

MEETING & EVENT MENUS



Breakfast of the Day

Our breakfast of the day is designed to make planning your event easy - and it's the sustainable choice, too! An additional \$10 per guest applies if selected on an alternative day. Please inform your Event Planning Manager of any dietary restrictions or substitution requests. Additional charges may apply based on the selected alternatives. Alternatively, individual specialty dietary meals will incur a \$5 per plate charge. For groups under 15 guests, a \$150 flat fee applies. This does not apply to the Continental Breakfast. All Breakfast Buffets are served with Regular and Decaf Coffee, as well as Juice.

MONDAY: BAGEL BOARD BREAKFAST

Choice of Two: | \$3 Per Additional Selection

- Smoked Salmon
- Szechuan Pepper Pork Belly
- Jackfruit "Egg" Salad

Selection of Assorted Bagels

Cream Cheese Ball Trio

- Dill
- Strawberry
- Plain

Toppings:

- Cucumber
- Heirloom Tomato
- Pickled Red Onion
- Capers
- Lemon
- Radish

Seasonal Fruit Platter

\$46 *Per Guest*

\$56 *Per Guest- Alternative Day*

TUESDAY: BISCUITS AND GRAVY BUFFET

Choice of Two: | \$3 Per Additional Selection

- Chorizo Gravy
- Chicken Sausage Gravy
- Vegetarian Sawmill Pepper Gravy

Buttermilk Biscuits and Sweet Potato Biscuits

Scrambled Eggs

Homestyle Potatoes

Seasonal Fruit Platter

Accoutrements:

- Cheddar Cheese
- House Made Jams and Preserves
- Hot Sauce
- Honey

\$46 *Per Guest*

\$56 *Per Guest- Alternative Day*

WEDNESDAY: WAFFLE BOARD WEDNESDAY

Pearl Sugar Waffles

Choice of Two: | \$3 Per Additional Selection

- Bacon
- Pork Sausage
- Southern Fried Chicken Tenders
- Chicken Apple Sausage
- Impossible Sausage (VGN)
- Wild Boar Sausage

Scrambled Eggs

THURSDAY: COMFORT IN THE CLASSICS

Choice of: | \$3 Per Additional Selection

- Flat-top Hashbrowns
- Gouda Grits

Choice of: | \$3 Per Additional Selection

- Buttermilk Pancakes
- Pearl Sugar Waffles

Choice of Two: | \$3 Per Additional Selection

- Bacon
- Pork Sausage
- Chicken Apple Sausage
- Impossible Sausage (VGN)

Seasonal Fruits and Berries

Assorted Nuts

Sauces:

- Chocolate Ganache
- Peanut Butter
- Hazelnut Spread
- Fruit Compote
- Butter
- Maple Syrup

\$46 *Per Guest*

\$56 *Per Guest- Alternative Day*

FRIDAY: SWEET AND SAVORY START

Choice of One: | \$3 Per Additional Selection

- Assorted Donuts
- Chai French Toast
- Buttermilk Pancakes

Choice of Two: | \$3 Per Additional Selection

- Bacon
- Pork Sausage
- Chicken Apple Sausage
- Impossible Sausage (VGN)
- Wild Boar Sausage

Scrambled Eggs

Flat-top Hashbrowns

Seasonal Fruit Platter

Individual Greek Yogurt

\$46 *Per Guest*

\$56 *Per Guest- Alternative Day*

ANY DAY: BREAKFAST BURRITO

Choice of Two: | \$3 Per Additional Selection

- Chicken Chorizo, Potato, Egg, Cheese and Green Chile
- Bacon, Potato, Egg, Cheese and Green Chile
- Black Bean, Potato, Egg, Cheese and Green Chile (VEG)

- Wild Boar Sausage

Scrambled Eggs

Texas Toast

Brown Sugar Cinnamon Oatmeal

\$46 *Per Guest*

\$56 *Per Guest- Alternative Day*

SATURDAY & SUNDAY: ROCKY MOUNTAIN SUNRISE

Denver Egg Bites

Smoked Ham, Green Pepper, Sweet Onion, Cheddar Cheese

Homestyle Potatoes

Seasonal Coffee Cake

Fruit Platter

Individual Greek Yogurt

\$46 *Per Guest*

\$56 *Per Guest- Alternative Day*

ANY DAY: BURRITO BOWL BUFFET

Toppings:

- Scrambled Eggs
- Chorizo
- Black Beans

- Plant Based Just Egg, Vegan Cheese, Potato and Green Chili (VEGAN)

Homestyle Potatoes

Seasonal Fruit Platter

Muffins and Assorted Danish

\$46 *Per Guest*

\$5 *Gluten Free Option*

- Homestyle Potatoes
- Fire Roasted Peppers
- Onion
- Cheddar Jack Cheese
- Pico de Gallo
- Salsa Verde
- Tajin Crema
- Jackfruit
- Vegan Cheese

Seasonal Fruit Platter

Chocolate Croissants

Maple Chia Pudding

\$46 *Per Guest*

ANY DAY: WHOLESOME START **V**

Seasonal Vegetable Egg White Scramble

Assortment of Grilled Breads

Avocado Spread

Toppings:

- Pineapple Roasted Jackfruit
- Balsamic Marinated Heirloom Tomatoes
- Tajin Pico de Gallo
- Seasoned Feta and Pistachios
- Marinated Peppers
- Pickled Radish
- Crispy Chickpeas

Seasonal Fruit Platter

\$46 *Per Guest*

SEASONAL

Shakshuka

Onion, Pepper, Garlic, Tomato, Poached Eggs

Grilled Pita | Gluten Free Option

Homestyle Potatoes

ANY DAY: CONTINENTAL BREAKFAST

16th Street Strata:

Cage Free Eggs, Prosciutto, Goat Cheese, Spinach

Choose One:

- Seasonal Fruit Platter
- Whole Fruit

Yogurt Parfait

Greek Yogurt, House Made Granola, Seasonal Fruit Compote, Assorted Berries, Honey (GF, VEG)

Assorted Croissants

\$38 *Per Guest*

Seasonal Fruit Platter

Toppings:

- Avocado Spread
 - Feta Cheese
 - Hummus
-

\$46*Per Guest*

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Breakfast Enhancements

Enhance your Breakfast of the Day with a little something more.

