

PUBLIC HOUSE

◆ PRIVATE EVENTS ◆



ELEVATION 8,885 FEET

PUBLICHOUSECB.COM



Public House is a modern
Colorado saloon.

A trusted meeting place
in the heart of Crested Butte,
Public House celebrates
local food and drinks, welcoming
accommodations, and
the community of live music.

INQUIRIES:
events@publichousecb.com

202 ELK AVENUE
CRESTED BUTTE, CO
(970) 349-0173



VENUE OPTIONS

THE PUB ROOM · THE TAP ROOM
THE PATIO · THE HOUSE

PUBLIHOUSECB.COM



THE PUB ROOM

· MAIN FLOOR ·



FULL BAR

SEATING FOR **50** GUESTS

COCKTAIL SETTING FOR **90** GUESTS

2 CLOSED CIRCUIT TELEVISIONS

optional:

AV BROADCASTING CAPABILITIES

3 LOFT SUITES

available for:

BREAKFAST · LUNCH

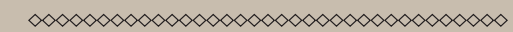
BRUNCH · DINNER

COCKTAIL RECEPTIONS



THE TAP ROOM

· CELLAR LEVEL ·



FULL BAR

SEATING FOR **40** GUESTS

THEATRE SEATING FOR **60** GUESTS

COCKTAIL SETTING FOR **90** GUESTS

14' AV VIDEO WALL

LIVE STAGE PERFORMANCES FOR **130** GUESTS

optional:

AUDIO & VISUAL · LASER & LIGHT SHOW CAPABILITIES

LIVE PERFORMANCE SHOW BOOKING & TECH

PROFESSIONAL PRODUCTION & RECORDING

3 LOFT SUITES

available for:

BREAKFAST · LUNCH · BRUNCH

DINNER · CORPORATE SEMINAR

COCKTAIL RECEPTIONS

LATE NIGHT · CUSTOM LIVE PERFORMANCES



THE PATIO

· OUTDOOR SPACE ·



SATELLITE BAR

OUTSIDE AT STREET LEVEL

HEAT LAMPS · OUTDOOR LIGHTING

SEATING FOR **40** GUESTS

COCKTAIL SETTING FOR **80** GUESTS

available for:

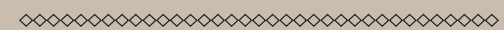
BREAKFAST · LUNCH · BRUNCH

COCKTAIL RECEPTIONS · DINNER



THE HOUSE

· ALL PRIVATE ·



PUB ROOM & TAP ROOM · ALL BARS
OUTDOOR PATIO SPACE & SATELLITE BAR (SEASONAL)
VARIOUS SEATING CONFIGURATIONS AVAILABLE
COCKTAIL SETTING FOR **180** GUESTS
CLOSED CIRCUIT TELEVISIONS · STAGE
optional:
AUDIO & VISUAL · LASER & LIGHT SHOW CAPABILITIES
LIVE PERFORMANCE SHOW BOOKING & TECH
PROFESSIONAL PRODUCTION & RECORDING
3 LOFT SUITES

available for:
BREAKFAST · LUNCH · BRUNCH
DINNER · CORPORATE SEMINAR
COCKTAIL RECEPTIONS
LATE NIGHT · LIVE PERFORMANCES



MENUS

- MORNING SELECTIONS ·
- PUBLIC HOUSE LUNCH ·
- COCKTAIL RECEPTIONS ·
- THE MAIN EVENT ·
- A WESTERN SLOPE BARBECUE ·
- BEVERAGE SELECTIONS ·

PublicHouseCB.COM



MORNING SELECTIONS

THE TAP ROOM · THE PUB ROOM · THE PATIO (SEASONAL)

7:00AM - 11:00AM

20 GUEST MINIMUM

ALL STATION SET

included with each selection:

