



HYATT REGENCY DENVER AT COLORADO CONVENTION CENTER

HYATT WEDDING GUIDE



Bronze

BRONZE INCLUSIONS

Based on 100 Guests Reception \$10,000 (100 Guests x \$100) Site Fee Starting at \$2,500 - Varies by Venue *Estimates is not inclusive of applicable service charge and taxes.*

Reception Package Pricing: \$100 Per Guest

Inclusions

- Choice of Two Passed Hors D'oeuvres
- Sparkling Wine or Cider Toast
- One Hour Signature Hosted Bar during Cocktail Hour
- Bread Presentation Basket on Dinner Tables
- Two Course Plated Dinner
- Coffee Service with Wedding Cake Service
- Wedding Cake with Buttercream Design
- Hotel's Tables, Chairs, Staging and Dance Floor
- Three Votive Candles Per Table
- Two Dressing Rooms on Your Wedding Day
- Complimentary Private Menu Tasting for Up to 4 Guests
- Professional Event Captain and Event Manager
- Upgraded Room Included for Newlyweds' Night of the Wedding, Based on Availability
- Special Room Rates for Guest Accommodations, Based on Availability
- World of Hyatt Honeymoon Award Points

Price is Exclusive of Applicable Service Charge and Taxes. See Menu Selections and Available Enhancement Options.

Wedding Site Fee Starting at \$2,500

Food and Beverage Minimum: Based Upon Date and Event Space

Prices are subject to 25% taxable service charge and current Colorado sales tax of 8%. Menu pricing valid for October 1 - April 30, 2025 and may change based on availability and market conditions. All menu selections are to be received 14 days prior to the first event.

Silver

Based on 100 Guests Reception \$20,000 (100 Guests x \$200) Site Fee Starting at \$2,500 - Varies by Venue *Estimates is not inclusive of applicable service charge and taxes.*

SILVER INCLUSIONS

Reception Package Pricing: \$120 Per Guest

Inclusions

- Choice of Three Passed Hors D'oeuvres
- Sparkling Wine or Cider Toast
- One Hour Signature Hosted Bar during Cocktail Hour
- Bread Presentation Basket on Dinner Tables
- Two Course Plated Dinner
- Coffee Service with Wedding Cake Service
- Wedding Cake with Buttercream Design
- Hotel's Tables, Chairs, Staging and Dance Floor
- Three Votive Candles Per Table
- Two Wedding Day Dressing Rooms
- Complimentary Private Menu Tasting for Up to Four Guests
- Professional Event Captain and Event Manager
- Upgraded Room Included for Newlyweds' Night of the Wedding, Based on Availability
- Special Room Rates for Guest Accommodations, Based on Availability
- World of Hyatt Honeymoon Award Points

Price is exclusive of applicable service charge and taxes. See menu selections and available enhancement options.

Wedding Site Fee Starting at \$2,500

Food and Beverage Minimum: Based Upon Date and Event Space

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Gold

GOLD INCLUSIONS

Reception Package Pricing: \$140 Per Guest

Inclusions

- Choice of Four Passed Hors D'oeuvres
- Sparkling Wine or Cider Toast
- One Hour Signature Hosted Bar during Cocktail Hour
- Bread Presentation Basket on Dinner Tables
- Two Course Plated Dinner
- Coffee Service with Wedding Cake Service
- Wedding Cake with Buttercream Design

- Hotel's Tables, Chairs, Staging and Dance Floor
- Three Votive Candles Per Table
- Two Wedding Day Dressing Rooms
- Complimentary Private Menu Tasting for Up to Four Guests
- Professional Event Captain and Event Manager
- Upgraded Room Included for Newlyweds' Night of the Wedding, Based on Availability
- Special Room Rates for Guest Accommodations, Based on Availability
- World of Hyatt Honeymoon Award Points

Price is exclusive of applicable service charge and taxes. See menu selections and available enhancement options.

