



BREAKFAST OF THE DAY

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. All prices noted are for the designated day only, if chosen on an alternate day, an additional \$5.00 Per Guest will be charged Served with Freshly Brewed Regular & Decaff Coffee and a Selection of Hot Teas

SUNDAY

- Orange, Grapefruit, Apple Juice
- Sliced Watermelon, Pineapple, and Cantaloupe
- Assorted Quick Breads
- Herb Roasted Breakfast Potatoes
- Rocky Mountain Frittata, Spinach, Onions, Swiss Cheese
- Infused Water

\$48 Per Person

TUESDAY

- Orange, Cranberry, Grapefruit Juice
- Sliced Honeydew, Cantaloupe and Kiwi
- Banana Bread
- Scrambled Egg Whites, Spinach, Onion, Roasted Tomato
- Steel Cut Oatmeal with Cinnamon, Candied Pecans, Brown Sugar, Golden Raisins
- Hash Brown Potatoes
- Infused Water

\$48 Per Person

MONDAY

- Orange, Apple, Cranberry Juice
- Bananas and Pears
- Assorted Danishes
- Greek Yogurt with Fresh Berries, Almonds, Flax & Chia Seeds, Granola
- Vegetable Breakfast Scramble, Spinach, Onion, Roasted Tomato
- Herb Roasted Breakfast Potatoes
- Infused Water

\$48 Per Person

WEDNESDAY

- Orange, Grapefruit, Apple Juice
- Sliced Honeydew, Cantaloupe and Berries
- Chocolate Croissants
- Scrambled Eggs
- Pork Sausage
- Breakfast Potatoes
- Infused Water

\$48 Per Person

THURSDAY

Orange, Apple, Cranberry Juice

Bananas, Apples

Cranberry Pistachio Scones

Greek Yogurt with Dried Berries, Almonds, Granola

Egg White Frittata, Spinach, Ham, Mushroom, Swiss Cheese

Home Style Potatoes

Infused Water

\$48 Per Person

SATURDAY

Orange, Apples, Grapefruit Juice

Sliced Honeydew and Cantaloupe

Bagels

Denver Style Scrambled Eggs

Bacon

Breakfast Potatoes

Infused Water

\$48 Per Person

Please note that all food and beverage prices are subject to a 25% service charge and all applicable state and local taxesFor groups under 25, a \$5.00 Per Guest surcharge will apply..*We advise in accordance with the law that "thoroughly cooking foods of animal origins such as beef, eggs, fish, lamb, poultry or shellfish reduces the risk of food borne illness." Individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercookedUpdated 04.01.2023

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 or Breakfast Buffet and the minimum order is equal to the guarantee for the meal.

SANDWICHES & BURRITOS

Vegetarian Burrito | \$12 Per Person
Scrambled Eggs, Mixed Vegetables, Cheddar Cheese, Salsa

Croissant Sandwich | \$12 Per Person
Scrambled Egg, Bacon, Cheddar Cheese

English Muffin Sandwich | \$12 Per Person
Fried Egg, Canadian Bacon, Cheddar Cheese

Breakfast Burrito | \$14 Per Person
Scrambled Egg, Potato, Chorizo, Pepper Jack Cheese, Salsa

FRIDAY

Orange, Cranberry, Apple Juice

Bananas, Apples, Sliced Honeydew, and Cantaloupe

Assorted Croissant

Breakfast Burritos with Egg, Potato, Chorizo, Peppers, Monterey Jack Cheese, Salsa Verde, Sour Cream

Roasted Paprika Potatoes

Infused Water

\$48 Per Person

FARM FRESH EGGS

Egg White Frittata | \$14 Per Person
Spinach, Roasted Tomato, Bell Peppers

Eggs & Omelet Station | \$20 Per Person
Eggs & Omelets Made Your Way by a Chef Attendant Ham, Bacon, Sausage, Mushrooms, Peppers, Onions, Spinach, Tomatoes, Cheeses Chef Attendant Fee \$150 Per 75 Guests

Rocky Mountain Quiche | \$14 Per Person
Roasted Potatoes, Peppers, Onions

Verde

Eggs Benedict | \$16 Per Person
English Muffin, Poached Egg, Canadian Bacon, Hollandaise

Build Your Own Avocado Toast | \$15 Per Person
Locally Sourced Rosemary Bread, Onion, Jalapeno, Roasted Mushrooms, Microgreens, Queso Fresco, Everything Bagel Seasoning, Olive Oil

MEAT & POTATOES

Bacon | \$7 Per Person

Chicken Sausage | \$7 Per Person

Elk Sausage | \$7 Per Person

Smoked Salmon Display, Bagels, Cream Cheese | \$16 Per Person

Roasted Red Skin Potatoes | \$5 Per Person

Hash Brown Potatoes | \$5 Per Person

Buttermilk Biscuits, Green Chile Sausage Gravy | \$8 Per Person

SWEETS

Chia Seed Pudding | \$7 Per Person
Coconut Milk, Fresh Berries, Toasted Coconut

Assorted Mini Donuts | \$6 Per Person

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BREAKFAST BUFFET

Heartier breakfast options will nourish your attendees as they begin their day. All Breakfasts include Coffee, Decaffeinated Coffee & Herbal Tazo Tea.

