

# Boulder SOCIAL

EATERY • BAR • BREWERY



## *Group & Private Dining*



1600 38TH ST, BOULDER, CO 80301 | 303-440-2892 | [ALEX@BOULDERSOCIAL.COM](mailto:ALEX@BOULDERSOCIAL.COM)



# *Welcome to Boulder Social*

Look no further for the perfect place to host your next event -  
Social's in our name after all!

Boulder Social's indoor and outdoor private and semi-private event spaces can accommodate 20 - 100 guests, making it the ideal location for holiday parties, birthday celebrations, sporting events, corporate events, business luncheons, or any social soirée!

Let our sales team help you plan the perfect party with a customizable menu that is sure to excite everyone in your group. Choose from a wide range of sharable appetizers, rustic pizzas, burgers & sandwiches, fresh salads, made-from-scratch-entrées, craft cocktails, and Social Beers freshly brewed in our on-site brewery. Boulder Social specializes in good vibes and togetherness, so we can ensure there's something on the menu for everyone, whether they're vegan, vegetarian, gluten-free, or just want to savor a delicious meal with friends & family!

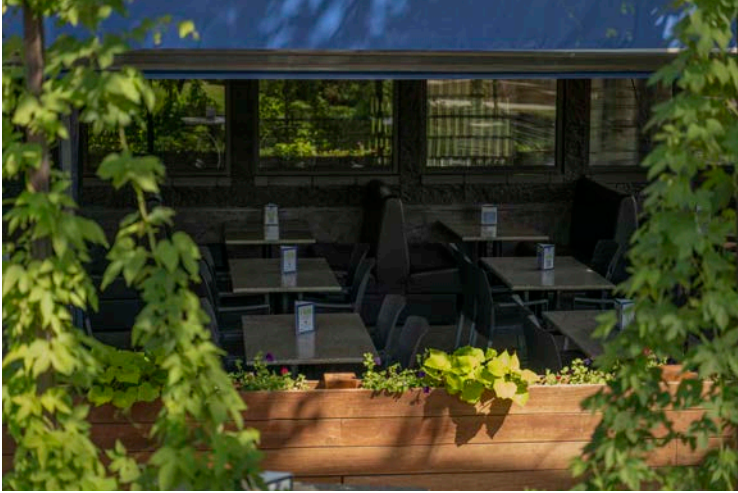
When you host your event at Boulder Social, you'll get more than just great food - we're the perfect spot for people who love a good time!

# EVENT SPACES



EVENT SPACE	CAPACITY
FULL OUTDOOR SPACE	84 SEATED   100 STANDING
LOWER DECK*	44 SEATED   60 STANDING
UPPER DECK*	24 SEATED   40 STANDING
SOUTH COCKTAIL ROOM (SEMI-PRIVATE)	28 SEATED   30 STANDING
SUSHI ROOM (SEMI-PRIVATE)	32 SEATED
COCKTAIL ROOM (SEMI-PRIVATE)	46 SEATED
MOUNTAIN VIEW ROOM (SEMI-PRIVATE)	36 SEATED   40 STANDING
WINE ROOM (SEMI-PRIVATE)	16 SEATED   16 STANDING

# PRIVATE EVENT SPACES



## LOWER DECK

Private, covered outdoor dining space that can seat up to 44 guests and host up to 60 people for a mingling-style event. Three tent walls can be opened for warmer days or closed and heated in the winter. Flexible seating options with high top tables, low top tables and booths.



## UPPER DECK

The smaller of our two private covered decks can seat up to 24 guests and host up to 40 people for a mingling-style event. Tent walls can be opened in summer or closed with full heat in winter. Low-top and high-top tables available for seating.

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### NEED MORE SPACE THAN THE SINGLE DECKS?

Inquire about our full outdoor space for full access to both covered decks and adjoining outdoor patio with firepit area, cornhole game and more!

# DRINK PACKAGES

*Only available Sunday through Thursday. No shots, doubles, neat pours or drinks served on the rocks. Packages are not required for group bookings. Hosted bar, drink tickets and other flexible options available.*

## • DRAFT BEER + WINE + SOCIAL COCKTAILS & OLD FASHIONEDS & WELL MIXED DRINKS •

\$35 PER PERSON FOR 2 HOURS  
*+\$20 per person, per additional hour*

## • DRAFT BEER + WINE •

\$25 PER PERSON FOR 2 HOURS  
*+\$15 per person, per additional hour*

## • SOCIAL BEER •

\$22 PER PERSON FOR 2 HOURS  
*+\$12 per person, per additional hour*

## • PEPSI PRODUCTS & ICED TEA •

\$8 PER PERSON FOR 2 HOURS  
*+\$4 per person, per additional hour*



# PARTY PLATTERS

## PRICED PER PLATTER

### CRISPY BRUSSELS PLATTER **VG**

Mint, cilantro, truffle-chile glaze, toasted sesame seeds, snap, crackle, pop • 40

