

MEETING & EVENT MENUS



Breakfast of the Day

Our breakfast of the day is designed to make planning your event easy - and it's the sustainable choice, too! Our Chef has curated menus for each day to provide variety. All prices noted are for the designated day only. To select a Breakfast of the Day outside of its daily rotation, add \$5 Per Guest. Price is based on maximum 90 minutes of service. Additional 30-minute service is available to be added at \$12 Per Guest, per half hour. Groups of 25 people or less must choose the Menu of the Day, and an additional \$5 Per Guest surcharge will apply. All Breakfast Buffets are served with Fresh Brewed Regular and Decaffeinated Coffee and Hot Teas.

SUNDAY

Selection of Chilled Juices **DF VGN GF**

Watermelon, Pineapple and Cantaloupe **DF VGN GF**

Assorted Quick Breads **V**

Rocky Mountain Frittata with Spinach, Onions, Swiss Cheese **V GF**

Bacon **DF GF**

Herb Roasted Breakfast Potatoes **DF VGN GF**

Fruit Infused Water **DF VGN GF**

\$49 *Per Person*

TUESDAY

Selection of Chilled Juices **DF VGN GF**

Honeydew, Cantaloupe and Kiwi **DF VGN GF**

Banana Bread **V**

Steel Cut Oatmeal with Cinnamon, Candied Pecans, Brown Sugar, Golden Raisins **DF VGN GF CN**

Assorted Quiches

Hash Brown Potatoes **DF VGN GF**

Fruit Infused Water **DF VGN GF**

\$49 *Per Person*

THURSDAY

MONDAY

Selection of Chilled Juices **DF VGN GF**

Bananas and Pears **DF VGN GF**

Assorted Danishes **V**

Greek Yogurt with Fresh Berries, Almonds, Flax & Chia Seeds, Granola **V GF**

Vegetable Breakfast Scramble with Egg, Spinach, Onion, Roasted Tomato **DF V GF**

Herb Roasted Breakfast Potatoes **DF VGN GF**

Fruit Infused Water **DF VGN GF**

\$49 *Per Person*

WEDNESDAY

Selection of Chilled Juices **DF VGN GF**

Honeydew, Cantaloupe and Berries **DF VGN GF**

Assorted Croissants **V**

Scrambled Eggs **DF V GF**

Pork Sausage **DF GF**

Breakfast Potatoes **DF VGN GF**

Fruit Infused Water **DF VGN GF**

\$49 *Per Person*

FRIDAY

Selection of Chilled Juices **DF VGN GF**

Bananas and Apples **DF VGN GF**

Assorted Scones **V**

Greek Yogurt with Fresh Berries, Almonds, Flax & Chia Seeds,
Granola **V GF CN**

Egg Frittata with Spinach, Ham, Mushroom, Swiss Cheese **GF**

Home Style Potatoes **DF VGN GF**

Fruit Infused Water **DF VGN GF**

\$49 Per Person

Selection of Chilled Juices **DF VGN GF**

Bananas, Apples, Honeydew and Cantaloupe **DF VGN GF**

Assorted Croissants **V**

Chia Seed Pudding **DF VGN GF**

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

Roasted Paprika Potatoes **DF VGN GF**

Fruit Infused Water **DF VGN GF**

\$49 Per Person

SATURDAY

Selection of Chilled Juices **DF VGN GF**

Honeydew and Cantaloupe **DF VGN GF**

Bagels, Cream Cheese **V**

Scrambled Eggs with Peppers, Onion, Shredded Cheese, Ham served on the side **DF V GF**

Bacon **DF GF**

Breakfast Potatoes **DF VGN GF**

Fruit Infused Water **DF VGN GF**

\$49 Per Person

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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. The minimum order is equal to the guarantee for the meal.

SANDWICHES & BURRITOS

Breakfast Burrito, Scrambled Egg, Potato, Chorizo, Pepper Jack

FARM FRESH EGGS

Egg White Frittata, Spinach, Roasted Tomato, Bell Peppers **DF V**

Cheese, Salsa Verde | \$14 Per Person

Vegetarian Burrito, Scrambled Egg, Mixed Vegetables, Cheddar Cheese, Salsa **V** | \$12 Per Person

Gluten-Free Sandwich, Scrambled Egg, Bacon, American Cheese **GF** | \$13 Per Person

English Muffin Sandwich, Fried Egg, Canadian Bacon, Cheddar Cheese | \$13 Per Person

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

MEAT & POTATOES

Bacon **DF GF** | \$7 Per Person

Chicken Sausage **DF GF** | \$7 Per Person

Elk Sausage **DF GF** | \$7 Per Person

Smoked Salmon Display, Bagels, Cream Cheese | \$19 Per Person

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

Roasted Red Skin Potatoes **DF VGN GF** | \$5 Per Person

Hash Brown Potatoes **DF VGN GF** | \$5 Per Person

GF | \$14 Per Person

Rocky Mountain Frittata, Spinach, Onions, Swiss Cheese **V GF** | \$14 Per Person

Assorted Quiches | \$14 Per Person
Spinach and Swiss, Bacon and Cheese

Eggs & Omelet Station **GF** | \$22 Per Person
Ham, Bacon, Sausage, Mushrooms, Peppers, Onions, Spinach, Tomatoes, Cheeses Chef Attendant Required - \$175 Fee Per 75 Guests

Eggs Benedict Station | \$22 Per Person
English Muffin, Poached Egg, Canadian Bacon, Hollandaise Chef Attendant Required - \$175 Fee Per 75 Guests

SWEETS

Pancake or Waffle Station **V** | \$20 Per Person
Sauteed Fruits, Fruit Compote, Mixed Berries, Maple Syrup, Whipped Cream, Whipped Butter Chef Attendant Required - \$175 Fee Per 75 Guests

French Toast, Maple Syrup, Whipped Butter **V** | \$9 Per Person

Chia Seed Pudding, Coconut Milk, Fresh Berries, Toasted Coconut **DF VGN GF** | \$7 Per Person

Assorted Mini Donuts **V** | \$6 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. To select a Morning Break of the Day outside of its daily rotation, add \$5 Per Guest. Price is based on maximum 60 minutes of service. Additional 30-minute service is available to be added at \$5 Per Guest, per half hour.

