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.

VENUE SPACES

**Lower Level**
The Webb Gallery
McWhinney
Larimer
Belz
Urban Neighborhoods

**Main and Upper Level**
The Great Hall
Shuffleboard Platform
Cooper Lounge
Terminal Bar
  • Outdoor patio and indoor Beer Garden 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.
BREAKFAST MENUS

All menu options will be served individually packaged or boxed. Based on a 60-minute service. Menu price includes Pigtrain Coffee, Hot Tea and Juices. Please indicate any special dietary needs with us.

STATION CONTINENTAL  |  $26 per person

Fresh Cut Seasonal Fruit

Mixed Nuts

Morning Pastries (V)  |  cinnamon rolls, croissants, butter, jams

Yogurt Parfaits (V)  |  greek yogurt, housemade granola, seasonal berries

CONTEMPORARY  |  $38 per person

Fresh Cut Seasonal Fruit

Mixed Nuts

Morning Pastries (V)  |  cinnamon rolls, croissants, butter, jams

Scrambled Colorado Eggs

Choice of Two (GF)
center-cut bacon, breakfast sausage, vegetarian sausage (upon request only)

Served with:
herbed potatoes (GF)
vanilla french toast (V) with butter and syrup

A LA CARTE ENHANCEMENTS

Breakfast Sandwich  |  $8 per person
egg, cheddar cheese, aioli, english muffin
Choice of:
center cut bacon, ham, breakfast sausage, vegetarian sausage

Breakfast Burritos  |  $7 per person
flour tortilla with fried potatoes, eggs, salsa, cheddar cheese
Choice of:
vegetarian or pork green chili

Assorted Bagels (V)  |  $48 per dozen
house blended cream cheese (V)

V = VEGETARIAN  VG = VEGAN  DF = DAIRY FREE  GF = GLUTEN FREE

All prices are subject to a 24% service charge, 8% sales tax and 3% USHPF.

events@unionstationindenver.com  |  720.460.3700  |  thecrawfordhotel.com
BREAKS

All menu options will be served individually packaged or boxed. Based on a 60-minute service.

ALL DAY BEVERAGES  |  $24 per person
Locally Roasted Organic Pigtrain Coffee
Hot Teatulia Tea Selections
Assorted Individual Juices
Assorted Soft Drinks
Bottled Water  |  still and sparkling

POWER BREAK  |  $20 per person
Clif Bars, Assorted Kind Bars, Fresh Cut Seasonal Fruit, Hummus, Raw Vegetables, Pita Chips, Assorted Popcorn, Chocolate Covered Pretzels, Mixed Nuts

TRAIL MIX BREAK  |  $14 Per person
chef’s selection of nuts, dried fruits, candies, housemade granola, yogurt covered pretzels

A LA CARTE BREAK ENHANCEMENTS

Assorted Bagels  |  house-blended, flavored cream cheese  |  $48 per dozen
Hummus, Seasonal Vegetables, Pita Chips, Rice Crackers  |  $8 per person
Tortilla Chips, Guacamole, Salsa, Jalapeño Queso  |  $9 per person
Clif Bars, Kind Granola Bars, Nature Valley Bars  |  $5 each
Miss Vickie’s Chips  |  $3 each

Assorted House Baked Cookies or Brownies  |  $40 per dozen
Bottled Iced Tea & Lemonade  |  $5 each
Assorted Soft Drinks  |  $5 each
Still & Sparkling Bottled Water  |  $5 each
Locally Roasted Organic Pigtrain Coffee and Hot Teatulia Tea Service  |  $75 per gallon

All prices are subject to a 24% service charge, 8% sales tax and 3% USHPF.
LUNCH MENUS

Based on a 60-minute service. Menu price includes Iced Tea, Iced Water, Pigtrain Coffee.
Please indicate any special dietary needs such as vegan, gluten-free, dairy-free, etc.

