



HYATT REGENCY DENVER
MEETING & EVENT MENUS



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 **GF** | \$40 Per Guest | \$43 Per Guest on Alternate Days
Cage-Free Scrambled Eggs, Chicken Sausage, Hash Brown Casserole

Available on Tuesday and Saturday **CN** | \$40 Per Guest | \$43 Per Guest on Alternate Days
Brioche French Toast with Candied Pecan Granola

Available on Wednesday and Sunday **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 **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.

BREAKFAST BUFFET - MONDAY

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**

Mixed Berry, Greek Yogurt, Gluten Free Granola and Local Honey Parfait **V GF**

Croissants and Apple Scones **V**

Build Your Own Huevos Rancheros **GF**

Cage-Free Scrambled Eggs, Corn Tostadas, Refried Beans, Ranchero Sauce, Chorizo, Accompanied by Smashed Avocado, Pico de Gallo and Queso Fresco

Coffee, Decaffeinated Coffee & Tazo Tea

\$47 Per Guest

\$50 Per Guest on Alternate Days

BREAKFAST BUFFET - WEDNESDAY

Pineapple and Coconut Water, Orange Juice **DF VGN GF**

Seasonally Inspired Sliced Fruit **DF VGN GF**

Steel Cut Oatmeal with 2% Milk, Brown Sugar and Raisins **DF VGN GF**

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.**

Coffee, Decaffeinated Coffee & Tazo Tea

\$47 Per Guest

\$50 Per Guest on Alternate Days

BREAKFAST BUFFET - FRIDAY

Carrot and Apple Juice, Orange Juice **DF VGN GF**

Sliced Watermelon and Honeydew **DF VGN GF**

Coconut Milk Overnight Oats with Toasted Coconut and Banana Chips **DF VGN GF**

Multigrain Croissants and Banana Nut Breakfast Bread **V CN**

Breakfast Sandwiches

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.**

Coffee, Decaffeinated Coffee & Tazo Tea

\$47 Per Guest

\$50 Per Guest on Alternate Days

BREAKFAST BUFFET - THURSDAY

Beet, Orange and Ginger Juice, Grapefruit Juice **DF VGN GF**

Sliced Cantaloupe and Blackberries **DF VGN GF**

Individual Flavored Greek Yogurts **V GF**

Chocolate Twists and Blueberry Muffins **V**

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

\$47 Per Guest

\$50 Per Guest on Alternate Days

BREAKFAST BUFFET - SATURDAY

Tomato, Carrot, and Celery Juice, Orange Juice **DF VGN GF**

Assorted Seasonal Fruits **DF VGN GF**

Chia Seed Pudding, Coconut Milk, Granola, Blueberries **DF VGN GF**

Almond Croissants and Mini Salted Caramel Danish **V CN**

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*

Muesli **DF V GF CN**
Raw Oats, Apples, Dates, Dried Apricots, and Chopped Nuts

Everything Croissants and Breakfast Bread Slices **V**

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.

HOT SELECTIONS

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

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

Egg White Scramble **DF VGN GF** | \$12 Per Guest

COLD SELECTIONS

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

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)

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 **DF V 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

Tofu Scramble with Spinach, Mushroom and Sundried Tomatoes **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**

Apple Wedges with Justin's Almond Butter **DF VGN GF CN**

Colorado Nut Company Assorted Bags of Snack Mix

Grapefruit and Rosemary Infused Water **DF VGN GF**

\$22 *Per Guest*

\$25 *Per Guest on Alternate Days*

WHOLESOME - WEDNESDAY

Baked Brie Cherry Chutney with Grilled Baguette **V**

Choice of Pastries **V**

Choose 1 (One)

- Lemon Bliss
- Cinnamon Streusel
- Chocolate Fudge

Cranberry Hazelnut Biscotti **V**

Cold Brew Coffee **GF**

\$22 *Per Guest*

\$25 *Per Guest on Alternate Days*

TWISTED PRETZELS - FRIDAY

Yogurt Covered Pretzel **V**

Sabra Hummus with Pretzels

Bavarian Pretzels Bites with Cheese Sauce and Beer Mustard **V**

Pretzel Crusted Brownies **V**

\$22 *Per Guest*

\$25 *Per Guest on Alternate Days*

SUNDAY FUNDAY

Select any break of the day at the discounted price.

