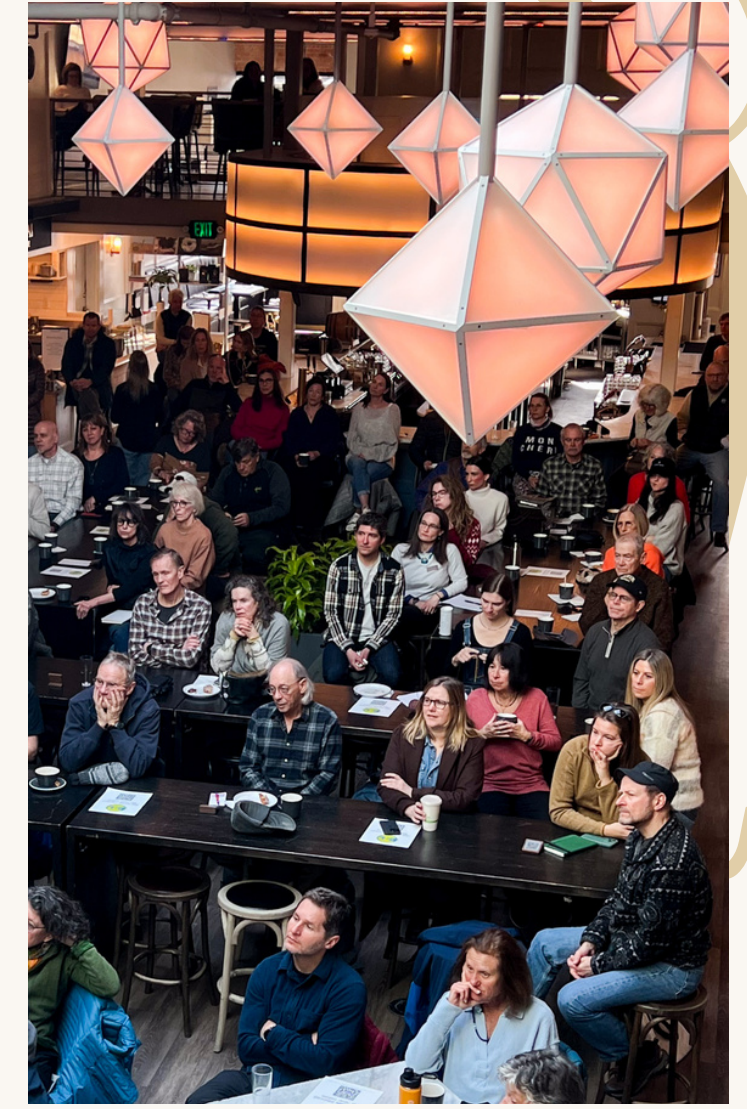


Events
at

ROSETTA HALL



events@rosettahall.com // 720-295-5762

ROSETTA HALL

*we'd be delighted to host
your next gathering.*

Gathering together is always worth celebrating.

Rosetta Hall is Boulder's all-day cultural hub—part rooftop lounge, part food hall, part community space. Whether you're here for a cocktail, a team dinner, or a milestone celebration, Rosetta blends flavor, design, and energy in a way that feels effortlessly cool and unmistakably local.

When it comes to private events, we offer something rare: A beautiful space with serious flexibility. From golden hour buyouts to brunches, buffets, and after-parties, our team helps you bring your gathering to life—without the stress.

Ready to plan yours? Let's make something memorable.

events **WE HOST**

cocktail &
happy hours

birthday dinners
& celebrations

full buyouts &
custom takeovers

corporate &
team gatherings

late night
after-parties

wedding rehearsal
dinners & welcomes

brunches, lunches,
& showers

*and more -
just ask!*



A space that
does more—
with hospitality
that goes
beyond the
booking



Something for everyone
(yes, *really*)

All kinds of setups for all kinds of gatherings. Menu variety for every palate, plus a cocktail-forward bar program—perfect for buffets, platters, seated dinners, or snacks and a tab.



Built-in beauty with
the Boulder backdrop

Rooftop views, a central Walnut Street location with easy parking, and a design-forward space that sets the tone for something special.



