



CRAFT KITCHEN AND TAPS
FORMER SAINT

PRIVATE DINING GUIDE

PRIVATE DINING ROOM

Our glass wall makes this space private and intimate with partially frosted glass.
Perfect for lunch or dinner events for up to 60 people.



RECEPTION STYLE OR PLATED EVENTS
FULL BAR OR COCKTAIL SERVICE AVAILABLE
CAPACITY: 60 PEOPLE SEATED/80 STANDING
FOOD & BEVERAGE MINIMUM: \$2,000
ROOM RENTAL FEE: \$500

RED TAIL HAWK CORNER – SEMI PRIVATE

These two tables can seat up to 24 people for breakfast, lunch and dinner.



FOR PLATED EVENTS ONLY
COCKTAIL SERVICE AVAILABLE
CAPACITY: 24 PEOPLE SEATED
F&B MINIMUM: \$500

THE MOUNTAIN TABLE – SEMI PRIVATE

This table can seat up to 12 people for breakfast, lunch and dinner.



FOR PLATED EVENTS ONLY
COCKTAIL SERVICE AVAILABLE
CAPACITY: 12 PEOPLE SEATED
F&B MINIMUM: \$500

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RECEPTION STYLE OPTIONS

HORS D'OEUVRES

\$5 per piece



MISHIMA WAGYU TARTARE

quail yolk, bourbon barrel worcestershire, charred bread

ELOTE CROQUETTES

chipotle lime crema, cotija, cilantro

DEVILS ON HORSEBACK

bacon-wrapped dates and apricots with a pomegranate agrodolce

DISPLAYED APPETIZERS

\$10 per person, per selection



PUEBLO CHILI PIMENTO CHEESE

house-made saltines, celery hearts

COLORADO CURED

rotating selection of artisanal cheese and charcuterie from colorado's finest dairies and farms

CHARRED SHISHITO PEPPERS

elevation chorizo, queso de mano, preserved lemon aioli

ROASTED BABY CARROTS

herb salad, ice wine vinegar, flake salt, cayenne honey aioli

COLORADO STRIPED BASS CRUDO

torched grapefruit, avocado mousse, coconut chips

SLIGHTLY LARGER BITES

\$7 per piece



PASTRAMI REUBEN BITES

m&m local kraut, secret sauce & swiss cheese on a rye bun

BISON SLIDERS

apple walnut smoked cheddar, lettuce, grilled onion, jalapeño, jam, pork belly

GLOBEVILLE HOT CHICKEN SLIDERS

molasses pickles, baby iceberg, pimento cheese

FISH & CHIPS PAILS

boulder sea salt & vinegar crust, local bass, green tomato remoulade, fries



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PLATED DINNER

FIRST COURSE

Choose one salad option prior to event for the entire group



SIMPLE GREENS

local hydro, french breakfast radish, cucumber, baby heirlooms
poblano green goddess dressing, or pomegranate vinaigrette

BABY KALE CAESAR

pretzel croutons, our dressing, reggiano

SEASONAL CHOPPED SALAD

candied pepitas, fresh apples, goat cheese, roasted kabocha squash, spicy pumpkin vinaigrette

ENTRÉE

Choose three entrée options prior to event for the attendees to order at the event

\$40 per person



SPATCHCOCK CHICKEN

winter squash potato hash, harrissa mop

PAN-SEARED MONKFISH

micro root vegetable salad, green chile grits

ROASTED ACORN SQUASH

hazel dell mushrooms, pulled bread croutons, kale, maple aioli

PASTRAMI RUBBED PORK CHOP

cider brine, gruyere spätzle, sour cherry gastrique

BUFFALO HANGER STEAK

rosemary garlic butter, gremolata frites, ip8 vinegar aioli, hydro greens

ADDITIONAL ENTRÉE OPTIONS

\$50 per person



COLORADO LAMB T-BONE

sweet potato cassoulet, baby carrot chips, pomegranate mint gastrique

PRIME PORTERHOUSE

garlic herb butter, roasted carrots, brussel sprouts

OVEN ROASTED ELK STRIP LOIN

smoked cheddar grits, duck bacon, bourbon cherry reduction pistachio pesto

DESSERT

Choose two dessert options for your guests to choose from at the event



TORTA DE SANTIAGO

marcona almond, cranberry coulis, fresh tarragon, infused gelato

CHOCOLATE MALTED MOUSSE

ale caramel, orange cream, salted pretzel Breton

SPICED BROWN BETTY

cast iron apple & fig, 90 shilling reduction, brown sugar coconut

WHITE MOCHA CHEESECAKE

espresso gelee, vanilla bean whip, opus biscotti crumble



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BEVERAGE TASTINGS

COLORADO WINES



\$30 per person

PLUM CREEK | sauvignon blanc, Colorado

COLTERRIS | cabernet sauvignon, Colorado

INFINITE MONKEY THEOREM | cabernet franc, Colorado

BEER TASTINGS



URBAN

\$20 per person

GRAHAM CRACKER PORTER | ABV 5.6

Denver Beer Co. Denver, Colorado

COLORADO RED ALE | ABV 7.25 IBU 47

Black Shirt Brewing Co. Denver, Colorado

HAZY IPA | ABV 6.2 IBU 40

Great Divide Brewing Co. Denver, Colorado

LIGHTSHINE HELLES | ABV 5.5 IBU 22

Wibby Brewing Co. Longmont, Colorado

WILD

\$32 per person

BIG BAD BAPTIST IMPERIAL STOUT 10 OZ | ABV 12.7

Epic Brewing Co. Denver, Colorado

THE REVERAND BELGIAN-STYLE QUAD 10 OZ | ABV 10

Avery Brewing Co. Boulder, Colorado

LA FOLIE SOUR BROWN ALE 10 OZ | ABV 7 IBU 18

New Belgium Brewing Co. Fort Collins, Colorado

FARM HOUSE ALE | ABV 4.6 IBU 29

River North Brewery Denver, Colorado

ADD A COLORADO CURED PLATE TO YOUR TASTING FOR \$10 PER PERSON