

*HOTEL  
Boulderado*

**HOTEL  
BOULDERADO**

**SOCIAL  
BANQUET  
MENU**



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# BREAKFAST

*BUFFET, BUFFET ENHANCEMENTS,  
PLATED & GRAB N' GO*



**BREAKFAST**



## **CLASSIC COLORADO CONTINENTAL | 30**

Seasonal-Cut Fruit & Berries  
House-Made Granola & Noosa Honey Yogurt  
Locally-Baked Mini Bagels & Cream Cheese  
Fresh-Baked Croissants & Danish  
Fresh-Brewed Boulderado Blend  
Silver Canyon Coffee (Regular & Decaf)  
The Tea Spot Assorted Hot Tea Selection  
Orange, Cranberry & Apple Juices

## **EXECUTIVE DECISIONS | 38**

Seasonal-Cut Fruit & Berries  
House-Made Granola & Noosa Honey Yogurt  
Egg, Bacon & Cheddar Muffin  
Sandwiches  
Mini Bagels & Cream Cheese  
Fresh-Baked Croissants & Danish  
Fresh-Brewed Boulderado Blend  
Silver Canyon Coffee (Regular & Decaf)  
Gourmet Hot Tea Selection  
Orange, Cranberry & Apple Juices

## **BOULDERADO BREAKFAST BUFFET | 42**

*(Select One Style of Eggs)*

Scrambled Eggs with  
White Cheddar & Chive

Denver Scramble | Bell Pepper, Onion,  
Diced Ham & Sharp White Cheddar

Boulderado Power Bowl | Scrambled Eggs,  
Quinoa, Seared Greens, Carrots, Bell  
Peppers, Mushrooms, Onions

Veggie Scramble | Sliced Mushrooms,  
Baby Spinach, Bell Peppers, Onions,  
Pepper Jack

*(Select One Type of Breakfast Protein)*

Thick-Cut Smoked Bacon

Locally-Sourced Breakfast Sausage Links

Chicken Sausage Links

Grilled Black Forest Ham

Sofritas Tofu

*Includes:*

Seasonal-Cut Fruit & Berries

House-Made Granola & Noosa Honey Yogurt

Locally-Baked Mini Bagels & Cream Cheese

Fresh-Baked Croissants & Danish

Fresh-Brewed Boulderado Blend

Silver Canyon Coffee (Regular & Decaf)

The Tea Spot Assorted Hot Tea Selection

Orange, Cranberry & Apple Juices

Minimum 10 guests. Buffets must be ordered for the entire group. Per guest pricing is based on 45 minutes of service.

Add \$2 per guest for each additional 30 minutes of service. Buffets remain in the room for a maximum of 90 minutes.

Please add a taxable 23% service charge and sales tax to pricing. Menus & pricing are subject to change.



## **BREAKFAST BUFFET ENHANCEMENTS**

Steel-Cut Oatmeal with Dried Fruit & Milk | *6 Per Person*

Locally-Baked Mini Bagels & Blueberry Cream Cheese | *3 Per Person*

Biscuits & Red Eye Gravy | *5 Per Person*  
Thick-Cut Smoked Bacon | *5 Per Person*  
Grilled Black Forest Ham | *5 Per Person*

Locally-Sourced Breakfast Sausage Link | *5 Per Person*

Chicken Sausage Links | *5 Per Person*  
Fried Sofritas Tofu | *6 Per Person*

Fresh-Baked Quiche;  
Ham, Gruyere & Spinach | *8 each*

*Breakfast Sandwiches on Croissant, Whole Grain English Muffin or Bagel:*  
Ham, Egg & Cheddar | *8 each*  
Bacon, Egg & Mozzarella | *8 each*  
Egg & Cheddar | *8 each*

Chorizo, Egg & Cheese  
Breakfast Burrito | *8 Each*

Egg, Cheese & Potato  
Breakfast Burrito | *7 Each*

Bagel, Lox & Cream Cheese | *8 Each*

Smoked & Cured Lox Platter |  
Smoked & Cured Salmon, Shaved Red Onions, Capers, Sliced Tomatoes, Sliced Cucumbers, Cream Cheese  
*96 Per Platter, Serves 10*  
*111 includes assorted bagels*

