PRIVATE EVENTS
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 Blancs | 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 Clicquot Brut | France
J Vineyards & Winery Brut Rosé | Russian River Valley
The Hess Collection Chardonnay
Panthera | Russian River Valley
Macphail “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 & Lime, 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


**BRUNCH MENUS**

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.

<table>
<thead>
<tr>
<th>THE COOPER CONTINENTAL</th>
<th>THE PETIT DEJEUNER</th>
</tr>
</thead>
<tbody>
<tr>
<td>$31 Per Person</td>
<td>$36 Per Person</td>
</tr>
<tr>
<td><strong>Fresh Cut Seasonal Fruit</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Morning Pastries</strong></td>
<td><strong>Miniature Butter Croissants</strong></td>
</tr>
<tr>
<td>Cinnamon Rolls,</td>
<td>Whipped Butter</td>
</tr>
<tr>
<td>Croissants, Whipped Butter, Jams</td>
<td></td>
</tr>
<tr>
<td><strong>Yogurt Parfaits</strong></td>
<td><strong>Braised Apple Blini</strong></td>
</tr>
<tr>
<td>Greek Yogurt, House</td>
<td>Honey Crisp Apple, Powdered Sugar</td>
</tr>
<tr>
<td>Made Granola, Seasonal Berries</td>
<td></td>
</tr>
<tr>
<td><strong>Avocado Toast</strong></td>
<td><strong>Aged Gruyere and Ham Quiche</strong></td>
</tr>
<tr>
<td>Arugula, Cherry Tomato, Cotija, Wheat</td>
<td></td>
</tr>
<tr>
<td>Toast</td>
<td><strong>Smoked Salmon Crostini</strong></td>
</tr>
<tr>
<td></td>
<td>Dill Cream Cheese, Shaved Cucumber, Caper</td>
</tr>
<tr>
<td></td>
<td><strong>Blueberry Lemon Tartlets</strong></td>
</tr>
<tr>
<td></td>
<td>Meyer Lemon, Fresh Blueberry</td>
</tr>
</tbody>
</table>

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
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. André 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. André 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 Accoutrements

**SWEETS**

**Chef Selected Tartlets** | V | $4

**Turtle Cheesecake Bites, Caramel** | V | $5

**Assorted Miniature Truffles** | V | $6

**Double Chocolate Almond Cake** | V, GF | $4

**Black & White Cake Pops** | V | $6

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