

RAG + BALE



AN ALL-INCLUSIVE EXPERIENCE

Revel in city and mountain views, all while being just minutes from downtown Denver. The rich industrial history, convenient location, flexible aesthetic, adjacent parking and mission to help others, makes Rag + Bale Denver's most unique event space.

A CULINARY EXPERIENCE

Option 1 Experience a local award-winning culinary team, providing passed appetizers during cocktail hour, enticing buffet dinner options, accompanied by professional service staff, and your choice of linen and china options. Choose your menu at a complimentary tasting for two.

Option 2 Experience the freedom of bringing in your favorite food truck or catering you envision your guests to experiencing. All dining experiences do require a full-service staff.

BE ENTERTAINED

Wedding DJ services include a professional Emcee, state-of-the-art equipment, personalized ceremony, dinner, and dancing music.

CURATE SOMETHING BEAUTIFUL

\$2500 floral credit for custom floral design, so your wedding can be as unique as you. Our preferred florist creates custom-designed bouquets, centerpieces, ceremony floral, accent floral, and more.

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INDULGE IN SOMETHING SWEET

\$10 per person sweets credit for custom sweets and treats. Through our preferred bakery enjoy tiers of cake or a trendy dessert bar. Fresh local flavors and creative design, so many to choose from at your complimentary tasting.

A VENUE WITH A MISSION

Rag + Bale is a nonprofit event space with a mission. Your space rental directly helps those in the community gain access to mental and physical wellness practices, regardless of their ability to pay.

PLANNING

The VenQ planning team will be sure to keep you on track with vendor connections throughout your planning process, connect with each vendor team who will serve you on your wedding day to customize your experience. Your Day of Coordinator will be updated at your details meeting sixty days prior to "I do!"

THE INVESTMENT

OPTION 1

INCLUSIVE OF
YOUR CULINARY
EXPERIENCE



GUESTS	50	75	100	150	150
	\$23,050	\$26,500	\$29,975	\$33,450	\$36,875

OPTION 2

BRING YOUR
OWN CULINARY
EXPERIENCE



GUESTS	50	75	100	150	150
	\$17,850	\$18,825	\$19,800	\$20,800	\$21,775

Bar pricing not included. Bar pricing listed on page 5.

THE CULINARY EXPERIENCE

BUILD YOUR OWN BUFFET

Be creative and Build Your Own Menu with the following options!
Enjoy your choice of two entrees, one salad, two sides, accompanied by bread & butter.

ENTRÉE: CHOOSE TWO

- **Lemon Chicken Picatta**, breaded chicken breast served with zesty lemon sauce, capers, and white wine sauce.
- **Spinach, Crispy Prosciutto, and Smoked Gouda Stuffed Chicken**, roasted chicken breast stuffed with sauteed spinach, crispy prosciutto, and smoked gouda. GF
- **Chicken Marsala**, chicken breast escalope served with mushrooms and red wine demi glaze.
- **Farmhouse Chicken**, roasted chicken breast cooked with garlic and herbs and served with basil pesto. GF
- **Chicken Parmesan**, crispy breaded chicken breast cooked with garlic and herbs, and served with basil pesto.
- **Grilled Beef Tenderloin**, served with demi glaze and bearnaise sauce. GF
- **Braised Beef Short Rib**, seared and baked short rib cooked with a flavorful braising sauce, served with red wine demi sauce.
- **Mozzarella and Spinach Steak Roulade**, slice beef steak rolled around a filling of mozzarella cheese and spinach served with cognac Dijon sauce. GF
- **Grilled Salmon**, salmon filet marinated and grilled with garlic, herbs, and lemon. GF
- **Everything Salmon**, fresh salmon rubbed and baked with sesame seeds, sea salt flakes, poppy seeds, caraway seeds, garlic, and onion topped with creme fraiche. GF
- **Vegetarian Lasagna**, fresh pasta sheets filled with grilled zucchini, roasted peppers, roasted mushrooms, and bechamel, topped with grated cheese. VEG
- **Butternut Squash Ravioli**, served with rehydrated golden raisins and toasted walnuts in a lemon butter sauce. VEG
- **Quinoa Stuffed Squash**, served with feta cheese, spiced pecan crumbles, and mushrooms, topped with brown butter garnish and pumpkin seeds. GF, VEG
- **Sage and Mushrooms Gnocchi**, Italian potato dumplings boiled and sauteed in brown butter, tossed with roasted garlic mushrooms, garnished with sage, and topped with Parmesan cheese. VEG
- **Vegetable Napoleon**, layers of portobello mushrooms, tri-colored pepper, eggplant, and mozzarella cheese topped with a garlic Pomodoro sauce and herb oil. GF. VEG. VEGAN OPTION
- **Roasted Cauliflower Steak**, served with roasted chickpeas and chimichurri sauce. GF, VEG, VEGAN
- **Spinach and Cheese Ravioli**, Vodka Sauce, tossed with vodka smooth sauce and topped with Parmesan cheese and parsley.



