



Plated Breakfast

Each plated breakfast menu includes a basket of Butter Croissants, Lemon Cheesecake Danish, Salted Caramel Danish, Strawberry Cheesecake Danish, Cherry Chocolate Danish, Coconut Swirl Danish, 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 \$43.00++ 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

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Greek Yogurt Parfait with Fruit Compote and Gluten Free Granola

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Market Fruit and Berries with Toasted Hemp and Flax Seed

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MAIN PLATE SELECTIONS

Available on Monday | \$40 Per Guest | \$43 Per Guest on Alternate Days |

Cage Free Scrambled Eggs, Chicken Sausage, Hash Brown Casserole

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Available on Tuesday and Saturday | \$40 Per Guest | \$43 Per Guest on Alternate Days

Brioche French Toasted with Candied Pecan Granola

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Available on Wednesday and Sunday | \$40 Per Guest | \$43 Per Guest on Alternate Days

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

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Available on Thursday | \$40 Per Guest | \$43 Per Guest on Alternate Days

Mushroom and Leek Quiche with Herb Roasted Tomatoes

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Available on Friday | \$40 Per Guest | \$43 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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availability and market conditions. All menu selections are to be received 14 days prior to the first event. If menus are not received within 14 days, menu of the day will be applicable. Increase in guarantee and pop-up events will be assessed a per person fee above the selected menu price. Received within 7-days \$5.00++, Received within 3-days \$10.00++, received day of event \$20.00++, contingent upon product availability.

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 \$50.00++ 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 Apple Scones

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

\$47 Per Guest

\$50 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*** Grilled Kielbasa with Peppers and Onions ***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

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, Bacon, Cheddar Cheese, Scrambled Eggs ***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

\$47 Per Guest

\$50 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, Bell 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

\$47 Per Guest

\$50 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, Blueberries

Almond Croissants and Mini Salted Caramel Danish

Southwest Breakfast Bowl Station
Chef Eric LeClair's Favorite

Coffee, Decaffeinated Coffee & Tazo Tea

\$47 Per Guest

\$50 Per Guest on Alternate Days

BREAKFAST BUFFET - SUNDAY FUNDAY

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

\$47 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

\$47 Per Guest

\$50 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 Nuts

Everything Croissants and Breakfast Bread Slices

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.

Biscuit & Gravy Station

Coffee, Decaffeinated Coffee & Tazo Tea

\$47 Per Guest

\$50 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

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 Cinnamon Roll French Toast, Griddled in
front of your guests Warm Stone Fruit Compote, Whipped Cream,
Sugarman’s Maple Syrup *Chef Attendant Required at Prevailing
Rate for 50+ guests

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 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

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
(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

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

Berry Crostata

Raspberry Tart

Wild Berry Oolong Iced Tea

\$22 Per Guest

\$25 Per Guest on Alternate Days

WHOLESOME - WEDNESDAY

Baked Bri Cherry Chutney with Grilled Baguette

Choice of Pastries

Choose 1 (One) Lemon Bliss Cinnamon Streusel Chocolate Fudge

Cranberry Hazelnut Biscotti

Cold Brew Coffee

\$22 Per Guest

\$25 Per Guest on Alternate Days

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

TWISTED PRETZELS - FRIDAY

Yogurt Covered Pretzel

HIKE A FOURTEENER - SATURDAY

House made Granola Bites

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

Jerky Sticks

Whole Bananas and Nut Butter

House made Trail Mix

\$22 Per Guest

\$25 On Alternate Days

WARM COOKIE STATION - EVERYDAY*

Warm Chocolate Chip and Sugar Cookies with Choice of Toppings: Sprinkles, Butterfinger Crunch, Mini Chocolate Chips, M&Ms, Nuts, Chocolate Sauce, Caramel Sauce *Minimum of 50 Guests Required. Chef Attendant Required at Prevailing Rate

\$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

Sliced Breakfast Bread | \$60 Per Dozen

Lemon Glazed

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

Individual Greek Yogurt Parfaits with Seasonal Compote and

Gluten Free Granola | \$84 Per Dozen

Whole Hard Boiled Eggs | \$36 Per Dozen

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

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

Kind 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 | \$5 Each

Assorted Packaged Sweet Treats | \$6 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 | \$140 Per Gallon

Freshly Brewed Coffee | \$140 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 | \$50 Per Gallon

SOFT DRINKS

HYDRATION STATION

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

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

Water Dispensers | \$50 Per Display

These 5 gallon water dispensers with ecofriendly cups will keep 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. The package must be ordered for the full guaranteed guest count. 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 Teakoe 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:

