



## PLATED BREAKFAST

Each plated breakfast menu includes a basket of Chef's choice of pastry, orange juice, coffee and tea service. Pricing is based on up to 60 minutes of service. All prices noted are for the designated day only, if chosen on an alternate day, price will be \$42.00++ per guest.

### PLANNER CHOICE OF STARTER

Select one of the following selections for the entire group

Overnight Oats with Dried Cranberries, Slivered Almonds and Coconut Milk

Greek Yogurt Parfait with Fruit Compote and Gluten Free Granola

Market Fruit and Berries with Toasted Hemp and Flax Seed

### MAIN PLATE SELECTIONS

Available on Monday | \$39 Per Guest | \$42 Per Guest on Alternate Days

Cage Free Scrambled Eggs, Chicken Sausage, Baby Yukon Gold Breakfast Potatoes

Available on Tuesday and Saturday | \$39 Per Guest | \$42 Per Guest on Alternate Days

Brioche French Toasted with Candied Pecan Granola, Maple Syrup and Crispy Marble Potatoes

Available on Wednesday and Sunday | \$39 Per Guest | \$42 Per Guest on Alternate Days

Baby Spinach and Gruyere Quiche with Asparagus, New Potatoes and Caramelized Onions

Available on Thursday | \$39 Per Guest | \$42 Per Guest on Alternate Days

Mushroom and Leek Frittata with Herb Roasted Tomatoes

Available on Friday | \$39 Per Guest | \$42 Per Guest on Alternate Days

Fried Eggs Ranchero topped with Baby Heirloom Pico de Gallo over Refried Beans with Queso Fresco

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# BREAKFAST OF THE DAY

A part of Hyatt’s menu of the day program, our breakfast of the day is designed to make planning your event easy - and it’s the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren’t repeating menu items. All prices noted are for the designated day only, if chosen on an alternate day, price will be \$47.00++ per guest. Breakfast buffet is available for groups of guests 10 and up. Groups with 25 guests and under will be assessed an additional \$5.00 per person.

## BREAKFAST BUFFET - MONDAY

- Cucumber, Green Apple and Spinach Juice, Orange Juice
- Sliced Cantaloupe and Grapes
- Mixed Berry, Greek Yogurt, Gluten Free Granola and Local Honey Parfait
- Croissants and Pumpkin Cinnamon Tarts
- Build Your Own Huevos Rancheros  
Cage-Free Scrambled Eggs, Corn Tostadas, Refried Beans, Ranchero Sauce, Chorizo, Accompanied by Smashed Avocado, Pico de Gallo and Queso Fresco
- Coffee, Decaffeinated Coffee & Tazo Tea

**\$45** Per Guest  
**\$48** Per Guest on Alternate Days

## BREAKFAST BUFFET - WEDNESDAY

- Pineapple and Coconut Water, Orange Juice
- Seasonally Inspired Sliced Fruit
- Steel Cut Oatmeal with 2% Milk, Brown Sugar and Raisins
- Chocolate Croissants and Gluten Free Cranberry Orange Muffin
- Scrambled  
Scrambled Eggs with Shredded Cheese and Green Onion on the side  
Scrambled Tofu with Spinach and Mushrooms VGN\*  
Nitrate free Bacon & Chicken Sausage \*Vegan option will be prepared for 10% of Guarantee unless otherwise requested. Option will be held in back, available on request.
- Coffee, Decaffeinated Coffee & Tazo Tea

**\$45** Per Guest  
**\$48** Per Guest on Alternate Days

## BREAKFAST BUFFET - FRIDAY

- Carrot and Apple Juice, Orange Juice
- Sliced Watermelon and Honeydew
- Chia Seed Pudding, Coconut Milk, Granola, Strawberries,

## BREAKFAST BUFFET - TUESDAY

- Carrot and Orange Juice, Grapefruit Juice
- Sliced Pineapple and Strawberries
- Coconut Milk Overnight Oats with Toasted Coconut and Banana Chips
- Multigrain Croissants and Banana Nut Breakfast Bread
- Breakfast Sandwiches  
Croissant, Sausage Patty, Cheddar Cheese, Scrambled Eggs  
Gluten Free Bagel, Just Eggs Patty, Roasted Tomato Pesto  
VGN\* \*Vegan option will be prepared for 10% of Guarantee unless otherwise requested. Option will be held in back, available on request.
- Coffee, Decaffeinated Coffee & Tazo Tea

**\$45** Per Guest  
**\$48** Per Guest on Alternate Days

## BREAKFAST BUFFET - THURSDAY

- Beet Orange and Ginger Juice, Grapefruit Juice
- Sliced Cantaloupe and Blackberries
- Individual Flavored Greek Yogurts
- Chocolate Twists and Blueberry Muffins
- Roasted Tomato, Spinach and Gruyere Baked Frittata
- Egg Substitute Roasted Vegetable Bake with Corn, Poblano Peppers and Vegan Cheese VGN\*  
\*Vegan option will be prepared for 10% of Guarantee unless otherwise requested. Option will be held in back, available on request.
- Coffee, Decaffeinated Coffee & Tazo Tea

**\$45** Per Guest  
**\$48** Per Guest on Alternate Days

## BREAKFAST BUFFET - SATURDAY

- Tomato, Carrot, and Celery Juice, Orange Juice
- Assorted Stone Fruits
- Muesli- Raw Oats, Apples, Dates, Dried Apricots, and Chopped

Blueberries

Almond Croissants and Mini Salted Caramel Danish

Build your own Breakfast Bowls  
Hot - Scrambled Eggs, Black Bean Sweet Potato Hash, Polidori  
Breakfast Sausage, Roasted Mushrooms Cold - Diced  
Tomatoes, Baby Spinach, Jack & Cheddar Cheese, Roasted  
Tomato Salsa

Coffee, Decaffeinated Coffee & Tazo Tea

**\$45** Per Guest

**\$48** Per Guest on Alternate Days

BREAKFAST BUFFET - SUNDAY FUNDAY

Select any of our breakfast buffet of the day at the discounted price.

**\$45** Per Guest

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BREAKFAST ENHANCEMENTS

Additional specialty items are available to elevate existing breakfast buffets. Enhancements are only sold as an addition to a Breakfast of the Day and the minimum order is equal to the guarantee for the meal.

HOT SELECTIONS

Farmhouse | \$15 Per Guest  
Scrambled Eggs, All-Natural Nitrate Free Bacon, Chicken  
Sausage

Build your Own Breakfast Taco | \$15 Per Guest  
Warm Flour Tortillas, Scrambled Eggs with Mexican Chorizo,  
Scrambled Egg Whites with Poblano Peppers and Cilantro,  
Spicy Mexican Potatoes with Caramelized Onions

Egg White Scramble | \$12 Per Guest  
Egg White Scramble, Seasonal Vegetable, Sun-Dried Tomato  
served with Tomatillo Salsa and Roasted Breakfast Potatoes

Egg Frittata with Roasted Corn and Poblano Pepper | \$12 Per  
Guest

Hot Off the Griddle\* | \$12 Per Guest | \$16 Per Guest, For Both  
Options  
Buttermilk Pancakes or Nutella French Toast, Griddled in front  
of your guests Warm Stone Fruit Compote, Whipped Cream,  
Sugarman’s Maple Syrup \*Chef Attendant Required at  
Prevailing Rate

Breakfast Sandwiches | \$12 Each  
Local Sausage Cage Free Eggs and Cheese on a Buttermilk  
Biscuit Baby Spinach, Cage Free Egg and Havarti on an English

Nuts

Everything Croissants and Coffee Cake

Breakfast Burritos  
Chorizo, Green Chile, Egg, & Cheese Burrito Plant Based  
Burrito VGN\* \*Vegan option will be prepared for 10% of  
Guarantee unless otherwise requested. Option will be held in  
back, available on request.