TURQUOISE LAKE

Selection of Chilled Juices

Whole and Low-Fat Milk

Sliced Pineapple, Honeydew and Cantaloupe

Croissant, Gluten Free Muffins, Assorted Quick Breads

Steel Cut Oatmeal
Cinnamon, Candied Pecans, Brown Sugar, Golden Raisins

Scrambled Eggs

Bacon

Herb Roasted Country Potatoes

French Toast, Maple Syrup, Whipped Butter

\$60 Per Person

GRAND BRUNCH

Orange, Apples, Grapefruit Juice

Sliced Honeydew and Cantaloupe

Croissant, Gluten Free Muffins, Bagels

Smoked Salmon

Denver Style Scrambled Eggs

Bacon

Hash Brown Potatoes

Antipasti
Assorted Olives and Cornichon Marinated Mozzarella, Tomato, Artichoke Prosciutto, Capicola, Salami, Chorizo Baguette, Focaccia, Grissini Sticks

Shrimp Cocktail

3 Pieces Per Person

Prime Rib

Herb Roasted Prime Rib Peppercorn Sauce, Horseradish Sauce
Rolls & Butter

\$115 Per Person

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MORNING BREAK OF THE DAY

A part of Hyatt's menu of the day program, our morning break of the day is designed to make planning your event easy – and it's the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren't repeating options. All prices noted are for the designated day only, if chosen on an alternate day, an additional \$5.00 Per Guest will be charged. Break packages served for up to 1 hour.

MONDAY & FRIDAY

Slice Fresh Fruit Plate and Berries

Mini French Madeleines

Apple Crumple and Caramel Bars

Milk Chocolate Pretzels

\$26 Per Person

TUESDAY & SATURDAY

Old Fashion Sugar Cookie

Yogurt Parfait

Vegan Nut Energy Power Bite

Almonds, Peanut Butter, Chia Seeds, Pumpkin Seeds, Walnuts,
Pecans, Dried Cherries

Chocolate Covered Almonds

\$26 Per Person

WEDNESDAY & SUNDAY

Orange Cranberry Muffins

Flakey Puff Pastry Sugar Palmier

Almond and Cashew Bow

Strawberry Shortcake Bite

\$26 Per Person

THURSDAY

Individual Fruit Salad

Assorted French Macarons

Triple Chocolate Brownie Bites

Petite Coffee Breads

Lemon Poppy, Chocolate, Lemon, and Cinnamon Streusel

\$26 Per Person

EVERYDAY

Build Your Own Trail Mix

Granola, M&Ms, Peanuts, Cashews, Almonds, Pecans Raisins, Dried Cranberries, Yogurt Covered Raisins Pretzels, Goldfish Crackers, Beef Jerky

\$28 Per Person

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AFTERNOON BREAK OF THE DAY

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MONDAY & FRIDAY

Vegetable and Cheese Empanada, Salsa Verde

Tortilla Chips

Salsa, Guacamole, Pico, Queso Dip

Cinnamon-Sugar Churros

Chocolate Sauce and Caramel Sauce

Infused Water

\$26 Per Person

TUESDAY & SATURDAY

Infused Water

Chocolate Covered Pretzel

Yogurt Covered Pretzels

Pretzel Bites

Cheddar Cheese Sauce Hot Mustard

Infused Water

\$26 Per Person

WEDNESDAY & SUNDAY

Individual Seasonal Crudite, Hummus

House Made Potato Chips, Blue Cheese Dip

Yogurt Parfait

THURSDAY

Artisan Cured Meats & Cheeses

Jam and Mustard

Assorted Breads, Crackers & Gluten-Free Crackers

\$26 Per Person

Dried Fruits & Nuts

Infused Water

\$26 Per Person

EVERYDAY

Build Your Own Trail Mix
Granola, M&Ms, Peanuts, Cashews, Almonds, Pecans Raisins, Dried Cranberries, Yogurt Covered Raisins Pretzels, Goldfish Crackers, Beef Jerky

\$28 Per Person

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A LA CARTE BAKERIES AND SNACKS

Variety of goods available during morning and afternoon breaks.

FROM THE KITCHEN

Minimum order is equal to the guarantee for event.

