

~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.

**Contact Diane Coohill and Alexis Hardy at
303.623.5700 ext. 2 or email events@coohills.com for more
information**

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 \$4

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 \$4

SEASONAL BRUSCHETTA (VEG)

seasonal vegetables \$4

CHICKEN LIVER MOUSSE

brioche, grapes \$4

BUFFALO MOZZARELLA (VEG/GF)

buffalo mozzarella, roasted
acorn squash, crisp rosemary,
balsamic \$4

ARANCINI (VEG)

risotto, mozzarella, parmesan,
aioli \$4

LAMB SIRLOIN SKEWER (DF/GF)

raisin, sage, orange \$6

GOAT CHEESE FRITTER (VEG)

organic honey, caramelized
onion \$4

APPLE FRITTER (VEGAN)

cashew cream, organic honey
\$4

TARTINE (VEG)

ricotta, asparagus, peas,
radish, lemon \$4

BOARDS

(priced per person)

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 \$12

GRILLED FRENCH COUNTRY BREAD

\$5

RECEPTION HORS D'OEUVRES

DISPLAYED FLATBREADS

(Serves 10 2x2 slices)

FROMAGE

mozzarella, fontina, pecorino,
san marzano tomatoes \$15

SPICY SAUCISSON

mozzarella, parmesan, san
marzano tomatoes, spicy sausage,
onion, mustard \$17

POTATO ROSEMARY

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

SEASONAL VEGETABLE

chef's choice \$15

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:

PEA SOUP

fresh mint, gulf shrimp, charred
spring onion

TARTINE

ricotta, asparagus, peas, radish,
lemon

SEASONAL SALAD

arugula, asparagus, spring onion,
Pecorino, Meyer lemon
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

tarragon, white wine

CHEF'S SEASONAL VEGETARIAN

Please Choose One of the Following:

SEARED SALMON

caper, shallot, lemon butter

MARKET WHITE FISH

tarragon champagne nage

Please Choose One of the Following:

10 OZ NY STRIP STEAK

green peppercorn

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)

GRILLED ASPARAGUS

evoo, black pepper

WILD

MUSHROOMS

roasted garlic, fresh herbs

BAUMANIERE POTATOES

*chef specialty
cream, butter, garlic

ROASTED POTATOES

herbs, garlic

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!

ADDITIONAL SEATED DINNER OPTION

FAMILY STYLE ENTRÉES

served with their seasonal sauces

GRILLED NY STRIP
STEAK

SEASONAL MARKET
WHITE FISH

SEARED NORWEGIAN
SALMON

OVEN ROASTED CHICKEN

ROASTED PORK
TENDERLOIN

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

AVAILABLE ENHANCEMENTS

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
\$18

*requires a minimum order of 40

ROASTED LEG OF COLORADO LAMB

lamb jus, rosemary, roasted garlic \$20

*requires a minimum order of 35

NORWEGIAN SALMON EN CROUTE

wrapped in puff pastry, salmon with spinach shrimp mousse, cucumber dill sauce \$18

*requires a minimum order of 25

MARKET WHITE FISH "A LA PLANCHA"

champagne tarragon nage \$16

ROASTED RACK OF PORK

braeburn apples, normandy sauce \$16

CHICKEN COQ AU VIN

boneless breast and thigh, red wine, bacon, mushroom \$17

BRAISED SHORT RIBS

beef jus \$18

HERB ROASTED CHICKEN

white wine, butter, garlic \$16

PASTAS

(all \$15 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 \$18

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

STRAWBERRY SHORTCAKE

*minimum 2 dozen required
vanilla sponge cake, strawberry
mousse, vanilla buttercream \$4

KEY LIME TART

vanilla shortbread tart shell, key lime
custard, white chocolate chantilly \$4

TROPICAL CHEESECAKE

mango guava fruit gelee, vanilla bean
cheesecake, graham cracker crust \$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

*additional cost based on the size
of the cake

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 / \$6

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
FLORISTS			
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@fluorescencflowers.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
DJS/ENTERTAINMENT			
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
EVENT PLANNERS			
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
PHOTOGRAPHY			
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
RENTALS			
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
MISCELLANEOUS			
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

HOTEL RECOMMENDATIONS

LIMELIGHT HOTEL

KELLY CROLIUS 720.592.1466 kcrolius@limelighthotels.com 1600 Wewatta St, Denver, CO 80202

THE CRAWFORD HOTEL

RENEE WRIEDT 303.628.5446 Renee.Wriedt@sagehospitalitygroup.com 1701 Wynkoop St, Denver, CO 80202

THE OXFORD HOTEL

RENEE WRIEDT 303.628.5446 Renee.Wriedt@sagehospitalitygroup.com 1600 17th St, Denver, CO 80202

FOUR SEASONS

DARCY HORNSBY 303.389.3138 Darcy.Hornsby@fourseasons.com 1111 14th St, Denver, CO 80202

THE RITZ-CARLTON

LAURIE DAYTON 303-312-3800 x 4817 Laurie.dayton@ritzcarlton.com 1881 Curtis Street, Denver, CO 80202

SPRINGHILL SUITES BY MARRIOTT DENVER DOWNTOWN

CRISTIN SULLENBERGER 720.439.2902 Cristin.Sullenberger@springhillsuitesdenver.com 1190 Auraria Pkwy, Denver, CO 80204

HOTEL INDIGO

KRISTA ABRAMS 720-544-6111 Krista.abrams@indigodenver.com 1801 Wewatta St, Denver, CO 80202

WEWATTA BRIDGE

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)