Coffee, Decaffeinated Coffee & Tazo Tea

**\$45** Per Guest

**\$48** Per Guest on Alternate Days

COLD SELECTIONS

Make Your Own Yogurt Parfaits | \$8 Per Guest  
Vanilla Greek Yogurt served with Berries Coulis, Gluten Free  
Granola, Assorted Berries and Honey

Main Squeeze Fresh Juice Station | \$10 Per Guest  
Fresh Pressed Juices Selections Fresh Orange Kale, Apple,  
Beet, Ginger Juice Carrot, Tumeric Juice (25 Guest Minimum  
Order, Chef Attendant Required)

Greek Yogurt Smoothie Station | \$10 Per Guest  
Made to order Made to Order (Select Two):Strawberry Banana  
Nutella, Guava Melon, Mango Lime, Coconut Almond Milk(25  
Guests Minimum Order, Chef Attendant Required)

Assorted Cold Cereal | \$10 Per Guest  
2% Milk, Skim Milk, Plant Based Milk Upon Request

Bagel Shop | \$12 Per Guest  
Everything and Plain Bagels, Green Chili, Scallion, Plain Jane  
Cream Cheese Smoked Salmon, Sliced Hot House Tomatoes,  
Red Onion & Capers

Euro-Style Platter | \$18 Per Guest  
Prosciutto, Hard Salami, Turkey Ham, Brie, Swiss, Cornichons,  
Mustard, Butter, Freshly Baked Baguettes & Sliced Breads

Muffin

Sow Your Oats | \$11 Per Guest  
Steel Cut Oats Topped with Choice of Blueberries, Seasonal Fruit Compote, Toasted Shredded Coconut, Raw Almonds, Brown Sugar and Raisins

Toaster Station | \$11 Per Guest  
Assorted Sliced Breads to include Gluten Free Option and Variety of Bagels and English Muffins Served with Salted Butter, Cream Cheese, Seasonal Almond Butter, Fruit Spread and Nutella

Grain Bowls with Sweet Potato, Mushrooms, Kale, and Herb Pesto | \$11 Per Guest

Tofu Scramble with Spinach, Mushroom and Sundried Tomatoes | \$10 Per Guest

Vegan Morning Muffins | \$48 Per Dozen

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BREAK OF THE DAY

A part of Hyatt’s menu of the day program, our break of the day is designed to make planning your event easy – and it’s the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren’t repeating options. All prices noted are for the designated day only, if chosen on an alternate day, price will be \$25 per guest. Break packages served for up to 30 minutes. A minimum of 10 guests is required.

MINDFUL BREAK - MONDAY

Spinach Feta Croissants  
Apple Wedges with Justin’s Almond Butter  
Colorado Nuts Company Assorted Bags of Snack Mix  
Grapefruit and Rosemary Infused Water

**\$22** Per Guest  
**\$25** Per Guest on Alternate Days

VERY BERRY - TUESDAY

Berry Macaroon Almond Trail Mix  
Mini Pumpkin Streusel Verrines  
Apple Caramel Tart  
Wild Berry Oolong Iced Tea

**\$22** Per Guest  
**\$25** Per Guest on Alternate Days

WHOLESOME - WEDNESDAY

Baked Bri Cherry Chutney with Grilled Baguette

Cranberry Hazelnut Biscotti

Bunt Pan Coffee Cakes

Cold Brew Coffee

**\$22** Per Guest

**\$25** Per Guest on Alternate Days

TWISTED PRETZELS - FRIDAY

Yogurt Covered Pretzel

Sabra Hummus with Pretzels

Bavarian Pretzels Bites with Cheese Sauce and Beer Mustard

Pretzel Crusted Brownies

**\$22** Per Guest

**\$25** Per Guest on Alternate Days

SUNDAY FUNDAY

Select any break of the day at the discounted price.

**\$22** Per Guest

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A LA CARTE BAKERIES AND SNACKS

Variety of goods available during morning and afternoon breaks.

MORNING RECOMMENDATIONS

Assorted Mini Pastries and Danishes | \$60 Per Dozen

Beignets with Powdered Sugar | \$60 Per Dozen

Seasonal Variety Coffee Cakes | \$60 Per Dozen

Assorted Donuts\* | \$60 Per Dozen

\*Minimum order of 3 dozen

Seasonal Sliced Fruits and Berries\* | \$10 Per Guest

\*Minimum order of 10 guests

Assorted Greek Yogurts | \$72 Per Dozen

THOUGHTFUL - THURSDAY

Pomegranate Blueberry Pistachio Kind Bars

Oogies Kettle Corn

Chia Seed Pudding with Seasonal Fruit Compote

Orange Basil Infused Water

**\$22** Per Guest

**\$25** Per Guest on Alternate Days

HIKE A FOURTEENER - SATURDAY

House made Granola Bites

Jerky Sticks

Whole Bananas and Nut Butter

House made Trail Mix

**\$22** Per Guest

**\$25** On Alternate Days

AFTERNOON RECOMMENDATIONS

Assorted Whole Fruit | \$48 Per Dozen

Assorted Nut and Trail Mix | \$60 Per Dozen

Sabra Hummus and Pretzel Chips | \$72 Per Dozen

Non-Fat Chobani Yogurts | \$72 Per Dozen

Blueberry, Strawberry & Vanilla

Cookies Monster | \$72 Per Dozen

Chocolate Chip, Peanut Butter, Oatmeal Raisin, White Chocolate Macadamia Cookies

Assorted Brownies | \$72 Per Dozen

Individual Greek Yogurt Parfaits with Seasonal Compote and Gluten Free Granola | \$84 Per Dozen

Whole Hard Boiled Eggs | \$36 Per Dozen

Chocolate Chunk, Peanut Butter Cup, and Mint Chocolate Brownies

Warm Churros with Chocolate Sauce | \$84 Per Dozen

Pecan and Lemon Bars | \$66 Per Dozen

Sliced Melon Layered with Mozzarella and Prosciutto | \$84 Per Dozen

Warm Pretzels with Cheese Sauce and Whole Grain Mustard | \$7 Per Guest

SNACK SELECTIONS ON CONSUMPTION

Energy Bars and Granola Bars | \$6 Each

Assorted Local Colorado Snacks | \$7 Each  
Boulder Chips Colorado Nut Company Snacks Oggies Popcorn Enstrom Toffee

Ice Cream Cookie Sandwiches, Assorted Fruit Popsicles | \$7 Each

Chips, Popcorn and Pretzels | \$7 Each

Assorted Candy Bars | \$3.50 Each

Assorted Packaged Sweet Treats | \$6.00 Each  
Cookies and Brown Butter Gluten Free Rice Krispies Treats

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A LA CARTE BEVERAGES

A variety of non-alcoholic libations are available throughout the day.

COFFEE AND TEA

Hot Tazo Tea | \$130 Per Gallon

Freshly Brewed Coffee | \$130 Per Gallon  
Royal Cup Regular and Decaffeinated Coffee

Iced Tea | \$85 Per Gallon

Coffee Service Enhancement | \$5 Per Guest  
Flavored Syrups, Chocolate Shavings, Cinnamon and Whipped Cream

Individual Cold Brew Coffee | \$8 Each

STILL WATER & SPARKLING WATER

Aquafina Still Bottled Water | \$7 Each

Perrier and Bubly Sparkling Water | \$7 Each

Infused Water

SOFT DRINKS

Pepsi, Diet Pepsi, Decaffeinated Pepsi Soft Drinks | \$7 Each

HYDRATION STATION

Water Dispensers | \$50 Per Display  
These 5 gallon water dispensers with ecofriendly cups will keep

Red Bull and Sugar Free Red Bull | \$7 Each

your guests hydrated throughout the day.

