





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 **DF VGN CN**

Greek Yogurt Parfait with Fruit Compote and Gluten Free Granola **V GF CN**

Market Fruit and Berries with Toasted Hemp and Flax Seed **DF VGN GF**

MAIN PLATE SELECTIONS

Available on Monday \mathbf{GF} | \$40 Per Guest | \$43 Per Guest on Alternate Days

Cage-Free Scrambled Eggs, Chicken Sausage, Hash Brown Casserole

Available on Tuesday and Saturday ${
m CN}$ | \$40 Per Guest | \$43 Per Guest on Alternate Days

Brioche French Toast with Candied Pecan Granola

Available on Wednesday and Sunday $\mathbf{GF}\,|\,\$40$ Per Guest $|\,\$43$ Per Guest on Alternate Days

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

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

Mushroom and Leek Quiche with Herb Roasted Tomatoes

Available on Friday \mathbf{GF} | \$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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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.

Cucumber, Green Apple and Spinach Juice, Orange Juice **DF VGN GF**

BREAKFAST BUFFET - TUESDAY

Carrot and Orange Juice, Grapefruit Juice DF VGN GF

Sliced Pineapple and Strawberries DF VGN GF

Sliced Cantaloupe and Grapes DF VGN GF	Coconut Milk Overnight Oats with Toasted Coconut and Banana Chips DF VGN GF
Mixed Berry, Greek Yogurt, Gluten Free Granola and Local Honey Parfait V GF	Multigrain Croissants and Banana Nut Breakfast Bread V CN
Croissants and Apple Scones V	Breakfast Sandwiches
Build Your Own Huevos Rancheros GF Cage-Free Scrambled Eggs, Corn Tostadas, Refried Beans, Ranchero Sauce, Chorizo, Accompanied by Smashed	Croissant, Sausage Patty, Cheddar Cheese, Fried Egg *Vegan option will be prepared for 10% of Guarantee unless otherwise requested. Option will be held in back, available on request.
Avocado, Pico de Gallo and Queso Fresco	Coffee, Decaffeinated Coffee & Tazo Tea
Coffee, Decaffeinated Coffee & Tazo Tea	\$47 Per Guest
\$47 Per Guest	\$50 Per Guest on Alternate Days
\$50 Per Guest on Alternate Days	
BREAKFAST BUFFET - WEDNESDAY	BREAKFAST BUFFET - THURSDAY
Pineapple and Coconut Water, Orange Juice DF VGN GF	Beet, Orange and Ginger Juice, Grapefruit Juice DF VGN GF
Seasonally Inspired Sliced Fruit DF VGN GF	Sliced Cantaloupe and Blackberries DF VGN GF
Steel Cut Oatmeal with 2% Milk, Brown Sugar and Raisins DF VGN GF	Individual Flavored Greek Yogurts V GF
	Chocolate Twists and Blueberry Muffins V
Chocolate Croissants and Gluten Free Cranberry Orange Muffin V Scrambled GF 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.	Roasted Tomato, Spinach and Gruyere Baked Frittata V
	Egg Substitute Roasted Vegetable Bake with Corn, Bell Peppers and Vegan Cheese DF VGN GF *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	Coffee, Decaffeinated Coffee & Tazo Tea
\$47 Per Guest	\$47 Per Guest
\$50 Per Guest on Alternate Days	\$50 Per Guest on Alternate Days
BREAKFAST BUFFET - FRIDAY	BREAKFAST BUFFET - SATURDAY
Carrot and Apple Juice, Orange Juice DF VGN GF	Tomato, Carrot, and Celery Juice, Orange Juice DF VGN GF
Sliced Watermelon and Honeydew DF VGN GF	Assorted Seasonal Fruits DF VGN GF

Chia Seed Pudding, Coconut Milk, Granola, Blueberries DF VGN GF	Muesli DF V GF CN Raw Oats, Apples, Dates, Dried Apricots, and Chopped Nuts
Almond Croissants and Mini Salted Caramel Danish V CN	Everything Croissants and Breakfast Bread Slices V
Southwest Breakfast Bowl Station GF Scrambled Eggs, Crumbled Chorizo, Papas Bravas, Salsa Verde, Shredded Cheddar, Sour Cream, Sliced Scallion, Fire Roasted Salsa Coffee, Decaffeinated Coffee & Tazo Tea \$47 Per Guest \$50 Per Guest on Alternate Days	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

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

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HOT SELECTIONS	COLD SELECTIONS
Farmhouse DF GF \$15 Per Guest Scrambled Eggs, All-Natural Nitrate Free Bacon, Chicken Sausage	Make Your Own Yogurt Parfaits V \$8 Per Guest Vanilla Greek Yogurt served with Berries Coulis, Gluten Free Granola, Assorted Berries and Honey
Build your Own Breakfast Taco DF \$15 Per Guest Warm Flour Tortillas, Corn Tortillas, Scrambled Eggs with Mexican Chorizo, Scrambled Egg Whites with Poblano Peppers and Cilantro, Spicy Mexican Potatoes with Caramelized Onions	Main Squeeze Fresh Juice Station DF VGN GF \$10 Per Guest Fresh Pressed Juices Selections Fresh Orange, Kale, Apple Juice Beet & Ginger Juice Carrot & Tumeric Juice (25 Guest Minimum Order, Chef Attendant Required)
Egg White Scramble DF VGN GF \$12 Per Guest	Greek Yogurt Smoothie Station V GF \$10 Per Guest

Scrambled Egg Whites, Seasonal Vegetable, Sun-Dried Tomato served with Tomatillo Salsa and Roasted Breakfast Potatoes

Egg Frittata with Roasted Corn and Poblano Pepper **DFV GF** | \$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 Paired with 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 **DF V GF CN** | \$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

