Creating lasting memories, one bite at a time.

THE PEARL

Catering services

BOOK US!

2195 California St.
Denver, CO 80223
events@pearldiversdenver.com

WHO ARE WE?

The Pearl is a sapphic focused, queer bar and restaurant with a mission to provide Denver and Colorado with a safe, inclusive and fun environment. Our culinary team offers a wide variety of food options for any party and our bar can provide all your beverage needs including thoughtful Non-Alcoholic options.

FOOD PACKAGES

(EXCLUDES TAX AND SERVICE CHARGES)

WINTER 2025-2026 HOLIDAY CATERING MENU

Premium Holiday Buffet ($60–$65 per person)

Entrées:

- Roasted Garlic & Herb Chicken Breast with Champagne Cream Sauce
- Maple-Glazed Salmon with Toasted Pecan Crumble

Sides:

- Truffle Whipped Potatoes
- Honey-Roasted Rainbow Carrots
- Wild Rice Pilaf with Cranberries & Almonds
- Salad
- Winter Greens Salad with Candied Walnuts, Goat Cheese & Cranberry Vinaigrette

Dessert:

- Mini Cheesecakes (Peppermint, Classic, Caramel Swirl)

Standard Holiday Buffet ($40–$45 per person)

Entrées:

- Honey glazed ham
- Garlic-herbed chicken thighs

Sides:

- Garlic mashed potatoes
- Green bean casserole
- Herb stuffing
- House salad with ranch and balsamic dressing

Dessert:

- Brownie bites

FOOD PACKAGES

(EXCLUDES TAX AND SERVICE CHARGES)

FULL CATERING MENU (AVAILABLE ALL YEAR)

Mediterranean Buffet ($50–$55 per person)

Entrées:

Herb crusted chicken thighs with Tzatziki
Chickpea Tagine (Vegan)

Sides:

Turmeric basmati rice pilaf with toasted almonds and dried apricots
Lemon and herb roasted potatoes
Greek village salad

- **Optional Add-on:** Warm pita bread with herbed olive oil dip

Pasta Bar Buffet ($50–$55 per person)

(choose **3 pastas, 3 sauces and 3 proteins)**

Pasta Options:

Penne, Fettuccine, Cheese Tortellini, Farfalle

Gluten-free pasta available for $2 per person upcharge

Sauces:

Alfredo, Marinara, Creamy Pesto, Vodka Sauce

Proteins:

Grilled chicken, Meatballs, Italian sausage, Vegan Protein

Complimentary Toppings:

Parmesan, Roasted Broccoli, Sauteed mushrooms, Cherry tomatoes, Fresh basil

Pasta Bar includes:

Garlic bread or knots with marinara
Caesar or Garden salad

Taco Bar Buffet ($40–$45 per person)

Proteins:

Seasoned beef
Cilantro lime chicken

Tortillas:

Flour and Corn

Toppings:

Lettuce, Pico de Gallo, Sour cream, Shredded cheese, Salsa verde, Jalapenos

Sides:

Spanish rice, Refried or Black beans, Chips and Salsa

<u>Upcharge Add-on:</u>

Guacamole
Queso

BEVERAGE PACKAGES

(EXCLUDES TAX AND SERVICE CHARGES)

OPEN BAR OPTIONS:

(COVERS 4 HOURS OF OPEN BAR)

Platinum Package ($ 75 per person)
Includes:
Any premium spirit + Silver package
2 custom cocktails

Gold Package ($ 50 per person)
Includes:
Choice of 3 premium spirits + Silver package

Silver Package ($40 per person)
Includes:
Well drinks + Bronze package

Bronze Package ($30 per person)
Includes:
Beer, wine and soft drinks.
*N/A Beer included in package

Add a signature cocktail to any Gold, Silver or Bronze package for $10 per person.