Cheese Board | \$16 Per Person

Charcuterie Board | \$16 Per Person

Whole Fruit | \$6 Per Person

Sliced Fruit | \$7 Per Perseon

A LA CARTE

Brownies & Blondies

Assorted Cookies

Breakfast Pastries & Bakeries

Linzer Cookie, Buttery Almond Short Dough filled with Jam

Pistachio White Chocolate Scones

Assorted Donuts & Donut Holes

Vegan Nut Energy Power Bars
Almonds, Peanut Butter, Chia Seeds, Pumpkin Seeds, Walnuts, Pecans, Dried Cherries

Blackberry Creme Fan Danish

Colorado Bars
Pistachio, Dried Cherries, Rolled Oats, Chocolate Chips, Peanut Butter, Bitter Sweet Chocolate

\$60 Per Dozen

SNACK MIXES

Colorado Pub Mix | \$25 Per Pound

Mixed Nuts | \$21 Per Pound

Roasted Peanuts | \$18 Per Pound

INDIVIDUAL SNACKS

Minimum order is equal to the guarantee for event.

Pretzels | \$6 Each

Trail Mix | \$6 Per Person

Boulder Kettle Chips | \$16 Per Pound

White Cheddar Popcorn | \$6 Each

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A LA CARTE BEVERAGES

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

COFFEE & TEA

Locally Roasted Vail Mountain Coffee | \$105 Per Gallon
Regular & Decaffeinated Each Urn is 2 Gallons

Gourmet Hot Teas | \$105 Per Gallon
Each Urn is 2 Gallons

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SOFT DRINKS

Assorted Izze Sparkling Juice | \$7 Each

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

Peak Iced Tea | \$7 Each

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HYDRATION STATION

DEFY High Performance Alkaline Water (20 oz) | \$10 Each

Bottled Still & Sparkling Water | \$7 Each

Lemonade | \$95 Per Gallon

Iced Tea | \$95 Per Gallon
Lemon and Sweetener

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AND MORE

Rowdy Mermaid Kombucha | \$9 Each

Red Bull & Sugar Free Red Bull | \$9 Each

Fruit Juice | \$75 Per Gallon
Choice of: Orange, Grapefruit, Apple, Pineapple, Cranberry, Tomato Juice

Gourmet Hot Cocoa | \$105 Per Gallon

Milk | \$50 Per Gallon
Choice of: Whole Milk, 2% Milk, Skim Milk, Chocolate Milk

Alternative Milk | \$45 Per 1/2 Gallon
Choice of: Oat, Almond

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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. All prices noted are for the designated day only, if chosen on an alternate day, an additional \$5.00 Per Guest will be charged.

MONDAY

- Vegetable Soup, Basil Pesto
Rolls and Whipped Butter
- Build Your Own Salad
Local Greens, Baby Spinach Tomato, Cucumber, Kalamata Olive, Goat Cheese, Crispy Onion, Croutons Chickpeas, Ham, Bacon, Egg Grilled Salmon, Grilled Chicken Breast, Roasted Portabella Italian Herb Vinaigrette, Buttermilk Ranch, Balsamic Dressings
- Old Fashion Cookies
Chocolate Chip, Oatmeal, Peanut Butter
- Traditional Lemon Bar
Short Dough, Lemon Curd, Confectioners’ Sugar
- \$68** Per Person

WEDNESDAY

- Beef Chili, Cheddar Cheese, Green Onions, Sour Cream
Rolls and Whipped Butter
- Panzanella Salad
Crouton, Mozzarella, Onion, Tomato, Cucumber
- Roasted Vegetable Salad
Arugula, Feta, Creamy Herb Vinaigrette
- Garlic Rosemary Grilled Chicken Breast
Pan Jus
- Roasted Natural Pork
Sherry Demi Glaze, Thyme
- Roasted Cauliflower
- Berry Shortcake
Vanilla Sponge Cake, Chantilly Cream Mint
- Southwest Chocolate & Chili Cake
Fresh Berries, Chocolate Diplomat Cream
- \$68** Per Person

FRIDAY

- Chicken Tortilla Soup
- Romaine Achiote Caesar
Corn Tortilla Strips, Cotija Cheese

TUESDAY

- Squash Soup
Rolls and Whipped Butter
- Build Your Own Bowl
Protein: Warm Chicken, Sliced Steak, and Shrimp Base: Mixed Greens, Rice, Quinoa Toppings: Cucumber, Carrots, Peanuts, Grilled Zucchini, Steamed Broccoli and Peppers, Yogurt, Peanut Sauce, Hummus, Dill Ranch
- Spiced Apple Crumble Tart
Red Wine Reduction, Cinnamon Chantilly Cream
- Chocolate Cake Entremets
Chocolate Base and Chocolate Mousse
- \$68** Per Person

THURSDAY

- Broccoli and Cheddar Soup
Rolls and Whipped Butter
- Baby Spinach Salad
Sliced Red Onion, Cucumber, Cherry Tomatoes, Candied Walnuts, Champagne Vinaigrette
- Chicken Breast
Roasted Tomato & Capers
- Quinoa, Tomatoes Olive Oil, Lemon and Parsley
- Seared Salmon
Pesto and Lemon
- Potato and Onion Hash
- Honey Roasted Brussels Sprouts
- Apricot and Pecan Streusel Bars
- Blackberry, Strawberry and Lemon Trifle
Macerated Fruit, Lemon Curd, Lemon Sponge Cake
- \$68** Per Person