Wedding Site Fee Starting at \$2,500

Food and Beverage Minimum: Based Upon Date and Event Space

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Platinum

Based on 100 Guests Reception \$20,000 (100 Guests x \$200) Site Fee Starting at \$2,500 - Varies by Venue *Estimates is not inclusive of applicable service charge and taxes.*

PLATINUM INCLUSIONS

Reception Package Pricing: \$190 Per Guest

Inclusions

- Choice of Four Passed Hors D'oeuvres
- Sparkling Wine or Cider Toast
- One Hour Hosted Signature Bar during Cocktail Hour
- Signature Red and White Wine per Table of 10 with Dinner Service
- Bread Presentation Basket on Dinner Tables
- Personal Preference Dinner
- Wedding Cake with Buttercream Design
- Coffee and Tea Service with Wedding Cake
- Hotel's Tables, Chairs, Staging and Dance Floor
- Three Votive Candles Per Table
- Two Wedding Day Dressing Rooms
- Complimentary Private Menu Tasting for Up to Four Guests
- Professional Event Captain and Event Manager
- Upgraded Room Included for Newlyweds' Night of the Wedding, Based on Availability
- Special Room Rates for Guest Accommodations, Based on Availability
- World of Hyatt Honeymoon Award Points

Price is exclusive of applicable service charge and taxes. See menu selections and available enhancement options.

Wedding Site Fee Starting at \$2,500

Food and Beverage Minimum: Based Upon Date and Event Space

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Emerald

Based on 100 Guests Reception \$10,000 (100 Guests x \$100) 6 Hour Bar Service \$425 Site Fee Starting at \$2,500 - Varies by Venue *Estimates is not inclusive of applicable service charge and taxes.*

EMERALD INCLUSIONS

Reception Package Pricing: \$150 Per Guest

Inclusions

- Choice of Two Passed Hors D'oeuvres
- Sparkling Wine Toast
- One Hour Hosted Signature Bar
- Three Station Buffet Dinner
- Tables, Chairs, Staging and Dance Floor
- Three Votive Candles Per Table
- Two Wedding Day Dressing Rooms
- Complimentary Private Menu Tasting for Up to Four Guests
- Professional Event Captain and Event Manager
- Suite Included for Newlyweds' Night of the Wedding, Based on Availability
- Special Room Rates for Guests' Accommodations, Based on Availability
- World of Hyatt Honeymoon Award Points

Price is exclusive of applicable service charge and taxes. See menu selections and available enhancement options.

Wedding Site Fee Starting at \$2,500

Food and Beverage Minimum: Based Upon Date and Event Space

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Sapphire

Based on 100 Guests Reception \$20,000 (100 Guests x \$200) Site Fee Starting at \$2,500 - Varies by Venue *Estimates is not inclusive of applicable service charge and taxes.*

SAPPHIRE INCLUSIONS

Reception Package Pricing: \$150 Per Guest

Inclusions

- Choice of Three Passed Hors D'oeuvres
- Sparkling Wine Toast
- One Hour Hosted Signature Bar
- Signature Wine Service with Dinner
- Four Station Buffet Dinner
- Coffee and Tea Service with Wedding Cake
- Tables, Chairs, Staging and Dance Floor
- Two Wedding Day Dressing Rooms
- Complimentary Private Menu Tasting for Up to Four guests
- Professional Event Captain and Event Manager
- One Suite Included for Newlyweds' Night of the Wedding, Based on Availability
- Special Room Rates for Guest Accommodations, Based on Availability
- World of Hyatt Honeymoon Award Points

Price is exclusive of applicable service charge and taxes. See menu selections and available enhancement options.

Wedding Site Fee Starting at \$2,500

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Hors D'Oeuvres

HORS D'OEUVRES

Headline

- 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 50 pieces per selection.
- Additional Hors D'oeuvres available to order at \$8 per piece.

