



EVENTS & GATHERINGS

Welcome to Ash and Agave. The fire-kissed soul of coastal Mexico, built for lunch, dinner, and everything that happens after. Here, it's always golden hour —where the wood-fired grill glows, the cocktails flow, and the energy lingers long after the first round.

Inspired by the markets, shorelines, and spirit of the Mexican Riviera, our menu brings bold flavors, smoke, spice, and salt to the table. Agave-forward cocktails, warm hospitality, and a space made for gathering turn any occasion into something worth staying for.

Looking to host your next celebration or milestone event? Our covered patio is the perfect spot. From group lunches to private dinners and full restaurant buyouts, we make celebrating feel effortless.

And if the party is somewhere else, we'll bring the fire to you.

Smoke in the air. Fire in the belly.

ash.events@shuckinggoodhospitality.com

CHERRY CREEK SHOPPING CENTER



ASH AGAVE

AT ASH AND AGAVE, EVERY GATHERING
STARTS WITH THE SPACE
— AND THE ENERGY IT HOLDS.

From the bar that stays buzzing to tucked-away tables, golden-hour patio dinners, or full restaurant buyouts, there's room to shape the experience your way.

Cocktail-style receptions, seated dinners, or something in between — we'll build the night around how you want it to move.

Menus come off the wood fire. Cocktails lean heavy on agave. The pacing stays easy, never forced.

Every detail — flow, food, drinks, and atmosphere — comes together naturally.

Reach out for availability and we'll dial it in.
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GATHERINGS AT ASH AND AGAVE

From seated dinners and buffet spreads to cocktail-style receptions with passed bites and margaritas flowing, Ash and Agave is built for gatherings that feel a little more alive.

Host a team lunch on the patio, a networking mixer with mariscos and mezcal, or a full restaurant celebration that carries from golden hour into the evening. Our spaces are designed to flex for everything from casual get-togethers to larger private events.

AVAILABLE EVENT SPACES

Golden Hour Patio — A fully private, heated patio designed for celebrations that stretch from golden hour into the evening. Perfect for rehearsal dinners, cocktail receptions, corporate gatherings, and milestone celebrations.

Seated: 40 | Reception: 75

- **The Lounge** — A lively semi-private gathering space near the heart of the restaurant. Ideal for happy hours, networking events, team dinners, and social celebrations.

Seated: 24 | Reception: 30

- **The Agave Room** — A flexible semi-private event space that offers the best of both worlds: your own dedicated area while staying connected to the energy of the restaurant. Perfect for corporate dinners, holiday parties, family celebrations, and larger group gatherings.

Seated: 50 | Reception: 65

- **The Riviera Table** — Situated in the Agave room. A communal dining table inspired by the long, leisurely meals of the Mexican coast. **Seated: 14**

- **The Cactus Table** — Situated in the Agave room. An intimate gathering space tucked beside our signature cactus installation. **Seated: 10**

- **Main Dining Room Buyout** — Exclusive access to the dining room, lounge, bar, and interior event spaces. Ideal for company parties, fundraising events, brand activations, and large-scale celebrations.

Seated: 160 | Reception: 185

- **Full Restaurant Buyout** — Take over the entire Ash and Agave experience, including the dining room, lounge, bar, and Golden Hour Patio. Perfect for weddings, holiday parties, corporate events, and unforgettable celebrations inspired by the spirit of the Mexican Riviera.

Seated: 200 | Reception: 250

CANTINA GATHERING

\$29 Per Person for Food

Wine, Cocktails & Spirits Based on Consumption

Minimum 20 Guests • Partial/Full Restaurant Buyouts Available

Perfect for networking events, celebrations, and cocktail-style gatherings, this reception package brings together coastal flavors, wood-fired bites, and easygoing cantina energy designed for mingling and another round.