SALADS: CHOOSE ONE

- **Mixed Berry and Feta Salad**, fresh berries, feta cheese, toasted almonds, and raspberry vinaigrette. VEG
- **Chopped Palm Salad**, blanched green beans, hearts of palm, avocado, tomato, and cucumber on a bed of mixed greens with a Vidalia onion vinaigrette. GF, VEG, VEGAN
- **Traditional Caesar Salad**, freshly torn romaine lettuce tossed with garlic croutons, and Parmesan cheese, served with a traditional Caesar dressing.
- **Acorn Squash and Black Rice Salad**, with goat cheese, rehydrated cherries, arugula, maple whole grain mustard dressing and crunch pepitas. GF, VEG
- **Heirloom Caprese Salad**, sliced heirloom tomatoes, sliced mozzarella, and fresh basil with a balsamic gastrique and extra virgin olive oil finished with sea salt. GF, VEG
- **Organic Mixed Green Salad**, with cherry tomatoes and balsamic vinaigrette. GF, VEG, VEGAN
- **Spinach Apple and Walnut Salad**, with feta cheese and tossed in a sherry vinaigrette. GF, VEG

SIDES: CHOOSE TWO

- **Whipped Cauliflower and Potato Mash**, with crème Fraiche. GF, VEG
- **Parmesan Risotto Cakes**, with caramelized spring onions, fresh herbs, and Parmesan cheese.
- **Roasted Asparagus**, garnished with julienne bell peppers. GF, VEG, VEGAN
- **Mac & Cheese**, an incredibly delicious combination of macaroni and melted cheese. VEG
- **White Cheddar Mashed Potatoes**, GF, VEG
- **Seasonal Grilled Vegetables**, served with olive oil and salt, GF, VEG, VEGAN
- **Grilled Brussels**, served with olive oil and salt, GF, VEG, VEGAN
- **Hasselback Potatoes**, potatoes sliced not quite all the way through in thin, even layers, topped with butter, sour creme, and diced bacon. GF

DISPLAYED HORS D' OEUVRES: CHOOSE FOUR

- **Caprese Skewers**, mozzarella, and heirloom tomatoes skewered with basil chimichurri sauce, GF, VEG
- **Imported Cheese Platter**, a gourmet selection of imported cheese garnished with fresh and dried fruit and nuts served with crackers and French bread rounds. VEG.
- **Charcuterie Platter**, an assortment of delicious cured meats including salami, prosciutto, soppressata, pastrami smoked tomato jam, pickled vegetables, and mustards served with crackers.
- **Maryland Crab Cakes**, classic cocktail bite with cape remoulade.
- **Sprout Skewered Brussels**, roasted with oil and sea salt skewered with sweet peppadew peppers, sprinkled with crushed almonds, and finished with a balsamic glaze, GF, VEG, VEGAN
- **5280 Sausages and Charcuteries**, Denver-made bratwurst, pastrami, and game sausages served with sauerkraut, grilled onions and infused beer musards/ GF
- **Coconut Chicken Skewers**, with mango habanero sauce
- **Bacon Wrapped Medjool Dates**, stuffed with Mascarpone cheese and served with pomegranate balsamic. GF
- **Mediterranean Board**, hummus, olive tapenade, veggies, stuffed grape leave, and pita bread. VEG, VEGAN
- **Brie and Nutella**, toasted bread bites filled with melting brie cheese and Nutella chocolate spread. VEG
- **Mini Beef Wellington**, beef, and mushroom duxelles baked in puff pastry.
- **Traditional Italian Meatballs**, served with traditional marinara sauce.
- **Mini Loaded Baked Potato**, sea salt roasted fingerling potatoes stuffed with applewood smoked bacon, sour creme, chive, and blue cheese. GF.
- **Polpettine**, Tuscan meatball served in lemon sauce.