SEASONAL FRUIT · FRESH JUICES

DRIP COFFEE · ASSORTED TEA BY TWO LEAVES

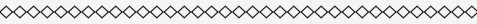
PARLOR BREAKFAST • \$25 PER GUEST

FRESH PASTRIES

HOUSEMADE MUFFINS · SCONES · COFFEE CAKE · CROISSANTS

GRANOLA YOGURT, DRIED FRUITS & NUTS

CHIA SEED PUDDING COCONUT, SEASONAL FRUIT



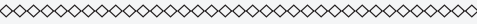
HOT BREAKFAST • \$35 PER GUEST

WARM PASTRY

choice of BREAKFAST BREAD PUDDING *or* CINNAMON ROLLS

SCRAMBLED EGGS · HOME FRIES

SMOKED BACON · BREAKFAST SAUSAGE



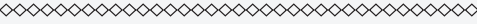
THE FULL BREAKFAST • \$55 PER GUEST

includes both

the PARLOR BREAKFAST and

the HOT BREAKFAST

selections from above.



BREAKFAST ADDITIONS • \$5 PER GUEST PER SELECTION

QUICHE LORRAINE

BREAKFAST EMPANADAS

SMOKED COLORADO TROUT

with BAGELS, LEMON & CAPERS, and TRADITIONAL SPREADS

FRITTATA *SELECT ONE:*

ELK SAUSAGE & GRUYÈRE / PEPPERS, ONIONS & CHEDDAR / LEEKS & CHÈVRE

CHEESE & CHARCUTERIE

with COUNTRY BREADS, CRACKERS, PICKLES & CONDIMENTS



11:00AM - 3:30PM

ALL STATION SET

CHOICE OF 5 ITEMS\$35 PER GUEST

ADDITIONS\$10 PER GUEST PER SELECTION

CHEF'S SEASONAL SOUP

BEET & SEED GREEK

RAW BEETS, APPLE, QUINOA, FETA, OLIVES with HONEY BALSAMIC VINAIGRETTE

WHITE BEAN DIP PLATE
TOASTED PITA, CRUDITÉ

PUBLIC HOUSE POUTINE

PILE OF FRIES, JUMPIN' GOOD CHEESE CURDS, IRWIN BEER GRAVY, PARSLEY

TRUFFLE POUTINE

PILE OF FRIES, TRUFFLE CHEESE SAUCE, SAUTÉED MUSHROOMS, CHEDDAR CURDS, PARSLEY

TEA SANDWICHES

assortment of RADISH & BUTTER, SMOKED TROUT & CUCUMBER, EGG SALAD & WATERCRESS

VEGGIE EMPANADAS
filled with MUSHROOM, KALE, POTATO & HAVARTI alongside a PEANUT ROMESCO SAUCE and a SALAD

BEYOND BURGER® (PLANT-BASED)

AMERICAN CHEESE, LTO SLAW, PICKLES, BUN with a SALAD

FRIED CHICKEN (PLAIN or SPICY)

KALE & CHIMI RANCH SLAW, TEXAS TOAST, DILL PICKLE CHIPS with FRIES

TOASTED COCONUT S'MORES

GRAHAM CRACKER, MARSHMALLOW, CHOCOLATE MOUSSE & COCONUT

THIRD BOWL ICE CREAM

ASSORTED COOKIES



COCKTAIL RECEPTIONS

THE TAP ROOM · THE PUB ROOM · THE PATIO (SEASONAL)

60 MINUTES OF SERVICE · **20** GUEST MINIMUM

PASSED CANAPÉS

- SELECTION OF **THREE****\$25** PER GUEST
- SELECTION OF **FOUR****\$40** PER GUEST
- SELECTION OF **FIVE****\$60** PER GUEST

CANAPÉS

- GOUGÈRES
GOAT CHEESE & LEMON · HAM & GRUYERE
- MAC N CHEESE BITES
- DEVILS ON HORSEBACK
BLUE CHEESE, PROSCIUTTO & DATE
- GOAT CHEESE CROSTINI
FIG OLIVE TAPENADE
- ZUCCHINI CROQUETTES
TOMATO COULIS
- COLORADO CHEESESTEAK SLIDER
- GRILLED CHEESE BITES
PEAR, GOUDA & ARUGULA
- STUFFED MUSHROOMS
RED PEPPER, GARLIC & PARMESAN