HORS D'OEUVRES SELECTION

- Guacamole Dip & Salsa (v) – Chile, Cotija, Roasted Garlic, House Chips
 - Chilled Queso with Tortilla Chips
 - Mini Tostadas – Rotating Chef's Selection
 - Birria Bites – Braised Short Rib, Pickled Onion
- Al Pastor Skewers – Wood-Grilled With Macha Aioli

OPTIONAL ENHANCEMENTS

- Sea Bass Ceviche (+\$5 pp)
- Mexican Cheese & Charcuterie Board (+\$7 pp)
- Sweet Churro Bites (+\$4 pp)



Menus may be customized to suit your event style, guest count, dietary restrictions and preferences. Additional charges may apply. Food & beverage minimums vary by date, location, and event space. There is a 3.5% Service charge. A deposit is required for group events & buyouts. Final guest counts due 72 hours prior to the event. Centerpieces and weighted balloons welcome.

TACOS & MARGS

\$55 Per Person for Food & Beverage
Includes Two House Margaritas Per Guest

Taco Bar Only — \$29 Per Person

Perfect for networking events, casual celebrations, team gatherings, and cocktail-style parties, this laid-back package brings together wood-fired flavors, fresh-pressed cocktails, and the kind of energy that keeps the second round coming. Available as a stationary taco bar, cocktail-style reception, or casual social gathering format.

TACO BAR

- Guacamole & House Chips
- Chilled Queso with Tortilla Chips

Included Taco Selections

- Guajillo Chicken
- Picadillo Beef
- Roasted Tomatillo Carnitas

Served with Warm Corn & Flour Tortillas, House Salsas, Cotija Cheese, Charred Vegetables, Verde Rice & Charro Pork Beans

MARGARITAS

Includes Two Classic House Margaritas Per Guest

- Flavored Margarita Upgrade (+\$3 pp)



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QUICK FIRE LUNCH

\$35 Per Person for Food

Wine, Cocktails & Spirits Based on Consumption

Minimum 14 Guests • Partial/Full Restaurant Buyouts Available

A fast-moving lunch built for groups that want bold flavor without slowing down the day. Easy to share, easy to enjoy, and just enough fire to wake up the afternoon.

INCLUDES

- Caesar Salad With Chile-Cotija & Poblano Dressing
 - Guacamole, Salsa & Queso with House Chips
 - Choice Of Two Taco Varieties:
Pollo Asado • Pescado Frito • Carnitas
Coal-Roasted Vegetable (v) • Carne Asada
 - Verde Rice & Charro Beans
 - Assorted Sweet Treats

OPTIONAL ENHANCEMENTS

- Sea Bass Ceviche (+\$5 pp)
- El Jefe Salad (v) (+\$4 pp)
- Coal-Roasted Sweet Potato Enchiladas (v) (+\$5 pp)



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SMOKE & CITRUS SPREAD

\$45 Per Person for Food | Served Buffet-Style

Wine, Cocktails & Spirits Based on Consumption

Minimum 20 Guests · Partial/Full Restaurant Buyouts Available

A relaxed coastal buffet layered with smoke, citrus, and wood-fired flavor. Made for easy gatherings, shared plates, and long lunches that turn into another round. Great for relaxed social gatherings, team events, and mix-and-mingle receptions.

INCLUDES

- Warm Spinach Salad (v)
- Fresh Tortilla Chips & Salsa Trio
- Coal-Roasted Sweet Potato Enchiladas (v)
 - Roasted Tomatillo Carnitas
 - Wood-Grilled Salmon Limón
 - Coal-Roasted Vegetables (v)
 - Tortillas
 - Verde Rice & Charro Beans
- Churros with Dipping Sauces for Dessert

OPTIONAL ENHANCEMENTS

- Guacamole, Salsa & Chips (v) (+\$6 pp)
- Sea Bass Ceviche (+\$5 pp)
- Mexican Cheese & Charcuterie Board (+\$7 pp)



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GRAND RIVIERA FEAST

\$65 Per Person for Food | Served Buffet-Style

Wine, Cocktails & Spirits Based on Consumption

Minimum 20 Guests · Partial/Full Restaurant Buyouts Available

A bold coastal spread inspired by the markets, smoke, and shorelines of the Mexican Riviera. Built for bigger gatherings, second rounds, and passing plates across the table. Available as a traditional buffet or adapted for cocktail-style receptions with stationed service and passed bites.

