

Coohills



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 mountain 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.

Contact Shayla Englund or Devin Andersen
at 303.623.5700 or email events@coohills.com for more information

Hors D'oeuvres

PASSED

Blue Crab Cake (GF) jumbo lump crab cake, champagne nage	4
Marinated Gulf Shrimp (GF) salsa romesco, rice cracker	3.5
Smoked Salmon Mousse herbed crostini,	3.5
Gougeries (Veg) gruyere cheese puffs	3
Steak & Potato Skewer NY strip, roasted potato, bordelaise, preserved mushroom	3.5
NY Strip Meatball San Marzano tomato sauce, grana pada	3.5
Tempura Chicken heirloom tomato aioli, lemon	3.5
Seasonal Sausage beer mustard, pickled red onion	3.5
Chicken Liver Mousse brioche, cornichons, mustard	4
Bufala Mozzarella (GF) serrano ham, quince paste, fresh mozzarella	3.5
Arancini (Veg) risotto, mozzarella, parmesan, garlic aioli	3
Grilled Lamb Brochette (GF) pistachio, mint, lamb jus	4.5
Bruschetta (Veg) tomato, fried caper, tarragon	2.5
Goat Cheese Fritter (Veg) honey, caramelized onion	3.0
Quinoa Fritter (Vegan) house made jam	3.0
Chef's Seasonal Hors D'oeuvres	

FLATBREADS

Fromage mozzarella, fontina, pecorino, san marzano tomatoes	13
Spicy Saucisson mozzarella, parmesan, san marzano tomatoes, spicy sausage, onion, mustard	16
Potato Rosemary mozzarella, fontina, parmesan, white wine garlic béchamel, fried rosemary potatoes	14
Seasonal Vegetable mozzarella, fontina, pecorino, san Marzano tomatoes, seasonal vegetables	14

BOARDS

Hummus Crudo farmers market vegetables, housemade crackers	4
Artisanal Cheese seasonal fruit preserves, almonds, housemade crackers	6
Premium Artisanal Cheese seasonal fruit preserves, almonds, housemade crackers	9
Combined Hummus Crudo & Artisanal Cheese farmers market vegetables, housemade crackers, seasonal fruit preserves, almonds	6
Pate watercress, cornichons, toast, grapes	4.5
Cured Meat & Cheese daily selection of cured meats and cheeses, housemade crackers, red grapes, almonds	7
House Made Breads grilled French country bread	4

BOWLS

Seasoned Mixed Nuts peanuts, almonds, cashews	7
Provance Style Marinated Olives	8

DISPLAYED

Aspen Ridge Slider sweet roll, tomato jam, arugula	4.5
Chicken Coq au Vin Slider onion roll, red wine, bacon onion marmalade	4.5
Smoked Salmon Slider brioche roll, pickled cucumber	5.5
Seafood Display Selection of the following:	
Seasonal Oysters	3.5
Gulf Shrimp	3.5
Steamed Clams	3.5
King Crab <i>*priced per pound</i>	40
Lobster Tails <i>*priced per pound</i>	40
served with drawn butter, fresh lemon, remoulade, cocktail sauce	

Yearly Prix Fixe Menu

3 Course Menu - \$60

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

4 Course Menu - \$70

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

STARTER COURSE

Blue Crab Cake

\$5 upcharge per person

Chef's Seasonal Appetizer

Chef's Seasonal Soup

Artisan Salad

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

Lyonnais Salad

bacon, dijon, garlic, herbed goat cheese

Chef's Seasonal Salad

ENTRÉE COURSE CHOICE OF

Included in Choice of:

Roasted Chicken

tarragon, white wine – *spring/summer*
veloute – *fall/winter*

Chef's Seasonal Vegetarian

Please Choose one of the Following:

Seared Salmon

smoked tomato emulsion – *spring/summer*
caper, shallot, brown butter (GF) – *fall/winter*

Market White Fish

smoked tomato emulsion – *spring/summer*
caper, shallot, brown butter (GF) – *fall/winter*

Please Choose one of the Following:

10 oz. NY Strip Steak

pinenut arga dulce – *spring/summer*
green peppercorn (GF) – *fall/winter*

8 oz. Filet Mignon

pinenut arga dulce – *spring/summer*
green peppercorn (GF) – *fall/winter*
\$10 upcharge per person

SIDES

**Choice of 3 sides; 1 side to be served on plate & 2 to be served on family style platters*

Broccolini

E.V.O.O, garlic

Braised Greens

kale, collard greens, cider vinegar, pickled onion

Roasted Organic Carrots

local honey, thyme, garlic

Baumaniere Potatoes

cream, butter, garlic

Roasted Potatoes

herbs, garlic

Chef's Seasonal Sides

DESSERT COURSE

**Variety of Desserts Served Family Style*

**Recommended desserts:*

Seasonal Fruit Tart

vanilla pastry cream, fluted shortbread crust, fresh fruit

Bread Pudding

house made brioche, salted caramel, whipped crème fraîche

Chocolate Tart

chocolate cremeux, circle cocoa crust, chocolate ganache, chocolate pearl garnish

For additional options see seasonal menu for featured desserts & page 8

**we require entrée counts ahead of time for groups of 30 or more*

Ask us about our Elevated Chef's Seasonal Prix Fixe Menu

3 Course Menu - \$70

4 Course Menu - \$80

Featured Seasonal Items

SPRING

April 15 – July 8

The snow is gone and as the water runs off the mountains the grass becomes green and so does the market – peas, favas, fiddlehead ferns, green garlic, ramps, asparagus and radish tops. The produce is delicate and we cook things gently, if at all.

HORS D'OEUVRES

Spring Tartine (Veg)

spring vegetables, goat cheese, olive oil, fresh herbs, bread

Marinated Grilled Spring Chicken

thyme, tarragon, mint, balsamic glaze

SOUP

Spring Pea & Mint

haystack goat cheese fritter, ramp oil

SIDES

Poached Asparagus

pickled onion, capers, dijon vinaigrette

Sautéed Spring Peas

mint, shallot, pork belly

Buttered Radishes

cracked black pepper, maldon salt

SALAD

Arugula & Shaved Radish

strawberries, spring onion, lemon, pecorino, E.V.O.O., vinaigrette

APPETIZERS

Asparagus Tart (Veg)

goat cheese, puffed wild rice, pickled mustard

Lemon Gnocchi (Veg)

spring peas, radishes, baby carrots

Wild Burgundy Snails

green garlic, favas, parsley, brioche crumble

DESSERTS

Strawberry & Raspberry Tart

fluted shortbread crust, pastry cream, fresh fruit

**served with 2 other desserts family style*

Rhubarb Galette

warm rhubarb pie, brown sugar crumble, vanilla whipped cream

**full size dessert, served individually as only dessert*

SUMMER

July 9 – September 21

Our summer menus are truly a reflection of Colorado's farm to table at its best. We celebrate the spectrum of colors and flavors – tomatoes, Palisades peaches, cucumbers, Olathe corn, summer squash, Pueblo green chilies, and fresh herbs.

HORS D'OEUVRES

Colorado Melon Shooter (Veg)

melon, almond milk, yogurt, local honey

Grilled Aspen Ridge Brochette

dry rub strip steak, zucchini, tomato, onion, mushroom

SOUP

Chilled Smoked Tomato

whipped cream, marinated gulf red shrimp, basil oil

SIDES

Local Beans

roasted garlic, toasted almonds

Ratatouille

seasonal squash, tomato, eggplant, garlic, onion, peppers, E.V.O.O.

SALAD

Limestone Lettuce

grilled Olathe corn, heirloom tomatoes, shaved onion, buttermilk dill dressing

APPETIZERS

Ruby Red Gulf Shrimp Provencal

roasted tomatoes, pernod garlic butter, smoked paprika

Grilled Summer Squash (Veg)

mushroom, fennel salad, red pepper puree

Burrata

heirloom tomato, watermelon, sweet onion, local honey, aged sherry vinegar, E.V.O.O.