SATURDAY

- Black Bean Soup
Jalapeno Corn Bread, Honey Butter
- Iceberg Wedge Salad
Roasted Tomato, Bleu Cheese, Walnuts, Bacon Bits, Ranch

Kidney and Black Bean Salad, Chipotle Corn
Barbacoa Beef
Guajillo Spiced Shrimp
Toppings Shredded Iceberg Lettuce, Lime Wedges, Cotija Cheese Guacamole, Sour Cream, Salsa Verde, Tomato Salsa Baby JJ Tortillas
Sugar Coated Churros Chocolate Dipping Sauce
Arroz Con Leche Roasted Pecans, Rum Raisins, Cinnamon & Berries
\$68 Per Person

SUNDAY

Vegetarian Chili Jalapeno Corn Bread, Honey Butter
Local Greens Salad Roasted Beets, Oranges, Goat Cheese, Shallot Vinaigrette
Corn Salad Black Beans, Avocado, Tomato, Red Onions & Cilantro
Bone-In Rotisserie Chicken Honey Lemon Glaze
Seared Local Bass Almonds, Roasted Tomato, Fresh Chives
Roasted Baby Carrots, Citrus Dressing
Colorado Marble Potatoes, Chive Oil
Peach Melba with a Twist Peach, Raspberry Coulis, Spiced Peach Chantilly Cream, Mint
Golden Brownie, Chocolate Chips, Walnuts
\$68 Per Person

Smashed Potatoes
Classic Creamy Coleslaw
Corn Elote
Pecan Smoked Beef Brisket
Pulled Pork
Brioche Buns, Carolina and BBQ Sauces, Pickles
S'mores Cake Chocolate Ganache, Graham Cracker, Burnt Marshmallow
Fruit Skewers: Pineapple, Strawberry, Blackberry, Melon
\$68 Per Person

EXECUTIVE SANDWICH SPREAD AVAILABLE EVERYDAY

Seasonal Vegetable Soup
Caesar Salad, Cornbread Croutons
Potato Salad
Pasta Salad
Assorted Breads
Tuna Salad
Ham, Salami, Roasted Turkey, Roast Beef
Pesto, Mayonnaise, Assorted Mustard
Provolone, Brie, Swiss Cheese
Lettuce, Tomato, Onions, Pepperoncini
Boulder Potato Chip
Assorted Cookies & Brownies
\$70 Per Person

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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.

LUNCH ONE

LUNCH TWO

Classic Caesar Salad
Garlic Herb Crouton, Shaved Parmesan, Roasted Tomato

Herb Roasted Chicken Breast
Soft Polenta, Grilled Broccolini, Basil Caper Sauce

Fresh Fruit Tartlet
Crème Patisserie, Fresh Berries, Apricot Nappage Glaze

\$60 Per Person

LUNCH THREE

Local Greens Salad
Cucumber, Baby Vegetables, Goat Cheese, Champagne Vinaigrette

Seared Salmon
Black Lentils Stew, Spinach, Roasted Tomato, Chive

Bourbon Chocolate Pecan Tart
Maple Chantilly Cream, Caramelized Pecan

\$68 Per Person

Spinach Salad
Strawberries, Roasted Sweet Potato, Poppy Seed Vinaigrette

Sauteed Trout
Roasted Potato and Brussel Sprout, Almond Lemon Sauce

Chocolate Mousse
Pistachio, Assorted Berries

\$65 Per Person

LUNCH FOUR

Iceberg Salad
Bacon, Tomato, Blue Cheese, Chive Ranch

Grilled Hanger Steak
Fried Baked Potato, Roasted Asparagus, Chimichurri Sauce

Crema Catalana, Fresh Berries

\$70 Per Person

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GRAB 'N GO LUNCH

Each box will contain one sandwich, potato chips, one side and one dessert. The side, chips, and dessert will be identical in each box unless modified for dietary restrictions.

SANDWICHES
SELECT TWO

Chicken Caesar Wrap
Grilled Chicken, Romaine, Parmesan Cheese

Turkey Club Sub
Turkey, Bacon, Provolone, Lettuce, Tomato

Chicken Salad Sandwich, Cranberry, Walnuts

\$47 Per Person

SIDES
SELECT ONE

Spicy Coleslaw

Pasta Salad

Cucumber, Tomato & Quinoa Salad

Potato Salad

DESSERT
SELECT ONE

Krispy Treats

Brownie

Chocolate Chip Cookie

Banana Nut Bread

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LUNCH ENHANCEMENTS

Additional offerings to enhance your event's lunch service.