MONDAY & FRIDAY

Fresh Fruit and Berries **DF VGN GF**

Mini French Madeleines **V**

Apple Crumble Caramel Bars **V**

Milk Chocolate Pretzels **V**

\$26 *Per Person*

WEDNESDAY & SUNDAY

Orange Cranberry Muffins **V GF**

Flakey Puff Pastry Sugar Palmier **V**

Assorted Mixed Nuts **DF VGN GF CN**

Assorted Beignets **V**

\$26 *Per Person*

EVERYDAY

Build Your Own Trail Mix **V CN**

Chocolate Covered Mini Pretzels, Yogurt Covered Raisins, M&M Minis, Golden Raisins, Diced Dried Pineapple, Diced Dried Papaya, Craisins, Pumpkin Seeds, Sunflower Seeds, Cheesewicks, Sesame Sticks, Honey Roasted Almonds, Butter Toffee Peanuts & Cherry Vanilla Granola

\$28 *Per Person*

TUESDAY & SATURDAY

Old Fashioned Sugar Cookies **V**

Yogurt Parfait **V GF**

Vegan Nut Energy Power Bites **DF VGN CN**

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

Chocolate Covered Almonds **V CN**

\$26 *Per Person*

THURSDAY

Fruit Salad **DF VGN GF**

Assorted Macarons **V GF**

Triple Chocolate Brownie Bites **V**

Petite Coffee Breads - Lemon Poppy, Chocolate, Lemon, and Cinnamon Streusel **V**

\$26 *Per Person*

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Afternoon Break of the Day

A part of Hyatt's menu of the day program, our afternoon 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. To select an Afternoon Break of the Day outside of its daily rotation, add \$5 Per Guest. Price is based on maximum 60 minutes of service.

Additional 30-minute service is available to be added at \$5 Per Guest, per half hour.

MONDAY & FRIDAY

Vegan Cheese Empanada, Salsa Verde **DF VGN**

Tortilla Chips **V GF**

Salsa, Guacamole, Pico, Queso Dip

Chocolate-Filled Cinnamon Sugar Churros, Caramel Sauce **V**

\$26 *Per Person*

WEDNESDAY & SUNDAY

Individual Seasonal Crudit  with Hummus **DF VGN GF**

House Made Potato Chips, Blue Cheese Dip **V GF**

\$26 *Per Person*

EVERYDAY

Build Your Own Trail Mix **V CN**

Chocolate Covered Mini Pretzels, Yogurt Covered Raisins, M&M Minis, Golden Raisins, Diced Dried Pineapple, Diced Dried Papaya, Craisins, Pumpkin Seeds, Sunflower Seeds, Cheesewicks, Sesame Sticks, Honey Roasted Almonds, Butter Toffee Peanuts & Cherry Vanilla Granola

\$28 *Per Person*

TUESDAY & SATURDAY

Soft Pretzels with Cheese Sauce, Hot Mustard **V**

Tea Cookies **V**

\$26 *Per Person*

THURSDAY

Artisan Cured Meats & Cheeses **CN**

Jam, Mustard, Dried Fruits, Mixed Nuts Assorted Breads, Crackers and Gluten Free Crackers

\$26 *Per Person*

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A La Carte Bakeries and Snacks

Variety of goods available during morning and afternoon breaks.

INDIVIDUAL SNACKS

Pretzels **V** | \$6 Each

Trail Mix **V** | \$6 Each

White Cheddar Popcorn **V GF** | \$6 Each

A LA CARTE

Minimum Order 2 Dozen Per Selection

Brownies & Blondies **V**

Assorted Cookies **V**

Boulder Kettle Chips **DF VGN GF** | \$6 Each

Individual Yogurts **V** | \$5 Each

Granola Bars **V** | \$6 Each

Candy Bars **V** | \$5 Each

M&Ms - Plain, Peanut **V** | \$5 Each

Assorted Muffins & Pastries **V**

Linzer Cookie, Buttery Almond Short Dough Filled with Jam **V**

Pistachio White Chocolate Scones **V**

Assorted Donuts & Donut Holes **V**

Vegan Nut Energy Power Bites **DF VGN CN**

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

Colorado Bars **V CN**

Pistachio, Dried Cherries, Rolled Oats, Chocolate Chips, Peanut Butter, Sweet Chocolate

\$66 *Per Dozen*

FRESH FROM THE KITCHEN

Minimum order is equal to the guarantee for event.

Whole Fruit **DF VGN GF** | \$6 Each

Sliced Fruit **DF VGN GF** | \$8 Per Person

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A La Carte Beverages

A variety of non-alcoholic libations are available throughout the day. Offerings with Per Person pricing is based on a maximum service of 90 minutes.

COFFEE, TEA & HOT COCOA

illy® Specialty Coffee | \$120 Per Gallon | \$35 Per Person
Served with Assorted Syrups, Half & Half, 2% Milk, Non-Dairy Milk, Sugars
Dedicated Barista Service available with \$150 Barista Fee - must be at Per Person pricing

illy® Specialty Iced Coffee | \$12 Per Person

Fresh Brewed Regular & Decaffeinated Coffee | \$108 Per Gallon
Served with Half & Half, 2% Milk, Non-Dairy Milk, Sugars

HYDRATION STATION

Lemonade | \$95 Per Gallon | \$5 Per Person

Iced Tea | \$95 Per Gallon | \$5 Per Person

Iced Tea & Lemonade | \$8 Per Person

Fruit Juice | \$75 Per Gallon

Choice of: Orange, Grapefruit, Apple, Pineapple, Cranberry, Tomato

Assorted Gourmet Hot Teas | \$108 Per Gallon
Served with Assorted Milk, Honey and Lemon

Hot Cocoa | \$108 Per Gallon

Fresh Brewed Coffee & Gourmet Hot Tea | \$8 Per Person

SOFT DRINKS & BOTTLED WATER

Still & Sparkling Water | \$7 Each

Assorted Soft Drinks | \$7 Each

Pepsi, Diet Pepsi, Dr. Pepper, Diet Dr. Pepper, Mtn Dew, Diet Mtn Dew, Starry Lemon Lime

Assorted Izze Sparkling Juice | \$7 Each

SPECIALTY BEVERAGES

Red Bull | \$9 Each

Regular and Sugar Free

Bottled Peak Iced Tea | \$7 Each

Bottled Iced Coffee | \$9 Each

Rowdy Mermaid Kombucha | \$9 Each

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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. All prices noted are for the designated day only. To select a Lunch of the Day outside of its daily rotation, add \$5 Per Guest. Price is based on maximum 90 minutes of service. Additional 30-minute service is available to be added at \$12 Per Guest, per half hour. Groups of 25 people or less must choose the Menu of the Day, and an additional \$5 Per Guest surcharge will apply. All Lunch Buffets are served with Iced Tea. Add Coffee and Tea service on for \$8.00 Per Guest, or select additional beverages from our Breaks - A La Carte Beverages selection.