DESSERTS

Peach Galette

warm Peach pie, brown sugar crumble, vanilla whipped cream

**full size dessert, served individually as only dessert*

Crème de Glacee

house made blackberry soda, yogurt ice cream, blackberry syrup

**full size dessert, served individually as only dessert*

Featured Seasonal Items

FALL

September 22 – December 20

In fall, the market starts to show its beautiful autumnal colors. We welcome apples, pears, parsnips, pumpkin, and carrots. As the fruits and vegetables become heartier and more robust, so does our menu.

HORS D'OEUVRES

Parsnip Fritter (Veg)

aioli

3.5

Potato & Caviar

Atlantic sturgeon caviar, horseradish crème fresh, chive

4.5

Duck Sausage

house ground mustard, bread and butter pickle

4

SOUP

Butternut Squash

toasted pepitas, savory granola

SIDES

Acorn Squash

molasses, pecans, herbs

Cider Braised Greens

apple cider, pickled shallot, kale

Crispy Brussel Sprouts

horseradish gastrique, duck fat powder

SALAD

Roasted Root Vegetable

arugula, parsley, grated carrots, charred scallions, walnuts, house made ricotta, lemon vinaigrette

APPETIZERS

Beef Carpaccio

pickled mushroom salad, parmesan, mustard vinaigrette

Autumn Pot Pie

root vegetables, farro, kale

Autumn Panzanella

butternut squash, rye croutons, sage

DESSERTS

Pumpkin Tart

circled shortbread crust, vanilla whipped cream, candied pumpkin seeds

**served with 2 other desserts family style*

Apple Frangipane Tart

puff pastry, frangipane, caramel sauce

**served with 2 other desserts family style*

WINTER

December 21 – April 14

Dark greens, winter squash and braised meats, red wine. Hearty foods call for longer cooking times and rich flavors.

HORS D'OEUVRES

Rutabaga Chip (Veg)

whipped butternut squash, toasted sesame

3.5

Roasted Apple Onion Tart

goat cheese, walnut

3.5

SOUP

French Onion

gruyere, house toast

SIDES

Roasted Butternut Squash

brown butter, herbs

Roasted Beets

meyer lemon, fried rosemary

Buttered Turnips

butter glaze, roasted garlic, herbs

Crispy Brussel Sprouts

horseradish gastrique, duck fat powder

SALAD

Desert Kale

roasted root vegetables, garlic, toasted chestnut crumble, balsamic

APPETIZERS

Savory Cranberry Tart (Veg)

watercress, sage almond crumble, brown butter

Duck Confit

Beluga lentils, onion, shaved fennel, sherry vinaigrette

Hot Smoked Salmon

pickled red onion, rye crumble, tarragon sauce

DESSERTS

Opera Cake

espresso soaked almond cake, chocolate ganache, coffee buttercream

**full size dessert, served individually as only dessert*

Chestnut Chocolate Mousse

chocolate Chestnut disk, Valrhona chocolate mousse, meringue

**full size dessert, served individually as only dessert*

Additional Options

ENTRÉE COMBINATION PLATE

**Choice of 3 or 4 course Prix Fixe dinner
\$6 upcharge

Grilled NY Strip & Seasonal Market White Fish

green peppercorn sauce
**10 upcharge for Filet Mignon*

Grilled NY Strip & Seared Salmon

green peppercorn sauce
**10 upcharge for Filet Mignon*

Grilled NY Strip & Roasted Chicken

red wine mushroom sauce
**10 upcharge for Filet Mignon*

Roasted Chicken & Seared Salmon

tarragon white wine sauce

Roasted Chicken & Seasonal Market White Fish

tarragon white wine sauce

**Entrée Combination Plates can also be offered as 2 separate courses*

FAMILY STYLE ENTREES

**Choice of 3 or 4 course Prix Fixe dinner
\$6 upcharge

Entrées

choice of two entrees, served in 4-5 oz. portions on family style platters

Available Enhancements

COURSE ENHANCEMENTS

Chef's Nightly Amuse Bouche

3

Intermezzo Course

3

house spun sorbet to cleanse the palette between courses

ENTRÉE ENHANCEMENTS

Lobster Tail

14

3.5 oz. Maine Lobster Tail, drawn, butter, lemon

Seared Foie Gras (by the oz)

9

Shaved Truffle (by the gram)

10

Caviar Service (by the oz)

