



# Russell's Smokehouse Group Dining and Private Events

1422 Larimer Street  
Denver, Colorado 80202



Russell's Smokehouse, like its namesake Green Russell, pays tribute to the rich geographical history of the city of Denver and, more specifically, Larimer Square. The building foundation sits in a dried river bed, so we used rocks from that very bed to line the columns in the Courtyard. The entryway doors come from Gahan's Soft Drink Parlour—a 1920's pop shop that used to occupy part of this space and the green windows are reclaimed stained glass from a Gold Rush era settlers' church. Even the railing in the pie shop has a Larimer history, at one time lining the stage in the Old Italian restaurant institution, Josephines.

While Green Russell focuses on the craft of the cocktail and the spirit of 1940's cocktail culture, the Smokehouse is a nod to an earlier time, to the spirit of the West and the cowboy tradition of cooking over a slow, low flame. Our specialty isn't in the sauce (which is why we don't call it barbecue), but in the rich smoke and the method of cooking the proteins.



Please click [here](#)  
For an interactive virtual tour of Russell's Smokehouse



## ***Russell's Smokehouse Group/Private Reservation Information***

*We offer a variety of menu formats to suit various needs and budgets. Please see below for specifics.*

The Smokehouse's upscale, yet casual setting offers a perfect location for any gathering. Friends, family and associates can gather to sample the craftsmanship behind our social fare. We offer one private/semi-private dining space, comfortably accommodating a *maximum* of 40 guests for seated dinners and up to 50 for a standing reception (see attached pages for additional information). Full restaurant buyouts are also available for groups up to 75 guests for a seated dinner and 85 guests for a standing reception. Whether planning a professional function or a social celebration, Russell's Smokehouse is the perfect location.

Family Style dining is designed to accommodate groups of 15 or more. All items will be served family style and continuously to guests until all guests are satisfied, except dessert and ala carte side dishes. Food is presented on large platters, passed around the table and is all you can eat. **Parties of 15 and larger are required to put together a custom menu. Prices vary based on the day of the week.**

**Group/Private Dining Room** – This private or semi-private space offers your group the option of dining in a quiet space with complete privacy or a secluded area while still involved with the Smokehouse's lively atmosphere. Parties up to 20 guests have the option of reserving the entire room or sharing the space with other diners. Parties over 20 are required to reserve the entire room. The private dining room is available daily for lunch and dinner for a maximum of 45 guests seated or 50 guests for a standing reception. We do not have a room rental charge for our private dining room. However, there is a food and beverage minimum that must be met prior to tax, the facilities fee, HPRF and gratuity if you are reserving the room in full.

### **Additional Amenities**

All beverages are charged a la carte and on consumption unless otherwise noted. If you are interested in a wine or drink selection for your event, please let us know. We are more than happy to assist in personally designing your beverage selections.

There are many ways our staff can work with you to make your event at Russell's Smokehouse a sensation– from collaborating on food and beverage selections, organizing audio visual equipment or helping plan flower or other decorative arrangements. Please let us know how you envision your event and we will be delighted to assist you.

Seated Private Events available for parties up to 45 guests  
 Reception Private Events available for parties up to 50 guests

Seated Full Restaurant Buyouts available for parties up to 75 guests  
 Reception Buyouts available for parties up to 85 guests

Reservation Date	F&B Minimum
Dinner Sunday through Thursday	\$1,500
Dinner Friday and Saturday (5:30pm or 8:30pm reservations available)**	\$2,000*
Lunch	\$750
Full Dinner Buyout Sunday through Thursday	\$5000*
Full Dinner Buyout Friday and Saturday	\$8000*
Full Lunch Buyout	\$2500*

**Private Reception Events available for parties up to 50 guests**

Reservation Date	# of Guests	F&B Minimum
Sunday-Thursday	Up to 50	\$1,500* Set menu required + beverages
Friday-Saturday (5:30pm or 8:30pm reservations available)**	Up to 50	\$2,000* Set menu required + beverages

\* Prices are exclusive of tax and gratuity.

\*\*A fee of \$350 per half hour will be applied for groups staying past the allotted time. As a courtesy to us and our guests, we ask that you adhere closely to your designated start and end times for your event.

**Group Dining and Private Events Booking Policies**

**To move forward with the booking process** for either a group dining or private room reservation, please let the event coordinator know as soon as possible so they can recheck availability, tentatively hold the space for you and send the contract and credit card authorization form. Anytime a guest requests a custom menu or the party size necessitates a custom menu, a contract and credit card authorization form is also required. A reservation is confirmed once the event coordinator has received the completed forms. **Russell’s Smokehouse cannot hold any reservations without a signed event contract. We ask that you please provide us with a signed dining contract and menu selection form no later than one week prior to your event.**

**Is there a fee or deposit required?** We do not have a room rental charge or require a deposit for our private dining room. However, there is a food and beverage minimum that must be met prior to tax the facilities fee, HPRF and gratuity if you are reserving the room in full. If the party fails to hit the minimum with food and beverage revenue, Russell’s Smokehouse will total the bill to the minimum amount and then add the Larimer Historic Preservation Fee (HPRF), gratuity, facilities fee and tax.