SPECIALTY BOTTLED BEVERAGES

Assorted Colorado Kombucha | \$7 Each

Teakoe Flavored Iced Teas | \$7 Each

Assorted Rocky Mountain Sodas | \$7 Each

Lemonade | \$7 Each

Starbucks Frappuccino | \$7 Each

Bottled Juices | \$7 Each  
Orange, Apple, Grapefruit and Cranberry

Assorted Naked Juice Smoothies | \$84 Per Dozen

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BREAK PACKAGES

Minimum of 10 guests required for break packages, add \$4.00 per guest for groups under this amount. Break packages served for up to 1 hour, unless otherwise noted.

BEVERAGE PACKAGES

To include Regular and Decaffeinated Coffee, Hot Tea Assortment, Assorted Pepsi Soft Drinks, Red Bull, Sugar-Free Red Bull, Sparkling Waters, and Flavored Iced Teas. Refreshed every two hours.

Two Hours Service | \$30 Per Person

Four Hours Service | \$40 Per Person

Six Hours Service | \$50 Per Person

Eight Hours Service | \$60 Per Person

ALL DAY BREAK PACKAGE

Beverages are served for up to eight hours and refreshed every two hours. Breaks are served for one hour each.

Coffee, Decaffeinated Coffee, Tazo Teas and Iced Tea

MORNING SNACK:

Cranberry Scones and Individual Bags of Trail Mix

AFTERNOON SNACK:

Afternoon Snack: Assorted Cookies, Fresh Veggies and Hummus(50% of each based on guarantee)

**\$80** Per Guest

HALF DAY BREAK PACKAGE

Select from either the morning or afternoon package. Beverages are served for up to four hours and refreshed every two hours. Break package are served for one hour.

Coffee, Decaffeinated Coffee, Tazo Teas & Iced Tea

MORNING SNACK:

Cranberry Scones and Individual Bags of Trail Mix

AFTERNOON SNACK:

Assorted Cookies, Fresh Veggies & Hummus



**\$50** Per Guest

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## LUNCH OF THE DAY

A part of Hyatt’s menu of the day program, our lunch of the day is designed to make planning your event easy – and it’s the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren’t repeating options. Regular, decaffeinated coffee and hot tea selections is included in the menu, designed for a 60-minutes of service. All prices noted are for the designated day only, if chosen on an alternate day, price will be \$75 per guest. Buffet attendant is available upon request at the prevailing rate. Contact your event manager for any special dietary needs. Lunch buffet is available for groups of guests 10 and up. Groups with 25 guests and under will be assessed an additional \$10.00 per person.

### COLORADO COMFORT FOOD BUFFET – MONDAY

- Hazeldell Mushroom Bisque
- Beet and Goat Cheese with Arugula, Cranberries, Candied Walnuts, and Balsamic Drizzle
- Hot Red Bird Rocker Whiskey Butter Glazed Chicken
- Bison Meat Loaf Elevation Ketchup Glaze, Caramelized Onions
- Pueblo Chili Mac and Cheese
- Roasted Baby Broccolini
- Carrot Cake with Cream Cheese Frosting

**\$65** Per Guest

**\$75** Per Guest on Alternate Days

### TACO BUFFET – TUESDAY

- Chicken Tortilla Soup
- Southwest Romaine Salad with Black Beans, Roasted Corn, Cotija, and Corn Tortilla Strips, and Chipotle Dressing
- Grilled Skirt Steak with Onions and Cilantro
- Baja Mahi with Pineapple Pico De Gallo
- Cilantro Rice
- Shredded Cabbage, Lime Wedges, Queso Fresco
- Tomatillo Salsa, Roasted Tomato Salsa
- Corn and Flour Tortillas
- Dulce de Leche Churros

**\$65** Per Guest

**\$75** Per Guest on Alternate Days

### ASSEMBLY HALL DELI BUFFET – WEDNESDAY

- Cream of Mushroom

### WELLBEING BUFFET – THURSDAY

- Coconut Lentil Soup



Caesar Salad with Hearts of Romaine, Parmesan, Garlic Croutons, Caesar Dressing

Hot Buffalo Pastrami and Swiss on a Sourdough Baguette with Golden Brown Mustard

Oven Roasted Turkey Sandwich  
Cranberry Jam, Rosemary Focaccia, Munster Cheese, Bib Lettuce, Sliced Cucumbers

Falafel Wrap with Cucumber, Tomato, Carrot, Baby Spinach, and Hummus

Boulder Chips

Chocolate Chip and Walnut Blondies

**\$65** Per Guest

**\$75** Per Guest on Alternate Days

ROCKY MOUNTAIN LOCAL BUFFET – FRIDAY

Chicken Pueblo Soup

Local Hydro Greens with Heirloom Tomato Wedges, Cucumber, and Haystack Feta  
Served with Raspberry Chipotle Dressing

Zatar Rubbed Rotisserie Chicken, Herb Reduction and Gremolata

Cumin Copper Door Crusted Pork Loin with Stout Reduction

Roasted Rocky Mountain Succotash

Roasted Brussels Sprouts with Pomegranate Glaze

Apple Crumb Bars

**\$65** Per Guest

**\$75** Per Guest on Alternate Days

SUNDAY FUNDAY BUFFET - SUNDAY

Select any of our lunch buffet of the day at the discounted price

**\$65** Per Guest

Artisanal Greens with Carrots & Cherry Tomatoes, Champagne Vinaigrette

Boulder Natural Chicken with Chai Broth

Honey Glazed Salmon with Preserved Lemons

Heirloom Tri-Color Baby Potatoes, Roasted Garlic Herb Butter

Garlic Green Beans with Slivered Almonds

Lemon Bars

**\$65** Per Guest

**\$75** Per Guest on Alternate Days

NAANSENSE BUFFET - SATURDAY

Grilled Naan

Chickpeas, Cilantro, Onion, Cucumber, Tomato, Arugula, Lemon Vinaigrette

Saag Paneer

Butter Chicken

Beef Masala

Saffron Basmati Chickpea Rice

Coconut Rice Pudding

Chocolate Barfi

Kesar Badam Cupcakes

House Made Chai Tea

**\$65** Per Guest

**\$75** Per Guest on Alternate Days

BUILD YOUR OWN GRAIN BOWL LUNCH BUFFET - EVERYDAY

PROTEINS : Ahi Tuna, Teriyaki Chicken, Grilled Shrimp, Fried Tofu, Charred Ginger Skirt Steak

GRAINS: Quinoa, Faro, Spiced Jasmine Rice

VEGETABLES: Spinach, Kale, Edamame, Cucumber, Grilled Sweet Potatoes, Mushrooms, Snow Peas, Bean Sprouts

TOPPINGS: Sesame Seeds, Wonton Crisps, Feta Cheese, Pine

Nuts

SAUCES: Chimichurri Dressing, Green Goddess, Olive and Vinegar

DESSERTS: Green Tea Panna Cotta, Calamansi Tartelettes

**\$70** Per Guest

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## GRAB 'N GO LUNCH

Our Grab 'n Go boxed lunches are customizable and easy to serve, you just choose the options you want to offer your attendees. Ideal for attendees headed to the airport or taking lunch to their guest room. Up to 200 Guests - Planner to choose up to two entree options. 201+ Guests - Planner to choose up to three entree options.