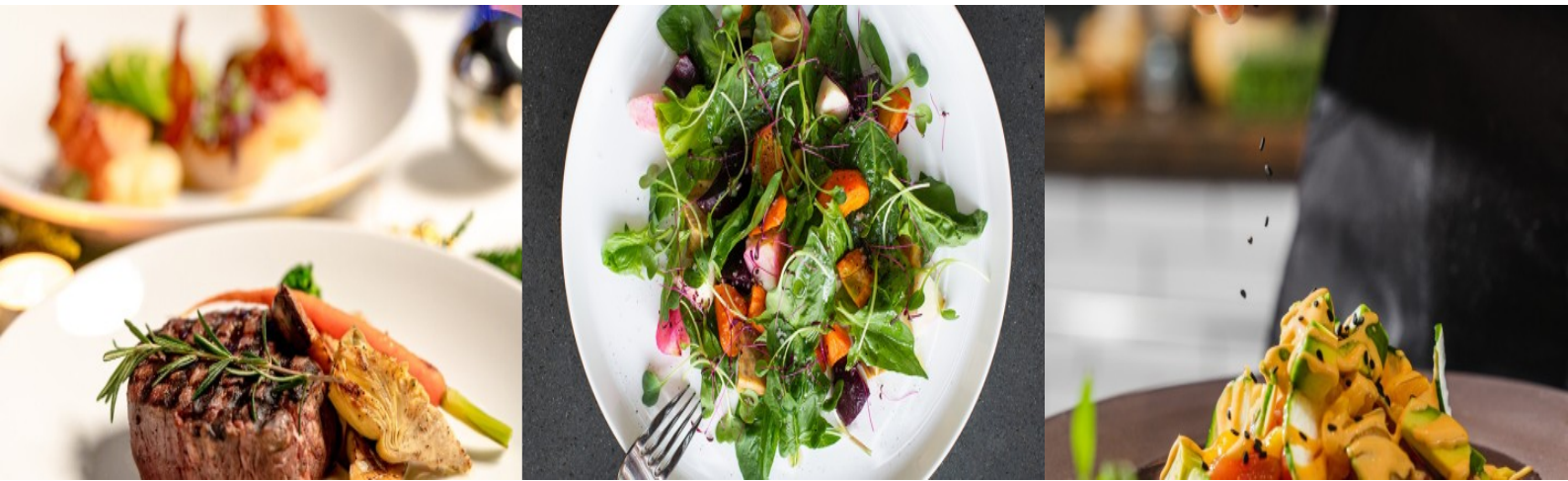
Cranberry Scones and Individual Bags of Trail Mix

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

Spiced Butternut Squash Bisque

Local Bean Salad with Pepper, Onion and Tomatoes

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

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 Shrimp with Pineapple Pico De Gallo

Mojo Rice

Chicken Tinga

\$67 *Per Guest*

\$77 *Per Guest on Alternate Days*

ASSEMBLY HALL DELI BUFFET – WEDNESDAY

Cream of Mushroom

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

Hot Buffalo Pastrami and Swiss on a Sourdough Baguette with Beer Mustard Aioli

Oven Roasted Turkey Sandwich
Garlic Lemon Dill Aioli, Munster Cheese, Bib Lettuce, and Sliced Cucumbers on Rosemary Focaccia

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

Boulder Chips

Chocolate Chip and Walnut Blondies

\$67 *Per Guest*

\$77 *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

Braised Cedar River Short Rib, Herb Spatzl

Rocky Mountain Steel Head with Saffron Fennel Broth

Buttered Gunnison Potatoes

Roasted Brussels Sprouts with Pomegranate Glaze

Shredded Cabbage, Lime Wedges, Oaxaca or Cotija Cheese

Tomatillo Salsa, Roasted Tomato Salsa

Corn and Flour Tortillas

Dulce de Leche Churros

\$67 *Per Guest*

\$77 *Per Guest on Alternate Days*

WELLBEING BUFFET – THURSDAY

Coconut Lentil Soup

Artisanal Greens with Carrots & Cherry Tomatoes, Champagne Vinaigrette

Boulder Natural Chicken with Chia Broth

Fennel Roasted Salmon with Confi Lemon Tomato Bare Blanc

Heirloom Tri-Color Baby Potatoes, Roasted Garlic Herb Butter

Garlic Green Beans with Slivered Almonds

Lemon Bars

\$67 *Per Guest*

\$77 *Per Guest on Alternate Days*

NAANSENSE BUFFET - SATURDAY

Grilled Naan

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

Saag Paneer

Butter Chicken

Lamb Vindaloo

Saffron Basmati Chickpea Rice

Apple Crumb Bars

\$67 *Per Guest*

\$77 *Per Guest on Alternate Days*

SUNDAY FUNDAY BUFFET - SUNDAY

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

\$67 *Per Guest*

Coconut Rice Pudding

Chocolate Barfi

Kesar Badam Cupcakes

House Made Chai Tea (Served in Lieu of Coffee & Tea)

Regular Coffee, Decaf, and Hot Tea Station can be added for an additional \$5++ per person

\$67 *Per Guest*

\$77 *Per Guest on Alternate Days*

SOUP AND SALAD LUNCH BUFFET - EVERYDAY

Hatch Chili and Potato Beer Cheese Soup

Vegetable Minestrone

Composed Salad

Dijon Potato Salad

Quinoa, Blueberries, Almonds, Shredded Brussels Sprouts and Meyer Lemon Vinaigrette

CONSTRUCT YOUR OWN SALAD

Mixed Greens, Romaine and Spinach

ASSORTED DRESSINGS

Blood Orange Vinaigrette, Creamy Lemon Garlic, Buttermilk Ranch, White Balsamic

FRESH TOPPINGS

Shredded Cheddar Cheese, Goat Cheese Cheese, Blue Cheese Crumbles, Toasted Pumpkin Seeds, Pecans, Pistachios, Edamame, Shredded Carrots, Onions, Dried Cherries, Radish, Julienne Bell Peppers, Toasted Garbanzo Beans, Cucumbers and Broccoli Florets

Grilled All Natural Rosemary Chicken Breast

Honey-Dijon ASC Certified Salmon

Assorted Cookies and Brownies

\$72 *Per Guest*

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within 3-days \$10.00++, received day of event \$20.00++, contingent upon product availability.