MONDAY

Vegetable Soup, Basil Pesto **DF VGN GF**

Build Your Own Salad

Local Greens, Baby Spinach, Tomato, Cucumber, Kalamata Olives, Goat Cheese, Crispy Onion, Croutons, Bacon, Egg Grilled Salmon, Grilled Chicken Breast, Roasted Portabella Buttermilk Ranch, Balsamic Dressing

Old Fashion Cookies **V CN**

Chocolate Chip, Oatmeal, Peanut Butter

Traditional Lemon Bar, Short Dough, Lemon Curd, Confectioners'

TUESDAY

Beef Chili, Cheddar Cheese, Green Onions, Sour Cream

Panzanella Salad, Crouton, Mozzarella, Onion, Tomato, Cucumber **V**

Roasted Root Vegetable Salad, Arugula, Feta, Creamy Herb Vinaigrette **V GF**

Roasted Cauliflower **DF VGN GF**

Rocky Mountain Trout, Almonds, Lemon Capers, Shallots, White Wine Sauce **DF GF**

Sugar **V**

\$73 Per Person

WEDNESDAY

Butternut Squash Soup **DF VGN GF**

Build Your Own Bowl

Sliced Steak, Shrimp, Edamame Mixed Greens, Rice, Quinoa
Cucumber, Carrots, Grilled Zucchini, Steamed Broccoli, Almonds
Green Goddess Dressing, Peanut Sauce, Hummus

Spiced Apple Crumble Tart, Red Wine Reduction, Cinnamon
Chantilly Cream **V**

Chocolate Cake Entremets, Chocolate Base & Chocolate Mousse
VGN GF

\$73 Per Person

FRIDAY

Chicken Tortilla Soup, Cilantro **GF**

Southwestern Caesar Salad, Romaine, Achiote, Cotija Cheese **V
GF**

Grilled Peppers & Onions **DF VGN GF**

Barbacoa Beef **DF**

Guajillo Spiced Shrimp **DF GF SF**

Toppings On The Side

Shredded Iceberg Lettuce, Monterey Jack Cheese, Guacamole,

Roasted Natural Pork, Sherry Demi Glaze, Thyme **DF GF**

Berry Shortcake, Vanilla Sponge, Chantilly Cream, Mint **V**

Southwest Chocolate & Chili Cake, Fresh Berries, Chocolate
Diplomat Cream **V GF**

\$73 Per Person

THURSDAY

Broccoli and Cheddar Soup **V**

Baby Spinach Salad, Sliced Red Onions, Cucumber, Cherry
Tomatoes, Candied Walnuts, Champagne Vinaigrette **DF VGN GF
CN**

Quinoa, Tomatoes, Olive Oil, Lemon & Parsley **DF GF**

Chicken Breast, Roasted Tomato, Capers **DF GF**

Seared Salmon, Pesto & Lemon **GF**

Potato and Onion Hash **DF VGN GF**

Honey Roasted Brussels Sprouts **V GF**

Apricot and Pecan Streusel Bars **V**

Mixed Berry Crumble Tart **V**

\$73 Per Person

SATURDAY

Tomato Soup **DF V**

Green Chili Corn Bread, Honey Butter

Iceberg Wedge Salad, Roasted Tomato, Bleu Cheese, Walnuts,
Bacon Bits, Ranch Dressing **GF CN**

Smashed Potatoes **DF VGN GF**

Classic Creamy Coleslaw **V GF**

Corn Elote **DF VGN GF**

Pecan Smoked Beef Brisket **DF GF CN**

Sour Cream, Salsa Verde, Tomato Salsa, Lime Wedges, Baby JJ Tortillas

Sopapillas - Fried Dough Triangles with Sugar, Cinnamon **V**

Arroz Con Leche, Roasted Pecans, Rum Raisins, Cinnamon & Berries **V GF CN**

\$73 Per Person

SUNDAY

Vegetarian Chili **V**

Green Chili Corn Bread, Honey Butter

Local Greens Salad, Roasted Beets, Oranges, Goat Cheese, Shallot Vinaigrette **V GF**

Corn Salad, Black Bean, Avocado, Tomato, Red Onion, Cilantro **DF VGN GF**

Roasted Baby Carrots, Citrus Dressing **DF VGN GF**

Colorado Marble Potatoes, Chive Oil **DF VGN GF**

Bone-In Rotisserie Chicken, Honey Lemon Glaze **DF GF**

Seared Local Bass, Almonds, Roasted Tomato, Fresh Chives **DF GF CN**

Pear Chestnut Mousse **V GF CN**

White Chocolate Blondie **V**

\$73 Per Person

Pulled Pork **DF GF**

Hawaiian Rolls, Pickles, Carolina & Barbecue Sauces

S'mores Cake, Chocolate Ganache, Graham Cracker, Burnt Marshmallow **V**

Cherry Crisp Tart with Coconut Shavings, Chantilly Cream **V**

\$73 Per Person

EXECUTIVE SANDWICH SPREAD - EVERYDAY

Seasonal Vegetable Soup **DF VGN GF**

Caesar Salad, Cornbread Croutons

Potato Salad **V GF**

Pasta Salad **V**

Tuna Salad **GF**

Ham, Salami, Roasted Turkey, Roast Beef **DF GF**

Provolone, Cheddar, Swiss Cheese **GF**

Lettuce, Tomato, Onions, Pepperoncini **DF VGN GF**

Pesto, Mayonnaise, Assorted Mustard **V GF**

Sliced Breads **V**

Assorted Cake Pops and Cookies **V**

Boulder Kettle Chips **DF VGN GF**

\$75 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, entrée, and dessert. Price is based on

maximum 90 minutes of service. All Plated Lunches are served with Rolls and Whipped Butter. Fresh Brewed Regular & Decaffeinated Coffee and Hot Tea service is included.