FARMHOUSE **GF**

- Cage Free Scrambled Eggs
- Applewood Smoked Bacon
- Chicken Sausage

\$15*Guest*

SOW YOUR OATS **DF V GF**

- Seasonal Berries
- Toasted Coconut Flakes
- Toasted Almonds
- Brown Sugar
- Raisins

(VEGAN OATS AVAIL. UPON REQUEST)

\$11*Guest*

HOT OFF THE GRIDDLE **V**

- Buttermilk Pancakes, Chai French Toast, Pearl Sugar Waffles
- Fruit Compote
- Whipped Cream
- Maple Syrup

(NF)

\$12*One Option*

\$16*Two Option*

TOASTER STATION **V**

- Assorted Bagels, Toast and English Muffins
- Seasonal Fruit Compote
- Salted Butter
- Peanut Butter
- Sliced Tomatoes
- Sliced Red Onion

(GF BREAD AVAIL. UPON REQUEST)

\$15*Guest*

TOFU SCRAMBLE **DF VGN V GF**

- Spinach
- Sundried Tomato
- Mushroom

\$10*Guest*

CHOICE OF TWO BREAKFAST BURRITOS **DF VGN V**

- Chicken Chorizo, Potato, Egg, Cheese and Green Chile
- Bacon, Potato, Egg, Cheese and Green Chile
- Black Bean, Potato, Egg, Cheese and Green Chile (VEG)
- Plant Based *Just Egg, Vegan* Cheese, Potato and Green Chile (VEGAN)

\$15*Guest*

YOGURT PARFAIT **V GF**

- Greek Yogurt
- Fresh Berries
- House Made Granola
- Honey

\$10*Guest*

EURO-STYLE PLATTER **V GF**

- Prosciutto
- French Ham
- Salami
- Swiss Cheese
- Brie
- Cornichons
- Whole Grain Mustard
- Salted Butter
- Toasted Baguette

(VEG AVAIL.; GF CRACKERS UPON REQUEST)

\$20*Guest*

BISCUITS AND GRAVY **V**

Buttermilk Biscuits and Sawmill Gravy

\$12.00*Per Person*

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Breakfast To Go

When your group is headed out, let us take care of their breakfast to-go.

BREAKFAST TO-GO

Individual Greek Yogurt **V GF**

Whole Fruit - Apples and Bananas **DF VGN V GF**

Choice of Burrito **DF VGN V**

- Chicken Chorizo, Potato, Egg, Cheese and Green Chile
 - Bacon, Potato, Egg, Cheese and Green Chile
 - Black Bean, Potato, Egg, Cheese and Green Chile (VEG)
 - Vegan- Plant Based Just Egg, Violife Cheese, Potato and Green Chile (VEGAN)
-

Bottled Juice

Rain Water

~~\$42~~ Per Person

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Breaks

Our breaks are designed to make planning your event easy. Our Chef has curated menus to provide variety for your group's mid-morning or afternoon snack!

PERSONAL PREFERENCE BREAK

Let your guests choose what they want for their break! At the start of your meeting we'll provide menu cards for each guest to make their selection from and by their break time, their personalized snack will be waiting just for them!

Seasonal Fresh and Marinated Crudite with Hummus **DF VGN V GF**

Imported Cheese and Charcuterie with Crackers **V GF**
(GF Crackers Upon Request)

Greek Style Yogurt, House Granola, Seasonal Fruit and Local Honey **V GF**

~~\$17~~ Per Guest

FROM THE GARDEN

A cornucopia of fresh seasonal fruits and vegetables served with an assortment of flavorful dips

Seasonal Fresh Fruits

Seasonal Raw Vegetables

Beet Hummus **V**

Aromatic Buttermilk Dressing

Yogurt Dip

Local Honey

BOARD MEETING

A palette of flavors presented via Imported meats and cheeses, pickled accoutrement, sweet and spicy spreads, fresh and dried fruit, and mixed nuts

Artisanal and Aged Cheeses
(GF Upon Request)

Cured Meats

Pickled Vegetables

Jams, Whole Grain Mustard

Mixed Nuts

~~\$25~~ Per Guest

OFF THE TRAILS' BUILD YOUR OWN MIX

A build-your-own trail mix bar stocked with everything you need to create the perfect snack for the guest on the go

Pretzels

Chocolate Chips

Assorted Candy Bites

Assorted Nuts and Seeds

Assorted Dried Fruits

Chex Rice Cereal

Pita Chips **GF**

Additional Dips Add On | \$5 Per Guest
French Onion Dip Smoked Chicken Dip

\$20 *Per Guest*

SWEET TEA BREAK

Client Choice of: Macarons (GF) or Ganache Bites (GF, VGN)

Seasonal Scones with Jam

Chef's Choice Assorted Tea Sandwiches

Sweet Tea

\$25 *Per Guest*

Wasabi Peas

\$20 *Per Guest*

SEASONAL FLATBREAD SPREAD

(Parties up to 24 select two options; parties over 25 select three options)

Garden:

Beet Hummus, Winter Squash, Feta Cheese, Wild Mushrooms

Pig In The Mud:

Truffle Ragu, Italian Sausage, Gouda Cheese, Caramelized Onion

Black And Bleu:

Garlic Oil, Shaved Ribeye, Gorgonzola and White Cheddar Cheeses, Fried Rosemary

Chicken Caprese:

Pesto, Smoked Chicken, Fresh Mozzarella Cheese, Heirloom Cherry Tomatoes

Scampi:

Vino Lemon Herb Butter, Shrimp, Roasted Garlic

GF Flatbread Option | \$2 Per Guest

\$25 *Per Guest*

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A La Carte Bakeries and Snacks

Variety of goods available during morning and afternoon breaks.