PREMIUM CANAPÉS

- \$5 supplement per canape per guest
- PARKER PASTURES SLIDERS
WHITE CHEDDAR
- MAIN LOBSTER ROLL
- SMOKED TROUT WITH CAVIAR
HERBED CAPER CREAM
- LAMB MEATBALLS
DILL YOGURT
- PETITE CRABCAKES
REMOULADE SAUCE
- SKIRT STEAK SKEWERS
SALSA VERDE
- ROASTED TENDERLOIN
HORSERADISH · BRIOCHE
- FRIED CHICKEN SLIDERS
CHIMI RANCH SLAW

STATIONS

MEZZE & CRUDITÉS

ROASTED & GRILLED SEASONAL VEGETABLES, CHIVE CREAM,
OLIVES, HUMMUS, ROMESCO, TZATZIKI, PITA BREAD
\$10 per guest

ARTISAN CHEESE WITH FRUIT, NUTS & BREADS

\$12 per guest

CHEESE & CHARCUTERIE

\$15 per guest
CHARCUTERIE SUPPLEMENT: JAMON IBERICO DE BELLOTA
price upon request, forty guest minimum

POUTINE BOUTIQUE

BLACK TRUFFLE CHEESE · IRWIN BEER GRAVY
served with PILES OF FRIES and JUMPIN' GOOD CHEESE CURDS
\$14 per guest

FRIED CHICKEN EMPORIUM

ORGANIC CHICKEN, PLAIN & SPICY
served with KALE & CHIMI RANCH SLAW, TEXAS TOAST, DILL PICKLE CHIPS and FRIES
\$25 per guest

STREET TACO STATION

SHRIMP, TACOS AL PASTOR, BARBACOA BEEF, served with CILANTRO LIME CREMA,
GUACAMOLE, PICO DE GALLO, JALAPEÑOS, WARM TORTILLAS
\$20 per guest

PARKER BURGER FEAST

GRASS-FED & FINISHED BEEF IN GUNNISON
WHITE CHEDDAR, LTO SLAW with AVOCADO VINAIGRETTE, DILL PICKLES and FRIES
\$22 per guest

RAW BAR

selection of 3: OYSTERS · SHRIMP · SCALLOP CEVICHE · MUSSELS · CRAB CLAWS
served with COCKTAIL SAUCE and LEMON
\$60 per guest



THE MAIN EVENT

20 GUEST MINIMUM · ALL STATION SET

ROOM AVAILABILITY: ALL BUYOUTS, TAP ROOM

OUTDOOR PATIO SPACE & SATELLITE BAR (SEASONAL)

BASE MENU **\$95** PER GUEST

includes PASSED CANAPES, SALAD COURSE, ENTREE COURSE, SIDES & DESSERT
· additional STATIONS & ENHANCEMENTS are available as follows ·

CANAPÉS

- GOUGÈRES
GOAT CHEESE & LEMON · HAM & GRUYERE
- MAC N CHEESE BITES
- DEVILS ON HORSEBACK
BLUE CHEESE, PROSCIUTTO & DATE
- GOAT CHEESE CROSTINI
FIG OLIVE TAPENADE
- ZUCCHINI CROQUETTES
TOMATO COULIS
- COLORADO CHEESESTEAK SLIDER
- GRILLED CHEESE BITES
PEAR, GOUDA & ARUGULA
- STUFFED MUSHROOMS
RED PEPPER, GARLIC & PARMESAN

PREMIUM CANAPÉS

- \$5 SUPPLEMENT PER CANAPE PER GUEST
- PARKER PASTURES SLIDERS
WHITE CHEDDAR
 - MAINE LOBSTER ROLL
 - SMOKED TROUT WITH CAVIAR
HERBED CAPER CREAM
 - LAMB MEATBALLS
DILL YOGURT
 - PETITE CRABCAKES
REMOULADE SAUCE
 - SKIRT STEAK SKEWERS
SALSA VERDE
 - ROASTED BEEF TENDERLOIN
HORSERADISH and BRIOCHE
 - FRIED CHICKEN SLIDERS
CHIMI RANCH SLAW