COLD SELECTIONS

- Vegetable Wonton Cone
- Tomato & Fresh Mozzarella Stacks
- Bruschetta with Roasted Pepper Bean Hummus
- Blue Cheese, Pear Butter & Walnut Blini
- Strawberries Stuffed with Brie
- Mini Lobster Roll with Cajun Cream
- Crab Wonton Taco
- Nori Ahi Stack
- Mini Poke Bowl with Ahi Tuna
- Smoked Red Bird Chicken with Spring Pea Mousse
- Seared Lamb with Tzatziki Mousse
- Apple Smoked Duck Breast
- Mini Teriyaki Beef Bowl
- Pomegranate Shrimp, Citrus Lemongrass Mousse
- Beef Tenderloin on Blue Corn Pancake

WARM SELECTIONS

- Green Chili Mac & Cheese Lollipop
- Boursin Stuffed Artichoke with Tomato Coulis

Carnitas Style Jackfruit Tostada
Chorizo & Manchego Arepas
Maple Glazed Pork Belly Skewer
Bison Chili Cornbread
Carne Asada Tortilla Crisp
Togarashi Beef Wonton with Orange Marmalade
Shrimp Tempura with Sweet Chili Sauce
Shrimp Casino
Lobster Arancini
Jalapeno Bacon Wrapped Scallop
Sage and Brown Butter Turkey Wrapped in Bacon
Avocado Spring Roll with Roasted Tomato Salsa

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BUFFET STATIONS

CHARCUTERIE STATION

Assorted Selection of Meats, Cheeses, Nuts, Olives, Pickles, Crackers, Fruit and Jams

ITALIAN STATION

- Choice of Spaghetti or Penne Noodles
- Marinara Sauce, Cream Sauce, Meat Sauce
- Tossed Caesar Salad
- Buttered Garlic Bread
- Enhancements | \$12 Per Guest
- Chicken Marsala
 - Chicken Parmesan
 - Chicken Picatta
 - Baked Ravioli Lasagna
 - Broccoli Alfredo
 - Shrimp Scampi
 - Beef Braciola

- Beef Meatballs

SLIDER STATION

Pulled Pork

Baked Beans

Cheeseburger

Coleslaw

Veggie Burger

Mac & Cheese

Shredded Chicken

Homemade Potato Chips

TACO STATION

Adobo Chicken

Carne Asada with Onion and Cilantro

Jack Fruit

Black Bean, Roasted Corn and Quinoa

Accompaniments

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

SOUP & SALAD STATION

French Onion Soup

Classic Caesar Salad

Cobb Salad

Strawberry Spinach Salad

Italian Wedding Soup

Potato Leek Soup

SEAFOOD STATION

Jumbo Shrimp Cocktail Platter

\$10 *Per Person*

SWEET STATION

Dessert Shooters - Choose One

- Tiramisu
- Dulce de Leche
- Strawberry Shortcake
- Panna Cotta
- Whipped Cheesecake

Churro Station

Churros with Chocolate Sauce, Caramel Syrup, Whip Cream and Vanilla Ice Cream

Chocolate-Dipped Station

Chocolate Fountain with Apple Wedges, Pineapple Rings, Coconut Macaroons, Marshmallows and Pretzels

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PLATED DINNER

This Menu is Designed to Select One Salad and One Entree to Be Served to All Guests.

SALADS

- Mixed Artisan Green Salad
Watermelon Radish, Roasted Heirloom Carrots, Goat Cheese,
Sliced Croutons, Balsamic Fig Dressing
- Mixed Greens
Shaved Fennel, Dried Apricots, Goat Cheese, Pumpkin Seeds,
Citrus Vinaigrette
- Chopped Romaine Greens
Cornbread Croutons, Cheddar Cheese, Cucumbers, Wedge
Tomatoes, Cider Vinaigrette Dressing
- Wedged Gem Lettuce
Strawberries, Pistachio Brittle, Blue Cheese, White Balsamic
Vinaigrette

ACCOMPANIMENT OPTIONS

- Garlic Whipped Potatos
- Creamy Orzo Charred Broccolini
- Seasonal Risotto
- Rainbow Baby Carrots
- Charred Broccolini
- Roasted Baby Squash

ENTREES

- Bronze Package Selections
Chicken Piccata Salmon Piccata Charred Flatiron Steak with
Cabernet Demi Glaze Wild Mushroom Ravioli
- Silver Package Selections
Garlic Roasted Breast of Hen Shrimp Scampi with Crusty Garlic
Toast Bison Prime Rib with Rosemary Jus and Shoestring Potato
Nest Ancho Braised Short Rib Roasted Vegetable Struddle
- Gold Package Selections
Seared Chicken Pan Seared Stripped Bass Roasted Beef
Tenderloin with Garlic Demi Charred Ribeye with a Herb Butter
Giant Onion Ring Roasted Vegetable Cannoli with White Tomato
Puree

SELECTIONS ARE DUE TO THE HOTEL NO LATER
THAN 14 BUSINESS DAYS PRIOR TO THE EVENT.