To fu Scramble with Spinach, Mushroom and Sundried Tomatoes $\mbox{DF\,VGN\,GF}\,|\,\$10$ Per Guest (Select Two):

- Strawberry
- Banana
- Nutella
- Guava Melon
- Mango Lime, Coconut Almond Milk

(25 Guests Minimum Order, Chef Attendant Required)

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

Bagel Shop | \$12 Per Guest

Everything and Plain Bagels Green Chili, Scallion, and 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 **DF VGN GF** | \$48 Per Dozen

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Break of the Day

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MINDFUL BREAK - MONDAY

VERY BERRY - TUESDAY

Spinach Feta Croissants V	Berry Macaroon Almond Trail Mix V CN
Apple Wedges with Justin's Almond Butter DF VGN GF CN	Berry Crostata V
Colorado Nut Company Assorted Bags of Snack Mix	Raspberry Tart V
Grapefruit and Rosemary Infused Water DF VGN GF	Wild Berry Oolong Iced Tea DF VGN GF
\$22 Per Guest	\$22 Per Guest
\$25 Per Guest on Alternate Days	\$25 Per Guest on Alternate Days
WHOLESOME - WEDNESDAY	THOUGHTFUL - THURSDAY
Baked Brie Cherry Chutney with Grilled Baguette V	Pomegranate Blueberry Pistachio Kind Bars
Choice of Pastries V	Oogies Kettle Corn
Choose 1 (One) • Lemon Bliss	Chia Seed Pudding with Seasonal Fruit Compote DF VGN GF
Cinnamon StreuselChocolate Fudge	Orange Basil Infused Water DF VGN GF
Cranberry Hazelnut Biscotti V	\$22 Per Guest
Cold Brew Coffee GF	\$25 Per Guest on Alternate Days
\$22 Per Guest	
\$25 Per Guest on Alternate Days	
TWISTED PRETZELS - FRIDAY	HIKE A FOURTEENER - SATURDAY
Yogurt Covered Pretzel V	House made Granola Bites DF VGN GF CN
Sabra Hummus with Pretzels	Jerky Sticks
Bavarian Pretzels Bites with Cheese Sauce and Beer Mustard V	Whole Bananas and Nut Butter DF VGN GF CN
Pretzel Crusted Brownies V	House made Trail Mix V GF CN
\$22 Per Guest	\$22 Per Guest
<i>\$25</i> Per Guest on Alternate Days	\$25 On Alternate Days
SUNDAY FUNDAY	WARM COOKIE STATION - EVERYDAY* V
Select any break of the day at the discounted price.	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	AFTERNOON RECOMMENDATIONS
Assorted Mini Pastries and Danishes V CN \$60 Per Dozen	Assorted Whole Fruit DF VGN GF \$48 Per Dozen
Beignets with Powdered Sugar V \$60 Per Dozen	Assorted Nut and Trail Mix \$60 Per Dozen
Sliced Breakfast Bread V \$60 Per Dozen Lemon Glazed	Sabra Hummus and Pretzel Chips \$72 Per Dozen
Assorted Donuts* \$60 Per Dozen *Minimum order of 3 dozen	Non-Fat Chobani Yogurts \$72 Per Dozen Blueberry, Strawberry & Vanilla
Seasonal Sliced Fruits and Berries* DF VGN GF \$10 Per Guest *Minimum order of 10 guests	Cookie Monster \$72 Per Dozen Chocolate Chip, Peanut Butter, Oatmeal Raisin, White Chocolate Macadamia Cookies
Assorted Greek Yogurts V GF \$72 Per Dozen	Assorted Brownies \$72 Per Dozen
Individual Greek Yogurt Parfaits with Seasonal Compote and Gluten Free Granola V GF \$84 Per Dozen	Chocolate Chunk, Peanut Butter Cup, and Mint Chocolate Brownies
Whole Hard Boiled Eggs DFV GF \$36 Per Dozen	Warm Churros with Chocolate Sauce \$84 Per Dozen
	Pecan and Lemon Bars V CN \$66 Per Dozen
	Sliced Melon Layered with Mozzarella and Prosciutto GF \$84 Per Dozen
	Warm Pretzels with Cheese Sauce and Whole Grain Mustard \mathbf{V} \$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	STILL WATER & SPARKLING WATER
Hot Tazo Tea \$140 Per Gallon	Aquafina Still Bottled Water \$7 Each
Freshly Brewed Coffee \$140 Per Gallon	Perrier and Bubly Sparkling Water \$7 Each
Royal Cup Regular and Decaffeinated Coffee	Infused Water \$50 Per Gallon
Iced Tea \$85 Per Gallon	
Coffee Service Enhancement \$5 Per Guest Flavored Syrups, Chocolate Shavings, Cinnamon and Whipped	

SOFT DRINKS

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

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

Individual Cold Brew Coffee | \$8 Each

HYDRATION STATION

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

BEVERAGE 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.

