

## ~PRIVATE EVENT~



Locally owned and operated by Diane and Chef Tom Coohill, Coohill's space is uniquely modern-and the only restaurant in Denver that sits along the Cherry Creek River. With our floor-to-ceiling windows, the stunning urban views and beautiful sunsets make for a breathtaking experience.

We feature seasonally inspired dishes with a focus on local, farm-to-table cuisine with a French influence. Chef Tom Coohill loves to create custom menus to fit your group's specific needs.

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**Contact Diane Coohill and Alexis Hardy at  
303.623.5700 ext. 2 or email [events@coohills.com](mailto:events@coohills.com) for more  
information**

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# HORS D'OEUVRES

## PASSED

(priced per piece)

### BLUE CRAB CAKE (GF)

\*chef specialty

jumbo lump crab cake, dijon  
herb mousseline \$6.5

### CHILLED GULF SHRIMP (DF/GF)

roasted tomatoes and  
horseradish \$4

### MOLASSES SMOKED SALMON

cracker, lemon tarragon  
creme fraiche \$4

### GOUGERES (VEG)

gruyere cheese puffs, soubise  
sauce \$3

### ASPEN RIDGE NY STRIP SKEWER (DF/GF)

roasted garlic and agro dulce \$5

### BRAISED SHORT RIB ROSTI (DF/GF)

potato rosti, pear cranberry compote \$4

### CHICKEN SKEWER

crispy panko-parmesan crusted  
chicken, taleggio \$3.5

### SEASONAL BRUSCHETTA (VEG)

butternut squash, kale, Brussels  
sprouts, apple \$4

### CHICKEN LIVER MOUSSE

brioche, grapes \$4

### BUFFALO MOZZARELLA (VEG/GF)

buffalo mozzarella, roasted  
acorn squash, crisp rosemary,  
balsamic \$3.5

### ARANCINI (VEG)

risotto, mozzarella, parmesan,  
aioli \$3.5

### LAMB SIRLOIN SKEWER (DF/GF)

raisin, sage, orange \$6

### GOAT CHEESE FRITTER (VEG)

organic honey, caramelized  
onion \$3.5

### APPLE FRITTER (VEGAN)

cashew cream, organic honey  
\$3.5

## BOARDS

(priced per person)

### GREEN CHICKPEA HUMMUS CRUDO (VEGAN)

farmers market vegetables \$7

### ARTISANAL CHEESE BOARD

seasonal fruit preserves, almonds,  
rye crackers \$9

### PREMIUM CHEESE BOARD

seasonal fruit preserves, almonds,  
rye crackers \$11

### CHEF'S CHOICE CHARCUTERIE

chef's charcuterie selection, crostini,  
pickled vegetables, mustards \$11

### GRILLED FRENCH COUNTRY BREAD

\$4

## RECEPTION HORS D'OEUVRES

### DISPLAYED FLATBREADS

(Serves 10 2x2 slices)

### FROMAGE

mozzarella, fontina, pecorino,  
san marzano tomatoes \$14

### SPICY SAUCISSON

mozzarella, parmesan, san  
marzano tomatoes, spicy sausage,  
onion, mustard \$16

### POTATO ROSEMARY

mozzarella, fontina, parmesan,  
white wine garlic béchamel, fried  
rosemary potatoes \$15

### SEASONAL VEGETABLE

chef's choice \$14

### SEASONAL VEGAN

chef's choice \$15

## BOWLS

### SEASONED MIXED NUTS

almonds, cashews, pecans \$9

### PROVANCE STYLE MARINATED OLIVES

\$9

# PRIX FIXE MENUS

## 3 Course Menu - \$75

Choose 1 Starter Course ~ Entrée Course Choice Of ~ Desserts Family Style or Individual

## 4 Course Menu- \$85

Choose 2 Starter Courses ~ Entrée Course Choice of ~ Desserts Family Style or Individual

