

Dark Steele Gastro Arts
Custom Menus | Real Ingredients | Modern Vision
Press Contact Info: DJ@herodenver.com
720-485-1808

Press Release

For immediate release

Chef Gavin Courtney brings a reimaged take on catering to the Denver area with Dark Steele Gastro arts.

Smoked heirloom tomato gazpacho, Colorado herbed dry aged t-bone, flambé bananas with from scratch caramel, dishes that sound at home in a boutique restaurant are common features of Dark Steele menus. While elevated cuisine is a focal point of his new venture, Chef Gavin says that Dark Steele is about reimagining the entire catering process from building a custom menu through the day of the event.

“At Dark Steele, we live by our motto: custom menus, real ingredients, modern vision. We never approach the menu for two events exactly the same. Instead, we work with each unique group or couple to understand their tastes, their guests, and their vision for their event. This results in custom menus tailored to exceed your expectations and take you on an unforgettable journey,” says Courtney.

The Dark Steele food philosophy is a huge differentiator according to Chef Gavin. He is committed to using only Colorado's freshest local and seasonal ingredients. “This allows us to offer a cleaner, more delicious, and more beautiful finished product...always from scratch. Our modern food philosophy embraces and relies upon the freshness, seasonality, and meticulous handling of ingredients to bring a dish and it's flavors together. Colorado's a rich treasure trove of fresh, unique ingredients. We love working with true artisans and local farmers because their care for the ingredients allows our food to shine.” says Gavin.

Trained at the Culinary Institute of America at Hyde Park with a lust for travel, Chef Gavin has culinary influences borrowed from regions around the globe. Expect progressive tropical flares backed by Asian & modern American complements with a classic European foundation. After executing countless events of all occasions and spending a decade in the world's most sought after cities & countries, Chef Gavin has turned his focus to weddings and other events in the Colorado market making a splash with his fresh and passionate takes on cuisine.

When you're planning an event, there can be a lot of vendors to think about. Streamlining the process is central to Dark Steele's business model. For this reason, they partner with local event

experts AskJill to provide a seamless range of wedding & event services. “Jill acts as the primary hub for all your event essentials. She has an incredible network of venues, a one-of-a-kind vendor roster, and exceptional staff. She is unmatched in her ability to vision a unique event and bring it to life. This partnership is a huge value to us and our clients,” said Gavin.

“We’re here to do things differently. We love adding special little touches that add to an event, like our free late-night snack. We’ve all been there, where the night’s beginning to wind down and you find yourself looking for a buffet station or starting to plot a quick stop for munchies on your way home. We saw that and thought it would be a fun addition to Dark Steele events. It’s something little we like to include, but it’s this type of thinking, understanding the event as a whole, that sets us apart. Our sweet spot is very unique couples, unique events. We love working with events ranging from intimate to huge, and have always been proud supporters of the LGBT community,” said Gavin when asked what he thinks set’s Dark Steele apart from his competitors.