Full support from the first
email to your last *cheers*

A dedicated events lead to guide the planning, with staff focused entirely on your event—from tech needs to table service. From toast to dance floor, we'll handle the details.

Intimate Gatherings

For events with fewer than 65 guests

Note: We use food & beverage minimums instead of charging a rental fee. There's no cost to reserve the space—as long as your group meets the minimum. If not, we'll simply apply a room fee to make up the difference. Food & beverage minimums do not include tax, gratuity, or service fees.



Community Tables

Food & drink minimum: \$350+ (based on group size)

Groups from 12 to 65

Casual, flexible, and perfect for group dining.

- Great for mixers, team lunches, or casual hangs
- Cocktail service included

Mezzanine

Food & drink minimum: \$500+

Seats up to 24 or 30 cocktail-style

Cozy, stylish, and semi-private.

- Great for intimate dinners, team offsites, or showers
- Choose from any menu or bar package
- Dedicated server(s) included with pre-ordered food

Late Night

Food & drink minimum: \$500+

Includes the Mezzanine or Rooftop (Thurs–Sat only)

Mezzanine: up to 30 guests | Rooftop: up to 100 guests

Keep the party going a little longer.

- Great for birthdays, wedding after-parties, or team celebrations
- Dedicated server(s) included with pre-ordered food

Booking for between 8-20 people?

[Click here to book through our Tock page, and we'll reach out to you for details](#)

Also available with Full Buyout events

Big Celebrations & Full-Scale Events

For guest lists of 65 to 200+



Rooftop

Food & drink minimum: \$5,000

Seats up to 75 or 100 cocktail-style

Flatiron views, open-air energy, and a built-in wow factor.

- Perfect for milestone birthdays, summer parties, or welcome events
- Choose from platters, buffets, and cocktail packages
- Dedicated servers & bartenders included

Note: The rooftop is accessible by stairs only (no elevator).

The rooftop is fully open-air. In summer, we do not hold indoor backup seating for weather; in winter, indoor options may be available for smaller groups with advance planning

Full Buyout

*Food & drink minimum: Varies by day, time, and season**

Groups of 65 to 200+

Make the whole space yours—front to back, rooftop included.

- Ideal for wedding welcome parties, company-wide parties, or multi-day events
- Fully custom food, drink, and event setup
- Dedicated servers & bartenders included

**Certain high-demand dates (graduation week, CU football games, etc.) may be unavailable for buyouts.*

Looking to go even later?

On Thursdays - Saturdays, the Late Night package can be added to either of these options for a seamless transition into post-party cocktails or dancing under the stars.

Planning your menu? Start here.

Here's how food and drink service works at Rosetta—so you can focus on celebrating.

01

Start with your guest count

Food format depends on your group size:

Under 40 guests? You can start a tab or choose any menu option.

40+ guests? Pre-ordering food is required so we can serve you smoothly.

02

Choose your dining format

We offer several formats depending on your guest count, timing, and event vibe (*see next page for what's included in each*). We'll help you find the right format for your group.

Passed Appetizers – Great for mixers and cocktail-style events

Family-Style Meals – Staggered, seated spreads for groups up to ~50

Buffets – Themed, chef-crafted stations for 36+ guests

À la Carte - Open a tab and let your guests choose what fits their mood. (*Only available for events with under 40 guests*)

03

Pick the drink option that works best for your guests

Our cocktail-forward bar program is available for any group size, with multiple options for your guests:

1. Start a tab
2. Wristband packages (flexible by guest count)
3. Open bar with custom availability

Add-ons: signature cocktails, welcome drinks, NA packages, and more.

The Menu

Options that work perfectly
with your vision

Appetizers

Great for cocktail hours, welcome parties, or any mingling-heavy event. Our team will circulate bite-sized dishes to keep guests fueled and engaged. We recommend 3–4 varieties for light spreads and 5–6 for heavier appetizer parties.

light bites

*lighter, chilled or
room temperature items*

Hummus VG & GF
Dates VG & GF
chips & guac VG & GF
burrata crostini VG
tuna poke

hot

*not too big, but more filling
& served warm*

chicken or tofu satay
falafel VG & GF
gyoza
empanadas VG
roman pizza margarita or calabrese

sandwiches

*mini versions of our
favorite sandwiches*

meatball sliders
chicken katsu sandwiches
cheese burger sliders



Family Style

Perfect for a low key dinner with friends & family or a mid-day luncheon. These spreads are ideal for large party reservations or groups from 12 to 50 people. Food will be served staggered and placed on the dinning table. Menus range from \$35-\$75 per person. Explore the sample menus below for inspiration.