**\*We require entree counts ahead of time for groups of 30 or more**

### STARTER COURSE

choose 1 for 3 course,  
choose 2 for 4 course:

#### BUTTERNUT SQUASH SOUP

crisp carrot ribbon, rosemary glass

#### LOBSTER BISQUE

(\$10 up charge per person)  
lobster mousseline, grilled bread

#### WINTER SALAD

romaine, spinach, apple, toasted  
walnuts, apricots, pecorino,  
cinnamon vinaigrette

#### BLUE CRAB CAKE

\*chef specialty  
(\$10 up charge per person)  
champagne tarragon nage

#### ARTISAN SALAD

market greens, cucumber,  
carrot, seasonal vinaigrette,  
brioche croutons

#### LYONNAISE SALAD

bacon, dijon, garlic,  
herbed goat cheese  
(can be made vegetarian)

### ENTRÉE COURSE CHOICE OF

Included in Choice Of:

#### HERB ROASTED CHICKEN

vanilla bean beurre blanc

#### CHEF'S SEASONAL VEGETARIAN

Please Choose One of the Following:

#### SEARED SALMON

sage thyme beurre blanc

#### MARKET WHITE FISH

tarragon champagne nage

Please Choose One of the Following:

#### 10 OZ NY STRIP STEAK

au poivre

#### 8 OZ FILET MIGNON

(\$20 up charge per person)

Bordelaise

### SIDES

\*Choice of three sides: 1 side to be  
served on entree plate & 2 to be  
served family style

#### BROCCOLINI

E.V.O.O. garlic  
(vegan)

#### ROASTED ORGANIC CARROTS

local honey, thyme, garlic

#### CRISPY BRUSSELS SPROUTS

blood orange gastrique (vegan)

#### ROASTED ACORN SQUASH

organic honey, rosemary

#### WILD MUSHROOMS

roasted garlic, fresh herbs

#### BAUMANIERE POTATOES

\*chef specialty  
cream, butter, garlic

#### ROASTED SWEET POTATOES

ginger cinnamon brown  
sugar, butter

#### CREAMED KALE

## HOUSEMADE DESSERTS

### PLEASE SELECT 3 DESSERTS FROM PAGE 6

THESE DESSERTS ARE INCLUDED IN THE PRIX FIXE PRICE  
AND SERVED FAMILY STYLE

Ask us about Chef Tom's Seasonal Prix Fixe Menu!

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# ADDITIONAL SEATED DINNER OPTION

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## FAMILY STYLE ENTRÉES

served with their seasonal sauces

GRILLED NY STRIP  
STEAK

SEASONAL MARKET  
WHITE FISH

SEARED SALMON

OVEN ROASTED CHICKEN

PORK CHOPS OR  
BRAISED PORK BELLY

SEASONAL VEGETARIAN

## FAMILY STYLE ENTRÉES

Choice of 2 Entrées - \$75 per person

Choice of 3 Entrées - \$90 per person

### ALSO INCLUDES;

set starter course

3 sides (1 on plate with proteins and 2  
served family style)

& 3 desserts served family style

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## AVAILABLE ENHANCEMENTS

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### COURSE ENHANCEMENTS

CHEF'S NIGHTLY  
AMUSE BOUCHE \$4

INTERMEZZO COURSE  
house spun sorbet to cleanse the  
palette between courses \$4

IMPRESS YOUR  
GUESTS WITH...

**CROSTINI STATION**  
HOUSE MADE BREAD, VARIETY OF  
PICKLES, HOUSE MADE JAMS,  
ASSORTED CHEESES, CURED MEATS  
\$14

### PREMIER ENHANCEMENTS

MINIMUMS MAY BE REQUIRED  
inquire for pricing

**LOBSTER TAIL**  
3.5oz. maine lobster tail,  
lemon butter, lemon

**SEARED FOIE GRAS  
(BY THE OZ)**

**CHILLED SHRIMP**  
cocktail sauce and lemon

**OYSTERS ON THE HALF SHELL**  
cocktail sauce and lemon

**SHAVED TRUFFLE  
(BY THE GRAM)**

**CAVIAR SERVICE  
(BY THE OZ)**

served with buckwheat blinis and  
traditional accompaniments

# FOOD STATIONS

Each Station Requires a \$90 Attendant Fee- Based on a 2 hour Time Frame  
Items are Priced Per Person  
Food Stations require an event of 25 people or more

## PROTEINS

\*Each protein has a serving size of 4 oz.

