



downtown | denver colorado

PRIVATE EVENT MENU

Across the street from Denver's Colorado Convention Center and the DCPA, Crave is an oasis of indulgence, offering a touch of the familiar infused with our signature brand of Crave decadence. With a sleek and sexy urban feel, handcrafted desserts, cocktails, and exceptional savory items, Crave caters to the epicurean in all of us.

Book your event today:

Event and Marketing Director
Janey Hawley
720-689-9951
Janey@cravedenver.com

CRAVE SAVORY | SIPS | SWEETS
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the champa space

40 seated | 50 standing

the 14th street alcove

20 seated | 35 standing

the patio

20 seated | 35 standing

the patio + the 14th Street Alcove

40 seated | 50 standing

full restaurant buyout

130 seated | 150 standing

SAVORY

Passed Plates | Platters

serves 15 guests | serves 25 guests

Blistered Shishito Peppers 45 | 90 - Lemon Crème Fraiche - Smoked Sea Salt

Albondigas 60 | 100 - Lamb Meatballs - Roasted Tomato Broth - Giardiniera

Crab Cakes 60 | 100 - Lemon Garlic Aioli - Pickled Onions - Cilantro

Chicken Wings 55 | 90 - Thai chili - Toasted Sesame - Hoisin Mayo - Cilantro Slaw

Roasted Beets 48 | 80 - Goat Cheese Mousse - Arugula Oil - Cracked Pepper

Chipotle Edamame 48 | 80 - Chipotle Adobo - Chia Seed - Lemon - Crème Fraiche

Burrata 55 | 90 - Tomato Jam - Crispy Prosciutto - Flat Bread

Ceviche 60 | 100 - Ceviche, Tortilla Chips*

Weekly Flatbreads 55 | 90- Herbivore or Carnivore options

Thai Salad 48 | 80 - Rice Noodles, Crispy Belly, Shrimp, Cucumbers, Tomatoes, Sambal Vinaigrette

House Greens 48 | 80 - Tomatoes, Cucumbers, Carrots, Croutons, Cheddar, House Ranch

Pea Crusted Ahi Tuna 60 | 100 - Napa Cabbage, Carrots, Peppers, Wontons, Soy Ginger Vinaigrette

Daily Board 70 | 120 - Chef daily assortment of charcuterie, cheeses, pickles....

SWEETS

Passed Plates | Platters

serves 15 guests | serves 25 guests

Chocolate Mousse **70 | 120**- Whipped Cream, Chocolate Ice Cream, Cocoa Nib & Walnut Gremolata, Caramel

Crave Doughnut Holes **65 | 112**- Powdered Sugar, Chocolate Fondue, Caramel, Doughnut Glaze

Chai Crème Brulee **70 | 120** - Vanilla Bean Ice Cream, Toasted Coconut, Spiced Orange

Chocolate Overload **80 | 140** - Chocolate Ganache, Chocolate Buttercream, Devils Food, Chocolate Milk

Tiramisu **75 | 130** - Frangelico Cream, Nutella ganache, Hazelnuts, Coffee Ice Cream

Pear Tres Leches **65 | 112** - Dulce de Leche, Chilled Pear Salad, Whipped Cream

Carrot Cake **70 | 120** - Crème Anglaise, Carrot Puree, Cream Cheese Frosting

Lemon Panna Cotta **65 | 112** - Mixed Berries, Whipped Cream, Almond Cookie

Milk & Cookie Shots **50 | 90** - Chocolate Chip Cookies, Shot of Milk

Order by THE DOZEN

Lemon Bars | 15 dozen

Mini Chocolate or Vanilla Cupcakes | 15 dozen

French Macaron Cookies | 15 dozen

Chocolate Chip Cookies | 20 dozen

Peanut Butter Cookies | 20 dozen

Large French Macaron Cookies | 20 dozen

Large Chocolate or Vanilla Cupcakes | 20 dozen

White Chocolate Macadamia Cookies | 20 dozen

Snickerdoodle Cookies | 20 dozen

Chocolate Brownies | 20 dozen

CAKES - Vanilla, Chocolate, Lemon, Red Velvet

Round 8" | 30 each Round 10" | 40 each

Half Sheet | 50 each Full Sheet | 80 each

SIPS

hosted bar packages

Packages are based on a THREE Hour Time Block for Evening Events & Two Hour Time Block for Daytime Events

Additional Hours May Be Purchased Pro-Rated with a Five Hour Maximum

Bar Prices include Bar set-up, Bartender

Soft Drinks, mixers, juices and garnishes are included with the purchase of a Full Bar

| | <u>evening</u> | <u>daytime</u> |
|--|-------------------------|-------------------------|
| beer and wine bar Beer, House Brand Chardonnay, Merlot & White Zinfandel Wine | \$ 25 per Person | \$ 20 per person |
| full bar with house brand liquor Beer, House Brand Chardonnay, Pinot Grigio, Cab. Sauv. Melbec, Mritage Wine & House Brand Liquor | \$ 35 per Person | \$ 30 per person |
| full bar with call brand liquor Beer, House Brand Chardonnay, Pinot Grigio, Cab. Sauv. Melbec Wine & Call Brand Liquor | \$ 45 per Person | \$ 40 per person |
| full bar with premium brand liquor Beer, House Brand Chardonnay, Pinot Grigio, Cab. Sauv. Melbec, Mritage Wine & Premium Brand Liquor | \$ 55 per Person | \$50 per person |