BERRY PICKER

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

Herb Roasted Chicken Breast **GF**
Soft Polenta, Grilled Broccoli, Basil Caper Sauce

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

\$65 Per Person

PINEY

Local Greens Salad **V GF**
Cucumber, Baby Vegetables, Goat Cheese, Champagne Vinaigrette

Seared Salmon **DF GF**
Black Lentils Stew, Spinach, Roasted Tomato, Chive

Bourbon Chocolate Pecan Tart **V CN**
Maple Chantilly Cream, Caramelized Pecan

\$73 Per Person

ALTERNATIVE ENTREE OPTIONS

Asparagus & Artichoke Heart Ravioli, Roasted Tomatoes, Parmesan, Crispy Onions, Roasted Red Pepper Sauce **V**

Wild Mushroom Risotto, Seasonal Vegetables, Parmesan Cheese **V GF**

Beet Steak, Carrot Puree, Crispy Brussel Sprouts, Herb Oil **DF VGN GF**

Grilled Tofu, Curried Lentils, Seasonal Vegetables **DF VGN GF**

Roasted Cauliflower Steak, Asparagus, Almond Romanesco Sauce **DF VGN GF**

PITKIN

Spinach Salad **DF VGN GF**
Strawberries, Roasted Sweet Potato, Poppy Seed Vinaigrette

Sauteed Trout **DF GF**
Roasted Potato and Brussel Sprouts, Almond Lemon Sauce

Chocolate Mousse with Pistachio, Assorted Berries **V GF CN**

\$70 Per Person

DELUGE

Iceberg Salad **GF**
Bacon, Tomato, Blue Cheese, Chive Ranch

Grilled Hanger Steak **DF GF**
Fried Baked Potato, Roasted Asparagus, Chimichurri Sauce

Peanut Butter, Caramel and Chocolate Entremets **V**

\$75 Per Person

ALTERNATIVE DESSERT OPTIONS

Peach Melba, Poached Peach, Raspberry Coulis, Vegan Vanilla Ice Cream **DF VGN GF**

Strawberry Cobbler, Pistachio & Almond Streusel **DF VGN GF CN**

Chocolate Cake, Fresh Berries, Berry Coulis **DF VGN GF**

Strawberry Shortcake, Nuts Topping **DF VGN CN**

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Grab 'n Go Lunch

Each box lunch will contain one sandwich or wrap, whole fruit, potato chips, one side, one dessert, and a bottle of water. The choice of side and dessert will be identical in each box unless modified for dietary restrictions.

SANDWICHES & WRAPS

MAXIMUM TWO SELECTIONS

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

Chicken Caesar Wrap, Grilled Chicken, Romaine, Parmesan Cheese

Grilled Vegetable Wrap, Roasted Pepper Hummus, Spinach Tortilla **DF VGN**

Roast Beef Sandwich, Cheddar Cheese, Spinach, Caramelized Onion, Horseradish Mayo, Hoagie Roll

Chicken Salad Croissant, Cranberry, Walnuts, Herbs **CN**

\$55 *Per Person*

SIDES

SELECT ONE

Spicy Coleslaw **DF VGN GF**

Pasta Salad **V**

Cucumber, Tomato & Quinoa Salad **DF VGN GF**

Potato Salad **V GF**

DESSERT

SELECT ONE

Assorted Macarons **V GF**

Chocolate Chip Cookie **V**

Brownie **V**

Chocolate Covered Pretzels **V**

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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 traypassed or displayed. Traypass Server Fee of \$75 Per Server, Per Hour. 1 server required per 75 guests.

COLD SELECTIONS

- Antipasti Stack on Brioche | \$9 Per Piece
- Beef Tenderloin, Balsamic Glaze on Focaccia **DF** | \$10 Per Piece
- Smoked Duck, Mandarin In A Tart Shell | \$10 Per Piece
- Stuffed Tomato, Pesto, Crab | \$10 Per Piece
- Smoked Salmon Roulade on Pumpernickel | \$10 Per Piece
- Jackfruit Tostada **DF VGN GF** | \$9 Per Piece
- Southwest Sunset, Chipotle Cream Cheese, Mandarin Orange, Cilantro **V** | \$9 Per Piece
- Asian Chicken Salad In Spring Roll Cup | \$10 Per Piece

HOT SELECTIONS

- Coconut Crusted Shrimp, Pineapple Chutney **DF SF** | \$10 Per Piece
- Crab Cake, Old Bay Remoulade **DF GF SF** | \$10 Per Piece
- Beef Prickly Pear BBQ Meatball | \$10 Per Piece
- Buffalo Chicken Spring Roll, Blue Cheese Aioli | \$10 Per Piece
- Corn & Edamame Quesadilla, Crema **V** | \$9 Per Piece
- Bacon Wrapped Shrimp **GF SF** | \$10 Per Piece
- Potato & Pea Samosa, Mint Yogurt Sauce **VGN** | \$9 Per Piece
- Buffalo Chicken Meatball, Spicy Sauce | \$10 Per Piece
- Artichoke Fritter, Caramelized Onion Cream **V** | \$9 Per Piece
- Chile Lime Chicken Kabob **GF** | \$10 Piece
- Roasted Root Vegetable Skewer **DF VGN GF** | \$9 Per Piece
- Zucchini & Quinoa Fritter **DF VGN GF** | \$9 Per Piece
- Chicken Green Chili Empanada, Avocado Lime Crema | \$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. Minimum of 4 Stations required for a Dinner event. Price is based on maximum 90 minutes of service. All stations require a minimum of 25 guests. For groups under 25, a \$5 Per Guest surcharge will apply.