### SANDWICH SELECTIONS

Turkey | \$50 Per Guest

Sliced Turkey Breast, Swiss Cheese, Pepper Jam, Dijon Aioli, Bibb Lettuce, Tomato served on Wheat Berry Bread

Chicken Club | \$50 Per Guest

Bacon, Smashed Avocado, Lettuce, Tomato, Peppercorn Aioli on Brioche Bun

Plant Forward | \$50 Per Guest

Roasted Portobello, Gruyère, Crispy Onions, Basil Pesto, Watercress, served on Brioche Bun

Pork | \$50 Per Guest

Genoa Salami, Pepperoni, Ham, Fresh Mozzarella, Roasted Red Pepper, Red Onion, Tomato, Shredded Lettuce Served on French Hoagie

### SALAD SELECTIONS

Chicken Caesar Salad | \$50 Per Guest

Romaine, Sweet Gem, Croutons, Reggiano with Caesar Dressing

Local Mixed Greens | \$50 Per Guest

Mixed Greens, Tomatoes, Dried Cherries, Candied Pecans, Mozzarella with Shallot Vinaigrette

Sesame Seared Tuna | \$50 Per Guest

Vegan Power Salad Bowl | \$50 Per Guest

Kale, Sweet Potato, Quinoa, Blueberries, Sea Salt Chickpeas, Pepitas and Sherry Maple Vinaigrette

### ACCOMPANIMENTS

Seasonal Whole Fruit

Individual Bag of Chips

Chef's Choice of Sweet Treats

Bottled Water

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## PLATED LUNCH

Ideal for a lunch meeting, our composed plated lunches feature Chef’s seasonal specialties including a salad or soup, entrée, and dessert.

STARTER SELECTIONS

- Kale Caesar Salad
- Baby Gem Wedge Lettuce, Grape Tomatoes, Marinated Red Onions, Pepper Bacon, with Buttermilk Blue Cheese Dressing
- Kale, Romaine Lettuce, Shaved Parmesan, Crispy Croutons and Caesar Dressing
- Superfood Salad: Kale, Blueberries, Dried Cherries, Quinoa, and Sunflower Seeds with Pomegranate Dressing
- Butternut Squash Soup
- House-made Chicken Broth, Chicken Breast Chunks, Carrots, Celery, Onions and Noodles
- Tomato Bisque: Zesty Roasted Tomato, Fresh Basil, Garlic, and Creme Fraiche

DESSERT SELECTIONS

- Chocolate Dome Cake
- Pumpkin Cheesecake
- Apple Crumb Tartlet with Caramel Sauce
- Chocolate Temptation with Chocolate Hazelnut Cream and Hazelnut Crunch
- Lemon Blueberry Cheesecake with Berry Compote
- Bourbon Pecan Pie with Salted Caramel

ENTREE SELECTIONS

- Grilled Colorado Bavette Steak with Oyster Mushrooms and Mustard Glaze | \$65 Per Guest
- Confit Potatoes, Fried Brussel Sprouts
- Grilled Atlantic Salmon Topped with Smoked Corn Relish, Creamy, Grits and Baby Kale Salad | \$62 Per Guest
- Garlic Thyme Marinated Regal Crest Chicken Breast, White Cheddar, Yukon Mashers | \$60 Per Guest
- and Seasonal Vegetables
- All Natural Chicken over Butternut Squash Risotto, Crispy Sage and Pan Jus | \$60 Per Guest

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# HORS D'OEUVRES

Our bite-size, mouth-watering appetizers are best served during a reception prior to dinner. We offer a variety of cold and hot options for your attendees to enjoy. Minimum order of 25 pieces per selection.

## COLD SELECTIONS

- Vegetable Wonton Cone | \$8 Per Piece
- Tomato and Fresh Mozzarella Stacks | \$8 Per Piece
- Bruschetta with Roasted Pepper Bean Hummus | \$8 Per Piece  
Crispy Vegetables and EVOO
- Blue Cheese, Pear Butter and Walnut Blini | \$8 Per Piece
- Strawberries Stuffed with Brie | \$8 Per Piece
- Mini Lobster Roll with Cajun Cream | \$8 Per Piece
- Pomegranate Shrimp, Citrus Lemongrass Mousse | \$8 Per Piece  
on Rice Cracker
- Crab Wonton Taco | \$8 Per Piece
- Nori Ahi Stack | \$8 Per Piece
- Mini Poke Bowl with Ahi Tuna | \$8 Per Piece  
Rice, Cucumber, Sesame, Fried Onion, Spicy Mayo on Wonton Cup
- Smoked Red Bird Chicken with Spring Pea Mousse | \$8 Per Piece  
and Vidalia Onion Jam on Mini Blini
- Seared Lamb with Tzatziki Mousse | \$8 Per Piece  
Pickled Cucumber on Mini Pita Bread
- Mini Teriyaki Beef Bowl | \$8 Per Piece  
Edamame Mousse, Stir-fry Carrot on Eggroll Cup
- Apple Smoked Duck Breast | \$8 Per Piece  
Citrus Slaw on Savory Sundry Tomato Tartelette
- Beef Tenderloin on Blue Corn Pancake | \$8 Per Piece

## HOT SELECTIONS

- Green Chili Mac and Cheese Lollipop | \$8 Per Piece
- Boursin Stuffed Artichoke with Tomato Coulis | \$8 Per Piece
- Carnitas style Jackfruit Tostada | \$8 Per Piece
- Avocado Spring Roll with Roasted Tomato Salsa | \$8 Per Piece
- Chorizo and Manchego Arepas | \$8 Per Piece  
with Chipotle Crema and Pico de Gallo
- Maple Glazed Pork Belly Skewer | \$8 Per Piece
- Bison Chili Cornbread | \$8 Per Piece
- Carne Asada Tortilla Crisp | \$8 Per Piece
- Togarashi Beef Wonton with Orange Marmalade | \$8 Per Piece
- Sage and Brown Butter Turkey Wrapped in Bacon | \$8 Per Piece
- Shrimp Tempura with Sweet Chili Sauce | \$8 Per Piece
- Shrimp Casino | \$8 Per Piece
- Lobster Arancini | \$8 Per Piece
- Jalapeno Bacon Wrapped Scallop | \$8 Per Piece

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# PRESENTATION STATIONS

Curate a perfectly paired reception for your attendees, featuring unique possibilities from exceptional cheeses to locally inspired food stations. All stations require a minimum of 25 guests or more. For options for groups less than 25, please contact your Event Planning Manager for menu selections.

## FARMERS MARKET VEGGIES

- Baby Sweet Peppers, Roasted Baby Carrots, Celery, Broccoli and Rainbow Cauliflower

## COLORADO CHEESE AND MEATS

- Selection of Two Colorado Cheeses and Two Colorado Cured Meats

Creamy Cucumber Feta Dip, Smoked Almond Romesco,  
Roasted Tomato Hummus

Assorted Gluten Free Crackers and Flatbreads

**\$26** Per Guest

SEAFOOD STATION

50 guest minimum required

Snow Crab Claws, Gulf Shrimp, West Coast Oysters on the Half  
Shell on Ice

Fresh Lemon and Lime Wedges, Cocktail Sauce, Poblano  
Remoulade and Tabasco Sauce

\*5 pieces per guest\*

**\$45** Per Guest

STREET TACO STATION

Adobo Chicken

Carne Asada with Onion and Cilantro

Black Bean, Roasted Corn and Quinoa

Tortillas, Chipotle Crema, Cotija, Roasted Tomato Salsa, Salsa  
Verde, Shaved Cabbage

**\$26** Per Guest

POPCORN STATION

Popcorn Shrimp

Popcorn Cauliflower

Buffalo Blue Cheese Sauce, Truffle Aioli, Dynamite Sauce,  
Honey Mustard, Mango Habanero

Caramel Popcorn

Buttered Popcorn

**\$26** Per Guest

SLIDERS STATION

Choose two options Groups of 200 attendees and above may  
select additional slider option at \$10.00 per each option per  
guest.