best of

roman pizza
walnut st. chop salad &
grilled chicken
cheese burger sliders
charred broccoli
BBQ fries
bite size gold bars
mini crullers

amalfi

burrata crostini VG
seasonal arugula salad VG
& GF
pesto pasta bake VG
chicken marsala GF
house made focaccia VG
pistachio cannoli

asian tour

tuna poke
gyoza
chicken or tofu satay
pineapple fried rice
yakisoba noodles
cucumber salad
chocolate or vanilla
celebration cake



Buffet

Not your average buffet fare, these themed spreads were created just for private events. Your guests will enjoy plenty of variety & options. Appetizers will be set before mains, then dessert will be served afterwards. Buffet's require a minimum of 36 guests. Pricing ranges from \$65 - \$80 per person. The sample menus below are some of our favorites!

schwarma spread

Appetizers:
stuffed dates
hummus platter

Mains:

fatoush salad
 schwarma spread with all the
 fixings: marinated grilled
 chicken, chickpea falafel,
 yogurt spreads, fresh herbs &
 veggies, grilled pita, cumin rice

Dessert:

tahini brownies
chocolate & cashew cookies

taco bar

Appetizers:
empanadas *VG*
chips & guacamole *VG & GF*
cheese papusitas *VG & GF*

Mains:

poblano caesar *VG*
taco spread with all the fixings
choose 2: pork al pastor, grilled
chicken, braised beef or shrimp
corn tortillas, cabbage, cotija
cheese, house salsa, cilantro,
onion, spanish rice, refried beans

Dessert:
Tres leches cake

mangia italiana

Appetizers:
burrata crostini *VG*
roman pizza (margarita or
calabrese)
stuffed dates *VG & GF*

Mains:

kale salad VG & GF
meatballs & polenta
pesto pasta bake VG
charred broccoli VG
house focaccia VG

Dessert:

chocolate pistachio cannoli



Want something totally custom?

We love creating one-of-a-kind menus. Whether you're dreaming up a seasonal tasting, a sun set cocktail hour, or something that doesn't fit the usual mold, our events team is here to help you make it happen. Just send a note to events@rosettahall.com or reach out to the Rosetta team member you've been chatting with—we'll take it from there.

Late Nite

If you're joining us for an after party, you can pre-order appetizers to be set out upon arrival. Or, if you're here on a Friday or Saturday, you can start a tab for guests to order directly from Flatiron, which is open until 11pm.

Hummus *VG & GF*
Dates *VG & GF*

Chips & Guac VG & GF
Burrata crostini VG

Baked Goods

Fresh, shareable trays designed for groups. Options range from 12–36 pieces, priced \$36–\$180. Perfect for breakfast spreads, coffee breaks, or an easy add-on to any gathering.

Tahini Brownie Bites
Magic Cookies (GF)
Cannoli

Bite Size Gold Bars
French Crullers

Assorted Mini Pastries
Bagels & Smears



Bagels require a minimum 3 dozen order, which includes two flavors and whipped cream cheese.



Celebration Cakes

Every celebration deserves a cake. Ours are baked in-house and beautifully finished—available as 9” rounds (\$90, serves 12) or half sheets (\$130, serves 30). The perfect centerpiece to mark any milestone.

Tres Leches

Available in orders of 12 servings (9")

Two layers of soaked vanilla sponge cake, guava layer, whipped cream frosting & mango curd. This cake is beautifully decorated with fruit & flowers.

Note: Because of the whipped cream frosting we can not write a message on this cake

Vanilla Celebration:

Available in orders of 12 or 30 servings (9" or Half Sheet)

Layers of classic white cake, with a light amaretto soak, frosted with classic American vanilla butter cream. Decorated with rainbow sprinkles and an optional message.

