ABOUT DENVER UNION STATION EVENTS

With multiple, versatile venue spaces within Denver’s most iconic building, Union Station has continuously provided elevated meetings and events to both locals and visitors alike. All of our occasions are managed by The Crawford Hotel and are customizable to each clients’ unique needs.

The health and safety of our valued guests and team members is of the utmost importance. Denver Union Station and The Crawford Hotel are adhering to all State of Colorado, City of Denver, and national COVID-19 guidelines including social distancing, mask requirements, and more. Please note, per the State of Colorado’s mandate, you must wear a face mask inside Denver Union Station as well as its public spaces.

THE CRAWFORD HOTEL

All of the private and semi-private events at Union Station are managed by our team at The Crawford Hotel, Denver’s award-winning hotel right within Union Station.

Enjoy unparalleled amenities and personalized service at this iconic hotel in the heart of downtown Denver!
OUR CURRENT HEALTH AND SAFETY INITIATIVES INCLUDE, BUT ARE NOT LIMITED TO:

- Each space is thoroughly sanitized and disinfected prior to and following each meeting or event.
- High contact areas are sanitized every 60 minutes with approved disinfectants.
- Upon arrival, each team member will complete a wellness check with a no-contact thermometer.
- Hand sanitizer is available throughout the space.
- Masks are available for all guests upon request.
- For safety and sanitation purposes, canned sodas, bottled water, juices, and other individual beverage options will be served.
- Coffee service will be provided with disposable cups and individual creamers.
- All breakfast, lunch and snack catering options will be individually boxed or packaged. Lunch options may also be served plated. No displays or buffet-style catering options are available at this time.
- Meeting and event spaces are offered at half the maximum capacity and will not exceed 50 guests.
- Reception style service will consist of individually plated hors d'oeuvres passed to each guest.
- Floor decals are placed in any area where a line may form in order to promote social distancing.
- All associates are required to wear the appropriate PPE, including masks and gloves.
BRUNCH BEVERAGE SELECTIONS

PREMIUM WINE | $15.00 a glass
JP Chenet Blanc de Blanc | France
NV Lucien Albrecht Brut Rosé | France
The Hess Collection Chardonnay | Estate Grown Napa Valley
Magnolia Cabernet Sauvignon | Napa Valley

PLATINUM WINE | $25.00 a glass
Veuve Cliquot Brut | France
J Vineyards & Winery Brut Rosé | Russian River Valley
The Hess Collection Chardonnay
Panthera | Russian River Valley
Macphall “The Flyer” Pinot Noir | Sonoma Coast

SPIRITS | $12.00
Tito’s Vodka
Tanqueray Gin
Flor de Caña
Arette Tequila
Old Forester Bourbon
Johnnie Walker Red Label

CLASSIC COCKTAILS
$11.00
Mimosa
Greyhound
Bellini

$13.00
Bloody Mary
Old fashioned
Whiskey Sour

COOPER SIGNATURE COCKTAILS | $15.00
Ramos Gin Fizz | London Dry Gin, Fresh Lemon & Like, Cream, Egg White, Orange Flower Water
Corpse Reviver #2 | Hendrick’s Gin, Lillet Blanc, Combier Orange Curacao, Fresh Citrus, Dash of Absinthe

BEER | $11.00
Ayinger Bavarian Pilsner
Melvin IPA
Sam Smith’s Chocolate Stout

MIMOSA CART | $20 Per Person
$150 Bartender Fee
Bottomless Mimosas
Choice of Three Assorted Juices:
Fresh Squeezed Orange, Grapefruit, or Pomegranate

All prices are subject to a 22% service charge, 8% sales tax, and 3% USHPF.
V = Vegetarian, VG = Vegan, GF = Gluten Free, DF = Dairy Free

sales@thecrawfordhotel.com | 720.460.3700 | thecrawfordhotel.com
Offered for 10 guests or more. Menu will be served plated. Menu price includes Pigtrain Coffee, & Fresh Squeezed Juices. Please indicate any special dietary needs such as vegan, gluten-free, dairy-free, etc.

**THE COOPER CONTINENTAL**
$31 Per Person

**Fresh Cut Seasonal Fruit**

**Morning Pastries** | Cinnamon Rolls, Croissants, Whipped Butter, Jams

**Yogurt Parfaits** | Greek Yogurt, House Made Granola, Seasonal Berries

**Avocado Toast**
Arugula, Cherry Tomato, Cotija, Wheat Toast

**THE PETIT DEJEUNER**
$36 Per Person

**Fresh Cut Seasonal Fruit**

**Miniature Butter Croissants**
Whipped Butter

**Braised Apple Bilini**
Honey Crisp Apple, Powdered Sugar

**Aged Gruyere and Ham Quiche**

**Smoked Salmon Crostini**
Dill Cream Cheese, Shaved Cucumber, Caper

**Blueberry Lemon Tartlets**
Meyer Lemon, Fresh Blueberry

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**A LA CARTE ENHANCEMENTS**
Offered for 10 guests or more.
All menu enhancements will be served individually plated or packaged

**Breakfast Sandwich** | $11 Per Person
Egg, Cheddar, Bacon, Arugula, Roma Tomato, Garlic Aioli, Buttered Croissant

**Chicken & Waffle Skewers** | $12 Per Person
Fried Chicken, Fresh Made Waffles, Sweet Potato, Brown Butter Glaze, Syrup

**Assorted Bagels, House Blended Flavored Cream Cheeses** | $48 Per Dozen

**Artisanal Fruit & Cheese Board** | V
$13 Per Plate
Local & Imported Cheese | Cloth Bound Cheddar, St. Andre’s Brie, Manchego & Prima Donna, Fresh Fruit, Fig Jam, Marinated Olives, Marcona Almonds, Grain Mustard, Rustic Bread

