

NATIONAL

gathering events



WELCOME TO THE NATIONAL



Cuisine

THE NATIONAL OFFERS A UNIQUE CULINARY EXPERIENCE FEATURING A MENU INFLUENCED BY THE VIBRANT FLAVORS OF MOROCCO, ITALY, ISRAEL AND BEYOND. FROM SHARED PLATES TO HOUSE-MADE PASTA AND UPSCALE ENTREES, THE NATIONAL PROMISES A VERSATILE AND INVITING DINNER EXPERIENCE.

Hospitality First

AT THE HELM OF THE NATIONAL ARE CHEF CHRIS AND KATE THOMPSON. CHEF CHRIS, A TELLURIDE NATIVE, BEGAN ON HIS CULINARY JOURNEY IN TOWN BEFORE VENTURING TO CULINARY MECCAS LIKE SAN FRANCISCO AND CHICAGO. NOW, ALONG SIDE KATE, HE RETURNS TO TELLURIDE, INFUSING THE NATIONAL WITH HIS PASSION FOR MEDITERRANEAN-INSPIRED CUISINE AND CREATING A WARM, INTIMATE ATMOSPHERE FOR GUESTS TO SAVOR.



Telluride

SET IN A 120-YEAR-OLD SPACE ONCE OCCUPIED BY THE NATIONAL CLUB, CHEF CHRIS THOMPSON'S RETURN TO TELLURIDE IS NOT JUST A HOMECOMING; IT'S A CELEBRATION OF THE TOWN'S HISTORY AND INFLUENCE ON HIS CULINARY CAREER.

OUR SPACE



Elevated yet Comfortable

FROM INTIMATE GATHERINGS TO GRAND CELEBRATIONS, OUR VENUE PROVIDES THE PERFECT BACKDROP FOR EVERY OCCASION. EXPERIENCE THE WARMTH AND CHARM OF THE NATIONAL WITH A STAFF AND SPACE DESIGNED TO MAKE EVERY EVENT MEMORABLE.

Features of The National

THE DINING ROOM HOSTS A 10-SEAT BAR AND SEATING FOR 55. OUR ROOFTOP IS AVAILABLE WEATHER PENDING.



THE NATIONAL DINING OPTIONS

Dining Room Tables

AVAILABLE FOR GROUPS OF 8-20
NON-PRIVATE SECTION OF DINING ROOM

Buyout

AVAILABLE FOR GROUPS OF 20-65
EXCLUSIVE USE OF THE NATIONAL

— ADDITIONAL TIMES & DINING OPTIONS MAY BE AVAILABLE —

LIBATIONS

The National's Beverage Program

BOASTING A THOUGHTFULLY CURATED WINE LIST, THE RESTAURANT SHOWCASES PRODUCERS FROM NAPA VALLEY, BORDEAUX, TUSCANY AND BEYOND. THE HAND-SELECTED SPIRITS AND COMPOSED COCKTAILS REFLECT A COMMITMENT TO CREATIVITY AND CRAFTSMANSHIP. OUR BAR PROGRAM ALSO EXTENDS BEYOND ALCOHOLIC BEVERAGES, FEATURING ZERO PROOF CREATIONS FOR THOSE SEEKING A NON-ALCOHOLIC INDULGENCE.



WELCOME BEVERAGE

Charged per Guest

PERSONALIZE YOUR EVENT WITH A BUBBLY TOAST, CUSTOM COCKTAIL OR ZERO PROOF LIBATION. CURRENT SELECTIONS OFFERED, PREMIUM OPTIONS AVAILABLE.

HOSTED BAR

Charged on Consumption

OUR MOST FLEXIBLE OPTION, EXACTLY WHAT YOU WANT, WHEN YOU WANT IT. GIVE YOUR GUESTS FULL ACCESS TO ALL OUR HOUSE COCKTAILS AND MORE!

WINE SERVICE

Charged on Consumption

HAND-SELECTED WINES TO COMPLEMENT YOUR MENU. WORK WITH OUR SOMMELIER TO CUSTOMIZE WINES TO PERFECTLY FIT YOUR EVENT.