BEVERAGE SERVICE

Lemonade | \$5 Per Person

Iced Tea | \$5 Per Person

Both Iced Tea & Lemonade | \$7 Per Person

Coffee & Tea | \$8 Per Person

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

Sparkling Water | \$7 Each

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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. May be butler passed or displayed.

COLD SELECTIONS

Antipasti Stack on Brioche | \$9 Per Piece

Vegetable Napoleon, Parmesan Crisp | \$9 Per Piece

Smoked Salmon Roulade on Pumpernickel | \$9 Per Piece

Beef Tenderloin, Balsamic Glaze on Focaccia | \$10 Per Piece

Stuffed Tomato, Pesto, Crab | \$10 Per Piece

HOT SELECTIONS

Coconut Crusted Shrimp, Pineapple Chutney | \$9 Per Piece

Chicken Green Chili Empanada, Avocado Lime Crema | \$9 Per Piece

Corn & Edamame Quesadilla, Crema | \$9 Per Piece

Potato & Pea Samosa, Mint Yogurt Sauce | \$9 Per Piece

Artichoke Fritter, Caramelized Onion Cream | \$9 Per Piece

Buffalo Chicken Spring Roll, Blue Cheese Aioli | \$9 Per Piece

Beef Prickly Pear BBQ Meatball | \$10 Per Piece

Buffalo Chicken Meatball, Spicy Sauce | \$10 Per Piece

Mini Cuban Sandwiches, Roasted Pork, Ham, Pickles, Swiss

Cheese, Mustard | \$10 Per Piece

Crab Cake, Old Bay Remoulade | \$10 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.

ANTIPASTI

Grilled Portobello Mushroom & Asparagus

Assorted Olives, Cornichon, Marinated Tomato, Artichoke

Marinated Mozzarella

Prosciutto, Capicola, Salami, Chorizo

Baguette, Focaccia, Grissini Sticks, Gluten-Free Crackers

\$30 Per Person

CHARCUTERIE

Prosciutto, Salami, Capicola, Chorizo
Cornichons, Pepperoncini, Spicy Mustard Assorted
Breads, Crackers

\$30 Per Person

SUSHI BAR

Price Based on 4 Pieces Per Person. Minimum of 30 Guests

Chef's Choice of Assorted Rolls
Wasabi, Pickled Ginger, Soy Sauce

\$45 Per Person

CHEESE BOARD

Display of Three Hand Selected Artisan Cheeses
Seasonal Jam, Spiced Nuts, Dried Fruit, Assorted Crackers and
Gluten-Free Crackers

\$28 Per Person

SEAFOOD BAR

Crab Cakes
Lemon, Aioli, Dijon Mustard, Horseradish, Lemon, Tabasco

Shucked Oysters
2 Pieces Per Person

Snow Crab Claws, Aioli

Chilled Poached Shrimp
3 Pieces Per Person Cocktail Sauce, Lemon

\$65 Per Person

SLIDER BAR

SELECT THREE

Falafel, Mint Yogurt Sauce, Hummus
All Served with House Chips

Crispy Buffalo Chicken, Blue Cheese Aioli

Coconut Shrimp Po' Boy, Coleslaw, Remoulade

Bison, Onion Jam

Sliced Brisket, BBQ Sauce, Crispy Onions

BBQ Pulled Pork, Coleslaw

Angus Beef, Cheddar, Spicy Sauce

\$38 Per Person

GRILLED VEGETABLES

Zucchini, Squash, Tomato, Portobello, Asparagus, Bell Peppers
Basil Pesto, Ranch Dressing

\$22 Per Person

VEGETABLE CRUDITE

Carrots, Radish, Zucchini, Tomato, Celery, Broccoli, Cauliflower
Red Pepper Hummus, Onion Dip, Chive Ranch Cream

\$20 Per Person

CHEESE FONDUE

Crusty Bread, Apples, Assorted Sausages, Marble Potato

\$28 Per Person

SUNSET IN THE MOUNTAINS

Tortilla Chips
Tomato Salsa, Queso, Guacamole

Dips and Assorted Bread
Spinach & Artichoke Dip Smoked Trout Spread

\$22 Per Person

COLORADO

Corn Tortilla Chips, Charred Tomato Salsa, Queso, Guacamole

Smoked Brisket, Whiskey Peach Jam, Mini Biscuit

Beef Empanada, Avocado Lime Cream

Smoked Trout Dip, Gluten Free Crackers

\$40 Per Person

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SWEETS

25 person minimum. For groups under 25, a \$5 per person surcharge will apply.