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 | \$55 Per Guest

Sliced Turkey Breast, Swiss Cheese, Giardiniera Aioli, Bibb Lettuce, Tomato served on Sourdough

Chicken Club | \$55 Per Guest

Bacon, Smashed Avocado, Lettuce, Tomato, Peppercorn Aioli on Focaccia

Plant Forward | \$55 Per Guest

Roasted Portobello, Crispy Onions, Basil Pesto, Watercress, served on Ciabatta Bread

Pork | \$55 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 | \$55 Per Guest

Romaine, House made Croutons, Reggiano with Caesar Dressing

Local Mixed Greens | \$55 Per Guest

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

Sesame Seared Tuna | \$55 Per Guest

Vegan Power Salad Bowl | \$55 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. Coffee, decaffeinated coffee and selections of teas and bread service are included in the menu. Contact your event manager for any special dietary needs.

STARTER SELECTIONS

Kale Caesar Salad

ENTREE SELECTIONS

Grilled Colorado Flatiron Steak with Local/Roasted Oyster Mushrooms and Mustard Glaze | \$65 Per Guest

Crisp Iceberg Wedge Lettuce, Grape Tomatoes, Marinated Red Onions, Pepper Bacon,
with Buttermilk Blue Cheese Dressing

Kale, Romaine Lettuce, Shaved Parmesan, Crispy Croutons and Caesar Dressing

Farro, Frisee, Corn, Cherry Tomatoes, Fresh Zucchini and Squash Made into Ribbons with Pomegranate Dressing

Butternut Squash Soup
with Creme Fraiche and Chives

House-made Chicken Broth, Chicken Breast Chunks, Carrots, Celery, Onions and Noodles

Tomato Bisque: Zesty Roasted Tomato, Fresh Basil, Garlic, and Crème Fraiche

Heirloom Potatoes, Fried Brussel Sprouts

Grilled Atlantic Salmon Topped with Smoked Corn Relish, Creamy, Polenta and Corn Diced Fennel Salad | \$62 Per Guest

Garlic Thyme Marinated Regal Crest Chicken Breast, White Cheddar, Yukon Mashers | \$60 Per Guest
and Rosemary Garlic **Regalche**

All Natural Chicken over Butternut Squash Risotto, Crispy Basil and Caramelized Fennel Herb Jus | \$60 Per Guest

DESSERT SELECTIONS

Chocolate Dome Cake

New York Style Cheesecake

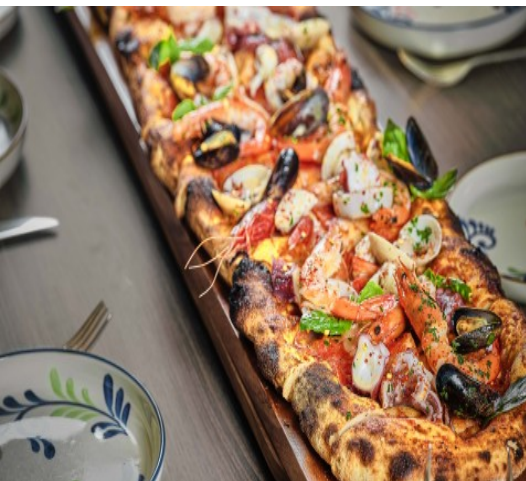
Apple Crumb Tartlet with Caramel Sauce

Chocolate Temptation with Chocolate Hazelnut Cream and Hazelnut Crunch

Lemon Blueberry Cheesecake with Berry Compote

Tiramisu

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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. Any passed hors d'oeuvres will require Tray Passers - \$150 per passer for up to three hours.

COLD SELECTIONS

Vegetable Wonton Cone | \$8 Per Piece

Tomato and Fresh Mozzarella Stacks | \$8 Per Piece

Denver Farm Napoleon | \$8 Per Piece

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

Dill Marinated Shrimp | \$8 Per Piece

On Rice Crackers

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

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

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

Vegan Black Bean Dip, Onion Dip, Creamy Cucumber Feta Dip, Smoked Almond Romesco, Chipotle Lime 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*

COLORADO CHEESE AND MEATS

Selection of Two Colorado Cheeses and Two Colorado Cured Meats

Assorted Crackers, Local Honey, Seasonal Dried Fruits, Marcona Almonds Olives with Whole Grain Mustard