BAKERY

Assorted Croissants **V** | \$72 Per Dozen

Seasonal Muffins **V** | \$72 Per Dozen

Maple Chia Pudding **VGN** | \$72 Per Dozen

SNACKS

Whole Fruit **DF VGN V GF** | \$3 Each

Individual Bags of Popcorn **V GF** | \$4 Each

Individual Bags of Pretzels **DF VGN** | \$4 Each

Seasonal Scones and Jam V \$72 Per Dozen
Assorted Cookies V \$72 Per Dozen
Deep Dish Cream Cheese Brownies V \$72 Per Dozen
Seasonal Cupcakes V \$72 Per Dozen
Fruit Croustade V \$72 Per Dozen
Assorted Danish V \$72 Per Dozen
Seasonal Coffee Cake V \$72 Per Dozen

Individual Bags of Assorted Chips DF VGN V GF \$5 Each
Individual Bags of Trail Mix with Nuts V \$7 Each
Prepackaged Energy Bars V \$6 Each
Assorted Candy Bars V \$5 Each
Individual Housemade Parfaits: Greek Style Yogurt, House Granola, Seasonal Fruit and Local Honey V GF \$7 Each
Sliced Seasonally Inspired Sliced Fruit (Serves 25) DF VGN V GF \$200 Per Display

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A La Carte Beverages

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

HOT BEVERAGES

Local Boulder Ozo Regular and Decaffeinated Coffee \$110 Per Gallon
Local Boulder Two Leaves and a Bud Tea \$110 Per Gallon
Hot Chocolate With Peppermint and Chocolate Shavings \$120 Per Gallon

SOFT DRINKS

Assorted Sodas \$8 Each

STILL WATER & SPARKLING WATER

Rain Water \$7 Each
Assorted Flavors of Sparkling Water \$8 Each

SPECIALTY BOTTLED BEVERAGES

Cold Brew Coffee \$8 Each
Iced Teas \$8 Each
Smoothies \$8 Each
Lemonade \$8 Each
Fresh Pressed Juices \$8 Each Orange, Cranberry, Grapefruit
Energy Drinks \$9 Each Phocus, Red Bull

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Non-Alcoholic Beverage Packages

Either half-day or full-day beverage packages are available.

HALF DAY PACKAGE BREAK (4 HOURS OF SERVICE)

Local Boulder Ozo Regular and Decaffeinated Coffee + Two Leaves and a Bud Tea

Assorted Flavored Sparkling Waters + Still Rain Water

Assorted Coke Products

Cold Brew Coffee

Energy Drinks

\$27 *Per Person*

ALL DAY BEVERAGE PACKAGE (8 HOURS OF SERVICE)

Local Boulder Ozo Regular and Decaffeinated Coffee + Two Leaves and a Bud Tea

Assorted Flavored Sparkling Waters + Still Rain Water

Assorted Coke Products

Cold Brew Coffee

Energy Drinks

\$47 *Per Guest*

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Lunch of the Day

Our Lunch of the Day is thoughtfully crafted to simplify your event planning while offering a sustainable dining option. An additional \$10 per guest applies if selected on an alternative day. Please inform your Event Planning Manager of any dietary restrictions or substitution requests. Additional charges may apply based on the selected alternatives. Alternatively, individual specialty dietary meals will incur a \$5 per plate charge. For groups under 15 guests, a \$150 flat fee applies. For smaller gatherings, please explore our Small Group Lunch options available in a separate tab above. All lunches served with water and iced tea.

MEZZE OASIS SPREAD {MONDAY & FRIDAY}

Authentic flavors transporting you to the mediterranean for this well-rounded spread.

Marinated Cucumber Salad

With Red Onion, Tomatoes, Oil & Vinegar

Tabouleh Grain Salad

With Parsley, Quinoa, Red Onion, Tomato, Mint, Lemon Juice, Extra Virgin Olive Oil

Chicken Souvlaki Skewers

Lamb Kabobs

Saffron Rice Pilaf

THOMPSON TAQUERIA {TUESDAY & SATURDAY}

Build-your-own tacos bring your guests to the taqueria for our interpretation of some of the most familiar flavors of the Southwest.

Southwest Ceasar Salad

With Crisp Romaine, Tomato, Roasted Corn, Black Beans, Tortilla Strips, Cotija, Chipotle Caesar Dressing

Chicken Tortilla Soup

Build Your Own Taco Bar

Proteins: Carne Asada, Citrus Marinated Mahi Mahi **Toppings:**

Pineapple Pico de Gallo, Salsa Verde, Salsa Rojo, Red Onion, Cilantro, Lime, Cotija, Shredded Lettuce, Tajin Crema **Corn and Flour Tortillas**

With Pecans and Raisins

Grilled Pita

With Beet Hummus, Tzatziki, and Baba Ganouche

Baklava

(Nut Free Upon Request)

\$75 *Per Guest*

\$85 *Per Guest- Alternative Day*

EAST MEETS WEST {WEDNESDAY & SUNDAY}

Far East favorites presented with our Midwest love, providing a flavorful and healthy journey from sweet to spicy and everything in between.