### CARVED ENTRECOTE OF NY STRIP

bordelaise, béarnaise sauce \$17

\*requires a minimum order of 40

### ROASTED LEG OF COLORADO LAMB

lamb jus, rosemary, roasted garlic \$17

\*requires a minimum order of 35

### SCOTTISH SALMON EN CROUTE

wrapped in puff pastry, salmon with spinach shrimp mousse, cucumber dill sauce \$17

\*requires a minimum order of 25

### MARKET WHITE FISH "A LA PLANCHA"

champagne tarragon nage \$15

### ROASTED RACK OF PORK

braeburn apples, normandy sauce \$15

### CHICKEN COQ AU VIN

boneless breast and thigh, red wine, bacon, mushroom \$15

### BRAISED SHORT RIBS

beef jus \$16

### HERB ROASTED CHICKEN

white wine, butter, garlic \$15

## PASTAS

(all \$14 priced per person)

choose pasta type:

### ORECCHIETTE GNOCCHI GARGANELLI

choose description:

- roasted chicken, walnuts, lemon parmesan cream
- bolognese, herbs

- shrimp, crushed san marzano tomatoes, E.V.O.O., garlic, herbs

- seasonal vegetables

## SALADS

(all \$12 priced per person)

### ARTISAN

market greens, cucumber, carrot, seasonal vinaigrette

### CAESAR

house croutons, parmesan, lemon black pepper garlic dressing

### CHOPPED

mixed lettuce, apple smoked bacon, tomato, red onion, egg, herbed vinaigrette

### CHEF'S SEASONAL SALAD

## SIDES

\*Choice of 2 sides \$16

### BROCCOLINI

E.V.O.O., garlic

### ROASTED ORANGIC

### CARROTS

local honey, thyme, garlic

### CHEF TOM'S

### BAUMANIERE POTATOES

cream, butter, garlic

### ROASTED POTATOES

herbs, garlic

### CHEF'S SEASONAL SIDES

## BREAD

\*Served with house made butter \$5

### SOURDOUGH ROLL

### WHEAT BOULE

### SOFT PRETZEL KNOT

served with honey mustard dipping sauce

# DESSERTS

## SPECIALTY

### BREAD PUDDING

\*chef specialty  
house made brioche, salted caramel \$4

### CHOCOLATE MOUSSE CAKE

devil's food cake, chocolate mousse,  
dark chocolate ganache,  
chocolate pearl garnish \$4

### CHEESECAKE

\*minimum 1 dozen required  
graham cracker crust, fruit garnish \$4

### CHOCOLATE OR VANILLA FROSTED CREAM PUFF

choux pastry, chocolate or vanilla  
custard, chocolate ganache (for  
chocolate cream puff) or powdered  
sugar (for vanilla cream puff) \$4

### FLOURLESS CHOCOLATE CAKE

\*minimum 1 dozen required  
gluten free chocolate almond cake,  
chocolate ganache \$4.5

### APPLE SPICE CAKE

\*minimum 1 dozen required  
roasted cinnamon apples, maple syrup,  
cream cheese frosting \$4