\$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*

SMOKED PIMENTO ON SHORT RIBS WITH PICKLED ONIONS

POPCORN STATION

Popcorn Shrimp

Popcorn Cauliflower

Buffalo Blue Cheese Sauce, Truffle Aioli, Dynamite Sauce, Honey

POUTINE STATION

Waffle Sweet Potato Fries

Braised Short Rib

Cheese Curds, Green Chile Queso, Shredded Cheddar, Sour Cream, Buttermilk Ranch, Garlic Aioli, Green Onions, Chopped

Mustard, Mango Habanero

Caramel Popcorn

Buttered Popcorn

\$26 *Per Guest*

CEVICHE STATION

Marinated Shrimp Whitefish and Octopus

Jalapenos, Mango, Onions, Cilantro, Avocado, Cucumber,
Tomato, Pineapple, Limes with Tortilla Chips

\$30 *Per Guest*

GRILLED CHEESE STATION

Gruyere and Wheat Bread with Caramelized Onion

Brioche and Cooper Cheese

Oat Bread with Brie and Pear

Broccoli Cheese Soup

Tomato Soup

\$26 *Per Guest*

POKE + TARTARE STATION

Poke with Wakimi and Wontons

Bacon and Rosemary Gravy

\$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.

Lamb Slider with Whipped Goat Cheese and Pickled Onions

Falafel with Peppadew Hummus and Feta Tzatziki

Lump Crab Cake with Pepper Jelly

Bison Burger with American Cheese

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

Crispy Buffalo Chicken with Blue Cheese Aioli

Chicken Parmesan on Ciabatta

Pork Bahn Mi Slider with Asian Slaw

House-made Sea Salt Chips

\$26 *Per Guest*

Egg Yolk, Scallions, Capers, Mustard Zest and Cornichons

\$30 *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

Cheese Coated Mac and Cheese with Cornbread Gratin

Local Honey Mustard

Jalapeno Cornbread Muffins

\$35 *Per Guest*

MESQUITE SMOKED PRIME RIBEYE

Redleaf Salad with Pretzel Croutons and Parmesan Cheese with
Caesar Dressing

Sour Cream Chive Whipped Potatoes

Horseradish Sauce and Au Jus

French Rolls

\$40 *Per Guest*

PORCETTA

Caprese Salad

Green Chili and Goat Cheese

Basil Chimichurri with Honey Molasses 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 Pepper Jelly

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, Holiday Gluten Free Beer *available at \$9.00++ per each*

\$45 Per Guest

AL DENTE RECEPTION PACKAGE

Caprese Skewers with Aged Balsamic

Garlic Parmesan Knots

Gnocchi with Roasted Mushrooms, Artichokes, Blistered Tomatoes, Baby Kale with Roasted Pepper Coalis

Rigatoni Lamb Regout with Basil, Cippolini

Ravioli, Asparagus, Roasted Heirloom Tomatoes and Crispy Basil

Tiramisu

Wine Pairing Recommendation

Planeta Ill Bianco, Planetta Ill Rosso, Planetta Rose *available at \$52.00++ per bottle*

\$45 Per Guest

BBQ RECEPTION PACKAGE

Honey Slaw

Pimento Cheese with Carrot Sticks, Celery Sticks and Crackers

Cornbread with Honey Butter

Smoked Aneho Smoked Brisket

Carving Attendant is Required at prevailing rates

Charred Chicken Leg and Thigh with Honey Mustard

Pork Belly Burnt Ends

Peach Cobbler

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.

MyKings IceCream Sandwiches in a Rolling Cooler
MyKings IceCream Shop has been serving the Denver community for three years. Le'day named the shop after her son, her mission is to help build the community one scoop at a time. She wants to ensure every customer feels like family.

\$75 *Per Guest*

RAMEN STATION

Broths

Coconut Vegan Curry, Tonkotsu and Katsu Chicken

Pre-Set Noodle Bowls

Ramen Noodles, Udon Noodles and Vermicelli

Proteins

Pork Belly, Chicken Cutlet, Beef Shigureni, Fried Tofu, Shrimp and Thousand-Year-Old Egg

Sides

Mint, Cilantro, Kimchi, Chili Flakes, Roasted Mushrooms, Mung Beans, Jalapeno Slices, Furkake, Green Onion, Limes, Basil and Narutomaki

Desserts

Egg Tart and Black Sesame Shortbread

\$45 *Per Guest*

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Sweet Stations

All action stations require 25 guest minimum order per station. Additional \$8.00 per guest fee for less than 25 guests will apply. Pricing is based on a 90-minute maximum service. Attendant is available at \$150.00 per attendant.

MINI CUPCAKE COCKTAIL STATION (21+ REQUIRED)

Piña 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

\$26 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

\$26 Per Guest

TARTELETTE STATION

Pecan Mini Tart

Fresh Fruit Mini Tart

Chocolate Mini Tart

Almond Mini Tart

Lemon Mini Tart

Raspberry Mini Tart

\$26 Per Guest

CHOCOLATE-DIPPED STATION

Includes Strawberries, Apple Wedges, Pineapple Rings, Coconut Macaroons, Marshmallows & Pretzels

\$26 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 Strawberry 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 Heirloom Tomatoes and Cider Vinaigrette Dressing

Baby Iceberg 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

DESSERT SELECTIONS

NY Cheesecake with Berry Compote and Raspberry Sauce

Red Velvet Cake

Tiramisu

Raspberry Pistachio Mousse Cake

Sacher Torte with Honey Cream and Strawberries

GRILLED SIRLOIN

Skin on Yukon Garlic Mashed Potato, Asparagus, Carrots and House Demi

\$75 *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 Roasted Fennel Orange Supreme 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 Trumpet Mushroom and Parmesan
.....
- Shrimp and Beet Risotto with Lemon EVOO
.....
- Seared Pork Belly with Grilled Pineapple and Watercress
.....