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 Additional Hour Service | \$10 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: V

Cranberry Scones and Individual Bags of Trail Mix

AFTERNOON SNACK: V

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: V Cranberry Scones and Individual Bags of Trail Mix
AFTERNOON SNACK: V 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	TACO BUFFET – TUESDAY
Spiced Butternut Squash Bisque V GF	Chicken Tortilla Soup DF GF
Local Bean Salad with Pepper, Onion and Tomatoes DF VGN GF	Southwest Romaine Salad DF VGN GF
Hot Red Bird Chicken with Rocker Whiskey Butter Glaze GF	Black Beans, Roasted Corn, Cotija, Corn Tortilla Strips, Chipotle Dressing
Bison Meatloaf with Elevation Ketchup Glaze and Caramelized Onions GF	Grilled Skirt Steak with Onions and Cilantro DF GF
Pueblo Chili Mac and Cheese V	Fajita Chicken with Bell Peppers DF GF
Roasted Baby Broccoli DF VGN GF Carrot Cake with Cream Cheese Frosting V CN \$67 Per Guest \$77 Per Guest on Alternate Days	Baja Shrimp with Pineapple Pico De Gallo DF GF
	Mojo Rice DF VGN GF
	Shredded Cabbage, Lime Wedges, Cotija Cheese V GF
	Tomatillo Salsa, Roasted Tomato Salsa DF VGN GF
	Corn and Flour Tortillas DF VGN
	Dulce de Leche Churros V
	\$67 Per Guest

\$77 Per Guest on Alternate Days

ASSEMBLY HALL DELI BUFFET – WEDNESDAY	WELLBEING BUFFET – THURSDAY
Mushroom Bisque V GF	Coconut Lentil Soup DF VGN GF
Caesar Salad with Hearts of Romaine, Parmesan, Garlic Croutons, Caesar Dressing	Artisanal Greens with Carrots & Cherry Tomatoes, Champagne Vinaigrette DF VGN GF
Hot Buffalo Pastrami and Swiss on a Sourdough Baguette with Beer Mustard Aioli	Boulder Natural Chicken with Chai Broth DF GF
Oven Roasted Turkey Sandwich Garlic Lemon Dill Aioli, Munster Cheese, Bibb Lettuce, and Sliced	Fennel Roasted Salmon with Confit Lemon, Tomato Burre Blanc GF
Cucumbers on Rosemary Focaccia	Heirloom Tri-Color Baby Potatoes, Roasted Garlic Herb Butter ${f V}$ ${f GF}$
Falafel Wrap with Cucumber, Tomato, Carrot, Baby Spinach, and Hummus DF VGN	Garlic Green Beans with Slivered Almonds DF VGN GF CN
Boulder Chips	Lemon Bars V
Chocolate Chip and Walnut Blondies CN	\$67 Per Guest
\$67 Per Guest	\$77 Per Guest on Alternate Days
\$77 Per Guest on Alternate Days	
ROCKY MOUNTAIN LOCAL BUFFET – FRIDAY	NAANSENSE BUFFET - SATURDAY
Chicken Pueblo Soup GF	Grilled Naan V
Local Hydro Greens with Heirloom Tomato Wedges, Cucumber, and Haystack Feta V	Chickpeas, Cilantro, Onion, Cucumber, Tomato, Arugula, Lemon Vinaigrette DFVGF
Served with Raspberry Chipotle Dressing	Saag Paneer V GF
Ceder River Farms Braised Short Rib, Herb Spätzle	Butter Chicken GF
Rocky Mountain Steelhead Trout with Saffron Fennel Broth DF GF	Lamb Vindaloo DF
Buttered Gunnison Potatoes V GF	Saffron Basmati Chickpea Rice DF VGN GF
Roasted Brussels Sprouts with Pomegranate Glaze DFV GF	Coconut Rice Pudding V GF
Apple Crumb Bars V	Chocolate Barfi V GF
\$67 Per Guest \$77 Per Guest on Alternate Days	Kesar Badam Cupcakes V
	House Made Chai Tea (Served in Lieu of Coffee & Tea) DFV GF 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

SUNDAY FUNDAY BUFFET - SUNDAY

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

\$67 Per Guest

SOUP AND SALAD LUNCH BUFFET - EVERYDAY

Hatch Chili and Potato Beer Cheese Soup V

Vegetable Minestrone **DF VGN**

Dijon Potato Salad V GF

Quinoa, Blueberries, Almonds, Shredded Brussels Sprouts and Meyer Lemon Vinaigrette **DF VGN GF CN**

CONSTRUCT YOUR OWN SALAD DF VGN GF

Mixed Greens, Romaine and Spinach

ASSORTED DRESSINGS V GF

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

FRESH TOPPINGS V GF CN

Shredded Cheddar Cheese, Goat 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 GF

Honey-Dijon ASC Certified Salmon DF GF

Assorted Cookies and Brownies V

\$72 Per Guest

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Grab 'n Go Lunch

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

SANDWICH SELECTIONS SALAD SELECTIONS Turkey | \$55 Per Guest Chicken Caesar Salad | \$55 Per Guest Sliced Turkey Breast, Swiss Cheese, Giardiniera Aioli, Bibb Romaine, House made Croutons, Reggiano with Caesar Dressing Lettuce, Tomato served on Sourdough Local Mixed Greens V GF CN | \$55 Per Guest Chicken Club | \$55 Per Guest Mixed Greens, Tomatoes, Dried Cherries, Candied Bacon, Smashed Avocado, Lettuce, Tomato, Peppercorn Aioli on Pecans, Mozzarella with Maple Vinaigrette Sesame Seared Tuna DF GF | \$55 Per Guest Plant Forward V CN | \$55 Per Guest Sesame Seared Tuna, Chopped Romaine Lettuce, Quick Pickled Roasted Portobello, Crispy Onions, Basil Pesto, Watercress, Cucumbers, Edamame, Radish, Crispy Wonton Crisps with served on Ciabatta Bread Sesame Ginger Vinaigrette Italian | \$55 Per Guest Vegan Power Salad Bowl **DF VGN GF** | \$55 Per Guest Genoa Salami, Pepperoni, Ham, Fresh Mozzarella, Red Onion, Kale, Sweet Potato, Quinoa, Blueberries, Sea Salt Chickpeas, Tomato, and Shredded Lettuce Served on French Hoagie Pepitas and Sherry Maple Vinaigrette **ACCOMPANIMENTS** Seasonal Whole Fruit Individual Bag of Chips Chef's Choice of Sweet Treats