Zatar Lamb Slider with Whipped Goat Cheese and Pickled  
Onions

Falafel with Peppadew Hummus and Feta Tzatziki

Assorted Crackers, Local Honey, Seasonal Dried Fruits and  
Marcona Almonds

**\$26** Per Guest

BYOB - BUILD YOUR OWN BAO STATION

Korean BBQ Short Rib, Sticky Pork Belly, Sesame Orange  
Cauliflower

Bao Buns, Cilantro, Quick Pickles, Scallions, Shaved Brussels  
Sprout Slaw, Shaved Jalapeno

**\$26** Per Guest

TAPAS STATION

Grilled Artichoke with Preserved Lemon Garlic Aioli

Padron Peppers with Garlic Aioli

Jamon and Manchego Boards

Quince and Sherry Vinegar Glazed Pork Belly

**\$30** Per Guest

TATER TOTS STATION

Truffle Parmesan Tots

Bacon Jalapeno Tots

Sriracha Ketchup, Green Chile Queso, Shredded Cheddar,  
Sour Cream, Buttermilk Ranch, Garlic Aioli, Green Onions

**\$26** Per Guest

HAWAIIAN STATION

Kalua Pork Ribs

Seasonal Poke Bowl

Moco Loco

Huli Huli Chicken Kebab

Lump Crab Cake with Sriracha Slaw

Bison Burger with American Cheese and Chipotle Aioli

Colorado Beef Slider, Cooper Cheese, House-Made Special Sauce

Pulled Pork, Bourbon BBQ, Coleslaw

Crispy Buffalo Chicken with Blue Cheese Aioli

House-made Sea Salt Chips

**\$26** Per Guest

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CARVING STATIONS

An ideal complement to your reception, our carving stations feature show-stopping meat with Chef’s personally selected sides. All carving stations require a 50 guest minimum order per station. Station Attendant Required - \$150 per attendant for up to three hours. All carving stations include an assortment of fresh rolls and butter.

COLORADO ROSEMARY CITRUS STUFFED TURKEY BREAST

Arugula Salad Walnut and Dried Cherries with White Balsamic Vinaigrette

Jalapeno Cornbread Stuffing

House Made Cranberry Relish and Pan Gravy

Harvest Seeded Twist Rolls

**\$35** Per Guest

BEER CAN SMOKED CHICKEN

Balsamic Grilled Vegetable Salad

Mac and Cheese with Cornbread Gratin

Local Honey Mustard

Jalapeno Cornbread Muffins

**\$35** Per Guest

Spam Masubi

Pineapple Spiced Edamame Salad

**\$26** Per Guest

MESQUITE SMOKED PRIME RIBEYE

Gem Salad with Hand Shaved Parmesan Cheese and Ciabatta Croutons

Sour Cream Chive Whipped Potatoes

Horseradish Sauce and Au Jus

French Rolls

**\$40** Per Guest

PISTACHIO CRUSTED ROASTED LEG OF LAMB

Roasted Beet Salad, Baby Kale and Citrus Salad

Potato Goat Cheese Gratin

Mint Chimichurri and Blackberry Rosemary Au Jus

Wheat Rolls

**\$40** Per Guest

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RECEPTION PACKAGES



All action stations require 25 guest minimum order per station. Additional \$8.00 per guest fee for group of less than 25 guests will apply. Minimum Of (2) stations per event is highly recommended. Pricing is based on a 90-minutes maximum service. Attendant is available at \$150.00 per attendant.

DENVER BREW PUB RECEPTION PACKAGE

- Baby Iceberg Wedge Salads
- Beer Battered Cheese Curds with Jalapeno Raspberry Jam
- Spinach Artichoke Dip with Warm Naan
- Korean BBQ Wings with Buttermilk Ranch
- S'mores Bars
- Ribeye Cheese Steaks with Stout Au Jus
- Colorado Beer Flights Recommendation  
Avery White Rascal, Bootstraps Sticks Pale Ale, Avalanche Amber, Avery Ellie's Brown, Odell's Sippin' Pretty, Tommy Knocker Blood Orange IPA Non-Alcoholic, Holidaily Gluten Free Beer available at \$9.00++ per each

**\$45** Per Guest

AL DENTE RECEPTION PACKAGE

- Caprese Skewers with Aged Balsamic
- Garlic Parmesan Knots
- Caramelized Gnocchi with Short Rib Ragout, Root Vegetables, and Parmesan
- Butternut Squash Ravioli with Sage, Crumbled Goat Cheese, Dried Cranberries and Alfredo
- Rigatoni with Kale Pesto, Roasted Mushrooms, Artichokes, Blistered Tomatoes and Baby Kale
- Tiramisu
- Wine Pairing Recommendation  
Planeta III Bianco, Planetta III Rosso, Planetta Rose available at \$52.00++ per bottle

**\$45** Per Guest

BBQ RECEPTION PACKAGE

- Superfood Slaw
- Pimento Cheese with Carrot Sticks, Celery Sticks and Crackers
- Cornbread with Honey Butter
- Smoked Chipotle Brisket with Bourbon BBQ (Carved)  
Carving Attendant is Required at prevailing rates
- Grilled Hot Link Sausage
- Peach Cobbler
- Pork Belly Burnt Ends
- Colorado Whiskey Tasting Station Enhancement is recommended  
Stranahan, Leopold Brother's and Breckenridge Whiskey available at \$30.00++ per guest per hour

**\$45** Per Guest

DE&I RECEPTION PACKAGE

- Station Attendant Required - \$150 per attendant for up to three hours.
- Farm to Table Vegetable Display Featuring Ekar Farm  
Ekar Farms started at the the Denver Academy of Torah. They aim to bring the Denver Jewish community together to focus on issues of food security, urban farming, and more. They commit to growing 20,000 pounds of produce a year for various food access partners throughout the Denver area.
- Tuna Poke with Lotus Chips Featuring Honolulu Fish Co.  
Honolulu Fish Co. was started in 1995 by Wayne Samiere, a marine biologist. This top seafood distributor offers a wide variety of eco-friendly Pacific water fish throughout the United States. They are committed to the environment and to promoting sustainability in its fishing practices.
- Made to Order Quesadilla Bar Featuring Raquelitas Tortillas and Renaissance Man Chicken  
Raquelitas Tortillas has been in the De La Torre family since 1959. The company purchases all products locally, all ingredients are non-gmo or organic, and are designed to be nutritionally responsible. They are also environmentally friendly, with 100% of their power coming from wind generated electricity. Renaissance Man Food Services is a certified minority-owned food company started in 2002 and led by Herschel Walker, bringing quality poultry, pork, and bakery products to food service. They ensure to partner with high quality suppliers who offer high-quality and competitively priced products.
- Thai Sausage Sliders Featuring Island Bwoy Sausage Company  
Chef Mark Henry started Island Bwoy in 2012 as an ode to his childhood. Growing up in Jamaica, he always had hope that

Jamaican cuisine would make an impact in the culinary world. Chef Mark's perfected jerk seasoning is used in a variety of Island Bwoy's products.

Seafood Jambalaya Pots Featuring Gold Star Hotlinks Sausage Gold Star Hotlinks was founded in 1936 and is considered a staple in the Colorado community. They strongly believe in supporting the community and started the #BeTheGood campaign, which was implemented to donate 10% of all gross sales to a different community non-profit every week.

Kids Kreations Ice Cream Sandwiches in a Rolling Cooler Kids Kreations is a Denver company run by kids, for kids. This group was brought together by the McBride Impact and Struggle of Love Foundation as silent partners to help empower youths and help them realize their potential to create a brighter future.