96

served with buckwheat blinis and traditional accompaniments

Food Stations

Each Station Requires a \$75 Attendant Fee – Based on a 2 hour Time Frame

Items are Priced Per Person

Food Stations require an event of 25 people or more

PROTEIN

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

Carved Entrecote of NY Strip 16

wild mushrooms, béarnaise sauce

Requires a minimum order of 40

Roasted Leg of Colorado Lamb 16

lamb jus, rosemary, roasted garlic

Requires a minimum order of 35

Scottish Salmon en Croute 16

wrapped in puff pastry, salmon with a spinach shrimp mousse, cucumber dill sauce

Requires a minimum order of 25

Market White Fish 14

“A La Plancha”

champagne tarragon nage

Roasted Rack of Pork 14

braeburn apples, Normandy sauce

Requires a minimum order of 25, & in increments of 25

Chicken Coq au Vin 14

boneless breast and thigh, red wine, bacon, mushrooms

PASTA

Seasonal Vegetable 10

cipollini onions, pecorino, variety of farmers market seasonal vegetables, choice of pasta

Orecchiette 10

roasted chicken, walnuts, lemon parmesan cream

Strozzapreti 12

braised beef short rib, roasted mushrooms, parsley puree, blistered pearled onions

Garganelli 12

shrimp, crushed San Marzano tomatoes, E.V.O.O., garlic, herbs

SALAD

Artisan 9

market greens, cucumber, carrot, seasonal vinaigrette

Romaine 10

crostini, parmesan, lemon black pepper garlic dressing

Chopped 12

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

Chef's Seasonal Salad 12

SIDES

Choice of 2 sides 10

Broccolini

E.V.O.O., garlic

Braised Greens

kale, collard greens, cider vinegar, pickled onion

Roasted Organic Carrots

local honey, thyme, garlic

Baumaniere Potatoes

cream, butter, garlic

Roasted Potatoes

Herbs, garlic

Chef's Seasonal Sides

BREAD

**Served with housemade butter* 3.5

Sourdough Roll

Wheat Boule

Soft Pretzel Knot

served with honey mustard dipping sauce

Desserts

SPECIALTY

Bread Pudding	3.5
house made brioche, salted caramel, whipped crème fraiche	
Chocolate Mousse Cake	3.5
devil's food cake, chocolate mousse, dark chocolate ganache, chocolate pearl garnish	
Cheesecake	3.5
cream cheese, vanilla bean, graham cracker crumble, fruit garnish *minimum of 2 dozen required	
Chocolate Cream Puff	3.5
choux pastry, chocolate or vanilla custard, chocolate ganache	
Vanilla Cream Puff	3.5
choux pastry, chocolate or vanilla custard, powdered sugar	
Apple Spice Cake	3.5
roasted cinnamon apples, maple syrup, cream cheese frosting	
Carrot Cake	3.5
shaved carrots, brown sugar, cream cheese frosting	

PETITE

**Each requires a minimum of 2 dozen*

French Macaroons (GF)	2.5
coffee, chocolate, pistachio, passion fruit, raspberry, vanilla	
Hand Rolled Truffles (GF)	2
dark chocolate, almond, coffee, coconut	
Cookies	2.5
lemon madeleines, chocolate dipped sables, raspberry almond shortbread – 2 dozen minimum per flavor	

TARTS

Fruit	3.5
vanilla pastry cream, fluted shortbread crust, fresh fruit – <i>Spring/Summer Tart</i>	
Frangipane Fruit	3.5
almond frangipane filling baked with fruit including blueberries, raspberries, & huckleberries with a fluted shortbread crust – <i>Fall/Winter Tart</i>	
Apple	3.5
cinnamon roasted apples, brown sugar crumble, caramel sauce, fluted shortbread crust	
Lemon	3.5
lemon curd, circle shortbread crust, meringue	
Chocolate	3.5
chocolate cremeux, circle cocoa crust, chocolate ganache, chocolate pearl garnish	

BOARDS

Artisanal Cheese Board	6
seasonal fruit preserves, almonds, housemade crackers	
Premium Cheese Board	9
seasonal fruit preserves, almonds, housemade crackers	