Double Chocolate:

Available in orders of 12 or 30 servings (9" or Half Sheet)

Layers of decadent devils food cake, soaked with coffee syrup and frosted with rich chocolate butter cream. Optional message available



Bar Program

Our cocktail-forward beverage program is designed to be flexible, festive, and guest-friendly. Whether you're toasting something big or just gathering the crew, we'll help you choose the right package (and build in a signature drink or two, if you'd like).

Options include:

- N/A package starting at \$8 per person
- Hourly Bar packages from \$24 per person to \$45 per person
- Open Bar, with custom availability charged on consumption
- Signature cocktails and welcome drink options



Brunching

Whether you're hosting a morning meeting, gathering your team for a mid-day reset, or planning a laid-back post-wedding brunch, our café and bakery can create a spread that's as thoughtful as it is delicious. We also offer catering options for groups looking to bring brunch back to the office or off-site location. Pricing varies by group size and service style—we'll help you build the right setup.

Options include:

- Assorted fresh baked pastries
- Hand rolled bagels & shmears
- Smoked Salmon Spread
- Fresh Seasonal Fruit
- Ampersand Drip Coffee Service
- Option to add decaf, tea and milk alternatives
- Full Espresso Bar (in house only)

Coffee

We proudly serve locally roasted Ampersand Coffee, with options ranging from classic drip to a full espresso bar experience. Available for both self-serve and barista-led setups, with decaf, tea, and milk alternatives upon request.



Let's make your next gathering unforgettable **with a little help from Rosetta Hall**

Contact Maren, our Events Manager, to discuss your custom event:

events@rosettahall.com
[720-295-5762](tel:720-295-5762)

Booking for between 8-20 people? Use our Tock page and we'll reach out to you.

[Rosetta Hall Tock Bookings](#)

And see more reasons to host your next event at Rosetta:

[@rosettafoodhall](#)



FAQ's

Are there additional fees?

We use food & beverage minimums instead of charging a rental fee. There's no cost to reserve a space—as long as your group meets the minimum. If not, we'll simply apply a room fee to make up the difference. Please note: tax, gratuity, and service charges are not included in the minimum.

Can I bring my own food and beverage?

We do not allow any outside food or beverage. Our menus are designed to cover a wide range of preferences and dietary needs, and we're happy to include something special from our own bakery if requested in advance.

Can I bring my own decorations?

Yes! We love a personal touch—just nothing overly messy or potentially damaging (no confetti, glitter, open flames, etc.). All décor must be removed at the end of your event.

Is there parking available?

Yes. Rosetta is located in the heart of downtown Boulder, with multiple paid lots, metered street parking, and nearby garages. We're also steps away from the Pearl Street Mall and accessible by bike or public transit.

Is there an elevator?

Rosetta does not have an elevator. The Mezzanine and Rooftop are accessible by stairs only and are not ADA-accessible.

Is the rooftop covered? What happens in case of weather?

The rooftop is fully open-air, with no permanent cover. During warmer months, we do not reserve backup indoor seating for rooftop events. In winter, we may be able to offer indoor alternatives for smaller groups with advance planning—but availability depends on the day, timing, and guest count. Please speak with our team if weather is a concern.

Are there restrooms on the roof?

Restrooms are located in the main hall. We'll help direct guests as needed during your event.

Can I bring in live music, a DJ, or a photo booth?

Possibly—but all outside vendors require advance approval. We're happy to review your plans and advise what's possible based on your space, timing, and guest count. Please note: added equipment or set-up time may affect staffing or availability.

Are kids allowed at events?

Absolutely—Rosetta is family-friendly, especially during daytime events. High chairs and kid-friendly menu items are available upon request.

Can I bring my dog?

Only certified service animals are allowed at private events. We love furry friends, but for the safety and comfort of all guests, pets are not permitted.

How far in advance can I book?

- Rooftop, Mezzanine, and Late Night: up to 12 months in advance
- Full Buyouts: up to 18 months in advance
- Community Tables: typically 6 months in advance (flexible case-by-case)

What if I have more guests than you can accommodate?

For larger events—or if you're seeking a more formal venue—we recommend our sister space, Rembrandt Yard. Located just a few blocks away, it's Boulder's premier art gallery and event space, ideal for weddings, nonprofit galas, and company-wide gatherings. Ask us for an introduction!