Edamame Pot Stickers **VGN**

With Chili Plum Sauce

Broccoli and Cabbage Salad

With Matchstick Carrots, Mandarins, Red Onion, Crispy Wonton Strips, Cilantro, Sesame Ginger Vinaigrette Dressing

General Tso Chicken

Miso Glazed Salmon

Vegetable Stir Fry

With Broccoli, Carrots, Bell Pepper, Mushrooms, Garlic, Ginger, and Peppercorn Honey

Egg Fried Rice

Matcha Mousse Cake **GF**

(NF)

\$75 *Per Guest*

\$85 *Per Guest- Alternative Day*

MIDWEST MAINSTAYS {EVERYDAY}

A comforting blend of hearty, home-inspired flavors that celebrate the warmth and spirit of the Midwest, served with a dash of Denver charm.

Mountain Cobb Salad

Ranchero Rice with Grilled Scallions

Chipotle Black Beans

Mexican Hot Chocolate Tres Leches **VGN**

(NF)

\$75 *Per Guest*

\$85 *Per Guest- Alternative Day*

TUSCAN TABLE {THURSDAY}

Indulge in the authentic flavors of Italy, where comforting dishes and Mediterranean ingredients come together in a feast that brings a touch of Italy to Bronco Country.

Caesar Salad

With Crisp Romaine, Parmesan Cheese, Rosemary Garlic Croutons, Sunflower Seeds, and Creamy Caesar Dressing

Italian Wedding Soup

With Beef Meatballs

Penne Alfredo

With Smoked Chicken and Broccoli

Spaghetti Marinara

With Italian Sausage

Garlic Bread

Ricotta Cheesecake **VGN GF**

(NF)

\$75 *Per Guest*

\$85 *Per Guest- Alternative Day*

DOWNTOWN DELICATESSEN {EVERYDAY}

The choice is in your guests' hands with this build your own sandwich bar, offering classic pairings of soup, a deli salad, and locally sourced potato chips.

Broccoli Crunch Salad

With Crisp Romaine, Tomato, Fire Roasted Corn, Bacon, BBQ
Peanuts, Blue Cheese, Avocado-Jalapeno Ranch Dressing

Bison Chili
With Shredded Cheddar and Tortilla Strips

Grilled Espresso Crusted Flank Steak

Fried or Grilled Bone-In Chipotle Honey Chicken

Grilled Broccolini

Green Chili Mac and Cheese

Seasonal Pioneer Cobbler

\$75 *Per Guest*

With Bacon, Raisins, Red Onions, Pecans, Creamy Apple Cider
Dressing

Vegetable Minestrone

B.Y.O. Sandwich Bar

Proteins: Smoked Chicken Salad, Smoked Turkey Breast,
Salami, Parisan Ham **Cheeses:** Aged Gouda, Smoked Provolone,
Havarti **Toppings:** Lettuce, Tomato, Onion, Oil & Vinegar, Garlic
Aioli, Dijon Horseradish Sauce **Artisanal Rolls and Sliced
Breads**

Local Boulder Chips

Deep Dish Cream Cheese Brownie **V**
(NF)

\$65 *Per Guest*

CRISP COUNTER {EVERYDAY}

Your guests are in control with this fresh and vibrant build-your-own salad bar. Featuring crisp greens, flavorful toppings, hearty proteins, and a variety of dressings, it’s a garden of possibilities on every plate.

Soup
• Chicken and Wild Rice

Greens
• Romaine Lettuce
• Bibb Lettuce
• Spring Mix

Toppings
• Hard Boiled Eggs
• Red Onion
• Shredded Parmesan
• Shredded Cheddar
• Diced Tomato
• Shredded Carrot
• Cucumber
• Croutons

Proteins
• Grilled Chicken Breast
• Seared Salmon

Dressings
• Creamy Ranch
• Dijon Vinaigrette

- Classic Caesar

Dessert

- Chef's Choice Dessert

\$65 *Per Guest*

Prices are subject to 26% taxable service charge and current Denver tax of 8%.Menu pricing and selection may change based on availability and market conditions.

Small Group Lunch

Our Small Group Lunches are designed as an option geared towards groups under 15 guests to ensure you have choices that are filling and delicious. Please inform your Event Planning Manager of any dietary restrictions or substitution requests. Additional charges may apply based on the selected alternatives. Alternatively, individual specialty dietary meals will incur a \$5 per plate charge. All lunches served with water and iced tea.

MILE HIGH MENU

This simple menu offers light, fresh, allergen friendly flavors to curate and elevated eating experiences.

Spinach Salad
With Quinoa, Strawberries, Hot Honey Vinaigrette

Lemon Garlic Roasted Chicken Thighs

Coconut Crusted Whitefish

Wild Rice Pilaf

Seasonal Coconut Pannacotta **DF VGN V GF**
(NF)

\$70 *Per Guest*

FRESH OFF THE GRILL

Just like Dad used to cook, this menu offers classic options from your backyard.

Vegetable Kabobs

Chicken Brochette

Sirloin Brochette

Caprese Pasta Salad

S'mores Pie
(NF)

\$70 *Per Guest*

LIGHT BITES

This cold menu offers quick bites to any size group, with healthy choices for the conscientious guest on-the-go.