DESSERT ENHANCEMENTS

SHARED FRUIT TART

Size	Serves	Price
6"	4	28
8"	8	56
10"	12	84
12"	16	112

TAKEAWAY DESSERTS

Assorted Macaroons	
Set of 3	9.5
Set of 5	14.5
Hand Rolled Truffles	
Set of 3	8
Set of 5	12

COFFEE AND CORDIAL STATION

Coffee Urn	75
serves 32, regular or decaffeinated available	
Coffee	3.5
charged on consumption	
Chocolate Shavings	3.5
Vanilla Bean Whipped Cream	3.5
Kahlua	9
Grand Marnier	9
Bailey's Irish Cream	9
Amaretto	9
<i>Port Wine & additional topping options are available for your group</i>	

Specialty Cakes

Wedding & Celebration Cakes Personalized for Your Special Occasion

*Gluten Free Cakes Available Upon Request *Limited Options, Additional Cost*

CAKE BASE

Yellow Chiffon Sponge
Chocolate Devil's Food
Olive Oil Chiffon Sponge
Carrot
Apple Spice

FILLING

Vanilla Pastry Cream with Seasonal Fruit
Lemon Curd
Seasonal Fruit Jam
Dark Chocolate Mousse
Salted Caramel Mousse
Whipped Chocolate Ganache

FROSTING & GLAZE

Vanilla Italian Buttercream
Chocolate Italian Buttercream
Chocolate Glaze
Cream Cheese Frosting

SIZES & PRICING

Single Tier

<u>Size</u>	<u>Serves</u>	<u>Price</u>
4"	4	20
6"	10	50
8"	15	75
10"	25	125
12"	40	200
14"	50	250
16"	60	300
18"	70	350

Two Tier

<u>Size</u>	<u>Serves</u>	<u>Price</u>
6"/8"	25	125
6"/10"	35	175
8"/10"	40	200
10"/12"	65	325

Sheet

<u>Size</u>	<u>Serves</u>	<u>Price</u>
Half Sheet	22	110
Full Sheet	44	220



Wine List

SPARKLING

Ruffino Prosecco – Veneto, Italy	36
Bouvet Brut Rose – Loire Valley France, NV	45
Piper Heidsick “Brut” – France, Champagne	65
Tattinger Brut NV – Reims, France	75

ROSE

Band of Roses – Washington State	34
Minuty Rose - France	46
Chateau d’Esclans “Whispering Angel” – Provence, France	65

WHITE VARIETALS

The Seeker Riesling – Mosel, Germany	34
Kung Fu Girl Riesling – Washington State	40
Borgo Conventi Pinot Grigio – Collio, Italy	45
Bodegas Martin Codax – Albarino, Spain	50

SAUVIGNON BLANC

Matua – Marlborough, NZ	34
Ladoucette “Le Deux Tours” – Loire Valley, France	45
Matanzas Creek – Sonoma County, CA	55
Pascal Jolivet Sancerre – Loire, France	68

CHARDONNAY

The Seeker – CA	34
Tom Gore – Sonoma County, CA	40
Hartford Court – Russian River Valley, CA	52
William Fevre “Champs Royaux” – Burgundy, France	65
Cakebread – Napa Valley, CA	75

PINOT NOIR

The Seeker – Midi, France	34
La Crema, Monterey – Central Coast, CA	45
Louis Jadot – Burgundy, France	60
Henry Fesse “Gamay Noir” – France	75

CABERNET SAUVIGNON

The Seeker – Central Valley, Chile	34
The Sterling - California	45
Chateau St. Jean – Sonoma, CA	52
Robert Mondavi “Napa Valley” – Napa Valley, CA	65
Sequoia Grove – Napa Valley, CA	85

RED VARIETALS

Chapoutier, Cotes du Rhone Belleruche – France	45
Diseno – Mendoza, Argentina	45
Sin Zin - Alexander Valley Vineyards, Alexandra Valley, CA	48
Craggy Range “Te Kahu” Gimblett Gravels Vineyard – Hawkes Bay, New Zealand	55
Saved Red Blend – Napa Valley, CA	60
Les Cadrans de Lassegue Grand Cru – Bordeaux, France	72
Mount Redon – Chateaufort du Pape, France	100

