

NEST ABOVE

Estes Park, Colorado

Events, Private Dining & Catering

A private, second-story event space seating up to 70 guests, framed by

Rocky Mountain National Park views.

1221 High Drive, Estes Park, CO 80517

For the Bride

A private mountain venue for your wedding - from the rehearsal dinner to the farewell brunch.

Nest Above is a top-rated Estes Park venue that grew from the celebrated Bird Family Restaurants. Our event planner and expert dining team leads you through every step — booking, menu tasting, and the night of — so you and your guests can simply enjoy the celebration. We host full wedding weekends including rehearsal dinners, welcome receptions and post-nuptial receptions.

The Space

The second-story Nest Above space is exclusively yours when you book the day — a warm, rustic-modern room with floor-to-ceiling windows — exquisite mountain views of Long's Peak are included. Plus, we are close to the entrance of Rocky Mountain National Park if your event plans take you into the wild.

- Seated, plated dinners: up to 70 guests upstairs
- Seated, buffet dinners: up to 54 guests upstairs
- Standing reception, cocktail-style, utilizing both floors: up to 125 guests
- Accessibility: Stairs or lift
- Set-up: Room design and personalization can begin at 2:30 p.m. (mountain time)
- Event timing: Party arrivals and dinner can begin at 5:00 p.m. (mountain time)
- Expansive mountain views, framed by Rocky Mountain National Park
- Customizable floor plans based on your chosen seating arrangement and dinner service style (buffet, family, plated)

Pricing, Simplified

Wedding pricing is based on your guest count, the day of the week, and seasonality. Room rental and food & beverage minimums are shown below.

Group Size	Seasonality	Room Fee (4hours)	Family-Style Seated	Buffet Seated	Multi-Course Seated 3-course/4-course
Up-to 25 guests	May – Oct	\$2,000*	\$2,300	\$2,400	\$3,000/\$3,300
Up-to 25 guests	Nov – April	\$2,000*	\$2,000	\$2,100	\$2,700/\$3,000
26-55 guests	May – Oct	\$2,000*	\$4,800	\$5,100	\$6,000/\$7,000
26-55 guests	Nov - April	\$2,000*	\$4,500	\$4,800	\$5,700/\$6,700
56-70 guests	May-Oct	\$2,000*	\$6,100	\$6,400	\$7,800/\$8,900
56-70 guests	Nov-April	\$2,000*	\$5,800	\$6,100	\$7,500/\$8,600
Cocktails Only Standing Room Up-to 125 guests	Available Mon-Thurs Max 60-days advance booking	\$2,000*	n/a	n/a	n/a

**Prices shown do not include 8.95% tax. Service Charge is included in your F&B min. Bar Tab does not include gratuity and while it is not required, it is greatly appreciated. Deposit due at booking is equivalent to the Room Fee. If the food & beverage minimum isn't reached, the difference is charged. Pricing is subject to change; locals may be entitled to special offers — ask your event manager for current rates.*

Catering & Menus

Every event includes your choice of three service styles, so the meal fits the mood of your gathering:

Family-Style

Shared platters at the table — a relaxed, generous way to feed a group. \$85 per person (includes staffing) Minimal floral décor, no centerpieces.

Buffet

Guests serve themselves from a curated spread. Buffet pricing starts at \$90/person (includes staffing)

Plated

A formal, individually served meal — ideal when you want a polished, restaurant-quality presentation. Three-course \$110 and Four-Course \$125 (includes staffing)

Premium add-ons are available based on local and seasonable availability. Menus are customizable for dietary restriction or allergies — your event manager will start that conversation with you.

Meet our Head Executive Chef, Mike Mieczkowski

Your Nest Above dining experiences are led by the incomparable Chef Mike Mieczkowski. Born and raised in Colorado, Mike started his culinary career as a dishwasher, learning the ins and outs of restaurants. Throughout his travels, Mike had the opportunity to work for Holland Princess America Tours as a cook on the Alaska Railroad which allowed him to experience the vast beauty of Alaska and grow his culinary skills. After 16 years of traveling and working his way to the top, Mike came back to Colorado and joined the Bird and Jim team in July of 2021 as Executive Chef. At Bird and Jim he has explored flavors and created many new dishes he is extremely proud to call his own, focusing on highlighting Colorado's diverse local products. Today, his strong leadership and proven ability has elevated him to overseeing all our Bird Family Restaurants, which include Bird and Jim, The Bird's Nest, Brunch Above, and The Nest Above.

Meet your Event Planner, Millie Meyer

The Nest Above is managed by the capable hands of Millie Meyer, our exceptional event planner who prides herself on creating wedding celebrations that feel seamless, personal, and genuinely fun. Millie guides the process so you and your guests can focus on having a great time and making memories. Prior to landing at Bird Family Restaurants, Millie earned her Bachelor's Degree in Communications at Texas Tech University. That's where she discovered her natural talent for bringing people together and love of hospitality. With more than 20 years of hospitality and special event planning experience, she brings warmth, organization, and calm confidence to every celebration. Millie began working in the wedding industry at Della Terra, in Estes Park, in 2017, helping bring day-of ceremonies and receptions to life. She later managed at Estes Park favorite Ed's Cantina before joining the Bird Family and advancing to being the head event planner for Nest Above.

Curated Wine Add-On

Bird & Jim's wine program, led by wine director John Witmer, has earned the restaurant Wine Spectator's Award of Excellence every year since 2020 — a distinction your guests will taste in every pour. Add bottles to your table for \$40

Layout & Décor

The room is preset for celebration: soft lighting, exposed timber, and a stone accent wall create a romantic backdrop, while practical touches keep the evening running smoothly.

- In-house sound system for music, toasts, and speeches
- Built-in screen for slideshows, videos, or presentations
- Cloth napkins, glassware, flatware, and cake-cutting service included (if you'd like to bring any of your own, talk to your event planner)
- Floor-to-ceiling windows with unobstructed Rocky Mountain National Park views

Getting Started

Reserve your date with an event manager, then move into menu planning and a walk-through with a selection of tastings hosted at our sister restaurant, Bird & Jim. Your event planner and team arrives two hours before your event and stays through it, coordinating vendors, timeline, and the room.