### PRIME RIB SLIDERS PLATTER\*

Freshly sliced, house-roasted prime rib sliders, horseradish aioli, crispy onions, au jus, brioche slider buns • 65

### CRISPY BUFFALO CAULIFLOWER PLATTER **GF V**

Tempura battered, tossed in buffalo sauce, vegan ranch, celery • 35

### LOADED CHICKEN TENDERS PLATTER

House-made chicken tenders, Buffalo sauce, blue cheese crumbles, applewood smoked bacon, fresh jalapeños • 50

### PEEL & EAT SHRIMP PLATTER

2 lb. Simmered in Social Mexican-Style Lager & Old Bay seasoning, chilled & iced, house cocktail sauce, lemons • 45

### PRETZEL BITES PLATTER **VG**

Bite-sized pretzel pieces, green chili queso, beer mustard • 35  
*Add 2 lb. sausage +25*

### VEGETABLE CRUDITÉ PLATTER **VG**

Assortment of celery, carrots, cherry tomatoes, pickles, pepperoncini and bell peppers, served with assorted dressings • 35

### AHI TUNA POKE PLATTER\*

Ahi poke, cucumbers, mango, wakame, pickled carrots, jalapeños, sesame seeds, spicy aioli, sushi rice, sides of eel sauce • 60

### CHIPS & DIP TRIO PLATTER **GF VG**

House fried tri-colored tortilla chips, served with sides of chipotle salsa, guacamole and green chili queso • 30



**GF** = gluten free | **VG** = vegetarian (may contain eggs or dairy) | **V** = vegan

\*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions. All fried items are prepared in oil that is also used to cook shellfish, fish, and breaded items.

# PIZZA PACKAGE

\$50 PER PERSON

## • CHOOSE 2 APPETIZERS •

### CRISPY BRUSSELS **VG**

Mint, cilantro, truffle-chile glaze, toasted sesame seeds, snap, crackle, pop

### CRISPY BUFFALO CAULIFLOWER **GF V**

Vegan ranch, celery

### CHEESE CURDS **VG**

Breaded mozzarella curds, marinara sauce

### BAKED BAVARIAN PRETZEL **VG**

Green chile queso, beer mustard

## • CHOOSE 2 SALADS •

### SIMPLE HOUSE SALAD **GF**

Mixed greens, carrots, cucumbers, red onions, cherry tomatoes, bacon, white balsamic vinaigrette

### CAESAR SALAD

Romaine, house-made croutons, shaved parmesan cheese, house-made Caesar dressing

### CHOP SALAD **GF VG**

Mixed greens, apples, raisins, candied walnuts, cherry tomatoes, cucumbers, blue cheese crumbles, white balsamic vinaigrette

## • CHOOSE 3 COLORADO RUSTIC 14" PIZZAS •

*Additional options (4th, 5th): \$11 per person per option*

### MARGHERITA **VG**

Crushed San Marzano tomato sauce, fresh basil, fresh mozzarella cheese

### BOULDER BELLO **VG**

Roasted garlic & olive oil, shredded mozzarella cheese, portobello mushrooms, topped with fresh arugula, goat cheese, balsamic drizzle

### FIG PROSCIUTTO

Roasted garlic & olive oil, prosciutto, fig jam, fresh basil, fresh arugula, shredded mozzarella cheese, parmesan cheese, balsamic drizzle

### PEPPERONI

Tomato sauce, shredded mozzarella cheese, pepperoni

### BOULDER COWBOY

Tomato sauce, blackened chicken, candied bacon, shredded mozzarella & cheddar cheeses, red onions, fresh jalapeños, drizzled BBQ sauce

### SOCIAL LOADED

Tomato sauce, shredded mozzarella cheese, pepperoni, Italian sausage, green bell peppers, red onions, black olives, mushrooms

### VEGGIE SOCIAL LOADED **VG**

Tomato sauce, shredded mozzarella cheese, green bell peppers, red onions, black olives, mushrooms

### CHEESE **VG**

Tomato sauce, mozzarella cheese



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# OYSTERS & SUSHI ROLLS

PRICED PER ITEM

## • OYSTERS •

**FRESH SHUCKED OYSTERS\* GF**  
East & West coast oysters • mkt

## • SUSHI ROLLS •

**TEMPURA SHRIMP ROLL\***  
Shrimp tempura, cucumbers, spicy aioli, avocado,  
eel sauce, sesame seeds, crispy onions • 12<sup>50</sup>