ALMUERZO | $45 per person

Chipotle Caesar Salad | shaved parmesan, black bean relish, spiced croutons

Jerk Chicken | jicama lime salsa | GF

Spanish Rice | garlic and tomato | GF + V

Mexican Wedding Cookies | V

HOMETOWN | $42 per person

Southern Wedge Salad | baby iceberg, cherry tomato, center-cut bacon, red onion, peppercorn bleu cheese, barrel-aged hot sauce | GF

Reuben Sliders | corned beef, sauerkraut, swiss, sriracha 1000 island

Baked Mac & Cheese | cavatappi, beer cheese, breadcrumb | V

Chocolate Brownies | V

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EXECUTIVE TO-GO LUNCH

SANDWICHES  |  $32 per person

Choose up to 3 sandwich or wrap types. Please provide quantities of each, or menu selection cards can be placed in meeting space for attendee to select the day of event.

Turkey and Swiss  |  lettuce, tomato, red onion, dill pickle, mayo, yellow mustard

Chicken Bacon Ranch  |  grilled chicken breast, crispy bacon, havarti, lettuce, tomato, red onion, buttermilk ranch

Italian  |  lettuce, tomato, red onion, pepperoncini, provolone, pepperoni, salami, capicola, mayo, oregano, oil and vinegar

Vegetarian  |  sharp cheddar, spinach, tomato, red onion, pickle, cucumber, roasted red pepper, black olive, mayo, yellow mustard

Gyro  |  shaved lamb, lettuce, tomato, red onion, cucumber, dill pickle, tzatziki, naan

B.L.T.  |  toasted sourdough, center cut bacon, crisp leaf lettuce, sliced tomato, garlic aioli

ACCOMPANIED BY:

Miss Vickie’s Chips

Seasonal Fruit

Chef’s Choice Baked Sweet Treat

Bottled Water

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PLATED DINNER

Served with Pigtrain Coffee & Hot Tea

WITH TWO ENTRÉES | $66 per person

STARTERS | choice of one soup & one salad

**Roasted Tomato Soup** | V
basil oil, garlic crouton

**Vegetarian or Pork Green Chili**
cilantro crema, tortilla strips

**Sweet Corn Bisque** | V, GF

**Roasted Beet Salad** | V, GF
frisée lettuce, assorted beets, haystack farms goat cheese, candied walnut, balsamic thyme vinaigrette

**Southern Wedge Salad**
baby iceberg, cherry heirloom tomato, center-cut bacon, red onion, peppercorn bleu cheese, barrel-aged hot sauce

**Quinoa Summer Salad** | GF
baby spinach, tricolor quinoa, sliced almond, goat cheese, strawberry, blueberry, housemade honey citrus vinaigrette

**Arugula** | V
candied walnut, chopped dates, shaved parmesan, garlic herb crouton, meyer lemon vinaigrette

**Lemon Kale Caesar**
kale, cabbage, egg, garlic herb croutons, shaved parmesan, housemade lemon caesar

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PLATED DINNER

**ENTRÉES** | choose two

**Pesto Cavatappi** | V
wild mushroom, oven-roasted tomato, shaved parmesan

**Seared Polenta Cakes** | V, GF
grilled seasonal vegetables, wild mushroom ragout, tomato-basil broth, lemon frisée

**Fried Sweet Corn Risotto** | GF
fried risotto cake, honey parsnip puree, blistered cherry tomato, broccoli rabe, chili oil

**Herb Marinated Icelandic Cod** | GF
smoked rice pilaf, baby asparagus, blistered cherry tomato, bacon beurre blanc

**Blackened Yellowtail Ahi** | DF
cococonut lavender rice, sweet soy, scallion grass

**Scottish Salmon** | GF
smoked rice pilaf, charred lemon, caper beurre blanc

**Shrimp & Grits** | GF
pan seared tiger shrimp, center cut bacon, blistered tomato, chive, citrus beurre blanc, barrel-aged hot sauce