MENU OFFERINGS

ONE SIZE DOESN'T FIT ALL, WE CRAFT A MENU TO SUIT YOUR NEEDS. THE NATIONAL IS HAPPY TO ACCOMODATE DIETARY RESTRICTIONS AND FOOD ALLERGIES.

COCKTAIL PARTY

Starting at \$50 per Guest

A COLLECTION OF PASSED AND STATIONARY APPETIZERS. PERFECTLY PLATED BITE SIZE OPTIONS TO ENJOY WHILE SIPPING ON A CRAFT COCKTAIL OR GLASS OF WINE.

FAMILY STYLE

*Starting at
\$120 per Guest*

A GREAT WAY TO ENJOY A BIT OF EVERYTHING THE NATIONAL HAS TO OFFER! THE HOST WILL PRESELECT OPTIONS FOR EACH COURSE WHICH ARE SERVED FOR THE TABLE.

3 COURSE DINNER

*Starting at
\$145 per Guest*

THE HOST WILL PRESELECT OPTIONS FOR STARTERS, ENTREES, & DESSERT. GUESTS WILL SELECT ONE APPETIZER AND ENTREE TO BE ENJOYED INDIVIDUALLY. STARTERS AND SIDES ARE SERVED FOR THE TABLE.

4 COURSE DINNER

*Starting at
\$175 per Guest*

THE HOST WILL PRESELECT OPTIONS FOR SALADS, PASTAS, ENTREES & DESSERTS, GUESTS WILL SELECT ONE SALAD, PASTA AND ENTREE TO BE ENJOYED INDIVIDUALLY. STARTERS AND SIDES ARE SERVED FOR THE TABLE.

COCKTAIL PARTY

PASSED HORS D'OEUVRE

MINIMUM 1 DOZEN | CHARGED PER PIECE

Hot

ZA'ATAR FLATBREAD	4
FOCCACIA & BLACK TRUFFLE HONEY	4
CAVIAR BLINI	9
HALLOUMI & GREEN OLIVES	6
HERBED CHICKEN SKEWER	6
STEAK AU POIVRE SKEWER	7
HARISSA PRAWN SKEWER	7
LAMB KOFTA SKEWER	8

Chilled

BEEF TARTARE CROSTINI	5
YELLOWTAIL CRUDO	5
BURRATA & PISTACHIO PESTO	4
JUMBO SHRIMP COCKTAIL	6
LOBSTER TOAST	6
SALMON TARTARE	5
BEET-CHÈVRE CROUTON	4

STAGED HORS D'OEUVRE

Seafood Selections

OYSTERS, SNOW CRAB, LOBSTER, PRAWNS . .MP

Charcuterie Boards

ARTISAN MEATS & CHEESES 8

DESSERT

FRENCH MACARONS	6
CHOCOLATE TRUFFLES	6
MINI COOKIES	5
DIVINITY CANDY	4
MERINGUES	5
CAKE BITES	4

SEAFOOD PLATEAUX

PETIT OR GRAND, OUR "FRUITS DE MER" SEAFOOD PLATEAUX AND TOWERS ARE CREATED USING ONLY THE FRESHEST SEAFOOD FROM ALL OVER THE COUNTRY, A SHOWSTOPPER FOR ANY EVENT. WOW YOUR GUESTS WITH OYSTERS SHUCKED TO ORDER, POACHED PRAWNS, SNOW CRAB, LOBSTER TAIL & SALMON TARTAR.

FRUITS DE MER

Petite | Serves 3-4 | 160

Grand | Serves 6-8 | 280

EAST AND WEST COAST OYSTERS, LOBSTER TAIL,
SNOW CRAB, POACHED PRAWNS, SALMON TARTARE
SERVED WITH COCKTAIL SAUCE, CREOLE AIOLI, MIGNONETTE & CITRUS



FAMILY STYLE

HOST SELECTS OPTIONS FROM EACH CATEGORY IN ADVANCE, ALL COURSES ARE SERVED FAMILY STYLE.