### CARROT CAKE

\*minimum 1 dozen required  
shaved carrots, cream cheese frosting \$4

## TARTS

### LEMON MERINGUE

shortbread tart shell, lemon  
curd, toasted meringue \$4

### CHOCOLATE CARAMEL

chocolate shortbread tart shell,  
caramel, chocolate ganache \$4

### FRESH FRUIT TART

tart shell, vanilla pastry cream,  
assorted seasonal fruit \$4

### RASPBERRY ALMOND

shortbread tart shell, raspberry jam,  
frangipane, toasted almonds \$4

## SEASONAL DESSERTS

### CARAMEL APPLE TART

caramel apple filling, shortbread  
crumble \$4.5

### PEPPERMINT BROWNIE

chocolate ganache and cream cheese  
frosting \$4.5

## PETITE

\*Each requires a minimum of 1 dozen

### FRENCH MACARONS (GF)

flavors include (but not limited to):  
coffee, chocolate, pistachio, passion  
fruit, raspberry, orange, lemon,  
caramel, vanilla, mint \$3.50

### HAND ROLLED TRUFFLES (GF)

flavors include (but not limited to):  
coffee, coconut, almond, peanut butter,  
raspberry, cherry, cookies and cream,  
pistachio, praline \$3.50

## AFTER DINNER BOARDS

### ARTISANAL CHEESE BOARD

seasonal fruit preserves, almonds, house made  
crackers \$9

### PREMIUM CHEESE BOARD

seasonal fruit preserves, almonds, house made  
crackers \$11

# DESSERT ENHANCEMENTS

## SHARED FRUIT TART

(shortbread, pastry cream, seasonal fruit)

SIZE	SERVES	PRICE
6"	4	36
8"	8	72
10"	12	108
12"	16	144

## TAKEAWAY DESSERTS

### ASSORTED MACARONS

Set of 3 \$10.50

Set of 5 \$17

### HAND ROLLED TRUFFLES

Set of 3 \$10.50

Set of 5 \$17

GIVE YOUR GUESTS  
SOMETHING TO  
REMEMBER!

## COFFEE & CORDIAL STATION

### LARGE COFFEE URN

serves 32, regular or decaffeinated  
available \$140

### COFFEE

charged on consumption \$5

### CHOCOLATE SHAVINGS \$4

### VANILLA BEAN WHIPPED CREAM \$3.5

### KAHLUA \$12

### GRAND MARINER \$12

### BAILEY'S IRISH CREAM \$12

### AMARETTO \$12

\*Port Wine & additional topping options  
are available for your group

# SPECIALTY CAKES

Wedding & Celebration Cakes Personalized for Your Special Occasion  
 Gluten Free Cakes Available Upon Request \*Limited Options, Additional Cost, 3 Days Advanced Notice\*

## CAKE BASE

YELLOW CHIFFON  
SPONGE

CHOCOLATE  
DEVIL'S FOOD

RED VELVET

CARROT



## FILLING

PASTRY CREAM

CHANTILLY

LEMON CURD

PASSION FRUIT CURD

CARAMEL MOUSSE

CHOCOLATE MOUSSE

CREAM CHEESE  
FROSTING

PEANUT BUTTER  
FROSTING

ADDITIONAL ADD INS:  
chocolate crunchy pearls, fresh fruit,  
dehydrated fruit crispies,  
raspberry/apricot jam