PASSED CANAPÉS

45 minutes of service
choose 3, add 4th for \$3 per guest

TO START

appetizer stations

SEASONAL HUMMUS

PITA, ROASTED FARM VEGETABLES and OLIVE OIL
add \$4 per guest

POTATO LATKES

SMOKED TROUT & CRÈME FRAICHE
add \$5 per guest

MUSHROOM PATÉ

CRISPS, PICKLED MUSTARD SEEDS and CRUDITÉS
add \$5 per guest

BLISTERED SHISHITOS

PEANUTS, LIME CREMA & CILANTRO
add \$4 per guest

BEET TARTARE

ARUGULA, WHIPPED RICOTTA and CANDIED WALNUTS
add \$4 per guest

ARTISAN CHEESE

LOCAL CHEESES, FRUIT, NUTS and BREADS
add \$8 per guest

CHEESE & CHARCUTERIE

CURED MEATS, LOCAL CHEESES, MARINATED VEGETABLES, NUTS, BREADS and CRISPS
add \$10 per guest

MEZZE & CRUDITÉS

SEASONAL VEGETABLES, CRUDITÉS, CHIVE CREAM, OLIVES, HUMMUS, ROMESCO, TZATZIKI and PITA BREAD
add \$7 per guest

SALADS

choose 1, add 2nd for \$5 per guest

FIELD GREEN HOUSE SALAD

CHERRY TOMATOES, SHAVED CARROTS with CARAMELIZED HONEY VINAIGRETTE

KALE & ICEBERG CAESAR

PICKLED RAISINS, BIRDSEED CROUTONS, PARMESAN

ENHANCEMENTS

BEET & SEED GREEK SALAD

RAW BEETS, APPLE, QUINOA, FETA, OLIVES with HONEY BALSAMIC VINAIGRETTE
add \$3 per guest

CAPRESE PANZANELLA SALAD

TOMATO, BASIL, MOZZARELLA, CROUTONS, ROMAINE with WHITE BALSAMIC VINAIGRETTE
add \$3 per guest