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Plated Lunch

Bottled Water

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	ENTREE SELECTIONS
Select one of the following selections	Select one of the following selections
Kale Caesar Salad	Grilled Colorado Flatiron Steak with Local Roasted Oyster
Kale, Romaine Lettuce, Shaved Parmesan, Crispy Croutons,	Mushrooms and Mustard Glaze DF \$65 Per Guest
Caesar Dressing	Heirloom Potatoes, Fried Brussel Sprouts
Wedge Salad GF	Grilled Atlantic Salmon Topped with Smoked Corn Relish,
Crisp Iceberg Wedge Lettuce, Grape Tomatoes, Marinated Red	Creamy Corn Polenta and Shaved Fennel Salad GF \$62 Per

Onions, Pepper Bacon, Buttermilk Blue Cheese Dressing	Guest
Power Salad Farro, Frisee, Corn, Cherry Tomatoes, Fresh Zucchini and Squash Made into Ribbons, Pomegranate Dressing	Garlic Thyme Marinated Regal Crest Chicken Breast, White Cheddar Yukon Mashers and Rosemary Garlic Demi GF \$60 Per Guest
Butternut Squash Soup GF with Crème Fraiche and Chives	All Natural Chicken over Butternut Squash Risotto, Crispy Basil and Caramelized Fennel Herb Jus GF \$60 Per Guest
Chicken Noodle Soup DF House-made Chicken Broth, Chicken Breast Chunks, Carrots, Celery, Onions and Noodles	
Tomato Bisque V GF Zesty Roasted Tomato, Fresh Basil, Garlic, Crème Fraiche	
DESSERT SELECTIONS Select one of the following selections	
Chocolate Dome Cake CN	
New York Style Cheesecake	
Apple Crumb Tartlet with Caramel Sauce	
Chocolate Temptation with Chocolate Hazelnut Cream and Hazeln	ut Crunch
Lemon Blueberry Cheesecake with Berry Compote	
Tiramisu	
	s prior to the first event. If menus are not received within 14 days, menu of the day will erson fee above the selected menu price.Received within 7-days \$5.00++, Received
Hors D'oeuvres	
Our bite-size, mouth-watering appetizers are best served during a reception to enjoy. Minimum order of 25 pieces per selection. Any passed hors d'oet	on prior to dinner. We offer a variety of cold and hot options for your attendees uvres will require Tray Passers - \$150 per passer for up to three hours.
COLD SELECTIONS	HOT SELECTIONS
Vegetable Wonton Cone V \$8 Per Piece	Green Chili Mac and Cheese Lollipop V \$8 Per Piece

Tomato and Fresh Mozzarella Stacks V \$8 Per Piece	Boursin Stuffed Artichoke with Tomato Coulis V GF \$8 Per Piece
Denver Farm Napolean V \$8 Per Piece	Carnitas-Style Jackfruit Tostada DF VGN GF \$8 Per Piece
Blue Cheese, Pear Butter and Walnut Blini V \$8 Per Piece	Avocado Spring Roll with Roasted Tomato Salsa VGN \$8 Per Piece
Strawberries Stuffed with Brie V GF \$8 Per Piece	
Mini Lobster Roll with Cajun Cream SF \$8 Per Piece	Maple Glazed Pork Belly Skewer DF GF \$8 Per Piece
Dill Marinated Shrimp DF GF SF \$8 Per Piece	Bison Chili Cornbread \$8 Per Piece
On Rice Crackers	Carne Asada Tortilla Crisp \$8 Per Piece
Crab Wonton Taco SF \$8 Per Piece	Togarashi Beef Wonton with Orange Marmalade \$8 Per Piece
Nori Ahi Stack DF GF \$8 Per Piece	Sage and Brown Butter Turkey Wrapped in Bacon GF \$8 Per Piece
Mini Poke Bowl with Ahi Tuna \$8 Per Piece	
Rice, Cucumber, Sesame, Fried Onion, Spicy Mayo on Wonton Cup	Shrimp Tempura with Sweet Chili Sauce SF \$8 Per Piece
	Shrimp Casino SF \$8 Per Piece
Smoked Red Bird Chicken with Spring Pea Mousse \$8 Per Piece and Vidalia Onion Jam on Mini Blini	Lobster Arancini SF \$8 Per Piece
Seared Lamb with Tzatziki Mousse \$8 Per Piece	Jalapeno Bacon Wrapped Scallop DF GF \$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 DF GF \$8 Per Piece	
Beef Tenderloin on Blue Corn Pancake \$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.

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Baby Sweet Peppers, Roasted Baby Carrots, Celery, Broccoli and Rainbow Cauliflower **DF VGN GF**