Berry Macaroon Almond Trail Mix **V CN**

Berry Crostata **V**

Raspberry Tart **V**

Wild Berry Oolong Iced Tea **DF VGN GF**

\$22 *Per Guest*

\$25 *Per Guest on Alternate Days*

THOUGHTFUL - THURSDAY

Pomegranate Blueberry Pistachio Kind Bars

Oogies Kettle Corn

Chia Seed Pudding with Seasonal Fruit Compote **DF VGN GF**

Orange Basil Infused Water **DF VGN GF**

\$22 *Per Guest*

\$25 *Per Guest on Alternate Days*

HIKE A FOURTEENER - SATURDAY

House made Granola Bites **DF VGN GF CN**

Jerky Sticks

Whole Bananas and Nut Butter **DF VGN GF CN**

House made Trail Mix **V GF CN**

\$22 *Per Guest*

\$25 *On Alternate Days*

WARM COOKIE STATION - EVERYDAY* **V**

Warm Chocolate Chip and Sugar Cookies with Choice of Toppings: Sprinkles, Butterfinger Crunch, Mini Chocolate Chips,

\$22 *Per Guest*

M&Ms, Nuts, Chocolate Sauce, Caramel Sauce *Minimum of 50
Guests Required. Chef Attendant Required at Prevailing Rate

\$22 *Per Guest*

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A La Carte Bakeries and Snacks

Variety of goods available during morning and afternoon breaks.

MORNING RECOMMENDATIONS

Assorted Mini Pastries and Danishes **V CN** | \$60 Per Dozen

Beignets with Powdered Sugar **V** | \$60 Per Dozen

Sliced Breakfast Bread **V** | \$60 Per Dozen
Lemon Glazed

Assorted Donuts* | \$60 Per Dozen
*Minimum order of 3 dozen

Seasonal Sliced Fruits and Berries* **DF VGN GF** | \$10 Per Guest
*Minimum order of 10 guests

Assorted Greek Yogurts **V GF** | \$72 Per Dozen

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

Whole Hard Boiled Eggs **DF V GF** | \$36 Per Dozen

AFTERNOON RECOMMENDATIONS

Assorted Whole Fruit **DF VGN GF** | \$48 Per Dozen

Assorted Nut and Trail Mix | \$60 Per Dozen

Sabra Hummus and Pretzel Chips | \$72 Per Dozen

Non-Fat Chobani Yogurts | \$72 Per Dozen
Blueberry, Strawberry & Vanilla

Cookie Monster | \$72 Per Dozen
Chocolate Chip, Peanut Butter, Oatmeal Raisin, White Chocolate
Macadamia Cookies

Assorted Brownies | \$72 Per Dozen
Chocolate Chunk, Peanut Butter Cup, and Mint Chocolate
Brownies

Warm Churros with Chocolate Sauce | \$84 Per Dozen

Pecan and Lemon Bars **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 **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

Hot Tazo Tea | \$140 Per Gallon

Freshly Brewed Coffee | \$140 Per Gallon
Royal Cup Regular and Decaffeinated Coffee

Iced Tea | \$85 Per Gallon

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

Individual Cold Brew Coffee | \$8 Each

STILL WATER & SPARKLING WATER

Aquafina Still Bottled Water | \$7 Each

Perrier and Bubly Sparkling Water | \$7 Each

Infused Water | \$50 Per Gallon

SOFT DRINKS

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

Red Bull and Sugar Free Red Bull | \$7 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

Minimum of 10 guests required for break packages, add \$4.00 per guest for groups under this amount. The package must be ordered for the full guaranteed guest count. Break packages served for up to 1 hour, unless otherwise noted.