STARTERS

SERVED FAMILY STYLE AT ARRIVAL

MARINATED OLIVES
CHEESE SELECTION

WARM FOCACCIA
CHARCUTERIE SELECTION

COURSE 1

Host Chooses Two

SERVED FAMILY STYLE

1/2 DOZEN OYSTERS
YELLOWTAIL CRUDO
BEEF TARTARE
RUCOLA SALAD
LEAFY SUPER GREEN SALAD

COURSE 2

Host Chooses Three

SERVED FAMILY STYLE

SQUID INK SPAGHETTI
PHEASANT AGNOLOTTI
BUCATINI PESTO
BIGOLI CACIO E PEPE
LOBSTER RAVIOLI

COURSE 3

Host Chooses Three

SERVED FAMILY STYLE

EGGPLANT TAGINE
SCALLOPS
ALASKAN KING SALMON
TUNA
ROASTED CHICKEN
FILET MIGNON

SIDES

SERVED FAMILY STYLE W/ COURSE 3

Host Chooses Two

WHIPPED POTATO
GRILLED BROCCOLINI

MUSHROOMS
GREEN BEANS

DESSERT

Host Chooses Two

CHOCOLATE TART
LEMON CAKE

SEASONAL SEMIFREDDO
PETITE DESSERT PLATTER

3 COURSE MENU

HOST SELECTS OPTIONS FROM EACH CATEGORY IN ADVANCE, GUEST MAKES ONE SELECTION PER COURSE ON DAY OF EVENT. SIDES ARE SERVED FAMILY STYLE.

FOR THE TABLE

Host Chooses Two

MARINATED OLIVES

WARM FOCCACIA

1/2 DOZEN OYSTERS

GRILLED HALLOUMI

ZHUG & HUMMUS

COURSE 1

Host Chooses Three

YELLOWTAIL CRUDO

BEEF TARTARE

SALMON TARTARE

RUCOLA SALAD

LEAFY SUPER GREEN SALAD

COURSE 2

Host Chooses Three

EGGPLANT TAGINE

BUCATINI PESTO

FILET MIGNON

TABIL SPICED PORK

ROASTED CHICKEN

SIDES

SERVED FAMILY STYLE W/ COURSE 2

Host Chooses Two

WHIPPED POTATO
GRILLED BROCCOLINI

MUSHROOMS
GREEN BEANS

DESSERT

Host Chooses Two

CHOCOLATE TART
LEMON CAKE

SEASONAL SEMIFREDDO
PETITE DESSERT PLATTER

4 COURSE MENU

HOST SELECTS OPTIONS FROM EACH CATEGORY IN ADVANCE, GUEST MAKES ONE SELECTION PER COURSE AT THE EVENT. SIDES ARE SERVED FAMILY STYLE.

STARTERS

SERVED FAMILY STYLE AT ARRIVAL

MARINATED OLIVES
GRILLED HALLOUMI
YELLOWTAIL CRUDO

WARM FOCACCIA
BEEF TARTARE
ZUGH & HUMMUS

COURSE 1

Host Chooses Two

FETA & WATERMELON SALAD
RUCOLA SALAD
LEAFY SUPER GREEN SALAD

COURSE 2

Host Chooses Three

SQUID INK SPAGHETTI
PHEASANT AGNOLOTTI
BUCATINI PESTO
BIGOLI CACIO E PEPE
LOBSTER RAVIOLI

COURSE 3

Host Chooses Three

BLACK TRUFFLE RISOTTO
SALMON
ROASTED CHICKEN
TABIL SPICED PORK
FILET MIGNON

SIDES

SERVED FAMILY STYLE W/ COURSE 3

Host Chooses Two

WHIPPED POTATO
GRILLED BROCCOLINI

MUSHROOMS
GREEN BEANS

DESSERT

Host Chooses Two

CHOCOLATE TART
LEMON CAKE

SEASONAL SEMIFREDDO
PETITE DESSERT PLATTER

CELEBRATION DESSERTS

DISCOVER THE SWEET SIDE OF CELEBRATION WITH A SELECTION OF HOUSE-MADE SPECIALITY CAKES. FROM DECADENT CHOCOLATE TO VANILLA SWISS MERINGUE BUTTERCREAM FLAVORS, OUR VARIETY OF CAKES ARE CRAFTED TO DELIGHT AND IMPRESS. WHETHER YOU'RE COMMEMORATING A MILESTONE BIRTHDAY, WEDDING, OR ANY OTHER MEMORABLE EVENT, THE NATIONAL'S CELEBRATION DESSERTS ARE THE PERFECT CENTERPIECE. ADDING A TOUCH OF SWEETNESS TO EVERY MOMENT.