**Crispy Skin Airline Chicken** | GF
roasted root vegetables, garlic jus

**Colorado Lamb Sirloin** | GF
heirloom carrot, sweet pea, pearl onion, rosemary jus

**Beef Tenderloin** | GF
caramelized pearl onion, sweet pea, garlic braised heirloom carrot, whipped potato, rosemary demi-glace

**SWEET TOOTH** | choose two

**Pecan Bread Pudding** | V
caramel glaze

**Dark Chocolate & Sea Salt Torte** | V
New York Style Cheesecake | V
strawberry coulis

**Strawberry Rhubarb Tart** | V

**Vanilla Bean Crème Brule** | V

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# Reception Menus

## Hors d’Oeuvres | 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

<table>
<thead>
<tr>
<th>Item</th>
<th>Notes</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Candied Apple Pork Belly</td>
<td>GF, DF</td>
<td>$6</td>
</tr>
<tr>
<td>Pork Gyoza Dumpling</td>
<td>ponzu, DF</td>
<td>$5</td>
</tr>
<tr>
<td>Bison Albondiga</td>
<td>romesco sauce, GF</td>
<td>$6</td>
</tr>
<tr>
<td>Chicken Mole Satay</td>
<td>chipotle crema, GF</td>
<td>$6</td>
</tr>
<tr>
<td>Smoked Duck Crostini</td>
<td>braised apple, herbed goat cheese</td>
<td>$7</td>
</tr>
<tr>
<td>Bacon Wrapped Date</td>
<td>sliced almond, GF, DF</td>
<td>$5</td>
</tr>
</tbody>
</table>

### Seafood

<table>
<thead>
<tr>
<th>Item</th>
<th>Notes</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tempura Tiger Shrimp</td>
<td>sweet chili, green onion</td>
<td>$7</td>
</tr>
<tr>
<td>Coconut Shrimp</td>
<td>chili lime aioli</td>
<td>$7</td>
</tr>
<tr>
<td>Chili Lime Salmon Satay</td>
<td>cilantro lime crema, GF</td>
<td>$7</td>
</tr>
<tr>
<td>Blue Lump Crab Cake</td>
<td>basil aioli, micro arugula</td>
<td>$7</td>
</tr>
<tr>
<td>Tuna Poké</td>
<td>cucumber chip, sriracha aioli, toasted sesame seed</td>
<td>DF</td>
</tr>
<tr>
<td>Bacon Wrapped Diver Scallop</td>
<td>GF</td>
<td>$7</td>
</tr>
</tbody>
</table>

### Vegetarian

<table>
<thead>
<tr>
<th>Item</th>
<th>Notes</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Soft Pretzel Bite</td>
<td>garlic parmesan, V</td>
<td>$4</td>
</tr>
<tr>
<td>Stuffed Peppadew</td>
<td>herbed goat cheese, V, GF</td>
<td>$4</td>
</tr>
<tr>
<td>Arancini</td>
<td>basil aioli, micro tomato relish, V</td>
<td>$5</td>
</tr>
<tr>
<td>Baked Mac &amp; Cheese Croquette</td>
<td>V</td>
<td>$6</td>
</tr>
<tr>
<td>Olive &amp; Manchego Croquette</td>
<td>V</td>
<td>$5</td>
</tr>
</tbody>
</table>

### Sweets

<table>
<thead>
<tr>
<th>Item</th>
<th>Notes</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Artisan Macaron</td>
<td>V, GF</td>
<td>$4</td>
</tr>
<tr>
<td>Chef Selected Tartlet</td>
<td>V</td>
<td>$4</td>
</tr>
<tr>
<td>Turtle Caramel Cheesecake Bite</td>
<td>V</td>
<td>$5</td>
</tr>
<tr>
<td>Carrot Spice Cake</td>
<td>cream cheese frosting, V</td>
<td>$5</td>
</tr>
<tr>
<td>Chef Selected Petit Four</td>
<td>V</td>
<td>$5</td>
</tr>
<tr>
<td>Double Chocolate Almond Cake</td>
<td>V, GF</td>
<td>$4</td>
</tr>
</tbody>
</table>