Superfood Salad
With Kale, Blueberries, Matchstick Carrots, Pumpkin Seeds, Creamy Apple Cider Dressing

Grilled Fruit Salad
With Creamy Yogurt Dressing

Sonoma Chicken Salad

Mediterranean Tuna Salad

Served with Lettuce Cups and Grilled Bread

Blueberry Thyme Shortcakes

\$70 *Per Guest*

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Grab ‘n Go Lunch

Our Grab ‘n Go 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.

TO-GO OPTIONS (CLIENT TO CHOOSE 2 OR 3 ENTREES)

Each lunch comes with an entree, seasonal whole fruit, local chips, chef’s choice cookie, and choice of still water, sparkling water, or soda beverage.

\$50 *Per Guest, Two Entree Options*

\$55 *Per Guest, Three Entree Options*

TURKEY CLUB SANDWICH

Bacon, Smashed Avocado, Tomato, Havarti, Butter Lettuce, Country Bread

CHICKEN SANDWICH

Lettuce, Tomato, Swiss, Dijon Aioli, Brioche Bun

ITALIAN SANDWICH

Salami, Ham, Fresh Mozzarella, Red Onion, Tomato, Shredded Lettuce, Oil & Vinegar, French Baguette

FALAFEL WRAP

Carrot, Tomato, Cucumber, Spinach, Red Pepper Hummus

CHICKEN CAESAR SALAD

Romaine, Shaved Parmesan, Seasoned Croutons, Caesar Dressing

BABY KALE AND QUINOA SALAD

Chickpeas, Blueberries, Goat Cheese, Citrus-Dijon Vinaigrette

Prices are subject to 26% taxable service charge and current Denver tax of 8%.Menu pricing and selection may change based on availability and market conditions.

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. Specialty dietary restriction meals will incur a \$5 additional charge for that specialty meal only. To add gluten free bread to the buffet, it is an additional \$8 per serving. Groups under 15 guests will incur an additional \$150 flat charge. All dinners include an Assortment of Bread, Coffee & Tea Service.

UNION STATION DINNER BUFFET

Includes Coffee & Tea Service.

- Mixed Greens, Heirloom Grape Tomatoes, Fresh Mozzarella, Aged Balsamic Vinegar, Olive Oil (VEGAN upon request) **DF VGN V GF**
- Roasted Chicken with Red Pepper Chimichurri Sauce
- Seasonal Seared White Fish with Tomato Garlic Broth
- Carved Flank Steak, Local Mushroom Ragout, Merlot Butter **GF**
- Roasted Fingering Potatoes with Fried Rosemary **VGN GF**
- Charred Broccoli with Lemon and Parmesan **V GF**
- Chef’s Choice Dessert (NF) **V**

\$100 Per Guest

LODO DINNER BUFFET

Include an Assortment of Bread, Coffee & Tea Service.

- Baby Gem Wedge Salad, Stilton Blue Cheese, Pickled Shallots, Aged Serrano Ham Crisps, Garlic Breadcrumbs (VEGAN upon request) **DF VGN V GF**
- Duck Confit Gnocchi, Burgundy Wine Sauce, Pickled Celery, Onion, and Carrot
- Pistachio-Crusted Scottish Salmon Filet **DF GF**
- Roasted Broccolini **VGN**
- Cous-Cous Risotto **V**
- Chef’s Choice Dessert (NF) **V**

\$95 Per Guest

PIKES PEAK DINNER BUFFET

Include an Assortment of Bread, Coffee & Tea Service.

- Roasted Butternut Squash Salad, Toasted Pumpkin Seeds, Feta Cheese, Aged Sherry Maple Reduction (DF Upon Request) **DF V GF**
- Buttermilk-Brined Roast Turkey with Sage Jus
- Bourbon-Braised Short-Ribs, Baby Carrots, and Crispy Onions
- Porcini And Shallot Bread Pudding **V**
- Crispy Brussels Sprouts, Cotija, Fig Jam **V**
- Chef’s Choice Dessert **V**

\$95 Per Guest

A DAY IN MEXICO

Served with flour and corn tortillas.

- SOUTHWEST CAESAR SALAD Romaine, Tomato, Roasted Corn, Black Beans, Corn Tortilla Strips, Cotija, Chipotle Caesar Dressing
- Fresh Tortilla Chips with Roja and Verde Salsas **DF VGN V GF**
- Mayan Hummus **DF VGN V GF**
- Braised Lamb Barbacoa in Banana Leaf, Cabbage, Cilantro, Onion, and Lime
- Chile Relleno con Queso, Smoked Tomato Sauce **V GF**
- Chicken Mole Negro with Toasted Sesame **DF GF**
- Mexican Street Corn **V GF**
- Cilantro Lime Rice **DF VGN V GF**
- Chef’s Choice Dessert (NF) **V**

\$105 Per Guest

KOREAN BBQ BUFFET

Attendant Required

Seoul Salad, Butter Lettuce, Bean Sprouts, Scallion, Sweet and Spicy Dressing **VGN GF**

Korean Pickles and Kimchi **DF V GF**

Korean Fried Chicken with Gochujang Honey **DF GF**

Beef Brisket with Gochujang Brisket Sauce

Pork Belly with Korean BBQ Sauce

Kimchi Fried Rice **GF**

Bok Choy **DF VGN V GF**

Chef's Choice Dessert (NF) **V**

\$105 Per Guest

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Hors D'oeuvres

Mouth-watering appetizers are best served during a reception prior to dinner. Our appetizers range from one bite to three bites per serving. We offer a variety of cold and hot options for your attendees to enjoy. We require a minimum order of twenty-four (24) pieces per selection. We recommend 3-4 hors d'oeuvres for a light reception, 5-7 for a medium reception, and 8-10 for a heavy reception (in place of dinner meal).