BEVERAGE PACKAGES

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

- Two Hours Service | \$30 Per Person
- Four Hours Service | \$40 Per Person
- Six Hours Service | \$50 Per Person
- Eight Hours Service | \$60 Per Person
- 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

Spiced Butternut Squash Bisque **V GF**

Local Bean Salad with Pepper, Onion and Tomatoes **DF VGN GF**

Hot Red Bird Chicken with Rocker Whiskey Butter Glaze **GF**

Bison Meatloaf with Elevation Ketchup Glaze and Caramelized Onions **GF**

Pueblo Chili Mac and Cheese **V**

Roasted Baby Broccoli **DF VGN GF**

Carrot Cake with Cream Cheese Frosting **V CN**

\$67 *Per Guest*

\$77 *Per Guest on Alternate Days*

TACO BUFFET – TUESDAY

Chicken Tortilla Soup **DF GF**

Southwest Romaine Salad **DF VGN GF**
Black Beans, Roasted Corn, Cotija, Corn Tortilla Strips, Chipotle Dressing

Grilled Skirt Steak with Onions and Cilantro **DF GF**

Fajita Chicken with Bell Peppers **DF GF**

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

- Mushroom Bisque **V GF**
- Caesar Salad with Hearts of Romaine, Parmesan, Garlic Croutons, Caesar Dressing
- Hot Buffalo Pastrami and Swiss on a Sourdough Baguette with Beer Mustard Aioli
- Oven Roasted Turkey Sandwich
- Garlic Lemon Dill Aioli, Munster Cheese, Bibb Lettuce, and Sliced Cucumbers on Rosemary Focaccia
- Falafel Wrap with Cucumber, Tomato, Carrot, Baby Spinach, and Hummus **DF VGN**
- Boulder Chips
- Chocolate Chip and Walnut Blondies **CN**

\$67 Per Guest

\$77 Per Guest on Alternate Days

ROCKY MOUNTAIN LOCAL BUFFET – FRIDAY

- Chicken Pueblo Soup **GF**
- Local Hydro Greens with Heirloom Tomato Wedges, Cucumber, and Haystack Feta **V**
- Served with Raspberry Chipotle Dressing
- Ceder River Farms Braised Short Rib, Herb Spätzle
- Rocky Mountain Steelhead Trout with Saffron Fennel Broth **DF GF**
- Buttered Gunnison Potatoes **V GF**
- Roasted Brussels Sprouts with Pomegranate Glaze **DF V GF**
- Apple Crumb Bars **V**

\$67 Per Guest

\$77 Per Guest on Alternate Days

WELLBEING BUFFET – THURSDAY

- Coconut Lentil Soup **DF VGN GF**
- Artisanal Greens with Carrots & Cherry Tomatoes, Champagne Vinaigrette **DF VGN GF**
- Boulder Natural Chicken with Chai Broth **DF GF**
- Fennel Roasted Salmon with Confit Lemon, Tomato Burre Blanc **GF**
- Heirloom Tri-Color Baby Potatoes, Roasted Garlic Herb Butter **V GF**
- Garlic Green Beans with Slivered Almonds **DF VGN GF CN**
- Lemon Bars **V**

\$67 Per Guest

\$77 Per Guest on Alternate Days

NAANSENSE BUFFET - SATURDAY

- Grilled Naan **V**
- Chickpeas, Cilantro, Onion, Cucumber, Tomato, Arugula, Lemon Vinaigrette **DF V GF**
- Saag Paneer **V GF**
- Butter Chicken **GF**
- Lamb Vindaloo **DF**
- Saffron Basmati Chickpea Rice **DF VGN GF**
- Coconut Rice Pudding **V GF**
- Chocolate Barfi **V GF**
- Kesar Badam Cupcakes **V**
- House Made Chai Tea (Served in Lieu of Coffee & Tea) **DF V 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