**In the event of a cancellation,**

*For full restaurant buyouts:* we ask for at least 7 days' notice. If an event is cancelled within 7 days of the agreed upon event date, the food and beverage minimum (private events) or the menu price x contracted # of guests (group dining) will be charged to the card on file.

*For private events and group dining events:* we ask for at least 24 hours' notice. If an event is cancelled within 24 hours of the agreed upon event date, the food and beverage minimum (private events) or the menu price x contracted # of guests (group dining) will be charged to the card on file.

**Menu Selections** - All events with more than 15 guests are asked to create a custom menu which is served family style to the group. The menu guidelines will help you in selecting the appropriate number of choices based on the current group/private dining menu. I am happy to help you with suggestions or make a menu that is suitable for your special event. **We ask for finalized menu selection no later than one week prior to your event for all events.**

**Beverages** All beverages are charged a la carte and on consumption. We request that you make selections from our wine list in advance; if you would like assistance or suggestions, please let the coordinator know. We have plenty of ways to customize the beverage options- please ask for details.

**Final Guest Count** –Russell's Smokehouse requires a final confirmed guest count

*For full restaurant buyouts:* 7 days prior to the event

*For private events and group dining events:* 24 hours prior to the event.

Menu charges and seating arrangements will be based on the confirmed guest total given. Should no final count be received, the estimated count will be used. Final charges will be based on confirmed guest count or actual guest count, whichever is greater.

**Accessibility** –Due to the historic nature of the building, Russell's Smokehouse is not wheelchair accessible.

**Allergies and Dietary Restrictions** - In the spirit of hospitality, be assured that we will go to great lengths to accommodate dietary needs with advance notice.

**Parking** -There is street and garage parking available within walking distance. Larimer Square provides valet service through LEG Valet. The valet rates are \$10.00 with validation / \$20.00 without validation. Valet locations on Larimer in front of Ocean Prime and Rioja

Valet locations & hours are as follows: Lunch: 11:30am- 4pm on Larimer in front of Ocean Prime and Dinner: 4pm-close on Larimer in front of Ocean Prime, Rioja & on 15th Street by Ocean Prime

**Additional Fees** – applied to the final bill include an 18% suggested gratuity, 1% [Historic Larimer Preservation Fee](#) and 8% Sales Tax. There is also a 2% Facilities Fee which is calculated on the food and beverage minimum or the menu price x the confirmed guest count, whichever is greater. The facilities fee will not be applied to the food and beverage minimum and is subject only to sales tax.

## ***Group/Private Dining Menu Guidelines***

Groups of 15 and more are required to prepare a custom menu

Our menu features house smoked meats, fish and lots of favorite traditional (and not so traditional) sides, perfect for a social event. You may choose a variety of options from our current menu for your occasion. **All items will be served family style and continuously to guests until all guests are satisfied, except dessert and a la carte Smokehouse Breads.**

*\*We can readily accommodate vegetarians and dietary restrictions with advance notice.*

*\*Prices listed below are exclusive of beverages, tax, facilities fee, Larimer Historic Preservation fee and gratuity*

### **Reception Events:**

*Please select your items from our reception menu*

**Reception Menu A** - \$15 per person  
Choice of three items

**Reception Menu B** - \$25 per person  
Choice of six items

### **Lunch Events :**

*Please select your items from our group/private dining menu*

*\*Dessert may be added to any lunch menu for an additional \$5 per person*

**Sandwich & a Drink - Individually Plated** - \$20 per person

Loaded house chips for the table and the guests' choice of three sandwiches (pulled chicken, pulled pork or smoked salmon) and a soda, ice tea, Arnold Palmer or lemonade. Served with coleslaw, choice of sweet potato fries, steak fries, house chips or mixed greens.

**Family Style Lunch Menu** - \$25 per person

Choice of two starters and two proteins. Served with coleslaw & your choice of bacon black beans or bacon baked beans.

### **Dinner Events:**

*Please select your items from our group/private dining menu*

**Family Style Dinner Menu A** - \$35 per person

Choice of three starters, two proteins, choice of one side and one dessert.  
Served with coleslaw & your choice of bacon black beans or bacon baked beans.

**Family Style Dinner Menu B** - \$45 per person

Choice of three starters, three proteins, choice of two sides and one dessert.  
Served with coleslaw & your choice of bacon black beans or bacon baked beans.

### ***Looking to add more...***

*Additional Appetizers \$3 per person*  
*Additional Sides \$5 per person*

*Smokehouse Breads available upon request*  
*Additional Proteins available upon request*