Sliced Avocado & Tomato Platter |  
*40 Per Platter, Serves 10*

## **CHEF ATTENDED BREAKFAST STATIONS**

*(Chef Attendant | 100)*

Fried Whole Eggs or Whites or Scrambled, Assorted Cheeses  
*(Made to Order) | 12 Per person*

2 Egg Omelet, Assorted Meat, Cheeses & Veggie Add-Ins | *14 Per Person*

Waffles, Fresh Berries, Whipped Cream & Warm 100% Maple Syrup | *14 Per Person*

Pancakes, Blueberries, Whipped Cinnamon Butter, Warm 100% Maple Syrup | *12 Per Person*

French Toast, Peach Syrup, Powdered Sugar, Whipped Cream, Warm 100% Maple Syrup | *14 Per Person*

Minimum 10 guests. Per person enhancements must be ordered for the entire group. Each's may be ordered as needed. Per Guest Pricing is based on 45 minutes of service. Add \$2 per guest for each additional 30 minutes of service. Buffets remain in the room for no longer than 90 minutes. Please add a taxable 23% service charge and sales tax to pricing. Menus & pricing are subject to change.



## PLATED BREAKFAST

*All Plated Breakfasts Include:*

Orange, Cranberry & Apple Juices  
Croissants  
Fresh-Brewed Boulderado Blend  
Silver Canyon Coffee (Regular & Decaf)  
The Tea Spot Assorted Hot Tea Selection  
Fresh-Sliced Fruit and Yogurt

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*(Choose up to 3 Items)*

### EGGS BENEDICT

Eggs, Ham, English Muffin,  
Hollandaise, Home Fries  
| 36 Each

### QUICHE & SALAD

Ham, Gruyere, Spinach Quiche,  
Garden & Herb Salad  
| 35 Each

### FRENCH TOAST

Peach Compote, Powdered Sugar,  
Whipped Cream, Warm 100%  
Maple Syrup  
| 32 Each

## BREAKFAST BURRITO

Chorizo, Egg, Chiles, Cheese,  
Crema, Salsa, Home Fries  
| 34 Each

## BOULDER SCRAMBLE

Spinach, Quinoa, Scrambled Eggs,  
Caramelized Onion, Potatoes  
| 32 Each

## EGG SANDWICH

Scrambled Egg, Bacon,  
Mozzarella on English Muffin  
or Croissant, Home Fries  
| 32 Each

## CLASSIC BREAKFAST

*(Choice Of)*

Eggs over Medium, or Scrambled

Bacon, Ham, Chicken Sausage  
or Breakfast Link Sausage

Toasted & Buttered English Muffin  
| 32 Each

Minimum 10 guests, Choose up to 3 items. Must pre-order within 7 days.  
Please add a taxable 23% service charge and sales tax to pricing. Menus & pricing are subject to change.



## **GRAB N GO BREAKFAST | 25**

*Intended For Off-Site Consumption  
For On-Site Consumption Add \$5 Per Person*

*Includes:*

Fresh-Brewed Boulderado Blend  
Silver Canyon Coffee (Regular & Decaf)  
The Tea Spot Assorted Hot Tea Selection  
Orange, Cranberry & Apple Juices  
or Eldorado Bottled Water

*(Choose Two)*

## **BREAKFAST SANDWICHES**

*On Croissant, Whole Grain English Muffin  
or Bagel:*

Ham, Egg & Cheddar  
Bacon, Egg & Mozzarella  
Egg & Cheddar

## **BREAKFAST BURRITOS**

Chorizo, Egg & Cheese  
Egg, Cheese & Potato

Off-site consumption includes to-go beverage and food containers. Per Guest Pricing is based on 45 minutes of service. Add \$2 per guest for each additional 30 minutes of service. Food items remain in the room for a maximum of 90 minutes. Please add a taxable 23% service charge and sales tax to pricing. Menus & pricing are subject to change.