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RECEPTION MENUS

INDIVIDUALLY PLATED ENTRÉES

**Farmer's Market** | V | $10 per plate
chef’s selection of assorted seasonal cut vegetables, housemade hummus, flatbread

**The French Temper** | $12 per plate
housemade hummus, olive tapenade, classic french onion dip, assorted crackers, flatbread & vegetable spears

**Artisan Cheese** | V | $13 per plate
local & imported cheeses - cloth bound cheddar, st. andre’s brie, manchego, marinated olives, marcona almonds, grain mustard, assorted crackers

**Charcuterie** | $17 per plate
local & imported artisan cured meats, prosciutto de parma, genoa italian salami, bresaola, marinated olives, marcona, almonds, cornichon, assorted crackers

**Chilled & Fresh Shucked Seafood** | GF | $19 per plate
cocktail shrimp skewers, shucked oysters, seasonal white fish ceviche, cocktail sauce, mignonette, lemon

**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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RECEPTION PACKAGES

Based on a 90-minute service.

THE POP-UP TAQUERIA | $43 per person

PASSED TRIO: ONE WAVE

Avocado Salsa  |  V, DF  
crispy flour tortilla
Mini Taquito  
seasoned barbacoa, cilantro
Shrimp Ceviche  |  GF, DF  
roasted corn pico, fresh lime

PASSED TRIO: TWO WAVES

Chicken Mole Satay  
chicken breast, chipotle crema
Chili Relleno Bites  |  V  
roasted poblano, cheese, crispy tortilla
Mini Empanada  
chicken tinga, southern black bean

PASSED SWEETS: ONE WAVE

Tres Leches Cake  |  V  
assorted berries
Fried Buñuelos  |  V  
cinnamon, sugar

THE GASTROPUB | $47 per person

PASSED TRIO: ONE WAVE

Mac & Cheese Croquettes  |  V  
Beer Brats  |  GF  
Deviled Eggs  |  GF  

PASSED TRIO: TWO WAVES

Wedge Salad Skewer  
center cut bacon, grape tomato, red onion, peppercorn blue cheese
Beef Slider  
arugula, havarti, pickled red onion
Smoked Salmon Club  
dill cream cheese, roma tomato, crispy bacon

PASSED SWEETS: ONE WAVE

Double Chocolate Cake Bites  |  V  
salted caramel
Beignets  |  V  
raspberry coulis, powdered sugar

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**RECEPTION PACKAGES**

Based on a 90-minute service.

**THE PACIFIC RIM  |  $55 per person**

**PASSED TRIO: ONE WAVE**

**Tuna Poké  |  DF, GF**  
cucumber crisp, sriracha aioli, toasted sesame seed

**Shrimp Tempura  |  DF**  
sweet chili, scallion grass

**Asian Crab Cakes**  
ginger ponzu

**PASSED DUO: ONE WAVE**

**Asian Chopped Salad  |  VG, GF**  
green cabbage, kale, edamame, shredded carrot, sesame wonton, peanut vinaigrette

**Vegetable Spring Roll  |  VG, DF**  
sweet and sour

**PASSED DUO: ONE WAVE**

**Steamed Bao Bun**  
braised pork belly, cilantro-jalapeño slaw, sriracha aioli

**Lemongrass Beef Skewers  |  DF**  
ponzu, crushed peanut

**PASSED SWEETS: ONE WAVE**

**Mochi  |  V**  
vanilla and red bean

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HOSTED BAR PACKAGES

Bartenders are billed at $150.00 each, up to 4 hours of service. Hosted bar packages require a 2-hour minimum.