PLANNER'S CHOICE SIDES

Choose up to **Two** Options

- Creamy Grits with Chili Rojo Queso
.....
- Truffle and Parmesan Roasted Potatoes
.....
- Butternut and Lemon Risotto
.....
- Roasted Garlic and Herb Whipped Potatoes
.....
- Roasted Brussel Sprouts with Balsamic Glaze
.....
- Grilled Broccolini with Garlic and Warm Lemon Vinaigrette
.....
- Asparagus with Toasted Pecans and Pecorino
.....
- Pomegranate Glazed Baby Carrots
.....

INDIVIDUAL GUESTS' CHOICE ENTREE

Choose up to **Four** Options

Striped Bass
Shaved Fennel with Asparagus, Apple, Charred Grapefruit with a Barre Blanc

Citrus Glazed Salmon
with Bashon Apple Butter

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 Onion Jam

Pistachio Crusted Colorado Lamb Loin
with Macerated Blackberries

Vegetarian
Chef's Choice Custom Selection

Wild Mushroom Mac and Cheese

Braised Collard Greens

PLANNER'S CHOICE DESSERT

Choose **One** Option

Black Pomest

Tres Leches Cake

Chocolate Tart with Espresso Cream, Hazelnut Spread and Strawberries

Lemon Twist Cheesecake

\$130 Per Guest

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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 House Grade Sauce

COLORADO INSPIRED DINNER BUFFET

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

Local Stout Braised Short Ribs with Onion Jam

Red Bird Chicken with Smoky Red Pepper Chimichurri

Gnocchi with Butternut Alfredo and Roasted Tomato Sage

Mashed Potatoes

Broccolini with Lemon Zest

Square Pecan Pie

Old Fashioned Carrot Cake

\$90 Per Guest

FOOTHILLS DINNER BUFFET

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

Roasted Leg of Lamb with Blackberry Demi-Glace

Pan Seared Trout with Cucumber Ribbon Salad

Artichoke Roasted Tomato and White Bean Tarts with Kale Pesto

Potato Caramelized Leek Gratin

Charred Rainbow Cauliflower

Lemon Meringue Pie

Bread Pudding with Caramel and Chocolate Drizzle

\$90 Per Guest

Colorado Style Chili Rellenos with Chili Rojo and Cotija Cheese

Roasted Brussels Sprouts with Agave Nectar

Green Chili Grits

Chocolate Cake

Peach Cobbler

\$90 Per Guest

BUILD YOUR OWN DINNER BUFFET

Choose (2) options from each category. Additional selections available at an additional cost.

SOUP AND SALAD

Choose two (2) options. Additional options available for \$10++ per guest.

Beer Cheese Soup with Pretzel Croutons

Creamy Wild Rice Soup

New England Clam Chowder

Roasted Vegetable Salad with Red Wine Vinaigrette

Candied Gold Beets and Goat Cheese with Baby Kale and Sherry Dressing

Traditional Caesar Salad with Garlic Croutons

Baby Field Greens with Wild Wonder Tomato, Garden Cucumbers, Shredded Carrots, Bean Sprouts with Balsamic and Ranch Dressing

PROTEIN

Choose two (2) options. Additional options available for \$20++ per guest.

Peculiar Beer Can Chicken

Honey Mustard Glazed Chicken Thighs with Caramelized Onion Ragoute

Smoked Sirloin with a Rocker Bourbon Glaze

Bison Flank Steak with a Wild Mushroom Ragout

Lamb Osso Bucco with Roasted Fennel and Onions

Fennel Dusted Steelhead with Beurre Blanc

Lemon Roasted Trout with Tomato Basil Ragout

Seafood Cioppino with Saffron Tomato Broth

Brown Sugar Mustard Glazed Tender Belly Pork Loin with a Pear Demi Glaze

STARCH AND VEGETABLES

Choose two (2) options. Additional options available for \$10++ per guest.

Bacon Chili Mac and Cheese

Smoked Cheddar Au Gratin Potatoes

Sweet Potato Mash with Brulee Marshmallow

Roasted Beet and Farro Risotto

Wild Rice Pilaf

Roasted Vegetable Ratatouille

Blistered Baby Carrots

Charred Broccolini

Roasted Brussel Sprouts with Cotija Cheese

DESSERTS

Choose two (2) options. Additional options available for \$10++ per guest.

Chocolate Caramel Fudge Cake

Assorted Cheesecake Bites

Fresh Berries Cream Puff

Assorted Pies: Oreo and Peanut Butter Fluff

Banana Walnut Blondie and Biscoff Rocky Road Bar

Wild Berry Cobbler

Espresso Mousse Cups with White Chocolate Shards

\$100 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. The package must be ordered for the full guaranteed guest count.

