose 6)

Dessert Station (Choose 3)

Douglas Fir Package

A buffet or plated meal with extra options

35.00 pp

Appetizer Station (Choose 4)

Plated Salad (Choose 1)

Plated Entrée's (Choose 2)**

Dessert Station (Choose 2)

Blue Spruce Package

A plated meal meant for celebrations!

45.00 pp

Appetizer Station (Choose 6)

Plated Salad (Choose 2)**

Plated Entrée (Choose 3)**

Dessert Station (Choose 4)

**These options are available to your guests as an a la carte menu with your chosen selections, or they can choose pre-arrival.

Bar Packages:

Bartenders are required for all bar packages at a rate of \$50/hour. Soda & Flavored Sparkling Beverages are available as an add on for 3.00 per person. Coffee/tea service is available for 2.00 per person.

Cash/Consumption Bar

House Red & White Wine 8.00/glass

Premium Wines 12.00-15.00 +/glass

House Sparkling 9.00/glass

2 Specialty Beer Options 6.00/bottle

Upgraded Microbrews 7.00/bottle

Hosted Open Bar

15.00 pp for 2 hours, 5.00 pp each add hour

House Red & White Wine

House Sparkling Wine

2 Specialty Beer

Hosted Premium Bar

25.00 pp for 2 hours, 8.00 pp each add hour

2 Premium White Wines and 1 House

2 Premium Red Wines and 1 House

2 Premium Sparkling Options

4 Specialty Microbrews

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Sample Lunch & Dinner Menu Options:

Appetizers:

- Margherita Skewers (Vegetarian, GF)
- Eggplant Rollatini (Vegan)
- Tuscan Meatballs with Marinara
- Goat Cheese, Honey, & Balsamic Crostini (Vegetarian)
- Bruschetta (Vegan)
- Vegetable Crudit  (Vegan, GF)
- Cheese Board & Crackers (Vegetarian)
- Soup Shooters (Vegetarian, GF)
- Marinated Chicken Alfresco Skewers (GF)

Salads:

- Balsamic Mixed Green Salad with fresh vegetables (Vegetarian, GF)
- Traditional Caesar Salad with Anchovies, Parmesan, and Croutons
- Marinated Artichoke Antipasto with Olives, Sundried Tomatoes, Roasted Garlic & Red Peppers (Vegetarian, GF)

Entr e's: (all served with chef's choice rice or potatoes)

- Peppercorn-cruste Beef with Garlic Green Beans (GF)
- Wild Mushroom Tortellini and Autumn Squash (Vegetarian)
- Herb-Cruste Salmon with a Warm Spinach Salad (GF)
- Crispy Parmesan Panko Chicken with Roasted Brussel Sprouts
- Mustard Spiced Lamb Rack with Asparagus
- Garlic Squash and Mushroom Puttanesca (Vegan, GF)

Desserts:

- Flourless Chocolate Cake (GF)
- Fresh Fruit (Vegan, GF)
- New York Style Cheesecake (Vegetarian)
- Assorted Cookies (Vegetarian)
- Assorted Mini Doughnuts, Cupcakes, and Pastries (Vegetarian)

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Bar Menu (Subject to Change Based on Availability):

- House White Wine : Cap Royal Sauvignon Blanc
- House Red Wine: Cap Royal Eleve En Futs De Chene
- House Beer: Avery IPA & Stella Artois
- Premium Upgrades are customizable to each event, tell us your favorites and we will choose bottles that fit your preferences and menu!

Menu's to fit specific dietary needs are available, outside food is allowable with prior notice. No outside beer, wine, or spirits are allowed. Allergen information: we do our best to avoid cross-contamination but all items are made in-house on shared equipment. We utilize nuts, soy, eggs, gluten-based products, and other known allergens.

We can provide table centerpieces, 2-3 candles per table, and menu signage. Other decorations are allowed, please refer to our on-site event planners to confirm decorations you would like to bring. Items for decorations may be brought on-site day of and must be removed upon completion of your event. We are happy to help set up your event space.

Outside vendors are required to submit their business license information prior to the event and we will confirm logistics at that time. All food must be purchased from a licensed business in order to be consumed on-site. No leftovers from food created by Seventeen Thirty-Nine will be sent home with guests, but we are happy to box up cake, etc.

Thank you so much for booking with Seventeen Thirty-Nine Boulder! Please let us know if you have any questions!

Sales Manager _____

Date _____

Customer _____

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Budget Worksheet

	Number of Attendees:	Cost	TOTAL
Room Rental	1		
Food Package			
Bar Package			
Bartender			
Soda Package			
Coffee/Tea Package			
TOTAL EVENT BUDGETED PRICE			