# BREAKS

*THEMED, BEVERAGES & À LA CARTE ENHANCEMENTS*

**BREAKS**



## TIER 1

### FROM THE GARDEN | 17

Roasted Red Pepper & Olive Oil Hummus  
Italian White Bean Dip  
Fresh Vegetable Tray (Raw and Pickled)  
Pita Chips, Gluten Free Corn Chips  
Ranch & Gorgonzola Dips

### TRAILHEAD | 17

*(Create Your Own Trail Mix)*

House-Made Nut & Fruit Granola  
Whole Almonds, Roasted Cashews  
M&M's, Dark & White Chocolate Pieces  
Cajun Mix  
Seasonal Whole Fruit

### POWER PLAY | 17

Power Bars, Protein Bars, Yogurt Bars  
Whole Roasted Almonds & Pecans  
Sliced Fruit Platter with  
Noosa Honey Yogurt Dip

### AT THE MOVIES | 17

Fresh Popcorn, Caramel Corn, Cheese Corn  
Nachos with Jalapeño, Tomatoes, Onion  
and Cheese Sauce  
Warm Pretzels with Mustard Cheese Sauce  
Assorted Boxed Movie Candy

## SWEET INDULGENCE | 17

Chocolate Chunk Cookies,  
Macadamia White Chocolate Cookies  
Oatmeal Raisin Cookies  
Chocolate Covered Almonds  
Sliced Seasonal Fruit

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## TIER 2

### THE PALEO | 25

A Chef-Curated Selection of Three Meats  
and Four Domestic and Imported Cheeses  
Fresh Berries  
Assorted Olives, Peppers & Pepperoncini  
Gluten Free Chips  
Raw Vegetable Platter with Spinach Dip

### COFFEE BUZZ | 20

Fresh-Brewed Boulderado Blend  
Silver Canyon Coffee (Regular & Decaf)  
The Tea Spot Assorted Hot Tea Selection  
Cappuccino and Espresso  
House-Made Chocolate Dipped Biscotti  
Shortbread Cookies  
Fresh Whipped Cream  
Hazelnut Liqueur  
Assorted Chocolate Shavings  
Cinnamon Sticks  
Lemon Zest

## AFTERNOON TEA | 22

The Tea Spot Assorted Hot Tea Selection  
Green Tea Cookies  
Lavender Shortbread Cookies  
Raspberry Scones, Lemon Bars  
Berry-Citrus-Infused Water

A Chef-Curated Selection of Sandwich Bites:  
Smoked Salmon & Pickled Onion  
Cranberry Cream Cheese  
Chicken Cucumber & Dill

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### HOT BEVERAGE BREAK

*(17 Full Day | 12 Half Day)*

Boulderado Blend Silver Canyon  
Coffee (Regular & Decaf)  
The Tea Spot Assorted Hot Tea Selection

### COLD BEVERAGE BREAK

*(17 Full Day | 12 Half Day)*

Assorted Pepsi Products  
La Croix Sparkling Water, Assorted Juices

### DELUXE BEVERAGE BREAK

*(24 Full Day | 13 Half Day)*

Boulderado Blend Silver Canyon  
Coffee (Regular & Decaf)  
The Tea Spot Assorted Hot Tea Selection  
Assorted Pepsi Products  
La Croix Sparkling Water, Assorted Juices

Minimum 10 guests. Each break must be ordered for the entire group. Mix & Match no more than 2 breaks. Breaks are refreshed for 30 minutes. Add \$2 per guest for each additional 30 minutes of service. Breaks will remain in the room for up to 90 minutes. Please add a taxable 23% service charge and sales tax to pricing. Menus & pricing are subject to change.