**Charcuterie & Antipasti** | $17 Per Plate
Local & Imported Artisan Cured Meats | Aged Prosciutto De Parma, Genoa Italian Salami, Bresaola Cheese | Cloth Bound Cheddar, St. Andre’s Brie, Manchego, Marinated Olives, Marcona Almonds, Cornichon, Pepperoncini, Crostini

**The French Temper** | $12 Per Plate
Housemade Hummus, Olive Tapenade, Classic French Onion Dip, Grissini, Flatbread, Vegetable Spears

**Chilled & Fresh Shucked Seafood** | GF
$19 Per Plate
Cocktail Shrimp, Shucked Oysters, Seasonal White Fish Ceviche, Cocktail Sauce, Mignonette, Assorted Accouterments

**SWEETS**

**Chef Selected Tartlets** | V | $4
**Turtle Cheesecake Bites, Caramel** | V | $5

**Assorted Miniature Truffles** | V | $6
**Double Chocolate Almond Cake** | V, GF | $4
**Blake & White Cake Pops** | V | $6

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RECEPTION BEVERAGE SELECTIONS

**PREMIUM WINE**  |  $15.00 a glass
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JP Chenet Blanc de Blanc | France
NV Lucien Albrecht Brut Rosé | France
The Hess Collection Chardonnay | Estate Grown Napa Valley
Magnolia Cabernet Sauvignon | Napa Valley

**PLATINUM WINE**  |  $25.00 a glass
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Veuve Cliquot Brut | France
J Vineyards & Winery Brut Rosé | Russian River Valley
The Hess Collection Chardonnay
Panthera | Russian River Valley
Macphall “The Flyer” Pinot Noir | Sonoma Coast

**SPIRITS**  |  $12.00
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Tito’s Vodka
Tanqueray Gin
Flor de Caña
Arette Tequila
Old Forester Bourbon
Johnnie Walker Red Label

**CLASSIC COCKTAILS**  |  $15.00
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Cooper Old Fashioned
Vesper
Crystal Mule
Margarita
Manhattan

**COOPER SIGNATURE COCKTAILS**  |  $15.00
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Cooper Lounge 50:50 Gin Martini
Tanqueray 10 Gin, Lillet Blanc, Orange Bitters, Lemon Zest
Rocky Mountain Sour | Old Forrester Single Barrel Bourbon, Leopold Bros. Blackberry, Fernet Branca, Fresh Lemon, Egg White, Honey

**BEER**  |  $11.00
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Ayinger Bavarian Pilsner
Melvin IPA
Sam Smith’s Chocolate Stout

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RECEPTION MENUS

HORS D’ŒUVRES {PASSED}

Priced per piece. Choose a minimum of three, and up to six selections per guest.
All Hors D’Oeuvres will be plated as a trio and passed in waves.

MEAT AND POULTRY

Chicken Mole Satay, Chipotle Crema  |  GF  |  $6
Bacon Wrapped Date, Sliced Almond |  GF  |  $5
Bison Albondiga, Romesco Sauce |  $6
Prosciutto Wrapped Asparagus, Aged Balsamic |  $7

SEAFOOD

Shrimp Cocktail, Cocktail Sauce |  DF  |  $7
Blue Lump Crab Cakes, Micro Arugula, Basil Aioli |  $7
Caviar, Blini, Crème Fraîche |  $7
Tempura Tiger Shrimp, Sweet Chili, Green Onion |  $7

VEGETARIAN

Stuffed Peppadew, Herbed Goat Cheese |  GF, V  |  $4
Arancini, Basil Aioli, Micro Tomato Relish |  V  |  $5
Olive & Manchego Croquettes, Oven Roasted Tomato |  V  |  $5
Vegetable Spring Roll, Ponzu, Crushed Peanut |  DF, VG  |  $6

SWEETS

Artisan Macarons |  GF, V  |  $4
Chef Selected Tartlets |  V  |  $4
Assorted Petit Fours |  V  |  $5
House Made NY Cheesecake Bites |  V  |  $4

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PLATES  
*Individually plated displays*

**ARTISANAL FRUIT & CHEESE BOARD**  |  V  |  $13 Per Plate

*Local and Imported Cheeses*  |  Cloth Bound Cheddar, St. Andre's Brie, Manchego, & Prima Donna Gouda with Fresh Fruit

*Accompanied By*  |  Fig Jam, Marinated Olives, Marcona Almonds, Grain Mustard, Rustic Bread

**CHARCUTERIE & ANTIPASTI**  |  $17 Per Plate

*Local & Imported Artisan Cured Meats*  |  Aged Prosciutto De Parma, Genoa Italian Salami, Bresaola

*Cheese*  |  Cloth Bound Cheddar, St. Andre's Brie, Manchego, & Prima Donna

*Accompanied By*  |  Marinated Olives, Marcona Almonds, Cornichon, Pepperoncini, Crostini

**CHILLED & FRESH SHUCKED SEAFOOD**  |  GF  |  $19 Per Plate

Cocktail Shrimp, Shucked Oysters, Seasonal Ceviche

*Accompanied by*  |  Cocktail Sauce, Mignonette, Accouterments

**THE FRENCH TEMPER**  |  $12 Per Plate

Housemade Hummus, Olive Tapenade, Classic French Onion Dip, Grissini, Flatbread, Vegetable Spears

**FARMER'S MARKET**  |  V  |  $10 Per Plate

Chef’s Selection of Assorted Seasonal Cut Vegetables, Housemade Hummus and Flatbread

**MINIATURE PASTRIES & ASSORTED SWEETS**  |  V  |  $14 Per Plate

Selection of House-Made NY Cheesecake, Assorted Petit Fours, Macarons, Miniature Tartlets, Chocolate Almond Cake Bites

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