INCLUDES

- Warm Spinach Salad (v)
- Caesar Salad with Chile-Cotija & Poblano Dressing
- Fresh Tortilla Chips & Salsa Trio (v)
- Sea Bass Ceviche
- Wood-Grilled Salmon Limón
- El Presidente Carne Asada with Chimichurri
- Jumbo Shrimp al Pastor
- Coal-Roasted Vegetables (v)
- Chocolate Trés Leches Cake

OPTIONAL ENHANCEMENTS

- Guacamole, Salsa & Chips (v) (+\$6 pp)
- Mexican Cheese & Charcuterie Board (+\$7 pp)
- Coal-Roasted Sweet Potato Enchiladas (v) (+5 pp)



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GOLDEN HOUR TABLE

DINNER PACKAGE

\$63 Per Person for Food

Wine, Cocktails & Spirits Based on Consumption

Minimum 20 Guests • Partial/Full Restaurant Buyouts Available

A shared-style dinner experience built around bold coastal flavors, wood-fired cooking, and gathering around the table a little longer.

SHARED APPETIZERS

- Guacamole Dip • Sea Bass Ceviche • Short Rib Birria Bites

CHOICE OF THREE ENTRÉES

*Served with Local Flour Tortillas, Verde Rice & Charro Beans

- Salmon Limón
- Pineapple-Brined Rotisserie Chicken
- Roasted Tomatillo Carnitas
- Coal-Roasted Sweet Potato Enchiladas (v)

DESSERTS

(choose one)

- Chocolate Trés Leches Cake
- Tropical Fruit Cheesecake

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FROM THE FIRE FEAST

DINNER PACKAGE

\$75 Per Person for Food

Wine, Cocktails & Spirits Based on Consumption

Minimum 20 Guests • Partial/Full Restaurant Buyouts Available

A four-course dinner experience inspired by the fire-kissed flavors of coastal Mexico. Designed for lingering, sharing, and passing another round.

SHARED APPETIZERS

- Guacamole Dip (v) • Queso Fundido • Spicy Tempura Shrimp

SALAD

(choose one)

- Caesar Salad with Chile-Cotija & Poblano Dressing
- Warm Spinach Salad (v)

CHOICE OF THREE ENTRÉES

- Chicago Center Cut Filet Mignon with Chimichurri
- Salmon Limón
- Beef Short Rib Barbacoa
- Shrimp al Pastor with Pineapple Mojo

DESSERTS

(choose one)

- Tropical Fruit Cheesecake or Traditional Flan



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RIVIERA RESERVE FEAST

\$95 Per Person for Food

Signature Margarita Welcome Cocktail +\$12 pp

or Tequila & Mezcal Tasting Experience Priced Upon Request

Minimum 20 Guests • Our signature dining experience.

WELCOME

- Guacamole Dip (v) • Sea Bass Ceviche • Fresh Baja Oysters

SALAD

(choose one)

- Caesar Salad with Chile-Cotija & Poblano Dressing
- El Jefe Salad with Avocado and Market Greens (v)

CHOICE OF THREE ENTRÉES

- Chicago Center Cut Filet Mignon with Chimichurri • Wood-Gilled Salmon Limón
- Beef Short Rib Barbacoa • El Presidente Carne Asada
- Jumbo Shrimp al Pastor with Pineapple Mojo • Pineapple-Brined Rotisserie Chicken

FOR THE TABLE

- Local Flour Tortillas • Verde Rice & Pork • Charro Beans
- Coal-Roasted Seasonal Vegetables

SWEET FINISH

(choose one)

- Tropical Fruit Cheesecake
- Traditional Flan
- Churros with Mexican Chocolate & Dulce de Leche

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WAYS TO TURN IT UP

MARISCOS & CRUDO STATION

\$25 per person | Minimum 20 guests

Bring the flavors of the Mexican coast to the party with a chilled seafood station built for grazing, sipping, and lingering a little longer.

