Thirsty Lion

GASTROPUB & GRILL

PRIVATE EVENTS

PRIVATE EVENT SPACES

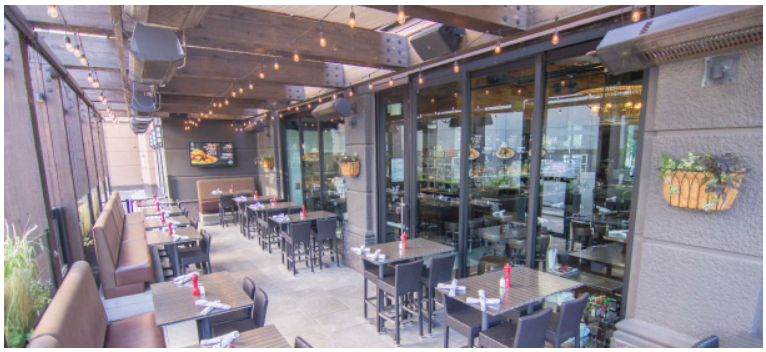
CHERRY CREEK

PUB PATIO

CAPACITY: Up to 60 seated & 80 for Reception ✵ SQFT: 605

The Pub Patio is the perfect outdoor venue to enjoy the fresh air and sunny days in Denver. This is a relaxed and fun atmosphere. The outdoor event space has a beautiful fire feature, high-top tables great for bringing together friends, family, co-workers.

Amenities: Covered patio, heaters, High speed internet, 2 large screen televisions and AV capabilities.



LION'S DEN

CAPACITY: Up to 60 seated & 80 for Reception ✵ SQFT: 750

The Lion's Den is a high-energy and sophisticated semi-private event space that provides the perfect gastropub environment. Combination seating with high-top communal tables, comfortable bar stools, as well as standard seating.

✵ Adjacent to the Fireside Patio which can be booked for additional reception capacity of 30.

Amenities: High speed internet, 2 large screen televisions and AV capabilities.

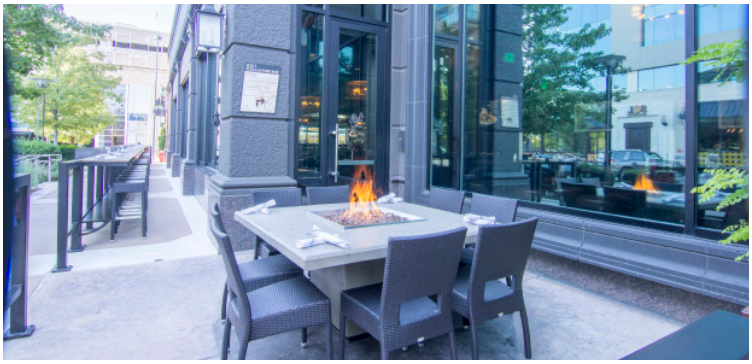
FIRE-SIDE PATIO

CAPACITY: Up to 20 seated & 30 for Reception ✵ SQFT: 355

The Fire-Side Patio is the perfect venue to enjoy the charm Cherry Creek neighborhood. The outdoor event space contains a large fire-table great for bringing together friends, family, co-workers. Perfect for happy hours with the comfortable & casual sidewalk bar along Columbine St.

✵ Adjacent to our Lion's Den which can be booked in conjunction to accommodate for events over 100 guests.

Amenities: High speed internet.



PRIVATE EVENT SPACES

UNION STATION

PUB PATIO

CAPACITY: Up to 70 seated & 90 for Reception ✵ Full Patio: 1,326sf / Half patio: 770sft

The Pub Patio is a playful and sophisticated venue to daytime events to enjoy the sunny days in or the unique high energy Downtown Denver night life. Beside both the Union Station Fountain and always busy Wynkoop makes you feel like you are in the middle of all the excitement.

✵ Heaters can be provided for addional fees.

UNION STATION PATIO

CAPACITY: Up to 35 seated & 50 for Reception ✵ SQFT: 288

The Union Station Patio lets you experience a timeless historic landmark as well as the perfect place for friends to gather in the hub that connects the city. This covered patio is the perfect venue to enjoy this eclectic hot spot in Lower Downtown.

✵ Adjacent to our Lion's Den and Pub Patio book in conjunction for large events. Heaters can be provided for additional fees.