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PLATINUM PERSONAL PREFERENCE MENU

SALADS

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

ACCOMPANIMENT OPTIONS

- Creamy Polenta with Fontina
.....
- Truffle and Parmesan Roasted Potatoes
.....
- Artichoke and Lemon Risotto
.....
- Roasted Garlic and Herb Whipped Potatoes
.....
- Green Chili Mac and Cheese
.....
- Wild Mushroom Mac and Cheese
.....
- Braised Winter Greens
.....
- Honey Glazed Baby Carrots
.....
- Grilled Broccolini with Garlic and Warm Lemon Vinaigrette
.....
- Asparagus with Toasted Hazelnuts and Pecorino
.....
- Roasted Brussel Sprouts with Pomegranate Glaze
.....

INDIVIDUAL GUEST CHOICE ENTREE

- Pistachio Crusted Colorado Lamb Loin
Blackberry Compote
.....
- Local Stout Braised Short Rib
Caramelized Mirepoix
.....
- Herb Rubbed Beef Tenderloin
Roasted Tomatoes and Garlic, Cabernet Reduction
.....
- Oven Roasted Chicken
Cipollini Onions, Cherry Tomatoes, Pan Gravy
.....
- Citrus Glazed Salmon
Shaved Fennel
.....
- Stripped Bass
Herb Salad, Charred Lemon
.....

SALAD, 1ST COURSE, ACCOMPANIMENT
SELECTIONS AND WEDDING CAKE DUE TO THE
HOTEL 14-DAYS PRIOR

Vegetarian (Chef's Choice Selection)
.....

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Former Saint Rehearsal Dinner

PRIVATE EVENT MENU ONE

MAIN COURSE

Local Blackened Bass
Pattypan Squash, Baby Zucchini, Buerre Blanc
.....
Roasted Half Chicken
Boursin Whipped Potatoes
.....
Beef Hanger Steak
Green Chile Polenta, Pineapple Pico de Gallo
.....

APPETIZER ENHANCEMENT

Hazel Dell Mushroom Toast
Blue Cheese Mousse, Focaccia, Garlic Oil
.....
\$10 *Per Person*

APPETIZER

Hazel Dell Mushroom Toast
Blue Cheese Mousse, Focaccia, Garlic Oil
.....

FIRST COURSE

Gotham Greens Salad
Raspberries, Crushed Pistachio, Goat Cheese, Rhubarb
Vinaigrette
.....
Ale Onion Soup
.....

DESSERT

Chef's Family Style Dessert Sampler
.....
\$75 *Per Guest*

PRIVATE EVENT MENU TWO

FIRST COURSE

Gotham Greens Salad
Raspberries, Crushed Pistachio, Goat Cheese, Rhubarb
Vinaigrette
.....
Ale Onion Soup
.....

MAIN COURSE

- Bison Prime Rib
Thick Onion Ring, Horseradish Butter, Agave Baby Carrots
- Seared Scallops
Lemon Puree, Beet Puree, Crushed Peanuts, Fried Capers
- Beef Hanger Steak
Green Chile Polenta, Pineapple Pico de Gallo

DESSERT

- Chef's Family Style Dessert Sampler
- \$120** *Per Guest*

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Mile High Brunch Buffet at Peaks Lounge