CHARCUTERIE BOARD

Make it a Cheese & Charcuterie Board for \$54pp

CHEESE BOARD

Make it a Cheese & Charcuterie Board for \$54pp

Prosciutto, Salami, Capicola, Chorizo **DF GF**

Cornichons, Pepperoncini, Spicy Mustard **DF V**

Baguette, Focaccia, Grissini Sticks, Gluten-Free Crackers **V**

\$30 *Per Person*

SLIDER BAR

SELECT THREE | All Served With House Chips

Falafel, Mint Yogurt Sauce, Hummus **V**

Crispy Buffalo Chicken, Blue Cheese Aioli

Coconut Shrimp Po' Boy, Coleslaw, Remoulade **SF**

Bison, Onion Jam **DF**

Sliced Brisket, BBQ Sauce, Crispy Onions **DF**

BBQ Pulled Pork, Coleslaw

Angus Beef, Cheddar, Spicy Sauce

\$38 *Per Person*

VEGETABLE CRUDITE

Carrots, Radish, Zucchini, Tomato, Celery, Broccoli, Cauliflower

DF VGN GF

Red Pepper Hummus, Onion Dip, Chive Ranch Cream **V GF**

\$28 *Per Person*

GRILLED VEGETABLES

Zucchini, Squash, Tomato, Portobello, Asparagus, Bell Peppers

DF VGN GF

Basil Pesto, Ranch Dressing **V GF**

\$28 *Per Person*

Display of Three Hand Selected Artisan Cheeses **V GF**

Seasonal Jam, Spiced Nuts, Dried Fruit (GF, V) **V GF**

Baguette, Focaccia, Grissini Sticks, Gluten-Free Crackers **V**

\$30 *Per Person*

COLORADO MOUNTAINS

Elevation Meats' Salami - Sour Ale, Fennel Pollen

Elevation Meats' Farmhouse Chicken Pate

Assorted Pickled Vegetables - Spicy Okra, Cauliflower, Brussel Sprouts **DF VGN GF**

Warm Buffalo Chicken Dip, Roasted Green Chili Dip **GF**

Grateful Bread's Baguettes, Ciabatta & Gluten-Free Crackers **V**

Kettle-Style Boulder Chips **DF VGN GF**

\$44 *Per Person*

SUSHI BAR

6 Pieces Per Person

Veggie, Philly, Spicy Tuna and California Rolls

Wasabi, Pickled Ginger, Soy Sauce

\$45 *Per Person*

KNOT JUST BREAD

Colorado Sausages - Smoked Bratwurst, Thuringer Sausage, Buffalo Jalapeno

Bavarian-Style Warm Soft Pretzels, Beer Cheese Dip **V**

Warm German Potato Salad **V GF**

Sauerkraut, Cornichons, Assorted Mustards (Yellow, Honey Dijon,

Whole Grain) **V**

\$42 Per Person

TAKE ME TO A GAME

Mini Hot Dogs, Ketchup, Mustard, Relish

Kobe Beef Sliders, Cheddar Cheese, Caramelized Onions, Garlic Aioli

Warm Soft Pretzels Bites, Cheese Sauce, Mustard **V**

Cracker Jacks' Caramel Coated Popcorn & Peanuts, Terra Veggie Chips **V CN**

Mini Charleston Chews & Assorted Mini Candy Bars **V**

Cotton Candy **DF VGN GF**

\$36 Per Person

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Carving Stations

An ideal complement to your reception, our carving stations feature show-stopping meat with Chef's personally selected sauces. Price is based on maximum 90 minutes of service. All stations require a minimum of 25 guests. For groups under 25, a \$5 Per Guest surcharge will apply. Carving Stations are not available as stand alone meals. A Chef Attendant is required per station. Attendant Fee of \$175 Per 75 Guests, Per Station. All carving stations are served with Rolls and Whipped Butter.

PRIME RIB

SERVES 40 GUESTS

Herb Roasted Prime Rib **GF**

Mashed Potato **V GF**

Roasted Asparagus **V GF**

Peppercorn Sauce, Horseradish Sauce

\$43 Per Person

COLORADO LAMB

SERVES 25 GUESTS

Garlic Roasted Boneless Lamb Leg **DF GF**

Mushroom Risotto **GF**

Roasted Seasonal Vegetables **V GF**

Mint Gremolata, Black Garlic Jus **V**

\$41 Per Person

TURKEY

SERVES 25 GUESTS

Orange and Fresh Herbs Brined Turkey Breast **DF GF**

Mashed Potato **V GF**

Brussel Sprouts, Honey **V GF**

Gravy, Orange Cranberry Chutney

\$31 *Per Person*

SMOKED BEEF BRISKET

SERVES 25 GUESTS

Smoked Beef Brisket **DF GF**

Creamed Corn **V GF**

Honey Glazed Carrots **V GF**

Pickle Relish, BBQ Sauce

\$39 *Per Person*

PORK LOIN

SERVES 25 GUESTS

Mustard And Apple Cider Rubbed Pork Loin **DF GF**

Potato Gratin **V GF**

Haricot Vert **V GF**

Sage, Apple Sauce **V**

\$37 *Per Person*

CEDAR PLANK SALMON

SERVES 25 GUESTS

Fennel, Honey Rubbed Salmon **DF GF**

Roasted Potato **V GF**

Ratatouille **V GF**

Mustard, Shallots, Chive Vinaigrette **V**

\$37 *Per Person*

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Sweets

Curate a perfectly paired reception for your attendees with a sweet dessert station. Price is based on maximum 90 minutes of service. All stations require a minimum of 25 guests. For groups under 25, a \$5 Per Guest surcharge will apply.

MINIATURE DESSERTS

Creamy Cheesecake, Almond Praline, Passionfruit Syrup, Cream Chiboust **V**

Bittersweet Chocolate Mousse, Raspberry Ganache Entremets **V GF**

Chocolate-Dipped Citrus Cream Cannoli **V**

CHOCOLATE DEVOTION

Layered Chocolate Cake, Chocolate Ganache, Raspberries **V**

Assorted Cake Pops **V**

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

Mini Mocha Logs **V**

\$22 Per Person

FRESH & CLEAN

Raspberry And Lemon Eclairs **V**

Dark Chocolate Bark, Pistachio, Almond, Coconut, Cherries **V**

Chocolate Covered Strawberries **V GF**

\$20 Per Person

CLASSIQUES

New York Cheesecake, Cream Cheese, Vanilla, Graham Cracker **V**

Lemon Pie, Burnt Meringue, Blueberries, Vanilla Wafer **V**

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

\$22 Per Person

\$22 Per Person

CAMPFIRE COOKOUT

Salted Chewy Goopy Chocolate Chip Skillet Cookie **V**

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

Carrot Cake **V**

\$22 Per Person

BUILD YOUR OWN S'MORES

Graham Crackers **V**

Vanilla Marshmallows **V GF**

Hershey's Chocolate Squares, Ghirardelli Squares, Reese's Cups **V GF CN**

\$20 Per Person

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Plated Dinner

Chef has curated a three-course delectable menu for your guests to dine on during your sit-down evening event. Each course, from salad, entree to dessert, melds together to wow your guests' taste buds. Price is based on maximum 120 minutes of service. All Plated Dinners are served with Rolls and Whipped Butter. Fresh Brewed Regular & Decaffeinated Coffee and Hot Tea service is included.