RAG + BALE

A \$6,875 deposit reserves each vendor within your All-Inclusive experience. The remaining contract balance will be scheduled as monthly payments between contract signing and wedding date.

FUN FACT: *The price shown is the price paid. Taxes, service charges, or any additional fees are built into the overall package price.*



BAR PRICING

BAR PRICES BEGINNING AT:

\$16 per person
Beer and Wine Service

\$19.75 per person
Beer, Wine & 2 Signature Cocktails

\$23 per person
Beer, Wine, & Full
Liquor Bar

Pricing includes taxes, fees and bar staff.



FAQ

What can I expect through my wedding planning process?

Your administrative director will serve as the point of contact for all vendors included in the All-Inclusive Package. Connecting you with each vendor throughout the planning process. Including assisting in booking tastings based on the availability of you and the vendor. Floor plans and timelines will be created. Your Administrative director will guide you through the process and logistics until your final details meeting, at this time (60 days prior to your wedding day) you will be introduced to your Day of Coordinator who will be onsite for your wedding day to collaborate with vendors and implement all your wedding day details.

Who are my vendors on the wedding day?

Your venue team has selected some of the best vendors in our surrounding Colorado area. These vendors have been thoroughly vetted through many wedding seasons. You will be able to access your list of vendors via the VenQ app.

Can I reach out to the chosen All-Inclusive vendors directly?

You will have the chance to meet with your vendors to personalize your selections at a meeting organized by your wedding planner. You will also be able to view their profiles and be linked to their websites and social media via the VenQ app.

How do I choose my linens, and place setting?

Your wedding planner will send you the All-Inclusive Wedding Design Questionnaire outlining options for water goblets, plates, flatware, and linens, to personalize your order. You are welcome to add additional event design items for an upcharge.

How will my DJ know what music I want?

Your wedding planner will coordinate a meeting between you and our DJ. They will reach out to you directly via email and/or video call to coordinate all of your music selections.

Can I use a different vendor for DJ, Floral, Catering, or Cake?

No, the vendors within the All-Inclusive package are under contract to provide you their specialized service. When you book the All-Inclusive Package, you are trusting your venue team to select only the best vendors for your wedding. You are welcome to bring in additional vendors.

What does my floral credit include?

Your floral credit is yours to use to bring your floral vision to life. You can work with your floral team to customize your design, and even add rental decor enhancements. Please note, any taxes, services charges, and staffing will need to be covered within your credit. The client will be responsible for covering the difference if they go over the allotted credit.

How long can we use the outside Ceremony space?

The outside ceremony space can be occupied by guests for 2 consecutive hours.

Are vendor meals included in the price?

No, you are welcome to add on boxed lunches or hot meals with your caterer for vendors who require a meal.

What time should the ceremony begin?

We typically suggest a ceremony beginning between 4:00 pm and 5:00 pm. Please note, due to building restrictions at the venue, the ceremony must begin at 6:00 pm or later on Fridays if outdoors, or 5:00pm if indoors.

What is NOT included?

Wedding day attire, photography, invitations, wedding rings, venue-required event insurance, alcohol or bar service, rehearsal, personalized signage, and optional gratuity.

Can I bring in additional decor not provided by my florist, such as a welcome sign, pictures, lanterns, flameless candles, etc.?

You are more than welcome to bring in additional decorations, not provided by your florist or rental company. The client will be responsible for purchasing these personalized touches separately but your wedding planner will take care of the placement and set up of these items.

What if I wanted to bring in an additional vendor, such as a photo booth, coffee cart, balloon installation, etc.?

We welcome these personalizations to your wedding day! They are not covered in your All-Inclusive package. The client will be responsible for purchasing these personalized touches separately and your wedding planner will coordinate with them to ensure a smooth event day.

Is gratuity included in the list package prices?

Gratuity is not included in the listed package. If you would like to tip the vendors serving at your event (caterers, bartenders, etc.) it is not required but is always appreciated. Your wedding planner will collect any gratuities you'd like to give out in sealed and labeled envelopes and pass them out to the appropriate vendors.

What is Appropriate for Gratuity?

Tipping your vendor team is optional. However, it does show your appreciation for their hard work to make your special day smooth, stress-free, and excellent. If you do choose to additionally compensate your vendor team, your planner will provide you a tipping guide.