- Turkey | \$55 Per Guest
Sliced Turkey Breast, Swiss Cheese, Giardiniera Aioli, Bibb Lettuce, Tomato served on Sourdough
- Chicken Club | \$55 Per Guest
Bacon, Smashed Avocado, Lettuce, Tomato, Peppercorn Aioli on Focaccia
- Plant Forward **V CN** | \$55 Per Guest
Roasted Portobello, Crispy Onions, Basil Pesto, Watercress, served on Ciabatta Bread
- Italian | \$55 Per Guest
Genoa Salami, Pepperoni, Ham, Fresh Mozzarella, Red Onion, Tomato, and Shredded Lettuce Served on French Hoagie

ACCOMPANIMENTS

- Seasonal Whole Fruit
- Individual Bag of Chips
- Chef's Choice of Sweet Treats
- Bottled Water

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Plated Lunch

Ideal for a lunch meeting, our composed plated lunches feature Chef’s seasonal specialties including a salad or soup, entrée, and dessert. Coffee, decaffeinated coffee and selections of teas and bread service are included in the menu. Contact your event manager for any special dietary needs.

STARTER SELECTIONS

- Select one of the following selections*
- Kale Caesar Salad
Kale, Romaine Lettuce, Shaved Parmesan, Crispy Croutons, Caesar Dressing
- Wedge Salad **GF**
Crisp Iceberg Wedge Lettuce, Grape Tomatoes, Marinated Red

SALAD SELECTIONS

- Chicken Caesar Salad | \$55 Per Guest
Romaine, House made Croutons, Reggiano with Caesar Dressing
- Local Mixed Greens **V GF CN** | \$55 Per Guest
Mixed Greens, Tomatoes, Dried Cherries, Candied Pecans, Mozzarella with Maple Vinaigrette
- Sesame Seared Tuna **DF GF** | \$55 Per Guest
Sesame Seared Tuna, Chopped Romaine Lettuce, Quick Pickled Cucumbers, Edamame, Radish, Crispy Wonton Crisps with Sesame Ginger Vinaigrette
- Vegan Power Salad Bowl **DF VGN GF** | \$55 Per Guest
Kale, Sweet Potato, Quinoa, Blueberries, Sea Salt Chickpeas, Pepitas and Sherry Maple Vinaigrette

ENTREE SELECTIONS

- Select one of the following selections*
- Grilled Colorado Flatiron Steak with Local Roasted Oyster Mushrooms and Mustard Glaze **DF** | \$65 Per Guest
Heirloom Potatoes, Fried Brussel Sprouts
- Grilled Atlantic Salmon Topped with Smoked Corn Relish, Creamy Corn Polenta and Shaved Fennel Salad **GF** | \$62 Per

Onions, Pepper Bacon, Buttermilk Blue Cheese Dressing

Power Salad

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

Butternut Squash Soup **GF**
with Crème Fraiche and Chives

Chicken Noodle Soup **DF**
House-made Chicken Broth, Chicken Breast Chunks, Carrots,
Celery, Onions and Noodles

Tomato Bisque **VGF**
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 Hazelnut Crunch

Lemon Blueberry Cheesecake with Berry Compote

Tiramisu

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Hors D’oeuvres

Our bite-size, mouth-watering appetizers are best served during a reception prior to dinner. We offer a variety of cold and hot options for your attendees to enjoy. Minimum order of 25 pieces per selection. Any passed hors d'oeuvres will require Tray Passers - \$150 per passer for up to three hours.