**SPICY AHI TUNA ROLL\* GF**  
Avocado, jalapeños, cucumbers, sesame, spicy mayo • 12<sup>75</sup>



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# APPETIZERS

## • TIER 1 | APPETIZERS •

\$6 PER ITEM, PER PERSON

### **SIMPLE HOUSE SALAD GF**

Mixed greens, carrots, cucumbers, red onions, cherry tomatoes, bacon, white balsamic vinaigrette

### **CRISPY BRUSSELS VG**

Mint, cilantro, truffle-chile glaze, toasted sesame seeds, snap, crackle, pop

### **CHIPS & GUACAMOLE GF V**

House-fried, tri-colored tortilla chips & fresh guacamole

### **CHIPS & CHIPOTLE SALSA GF V**

House-fried, tri-colored tortilla chips & chipotle salsa

### **CHIPS & GREEN CHILE QUESO GF VG**

House-fried, tri-colored tortilla chips & green chile queso

### **CRISPY BUFFALO CAULIFLOWER GF V**

Vegan ranch, celery

### **CHEESE CURDS VG**

Breaded mozzarella curds, marinara sauce

### **BAKED BAVARIAN PRETZEL VG**

Green chile queso, beer mustard

## • TIER 2 | APPETIZERS •

\$8 PER ITEM, PER PERSON

### **BEEF SALAD GF VG**

Roasted beets, apples, goat cheese, pepitas, mixed greens, blood orange vinaigrette

### **CAESAR SALAD**

Romaine, house-made croutons, shaved parmesan cheese, house-made Caesar dressing

### **CHIPS & DIP TRIO**

House-fried, tri-colored tortilla chips with chipotle salsa **GF V**, fresh guacamole **GF V**, & green chile queso **GF VG**

### **SOCIAL LOADED TATER TOTS**

Smoked bacon, green chile queso, shredded cheddar, green onions, sour cream

### **LOADED CHICKEN TENDERS**

House-made chicken tenders, Buffalo sauce, blue cheese crumbles, applewood smoked bacon, fresh jalapeños

### **PRIME RIB SLIDERS\***

Two freshly sliced, house-roasted prime rib sliders, horseradish aioli, crispy onions, au jus, brioche slider buns

### **WILD MUSHROOM BRUSCHETTA VG**

Toasted baguette, mushroom & tomato ragout, herbed goat cheese, balsamic glaze, micro greens  
*Requires pre-order 72 hours in advance*



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# LUNCH & DINNER PACKAGES

For a seated meal, pre-order two to three Appetizer and/or Oysters & Sushi Rolls (outlined above) to be served to the group family-style. Pre-select up to four entrées (within same tier). Pre-order two dessert options to be split among the group.

## • TIER 1 | SOCIAL ENTRÉE •

\$18 PER PERSON

### CHOP SALAD GF VG

Mixed greens, apples, raisins, candied walnuts, cherry tomatoes, cucumbers, blue cheese crumbles, white balsamic vinaigrette

Add ons: *grilled chicken | blackened chicken | grilled shrimp  
grilled salmon | seared ahi tuna\* | grilled prime sirloin\**

### VEGAN BOWL GF V

Crispy tempura cauliflower, edamame, crispy Brussels, pickled carrots, green onions, sesame seeds, Thai chili glaze, sticky rice

### SOCIAL BEER BATTERED FISH & CHIPS

Hand-cut Atlantic cod, beer battered with Social Lager, coleslaw, French fries, tartar sauce

### GREEN CHILE MAC & CHEESE VG

Cavatappi pasta with a creamy queso sauce  
Add *blackened, grilled or crispy Buffalo chicken*

### ANY 10" COLORADO RUSTIC PIZZA

*Type must be narrowed down for limited menu*

### VEGAN REUBEN V

Grilled portobello mushroom, house sauerkraut, vegan Russian dressing, marbled rye

### CUBAN SANDWICH

Pressed hot hoagie roll with pulled pork, ham, Swiss cheese, pickles, smoked habanero mustard

### TURKEY CLUB

Shaved turkey breast, bacon, leaf lettuce, tomatoes, onions, avocado, pepper jack cheese, roasted jalapeño cream cheese, toasted wheat

### PRESIDENTIAL FISH SANDWICH

Fresh cod, Social Lager beer batter, red onions, house slaw, brioche bun

### NASHVILLE HOT CHICKEN SANDWICH

Flash fried chicken, Nashville hot sauce, tomatoes, coleslaw, pickles, spicy mayo, brioche bun