Beer & Spirits

VODKA

Breckenridge	7
Grey Goose	8
Ketel One	9
Woody Creek	9
Woody Creek Reserve	22

GIN

Monopolowa	7
Bombay Sapphire	9
Big Gin	11.25
Woody Creek	12
Nolet's	12

TEQUILA

Cazadores	7
Milagro	9
Corzo Plata	13
Clase Azul	20
Don Julio 1942	25

RUM

Bacardi	7
Montanya Plata Colorado	9
Ron Zacappa 23	14
Ron Zacappa XO	25

PREMIUM BEERS

Le Fin Du Monde	8
Orval Trappist Ale	12
Chimay Premier	15

BOURBON

Jim Beam	7
Buffalo Trace	9
Bulleit	9
Breckenridge	10
Booker's Small Batch	16.50

SCOTCH

Dewars	8
Johnny Walker Black	13.75
Glenfiddich 12	14
Macallan 12	15
Macallan 18	31

WHISKEY

Rittenhouse Rye	7
Bulleit Rye	9
Leopold Brother's Maryland Rye	12
Whistle Pig Rye	17

SPECIALTY COCKTAILS

Acai Margarita Cazadores Blanco, cedilla, lemon juice, simple syrup	10
Wewatta Fizz Breckenridge Vodka, lemon juice, orgeat, soda water	8
My Old Friend Bombay Dry, grapefruit juice, Campari, St. Germain	10
Salute the Airman Havana Club Classico, lime juice, honey simple, topped with prosecco	12
Thai Gin Bombay Dry, lime juice, simple syrup, cayenne, homemade Thai Basil Tincture	10
Staycation Grey Goose, Leopold Brothers tart cherry, lemon juice, watermelon juice, simple syrup	10
Blackberry Whiskey Sour Jim beam, house made blackberry shrubs, lemon juice, simple syrup	9
Blueberry Spritzer Grey Goose, house made blueberry shrubs, simple syrup, prosecco	10

Vendor List

A/V COMPANIES

	<u>Phone Number</u>	<u>Email</u>	<u>Contact Name</u>
Ceavco Audio Visual	303-539-3520	benremec@ceavco.com	Ben Remec
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Wave Audio & Visual	303-332-7911	info@waveaudiovisual.com	
Kaleidoscope Productions	303-800-6325	carrie@kaleidoscope-co.com	Carrie Ridgway
Meeting Tomorrow	303-532-1473	sales@meetingtomorrow.com	
	887-633-8866		

FLORISTS

Perfect Petal	303-480-0966	alex@thepetfectpetal.com	Alex
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Fluorescence Flowers	303-229-5736	breanna@fluorescenceflowers.com	Breanna Brown
Pink Posey Design	303-423-8848	stefanie@pinkposeydesign.com	Stefanie
JM Design	303-591-0533	jmdesign2@yahoo.com	Jacqueline Martinez
Plum Sage	720-328-2190	erin@plumsageflowers.com	Erin Hornstein

DJS/ENTERTAINMENT

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

EVENT PLANNERS

As You Wish	303-517-7315	allison@asyouwishcolorado.com	Alison Farrar
Brindle and Oak	937-654-0335	infor@brindleandoak.com	Megan Grose
Purple Summer Events	720-744-2813	Purplesummerevents.com	Abbey Hoedling
Calluna Events	303-443-4617	Hello@Callunaevents.com	Lauren Groeper

PHOTOGRAPHY

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Four Three Two Photography	303-929-2110	432photo@gmail.com	Brooke Smith
Jewels Photography	720-771-2200	jewels@jewelsgray.com	Jewels Gray
Black Box	720-468-3526	sheena@blackboxphotostudio.com	Sheena Wilder

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Butler Rents	303-388-5971		
Eclectic Hive	916-716-0858	jstapp@eclectichive.com	Jessica Stapp

MISCELLANEOUS

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TapSnap Phototainment - Photo Booths	720-346-7000	cristinaw@tapsnap.net	Cristina Walker
East Side Kosher Deli	303-322-9862	eastsidekosherdeli.com	