# 2027 MOUNTAIN CRUST





# NOT YOUR AVERAGE PIZZA PARTY

## From food truck legend to full-service venue.

We got our start slinging Colorado's best wood-fired pizza out of our trucks; Ole Blue, our original, still lives in the backyard. In 2023, we traded the road for a home base: a full-service event venue just 15 minutes from downtown Denver. Now we handle everything — food, bar, staffing, tables and chairs, setup, cleanup, day-of support. Weddings, birthdays, corporate parties, celebrations of life — whatever you're throwing, we're your one-stop shop.

# VENUE DETAILS

## VENUE RENTAL PRICING

### 7 Hour Venue Rental

**Monday - Thursday**
$3,500

**Friday**
$5,000

**Saturday**
$6,000

**Sunday**
$4,650
***Extra hours: $350/hr***



### Everything included in your rental

One flat rental fee, one team handling all of it. Here's what's already covered when you book:

- Access to the entire venue (only one event booked per day)
- 7-hour rental: 1 hr setup, 5 hrs event, 1 hr cleanup (8-hour version available too)
- Tables & chairs (white folding tables, 60" rounds, farm tables, resin folding chairs, high-tops + bar stools, outdoor lounge furniture, Adirondack chairs)
- Circular metal arbor for ceremonies
- Lawn games: cornhole, giant Jenga, giant Connect Four
- Sonos AV system + 90" wall projector
- Water filling stations & glasses
- "Share the Love" decor rental inventory (bud vases, frames, easels, runners)






## MICRO-WEDDINGS

***Micro-weddings are available for parties of 75 guests or fewer***

### June - October Minimums

**Mon - Wed:** $10,000 **I Thurs/Sun:** $11,000 **I Fri:** $12,000

## 2027 FOOD MINIMUMS

| Season | Fri/Sun | Saturday |
|---|---|---|
| Off Peak (Apr/Nov) | $2,500 | $3,000 |
| Peak (May, Jul, Aug, Oct) | $3,800 | $4,300 |
| Super Peak (Jun, Sep, Holidays) | $4,300 | $4,800 |

***Inquire for weekday food minimums.***

## A LA CARTE ADD-ONS

| Add-On | Price |
|---|---|
| Standing gas heater | $75 each |
| Fire pit | $150 |
| Day-of Coordinator | $1,000/day |
| Patio Bar (required 120+ guests) | $350 |
| Champagne Toast | $5/person |
| Dog Fee | $50 |
| Photobooth | $400 |
| Love Shack (getting-ready suite) | $500 (+$100/hr before 11am) |
| Ceremony hosting | $100 |







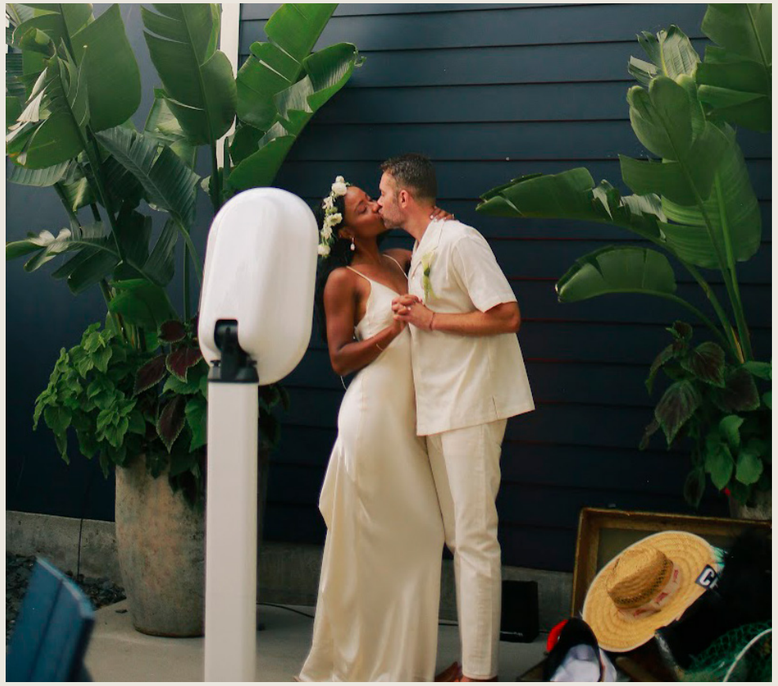

## ZERO WASTE WITH ALL THE TASTE

At Mountain Crust, sustainability is everything. We ditch waste with reusable plates, compost food scraps, recycle like champs, power our HQ with solar, and team up locally - all to throw you the most epic party with a tiny footprint!