MILE HIGH BRUNCH BUFFET

- Chef's Selection of Chilled Juices
- Local and Seasonally Inspired Fruit
- Artisanal Greens with Carrots, Cherry Tomatoes, and Champagne Vinaigrette
- Southern Fried Chicken and Pear Sugar Waffles
- Smoked Salmon
Capers, Boiled Eggs Shaved Red Onions, Dill Cream Cheese
- Grilled 9 Grain Bread
Triple Cream Brie Cheese, Lingonberry Jam
- Greek Yogurt Parfaits
Gluten-Free Granola, Berries
- Individual Baked Egg with Bacon, Caramelized Onions, and Dill Cheese Blintz
Strawberry-Rhubarb Compote
- Baked Manicotti
Wild Mushroom and Spinach Cream
- White Chocolate Mousse Cups
- Mini Fruit Tarts
- Freshly Brewed Regular & Decaffeinated Coffee and Tazo Teas

\$70 Per Person

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Hospitality Suite Menus

BAKERY ITEMS

- Assorted Mini Pastries and Danishes | \$60 Per Dozen
- Beignets with Powdered Sugar | \$60 Per Dozen
- Assorted Donuts* | \$60 Per Dozen
- *Minimum order of 3 dozen
- Sliced Breakfast Bread | \$60 Per Dozen
- Lemon Glazed

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

FRUITS AND BERRIES

- Seasonal Sliced Fruits and Berries | \$10 Per Guest
- *Minimum order of 10 guests
- Assorted Whole Fruit | \$48 Per Dozen

SLIDERS STATION

- Lamb Slider with Whipped Goat Cheese and Pickled Onions
- Falafel with Peppadew Hummus and Feta Tzatziki
- Lump Crab Cake with Pepper Jelly
- Colorado Beef Slider, Cooper Cheese, House-Made Special Sauce
- Bison Burger with American Cheese
- 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

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Wedding Cakes

CAKE FLAVORS

- White Cake
- Red Velvet
- Marble
- Carrot Cake
- Lemon
- Lemon Poppyseed
- Strawberry
- Coconut
- Pink Champagne

FILLINGS

- Raspberry
- Blackberry
- Lemon
- Strawberry
- Cherry
- Chocolate Ganache
- Bavarian Cream
- Chocolate Mousse
- Fresh Fruit
(in season, may require additional pricing)

FROSTING FLAVORS

- Buttercream
- Vanilla
- Chocolate
- Cream Cheese
- Whipped Icing

CONSULT OUR PASTRY CHEF FOR ANY CUSTOM DESIGNED WEDDING CAKES REQUEST. CAKE KNIFE AND TOPPER NOT INCLUDED. PRICING WILL VARY DEPENDING ON SIZE, FLAVOR AND DECORATION.

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Bubbles, White and Red Wine

SIGNATURE WINE SERIES

- Canvas Pinot Grigio, Veneto, Italy

Creamy with aromas of lavender and hints of cinnamon, nutmeg and lemon cream

.....
- Canvas Chardonnay, California

Freshness and richness of pure fruit woven beautifully with subtle, toasty oak.

.....
- Canvas Brut, Blanc de Blancs, Italy

Fresh flavors, flower and fruity aromas with delicate hints of unique golden apple.

.....
- Canvas Pinot Noir, California

Aromas of vivid red fruit with hints of spice that complement the lithe texture.

.....
- Cabernet Sauvignon, California

Subtle hints of oak and spice married with lively tannins.

.....
- \$50** *Per Bottle*

FEATURED SEASONAL WINE

- Finca El Origen, Reserva "Unoaked" Chardonnay

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

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.

.....
- \$53** *Per Bottle*

PREMIUM WINE SELECTIONS

- Villa Sandi, Sparkling Wine, California | \$54 Per Bottle

.....
- Joel Gott Palisades, Red Blend, California | \$72 Per Bottle

.....
- Joseph Wagners Boen, Pinot Noir California | \$58 Per Bottle

.....
- Kaiken Estate, Malbec Mendoza, Argentina | \$50 Per Bottle

.....
- Caymus Bonanza, Cabernet Sauvignon California | \$58 Per Bottle

.....
- The Crossings, Sauvignon Blanc Marlborough, New Zealand | \$45 Per Bottle

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

.....
- Hess Collection, Chardonnay Napa Valley, California | \$72 Per Bottle

.....
- M. Chapoutier Belleruche, Rosé Côtes du Rhône, France | \$50 Per Bottle

.....