**\$75** Per Guest

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## SWEET STATIONS

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### MINI CUPCAKE COCKTAIL STATION (21+ REQUIRED)

Pina Colada Cupcake with Rum Pipette

Chocolate Bacon Cupcake with Bourbon Pipette

Moscow Mule Cupcake with Vodka Pipette

Strawberry Daquiri Cupcake with Rum Pipette

**\$26** Per Guest

### DESSERT SHOOTER STATION

Tiramisu

Dulce de Leche

Strawberry Shortcake

Panna Cotta

Whipped Cheesecake

**\$25** Per Guest

### LET THEM EAT CAKE STATION

Opera Mini Layered Cake

Red Velvet Mini Layered Cake

Chocolate Mini Layered Cake

Raspberry Mini Layered Cake

Tres Leches Mini Layered Cake

**\$25** Per Guest

### TARTELETTE STATION

Pecan Mini Tart

Fresh Fruit Mini Tart

Chocolate Mini Tart

Almond Mini Tart

Lemon Mini Tart

Raspberry Mini Tart

**\$25** Per Guest

CHOCOLATE-DIPPED STATION  
Includes Strawberries, Apple Wedges, Pineapple Rings, Coconut Macaroons, Marshmallows & Pretzels

\$25 Per Guest

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PERSONAL PREFERENCE

Designed to offer your attendees a premier restaurant experience in an event setting. Your attendees will have the freedom to choose from four different main course options. The planner selects the starter, salad and dessert courses. This is an option designed to satisfy individual tastes and preferences. NOTE: A Minimum of 50 Guests is Required

HOW TO CREATE YOUR PERSONAL PREFERENCE MENU

1. The planner chooses the appetizer, salad, 2 sides, and dessert in advance.
2. A custom printed menu featuring up to four entree selections is provided for your guests.
3. Specially trained servers take your guests' orders as they are seated.

PLANNER'S CHOICE SALAD

Choose One Option

- Arugula with Sliced Stone Fruit Crumbled Farmers Cheese Roasted Tomato and Raspberry Vinaigrette
- Heirloom Tomatoes and Burrata with Petite Basil, Aged Balsamic and EVOO
- Arugula, Radicchio, and Endive Salad with Simple Lemon Vinaigrette
- Garden Zucchini with Goat Cheese, Pepitas and Smoked Tomatoes and Lemon Citrus Dressing

PLANNER'S CHOICE APPETIZER

Choose One Option

- Gnocchi with Colorado Lamb Bolognese
- Mushroom Ravioli with Baby Kale and Parmesan
- Shrimp and Pea Risotto with Lemon EVOO
- Seared Pork Belly with Grilled Peaches and Watercress

PLANNER'S CHOICE SIDES

Choose up to Two Options

- Creamy Polenta with Fontina
- Truffle and Parmesan Roasted Potatoes
- Artichoke and Lemon Risotto
- Roasted Garlic and Herb Whipped Potatoes
- Roasted Brussel Sprouts with Pomegranate Glaze

Grilled Broccolini with Garlic and Warm Lemon Vinaigrette

Asparagus with Toasted Hazelnuts and Pecorino

Honey Glazed Baby Carrots

Wild Mushroom Mac and Cheese

Braised Winter Greens

## INDIVIDUAL GUESTS' CHOICE ENTREE

Choose up to Four Options

Striped Bass  
with Herb Salad and Charred Lemon

Citrus Glazed Salmon  
with Shaved Fennel

Oven Roasted Chicken  
with Cipollini Onions, Cherry Tomatoes, Pan Gravy

Herb Rubbed Beef Tenderloin  
with Roasted Tomatoes and Garlic with Cabernet Reduction

Local Stout Braised Short Rib  
with Caramelized Mirepoix

Pistachio Crusted Colorado Lamb Loin  
with Blackberry Compote

Vegetarian  
Chef's Choice Custom Selection

## PLANNER'S CHOICE DESSERT

Choose One Option

Cannoli Cake with House Caramel and Blackberry Syrup

Red Berry Opera Torte with Vanilla Cream and Fresh  
Raspberries

Chocolate Tart with Espresso Cream, Hazelnut Spread and  
Strawberries

Praline Sabayon with Salted Caramel and Sugar Roasted  
Walnuts

**\$130** *Per Guest*

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## PLATED DINNER

This Menu is designed for Meeting Planners to Select One Salad, One Entree and One Dessert for all guests. Dinner menu is based on 60 minutes of service. Coffee, decaffeinated coffee and selections of teas and bread service are included in the menu. Contact your event manager for any special dietary needs.

### SALAD SELECTIONS

Mixed Artesian Green Salad with Watermelon Radish, Roasted  
Heirloom Carrots, Goat Cheese, Sliced Croutons and Balsamic  
Fig Dressing

Mixed Greens with Shaved Fennel, Dried Apricots, Goat  
Cheese, Pumpkin Seeds and Citrus Vinaigrette

Chopped Romaine Greens with Cornbread Croutons, Cheddar  
Cheese, Cucumbers and Wedge Tomatoes and Cider  
Vinaigrette Dressing

### DESSERT SELECTIONS

NY Cheesecake with Berry Compote and Chocolate Ganache

Red Velvet Cake

Dulce de Leche served with Chocolate Sauce

Chocolate Prada Cake with Espresso Sauce and Fresh Berries

Sacher Torte with Honey Cream and Strawberries

Wedge Gem Lettuce with Strawberries, Pistachio Brittle, Blue Cheese and White Balsamic Vinaigrette

ENTREE SELECTIONS

Charred Filet | \$85 Per Guest  
Herb Risotto, Blistered Carrots and Cognac Pan Sauce

Seared Filet | \$90 Per Guest  
Red Wine Demi with Roasted Corn "Elote" Salad and Swiss Chard

Fresh Catch Stripped Bass | \$80 Per Guest  
Roasted Tomato Faro and Beurre Rose

Seared Chicken | \$70 Per Guest  
Mashed Herbed Potatoes, Grilled Broccolini and Red Pepper Coulis

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BUFFET DINNER

Treat your attendees to a variety of options with our Chef’s inspired dinner buffet. A perfect choice for your evening event for your attendees to select their personal favorites. Dinner buffet is available for groups of guests 10 and up. Groups with 25 guests and under will be assessed an additional \$15.00 per person. Coffee, decaffeinated coffee with hot tea selection is included in the menu. Pricing is based on 60 minutes of service. Contact your event manager for any special dietary needs.

FLATIRONS DINNER BUFFET

Baby Spinach Salad with Roasted Apples Dried Cranberries, Goat Cheese and Candied Walnuts

Regal Crest Chicken with Roasted Red Pepper Sauce

Grilled Flatiron Steak with Cabernet Sauce

Sweet Potato Gnocchi with Sage Cream and Spinach

Rosemary Roasted Fingerling Potatoes

Broccolini with Lemon Oil

Bourbon Pecan Pie

Old Fashioned Carrot Cake

**\$85** Per Guest

COLORADO INSPIRED DINNER BUFFET

Hydro Greens with Cherry Tomatoes, Red Onion, Cucumber and Blueberry Balsamic Vinaigrette

Local Stout Braised Short Ribs

Red Bird Chicken with Smoky Red Pepper Chimichurri

Colorado Style Chili Rellenos

Roasted Brussels Sprouts with Agave Nectar

Green Chili Rice Pilaf

Chocolate Decadence Cake

Peach Cobbler

**\$85** Per Guest

FOOTHILLS DINNER BUFFET

Romaine and Radicchio with Bell Peppers, Chickpeas and Preserved Lemon Vinaigrette

Roasted Leg of Lamb with Blackberry Demi-Glace

Pean Seared Trout with Kalamata and Cucumber Salad

Artichoke Roasted Tomato and White Bean Tarts with Kale Pesto

Potato Leek Gratin

Charred Rainbow Cauliflower

Lemon Meringue Pie

Bread Pudding with Caramel and Chocolate Drizzle

**\$85** Per Guest

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## FULL DAY PACKAGE

Allow us to assist you with your meeting planning, while managing your budget, by selecting our full day meeting package. Designed for up to an 8-hour meeting. Each additional 30-minutes is available at \$10.00 per guest A minimum of 25 guests is required.