COLD

Espresso Steak Bites **DF** | \$7 Per Piece

Garlic Crostini

Truffle Beef Ragu Phyllo Cup | \$7 Per Piece

Antipasto Skewer **DF GF** | \$7 Per Piece

Prosciutto Wrapped Melon **DF GF** | \$7 Per Piece

Smoked Duck Cornbread **DF** | \$7 Per Piece

Chipotle, Plum

HOT

Beef En Croute | \$8 Per Piece

Red Wine Reduction

Szechuan Beef Satay **DF** | \$8 Per Piece

With Plum Sauce

Balsamic Lamb Kabobs **GF** | \$8 Per Piece

With Tangy Cucumber Yogurt Sauce

Bacon Wrapped Scallops **DF GF** | \$8 Per Piece

Pork Belly Satay **GF** | \$8 Per Piece

Southwest Chicken Tostada | \$6 Per Piece
.....
Boursin Stuffed Salmon Cucumber Cup **GF** | \$7 Per Piece
.....
Shrimp Cocktail Shooter **DF GF** | \$6 Per Piece
.....
Oysters on the Half Shell **DF GF** | \$8 Per Piece
.....
Deviled Eggs **V GF** | \$6 Per Piece
.....
Grilled Vegetable Skewers **DF VGN GF** | \$6 Per Piece
.....
Sunset Chipotle Orange Tart **DF V GF** | \$7 Per Piece
.....

SEASONAL COLD

Sikil P'ak **DF VGN GF** | \$6 Per Piece
.....
Winter Squash Crostini **V GF** | \$7 Per Piece
Brussels Sprout, Goat Cheese, Cranberry, Pecan
.....
Sweet & Spicy Feta Pita Crisp **V** | \$7 Per Piece
Pistachio, Honey, Red Pepper Flake
.....

With Candied Apple Glaze
.....
Duck and Caramelized Onion Pocket | \$8 Per Piece
With Spiced Cherry Aioli
.....
Smokey Southwest Chicken Skewers **DF GF** | \$8 Per Piece
.....
Coconut Battered Chicken **DF** | \$8 Per Piece
With Thai Chili Sauce
.....
Maryland Crab Cakes | \$8 Per Piece
With Charred Lemon Tartar Sauce
.....
Lemongrass Shrimp Satay **DF GF** | \$8 Per Piece
With Peanut Sauce
.....
Salmon Croquettes **DF** | \$7 Per Piece
With Cajun Aioli
.....
Four Cheese Arancini **V** | \$7 Per Piece
Horseradish Pomodoro
.....
Artichoke Beignet **V** | \$8 Per Piece
With Tomato Basil Jam
.....
Edamame Potstickers **DF VGN** | \$7 Per Piece
.....
Spanakopita **V** | \$8 Per Piece
.....

SEASONAL HOT

Bacon Wrapped Dates **GF** | \$8 Per Piece
.....
Lamb Meatballs | \$8 Per Piece
With Mint Pesto
.....
Flatbread Platter | \$8 Per Piece
With Fig, Goat Cheese, and Italian Sausage
.....
Red Wine Poached Pears **V** | \$7 Per Piece
Stuffed with Gorgonzola and Toasted Pecans
.....
Wild Boar in a Blanket | \$8 Per Piece
Pastry, Sage
.....

Prices are subject to 26% taxable service charge and current Denver tax of 8%.Menu pricing and selection may change based on availability and market conditions.

Presentation Stations

Curate a perfectly paired reception for your attendees, featuring unique possibilities from exceptional cheeses to locally inspired food stations.

SLIDER STATION

SIDE

- Boulder Chips

SLIDERS (CHOOSE TWO)

- BBQ Pulled Pork with Sweet Pepper Slaw
- Bison Slider with American Cheese, Special Sauce, Pickes
- Lump Crab Cake with Sriracha Broccoli Slaw
- Herbed Falafel with Arugula, Red Onion and Beet Hummus
- Crispy Buffalo Chicken with Blue Cheese Aioli
- Mountain Mix: Elk, Antelope, Venison
- Alligator

\$30 *Per Guest*

\$10 *Additional Selection*

16TH STREET TACO BAR

PROTEINS (CHOICE OF TWO)

- Ancho-Lime Roasted Chicken (GF, DF)
- Beef Barbacoa (GF, DF)
- Chorizo-Spiced Mahi (GF, DF)
- Mushroom Al Pastor W/ Pineapple (GF, VEGAN)

TOPPINGS

- Salsa Verde
- Salsa Rojo
- Cotija Cheese
- Shredded Lettuce
- Pickled Jalapeno
- Tajin Crema
- Onion & Cilantro
- Shredded Radish
- Pico de Gallo
- Guacamole (add on +\$4)

VESSEL

- Flour Tortilla Chips
- Flour Tortilla
- Corn Tortilla

\$35 *Per Guest*

BAKED POTATO BAR

VESSEL

- Russet Potato
- Tater Tot
- Sweet Potato

TOPPINGS

- Whipped Cinnamon Brown Sugar Butter
- Whipped Rosemary Garlic Butter
- Bison Chili
- Crispy Pancetta
- Shredded Aged Gouda
- Flash Fried Broccoli Florets
- Chives
- Bruschetta

\$35 *Per Guest*

BISCUIT BAR

BISCUITS

- Buttermilk Biscuit
- Sweet Potato Biscuit

TOPPINGS

- Chorizo Gravy
- Pickle Brined Fried Chicken
- Bacon Jam
- Pimento Cheese
- Fig Preserve
- Burnt Honey
- Chipotle Maple Syrup