- Fresh Baja Oysters
- Veracruz Lobster Ceviche – Shrimp, Fish, Scallop, Octopus, Clamato
- Sea Bass Ceviche – Charred Pineapple, Avocado, Lime Vinaigrette

COCKTAIL & BEVERAGE PACKAGES

Available as hosted bars, consumption-based tabs, or pre-set packages.

- Signature Margarita Bar
- Tequila & Mezcal Flight Experiences
- Curated Mexican Cervezas & Curated Wines
- Aguas Frescas & Zero-Proof Cocktails



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PRIVATE EVENT INFORMATION

What Does a Food & Beverage Minimum Consist Of?

Your food and beverage minimum applies to all food and beverage spending during your event. If the minimum is not met, the remaining balance will be applied as a room charge. Minimums vary based on day of the week, time of year, requested space, and group size.

Please note, this does not include the 3.5% service charge, sales tax, or gratuity.

What Is the Difference Between the 3.5% Service Charge and Gratuity?

Gratuity goes directly to the team executing your event service. Standard gratuity is 20% and may be adjusted at your request. The 3.5% service charge helps cover associated operating costs related to hosting your event.

Securing Your Date

To reserve your space and event package, a deposit is required for all contracted private events. Deposit amounts vary based on the size and scope of your gathering, including guest count, event space, and food and beverage selections. Your Event Manager will walk you through the details, and all deposits are applied to your final event balance.

How Do I Confirm My Event Reservation?

Once your Event Manager sends the online agreement, please sign and return it within three calendar days.

When Do I Submit My Food & Beverage Selections?

Final menu selections are due two weeks prior to your event to ensure ordering availability and smooth event execution.

When Do I Provide My Final Guest Count?

Your final guest count is due 72 hours prior to your event. If a final count is not received, the original guest count listed on the agreement will be used for planning and billing purposes. If your guest count increases, we'll always do our best to accommodate.

What Happens If I Cancel My Event?

Plans change—we get it. To avoid cancellation fees, cancellations must be made at least two weeks prior to the event date. This policy does not apply to full restaurant buyouts.



Menus may be customized to suit your event style, guest count, dietary restrictions and preferences. Additional charges may apply. Food & beverage minimums vary by date, location, and event space. There is a 3.5% Service charge. A deposit is required for group events & buyouts. Final guest counts due 72 hours prior to the event. Centerpieces and weighted balloons welcome.

Cancellation Policy

Events canceled within two weeks of the scheduled date will incur a charge equal to 50% of the food and beverage minimum.

Events canceled less than 24 hours prior to the event will incur a 100% charge of the food and beverage minimum.

Separate cancellation policies may apply for main dining room group reservations and full restaurant buyouts. Your Event Manager will walk you through any applicable details. Cancellation fees are non-transferable.

What Happens If I'm Late to My Event?

If your party arrives more than 30 minutes late without notice, we reserve the right to release the space. This will be treated as a cancellation and applicable fees will apply.

Are Decorations Allowed?

Absolutely – we want the space to feel like your celebration.

Centerpieces, weighted balloons, and table runners are welcome. To help protect the restaurant and prepare for the next gathering, we do not allow confetti, glitter, feathers, candles, adhesives on surfaces, or loose balloons.

What Happens to My Credit Card Information?

A credit card is required to secure your reservation and cover any applicable deposits or cancellation fees. All information is securely encrypted. A card will also be required at the conclusion of the event for final payment.

How Does Final Payment Work?

Final payment is due at the conclusion of your event. One check will be presented, as separate checks are not available for group events. Final totals include food, beverages, sales tax, gratuity, and the 3.5% service charge.

Our Promise

Whether it's a laid-back patio gathering, a cocktail-heavy night with passed bites, or a full restaurant celebration that turns into one more round, we'll shape the experience around you.

Fire on the grill. Drinks that keep pace. A team that knows how to make it all feel effortless. You bring the people. We'll bring the heat.



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