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, Teakoe Flavored Iced Tea
- Sparking Water

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. The package must be ordered for the full guaranteed guest count.

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, Teakoe Flavored Iced Tea
- Sparking Water

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, Teakoe Flavored Iced Tea
- Sparking Water

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

SEASONAL FEATURED WINE: CAROLINA WINE BRANDS

Santa Carolina was established in 1875 by Luis Pereira and was named in honor of his greatest inspiration: Carolina Iniguez, his wife. In 1974, the Larrain family bought the Chilean winery which

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. **Gold Medal:** Chardonnay **Silver Medal:** Blanc de Blancs, Pinot Noir and Cabernet Sauvignon **Bronze 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.

they now 100% own and operate. Finca is produced from an Argentinian winery of the Carolina portfolio, located at the foothills of the Andes Mountain range of the Uco Valley. The Larrain family owns and operates 100% of this winery and prides themselves on this vegan wine created from desert soils in high altitude. Santa Carolina and Finca El Origen both have Sustainable and Carbon Neutral Certifications, as well as being ISO 22000 Certified and IFS (International Food Standard) High Level Status.

Finca El Origen, Reserva "Unoaked" Chardonnay | \$53 Per Bottle
Fragrant notes of green apple, pear, citrus and light mineral-like aromas. This is a versatile wine that pairs well with shellfish, ceviche, salad, light fresh fish, pork & chicken.

Santa Carolina, Carolina Reserva Cabernet Sauvignon | \$53 Per Bottle
Tasting notes of cherry, blackberry, fig, green peppercorn and baking spices. The rich flavor makes this wine a perfect partner for grilled meats, peppery sauces, charcuterie, aged cheeses, pasta.

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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be applicable. Increase in guarantee and pop-up events will be assessed a per person fee above the selected menu price. Received within 7-days \$5.00++, Received within 3-days \$10.00++, received day of event \$20.00++, contingent upon product availability.

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

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

Lucien Albrecht Crémant, Rosé, Alsace, France | \$65 Per Bottle

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

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

WHITES

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

ROSÉ

La Vielle Ferme, Rosé, France | \$59 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 Tito's Handmade 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

SINATRA IN COLORADO

1.25 oz Jim Beam White Label Bourbon, 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.

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*

SPICY PALOMA

1.25 oz Patron Silver 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.

\$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*

ALCOHOL FREE COCKTAILS

Cucumber Lemon Mint

Lemon Flavored Sparkling Water, Garnished with a Lemon Slice, Cucumber Slice and Mint Sprig

Blue Bear

Blueberries and Honey Muddled Together, Topped with Cranberry Juice and Ginger Ale, and Garnished with Blueberries

Pineapple Strawberry Sunrise

Pineapple and Strawberry Muddled Together, Topped with Orange Juice and Orange Sparkling Water, and Garnished with an Orange Slice

\$9 *Per Drink*

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*

MOSCOW MULE

1.25 oz Tito's Handmade Vodka, 0.25 oz Lime Juice, 4 oz Fever Tree 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 Rentals Required

\$16 *Per Drink*

FRESH FROM THE GARDEN

1.25 oz Beefeater 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. The package must be ordered for the full guaranteed guest count.

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

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

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

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

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

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

Premium Cocktails | \$14 Per Drink

Super-Premium Cocktails | \$16 Per Drink

Hand Crafted Cocktails | \$16 Per Drink

Domestic Beer and Cider | \$8 Per Drink

Bud Light, Coors Light, Stem Hard Cider

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

Corona Extra, Fat Tire Amber Ale, Odell IPA, Blue Moon Belgian Wheat

Athletic Brewing Non-Alcoholic Beer | \$8 Per Drink

Run Wild IPA and Mexican-Style Copper

White Claw Hard Seltzer | \$10 Per Drink

High Noon Seltzer | \$10 Per Drink

Canvas Wines by Michael Mondavi | \$12 Per Drink

Featured Seasonal, Select and Premium Wines | \$13 Per Drink

Cordials | \$14 Per Drink

Alcohol Free Cocktails | \$10 Per Drink

Super Premium Wines | \$16 Per Drink

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

Fever Tree Tonic Water & Club Soda | \$7 Per Drink

GUEST PAY PER DRINK

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

Athletic Brewing Non-Alcoholic Beer | \$8 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

Bud Light, Coors Light, Stem Hard Cider

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

Corona Extra, Fat Tire Amber Ale, Odell IPA, Blue Moon Belgian Wheat

White Claw Hard Seltzer | \$10 Per Drink

High Noon | \$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

Alcohol Free Cocktails | \$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

Fever Tree Tonic Water & Club Soda | \$7 Per Drink

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Bar Enhancements

Spice up a standard bar with a curated experience, or offer the options below individually for an unforgettable event!