\$30 *Per Guest*

\$2 *Add Guacamole Per Person*

SAUCIER STATION

Attendant Required

PASTA

- Penne
- Cavatappi
- Lentil Penne

TOPPINGS

- Peas
- Bell Pepper
- Broccoli
- Spinach
- Garlic Confit
- Caramelized Onion
- Chili Flakes
- Parmesan
- Gouda

PROTEINS

- Grilled Chicken
- Sauteed Shrimp
- Italian Pork Sausage

SAUCES

- Garden Pesto
- Blistered Tomato Marinara
- Garlic Asiago Cream Sauce

\$35 *Per Guest*

\$250 *Attendant*

MARKET STREET SALAD BAR

LETTUCE

- Spring Mix
- Romaine
- Baby Kale Mix

VEGGIES

- Cucumber Chips
- Heirloom Cherry Tomatoes
- Matchstick Carrots
- Sliced Mushrooms

FRUIT DE MER BAR

PROTEINS

- Jumbo Shrimp
- Oysters on the Half Shell
- Crab Legs

CONDIMENTS

- Mignonette
- Horseradish
- Charred Lemon
- Cocktail Sauce

\$50 *Per Guest*

CHILLY OUTSIDE, CHILI INSIDE BAR
(Seasonal)

PROTEIN

- Bison Chili
- White Chicken Chili
- Three Bean Quinoa Chili

TOPPINGS

- Cheddar Cheese
- Gouda Cheese

- Marinated Olives

CHEESES

- Feta Cheese
- Parmesan Cheese
- Cheddar Cheese

PROTEINS

- Crispy Pancetta
- Hardboiled Egg
- Chicken
- Shrimp or Salmon (addon +\$8)

DRESSINGS

- Blackberry Balsamic Dressing
- Citrus Dijon Dressing
- Aromatic Buttermilk Dressing

TOPPINGS

- Toasted Almonds
- Herbed Croutons
- Sunflower Seeds

\$35 *Per Guest*

- Red Onion
- Citrus Crema
- Fresh Jalapeno
- Cilantro
- Green Onion

VESSEL

- Hot Honey Cornbread
- White Rice

\$35 *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.

SELECTION OF MEAT

All carving stations include two sides, an assortment of fresh rolls and butter. Chef attendant required at \$150 per attendant for up to two hours. A minimum of 25 servings required.

Bone-In Roasted Pork-Loin **DF GF** | \$40 Per Guest
Caramelized Peach Reduction

Colorado Bison Strip Loin | \$45 Per Guest
Herbs De Provence, Natural Jus

Scottish Salmon **DF GF** | \$40 Per Guest
Roasted Garlic, Lemon, Capers and Extra Virgin Olive Oil

Mushroom-Crusted Filet Mignon **GF** | \$50 Per Guest - Certified Angus | \$60 Price Guest - Prime Rib

SIDES (CHOOSE TWO)

Wilted Greens with Lemon and Fried Garlic **VGN GF**

Olive Oil Confit Baby Potatoes with Roasted Garlic and Scallion **GF**

Local Heirloom Baby Carrots with Rosemary Honey **GF**

Colorado Mushroom Risotto with Brie and Chervil **GF**

Merlot-Thyme Glaze
.....
Roasted Leg of Lamb **DF GF** | \$40 Per Guest
Za’atar and Dried Fruit
.....

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Sweet Spot

Each individual dessert must have a (2) dozen order minimum.

CLIENT CHOICE OF

Minimum order of each item: 2 dozen •Assorted Macarons (GF, V) •Black & White Petit Fours (GF, NF, V) •Strawberry Bavarois (GF, NF)
•Molasses Torte (NF) •Chocolate Satin (GF, NF, VEG) •Frangipane Fancies (V) •Champagne Mousse (GF, NF) •Hazelnut Choux (V)
•Brown Sugar Coconut Panna Cotta (GF, DF) •Mattie French Silk Mousse Cake (GF) •Kate Red Velvet Cheesecake (NF, V) •Corteze Milk
Chocolate Whisky Tart (NF)

\$72 *Per Dozen*

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FULTON'S BAR

A bartender fee of \$300/bartender plus tax will apply for all bars. Card Bars (formerly Cash Bars) are \$1 more per drink and include 26% service charge and 8% tax on every transaction. Specialty Cocktails are \$2 more per drink than the spirit rate.

HYATT X PATRON EXPERIENCE

Tequila continues to be one of the fastest-growing spirits, redefining itself with sophistication and style. Hyatt Hotels and Patron Tequila have partnered this summer to bring you an elevated bar experience with carefully crafted cocktails featuring premium ingredients and exciting collaborations! Cocktails will be added to all bar tiers at \$17 each. Promotion runs May 1st through October 31st.

Spicy Margarita
Patron Silver, Thai Chili Syrup, Fever Tree Classic Margarita Mix,
Scrappy's Fire Water Bitters
.....
Vegetal Margarita
Patron Silver, Thai Basil Syrup, Fever Tree Classic Margarita Mix
.....

HOURLY PER PERSON

\$29 *Per First Hour*

\$43 *Per First Two Hours*

\$12 *Per Additional Hour*

Floral Margarita
Patron Silver, Hibiscus Passionfruit Syrup, Fever Tree Classic
Margarita Mix
.....