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Bar Packages

All bars require a bartender at \$200.00 per bartender for up to 3 hours, per 100 guests.Additional hour is available at \$60.00 per bartender, per hour.

SIGNATURE HOST-SPONSORED BAR PER PERSON

First Hour | \$26 Per Guest

Additional Hour | \$12 Per Guest

PREMIUM BRAND HOST-SPONSORED BAR PER PERSON

First Hour | \$28 Per Guest

Additional Hour | \$14 Per Guest

SUPER PREMIUM HOST-SPONSORED BAR PER PERSON

First Hour | \$30 Per Guest

Additional Hour | \$16 Per Guest

HOST SPONSORED BAR PER DRINK

Domestic Beer | \$8 Per Drink

Imported and Craft Beer | \$9 Per Drink

Stella Artois Cider | \$9 Per Drink

Upslope Snow Melt Seltzer | \$9 Per Drink

Soft Drink | \$7 Per Drink

Mineral Water | \$7 Per Drink

Juices | \$7 Per Drink

Signature Wine | \$12 Per Drink

Seasonal Featured Wine | \$14 Per Drink

Premium Wine Selections | \$16 Per Drink

Sparkling Wine | \$12 Per Drink

Signature Brand Cocktails | \$12 Per Drink

Premium Brand Cocktails | \$14 Per Drink

Super Premium Cocktails | \$16 Per Drink

Cordials | \$14 Per Drink

HOSTED DRINK TICKETS

Signature Brand Ticket | \$12 Per Ticket

Premium Brand Ticket | \$14 Per Ticket

Super Premium Brands | \$16 Per Ticket

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Unique and Curated Bars

HANDCRAFTED COCKTAILS

- Grapefruit Delight
Bacardi Superior Rum, Grapefruit, Fresh Mint, Simple Syrup
- Me and You
Tito’s Handmade Vodka, Pineapple, St. Germaine Liqueur, Fresh Lime Juice, Agave Nectar
- Mockingbird Ginger
Tito’s Handmade Vodka, Fresh Lime Juice, Agave Nectar, Ginger Beer
- Spicy Paloma
Don Julio Blanco Tequila, Fresh Lime Juice, Grapefruit Soda, Ancho Chili Powder

\$16 Per Drink

BLOODY MARY BAR

- 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

PROSECCO POPSICLES

- Orange Sherbet
- Strawberry
- Mango

\$14 Each

CRAFT BREW BAR

- Assortment of Craft Brews
Dry Dock Brewing Company (Aurora) Apricot Blonde, Bootstrap Brewing Company (Longmont) Sticks Pale Ale, Ratio Beerworks (Denver) King of Carrot Flowers Saison, Great Divide Brewing Company (Denver) Titan IPA, Odell Brewing (Fort Collins) Sippin’ Pretty Fruit Sour, and Avery Brewing Company (Boulder) Ellie’s Brown Ale
- Breckenridge Brewery Enhancement | \$8 Per Person
Vanilla Porter
- Left Hand Brewing Company Enhancement | \$8 Per Person
Nitro Milk Stout

\$28 Per Person

Oyster Skewers, Shrimp Skewers ,Oyster Shot/Fried

.....

MIMOSA BAR

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
Macarons & Cake Pops

.....

COLORADO WHISKEY TASTING BAR

Assortment of Whiskies
Colorado Whiskey Tasting Bar: Stranahan’s Blue Peak Single Malt
Whiskey, Woody Creek Distillers Bourbon Whiskey, Old Elk
Straight Rye Rum Cask Finish, Laws Whiskey House Four Grain
Straight Bourbon

.....

Football Enhancement | \$10 Per Person
Breckenridge Bourbon Whiskey, a Blend (Official Bourbon of the
Denver Broncos)

.....

291 Small Batch Colorado Bourbon Whiskey Enhancement | \$12
Per Person

.....

~~\$30~~ *Per Person*

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