# NON-STOP PIZZA PARTY VIBES

Every event starts with our Pizza Party Basic Package — $35/person. That includes your choice of 1 salad and 1 appetizer, plus truly unlimited wood-fired pizza. 5 sauces, up to 25 toppings, never capped. Want more? Additional apps, salads, or entrées run $5–$15/person. **Check out our menu and pricing.**

## APPETIZERS

***Standard Appetizers ($5-$5.50/ Person); Premium Appetizers ($6-$9/ Person)***

**Lamb Meatballs**
*Moroccan inspired with a hint of mint, garlic, red onion & spices *passed app*

**Campfire Baked Brie**
*Wood-fired brie smothered in honey, lemon juice, & garlic. Served in a cast iron with a variety of crackers *stationary app*

**Mountainous Charcuterie Board**
*A beautiful spread of fancy meats & delectable locally sourced cheeses, fruits, nuts & more! *stationary app*

**Bacon Wrapped Dates**
*Medjool dates stuffed with goat cheese & toasted almonds then wrapped in bacon *passed app*

**Gnudi**
*Seasoned spinach & ricotta dumplings *passed app*

**Endive Lettuce Cups**
*Curry chicken salad in a lettuce boat. Vegetarian options available upon request *passed app*

**Pork Belly Crostini**
*Housemade sourdough baguette with fermented fresno mayo, braised pork belly topped with sesame marinated cucumber & carrot *passed app*

***Please note: these appetizers are just examples of what we can do! Our chef's come up with seasonal appetizers and make changes to our menu all the time, so there may be additional appetizer options available for your event. Or if you have an app idea, please let us know!***







## SALADS

**Caesar Salad**
*Mixed greens with shaved pecorino parmesan, toasted pine nuts, and seasoned croutons*

**The I-70**
*Mixed greens with walnuts, pecans, dried cranberries, honey-crisp apples and feta*

**Farmers Salad**
*Collaboration with local farms to bring you our chef's choice of fresh seasonal ingredients (GF + Vegan)*

**Strawberry Fields (Premium Salad: +$2/person)**
*Mixed greens with fresh strawberries, goat cheese, shaved red onion, and spiced nuts*



## DESSERT

**Wood-fired cookies**
*An assortment of chocolate chip, white chocolate macadamia nut, and oatmeal raisin cookies, served warm from our oven *passed dessert*

**S'mores**
*Exactly what you'd imagine! Served warm from our oven *passed dessert*

**Cannolis**
*Crispy, fried pastry shell filled with a sweet, creamy ricotta and dipped in chocolate chips*

**Seasonal Cheesecake Tart**
*Seasonal fruit, garnished with fresh mint - passed & served cold*




# HOW WE DO WHAT WE DO:

We're a buffet-style catering company through and through — everything served hot, straight from the oven. A staff member walks your guests down the line, and salad comes from a large bowl with dressing on the side to keep it crisp. Pizza moves fast: we can serve 100 pizzas an hour, feeding roughly 100 people every 20–25 minutes.

## TASTING

Want to try before you book? Tastings are $20/person and take place during other events. The menu selections vary based on what the client of that event has selected (always pizza, just different apps & salad).




PIZZA
16


LOVE
GROWS
HERE


FIRE
EXTINGUISHER





# CHEERS TO THAT

### Whatever's in your glass, we've got you covered.

Name a better combo than a wood-fired pizza and a pint of local beer. Or maybe it's a margarita next to your margherita slice. Whatever you're pairing with your pizza, our bartending team can pour it.