LION'S DEN

CAPACITY: Up to 40 seated & 60 for Reception ✵ SQFT: 527

The Lion's Den event space is in the center of the restaurant and provides the perfect gastropub environment and a fantastic view of Union Station. The Lion's Den is a combination of high-top and standard seating, please note that this space is not a private room.

✵ Adjacent to our Union Station Patio and can be booked in conjunction for large events.

Amenities: High speed internet and large screen televisions.

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EVENT MENU

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APPETIZER PLATTERS

Minimum of 12 guests per selection. Prices are per person.

Artichoke & Spinach Dip with Tortilla Chips & Salsa - 4.50

Sautéed Brussels Sprouts - 3.95

Oven Baked Pretzels with Beer Fondue, Jalapeño Jam & Sweet Mustard - 3.95

Hand Breaded Chicken Tenderloins - 3.95

Tortilla Chips with Fresh Salsa - 3

Fresh Guacamole & Tortilla Chips - 3.95

Creamy Queso Dip & Tortilla Chips - 3.95

Grilled Burger Slider - 3.95

Spicy Fried Chicken Slider - 3.95

Combination Cheese & Fresh Vegetable Platter - 4.95

Chipotle Hummus & Flatbread - 4.95

Combination Sushi Platter with Spicy Tuna & California Rolls - 4.95

Grilled Salmon Cakes - 4.95

Bacon Wrapped BBQ Prawns - 4.95

RECEPTION PACKAGES

Packages are priced per guest with a 12 guest minimum.

PACKAGE 1

Chipotle hummus & flatbread platter, cheese & fresh vegetable platter, artichoke & spinach dip, hand-breaded chicken tenderloins, corn tortilla chips & salsa. 16.95

PACKAGE 2

Bacon wrapped BBQ prawns, grilled burger sliders, cheese & fresh vegetable platter, sautéed Brussels sprouts, oven baked soft pretzels with beer fondue, jalapeño jam and sweet mustard. 18.95

PACKAGE 3

Spicy fried chicken sliders, bacon wrapped BBQ prawns, cheese & fresh vegetable platter, combination sushi platter and grilled salmon cakes. 20.95

DESSERT SELECTIONS

Minimum of 12 guests per selection. Prices are per person.

Deep Dish Chocolate Porter Brownie** - 3.95 • **Crème Brûlée** - 3.95

Seasonal Dessert - 4.95 • **Chocolate Chip Cookies**** - 3.95

** Items are served raw or undercooked. Consuming raw or undercooked meats, seafood, shell fish, eggs, or poultry may increase your risk of foodborne illness.*

*** Recipe contains nuts. For those who have food allergies, please inform your server, we will be happy to discuss any necessary changes.*

EVENT MENU

BUFFET PACKAGES

Create your own buffet from the following options. Buffets are priced per guest with a 15 guest minimum.

Sandwich & Salad Buffet - 16.95

Create your own combo (Only available before 5pm and for groups of 30 or less)

Select 2 of any sandwich & 2 choices of any salad. Served with chocolate chip cookies.

Salads: Roasted Chicken Caesar** • Smoked Chicken Waldorf** • Southwest Smoked Chicken • Roasted Beet & Arugula (Vegetarian)**

Sandwiches: Smoked Turkey Club • Grilled Veggie Panini** • Roasted Cubano Pork

Slider Bar - 18.95

Our speciality mini sliders

Grilled Burger Patties • Spicy Fried Chicken • Bánh Mi

Complete with Napa slaw, chipotle mac & cheese, lettuce, tomato, onion, cheddar, Swiss and pepperjack cheese, chipotle mayonnaise, Newcastle BBQ sauce and a variety of condiments. * Served with your choice of house green salad or Caesar salad.

Grilled Burger Bar - 20.95

Build your own creations • Select 2 of the following:

½ lb. USDA Ground Beef Patties • Marinated Breast of Chicken • Quinoa & Black Bean Veggie Burger.

Complete with Napa slaw, chipotle mac and cheese, lettuce, tomato, onion, cheddar, Swiss and pepperjack cheese, chipotle mayonnaise, Newcastle BBQ sauce and a variety of condiments. * Served with your choice of house green salad or Caesar salad.

Fiesta Bar - 22.95

Create your own fajitas, tacos and nachos

Grilled chicken breast, tender marinated steak, grilled peppers & onions, white corn tortillas, tortilla chips, house made jalapeño cheddar queso dip, shredded cheeses, black beans, sour cream, fresh salsa, guacamole, jalapeños, olives, lettuce, green onions and tomatoes.