COLD SELECTIONS

Vegetable Wonton Cone **V** | \$8 Per Piece

Guest

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

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

HOT SELECTIONS

Green Chili Mac and Cheese Lollipop **V** | \$8 Per Piece

- Tomato and Fresh Mozzarella Stacks **V** | \$8 Per Piece
- Denver Farm Napolean **V** | \$8 Per Piece
- Blue Cheese, Pear Butter and Walnut Blini **V** | \$8 Per Piece
- Strawberries Stuffed with Brie **V GF** | \$8 Per Piece
- Mini Lobster Roll with Cajun Cream **SF** | \$8 Per Piece
- Dill Marinated Shrimp **DF GF SF** | \$8 Per Piece
- On Rice Crackers
- Crab Wonton Taco **SF** | \$8 Per Piece
- Nori Ahi Stack **DF GF** | \$8 Per Piece
- Mini Poke Bowl with Ahi Tuna | \$8 Per Piece
- Rice, Cucumber, Sesame, Fried Onion, Spicy Mayo on Wonton Cup
- Smoked Red Bird Chicken with Spring Pea Mousse | \$8 Per Piece
- and Vidalia Onion Jam on Mini Blini
- Seared Lamb with Tzatziki Mousse | \$8 Per Piece
- Pickled Cucumber on Mini Pita Bread
- Mini Teriyaki Beef Bowl | \$8 Per Piece
- Edamame Mousse, Stir-fry Carrot on Eggroll Cup
- Apple Smoked Duck Breast **DF GF** | \$8 Per Piece
- Beef Tenderloin on Blue Corn Pancake | \$8 Per Piece

- Boursin Stuffed Artichoke with Tomato Coulis **V GF** | \$8 Per Piece
- Carnitas-Style Jackfruit Tostada **DF VGN GF** | \$8 Per Piece
- Avocado Spring Roll with Roasted Tomato Salsa **VGN** | \$8 Per Piece
- Maple Glazed Pork Belly Skewer **DF GF** | \$8 Per Piece
- Bison Chili Cornbread | \$8 Per Piece
- Carne Asada Tortilla Crisp | \$8 Per Piece
- Togarashi Beef Wonton with Orange Marmalade | \$8 Per Piece
- Sage and Brown Butter Turkey Wrapped in Bacon **GF** | \$8 Per Piece
- Shrimp Tempura with Sweet Chili Sauce **SF** | \$8 Per Piece
- Shrimp Casino **SF** | \$8 Per Piece
- Lobster Arancini **SF** | \$8 Per Piece
- Jalapeno Bacon Wrapped Scallop **DF GF** | \$8 Per Piece

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Presentation Stations

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

FARMERS MARKET VEGGIES

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

COLORADO CHEESE AND MEATS

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

Vegan Black Bean Dip, Onion Dip, Chipotle Lime Hummus **V GF**

Assorted Gluten Free Crackers and Flatbreads **V CN**

\$26 *Per Guest*

SEAFOOD STATION

50 guest minimum required

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

\$45 *Per Guest*

STREET TACO STATION

Adobo Chicken **DF GF**

Carne Asada with Onion and Cilantro **DF GF**

Black Bean, Roasted Corn and Quinoa **DF VGN GF**

Corn & Flour Tortillas, Chipotle Crema, Cotija, Roasted Tomato Salsa, Salsa Verde, Shaved Cabbage **V**

\$26 *Per Guest*

POPCORN STATION

Popcorn Shrimp

Popcorn Cauliflower **V**

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

Caramel Popcorn **V GF**

Buttered Popcorn **V GF**

\$26 *Per Guest*

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

\$26 *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*

TAPAS STATION

Smoked Pimentón Short Ribs with Pickled Onions **DF**

Grilled Artichoke with Preserved Lemon Garlic Aioli **DF VGN GF**

Padron Peppers with Garlic Aioli **DF V GF**

Jamon and Manchego Boards **GF**

Quince and Sherry Vinegar Glazed Pork Belly **DF GF**

\$30 *Per Guest*

POUTINE STATION

Sweet Potato Waffle Fries **DF VGN GF**

Shredded Braised Short Rib **DF GF**

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

\$26 *Per Guest*

CEVICHE STATION

Marinated Shrimp and Whitefish **DF GF SF**

.....

Jalapenos, Mango, Onions, Cilantro, Avocado, Cucumber,
Tomato, Pineapple, Limes with Tortilla Chips **DF VGN GF**

.....

\$30 *Per Guest*

GRILLED CHEESE STATION

Station Attendant Required - \$150 per attendant for up to three hours.

Gruyere with Caramelized Onion on Wheat Bread **V**

.....

Cooper Cheese on Brioche **V**

.....

Brie and Pear on Oat Bread **V**

.....

Broccoli Cheese Soup **V GF**

.....

Tomato Soup **DF VGN GF**

.....