## BEVERAGES

Boulderado Blend Silver Canyon Coffee  
(Regular & Decaf) | *69 Per Gallon*

The Tea Spot Assorted Hot Tea Selection |  
*69 Per Gallon*

Hot Chocolate | *69 Per Gallon*

Iced Coffee | *75 Per Gallon*

Juices - Apple, Orange, Lemonade,  
Cranberry | *20 Per Carafe (1 liter)*

Berry-Citrus-Infused Water | *48 Per Gallon*

Iced Tea | *46 Per Gallon,  
12 Per Carafe (1 Liter)*

Red Bull | *8 Each*

Gatorade | *8 Each*

Assorted Pepsi Products | *6 Each*

Bottled Juices | *6 Each*

La Croix Sparkling Water | *6 Each*

Perrier Sparkling Water | *8 Each*

Eldorado Springs Bottled Water | *5 Each*

Almond Milk | *8 Per Carafe*

Oat Milk | *8 Per Carafe*

## BAKERY

Fresh-Baked Assorted Danish |  
*40 Per Dozen*

House-Made Assorted Muffins  
(Gluten Free Available) |  
*40 Per Dozen*

Fresh-Baked Butter Croissants |  
*40 Per Dozen*

Mini Bagels, Whipped Cream Cheese  
(Plain and Flavored) |  
*30 Per Dozen*

Lemon Bars | *45 Per Dozen*

Fudge Brownies | *40 Per Dozen*

Fresh-Baked Assorted Cookies |  
*35 Per Dozen*

Fresh-Baked Soft Pretzels |  
*40 Per Dozen*

Items may be ordered as needed. Please add a taxable 23% service charge  
and sales tax to pricing. Menus & pricing are subject to change.



## LIGHT & FRESH

Bowl of Seasonal Whole Fruit |  
*36 Per Dozen*

Red Pepper & Olive Oil Hummus  
and Pita Chips | *5 Per Person*

Individual Flavored Yogurt | *5 Each*

PowerBars | *5 Each*

Kind Bars | *5 Each*

Sliced Seasonal Fruit | *55 Per Platter,  
Serves 10*

Assorted House-Roasted Nuts &  
Roasted Seeds (Individually Packaged)  
| *65 Per Dozen*

House-Made Granola Trail Mix  
(Individually Packaged) |  
*55 Per Dozen*

## SALTY SWEETS

Boulder Canyon Chips | *6 Per Bag*

Pretzels | *6 Per Bag*

Skinny Pop Popcorn | *6 Per Bag*

Gluten Free Chips | *7 Per Bag*

Chocolate-Covered Strawberries |  
*36 Per Dozen*

Chocolate-Dipped Salted Almonds |  
*3 Per Bag*

Chocolate-Dipped Biscotti |  
*36 Per Dozen*

Rice Krispies Treats | *6 Each*

Items may be ordered as needed. Please add a taxable 23% service charge  
and sales tax to pricing. Menus & pricing are subject to change.

# LUNCH

*BUFFET, BOXED & PLATED*

**LUNCH**



## **SOUTHWEST COLORADO | 45**

Chicken Tortilla Soup | Roasted Chicken, Chicken Stock, Green Chiles, Onion, Garlic, Tomatoes, Black Beans, Corn Tortilla Strips

Cortez Salad | Romaine & Radicchio, Roasted Corn, Black Beans, Red Onion, Anaheim Pepper, Avocado, Cilantro, Cotija, Cilantro Lime Vinaigrette

Curtido Slaw | Carrot, Onion, Jalapeño, Cabbage

Baked Cheese & Squash Enchiladas on Corn Tortillas

Beef Barbacoa | Seasoned Pulled Beef

Chicken Tinga | Slow-Cooked Shredded Seasoned Chicken

Warm Mini Flour & Corn Tortillas

Toppings | Sour Cream, Shaved Lettuce, Monterey Jack, Cotija, Tomatoes, Radishes, Onion, Guacamole, Tomatillo Salsa Verde, Salsa Roja & House-Spiced Tortilla Chips

Poblano Lime Rice & Pueblo Pinto Beans

Choice of Sopapillas or Churros with Spiced Chocolate Parfait

## **BOLDER BOULDER | 45**

Wild Mushroom Soup | Porcini, Cremini, and Shitake Mushrooms, Onion, Butter, Vegetable Stock, Sherry, Cream & Fresh Thyme

Romaine Heart Salad | Romaine, Arugula, Roasted Tomato, Onion, Pecans, Sundried Cherries, White Balsamic Vinaigrette

Citrus Salad | Orange Supreme, Shaved Fennel, Onion, Shaved Celery

Chickpea Salad | Chickpeas, Red Bell Pepper, Red Onion, Chopped Celery, Italian Parsley, Lemon Juice

Herbed Chicken | Airline Chicken, Basil, Dried Cranberries, Walnuts, Yogurt Dressing

Grilled Salmon | Verlasso Salmon, Wild Rice with Leeks and Bell Peppers

Pan-Seared Green Beans | Lemon, Garlic & Olive oil

Edamame (Steamed & Salted)

Gluten Free Chips

Fresh-Cut Fruit & Berry Platter

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Please add a taxable 23% service charge and sales tax to pricing. Menus & pricing are subject to change.