FLAVORS

- Chocolate & Espresso* DEVILS FOOD CAKE WITH AN ESPRESSO GANACHE FILLING AND GANACHE FROSTING
Persian Love ROSE SCENTED CAKE WITH PISTACHIO CREAM FILLING AND CARDAMOM BUTTERCREAM
Orange Caramel ORANGE OLIVE OIL CAKE WITH CARAMEL CREAM FILLING AND A CARAMEL DRIP
Classic Confetti BIRTHDAY SPRINKLE VANILLA CAKE WITH VANILLA SWISS MERINGUE BUTTERCREAM

SIZES

6" | \$75

SERVES 6-8 GUESTS

8" | \$95

SERVES 10-12 GUESTS



ADDITIONAL INFORMATION

Celebration Planning OUR EVENT PLANNERS PROVIDE ADDITIONAL INFORMATION ON ROOM AND LAYOUT OPTIONS, CUSTOMIZED MENUS AND BEVERAGE SELECTIONS. WE ARE HAPPY TO PROVIDE A SITE TOUR TO HELP YOU ENVISION YOUR EVENT AND SEE THE MYRIAD OF OPTIONS AVAILABLE TO CUSTOMIZE IT TO MAKE IT UNIQUE AND MEMORABLE.

Food + Beverage Minimums THE NATIONAL DOES NOT CHARGE A VENUE OR RENTAL FEE. RATHER, WE HAVE ESTABLISHED FOOD AND BEVERAGE MINIMUMS, BASED UPON TIME, DAY, DEMAND, AND SPACE UTILIZED. SHOULD THESE MINIMUMS NOT BE MET, THE DIFFERENCE WILL BE CHARGED AT THE CONCLUSION OF THE EVENT AS A ROOM FEE.

Allergen Accomodations WHETHER GLUTEN, DAIRY NUTS, OR OTHER, WE'RE CAPABLE AND SAFETY-DRIVEN WHEN IT COMES TO ALLERGIES. THE NATIONAL HAS A MANAGEMENT AND CHEF TEAM CERTIFIED IN ALLERGY SAFTEY PROTOCOLS.

Sales Tax & Gratuity GRATUITY AND APPLICABLE SALES TAXES ARE NOT INCLUDED AND DO NOT APPLY TO THE ESTABLISHED MINIMUM.

Cancellation Policy SIGNED CONTRACT AND 50% DEPOSIT ARE REQUIRED TO SECURE YOUR PRIVATE EVENT SPACE; THIS IS NOT A RESERVATION UNTIL THE DEPOSIT IS RECEIVED. THE NATIONAL WILL SEND A FINAL EVENT ORDER TO THE HOST TWO WEEKS BEFORE THE EVENT CONFIRMING MENU SELECTIONS AND FINAL GUEST COUNT. THIS ORDER MUST BE SIGNED AND RETURNED TO THE NATIONAL WITH A FINAL GUEST COUNT SEVEN DAYS BEFORE YOUR EVENT. THE HOST WILL BE CHARGED FOR THE GUARANTEED NUMBER OF GUESTS OR THE NUMBER OF GUESTS SERVED, WHICHEVER IS GREATER. CANCELLATIONS LESS THAN SEVEN DAYS BEFORE THE EVENT WILL INCUR TOTAL CHARGES. THE NATIONAL MAY NOT BE ABLE TO SERVICE ADDITIONAL GUESTS EXCEEDING 5% OF THE GUARANTEED NUMBER, ALTHOUGH, AS ALWAYS, WE WILL MAKE EVERY EFFORT TO ACCOMMODATE YOUR REQUESTS.

Contact TO INQUIRE ABOUT HOSTING YOUR EVENT AT THE NATIONAL, PLEASE GET IN TOUCH WITH US AT 970-239-6151 OR INFO@NATIONALTELLURIDE.COM.