## FROSTING

VANILLA  
BUTTERCREAM

CHOCOLATE  
BUTTERCREAM

CHOCOLATE GANACHE  
FROSTING

CREAM CHEESE  
FROSTING



## SIZES & PRICING

### SINGLE TIER

SIZE	SERVES	PRICE
6"	10	80
8"	15	120
10"	25	200
12"	40	320
14"	50	400
16"	60	480
18"	70	560

### TWO TIER

SIZE	SERVES	PRICE
6"/ 8"	25	200
6"/ 10"	35	280
8"/ 10"	40	320
10"/ 12"	65	520

### SHEET

SIZE	SERVES	PRICE
Half Sheet	22	175
Full Sheet	44	352

**WINE LIST**  
AVAILABILITY AND PRICING SUBJECT TO CHANGE

**SPARKLING**

**CAVICCHIOLI**  
**'1928' PROSECCO \$36**  
Veneto, Italy

**DECOY LIMITED BRUT**  
**ROSE \$65**  
California

**DOMAINE CARNEROS**  
**BRUT \$80**  
California

**GRAN MORAINÉ BRUT**  
**ROSE \$138**  
Oregon

**TAITTINGER LA**  
**FRANCAISE BRUT**  
**\$147**  
Champagne, France

**ROSÉ**

**DIORA \$36**  
Monterey, CA

**AIX \$45**  
Provence, France

**WHITE**  
**FAVORITES**

**PINE RIDGE CHENIN**  
**BLANC \$42**  
California

**BOLLINI PINOT**  
**GRIGIO \$45**  
Tretino, Italy

**TORBRECK SEMILLON**  
**\$45**  
Barossa Valley, Australia

**SAUVIGNON**  
**BLANC**

**CROWDED HOUSE \$36**  
Marlborough, NZ

**MATANZAS CREEK \$45**  
Sonoma, CA

**LES GLORIES**  
**SANCERRE \$70**  
France

**CHARDONNAY**

**THE SEEKER \$36**  
California

**BEZEL \$48**  
Edna Valley, CA

**DIATOM \$52**  
Santa Barbara, CA

**HARTFORD COURT \$60**  
Russian River Valley, CA

**LOUIS JADOT CHABLIS \$70**  
France

**CAKEBREAD \$110**  
Napa Valley, CA

**PINOT NOIR**

**THE SEEKER \$36**  
Midi. France

**LOUIS JODOT \$45**  
Burgundy, France

**LA CREMA SONOMA**  
**\$55**  
Sonoma, CA

**SIDURI \$80**  
Willamette Valley, OR

**GRAN MORAINÉ \$120**  
Willamette Valley, OR

**BELLE GLOS CLARK AND**  
**TELEPHONE \$110**  
Santa Maria Valley, CA

**CABERNET**  
**SAUVIGNON**

**THE SEEKER \$36**  
Chile

**JACKSON ESTATE**  
**ALEXANDER VALLEY \$56**  
Sonoma, CA

**STONESTREET**  
**ESTATE \$120**  
Sonoma, CA

**HINDSIGHT \$90**  
Napa Valley, CA

**SEQUIOA GROVE \$110**  
Napa Valley, CA

**BLACK STALLION \$150**  
Napa Valley, CA

**RED FAVORITES**

**VIDAL FLEURY COTES**  
**DU RHONE \$36**  
France

**HIGHLANDS 41 BLACK**  
**GRANITE RED \$38**  
Paso Robles, CA

**DON DAVID MALBEC \$40**  
Argentina

**ST FRANCIS OLD VINE**  
**ZINFANDEL \$45**  
Sonoma, CA

**TENUTA DE NOZZOLE**  
**CHIANTI CLASSICO \$54**  
Italy

**LES CADRANS BORDEAUX \$60**  
France

**CHATEAU LA NERTHE**  
**CHATEAUNEUF DU PAPE \$108**  
France

**AND FOR OUR NON-ALCOHOLIC DRINKERS - COOHILLS IS**  
**HAPPY TO OFFER MOCKTAILS USING SEEDLIP NON-**  
**ALCOHOLIC SPIRITS - \$12 EACH**