## HAPPY HIKER | 42

Chicken & Wild Rice Soup |  
Fresh Roasted Chicken, Carrot, Onion,  
Celery, Chicken Stock, Wild Rice,  
Italian Parsley, Peas

Deli Potato Salad

Cauliflower Couscous Salad

Creamy Coleslaw

Warm House-Made Kettle Chips

Turkey Sliders on Whole Wheat\* |  
Turkey Breast, Artichoke Cream Cheese  
Spread, Spinach & Red Onion

Roast Beef Sliders on Multi-Grain\* |  
Shaved Beef, Romaine Lettuce,  
Green Onion, Horseradish Aioli

Portabella Sliders on Brioche Bun |  
Grilled Portabella, Boursin Cheese  
& Caramelized Onions

Toppings | Sliced Tomato,  
Sliced Avocado, Shaved Red Onion

Red & Green Grapes

White Chocolate & Fudge Brownies

## APRÈS SKI | 42

Tomato Basil Bisque | Crushed Tomato,  
Roasted Bell Peppers, Vegetable Stock,  
Fresh Basil, Onions

Kale & Baby Spinach Salad | Almonds,  
Dried Cherries, Charred Tomato Dressing

Melon & Strawberry Salad | Honeydew,  
Cantaloupe, Strawberry, Lime Mint Dressing

Italian Pasta Salad | Salami, Fusilli,  
Cherry Peppers, Olive, Basil, Tomato

Hot Pressed Corned Beef Rye |  
Shaved Corned Beef, Sauerkraut, Gruyere,  
1000 Island Dressing, Marble Rye

Hot Pressed Chicken | Roasted Chicken,  
Apple, Grilled Portabella, Cheddar, Ciabatta

Hot Pressed Grilled Portabella |  
Portabella Mushroom, Boursin Cheese,  
& Caramelized Onion

Warm House-Made Kettle Chips

Toppings | Pickles, Pepperoncini, Olives

Fresh-Baked Cookies | Chocolate Chunk,  
Oatmeal Raisin, White Chocolate Macadamia

Fresh-Cut Fruit & Berry Platter

\*Can be made into a wrap upon request

Buffets require a minimum of 10 guests. Only 1 buffet can be ordered for the entire group. Buffets are serviced for 45 minutes and left in the room for no longer than 90 minutes. Add \$2 per guest for each additional 30 minutes of service.

Please add a taxable 23% service charge and sales tax to pricing. Menus & pricing are subject to change.



## **MULBERRY STREET | 45**

Minestrone Soup | Celery, Carrot, Onion, Vegetable Stock, Mushrooms, White Beans, Crushed Tomato, Parmesan, Ditalini Pasta, Italian Parsley

Romaine & Kale Caesar Salad | House-Made Croutons, Caesar Dressing, Parmesan, Anchovies

Italian Chopped Salad | Romaine & Radicchio, Soppressata Salami, Fresh Mozzarella, Red Olives, Tomato, Onion, Pepperoncini, White Balsamic Vinaigrette

Marinated Vegetable Salad | Green Beans, Peas, Celery, Bell Peppers, Sweet Onion

Fresh-Baked Garlic Bread Sticks

Baked Cod in Tomato Fennel Broth with Israeli Couscous

Orecchiette Pasta with Basil Pesto, Mushrooms and Broccoli

Chicken Pesto Parmesan with Tomato Gravy

House-Made Chocolate Dipped Biscotti

Mini Cheese & Chocolate Cannoli

## **THE MOUNTAINEER | 45**

Colorado Greens | Romaine, Arugula, Frisée, Mushrooms, Cucumber, Cherry Tomatoes, Sunflower Kernels, Lemon Parmesan Vinaigrette

Beet Salad | Spinach, Roasted & Chilled Beets, Walnuts, Red Onion, Goat Cheese, Sherry Vinaigrette

Pan-seared Rocky Mountain Trout on Wild Rice

Grilled Sirloin with Charred Onion Bordelaise

Roasted Spaghetti Squash, White Bean Stew, Grape Tomatoes, Garlic & Basil Relish

Grilled Seasonal Vegetables

Fresh-Baked Rolls and Butter

Peach Bread Pudding with Vanilla Caramel Sauce

Fresh-Cut Fruit & Berry Platter

Buffets require a minimum of 10 guests. Only 1 buffet can be ordered for the entire group. Buffets are serviced for 45 minutes and left in the room for no longer than 90 minutes. Add \$2 per guest for each additional 30 minutes of service.