MINIATURE DESSERTS

Creamy Cheesecake, Almond Praline, Passionfruit Syrup,
Cream Chiboust

Bittersweet Chocolate Mousse, Raspberry Ganache Entremets

Cherry and Lemon Crisp, Oat Pistachio Streusel, Vanilla
Diplomat Cream

\$22 Per Person

CHOCOLATE DEVOTION

Layered Chocolate Cake, Chocolate Ganache, Raspberries

Cake Pops
Red Velvet with Cream Cheese Frosting, Vanilla with Chocolate
Frosting, Chocolate with Dark Chocolate Frosting

Mini Mocha Mousse Cones, Coffee, Dark Chocolate, Chocolate
Garnish

\$22 Per Person

FRESH & CLEAN

Watermelon Tart, Mascarpone Cheese, Grapes, Strawberries

Dark Chocolate Bark, Pistachio, Almond, Coconut, Cherries

Chocolate Covered Strawberries

\$19 Per Person

CLASSIQUES

New York Cheesecake, Cream Cheese, Vanilla, Graham Cracker

Lemon Pie, Burnt Meringue, Blueberries, Vanilla Wafer

Triple Chocolate Entremets, Chocolate Sponge, Berry Jelly, Chocolate Mousse

\$20 Per Person

CAMPFIRE COOKOUT

Salted Chewy Goopy Chocolate Chip Skillet Cookie

Fruit Brochette, Fresh Fruit, Chocolate Dipping Sauce

S'mores Cake, Graham Cracker, Chocolate Cream, Burnt Meringue

\$20 Per Person

BUILD YOUR OWN S'MORES

Graham Crackers

Vanilla Marshmallows

Hershey's Chocolate Squares, Ghirardelli Squares, Reese's Cups

\$22 Per Person

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Updated 04.01.2023

CARVING STATIONS

An ideal complement to your reception, our carving stations feature show-stopping meat with Chef's personally selected sauces. Chef Attendant Required - \$150 per attendant. Based on 90 minutes of service

PRIME RIB

SERVES 40 GUESTS

Herb Roasted Prime Rib
Peppercorn Sauce, Horseradish Sauce Rolls & Butter Mashed
Potato Roasted Asparagus

\$42 Per Person

COLORADO LAMB

SERVES 25 GUESTS

Garlic Roasted Boneless Lamb Leg
Mint Gremolata, Black Garlic Jus Rolls & Butter Mushroom
Risotto Roasted Seasonal Vegetable

\$40 Per Person

TURKEY

SERVES 25 GUESTS

Orange and Fresh Herbs Brined Turkey Breast
Gravy, Orange Cranberry Chutney Rolls & Butter Mashed
Potato Brussel Sprouts with Honey

\$30 Per Person

PORK LOIN

SERVES 25 GUESTS

Mustard and Apple Cider Rubbed Pork Loin
Sage, Apple Sauce Rolls & Butter Potato Gratin Haricot Vert

\$36 Per Person

SMOKED BEEF BRISKET

SERVES 25 GUESTS

BBQ Sauce, Pickle Relish Loin

CEDAR PLANK SALMON

SERVES 25 GUESTS

Fennel, Honey Rubbed Salmon
Mustard, Shallots, Chive Vinaigrette Rolls & Butter Roasted

Rolls & Butter Creamed Corn Honey Glazed Carrots

\$38 Per Person

Potato Ratatouille

\$36 Per Person

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PLATED DINNER

Chef has hand selected a four-course delectable menu for your attendees to dine on during your refined sit-down evening event. Each course, from appetizer, soup/salad, entrée, and dessert, melds together to wow your attendee’ taste buds. All plated dinners include service of dinner rolls, whipped butter, & iced water

DINNER ONE

Baby Gem Salad, Corned Bread Croutons, Parmesan, Caesar Dressing

Seared Chicken Breast
Yukon Gold Mashed Potato, Haricots Verts, Rosemary Demi

Strawberry Mascarpone Mousse, Pistachio Cream, Fresh Strawberries

\$115 Per Person

DINNER TWO

Wild Arugula & Frisee Salad, Roasted Vegetables, Lemon Basil Vinaigrette

Colorado Bass
Sautéed Spinach, Potato Cake, Lemon Aioli

Chocolate Cake
Layers of Rich Chocolate and Raspberry Jelly

\$120 Per Person

DINNER THREE

Wedge Salad, Bacon, Blue Cheese, Candied Walnuts, Marinated Tomato, Buttermilk Ranch

Lamb Chop
Mushroom Risotto, Cippolini Onions, Garlic Jus

Opera Cake, Coffee Creme Anglaise

\$135 Per Person

DINNER FOUR

Tomato Caprese, Micro Basil, Burrata, Heirloom Tomatoes, Basil Oil

Grilled Beef Filet Mignon
Truffle Mashed Potato, Roasted Carrots, Port Wine Sauce

Old Fashion NY Cheesecake Almond Praline, Passion Fruit Chiboust Cream

\$135 Per Person

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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 three different main course options. The planner selects the starter and salad courses from appetizing options which will be accompanied by a hand-crafted dessert from our Pastry Kitchen. This is an option designed to satisfy individual tastes and preferences. All plated dinners include service of dinner rolls, whipped butter, & iced water