DRINK TICKET OPTIONS:

Platinum Package ($ 20 per ticket)
Includes:
Any premium spirit of any value + Silver package

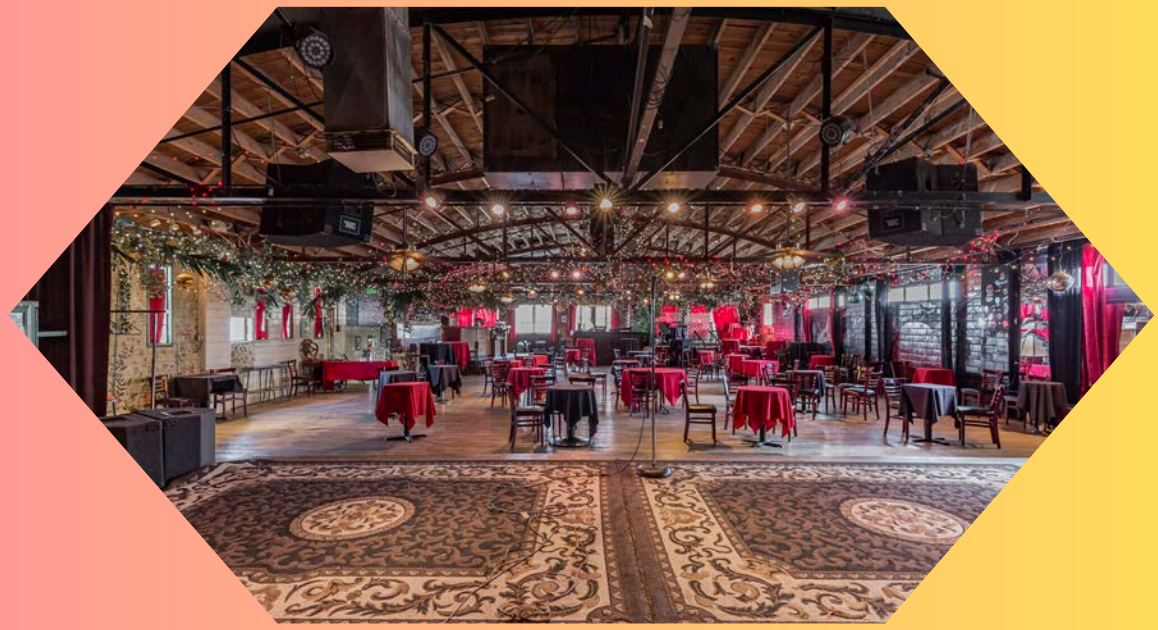
Gold Package ($ 14 per ticket)
Includes:
Choice of premium spirits (up to $14 value) + Silver package

Silver Package ($ 10 per ticket)
Includes:
Well drinks + Bronze package

Bronze Package ($ 9 per ticket)
Includes:
Beer, wine and soft drinks.
*N/A Beer included in package

SPACE RENTAL INFO:

THE WAREHOUSE



Warehouse:

Fully private with private entrance
Seats 200 guests for formal dining
Maximum capacity of 300 guests; standing and sitting.
Full green room
Two restrooms
Full service bar with cocktail tabletops
Full stage with in-house sound and lighting engineer
State of the art sound and lighting equipment
ADA access available via freight elevator.

Rental Fee: $ 3,000 (pre-tax)
Bar spend minimum: $ 3,000 (pre-tax and gratuity)
food and beverage packages are added separately

THE JUNGLE ROOM

Jungle Room:

Semi-private with velvet curtain partitions.
Seats 60 guests for formal dining
Maximum capacity of 85 guests; standing and sitting.
Semi-private green room space
Access to restrooms in main bar/cafe area
Access to our full service cocktail bar, cafe and restaurant
Full stage with in-house sound and lighting engineer
State of the art sound and lighting equipment
ADA access including ADA restrooms

Rental Fee: $ 1,000 (pre-tax)
food and beverage packages are added separately

FAQ:

Q: What is included in the space rental fees if I would like outside catering?

A: The space rental fee includes the space, an in-house sound engineer, clean up team, and all materials for restrooms. Outside caterers need to provide their own utensils, serving dishes, napkins, plates, forks, spoons, heating components and any other materials needed for serving their food. No outside drinks are allowed on premises.

Q: Do I need a sound engineer?

A: Each room has built in, state of the art lighting and sound that is controlled by our in-house mixer. Any entertainment, either a DJ or Band, requires use of our sound engineers to prevent any damage.

Q: Are you only 21+?

A: We hold an all ages license and any private events that are booked are available to patrons of all ages.

Q: Do you have vegan/gluten-free options?

A: All food packages can be customized to feature vegan or gluten free items. Depending on the customization, there may be an upcharge based on market pricing.

Q: Do you offer tastings?

A: Based on the food package you select, we can schedule a tasting with an in-house chef. Any bar packages with a signature cocktail add-on will include a planning and tasting meeting with the bar director.

Any further questions can be directed to events@pearldiversdenver.com