BLUE SKY

Baby Gem Salad, Corn Bread Croutons, Parmesan, Caesar Dressing **V**

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

Pear And Caramel Chestnut Mousse Cake **V**

GOLDEN PEAK

Wild Arugula & Frisée Salad, Roasted Vegetables, Lemon Basil Vinaigrette **DF VGN GF**

Colorado Bass, Sautéed Spinach, Potato Cake, Lemon Aioli **GF**

Chocolate Cake, Fresh Berries, Berry Coulis **DF V GF**

\$120 Per Person

HIGHLINE

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

Lamb Chop, Mushroom Risotto, Cippolini Onions, Garlic Jus **GF**

Tiramisu, Chocolate Coffee Syrup, Cocoa Powder **V**

\$140 Per Person

ALTERNATIVE ENTREE OPTIONS

Asparagus & Artichoke Heart Ravioli, Roasted Tomatoes, Parmesan, Crispy Onions, Roasted Red Pepper Sauce **V**

Wild Mushroom Risotto, Seasonal Vegetables, Parmesan Cheese **V GF**

Beet Steak, Carrot Puree, Crispy Brussel Sprouts, Herb Oil **DF VGN GF**

Grilled Tofu, Curried Lentils, Seasonal Vegetables **DF VGN GF**

Roasted Cauliflower Steak, Asparagus, Almond Romanesco Sauce **DF VGN GF**

\$125 Per Person

WILDWOOD

Tomato Caprese, Micro Basil, Burrata, Heirloom Tomatoes, Basil Oil **V GF**

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

Old Fashion NY Cheesecake Almond Praline, Passion Fruit Chiboust Cream **V**

\$145 Per Person

ALTERNATIVE DESSERT OPTIONS

Peach Melba, Poached Peach, Raspberry Coulis, Vegan Vanilla Ice Cream **DF VGN GF**

Strawberry Cobbler, Pistachio & Almond Streusel **DF VGN GF CN**

Chocolate Cake, Fresh Berries, Berry Coulis **DF VGN GF**

Strawberry Shortcake, Nuts Topping **DF VGN GF CN**

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Personal Preference

Designed to offer your attendees a premier restaurant experience in an event setting. Your guests will have the freedom to choose from up to three different main course options tableside. 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 are served with Rolls and Whipped Butter. Fresh Brewed Regular & Decaffeinated Coffee and Hot Tea service is included.

TO CREATE YOUR PERSONAL PREFERENCE MENU

PLANNER'S CHOICE APPETIZER

1. Choose one Appetizer, Salad, and Dessert in advance.

2. Pre-select up to three entree selections to be featured on a printed menu - guests will choose their main course tableside.

3. Specially trained servers take your guests' orders as they are seated.

PLANNER'S CHOICE SALAD

Baby Gem Salad, Bagna Cauda, Fried Garlic Croutons, Pecorino, Caesar Dressing

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

Garden Salad, Watermelon Radish, Carrot Ribbons, Tomatoes, Cucumbers, White Balsamic Vinaigrette **DF VGN GF**

Wild Arugula & Frisee Salad, Roasted Root Vegetables, Beet Puree, Crumbled Goat Cheese, Maple Vinaigrette **DF VGN GF**

PLANNER'S CHOICE DESSERT

Tres Leches Cake, Soaked Vanilla Sponge Cake, Layers Of Vanilla Crème **V**

Flourless Chocolate Mousse Cake, Decadent Layers of Chocolate Sponge, Raspberry Jelly **V GF**

Traditional New York Cheesecake, Almond Praline, Passion Fruit Coulis **V**

Tiramisu, Chocolate Coffee Syrup, Cocoa Powder **V**

Strawberry Pistachio Mousse Cake **V CN**

Wild Mushroom Bisque, White Truffle Oil, Daikon Sprouts **V**

Jumbo Seared Scallops, Cheddar Grits, Shredded Brussels Sprouts, Chipotle Caramel Beurre Blanc **GF**

Bison & Ricotta Ravioli, Elk Bolognese, Shaved Pecorino

INDIVIDUAL GUEST'S CHOICE ENTREE

Seared Airline Chicken Breast, Tri-Color Orzo, Pepper Jack Cheese, Haricot Vert, Apple Cider Demi **GF**

Seared Salmon, Warm Lentil & Bacon Salad, Sherry Vinegar Gastrique **DF GF**

Colorado Striped Bass, Spinach & Potato Cake, White Bean Puree, Lemon Oil **DF GF**

Hanger Steak, Potato Gratin, Asparagus, Bourbon Soy Steak Sauce **GF**

Pan Seared Cod, Sticky Rice, Bok Choy, Shiitake Mushrooms, Miso Glaze **GF**

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

Rack of Lamb, Wild Mushroom Risotto, Rainbow Cauliflower, Spiced Roasted Chickpeas, Mint Yogurt Sauce **GF**

\$175 *Per Person*

ALTERNATIVE ENTREE OPTIONS

Asparagus & Artichoke Heart Ravioli, Roasted Tomatoes, Parmesan, Crispy Onions, Roasted Red Pepper Sauce **V**

Wild Mushroom Risotto, Seasonal Vegetables, Parmesan Cheese **V GF**

Beet Steak, Carrot Puree, Crispy Brussel Sprouts, Herb Oil **DF VGN GF**

Grilled Tofu, Curried Lentils, Seasonal Vegetables **DF VGN GF**

Roasted Cauliflower Steak, Asparagus, Almond Romanesco

Plum Marscarpone Cream Tart, Honey Glaze, Chantilly Cream **V**

Sauce **DF VGN GF**

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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. Price is based on maximum 90 minutes of service. Additional 30-minute service is available to be added at \$12 Per Guest, per half hour. For groups under 25, a \$5 Per Guest surcharge will apply. All Dinner Buffets are served with Iced Tea, Rolls and Whipped Butter. Add Coffee and Tea service on for \$8.00 Per Guest, or select additional beverages from our Breaks - A La Carte Beverages selection.