COLORADO CHEESE AND MEATS

Selection of Two Colorado Cheeses and Two Colorado Cured Meats **GF**

SEAFOOD STATION Of guest minimum required Show Crab Claws, Gulf Shrimp, West Coast Oysters on the Half Shell on Ice DF GF SF Gresh Lemon and Lime Wedges, Cocktail Sauce, Poblano Remoulade and Tabasco Sauce V GF 5 pieces per guest*	BYOB - BUILD YOUR OWN BAO STATION Korean BBQ Short Rib, Sticky Pork Belly, Sesame Orange Cauliflower DF GF Bao Buns, Cilantro, Quick Pickles, Scallions, Shaved Brussels Sprout Slaw, Shaved Jalapeno V \$26 Per Guest
on guest minimum required Snow Crab Claws, Gulf Shrimp, West Coast Oysters on the Half Shell on Ice DF GF SF Gresh Lemon and Lime Wedges, Cocktail Sauce, Poblano Remoulade and Tabasco Sauce V GF 5 pieces per guest*	Korean BBQ Short Rib, Sticky Pork Belly, Sesame Orange Cauliflower DF GF Bao Buns, Cilantro, Quick Pickles, Scallions, Shaved Brussels Sprout Slaw, Shaved Jalapeno V
Snow Crab Claws, Gulf Shrimp, West Coast Oysters on the Half Shell on Ice DF GF SF Fresh Lemon and Lime Wedges, Cocktail Sauce, Poblano Remoulade and Tabasco Sauce V GF 5 pieces per guest*	Cauliflower DF GF Bao Buns, Cilantro, Quick Pickles, Scallions, Shaved Brussels Sprout Slaw, Shaved Jalapeno V
resh Lemon and Lime Wedges, Cocktail Sauce, Poblano Remoulade and Tabasco Sauce V GF 5 pieces per guest*	Sprout Slaw, Shaved Jalapeno V
Remoulade and Tabasco Sauce V GF 5 pieces per guest*	
\$45 Per Guest	··
STREET TACO STATION	TAPAS STATION
dobo Chicken DF GF	Smoked Pimentón Short Ribs with Pickled Onions DF
Carne Asada with Onion and Cilantro DF GF	Grilled Artichoke with Preserved Lemon Garlic Aioli DF VGN G
Black Bean, Roasted Corn and Quinoa DF VGN GF	Padron Peppers with Garlic Aioli DF V GF
Corn & Flour Tortillas, Chipotle Crema, Cotija, Roasted Tomato Salsa, Salsa Verde, Shaved Cabbage V \$26 Per Guest	Jamon and Manchego Boards GF
	·· Quince and Sherry Vinegar Glazed Pork Belly DF GF
	\$30 Per Guest
POPCORN STATION	POUTINE STATION
Popcorn Shrimp	Sweet Potato Waffle Fries DF VGN GF
opcorn Cauliflower V	Shredded Braised Short Rib DF GF
Buffalo Blue Cheese Sauce, Truffle Aioli, Dynamite Sauce, Honey Mustard, Mango Habanero V	Cheese Curds, Green Chile Queso, Shredded Cheddar, Sour Cream, Buttermilk Ranch, Garlic Aioli, Green Onions, Chopped
Caramel Popcorn V GF	Bacon and Rosemary Gravy

\$26 Per Guest

CEVICHE STATION Marinated Shrimp and Whitefish DF GF SF	SLIDERS STATION Choose two options Groups of 200 attendees and above may select additional slider option at \$10.00 per each option per	
Jalapenos, Mango, Onions, Cilantro, Avocado, Cucumber, Tomato, Pineapple, Limes with Tortilla Chips DF VGN GF	guest. Lamb Slider with Whipped Goat Cheese and Pickled Onions	
\$30 Per Guest	Falafel with Peppadew Hummus and Feta Tzatziki V	
	Lump Crab Cake with Pepper Jelly SF	
	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 DF VGN GF	
	\$26 Per Guest	
GRILLED CHEESE STATION	POKE + TARTARE STATION	
Station Attendant Required - \$150 per attendant for up to three hours.	Poke with Wakimi and Wontons DF	
Gruyere with Caramelized Onion on Wheat Bread V	Beef Tartare, Egg Yolk, Scallions, Capers, Whole Grain Mustard, Citrus Zest, Cornichons DF GF	
Cooper Cheese on Brioche V	\$30 Per Guest	
Brie and Pear on Oat Bread V		
Broccoli Cheese Soup V GF		
Tomato Soup DF VGN GF		
\$26 Per Guest		

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Carving Stations

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

\$35 Per Guest	<i>\$40</i> Per Guest		
Balsamic Grilled Vegetable Salad DF VGN GF Mac and Cheese with Cornbread Gratin V Local Honey Mustard DF V GF Jalapeno Cornbread Muffins V	Wheat Rolls V		
	Basil Chimichurri with Honey Molasses Jus DF VGN GF		
	Green Chili and Goat Cheese Potato Gratin GF		
	Caprese Salad V GF		
BEER CAN SMOKED CHICKEN DF GF	PORCETTA DF GF		
\$35 Per Guest	VIV (Country)		
BREAST GF Arugula Salad, Walnuts, and Dried Cherries with White Balsamic Vinaigrette DF VGN GF CN Jalapeno Cornbread Stuffing V House Made Cranberry Relish and Pan Gravy DF Harvest Seeded Twist Rolls V	Creamy Horseradish Sauce and Au Jus DF French Rolls V \$40 Per Guest		
		Sour Cream Chive Whipped Potatoes V GF	
		Ceasar Dressing	
	Red Leaf Romaine with Pretzel Croutons, Parmesan Cheese and		
	COLORADO ROSEMARY CITRUS STUFFED TURKEY	MESQUITE SMOKED PRIME RIBEYE DF GF	

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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	BBQ RECEPTION PACKAGE
Baby Iceberg Wedge Salads GF	Honey Coleslaw V GF
Beer Battered Cheese Curds with Pepper Jelly V	Pimento Cheese with Carrot Sticks, Celery Sticks and Crackers V

Spirident/Actione Dip With Wallin Nadin 1	Combreda With Honey Butter •
Korean BBQ Wings with Buttermilk Ranch Ribeye Cheese Steaks with Stout Au Jus S'mores Bars V Colorado Beer Flights Recommendation Avery White Rascal, Bootstraps Sticks Pale Ale, Avalanche Amber, Avery Ellie's Brown, Odell's Sippin' Pretty, Tommy Knocker Blood Orange IPA Non-Alcoholic, Holidaily Gluten Free Beer available at \$9.00++ per each	Ancho Smoked Brisket DF GF Carving Attendant is Required at prevailing rates
	Charred Chicken Leg and Thigh with Honey Mustard DF GF
	Pork Belly Burnt Ends DF GF
	Peach Cobbler V
	Colorado Whiskey Tasting Station Enhancement is recommended
\$45 Per Guest	Stranahan, Leopold Brother's and Breckenridge Whiskey available at \$30.00++ per guest per hour