### FULL-DAY PACKAGE

Breakfast Buffet of the Day

Menu is designed for 1-hour service Optional enhancement is available at the prevailing menu price per guest

Break of the Day

Menu is designed for 30-minute service

Lunch Buffet of the Day

Menu is designed for 1-hour service

Afternoon Break of Assorted Local Snacks or Assorted Cookies

Menu is designed for 30-minute service

All Day Beverage Service

Freshly brewed regular and decaffeinated coffee Hot Tazo teas Pepsi, Diet Pepsi, Decaffeinated Pepsi soft drinks Red Bull, Diet Red Bull, Iced tea Refreshed for each scheduled meal function.

**\$160** Per Guest



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## HALF DAY PACKAGES

The half-day meeting package is designed for up to a 4-hour meeting. Each additional 30-minutes is available at \$10.00 per guest A minimum of 25 guests is required.

### GRAND RISING HALF DAY PACKAGE

Breakfast Buffet of the Day  
Menu is designed for one-hour service Optional enhancements are available at prevailing menu price per guest

Break of the Day  
Menu is designed for 30-minute service

Half Day Beverage Service  
Freshly brewed regular and decaffeinated coffee Hot Tazo teas  
Pepsi, Diet Pepsi, Decaffeinated Pepsi soft drinks Red Bull, Diet Red Bull, Iced tea Refreshed at the scheduled morning break

**\$75** Per Guest

### AFTERNOON HALF DAY PACKAGE

Lunch Buffet of the Day  
Menu is designed for one-hour service.

Break of the Day  
Menu is designed for 30-minute service

Half Day Beverage Service  
Freshly brewed regular and decaffeinated coffee Hot Tazo teas  
Pepsi, Diet Pepsi, Decaffeinated Pepsi soft drinks Red Bull, Diet Red Bull, Iced tea Refreshed at the scheduled afternoon break

**\$95** Per Guest

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## SIGNATURE WINE SERIES

Seasonally inspired and handcrafted for Hyatt hotels, our signature wine series are highlighted wines that your attendees will appreciate.

### SIGNATURE WINE SERIES: CANVAS BY MICHAEL MONDAVI

Our exclusive Canvas wines are made in partnership with Michael Mondavi recently won several medals at the prestigious 2020 San Francisco International Wine Competition (SFIWC). Now in its 39th year, the SFIWC is one of the world’s longest-running international wine competitions and sets the standard for professional wine judging. SFIWC medals have become reliable indicators of wine excellence across the globe.

### SEASONAL FEATURED WINE: ANGELINE VINYARDS

Launched in 2004, the Angeline message is clear: offer ready to drink, expressive, high quality, 100% true-to-varietal wines that can be enjoyed every day. The name Angeline is a French diminutive of the name Angela, which comes from the Medieval Latin word Angelus which means ‘messenger’. Angeline Vineyards winemaking team is 100% women. They keep it simple. With little variation, vintage dependent, they keep things consistent - partial whole cluster fermentation,

Gold Medal: ChardonnaySilver Medal: Blanc de Blancs, Pinot Noir and Cabernet SauvignonBronze Medal: Pinot Grigio

Canvas Pinot Grigio, Veneto, Italy | \$50 Per Bottle  
Creamy with aromas of lavender and hints of cinnamon, nutmeg and lemon cream

Canvas Chardonnay, California | \$50 Per Bottle  
Freshness and richness of pure fruit woven beautifully with subtle, toasty oak.

Canvas Pinot Noir, California | \$50 Per Bottle  
Aromas of vivid red fruit with hints of spice that complement the lithe texture.

Canvas Cabernet Sauvignon, California | \$50 Per Bottle  
Subtle hints of oak and spice married with lively tannins.

Canvas Brut, Blanc de Blancs, Italy | \$50 Per Bottle  
Fresh flavors, flower and fruity aromas with delicate hints of unique golden apple.

indigenous yeast fermentation whenever possible, blending the lots for balance, consistency, and clarity, always 100% single-varietal, always easy. They are committed to sustainability and are a Certified California Sustainable Vineyard & Winery.

Angeline Vinyards Chardonnay, California | \$53 Per Bottle  
Lean with fresh notes of lemon custard, tart pineapple, marshmallow, dried apricot, and hints of Canary melon and vanilla, with bright acidity throughout. Fresh and zesty. Pairs effortlessly with seafood, fresh pasta and potato chips.

Angeline Vinyards Rose of Pinot Noir, California | \$53 Per Bottle  
Notes of tart cherry, citron, tangerine zest, and peach blossoms, with melon and strawberries and cream on the finish. Vibrant and bright with racy acidity. Pairs well with shrimp po'boys and spicy remoulade.

Angeline Vinyards Cabernet Sauvignon, California | \$53 Per Bottle  
Rich notes of cassis, wild blueberry and blackberry with toasted oak, subtle anise and touches of cacao and vanilla on the finish. Striking and rich. Pairs well with flank steak and caramelized onions.

CHANGE STARTS HERE - INTERCEPT WINE BY CHARLES WOODSON

in his own words... My love of wine happened organically while in Napa Valley for training camp when I was playing for the Oakland Raiders early in my career. There I developed a great appreciation for wine and the people around it. As my career went along, more of us players started getting into wine. On road trips, we would bring bottles and break bread together. It was an experience that bonded us. I created Intercept as a thank you to my fans. I wanted to give them high quality wine at an affordable price because they deserve it. The name INTERCEPT is a nod to my career, but also a reminder that during every moment of your life, the possibilities are wide open.

Chardonnay, Aroyo Seco, Monterey, California | \$55 Per Bottle  
Medium bodied with notes of ripe peaches, shortbread, and creamy lemon curd. Rich from barrel fermentation and sur lie aging, the wine has bright acidity with a lingering toasty oak finish. Pairs well with seafood (salmon, crab, octopus), roasted chicken, and fresh salads.

Pinot Noir, Monterey, California | \$55 Per Bottle  
Garnet in color, with aromas of strawberry, pastry cream, and nutmeg. This wine is medium bodied with dusty fine-grained tannins and a long juicy finish. Enjoy with grilled salmon, braised duck, or stuffed Portobello mushrooms.

Red Blend, Paso Robles, California | \$55 Per Bottle  
Deep ruby in color with aromas of berry cobbler, savory herbs, and tobacco aged in French and Eastern European oak for 18 months. This wine is full-bodied with fine grained tannins on the mid-palate and a long spicy finish. Pair with smoked meats, burgers, or Spanish style tapas.

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BUBBLES, WHITE AND RED WINES

We invite you to peruse our wine list which is arranged by varietal. From a light white wine to full-bodied red, there is something for every palette and occasion.