Served with cilantro jasmine rice, southwest salad and cilantro-lime vinaigrette.

Southern BBQ Buffet - 19.95

Homestyle southern style BBQ

Smoked pulled pork, grilled bbq chicken breast, chipotle mac & cheese, Santa Fe bacon black beans, house made jalapeño queso dip, Napa slaw, and jalapeño corn bread.

BRICK OVEN PIZZAS

Pizzas are hand tossed and 10"

Pepperoni & Four Cheese

Italian pepperoni, Roma pear tomato sauce and four cheese blend. 14.95

Roasted Artichoke & Spinach**

Kalamata olives, basil pesto, red onion, pepperoncini, roasted garlic, feta, fontina and provolone. 15.95

Margherita

Roma and cherry tomatoes, roasted garlic, extra virgin olive oil, basil, fresh mozzarella and four cheese blend. 15.95

Newcastle BBQ Chicken

Grilled chicken breast, Newcastle BBQ sauce, red onion, cilantro, fontina, smoked mozzarella and provolone. 15.95

Pepperoni, Spicy Sausage & Prosciutto

A delicious combination of cured Italian meats, Roma pear tomato sauce and four cheese blend. 16.95

Smoked Chicken & Pesto**

Spinach basil pesto, house smoked chicken, roasted garlic, Kalamata olives, sun dried tomatoes, four cheese blend and arugula salad. 15.95

EVENT MENU

DINNER BUFFET

Create your own buffet from the following options.

Gastropub Buffet - $29

Choose 1 Starter (From Level 1)

Choose 2 Entrées (From Level 1)

Choose 3 Sides

Tavern Buffet - $34

Choose 2 Starters (One from Level 1 & One from Level 2)

Choose 3 Entrées (Two from Level 1 & One from Level 2)

Choose 3 Sides

Thirsty Lion Buffet - $39

Choose 2 Starters from any level

Choose 4 Entrées (Two from Level 1 & Two from Level 2)

Choose 4 Sides

LEVEL 1

Starters

Oven Baked Pretzels & Fondue • Spinach Artichoke Dip • Chipotle Hummus & Flatbread

Entrées

Romano Herb Chicken • Black Cherry BBQ Pork Tenderloin • BBQ Chicken Breast

Kung Pao Chicken** • Grilled Vegetable & Sun-dried Tomato Cavatappi (Vegetarian)

LEVEL 2

Starters

Bacon Wrapped BBQ Prawns • Cheese & Vegetable Platter • Spicy Tuna & California Roll Sushi Platter

Entrées

Grilled Gorgonzola Steak • Seared Peppercorn Beef Tips

Oven Roasted Atlantic Salmon • Grilled Asparagus & Mushroom Risotto (Vegetarian)

SIDES

House Spring Greens • Caesar Salad* • Sautéed Seasonal Vegetables • Brussels Sprouts

White Cheddar Mashed Potatoes • Chipotle Mac & Cheese (Vegetarian) • Santa Fe Black Beans • Cilantro Jasmine Rice

EVENT MENU

BEVERAGE ARRANGEMENTS

Open Bar
Charges are based on consumption at regular prices.

Drink Tickets Based on Consumption
Client predetermines the number of drink tickets. Drink prices are based on consumption.

BAR PACKAGES

Guests receive 2 beverages per person, good for the beverages included in the package selected.
Non-alcoholic beverages will be added to the main tab and based on consumption unless otherwise arranged.

Draft Pints, Bottled Beer, Well Cocktails & House Wines by the Glass - 13
Draft Pints • Bottled Beer • Well Cocktail • House Wines by the Glass

Premium Bar Package - 17
Absolut • Bacardi • Jose Cuervo • Jack Daniels • Tanqueray • Johnnie Walker Red
Draft Pints, Bottled Beer • All Wines by the Glass • Moscow Mule • Raspberry Drop • Fresh Pressed Grapefruit Greyhound

Top Shelf Bar Package - 19
Ketel One • Meyers Rum • Sauza Hornitos • Crown Royal • Bombay Sapphire • Johnnie Walker Black
Any Signature Craft Cocktails • Draft Pints, Bottled Beer • All Wines by the Glass

Margarita Package - 17
Classic • Blood Orange • Fresh Squeezed • Spicy Jalapeño