\$45 Per Guest

AL DENTE RECEPTION PACKAGE

Spinach Artichoke Dip with Warm Naan V

Caprese Skewers with Aged Balsamic V GF

Garlic Parmesan Knots V

Lamb Regout with Basil and Cippolini Onion

Ravioli, Asparagus, Roasted Heirloom Tomatoes and Crispy Basil

Gnocchi with Roasted Mushrooms, Artichokes, Blistered Tomatoes, Baby Kale with Roasted Pepper Coulis $\mbox{DF\,V}$

Tiramisu V

Wine Pairing Recommendation
Planeta III Bianco, Planetta III Rosso, Planetta Rose *available at*\$52.00++ per bottle

\$45 Per Guest

DF&I RECEPTION PACKAGE

Cornbread with Honey Butter V

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 **DF GF**

Coconut Vegan Curry, Tonkotsu and Katsu Chicken

Pre-Set Noodle Bowls V

Ramen Noodles, Udon Noodles and Vermicelli

Proteins DF SF

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 V

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-minutes maximum service. Attendant is available at \$150.00 per attendant.

MINI CUPCAKE COCKTAIL STATION (21+ REQUIRED)	DESSERT SHOOTER STATION	
Piña Colada Cupcake with Rum Pipette V	Tiramisu V	
Chocolate Bacon Cupcake with Bourbon Pipette V	Dulce de Leche V	
Moscow Mule Cupcake with Vodka Pipette V	Strawberry Shortcake V	
Strawberry Daquiri Cupcake with Rum Pipette V	Panna Cotta V GF	
\$26 Per Guest	Whipped Cheesecake V	
	\$26 Per Guest	
LET THEM EAT CAKE STATION	TARTELETTE STATION	
Opera Mini Layered Cake V CN	Pecan Mini Tart V CN	
Red Velvet Mini Layered Cake V	Fresh Fruit Mini Tart V	
Chocolate Mini Layered Cake V	Chocolate Mini Tart V	
Raspberry Mini Layered Cake V CN	Almond Mini Tart V CN	
Tres Leches Mini Layered Cake V	Lemon Mini Tart V	
\$26 Per Guest	Raspberry Mini Tart V CN	
	\$26 Per Guest	

CHOCOLATE-DIPPED STATION V

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	DESSERT SELECTIONS
Mixed Artesian Green Salad with Watermelon Radish, Roasted Heirloom Carrots, Goat Cheese, Sliced Croutons and Strawberry Dressing	NY Cheesecake with Berry Compote and Raspberry Sauce
	Red Velvet Cake
Mixed Greens with Shaved Fennel, Dried Apricots, Goat Cheese,	Tiramisu
Pumpkin Seeds and Citrus Vinaigrette GF	Raspberry Pistachio Mousse Cake CN
Chopped Romaine Greens with Cornbread Croutons, Cheddar Cheese, Cucumbers and Heirloom Tomatoes and Apple Cider Vinaigrette Dressing	Sacher Torte with Honey Cream and Strawberries
Baby Iceberg Lettuce with Strawberries, Pistachio Brittle, Blue Cheese and White Balsamic Vinaigrette GF	
ENTREE SELECTIONS	
Charred Filet GF \$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 Striped Bass \$80 Per Guest Roasted Tomato Faro and Beurre Rose	
Seared Chicken GF \$70 Per Guest Mashed Herbed Potatoes, Grilled Broccolini and Red Pepper Coulis	
Grilled Sirloin \$75 Per Guest Skin on Yukon Garlic Mashed Potato, Asparagus, Carrots and House	Demi

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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	PLANNER'S CHOICE APPETIZER Choose One Option
1. The planner chooses the appetizer, salad, 2 sides, and dessert in advance.	Gnocchi with Colorado Lamb Bolognese GF
2. A custom printed menu featuring up to four entree selections is provided for your guests.	Mushroom Ravioli with Trumpet Mushroom and Parmesan Shrimp and Beet Risotto with Lemon EVOO GF
3. Specially trained servers take your guests' orders as they are seated.	Seared Pork Belly with Grilled Pineapple and Watercress DF GF
PLANNER'S CHOICE SALAD Choose One Option	PLANNER'S CHOICE SIDES Choose up to Two Options
Arugula with Sliced Stone Fruit, Crumbled Farmers Cheese, Roasted Tomato and Raspberry Vinaigrette GF	Creamy Grits with Chili Rojo Queso GF
	Truffle and Parmesan Roasted Potatoes GF
Heirloom Tomatoes and Burrata with Petite Basil, Aged Balsamic and EVOO GF	Butternut Squash and Lemon Risotto GF
Arugula, Radicchio and Roasted Fennel, Orange Supreme with Simple Lemon Vinaigrette GF	Roasted Garlic and Herb Whipped Potatoes GF
	Roasted Brussel Sprouts with Balsamic Glaze
Zucchini Garden Salad with Goat Cheese, Pepitas, Smoked Tomatoes and Lemon Citrus Dressing GF	Grilled Broccolini with Garlic and Warm Lemon Vinaigrette DF GF
	Asparagus with Toasted Pecans and Pecorino GF CN
	Pomegranate Glazed Baby Carrots DF GF
	Wild Mushroom Mac and Cheese
	Braised Collard Greens DF GF
INDIVIDUAL GUESTS' CHOICE ENTREE Choose up to Four Options	PLANNER'S CHOICE DESSERT Choose One Option
Striped Bass GF	Black Pomest
Shaved Fennel, Asparagus, Apple, Charred Grapefruit Barre Blanc	Tres Leches Cake
Citrus Glazed Salmon GF with Bashon Apple Butter	Chocolate Tart with Espresso Cream, Hazelnut Spread and Strawberries CN