APEROL BEVERAGE CART

Group up to 200 Guests - Select Two Cocktails Group 201+ Guests
- Select Three Cocktails *Only Available as an Addition to a Bar Package*

Kid on the Naughty List

Vodka, Elderflower Liqueur, Aperol, Grapefruit Juice

Winter Aperol Spritz

Aperol, Prosecco, Cranberry Juice, Lemon Juice, Club Soda, Cranberries, Rosemary

Apple Cider Aperol Spritz

Aperol, Spiced Apple Cider, Prosecco, Cinnamon Stick

Pomegranate Aperol Spritz

Aperol, Pomegranate Juice, Prosecco, Club Soda, Orange Wedge

Mrs. Clause Punch

Sauvignon Blanc, Aperol, Grapefruit Juice, Lemon Juice, Simple Syrup, Club Soda

Santa's Negroni

Rum, Aperol, Vermouth, Bitters, Orange Twist

Sleigh Bell

Mezcal, Aperol, Maraschino Liqueur, Lime Juice, Grapefruit Twist

\$13 Per Drink

BLOODY MARY BAR

Select from the Basic or Enhanced package, then select any of your favorite accompaniments to pair.

Basic Package | \$14 Per Drink

Hot, Traditional, Celery, Olives

Enhanced Package | \$16 Per Drink

Hot, Traditional, Pueblo Green Chili Mary, Bloody Maria (Tequila), Michelada (local Lager Beer) with a Tajin Rim, Celery, Olives

Specialty Toppings | \$8 Per Person

Bacon, Lemon, Pickles, Blue Cheese Olives, Pepperoncini Peppers, Local Cheese, Heirloom Tomatoes, Pickled Green Beans, Cocktail Onion, Celery Salt

Extra Sauces | \$8 Per Person

Worcestershire, Tabasco, Cholula, Pickle Juice, Horse Radish

Food Enhancements | \$10 Per Person/Per Item

Mini Beef Slider, Mini Grilled Cheese, Local Fried Rocky Mountain Oyster Skewers, Shrimp Skewers, Oyster Shot/Fried

MIMOSA BAR

Sparkling Wine with Orange Juice, Grapefruit Juice, Cranberry Juice, and Pineapple Juice. Select from the Signature or Super Premium Package, then select your favorite accompaniments to pair.

Signature Package | \$12 Per Drink | \$25 Per Person, Per Hour

Canvas Blanc de Blanc Brut

Super Premium Package | \$14 Per Drink | \$30 Per Person, Per Hour

Mionetto Prosecco

Seasonal Fresh Fruit | \$8 Per Person

Orange Slices, Pineapple Chunks, Lemon Slices, Raspberries, Cranberries, Strawberries, Watermelon Slices, Blueberries, Blackberries, Apple Slices

Puree & Juice | \$8 Per Person

Peach Puree, Mango Puree, Watermelon Puree, Strawberry Puree, Pomegranate Puree, Apple Cider

Fresh From the Garden Herbs | \$8 Per Person

Mint, Rosemary, Thyme

Sweet Additions | \$8 Per Person

Macrons & Cake Pops

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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

Smoked Salmon Cones with Capers, Cream Cheese and Chives | \$8 Per Piece

Prosciutto Wrapped Fig Skewers Drizzled with Rosemary Olive Oil | \$8 Per Piece

Chorizo Deviled Eggs | \$8 Per Piece

Cranberry Chicken Salad Tartlets | \$8 Per Piece

Seafood Salad Voulevant | \$8 Per Piece

HOT SELECTIONS

Chimichurri Beef Skewers | \$8 Per Piece

Dark and Stormy Pork Belly with Broccoli Slaw in a Spoon | \$8 Per Piece

Tomato and Asparagus Mac n' Cheese Bites | \$8 Per Piece

New England Lobster Fritters with Roof Top Honey | \$8 Per Piece

Chorizo Stuffed Mushrooms | \$8 Per Piece

Smoked Duck Ham and Cranberry Compote on Pretzel Spoons | \$8 Per Piece

Grilled Flank Steak, Romesco Sauce and Arugula Pesto on Flatbread | \$8 Per Piece

Blackened Shrimp and Grits in Tiny Pots | \$8 Per Piece

Braised Short Rib Rosti | \$8 Per Piece with a Potato Rosti, Pear Cranberry Compote

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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.

MY FAMILY HOLIDAY

French Onion Soup Pots

Grilled Vegetable Display with Red Pepper Vinaigrette and Lavosh

Mini Maine Lobster Rolls

My Mothers Crab Cakes with Caper Mayo

Sourdough Bread and Gruyere Fondue

Swedish Meatballs with Sour Cream Gravy

Whiskey Mustard Roasted Lamb Chops

Assorted Cupcake Tower

- Mint Chocolate Chip
- Carrot Ginger
- Strawberry Lemonade

\$140 Per Guest

HOLIDAY CRUDITÉ SELECTION

Baby Carrots, Broccoli, Carnival Cauliflower, Podded Peas, Mixed Baby Tomatoes and Radishes
Spicy Ranch Dip, White Bean Hummus and Assorted Crusty Breads and Crackers

\$26 Per Guest

ULTIMATE RAW BAR

COLORADO MEATS AND CHEESE

Selection of Two Colorado Cheese's and Two Colorado Cured Meats

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

\$26 Per Guest

MAC AND CHEESE STATION

Ditalini Pasta Composed With Choice Of:

Point Reyes Blue Cheese Sauce, Wild Mushrooms and Fried Pork Belly

Smoked Cheddar Cheese Sauce, Roasted Tomato, Asparagus and Caramelized Onion

\$30 Per Guest

Classic Oysters on the Half Shell
Horseradish, Cocktail Sauce and Shallot Mignonette

Citrus Poached Shrimp
Lemon Cocktail Sauce

Cocktail Crab Claws
Tuna Poke Spoons and Seaweed Salad

\$50 *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.