# BRUNCH

## BREAKFAST BUFFET

Per Person \$60

HOMEMADE CROISSANTS

HOMEMADE CHOCOLATE  
CROISSANTS

HOMEMADE BLUEBERRY  
BREAD

HOMEMADE BANANA  
BREAD

SCRAMBLED EGGS

APPLEWOOD SMOKED  
BACON

HOUSEMADE SAUSAGE

SEASONAL VEGETABLE  
QUICHE

BACON & GRUYERE  
QUICHE

BREAKFAST POTATOES

ASSORTED FRESH FRUIT  
& BERRIES

YOGURT & HOMEMADE  
GRANOLA

## AVAILABLE ENHANCEMENTS

ALMOND CROISSANTS \$3.5

BANANA MUFFINS \$3.5

OMELETTE STATION \$8

CINNAMON ROLLS \$5  
cream cheese frosting

CARAMEL STICKY BUNS \$5

CHEDDAR CHEESE & CHIVE  
BISCUITS \$4

SEASONAL FRUIT CRÊPE \$4

*\*Attendant fees may apply\**

## BEVERAGES (ON CONSUMPTION)

COFFEE & HOT TEA / \$5

MIMOSA / \$8

BLOODY MARY /  
\$10

FRESH SQUEEZED JUICES / \$5

SODAS / \$5

*We are happy to customize a breakfast/brunch menu to suit your groups specific needs and budget, pricing will vary.*



# VENDOR LIST

A/V COMPANIES	PHONE NUMBER	EMAIL	CONTACT NAME
CEAVCO AUDIO VISUAL	303-539-3520 303-598-8041 cell	benremec@ceavco.com solutions@ceavco.com	Ben Remec
MIKE REID PRODUCTION MANAGEMENT	303-748-1570	mikereidproduction@comcast.net	Mike Reid
IMAGE AUDIOVISUALS INC.	303-472-5142		
INSPIRE AV	303-792-5588	karen.veith@inspiresolutions.com	Karen Veith
<b>FLORISTS</b>			
PERFECT PETAL	303-480-0966	alex@theprecpedal.com	Alex
NEWBERRY BROTHERS FLORAL	303-322-0443	info@newberrybros.com	Paula Arnold
FLUORESCENCE FLOWERS	303-229-5736	breanna@fluorescenceflowers.com	Breanna Brown
DIZ'S DAISES	303-447-7229	dizadaisys@gmail.com	Julia Park
JM DESIGN	303-591-0533	jmdesign2@yahoo.com	Jacqueline Martinez
PLUM SAGE	720-328-2190	erin@plumsageflowers.com	Erin Hornstein
<b>DJS/ENTERTAINMENT</b>			
ZACK WELD - GUITARIST		zackweld@gmail.com	Zack Weld
COLORADO CRAFTED ENTERTAINMENT	303-250-7887	coloradocrafted@gmail.com	James Greer
THE AXS GROUP	720-726-4387	lauren@theaxsgroup.com	Lauren Hines
IAN JOHNSON	720-416-4169	intencity.ij@gmail.com	Ian Johnson
JAMMIN' DJS	303-308-9700	brian@myjammindjs.com	Brian Collins
THE MASTER PIECE DJ	720-270-8830	littletonperry@aol.com	Perry Washington
MAESTRO HUGHES-VIOLINIST	303-908-8641	maestrohughes@gmail.com	Jeff Hughes
DENVER JAZZ QUARTET	303-882-8780	charlie_zanichelli@yahoo.com	Charlie Zanichelli
<b>EVENT PLANNERS</b>			
AS YOU WISH	303-517-7315	allison@asyouwishcolorado.com	Allison Farrar
BRINDLE AND OAK	937-654-0335	mgrose@brindleandoak.com	Megan Grose
CALLUNA EVENTS	303-443-4617	hello@callunaevents.com	Lauren Groeper
<b>PHOTOGRAPHY</b>			
ELC PHOTOGRAPHY	303-926-0297	erin@elcimages.com	Erin Cox
9 VISION STUDIOS	303-994-5735	donnell@9visionstudios.com	Donnell Goss Jr.
CUSTOM CREATIONS PHOTOGRAPHY	303-249-4112	ichadjchris@hotmail.com	Chad Chisholm
CAITLIN STEUBEN		hello@caitlinsteuben.com	Caitlin Steuben
FOUR THREE TWO PHOTOGRAPHY	303-929-2110	432photo@gmail.com	Brooke Smith
JEWELS PHOTOGRAPHY	720-771-2200	jewels@jewelsgray.com	Jewels Gray
<b>RENTALS</b>			
EVENT RENTS	303-972-0975	doug@eventrentsdenver.com hilary@eventrentsdenver.com	Doug Loch Hilary Hadden
BUTLER RENTS	303-388-5971		
COLORADO PARTY RENTALS	720 619-3010		
BLINGLE	702-463-5230	snorris@blingle.com	Stacy Norris
<b>MISCELLANEOUS</b>			
MONKEY PHOTO BOOTHS	303-726-7820	monkeyphotobooths.com	info@5280luxurytransport.com
TAPSNAP PHOTOTAINMENT- PHOTO BOOTHS	720-346-7000	cristinaw@tapsnap.net	Cristina Walker
PARTY POPPERS	303-888-5732	hello@partypoppersco.com	Makenzie Sanko
EAST SIDE KOSHER DELI	303-322-9862	eastsidekosherdeli.com	
COLORADO LIGHTING & EVENT SERVICES	720-476-1861	amanda@colightingandevents.com	Amanda Nsheiwat