FULTON'S TIER ON CONSUMPTION

- BEER
- Coors Banquet
 - Pacifico
 - 4 Noses Bout Damn Time IPA
 - 4 Noses Mountain Wave Pale Ale
 - Denver Beer Co Princess Yum Yum
 - Athletic Run Wild (N/A)

- WINE
- Prince de Lise Brut
 - Tribute Vineyards Chardonnay
 - La Vieille Ferme Blanc
 - Tribute Pinot Noir
 - La Vieille Ferme Rouge

- SPIRITS
- Smirnoff Vodka
 - Beefeater Gin
 - Bacardi Rum
 - Jim Beam Bourbon Whiskey
 - Rittenhouse Rye
 - Cazadores Blanco Tequila
 - Dewar's White Scotch Whiskey
 - Seedlip (N/A)

\$9*Beer*

\$14*Wine*

\$15*Spirits*

\$17*Specialty Cocktails*

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CORTEZE'S BAR

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HYATT X PATRON EXPERIENCE

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HOURLY PER PERSON

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Spicy Margarita
Patron Silver, Thai Chili Syrup, Fever Tree Classic Margarita Mix, Scrappy's Fire Water Bitters
.....

Vegetal Margarita
Patron Silver, Thai Basil Syrup, Fever Tree Classic Margarita Mix
.....

Floral Margarita
Patron Silver, Hibiscus Passionfruit Syrup, Fever Tree Classic Margarita Mix
.....

\$33*Per First Hour*

\$49*Per First Two Hours*

\$14*Per Additional Hour*

CORTEZE'S TIER ON CONSUMPTION

- BEER
 - Coors Banquet
 - Pacifico
 - 4 Noses Bout Damn Time IPA
 - 4 Noses Mountain Wave Pale Ale
 - Denver Beer Co Princess Yum Yum
 - Athletic Run Wild (N/A)
- WINE
 - Mionetto Prosecco
 - Comtesse de Malet Roquefort Blanc
 - McBride Sisters Red Blend
 - Comtesse de Malet Roquefort Rouge
 - Helfrich Riesling
- SPIRITS
 - Ketel One Vodka
 - Bombay Sapphire Gin
 - Breckenridge Spiced Rum
 - Woodford Reserve Whiskey
 - Redemption Rye
 - Olmeca Altos Blanco Tequila
 - Aberlour 12 Scotch Whiskey
 - Seedlip (N/A)

\$9*Beer*

\$16 *Wine*

\$17 *Spirits*

\$19 *Specialty Cocktails*

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SILKS' BAR

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HYATT X PATRON EXPERIENCE

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Spicy Margarita

Patron Silver, Thai Chili Syrup, Fever Tree Classic Margarita Mix, Scrappy's Fire Water Bitters

Vegetal Margarita

Patron Silver, Thai Basil Syrup, Fever Tree Classic Margarita Mix

Floral Margarita

Patron Silver, Hibiscus Passionfruit Syrup, Fever Tree Classic Margarita Mix

HOURLY PER PERSON

\$37 *Per First Hour*

\$55 *Per First Two Hours*

\$16 *Per Additional Hour*

SILKS' TIER ON CONSUMPTION

- BEER
 - Coors Banquet
 - Pacifico
 - 4 Noses Bout Damn Time IPA
 - 4 Noses Mountain Wave Pale Ale
 - Denver Beer Co Princess Yum Yum
 - Athletic Run Wild (N/A)
- WINE
 - Santi Pinot Grigio

- Leon Beyer Riesling
- Movia Cabernet
- Chamisal Pinot Noir
- Moet Imperial Brut
- La Fete Rose

- SPIRITS

- Grey Goose Vodka
- Hendricks Gin
- Banks 5 Island Rum
- Oban Whisky
- Laws Secale Rye
- Makers Mark 46 Bourbon
- Macallan 12 Scotch
- Tequila Ocho Plata
- Seedlip (N/A)

\$9*Beer*

\$18*Wine*

\$19*Spirits*

\$21*Specialty Cocktails*

Prices are subject to 26% taxable service charge and current Denver tax of 8%.Menu pricing and selection may change based on availability and market conditions.

BEER AND WINE

A bartender fee of \$300/bartender plus tax will apply for all bars. Card Bars (formerly Cash Bars) are \$1 more per drink and include 25% service charge and 8% tax on every transaction.

BEER

- BEER
 - Coors Banquet
 - Pacifico
 - 4 Noses Bout Damn Time IPA
 - 4 Noses Mountain Wave Pale Ale
 - Denver Beer Co Princess Yum Yum
 - Athletic Run Wild (N/A)

\$9*Each*

FULTON'S WINE

- WINE
 - Tribute Vineyards Chardonnay
 - La Vielle Ferme Blanc
 - Tribute Vineyards Pinot Noir
 - La Vielle Ferme Rouge
 - Prince de Lise Brut

\$14*By The Glass*

Prices are subject to 26% taxable service charge and current Denver tax of 8%.Menu pricing and selection may change based on availability and market conditions.

BAR ENHANCEMENTS

Pricing Based On Two (2) Hours of Service

BLOODY MARY BAR

Smirnoff Vodka, Homemade Bloody Mary Mix, Local Hot Sauce, Olives, Pickles, Celery, Cheese, Bacon

\$40 *Per Person*

MIMOSA BAR

Mionetto Prosecco, Orange Juice, Grapefruit Juice, and Cranberry Juice

\$28 *Per Person*

MOCKTAILS

Equal To Spirit Cost

- **POMELO SUNSET** Seedlip Tequila, Grapefruit, Lime, Honey, Bitters, Soda
- **COCONUT LIME REFRESHER** Seedlip Rum, Coconut Water, Lime, Agave, Mint, Soda
- **ROSEMARY GRAPEFRUIT FIZZ** Seedlip Gin, Grapefruit, Lemon, Honey, Rosemary, Soda

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DF Dairy Free **CN** Contains Nuts **GF** Gluten Free **SF** Contains Shellfish **VGN** Vegan **V** Vegetarian