SEA SALT CRUSTED PRIME RIB

Classic Caesar Salad

Fresh Pretzel Rolls

Cheddar Mashed Potatoes

Roasted Root Vegetables

Rosemary Jus and Horseradish Cream

Upgrade to Garlic Roasted Tenderloin for \$10 per person

\$45 *Per Guest*

CITRUS BROWN SUGAR RUBBED SALMON

Lemon Remoulade

Wild Arugula, Candied Walnuts, Roasted Grapes and Sunflower Seeds

Brown Butter Green Beans with Slivered Almonds

Rye Onion Bread Pudding with Golden Raisins

\$40 *Per Guest*

MUSTARD GLAZED HAM

Sweet Potato Pecan White Cheddar Salad

Mixed Field Greens Salad

White Balsamic Dressing

Wild Rice Pilaf

Grilled Asparagus

French Rolls with Sweet Butter

\$45 *Per Guest*

SAGE RUBBED TURKEY

Cranberry Apple Relish

Wild Arugula, Candied Walnuts, Roasted Grapes and Sunflower Seeds

Balsamic Grilled Asparagus Display

Cranberry Cornbread Stuffing

Cracked Pepper Gravy

\$45 *Per Guest*

GRANDMA JACKIE’S HOLIDAY GOOSE

Split Pea Soup

Roasted Beet and Goat Cheese Salad

Three Potato Hash

House Made Herb Focaccia

\$45 *Per Guest*

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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.

SOUPS AND SALADS

Select up to three options from the selections below. Additional options available for an extra \$10 per person, per item.

Creamy Onion Bisque

Chicken Wild Rice Soup

Vegetable Minestrone

Harvest Beets and Goat Cheese Salad with Candied Pecans

Roasted Root Vegetable Salad with Red Wine Vinaigrette

Spinach and Baby Kale Salad with Dried Cranberries, Citrus Segments, Feta Cheese and Champagne Vinaigrette

Classic Caesar Salad with Parmesan Cheese and Pretzel Croutons

VEGETABLES

Select one option from the selections below. Additional options

LAND AND SEA

Minimum two selections required. Select up to three options from the selections below.

Dark and Stormy Short Ribs | \$45 Per Person

All Spice Rubbed Tenderloin | \$65 Per Person

Sugar Maple Whiskey Smoked Sirloin | \$55 Per Person

Farm Raised Stripe Bass | \$50 Per Person

Lemon Roasted Sustainable Salmon | \$45 Per Person

Maple Roasted Turkey Breast | \$45 Per Person

Rosemary Chicken | \$45 Per Person

STARCHES

Select one option from the selections below. Additional options

available for an extra \$8 per person, per item.

Buttered Tarragon Carrots

Truffle Parmesan Brussel Sprouts

Classic Almond Green Beans

Roasted Root Vegetables

available for an extra \$8 per person, per item.

Captain Morgan's Sweet Yams

Cheesy Au Gratin Potatoes

Cranberry Pecan Wild Rice

Celery Root Turnip Puree

DESSERT

Select one option from the selections below. Additional options available for an extra \$10 per person, per item.

Black Forest Trifle

Pineapple Upside Down Cake

Spiced Rum Cake Ginger Butter Cream

Pear Apple Cobbler

Cranberry Orange Pinwheels

Holiday Cupcake Selection

- Mint Chocolate Chip
- Carrot Ginger
- Strawberry Lemonade

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Plated Dinner

SALADS

Select One Option

Mixed Grains with Roasted Butternut and Shaved Brussels

Crisp Winter Greens with Cured Tomatoes, Smoked Cheddar and Pickled Onions

Crisp Romaine with Garlic Croutons, Shaved Parmesan and Classic Ceasar Dressing

ENTRÉES

Select One Option

Brown Sugar Cinnamon Duck Breast with Chestnut Risotto and Roasted Squash | \$75.00 Per Guest

Mustard Glazed Chicken Breast with Sweet Potato Au Gratin and Roasted Sprouts | \$70.00 Per Guest

Sage Whiskey Brined Pork Chop with Caramelized Onion, Mashed Yukon Potatoes and Grilled Broccolini | \$75.00 Per Guest

Stout Braised Short Rib with Braised Red Cabbage and Gruyere Spätzle | \$80.00 Per Guest

Pepper Crusted Filet of Beef with Dauphinais potatoes and King Trumpet Mushrooms | \$90.00 Per Guest

DESSERT

Select One Option

Black Forest Cake with Brandied Cherries

Espresso Crème Brulee with Chocolate Bark

Personal Yule Log

Gingerbread Cheesecake with Cinnamon Chantilly Cream

Alternating dessert is available at \$5.00++ per guest

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