Oven Roasted Chicken **DF GF**

with Cipollini Onions, Cherry Tomatoes, Pan Gravy	Lemon Twist Cheesecake	
Herb Rubbed Beef Tenderloin DF with Roasted Tomatoes and Garlic with Cabernet Reduction	\$130 Per Guest	
Local Stout Braised Short Rib DF with Caramelized Onion Jam		
Pistachio Crusted Colorado Lamb Loin DF GF CN with Macerated Blackberries		
Vegetarian Chef's Choice Custom Selection		

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Buffet Dinner

Treat your attendees to a variety of options with our Cher'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	COLORADO INSPIRED DINNER BUFFET
Baby Spinach Salad with Roasted Apples Dried Cranberries, Goat Cheese and Candied Walnuts V GF CN	Hydro Greens with Cherry Tomatoes, Red Onion, Cucumber and Blueberry Balsamic Vinaigrette DF V GF
Regal Crest Chicken with Roasted Red Pepper Sauce DF GF	Local Stout Braised Short Ribs with Onion Jam DF
Grilled Flatiron Steak with House Made Steak Sauce DF	Red Bird Chicken with Smoky Red Pepper Chimichurri DF GF
Gnocchi with Butternut Alfredo and Roasted Tomato Sage V GF CN	Colorado Style Chili Rellenos V with Chili Rojo and Cotija Cheese
Mashed Potatoes V GF	Roasted Brussels Sprouts with Agave Nectar DF VGN GF
Broccolini with Lemon Zest DF VGN GF	Green Chili Grits V GF
Square Pecan Pie V CN	Chocolate Cake V CN
Old Fashioned Carrot Cake V CN	Peach Cobbler V
<i>\$90</i> Per Guest FOOTHILLS DINNER BUFFET	<i>\$90</i> Per Guest BUILD YOUR OWN DINNER BUFFET

Romaine and Radicchio with Bell Peppers, Chickpeas and Preserved Lemon Vinaigrette DF V GF	Choose (2) options from each category. Additional selections available at an additional cost.	
Roasted Leg of Lamb with Blackberry Demi-Glace DF GF	SOUP AND SALAD Choose two (2) options. Additional options available for \$10++	
Pan Seared Trout with Cucumber Ribbon Salad DF GF	per guest.	
Artichoke Roasted Tomato and White Bean Tarts with Kale Pesto V GF	Beer Cheese Soup with Pretzel Croutons V	
Caramelized Leek and Potato Gratin V GF	Creamy Wild Rice Soup V GF	
Charred Rainbow Cauliflower DF VGN GF	New England Clam Chowder GF	
Lemon Meringue Pie V Bread Pudding with Caramel and Chocolate Drizzle V	Roasted Vegetable Salad with Red Wine Vinaigrette DF VGN GF	
	Candied Gold Beets and Goat Cheese with Baby Kale and Sherry Vinaigrette V GF	
\$90 Per Guest	Traditional Caesar Salad with Garlic Croutons	
	Baby Field Greens with Wild Wonder Tomato, Garden Cucumbers, Shredded Carrots, Bean Sprouts with Balsamic and Ranch Dressing V GF	
	PROTEIN Choose two (2) options. Additional options available for \$20++ per guest.	
	Peculiar Beer Can Chicken DF	
	Honey Mustard Glazed Chicken Thighs with Caramelized Onion Ragout DF GF	
	Smoked Sirloin with a Rocker Bourbon Glaze DF GF	
	Bison Flank Steak with a Wild Mushroom Ragout DF GF	
	Lamb Osso Bucco with Roasted Fennel and Onions DF GF	
	Fennel Dusted Steelhead Trout with Charred Orange Beurre Blanc GF	
	Lemon Roasted Trout with Tomato Basil Ragout DF GF	
	Seafood Cioppino with Saffron Tomato Broth DF GF SF	
	Brown Sugar Mustard Glazed Tender Belly Pork Loin with a Pear Demi Glaze DF GF	

STARCH AND VEGETABLES

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

per guest.
Bacon Chili Mac and Cheese
Smoked Cheddar Au Gratin Potatoes V GF
Sweet Potato Mash with Brulee Marshmallow V GF
Roasted Beet and Farro Risotto V
Wild Rice Pilaf DF VGN GF
Roasted Vegetable Ratatouille DF V GF
Blistered Baby Carrots DF VGN GF
Charred Broccolini DF VGN GF
Roasted Brussel Sprouts with Cotija Cheese V GF
DESSERTS Choose two (2) options. Additional options available for \$10++ per guest.
Chocolate Caramel Fudge Cake V
Assorted Cheesecake Bites V
Fresh Berries Cream Puff V
Assorted Pies: Oreo and Peanut Butter Fluff V CN
Banana Walnut Blondie and Biscoff Rocky Road Bar V CN
Wild Berry Cobbler V
Espresso Mousse Cups with White Chocolate Shards V
\$100 Per Guest

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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

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

- 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

- 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 & Seasonal Wine Series

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

SIGNATURE WINE SERIES: CANVAS BY MICHAEL MONDAVI

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

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

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

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

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

Canvas Brut, Blanc de Blancs, Italy | \$50 Per Bottle

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 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.

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

CHANGE STARTS HERE - INTERCEPT WINE BY CHARLES WOODSON

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

Chardonnay, Aroyo Seco, Monterey, California | \$55 Per Bottle

Medium bodied with notes of ripe peaches, shortbread, and creamy lemon curd. Rich from barrel fermentation and sur lie aging, the wine has bright acidity with a lingering toasty oak finish. Pairs well with seafood (salmon, crab, octopus), roasted chicken, and fresh salads.