## PACKAGE OPTIONS

**Cash Bar**
*Guests buy their own drinks; if the minimum isn't met, you owe the difference. (Least expensive option.)*

**Cash Bar (minimum-covered)**
*You cover a set minimum, usually a round or two for everyone, then guests take over.*

**Open Bar – Standard**
*$30/person — beer, wine, seltzers*

**Open Bar – Premium**
*$38/person — beer/wine/seltzers, 2 specialty cocktails, well liquor*

**Open Bar – Boujee**
*$48/person — beer/wine/seltzers, 3 specialty cocktails, boujee liquor*

**No Bar**
*Bar stays closed; sodas and NA options available for $10/person, self-serve from coolers*










## WHAT'S ON TAP

**Beer**
*6 local rotating beers on tap, plus rotating cans (Coors & Modelo typically available)*

**Wine**
*Cabernet Sauvignon, Pinot Noir, Sangiovese, Rosé, Sauvignon Blanc, Chardonnay, Vinho Verde, Sparkling*

**Liquor (Well Package)**
*Denver Gin, Outfitters Vodka, Haitian White & Dark Rum, Real del Valle Tequila, 400 Conejos Mezcal, Old Forester Bourbon & Rye, Busker Irish Whiskey*

*Want the full drink list?* Download the complete bar menu





## CASH BAR MINIMUMS

| Day | 76–115 Guests | 116–150 Guests | 151–200 Guests |
|---|---|---|---|
| Mon–Wed | Inquire for pricing | Inquire for pricing | Inquire for pricing |
| Thurs/Sun | $2,000 | $2,350 | $2,700 |
| Friday | $2,650 | $3,000 | $3,350 |
| Saturday | $3,000 | $3,350 | $3,700 |

# SAMPLE PROPOSALS

These estimates are based on common events and will change based on your selected packages and exact headcount. Add $3,150 to your package to have DJ & florals covered! We partner with **The Get Down** and **Flintwood Floral** to offer the greatest all-inclusive package around town. NOTE: These are examples - the prices below WILL change depending on your selected menu, bar package, etc.

## 120 FRIDAY - ALL THE BELLS & WHISTLES!

| | |
|---|---|
| **Venue Fee** | $7,050 (8-hour rental + day-of coordinator + Love Shack) |
| **Food** | $7,421 (basic pizza package + extra appetizer + dessert + staffing) |
| **Bar** | $6,590 (premium bar package @ $38/person + extra hour @ $7/person + staffing) |
| **Tax** | $860 (based on 7.75% tax on food & beverage) |
| **Service** | $1,985 (based on 20% of catering subtotal + gratuity for bartenders) |
| **TOTAL** | **$23,905*** |

## 175 SATURDAY - BIG PARTY, NO FUSS

| | |
|---|---|
| **Venue Fee** | $7,350 (8-hour rental + day-of coordinator) |
| **Food** | $8,125 (basic pizza package + staffing) |
| **Bar** | $4,890 ($3,700 hosted open bar tab + staffing) |
| **Tax** | $760 (based on 7.75% tax on food & beverage) |
| **Service** | $2,125 (based on 20% of catering subtotal + gratuity for bartenders) |
| **TOTAL** | **$23,250*** |

## 100 SUNDAY - BUDGET MINDFUL

| | |
|---|---|
| **Venue Fee** | $5,650 (7-hour rental + day-of coordinator) |
| **Food** | $4,560 (basic pizza package + extra appetizer + dessert + staffing) |
| **Bar** | $2,560 ($2,000 hosted bar tab + staffing) |
| **Tax** | $425 (based on 7.75% tax on food & beverage) |
| **Service** | $1,262 (based on 20% of catering subtotal + gratuity for bartenders) |
| **TOTAL** | **$14,458*** |

**** plus $3,150 for DJ & florals***

MOUNTAIN CRUST

### Photography

@theloveclub.photo
@katemerrillphoto
@ahnamariaphotography
@kellymour__
@AlyssaCarpenterphoto
@mackenzinightphoto
@annaleisaveasey
@ericasteinhousephoto
@alexmedvick
@pjvanphoto
@chelseyrayphoto
@alexsegallphoto

### Contact

3880 S Lowell Blvd,
Denver, Colorado 80236

party@mountaincrust.com
(720) 515-0917

### Social

@mountaincrusteventvenue