SPARKLING

WHITES

Mionetto Avantgarde, Prosecco, Veneto, Italy | \$55 Per Bottle

Lucien Albrecht Cremant, Rose, Alsace, France | \$65 Per Bottle

Piper Sonoma, Sparkling, Sonoma, California | \$70 Per Bottle

Piper-Heidsieck Cuvee Brut 1785, Champagne, France | \$100 Per Bottle

ROSÉ

La Vielle Ferme, Rose, France | \$59 Bottle

Chateau Ste. Michelle, Riesling, Columbia Valley, Washington | \$54 Per Bottle

Kendall Jackson, Chardonnay, California | \$55 Per Bottle

Whitehaven, Sauvignon Blanc, Marlborough, New Zealand | \$65 Per Bottle

Mer Soleil 'Reserve', Chardonnay, Monterey Coast, California | \$65 Per Bottle

REDS

Catena Vista Flores, Malbec, Argentina | \$55 Per Bottle

Rodney Strong Sonoma, Cabernet Sauvignon, California | \$68 Per Bottle

Elouan, Pinot Noir, Oregon | \$68 Per Bottle

Trinchero Family Estates, Joel Gott, Red Blend, Palisades, California | \$72 Per Bottle

DAOU, Cabernet Sauvignon, Paso Robles, California | \$84 Per Bottle

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HAND CRAFTED COCKTAILS

Transform an ordinary bar experience! Mixology is the art of combing ingredients to deliver the perfect harmony of flavor in a drink. At Hyatt, we’ve combined exceptional ingredients and premium spirits for the ultimate experience in taste and balance. Cheers!

JOHN DENVER

1.25 oz Vodka, 4 oz Iced Tea, 2 oz Lemonade, Garnished with a Lemon Wedge

A Colorado twist on a classic Arnold Palmer, this drink is made with iced tea, lemonade, and vodka, served in a rocks glass. Refreshing and outdoorsy, this is a favorite that will make your guests feel like they have found the taste of camping in a cup.

**\$16** Per Drink

SINATRA IN COLORADO

1.25 oz Tincup American Whiskey, 0.75 oz Fresh Lemon Juice, 0.75 oz Simple Syrup, Garnished with an Orange Wheel and Maraschino Cherry

Colorado’s take on the iconic whiskey sour. This drink balances the warmth of “ol” blue eyes with the tang of the “Rat Pack.” Although a Colorado classic, your guests will feel like a high roller.

**\$16** Per Drink

SPICY PALOMA

1.25 oz Don Julio Blanco Tequila, 0.25 oz Fresh Lime Juice, 2 oz Grapefruit Soda, a sprinkle of Ancho Chili Powder, Garnished with a Lime Wedge

This pretty, blush pink drink is the perfect way to unwind and let go of the day’s worries. But this drink has more than just its looks; the citrus is tart and refreshing, and the chili powder adds just the right amount of kick.

MOSCOW MULE

1.25 oz Vodka, 0.25 oz Lime Juice, 4 oz Ginger Beer, Garnished with a Lime Wedge

Just like this drink recipe was created to introduce the American consumer to Vodka, this drink will help your attendees network and become one of the most popular people on the event floor. As a refreshing cocktail, this beverage can be enjoyed any time of the year. \*Copper Mug

**\$16** Per Drink

COLORADO SUMMER THUNDERSTORM

1.25 oz Dark Rum, 4 oz Ginger Beer, Garnished with a Lime Wedge  
On a dry and hot summer day, cool down with this ice cold cocktail. By the time you consumed one the scattered thunderstorm will have already moved on to reveal a perfectly warm night.

**\$16** Per Drink

Rentals Required

**\$16** Per Drink

FRESH FROM THE GARDEN

1.25 oz Gin, 0.75 Lemon Juice, 0.5 oz Lavender Simply Syrup, Top with Champagne, Garnish with a Lemon Wheel  
This delicious bubbly cocktail is exquisite with lavender simple syrup in place of plain simple syrup. Lavender, lemon, and gin are an unbeatable fresh combination and the luxurious effervescence of champagne bubbles make it the most luxurious lavender cocktail of the bunch.

**\$16** Per Drink

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BAR PACKAGES

Whether you would like to host a per-hour, per-drink, or guest pay-per-drink option, there is an opportunity for each event to have the exact beverage offerings of your choice.

HOST SPONSORED BAR PER PERSON

Full Bars include Liquor, Domestic/Imported/Specialty Beer, Wine, Soft Drinks, Juices, Mixers and Bottled Water and appropriate garnishes.

SIGNATURE BAR

Conciere Brand Vodka, Gin, Silver Rum, Silver Tequila, Bourbon, Whiskey and Scotch

First Hour | \$26 Per Guest

Each Additional Hour | \$12 Per Guest

PREMIUM BAR

Tito's Handmade Vodka, Beefeater Gin, Bacardi Superior Rum, Patron Silver Tequila, Jim Beam White Label Bourbon, Teeling Small Batch Irish Whiskey, and Chivas Regal Scotch

First Hour | \$28 Per Guest

Each Additional Hour | \$14 Per Guest

SUPER-PREMIUM BAR

Ketel One Vodka, Hendrick's Gin, Diplomatico Reserva Rum, Don Julio Silver Tequila, Maker's Mark Bourbon, Crown Royal Canadian Whiskey, Jameson Irish Whiskey, Jack Daniel's Whiskey, Johnnie Walker Black Scotch, Del Maguey Vida Mezcal

First Hour | \$30 Per Guest

Each Additional Hour | \$16 Per Guest

PREMIUM BEER, SELTZER, AND WINE BAR

Domestic, Imported/Specialty/Craft Beers, Hard Seltzers, Premium Seasonal Wines, Soft Drinks and Still/Sparkling Waters

First Hour | \$28 Per Guest

Each Additional Hour | \$14 Per Guest

HOST SPONSORED BAR PER DRINK

Charges are based on the actual number of drinks consumed. Prices shown are Per Drink.

Signature Cocktails | \$12 Per Drink

Premium Cocktails | \$14 Per Drink

Super-Premium Cocktails | \$16 Per Drink

Hand Crafted Cocktails | \$16 Per Drink

Domestic Beer and Cider | \$8 Per Drink

Premium, Imported, and Craft Beer | \$9 Per Drink

High Noon and Colorado Local Hard Seltzer | \$10 Per Drink

Canvas Wines by Michael Mondavi | \$12 Per Drink

Featured Seasonal, Select and Premium Wines | \$14 Per Drink

Cordials | \$14 Per Drink

Hand Crafted Mocktails | \$9 Per Drink

Super Premium Wines | \$16 Per Drink

Assorted Still and Sparkling Bottled Water | \$7 Per Bottle

Assorted Soft Drinks, Red Bull, Sugar Free Red Bull and Juices | \$7 Per Drink

## GUEST PAY PER DRINK

A \$750 minimum is required. Includes full bar set ups. Credit card charge only.

Signature Cocktails | \$12 Per Drink

Premium Cocktails | \$14 Per Drink

Super-Premium Cocktails | \$16 Per Drink

Hand Crafted Cocktails | \$16 Per Drink

Domestic Beer and Cider | \$8 Per Drink

Premium Imported, and Craft Beer | \$9 Per Drink

High Noon and Colorado Local Hard Seltzer | \$10 Per Drink

Canvas Wines by Michael Mondavi | \$12 Per Drink

Featured Seasonal, Select and Premium Wines | \$14 Per Drink

Super Premium Wine | \$16 Per Drink

Hand Crafted Mocktails | \$10 Per Drink

Assorted Still and Sparkling Bottled Water | \$7 Per Bottle

Assorted Soft Drinks, Red Bull, Sugar Free Red Bull and Juices | \$7 Per Drink

## LABOR CHARGES

Bartender | \$200 Per Bartender  
Up to three hours

Cocktail Servers/Tray Passers | \$150 Per Server/Passer  
Up to three hours

Additional Hours for Bartenders or Servers, each | \$60 Per Hour

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