Pinot Noir, Monterey, California | \$55 Per Bottle

Garnet in color, with aromas of strawberry, pastry cream, and nutmeg. This wine is medium bodied with dusty fine-grained tannins and a long juicy finish. Enjoy with grilled salmon, braised duck, or stuffed Portobello mushrooms.

Red Blend, Paso Robles, California | \$55 Per Bottle

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

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Bubbles, White And Red Wines

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

SPARKLING	WHITES		
Mionetto Avantgarde, Prosecco, Veneto, Italy \$55 Per Bottle	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		
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			
			Mer Soleil 'Reserve', Chardonnay, Monterey Coast, California \$65

	Per Bottle
ROSÉ	REDS
La Vielle Ferme, Rosé, France \$59 Per Bottle	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 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.

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. 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.

\$16 Per Drink

*Copper Mug Rentals Required

\$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

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

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

\$9 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.

SIGNATURE BAR

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

First Hour | \$26 Per Guest

Each Additional Hour	\$12 Per Guest

PREMIUM BAR

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

First Hour | \$28 Per Guest

Each Additional Hour | \$14 Per Guest

SUPER-PREMIUM BAR

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

First Hour | \$30 Per Guest

Each Additional Hour | \$16 Per Guest

PREMIUM BEER, SELTZER, AND WINE BAR

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

First Hour | \$28 Per Guest

Each Additional Hour | \$14 Per Guest

HOST SPONSORED BAR PER DRINK

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

Signature Cocktails | \$12 Per Drink

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

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
Fever Tree Tonic Water & Club Soda \$7 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

LABOR CHARGES

Bartender | \$200 Per Bartender Up to three hours

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

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

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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*

The Original

Prosecco, Aperol, and Club Soda, Garnished with an Orange Slice

Aperol Shandy-Dandy

Upslope Lager, Aperol, Lemon Juice, and Angostura Bitters, Garnished with a Lemon Twist

Rose All Day

Aperol, Rose, Club Soda, Garnished with a Peach Slice

Archangel

Gin, Aperol, Lime Juice, Simple Syrup, and Club Soda, Garnished with a Cucumber Slice

Modern Medicine

Bourbon, Aperol, Lemon Juice, Simple Syrup, Angostura Bitters, with a Scotch Float, and Garnished with a Lemon Twist

Spring Flowers

Rum, Aperol, Lime Juice, Elderflower Liqueur, and Bitters

Venetian Margarita

Tequila, Aperol, Lime Juice, Orange Juice, Agave Nectar, served in a Salt Rimmed Glass, and Garnished with an Orange Twist

Aperol Float

Muddled Raspberries, Vanilla Ice Cream OR Gelato, Aperol, and Club Soda, Garnished with a Sprig of Thyme

\$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

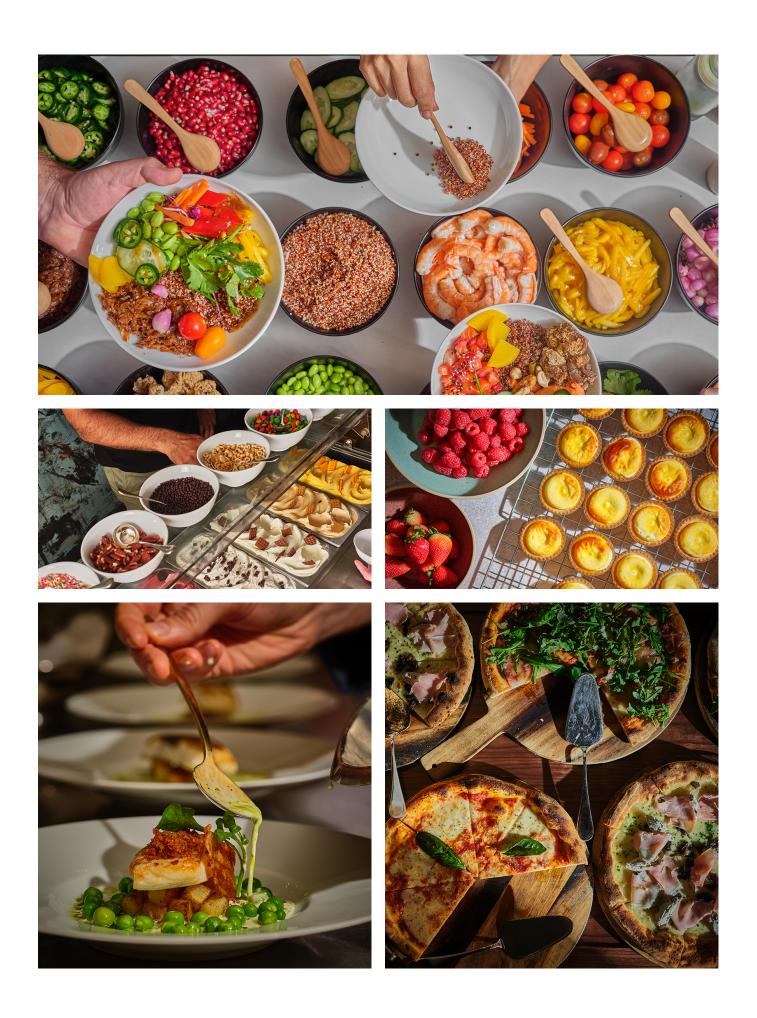
Mini Beef Slider, Mini Grilled Cheese, Local Fried Rocky Mountain Oyster Skewers, Shrimp Skewers, Oyster Shot/Fried

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

MEETING & EVENT MENUS HYATT REGENCY DENVER