\$26 *Per Guest*

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SLIDERS STATION

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

Lamb Slider with Whipped Goat Cheese and Pickled Onions

.....

Falafel with Peppadew Hummus and Feta Tzatziki **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*

POKE + TARTARE STATION

Poke with Wakimi and Wontons **DF**

.....

Beef Tartare, Egg Yolk, Scallions, Capers, Whole Grain Mustard, Citrus Zest, Cornichons **DF GF**

.....

\$30 *Per Guest*

Carving Stations

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

COLORADO ROSEMARY CITRUS STUFFED TURKEY BREAST **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**

\$35 *Per Guest*

MESQUITE SMOKED PRIME RIBEYE **DF GF**

Red Leaf Romaine with Pretzel Croutons, Parmesan Cheese and Ceasar Dressing

Sour Cream Chive Whipped Potatoes **V GF**

Creamy Horseradish Sauce and Au Jus **DF**

French Rolls **V**

\$40 *Per Guest*

BEER CAN SMOKED CHICKEN **DF GF**

Balsamic Grilled Vegetable Salad **DF VGN GF**

Mac and Cheese with Cornbread Gratin **V**

Local Honey Mustard **DF V GF**

Jalapeno Cornbread Muffins **V**

\$35 *Per Guest*

PORCETTA **DF GF**

Caprese Salad **V GF**

Green Chili and Goat Cheese Potato Gratin **GF**

Basil Chimichurri with Honey Molasses Jus **DF VGN GF**

Wheat Rolls **V**

\$40 *Per Guest*

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Reception Packages

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

DENVER BREW PUB RECEPTION PACKAGE

Baby Iceberg Wedge Salads **GF**

Beer Battered Cheese Curds with Pepper Jelly **V**

BBQ RECEPTION PACKAGE

Honey Coleslaw **V GF**

Pimento Cheese with Carrot Sticks, Celery Sticks and Crackers **V**

Spinach Artichoke Dip with Warm Naan **V**

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*

\$45 *Per Guest*

AL DENTE RECEPTION PACKAGE

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 **DF V**

Tiramisu **V**

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

\$45 *Per Guest*

Cornbread with Honey Butter **V**

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
Stranahan, Leopold Brother's and Breckenridge Whiskey
available at \$30.00++ per guest per hour

\$45 *Per Guest*

DE&I RECEPTION PACKAGE

Station Attendant Required - \$150 per attendant for up to three
hours.

Farm to Table Vegetable Display Featuring Ekar Farm
Ekar Farms started at the the Denver Academy of Torah. They aim
to bring the Denver Jewish community together to focus on
issues of food security, urban farming, and more. They commit to
growing 20,000 pounds of produce a year for various food access
partners throughout the Denver area.

Tuna Poke with Lotus Chips Featuring Honolulu Fish Co.
Honolulu Fish Co. was started in 1995 by Wayne Samiere, a
marine biologist. This top seafood distributor offers a wide variety
of eco-friendly Pacific water fish throughout the United States.
They are committed to the environment and to promoting
sustainability in its fishing practices.

Made to Order Quesadilla Bar Featuring Raquelitas Tortillas and
Renaissance Man Chicken
Raquelitas Tortillas has been in the De La Torre family since 1959.
The company purchases all products locally, all ingredients are
non-gmo or organic, and are designed to be nutritionally
responsible. They are also environmentally friendly, with 100% of
their power coming from wind generated electricity. Renaissance
Man Food Services is a certified minority-owned food company
started in 2002 and led by Herschel Walker, bringing quality
poultry, pork, and bakery products to food service. They ensure
to partner with high quality suppliers who offer high-quality and

competitively priced products.

Thai Sausage Sliders Featuring Island Bwoy Sausage Company
Chef Mark Henry started Island Bwoy in 2012 as an ode to his childhood. Growing up in Jamaica, he always had hope that Jamaican cuisine would make an impact in the culinary world. Chef Mark's perfected jerk seasoning is used in a variety of Island Bwoy's products.