MESQUITES SALAD

ROASTED CORN, COTIJA CHEESE, CILANTRO, JALAPEÑO, ARUGULA and AVOCADO VINAIGRETTE
add \$3 per guest



WESTERN SLOPE BARBECUE

MENU INCLUDES FULL STATION SET

20 GUEST MINIMUM

CHEF CUSTOMIZATION AVAILABLE

BASE MENU **\$85** PER GUEST

SALADS

MESQUITES SALAD

ROASTED CORN, COTIJA CHEESE, CILANTRO, JALAPEÑO, ARUGULA with AVOCADO VINAIGRETTE

YUKON GOLD SALAD

YUKON GOLD POTATOES, BACON, BLUE CHEESE, CAPERS, CHIVES with HERB VINAIGRETTE

SOUTHWEST PASTA SALAD

FUSILLI, HEIRLOOM TOMATOES, CILANTRO, HATCH CHILIES, GREEN ONION with POBLANO VINAIGRETTE

MAINS

APPLEWOOD SMOKED PORK SHOULDER

EASTERN CAROLINA BBQ SAUCE

HICKORY SMOKED BEEF BRISKET

CAMP 4 ESPRESSO BBQ SAUCE

GAUCHO SMOKED CHICKEN

CHIMICHURRI SAUCE

SMOKED ANDOUILLE SAUSAGE

GRILLED PEPPERS & ONIONS

SIDES

HATCH CHILI CORNBREAD · OLATHE SWEET CORN · COLORADO BAKED BEANS

ENHANCEMENTS

SMOKED ALLIGATOR RIBS

TEXAS BBQ SAUCE

add \$12 per guest

SOUTHWEST RATTLESNAKE SAUSAGE

MALT VINEGAR REDUCTION with REMOULADE

add \$9 per guest

ROCKY MOUNTAIN OYSTERS

SAN JUAN HOT SAUCE

add \$7 per guest

DESSERTS

FLUFFY PINK LEMONADE BARS · PALISADE PEACH COBBLER

TOASTED COCONUT S'MORES CAKE



BEVERAGE SELECTIONS

20 GUESTS MINIMUM • 90 MINUTES OF SERVICE ON ALL BEVERAGE PACKAGES
ADDITIONAL \$20 PER GUEST AFTER 90 MINUTES OF SERVICE PER ADDITIONAL HOUR

HOSTED WINE & BEER PACKAGE

IRWIN BREWING DRAFT, DOMESTIC & IMPORTED BEERS
WHITE, RED & SPARKLING WINES
\$25 per guest

HOSTED BAR PACKAGE 2

IRWIN BREWING DRAFT, DOMESTIC & IMPORTED BEERS
WHITE, RED & SPARKLING WINES
CLASSIC COCKTAILS, SELECT SPIRITS & MIXERS
CHOICE OF 1 SEASONAL PROPRIETARY COCKTAIL
\$40 per guest

HOSTED BAR PACKAGE 3

IRWIN BREWING DRAFT, DOMESTIC & IMPORTED BEERS
WHITE, RED & SPARKLING WINES
CLASSIC COCKTAILS, SELECT SPIRITS & MIXERS
CHOICE OF 1 SEASONAL PROPRIETARY COCKTAIL
\$50 per guest

BRUNCH PACKAGE

CHOICE OF 2 SEASONAL BRUNCH COCKTAILS
BOTTOMLESS BITTY BLOODY & MIMOSAS
IRWIN BREWING DRAFT, DOMESTIC & IMPORTED BEERS
WHITE, RED & SPARKLING WINES
\$30 per guest

CASH BAR & COCKTAIL

MINIMUM 20 GUESTS, MINIMUM 2 HOURS, ROOM SITE FEE
(ONE BARTENDER & COCKTAIL SERVER REQUIRED FOR EVERY 30 GUESTS AFTER 40)
BARTENDER **\$150** PER
COCKTAIL SERVER **\$100** PER
ADDITIONAL HOUR (AFTER FIRST TWO)..... **\$125** PER

ALL BAR PACKAGE WINES ARE PRESELECTED BY THE PUBLIC HOUSE WINE DIRECTOR
ONE RED, ONE WHITE & ONE SPARKLING WILL BE OFFERED

PUBLIC HOUSE



THE LOFTS

- THE FILLMORE ·
- THE BEACON ·
- WINTERLAND ·

PublicHouseCB.com



THE FILLMORE LOFT

Inspired by San Francisco's iconic music venue, the Fillmore suite takes its cue from the scene surrounding artists such as the Grateful Dead, the Doors, and Frank Zappa.

A '60s mentality meets Colorado hospitality, with suede walls, a king bed, cozy seating, minibar, and a large en suite bath with steam shower and bateau tub.

Positioned directly above Elk Avenue, awake to views of Mt. Crested Butte.



THE BEACON LOFT

Named after Manhattan's Beacon theatre, where lyrics from the Rolling Stones, Allman Brothers Band, and Tom Petty reverberate, this suite celebrates the best in the biz.

The Beacon features west-facing views of Mt. Emmons, a four-post king bed, textured woolen walls, minibar, and a spacious en suite bathroom with bateau soaking tub and steam shower.



WINTERLAND LOFT

Pulling from the vibe of San Francisco's Winterland Ballroom, the stage of Bob Dylan, Led Zeppelin, Joni Mitchell and many more, the decor in this suite is decidedly warm with a touch of sass.

Unwind at this ADA compliant room with a king bed, walk-in closet, textured woolen walls, minibar, and a spacious en suite bathroom with steam shower and soaking tub.

Nestled at the back of the property, Winterland overlooks our courtyard.