TO CREATE YOUR PERSONAL PREFERENCE MENU

APPETIZER

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

SALAD

- Baby Gem Salad, Corned Bread Croutons, Parmesan, Caesar Dressing
- Wedge Salad, Bacon, Blue Cheese, Candied Walnuts, Marinated Tomato, Buttermilk Ranch
- Garden Salad, Tomatoes, Cucumbers, Radish, Balsamic Vinaigrette
- Wild Arugula & Frisee Salad, Roasted Vegetables, Lemon Basil Vinaigrette

DESSERT

- Strawberry Mascarpone Mousse, Pistachio Cream, Fresh Strawberries
- White Chocolate and Almond Cheesecake, Toasted Almond, Passion Fruit Chiboust Cream
- Flourless Chocolate Mousse Cake Decadent Layers of Chocolate Sponge Raspberry Jelly
- Peach Melba Verrine: Vanilla Sponge Cake, Raspberry Coulis, Mint, Chantilly Cream, Berries

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BUFFET DINNER

All buffets are priced per person for one- and one-half hours of service.Fresh brewed gourmet coffee, decaf and hot tea station will accompany each dinner buffet.

BUFFET ONE

- Baked Potato Soup, Bacon, Cheese, Sour Cream, Green Onions

- Elk Carpaccio
- Jumbo Scallops, Asparagus Puree, Roasted Tomato, Garlic Confit, Orange Zest & Fresh Herbs Vinaigrette
- Corn Bisque, Corn Croquette & Chive

INDIVIDUAL GUESTS' CHOICE ENTREE

- Seared Chicken Breast
Yukon Gold Mashed Potato, Haricots Verts, Rosemary Demi
- Seared Salmon
Roasted Ratatouille, Gremolata
- Colorado Bass
Sautéed Spinach, Potato Cake, Lemon Aioli
- Hanger Steak
Fried Baked Potato, Asparagus Peppercorn Sauce
- Seabass
Miso Glaze, Sticky Rice, Bock Choy Shiitake Mushrooms
- Grilled Beef Filet Mignon
Truffle Mashed Potato, Roasted Carrots, Port Wine Sauce
- Lamb Chop
Mushroom Risotto, Cipolini Onions, Garlic Jus

\$150 Per Person

BUFFET TWO

- Tomato Soup, Cheese Croutons

Local Greens, Goat Cheese, Pistachio, Dried Apricots Spicy Honey and Basil Vinaigrette

Potato Salad, Celery, Red Onions, Hard Boiled Eggs

House Smoked Beef Brisket & BBQ Sauce

Apple Cider Brine Pork Loin & Apple Chutney

Oven Roasted Bone In Chicken, Honey, Mustard & Sherry Vinegar Sauce

Cheesy Grits, Caramelized Onions, Chive

Charred Rocky Mountain Asparagus

Triple Strawberry Cake, Vanilla Sponge Cake, Cream Cheese Mouse, Fresh Strawberries

Banana Cream Pie, Caramelized Bananas, Creme Patisserie

\$110 Per Person

BUFFET THREE

Smoked Trout Chowder
Dinner Rolls, Butter

Spinach Salad, Goat Cheese, Beets, Candied Walnuts, Fig Jam Vinaigrette

Local Greens Salad, Pickled Fennel, Sunflower Seed, Corn Bread Crouton, Honey Basil Dressing

Carved Herb Marinated Hanger Steak

Seared Sea Bass
Lemon, Almonds, & Chive Butter

Potato Gnocchi, Roasted Vegetables, Pesto Cream, Arugula

Truffle Cheese Potato Gratin

Roasted Brussel Sprouts, Honey, Shallots

White Chocolate Almond Cheesecake, Passion Fruit Chiboust Cream

Citrus Entremets
White Chocolate, Lime Dacquoise, Lemon Curd, Vanilla Cake

Strawberry Crisp, Oats, Pistachio, Almond Streusel with Chantilly Cream

\$130 Per Person

Arugula Salad, Grilled Pears, Blue Cheese, Pecan, Lemon Herb Vinaigrette

Quinoa Salad, Tomato, Cucumber, Black Beans, Mint

Seared Salmon, Capers, Lemon Sauce

Beef Short Ribs, House Demi, Green Onion

Butternut Squash Ravioli, Roasted Vegetable Sage Butter

Fingerling Potatoes, Fresh Herbs

Roasted Yellow Squash, Bleu Cheese, Walnuts, Spiced Maple Butter

Cream of Corn, Cippolini Onions, Goat Cheese, Chives

Spiced Apple Crisp Tart, Red Wine Reduction, Cinnamon Chantilly Cream

Orange Cherry White Chocolate Mousse

\$120 Per Person

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SIGNATURE WINE SERIES

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

SIGNATURE WINE SERIES: CANVAS BY MICHAEL MONDAVI

Our exclusive Canvas wines 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, Italy | \$54 Bottle
Creamy with aromas of lavender and hints of cinnamon, nutmeg and lemon cream

Canvas Chardonnay, California | \$54 Bottle
Freshness and richness of pure fruit woven beautifully with subtle, toasty oak.