ADDITIONAL BAR OPTIONS

| | |
|--|---------------------|
| champagne toast | \$5 per person |
| coffee, liqueur bar (served for one hour) | \$6 per person |
| signature drink (Price based upon all needed ingredients) | \$3 per person |
| bottle service available | (prices per bottle) |

Other options are available*

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DINNER - THREE COURSE PLATED

(price determined by main course)

start *(select two for your menu)*

Chef's Inspired Soup

Black Bean Soup

House Greens - Tomatoes, Cucumbers, Carrots, Croutons, Cheddar, House Ranch

Thai Salad - Rice Noodles, Crispy Belly, Shrimp, Cucumbers, Tomatoes, Sambal Vinaigrette

mains *(select four for your menu)*

Lamb Pot Pie - Mashed Potato - Fried Mint - Puff pastry **\$25**

House Veggie Burger - Black Bean & Quinoa - Cheddar - LTOP - Brioche Roll - Fries **\$24**

Spire Burger - Wagyu Beef - Brioche Roll - LTOP - Cheddar - Fries * **\$26**

Pork Belly Bahn Mi - House Cured Belly - Demi Baguette - Radish Slaw - Fries **\$26**

Pan Roasted Salmon - Tasso Ham Cream - Sautéed Spinach - Crispy Red Potatoes **\$30**

Colorado Lamb Chops - Mashed Potatoes - Goat Crisp - Tomatoes and Mint * **\$36**

Beef Short Ribs - Crispy Red Potatoes - Stout Gravy - Baby Carrots **\$30**

Shrimp & Grits - Cheddar Grits - Gulf Shrimp - Creole Sauce - Pork Belly **\$32**

sweets *(select two for your menu)*

Chocolate Mousse - Whipped Cream, Chocolate Ice Cream, Cocoa Nib & Walnut Gremolata, Caramel

Crave Doughnut Holes - Powdered Sugar, Chocolate Fondue, Caramel, Doughnut Glaze

Chai Crème Brulee - Vanilla Bean Ice Cream, Toasted Coconut, Spiced Orange

Chocolate Overload - Chocolate Ganache, Chocolate Buttercream, Devils Food, Chocolate Milk

Tiramisu - Frangelico Cream, Hazelnuts, Coffee Ice Cream

Pear Tres Leches - Dulce de Leche, Chilled Pear Salad, Pastry Cream

Carrot Cake - Crème Anglaise, Carrot Puree, Cream Cheese Frosting

Lemon Panna Cotta - Mixed Berries, Whipped Cream, Almond Cookie

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FREQUENTLY ASKED QUESTIONS

Reserve an Event Space

A credit card & signed contract are required to book one of our event spaces. There are no space rental fees however, there are varying food and beverage minimum expenditures. Minimums need to be met before tax, tip & event service fee. Please call us for a quote for your proposed date & time.

There is a deposit required to book an event space, the credit card on file will be charged \$200.00 in case of cancellation.

Special Fees

The wine list at Crave offers an exciting selection of wines. If you choose to bring your own wine, the corkage fee is \$15 per 750ml. For every bottle of wine purchased from us, we will gladly waive one corkage fee.

Offsite Delivery & Catering: Items are delivered to you on disposable platters. For a minimal charge Crave supplies disposable plates, napkins, eating utensils & serving utensils. Delivery services are available within a 10 mile radius for orders of \$150 or more. Delivery & Full Service Catering are subject to 5% event service fee & 18% gratuity.

Payment

All hosted items will be tabulated on one check and presented to you for your verification, signature and payment. Payment is due in full upon conclusion of the scheduled event. We do not accept personal or business checks as payment.

For separate checks, please let us know in advance of ordering & allow at least one minute per check processing time upon payment. The main check can only be split up to four ways.

Guest Guarantee

Final guest counts are to be provided 72 hours prior to any event. If less than the number of people confirmed shows up to the event, the party will still be charged according to the final guest count given 72 hours in advance. On the other hand, if more people arrive, you will be charged for the total number of people present.

Due to the advance preparation required, we ask for your menu selections and all final event details at least 7 days in advance. Increases made within 24 hours prior to the event can usually be accommodated. Menu prices and availability are subject to seasonal changes.

Kids

We are very "kid friendly" and have menus that will appeal to them.

Extras

We can recommend florists, balloons, rental equipment, etc. Just ask us! Any equipment rental that we facilitate will be added directly to your final bill.