LAUNDRY PRIVATE DINING

COCKTAIL PARTY

PASSED AND/OR BUFFET STYLE PRESENTATION OF SELECTIONS DISPERSED SEATING AND AREAS TO MINGLE

choose five

meat & cheese board

cures / cheese / pickles / mustard / chutney / crackers

pow pow

crispy rice flower shrimp / spicy aioli / sesame powder / pickled ginger

crispy potatoes truffle parmesan / pistachio pesto / black pepper aioli

hash

charred brussels sprouts / house bacon / goat cheese / crispy onion

pork belly

lettuce wraps / pimento cheese / cherry jam / spicy peanuts

caprese

arugula / pistachio pesto / fresh mozzarella / tomato-cucumber salad

hibb

compressed melon / tasso ham / French vinaigrette / almonds / honey

carpaccio

Yampa valley wagyu / toasted parmesan / arugula / pickled mustard / truffle balsamic

beef brisket

sliders / charred onion / special sauce

fried chicken

sliders / citrus-basil ranch / house hot sauce / pickle

italian sliders

cured meats / vinaigrette / jack cheese / crunchy veggies

eggplant

chicken fried / white bean hummus / tomatoes / feta

FULL SERVICE

FOUR COURSE SEATED DINNER MENU CREATED FROM LAUNDRY'S EXISTING SEASONAL MENU

first course

meat & cheese board

cures / cheese / pickles / mustard / chutney / crackers

pow pow

crispy rice flower shrimp / spicy aioli / sesame powder / pickled ginger

second course

hash

charred brussels sprouts / house bacon / goat cheese / crispy onion

arugula

ricotta / balsamic strawberries / almonds / pickled onions

third course

bison striploin

roasted vegetables / quajillo vinaigrette / gorgonzola butter

beef brisket

sliders / charred onion / special sauce

fourth course

chocolate pot de creme

double shot espresso / peanut butter mousse / toffee crunch

apple cobblerGrandma's shortbread / caramel / vanilla gelato

PREMIUM FULL SERVICE

FIVE COURSE SEATED DINNER WITH ENHANCED SELECTIONS CREATED BY OUR CHEF TO COMPLIMENT THE OCCASION

cocktail hour

meat & cheese board

cures / cheese / pickles / mustard / chutney / crackers

country fried eggplant

truffle balsamic / pesto / tomato / sheep down under

tuna carpaccio

dill crème fraiche / yuzu pearls / sesame / blistered shishito

first course

arugula

ricotta / balsamic strawberries / almonds / pickled onions

lettuce wraps

pork belly / pimento cheese / wild blueberry-fig jam

second course

vegetables

seasonal vegetables / lemon-miso / zaatar

elk tips

ricotta / balsamic strawberries / almonds / pickled onions

third course

bison medallions and kentucky prosciutto wrapped scallops rmashed potatoes / asparagus / bearnaise

desserts

chocolate pot de creme

double shot espresso / peanut butter mousse / toffee crunch

apple cobbler

Grandma's shortbread / caramel / vanilla gelato

LAUNDRY PRIVATE DINING

JUNE 30 - OCTOBER 21, 2023 PRICING | Prices subject to change

BACK PATIO ONLY

subject to cancellation due to weather **maximum** - 30 guests

Cocktail Party Week day...\$3,000 Cocktail Party Weekend...\$4,500 Full-Service Dinner Week day...\$6,000 Full-Service Dinner Weekend...\$7,500 Premium Five Course Weekend...\$9,000 Premium Five Course Weekend...\$9,000

CREEKSIDE DINING ROOM & BACK PATIO

maximum - 50 guests

Cocktail Party Week day...\$7,500 Cocktail Party Weekend...\$10,000 Full-Service Dinner Week day...\$10,000 Full-Service Dinner Weekend...\$12,500 Premium Five Course Week day...\$12,500 Premium Five Course Weekend...\$15,000

LAUNDRY & CREEKSIDE FULL BUYOUT

maximum - 100 guests

Cocktail Party Week day...\$15,000.00 Cocktail Party Weekend...\$17,500.00 Full-Service Dinner Week day...\$17,500.00 Full-Service Dinner Weekend...\$20,000.00 Premium Five Course Week day...\$20,000.00 Premium Five Course Weekend...\$22,500.00

All prices include food, non-alcoholic beverages, and space rental. Alcohol, tax, 10% service fee, and gratuity are additional. Weekday pricing excludes Sundays on holiday weekends. A nonrefundable 10% deposit is required. A bar menu can be created based on your preferences. Live music is available for an additional charge. No separate checks.