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# WEWATTA BRIDGE

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The Wewatta Bridge located directly in front of Coohills, is a beautiful backdrop for a wedding ceremony, reception, or space for a unique outdoor dinner. This is a public space that we temporarily reserve for the day .

## **SPECIAL EVENT BRIDGE PERMIT**

We apply for a Special Event Bridge Permit to occupy this space for the day and there is a \$300 permitting fee for us to apply for this. The city requires a 6-8 week turnaround time for approval and the permit fee is non refundable. Coohills will apply for this permit for you. There will be a mandatory \$100 bridge clean up fee, which will be pre-charged and refunded the following day if cleaning is not required by our staff. The Special Event Bridge Permit allows access to the bridge from 10:00AM- 10:00PM the day of your event.

## **LIQUOR LICENSE FEE**

Once the Special Event Permit has been approved then the liquor license can be applied for. If we are serving alcoholic beverages during the event in which tickets have been sold to or there is a cash bar on the bridge, there is a \$750 nonrefundable fee that goes directly to the City of Denver that allows us to temporarily modify our liquor license for the day onto that public space. They require 30 day minimum turnaround time for approval.

We require a bar be set up on the bridge to display the wine and beer options available to your guests. The City of Denver requires that only plastic cups, provided by the party, be used on the bridge in case of any breakage.

*\*Additional set up fees and bartender fees will apply for any bar set up on the bridge*

## **RENTALS**

Chairs, tables, bar set up, décor and/or any set up requirements must be provided by an outside rental company or personally provided. Coohills does not provide this since we do not own the property. Please see our vendor list for rental companies we have worked with on previous events.

The City of Denver requires that the bridge be closed off during the event, stanchions can be rented from any of our event rental companies (client to provide this) in order to avoid any pedestrians trying to walk across the bridge during your event. Coohills will provide detour signs directing pedestrians across street. Coohills and the City of Denver require that ALL glassware on the Wewatta Bridge be plastic and non breakable. We don't want broken glass to fall through the small cracks on the bridge floor onto the bike and running path below.

All furniture for the bridge will need to be rented, delivered, set up, and picked up at the completion of the event the same day. Nothing can be stored overnight at the restaurant.

This will include but not limited to:

Tables, chairs, necessary linen and clips, bars (front and back), any furniture, rope stanchions for each end of bridge, and any decor and lighting the client would require.

Depending on if the event is a venue buy out for the bridge and restaurant Coohills may be able to provide plates and silverware. If other events are taking place within the restaurant, then most likely all plates and silverware will need to be rented.

## **NOISE RESTRICTIONS**

Due to the fact that we are a part of the "Good Neighbor Policy" in our area with all of the residential buildings that surround us, there is a strict 10:00PM cut off time for music of any kind on the bridge itself. Clients have the option to continue with the music inside of the restaurant for the duration of their event.

*\*See Noise Ordinance section in contract*

## **DECOR RESTRICTIONS**

Items not allowed on the bridge/ restaurant include but are not limited to:

- Confetti
- Flower Petals
- Glitter
- Glue
- Paint
- Candles that have an open flame (can be an enclosed flame)