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

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

\$75 *Per Guest*

RAMEN STATION

Broths **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

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MINI CUPCAKE COCKTAIL STATION (21+ REQUIRED)

- Piña Colada Cupcake with Rum Pipette **V**
- Chocolate Bacon Cupcake with Bourbon Pipette **V**
- Moscow Mule Cupcake with Vodka Pipette **V**
- Strawberry Daquiri Cupcake with Rum Pipette **V**

\$26 Per Guest

DESSERT SHOOTER STATION

- Tiramisu **V**
- Dulce de Leche **V**
- Strawberry Shortcake **V**
- Panna Cotta **V GF**
- Whipped Cheesecake **V**

\$26 Per Guest

LET THEM EAT CAKE STATION

- Opera Mini Layered Cake **V CN**
- Red Velvet Mini Layered Cake **V**
- Chocolate Mini Layered Cake **V**
- Raspberry Mini Layered Cake **V CN**
- Tres Leches Mini Layered Cake **V**

\$26 Per Guest

TARTELETTE STATION

- Pecan Mini Tart **V CN**
- Fresh Fruit Mini Tart **V**
- Chocolate Mini Tart **V**
- Almond Mini Tart **V CN**
- Lemon Mini Tart **V**
- 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

- Mixed Artesian Green Salad with Watermelon Radish, Roasted Heirloom Carrots, Goat Cheese, Sliced Croutons and Strawberry Dressing
- Mixed Greens with Shaved Fennel, Dried Apricots, Goat Cheese, Pumpkin Seeds and Citrus Vinaigrette **GF**
- Chopped Romaine Greens with Cornbread Croutons, Cheddar Cheese, Cucumbers and Heirloom Tomatoes and Apple Cider Vinaigrette Dressing
- Baby Iceberg Lettuce with Strawberries, Pistachio Brittle, Blue Cheese and White Balsamic Vinaigrette **GF**

DESSERT SELECTIONS

- NY Cheesecake with Berry Compote and Raspberry Sauce
- Red Velvet Cake
- Tiramisu
- Raspberry Pistachio Mousse Cake **CN**
- Sacher Torte with Honey Cream and Strawberries

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

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

PLANNER'S CHOICE SALAD

Choose *One* Option

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

INDIVIDUAL GUESTS' CHOICE ENTREE

Choose up to *Four* Options

- Striped Bass **GF**
- Shaved Fennel, Asparagus, Apple, Charred Grapefruit Barre Blanc
- Citrus Glazed Salmon **GF**
- with Bashon Apple Butter
- Oven Roasted Chicken **DF GF**

PLANNER'S CHOICE APPETIZER

Choose *One* Option

- Gnocchi with Colorado Lamb Bolognese **GF**
- Mushroom Ravioli with Trumpet Mushroom and Parmesan
- Shrimp and Beet Risotto with Lemon EVOO **GF**
- Seared Pork Belly with Grilled Pineapple and Watercress **DF GF**

PLANNER'S CHOICE SIDES

Choose up to *Two* Options

- Creamy Grits with Chili Rojo Queso **GF**
- Truffle and Parmesan Roasted Potatoes **GF**
- Butternut Squash and Lemon Risotto **GF**
- Roasted Garlic and Herb Whipped Potatoes **GF**
- Roasted Brussel Sprouts with Balsamic Glaze
- 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**

PLANNER'S CHOICE DESSERT

Choose *One* Option

- Black Pomest
- Tres Leches Cake
- Chocolate Tart with Espresso Cream, Hazelnut Spread and Strawberries **CN**

with Cipollini Onions, Cherry Tomatoes, Pan Gravy

.....

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

.....

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

.....

Lemon Twist Cheesecake

.....

\$130 *Per Guest*

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Buffet Dinner

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

FLATIRONS DINNER BUFFET

Baby Spinach Salad with Roasted Apples Dried Cranberries, Goat Cheese and Candied Walnuts **V GF CN**

.....

Regal Crest Chicken with Roasted Red Pepper Sauce **DF GF**

.....

Grilled Flatiron Steak with House Made Steak Sauce **DF**

.....