GAME CREEK

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

Local Greens, Goat Cheese, Pistachio, Dried Apricots, Spicy Honey
and Basil Vinaigrette **V GF CN**

Red Wine Vinaigrette Coleslaw **DF VGN GF**

House Smoked Beef Brisket, Barbecue Sauce, House-Made Corn
Bread **DF**

Apple Cider Brine Pork Loin, Apple Chutney **DF GF**

Oven Roasted Bone In Chicken, Honey, Mustard And Sherry
Vinegar Sauce **GF**

Cheesy Grits, Caramelized Onions, Chives **V GF**

Charred Rocky Mountain Asparagus **DF VGN GF**

Rhubarb Strawberry Cobbler, Oat Streusel, Chantilly Cream **V GF**

Chocolate & Berries Verrines **V GF**

\$120 Per Person

SUN DOWN

Tomato Soup, Basil Oil **DF VGN GF**

Arugula Salad, Grilled Pears, Blue Cheese, Pecan, Lemon Herb
Vinaigrette **V GF CN**

Quinoa Salad, Tomato, Cucumber, Black Beans, Mint **V GF**

Seared Salmon, Capers, Lemon Sauce **GF**

Beef Short Ribs, House Demi, Green Onion

Butternut Squash Ravioli, Roasted Vegetable Sage Butter **V**

Roasted Fingerling Potatoes, Fresh Herbs **DF VGN GF**

Sauteed Haricot Verts, Garlic, Almonds, Parsley **DF VGN GF CN**

Cream of Corn, Cippolini Onions, Goat Cheese, Chives **V GF**

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

Pear Almond Frangipane Tart **V CN**

\$130 Per Person

CLOUD 9

CHEF ATTENDANT REQUIRED - \$175 PER 75 GUESTS

Smoked Trout Chowder **GF**

Spinach Salad, Goat Cheese, Beets, Candied Walnuts, Fig Jam Vinaigrette **V GF CN**

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

Carved Herb Marinated Hanger Steak **DF GF**

Seared Sea Bass, Lemon, Almonds, Chive Butter **GF CN**

Potato Gnocchi, Roasted Vegetables, Pesto Cream, Arugula **V**

Truffle Cheese Potato Gratin **V**

Roasted Brussel Sprouts, Honey, Shallots **V GF**

Blood Orange And Chocolate Meringue Tart **V**

Stone Fruit Bread Pudding, Anglaise Sauce **V**

Chocolate Espresso Tart, Berries **V**

\$140 *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:** Chardonnay **Silver Medal:** Blanc de Blancs, Pinot Noir and Cabernet Sauvignon **Bronze Medal:** Pinot Grigio

Canvas Chardonnay, California | \$65 Per Bottle

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

Canvas Brut, Blanc De Blancs, Italy | \$65 Per Bottle

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

Canvas, Pinot Grigio, Italy | \$65 Per Bottle

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

Canvas Pinot Noir, California | \$65 Per Bottle

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

Canvas Cabernet Sauvignon, California | \$65 Per Bottle

Subtle hints of oak and spice married with lively tannins

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Bubbles, White & 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 Prosecco, La Vielle Ferme | \$70 Per Bottle

WHITES & ROSE

La Vielle Ferme Rosé | \$68 Per Bottle

Mer Soleil Reserve, Chardonnay | \$76 Per Bottle

Whitehaven, Sauvignon Blanc | \$75 Per Bottle

Chateau Ste. Michelle, Columbia Valley, Riesling | \$72 Per Bottle

REDS

Joel Gott Palisades, Red Blend | \$74 Per Bottle

Eloaun, Pinot Noir | \$80 Per Bottle

Rodney Strong, Cabernet | \$84 Per Bottle

Catena Vista Flores, Malbec | \$68 Per Bottle

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Hand Crafted Cocktails

Transform an ordinary bar experience! Mixology is the art of combing ingredients to deliver the perfect harmony of flavor in a drink. At Hyatt, we've combined exceptional ingredients and premium spirits for the ultimate experience in taste and balance. Cheers!

HANDCRAFTED COCKTAILS

Maple Mountain Fashioned
Rye Bourbon, Antica Vermouth, Whiskey Maple Syrup, Coffee
Bitters

Spicy Summit Rita
Jalapeno Infused Tequila, Honey, Lime Juice, Chopped
Cucumber

Hugo In The Heights
Gin, Prosecco, Mint Syrup, Club Soda, Fresh Mint

Wildwood Spice Mule
Vodka, Ginger Beer

Golden Peak Paloma
Grapefruit, Tequila, Blackberry Simple Syrup, Splash Soda

Alpine 75
Prosecco, Gin, Fresh Lemon Juice, Lemon Peel Garnish

Fireside Bliss
Red Wine, Brandy, Orange, Cloves, Cinnamon Stick, Honey

Après Spritz
Aperol, Prosecco, Splash of Soda Water, Orange Slice Garnish

\$18 *Per Drink*

SIGNATURE MOCKTAILS

Crisp Ginger Apple Cider
Ginger RE'AL, Apple Cider, Cinnamon Sugar

Fo'Fashioned
Dark Ginger Ale, Sugar, Orange Wheel, Cherry

\$14 *Per Drink*

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Bar Packages

Whether you would like to host a per-hour or per-drink option, there is an opportunity for each event to have the exact beverage offerings of your choice.

PER PERSON PACKAGE BARS

Charged Per Person Per Hour

Grand Package Bar | \$38 Per Person for 1st Hour | \$19 Per Person
for Each Additional Hour

Ketel One Vodka, Hendrick's Gin, Diplomático Reserva Exclusiva
Rum, Don Julio Silver Tequila, Maker's Mark Bourbon, Crown
Royal Canadian Whisky, Jameson Irish Whiskey, Jack Daniels
American Whiskey, Del Maguey Vida Mezcal & Johnnie Black
Scotch| Grand Wines | Colorado Craft & Imported Beer, Domestic
Beer, Assorted White Claw & High Noon Seltzers | Non-Alcoholic

LABOR CHARGES

Bartender | \$175 Per Bartender
Up to 3 hours of service. 1 bartender per 75 guests.

Additional Hour Per Bartender | \$75 Per Bartender

Cocktail Server to Tray Pass Beverages | \$75 Per Server
1 hour of service. 1 server per 75 guests.