BEER, WINE, AND SODA

PREMIUM | $25 per guest
Two-Hour Package with Premium Wine Selections,
$10.00 per guest for each additional hour

PLATINUM | $28 per guest
Two-Hour Package with Platinum Wine Selections,
$10.00 per guest for each additional hour

FULL BAR

PREMIUM | $27 per guest
Two-Hour Package with Premium Wine and Spirit Selections,
$10.00 per guest for each additional hour

PLATINUM | $30 per guest
Two-Hour Package with Platinum Wine and Spirit Selections,
$12.00 per guest for each additional hour

FULL BAR WITH CLASSIC COCKTAILS | $30 per guest
Two-Hour Package, $13.00 per guest for each additional hour

SUB MENU
Draft Selections @ $7.00
Offered on Gallery Bar Events Only

‘Lightshine’ Helles Style Lager – Wibby Brewing Co., Longmont
‘Astronaut’ Amber – Platt Park Brewing Co., Denver
IPA – Odell Brewing Co., Fort Collins
‘Big Ben’ Brown Ale – Bull & Bush Brewery, Denver

Prices do not include 24% Service Charge, 3% USHPF Fee, or 8% Sales Tax Staffing will be determined and agreed upon between Denver Union Station and client prior to event. All prices and products subject to change without notice.
COLORADO BEER SELECTIONS | $7

Howdy Pilsner | The Post Brewing Co. | Lafayette

White Rascal Belgian Wit | Avery Brewing Co. | Boulder

Fat Tire Amber Ale | New Belgium Brewing Co. | Fort Collins

Odell IPA | Odell Brewing Co. | Fort Collins

Graham Cracker Porter | Denver Beer Co. | Denver

WINE

PREMIUM | $10 per glass, $40 per bottle

Naonis Prosecco | Italy

Cote Mas Rosé | France

Benvolio Pinot Grigio | Italy

Terrazas Altos del Plata Chardonnay | Argentina

Amalaya Malbec | Argentina

Terrazas Altos del Plata Cabernet Sauvignon | Argentina

PLATINUM | $12 per glass, $48 per bottle

JP Chenet Blanc de Blanc Brut | France

Chateau St. Michelle Brut Rosé | France

Esk Valley Sauvignon Blanc | New Zealand

Chalk Hill Chardonnay | California

Firesteed Pinot Noir | Oregon

Newton Skyside Cabernet Sauvignon | California

NON-ALCOHOLIC SELECTIONS | $5

Pepsi / Diet Pepsi / Sierra Mist / Tonic Water / Soda Water / Bottled Water / Assorted Juices

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BEVERAGE COCKTAIL SERVICES

Bartenders are billed at $150.00 each up to 4 hours of service.

SPIRITS

**PREMIUM**  |  $10
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Tito’s Vodka
Tanqueray Gin
Bacardi Rum
Milagro Silver Tequila
Bulleit Bourbon
Dewars Scotch

**PLATINUM**  |  $12
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Ketel One Vodka
Hendrick’s Gin
Plantation 5 Year Rum
Don Julio Silver Tequila
Knob Creek Bourbon
Johnnie Walker Black Label Scotch

CLASSIC COCKTAIL ADDITIONS  |  $13
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$50 set-up charge, per bar
Create your own menu and choose up to five cocktails

**Old Fashioned**  |  Rye Whiskey, Sugar Cube, Angostura Bitters
**Moscow Mule**  |  Vodka, Fresh Lime Juice, Ginger Beer

**Manhattan**  |  Rye Whiskey, Sweet Vermouth, Angostura Bitters
**Paloma**  |  Tequila, Fresh Lime Juice, Grapefruit Soda

**Negroni**  |  Gin, Campari, Sweet Vermouth
**Cosmopolitan**  |  Citrus Vodka, Combier, Fresh Lime Juice, Cranberry Juice

**Whiskey Sour**  |  Whiskey, Fresh Lemon Juice, Simple Syrup
**French 75**  |  Gin, Fresh Lemon Juice, Simple Syrup, Prosecco

**Boulevardier**  |  Rye Whiskey, Campari, Sweet Vermouth
**Margarita**  |  Tequila, Fresh Lime Juice, Combier, Agave Syrup, Salted Rim

**Martini**  |  Vodka or Gin, Dry Vermouth

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