Canvas Pinot Noir, California | \$54 Bottle
Aromas of vivid red fruit with hints of spice that complement the lithe texture.

Canvas Cabernet Sauvignon, California | \$54 Bottle
Subtle hints of oak and spice married with lively tannins.

Canvas Brut, Blanc Da Blancs, Italy | \$54 Bottle
Fresh flavors, flower and fruity aromas with delicate hints of unique golden apple.

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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

E&J Gallo, Lamarca | \$62 Bottle

WHITES

Deutsch, The Crossing, Sauvignon Blanc | \$55 Bottle

Kendall Jackson, Chardonnay | \$59 Bottle

Hess Collection Napa, Chardonnay | \$70 Bottle

Chateau Ste. Michelle, Columbia Valley, Riesling | \$57 Bottle

REDS

Finca El Origen Malbec Reserva | \$56 Bottle

Terlato Wines International, Belleruche, Rose | \$58 Bottle

Caymus Bonanza, Cabernet Sauvignon | \$59 Bottle

Trinchero, Joel Gott Paliades, Red Blend | \$72 Bottle

Daou, Cabernet Sauvignon | \$76 Bottle

Copper Cane, Joseph Wagner Boen, Pinot Noir | \$74 Bottle

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!

CLASSIC COCKTAILS

Cosmopolitan

Margarita

Sazerac

Manhattan

Grand Mule

Gin, Vodka or Whiskey

\$15 Per Drink

BLACKBERRY PALOMA

grapefruit, tequila, blackberry simple syrup, splash soda

\$16 Per Drink

CHAI TAI

chai almond syrup, light rum, dark rum, oj, pineapple, lime, Grand Marnier

\$16 Per Drink

MAPLE MANHATTAN

whiskey maple syrup, coffee bitters, Whistle Pig Rye, Antica Vermouth

\$16 Per Drink

GORE CREEK LEMONADE

citrus vodka, mint, Chambord, lemonade, splash of Sprite

\$16 Per Drink

HONEY DO

gin, honey water, fresh melon juice, lime

\$16 Per Drink

ROASTED PINEAPPLE MARGARITA

roasted pineapple juice, tequila, lime, Grand Marnie

\$16 Per Drink

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.

DELUXE HOSTED BAR

Charged on Consumption

Deluxe Liquors | \$14 Drink

Titos Vodka, Bacardi Rum, Beefeater Gin, Casa Noble Tequila, Bulleit Bourbon, Johnnie Walker Red Scotch 1.5 oz pour per drink

PER PERSON PACKAGE BARS

Charged Per Person Per Hour

Deluxe Package Bar | \$28 Per Person for 1st Hour | \$16 Per Person for Each Additional Hour

Includes All Offerings From Deluxe Hosted Bar

Cordials | \$12 Drink
Amaretto di Saronno, Bailey's, Courvoisier
VSOP, Frangelico, Kahlua, Sambuca, Tuaca 1.5 oz pour per
drink

Deluxe Wines by Robert Mondavi | \$62 Bottle
Chardonnay, Sauvignon Blanc, Pinot Noir, Cabernet Sauvignon

Domestic Beer | \$8 Each

Colorado Craft & Imported Beer | \$9 Each

Soft Drink & Bottled Water | \$7 Each

GRAND HOSTED BAR
Charged on consumption

Grand Liquors | \$16 Drink
Ketel One Vodka, Captain Morgan Rum, Bombay Sapphire Gin,
Patron Tequila, Angel's Envy Bourbon, Glenlivet 12 Year Scotch
1.5 oz pour per drink

Cordials | \$14 Drink
Amaretto di Saronno, Bailey's, Courvoisier
VSOP, Frangelico, Kahlua, Sambuca, Tuaca 1.5 oz pour per
drink

Grand Wines | \$76 Bottle
Mcbride Sisters Chardonnay & Sauvignon Blanc Skyside
Cabernet Sauvignon & Pinot Noir

Domestic Beer | \$8 Each

Colorado Craft & Imported Beer | \$9 Each

Soft Drinks and Bottled Water | \$7 Each

Grand Package Bar | \$32 Per Person for 1st Hour | \$18 Per
Person for Each Additional Hour
Includes all offerings from Grand Hosted Bar

LABOR CHARGES

Bartender | \$150 Each
4 hours of service 1 bartender per 75 guests

Cocktail Servers to Tray Pass Wine & Beer | \$50 Each
3 hours of service

Additional Hours for Bartenders, Per Hour | \$75 Each

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