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!

<table>
<thead>
<tr>
<th></th>
<th>Available 8am – 3pm</th>
<th>Available 3pm – 9pm</th>
<th>All Day 9am – 9pm</th>
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</thead>
<tbody>
<tr>
<td>Sunday - Tuesday</td>
<td>$150.00</td>
<td>$250.00</td>
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<tr>
<td>Wednesday - Thursday</td>
<td>$200.00</td>
<td>$300.00</td>
<td>$425.00</td>
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<tr>
<td>Friday - Saturday</td>
<td>$250.00</td>
<td>$450.00</td>
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</table>

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
info@1739pearl.com
2019 Holiday Party Packages (minimum 20 people required, for smaller parties we build a menu à 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)

**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

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

Entrée’s: (all served with chef’s choice rice or potatoes)

- Peppercorn-crusted Beef with Garlic Green Beans (GF)
- Wild Mushroom Tortellini and Autumn Squash (Vegetarian)
- Herb-Crusted 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)
Seventeen Thirty-Nine

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____________________________________
## Seventeen Thirty-Nine

### Budget Worksheet

<table>
<thead>
<tr>
<th>Service</th>
<th>Number of Attendees</th>
<th>Cost</th>
<th>TOTAL</th>
</tr>
</thead>
<tbody>
<tr>
<td>Room Rental</td>
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<tr>
<td>Food Package</td>
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<tr>
<td>Bar Package</td>
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<td>Bartender</td>
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<tr>
<td>Soda Package</td>
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<tr>
<td>Coffee/Tea Package</td>
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</tr>
<tr>
<td><strong>TOTAL EVENT</strong></td>
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<td><strong>1</strong></td>
<td><strong>1</strong></td>
</tr>
<tr>
<td><strong>BUDGETED PRICE</strong></td>
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