### CRISPY CHICKEN SANDWICH

Crispy fried chicken, lettuce, tomatoes, mayo, pickles, brioche bun

### SOCIAL DOUBLE BURGER\*

Two smashed & griddled Certified Angus Beef patties, sweet & spicy bacon, truffle aioli, jalapeño raspberry jam, lettuce, crispy onions, brioche bun

### CLASSIC DOUBLE BURGER\*

Two smashed & griddled Certified Angus Beef patties, American cheese, pub sauce, lettuce, tomatoes, red onions, brioche bun

### IMPOSSIBLE DOUBLE BURGER VG

Two smashed & griddled Impossible plant-based patties, American cheese, pub sauce, lettuce, tomatoes, red onions, brioche bun

## • TIER 2 | SOCIAL ENTRÉE •

\$22 PER PERSON

### SEARED AHI SALAD\*

Hand-cut blackened sushi grade ahi tuna, seared rare, mixed greens, cucumbers, carrots, wonton strips, wakame, tobiko, ginger vinaigrette

### GRILLED SALMON SALAD\* GF

Hand-cut salmon, romaine & mixed greens, cherry tomatoes, red onions, cotija cheese, grilled pineapple, toasted pepitas, avocado vinaigrette

### HONEY GLAZED SALMON\* GF

Hand-cut salmon filet, Sriracha honey glaze, quinoa, artichokes, roasted tomatoes, arugula

### PRIME RIB SANDWICH\*

Our guests favorite! 6oz. of slow roasted, shaved to order, house-seasoned prime rib, au jus, horseradish aioli, French loaf

### ELK BOLOGNESE

Ground Colorado Elk & pork sausage, creamy red Bolognese, parmesan cheese, pappardelle pasta

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# DESSERT

\$8 PER PERSON

## APPLE WALNUT BREAD PUDDING **VG**

Deconstructed cinnamon roll baked in custard, apples, caramel sauce, candied walnuts

## ICE CREAM SOCIAL COOKIE **VG**

House-made chocolate chip cookie served straight from the oven with vanilla ice cream

## FLOURLESS CHOCOLATE TORTE **GF VG**

Cream cheese frosting, raspberry rosé reduction, chocolate syrup, white chocolate shavings

## ICE CREAM SOCIAL SCOOP **VG**

Ask your server for today's flavor



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# FREQUENTLY ASKED QUESTIONS

## CAN I BRING IN MY OWN DÉCOR?

Yes, you may bring in flowers and/or other décor items to decorate your space. Confetti, rice and/or glitter are not allowed. Candles are permitted so long as they are in a holder with the flame being at least two inches below the rim of the candle holder. Please communicate with your event coordinator for prior written approval. Boulder Social can accept deliveries for your event with advanced notice.

## CAN I BRING IN MY OWN CAKE?

Yes, a cake is fine to bring. There is an outside dessert fee of \$1 per person. Please coordinate with your sales coordinator in advance. No other outside food items are allowed.

## DO YOU HAVE GLUTEN-FREE, VEGETARIAN AND VEGAN OPTIONS AVAILABLE?

Yes! Many of our menu options can be made accordingly to guest dietary restrictions as noted on the menu. Inquire further with your event coordinator.

## IF WE DON'T REACH OUR MINIMUM, CAN WE ORDER MORE FOOD TO TAKE HOME?

Depending on busyness level in the kitchen, we can make some to go items for the group to help reach the required spending minimum. There will be a \$1 per person fee for to-go, disposable vessels.

## WHAT DO I NEED TO DO IN ORDER TO HOLD AND CONFIRM MY GROUP?

We require a signed agreement to confirm. Deposit requirements are determined on a case-by-case basis. Your sales manager will provide more information during the booking process.

## WHAT ADDITIONAL FEES ARE THERE WITH BOOKING?

All food and beverage is subject to sales tax and 20% gratuity.

## WHEN DO I HAVE TO CONFIRM MY FINAL MENU SELECTIONS AND GUEST COUNT?

Please confirm your final menu selections seven days in advance of your event with your event coordinator. We require your finalized guest count 48 hours prior to the event.

## WHAT IS PARKING LIKE AT YOUR LOCATION?

There is a free self-park lot located directly in front of the restaurant.

## WHAT IS THE CANCELLATION POLICY?

Events cancelled within 48 hours of the event date will forfeit their deposit and be charged for their pre-established food and beverage costs plus tax.

## IS THERE ANYTHING ELSE SPECIAL THAT I CAN DO FOR MY EVENT?

Yes! Give us some information about the group likes, dislikes, and interests and our team will brainstorm some fun ideas to make the experience extra special for them!

**CONTACT OUR SALES DEPARTMENT FOR DETAILS**

**ALEX@BOULDERSOCIAL.COM**

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