Cocktail Server for Tableside Beverage Service | \$75 Per Server

Beer | Assorted Pepsi Soft Drinks, Red Bull, Juices, Still & Sparkling Water, and Filthy Food Garnishes.

Deluxe Package Bar | \$34 Per Person for 1st Hour | \$17 Per Person for Each Additional Hour

Tito's Vodka, Beefeater Gin, Bacardi Silver Rum, Patron Silver Tequila, Jim Beam Bourbon, Telling Small Batch Irish Whiskey & Chivas Regal Scotch | Canvas Wines | Colorado Craft & Imported Beer, Domestic Beer, Assorted White Claw & High Noon Seltzers | Non-Alcoholic Beer | Assorted Pepsi Soft Drinks, Red Bull, Juices, Still & Sparkling Water, and Filthy Food Garnishes.

Signature Package Bar | \$32 Per Person for 1st Hour | \$16 Per Person for Each Additional Hour

Conciere Vodka, Gin, Silver Rum, Silver Tequila, Bourbon, Whiskey & Scotch | Canvas Wines | Colorado Craft & Imported Beer, Domestic Beer, Assorted White Claw & High Noon Seltzers | Non-Alcoholic Beer | Assorted Pepsi Soft Drinks, Red Bull, Juices, Still & Sparkling Water, and Filthy Food Garnishes.

Beer & Wine Package Bar | \$26 Per Person for 1st Hour | \$14 Per Person for Each Additional Hour

Canvas Wines by Michael Mondavi | Colorado Craft & Imported Beer, Domestic Beer, Assorted White Claw & High Noon Seltzers | Non-Alcoholic Beer | Assorted Pepsi Soft Drinks, Red Bull, Juices, Still & Sparkling Water.

Mimosa & Bloody Mary Bar | \$22 Per Person for 1st Hour | \$15 Per Person for Each Additional Hour

Tito's Vodka, Beefeater Gin, E&J Gallo La Marca Prosecco | Add Skewers (charged on consumption) - Fruit; Pickles, Olives & Cheese; Shrimp, Pepper, Celery & Tomato; Candied Bacon, Pickles & Celery; Salami, Chorizo, Olive & Mozzarella Skewer

GRAND HOSTED BAR

Charged on consumption

Grand Liquors | \$17 Per Drink

Ketel One Vodka, Hendrick's Gin, Diplomático Reserva Exclusiva Rum, Don Julio Silver Tequila, Maker's Mark Bourbon, Crown Royal Canadian Whisky, Jameson Irish Whiskey, Jack Daniels American Whiskey, Del Maguey Vida Mezcal & Johnnie Black Scotch

Mionetto Prosecco, La Vielle Ferme | \$70 Per Bottle

Mer Soleil Reserve Chardonnay | \$76 Per Bottle

1 hour service. 1 server per 20 guests.

DELUXE HOSTED BAR

Charged on Consumption

Deluxe Liquors | \$15 Per Drink

Tito's Vodka, Beefeater Gin, Bacardi Silver Rum, Patron Silver Tequila, Jim Beam Bourbon, Telling Small Batch Irish Whiskey & Chivas Regal Scotch

Canvas Wines | \$65 Per Bottle

Blanc De Blancs Brut, ItalyChardonnay, CaliforniaPinot Grigio, ItalyPinot Noir, California Cabernet Sauvignon, California

Colorado Craft & Imported Beer | \$10 Per Drink

Chateau Ste Michelle Riesling | \$72 Per Bottle

La Vielle Ferme Rosé | \$68 Per Bottle

Whitehaven Sauvignon Blanc | \$70 Per Bottle

Eloaun Pinot Noir | \$80 Per Bottle

Rodney Strong Cabernet | \$84 Per Bottle

Catena Vista Flores Malbec | \$68 Per Bottle

Joel Gott Palisades Red Blend | \$74 Per Bottle

Colorado Craft & Imported Beer | \$10 Per Drink

Gore Creek IPA, Fat Tire, Stella & Corona

Domestic Beer | \$9 Per Drink

Michelob Ultra & Coors Light

Red Bull - Regular & Sugar Free | \$9 Per Drink

Assorted White Claw and High Noon Vodka Seltzers | \$9 Per Drink

Non-Alcoholic Beer | \$9 Per Drink

Athletic Brewing

Assorted Pepsi Soft Drinks, Bottled Still & Sparkling Water | \$7 Per Drink

Fever Tree Tonic Water and Assorted Juices | \$7 Per Drink

SIGNATURE HOSTED BAR

Signature Liquors | \$14 Per Drink

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

Canvas Wines | \$65 Per Bottle

Blanc De Blancs Brut, Italy Chardonnay, California Pinot Grigio, Italy Pinot Noir, California Cabernet Sauvignon, California

Colorado Craft and Imported Beer | \$10 Per Drink

Gore Creek IPA, Fat Tire, Stella & Corona

Domestic Beer | \$9 Per Drink

Michelob Ultra & Coors Light

Non-Alcoholic Beer | \$9 Per Drink

Gore Creek IPA, Fat Tire, Stella & Corona

Domestic Beer | \$9 Per Drink

Michelob Ultra & Coors Light

Non-Alcoholic Beer | \$9 Per Drink

Athletic Brewing

Assorted White Claw and High Noon Vodka Seltzers | \$9 Per Drink

Red Bull - Regular & Sugar Free | \$9 Per Drink

Assorted Pepsi Soft Drinks, Bottled Still & Sparkling Water | \$7 Per Drink

Fever Tree Tonic Water and Assorted Juices | \$7 Per Drink

MIMOSA & BLOODY MARY HOSTED BAR

Mimosa | \$18 Per Drink

E & J Gallo La Marca Prosecco, Orange & Grapefruit Juices

Bloody Mary | \$18 Per Drink

Tito's Vodka, Beefeater Gin, Tomato Juice, Worcestershire Sauce, Hot Sauces, Horseradish

Athletic Brewing

Assorted White Claw and High Noon Vodka Seltzers | \$9 Per Drink

Red Bull - Regular & Sugar Free | \$9 Per Drink

Assorted Pepsi Soft Drinks, Bottled Still & Sparkling Water | \$7 Per Drink

Fever Tree Tonic Water and Assorted Juices | \$7 Per Drink

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