Gnocchi with Butternut Alfredo and Roasted Tomato Sage **V GF CN**

.....

Mashed Potatoes **V GF**

.....

Broccolini with Lemon Zest **DF VGN GF**

.....

Square Pecan Pie **V CN**

.....

Old Fashioned Carrot Cake **V CN**

.....

\$90 *Per Guest*

FOOTHILLS DINNER BUFFET

COLORADO INSPIRED DINNER BUFFET

Hydro Greens with Cherry Tomatoes, Red Onion, Cucumber and Blueberry Balsamic Vinaigrette **DF V GF**

.....

Local Stout Braised Short Ribs with Onion Jam **DF**

.....

Red Bird Chicken with Smoky Red Pepper Chimichurri **DF GF**

.....

Colorado Style Chili Rellenos **V**
with Chili Rojo and Cotija Cheese

.....

Roasted Brussels Sprouts with Agave Nectar **DF VGN GF**

.....

Green Chili Grits **V GF**

.....

Chocolate Cake **V CN**

.....

Peach Cobbler **V**

.....

\$90 *Per Guest*

BUILD YOUR OWN DINNER BUFFET

Romaine and Radicchio with Bell Peppers, Chickpeas and Preserved Lemon Vinaigrette **DF V GF**

Roasted Leg of Lamb with Blackberry Demi-Glace **DF GF**

Pan Seared Trout with Cucumber Ribbon Salad **DF GF**

Artichoke Roasted Tomato and White Bean Tarts with Kale Pesto **V GF**

Caramelized Leek and Potato Gratin **V GF**

Charred Rainbow Cauliflower **DF VGN GF**

Lemon Meringue Pie **V**

Bread Pudding with Caramel and Chocolate Drizzle **V**

\$90 Per Guest

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

SOUP AND SALAD

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

Beer Cheese Soup with Pretzel Croutons **V**

Creamy Wild Rice Soup **V GF**

New England Clam Chowder **GF**

Roasted Vegetable Salad with Red Wine Vinaigrette **DF VGN GF**

Candied Gold Beets and Goat Cheese with Baby Kale and Sherry Vinaigrette **V GF**

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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Full Day Package

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

FULL-DAY PACKAGE

Breakfast Buffet of the Day

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

Break of the Day

Menu is designed for 30-minute service

Lunch Buffet of the Day

Menu is designed for 1-hour service

Afternoon Break of Assorted Local Snacks or Assorted Cookies

Menu is designed for 30-minute service

All Day Beverage Service

- Freshly Brewed Regular and Decaffeinated Coffee
- Hot Tazo Teas
- Pepsi, Diet Pepsi, Decaffeinated Pepsi Soft Drinks
- Red Bull, Diet Red Bull, Teakoe Flavored Iced Tea
- Sparking Water

Refreshed for each scheduled meal function.

\$160 *Per Guest*

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Half Day Packages

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

GRAND RISING HALF DAY PACKAGE

Breakfast Buffet of the Day

Menu is designed for one-hour service Optional enhancements are available at prevailing menu price per guest

Break of the Day

Menu is designed for 30-minute service

Half Day Beverage Service

- Freshly Brewed Regular and Decaffeinated Coffee

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

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

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

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

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

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

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

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

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

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

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

WHITES

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

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

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

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

ROSÉ

La Vielle Ferme, Rosé, France | \$59 Per Bottle

Per Bottle

REDS

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

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

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

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

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

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Hand Crafted Cocktails

Transform an ordinary bar experience! Mixology is the art of combining 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

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

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.

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*

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*

*Copper Mug Rentals Required

\$16*Per Drink*

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

\$16*Per Drink*

ALCOHOL FREE COCKTAILS

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

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

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

\$9*Per Drink*

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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

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Bud Light, Coors Light, Steam Hard Cider

Carano Extra Fat Tire Amber Ale Odell IPA Blue Moon Belgian

Run Wild IPA and Mexican Style Canner

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Bud Light Coors Light Stem Hard Cider

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

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Up to three hours

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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