Please add a taxable 23% service charge and sales tax to pricing. Menus & pricing are subject to change.



## **BOX LUNCHES | 32**

*Intended For Off-Site Consumption  
For On-Site Consumption Add \$5 Per Person*

*All Box Lunches Served With:*

Kale Quinoa Salad  
Seasonal Whole Fruit  
Boulder Canyon Chips

*Choose One Sweet Option  
for the Group (GF Options Available):  
Chocolate Chip Cookie, Oatmeal Raisin  
Cookie or Fudge Brownie*

Eldorado Springs Bottled Water  
or La Croix Sparkling Water  
*Beverages Not Included For On-Site  
Consumption*

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*(Select Up To 3 Options)*

### **TURKEY CROISSANT**

Turkey Breast, Artichoke  
Cream Cheese Spread,  
Spinach & Red Onion

### **ROAST BEEF ON PRETZEL ROLL**

Shaved Beef, Romaine Lettuce,  
Horseradish Aioli

### **HAM & CHEESE ON 7-GRAIN**

Shaved Black Forest Ham,  
Herbed Cream Cheese Spread,  
Pickled Red Onion, Romaine Lettuce

### **CHICKEN CAESAR ON ITALIAN ROLL**

Roasted Chicken Breast,  
Caesar Dressing, Chopped Romaine,  
Parmesan

### **GRILLED VEGETABLE WRAP**

Grilled Red Pepper, Grilled Zucchini,  
Sunflower Kernels, Baby Spinach,  
Fresh Herbed Cream Cheese,  
Red Onion & Cucumber

Select up to 3 sandwich choices for the group.

Minimum of 10 guests. Please add 23% service charge & sales tax to prices. Menus and pricing are subject to change.



## SOUP | 8

*(Choose One for the Group)*

Chicken Tortilla Soup | Roasted Chicken, Chicken Stock, Green Chiles, Onion, Garlic, Tomatoes, Black Beans, Corn Tortilla Strips

Wild Mushroom Soup | Porcini, Cremini, and Shitake Mushrooms, Onion, Butter, Vegetable Stock, Sherry, Cream & Fresh Thyme

Chicken & Wild Rice Soup | Fresh Roasted Chicken, Carrot, Onion, Celery, Chicken Stock, Wild Rice, Italian Parsley, Peas

Tomato Basil Bisque | Crushed Tomato, Roasted Bell Peppers, Vegetable Stock, Fresh Basil, Onions

Minestrone Soup | Celery, Carrot, Onion, Vegetable Stock, Mushrooms, White Beans, Crushed Tomato, Parmesan, Ditalini Pasta, Italian Parsley

## SIDE SALAD | 8

*(Choose One for the Group)*

Petite Baby Kale & Spinach Salad  
Petite Greens with Nuts & Dried Fruit  
Petite Caesar  
Petite Spinach & Goat Cheese

## ENTRÉE

*(Choose Three)*

Cortez Salad | 20  
Romaine/Radicchio, Roasted Corn, Black Beans, Red Onion, Anaheim Pepper, Avocado, Cilantro, Cotija, Cilantro Lime Vinaigrette

Romaine Heart Salad | 20  
Romaine, Arugula, Roasted Tomato, Onion, Pecans, Sundried Cherries, White Balsamic Vinaigrette

Italian Chopped Salad | 20  
Romaine & Radicchio, Soppresata Salami, Fresh Mozzarella, Red Olives, Tomato, Onion, Pepperoncini, White Balsamic Vinaigrette

Colorado Greens | 20  
Romaine, Arugula, Frisée, Mushrooms, Cucumber, Cherry Tomatoes, Sunflower Kernels, Lemon Parmesan Vinaigrette

Orecchiette Pasta | 25  
Italian Orecchiette, Basil Pesto, Mushrooms, Broccoli

*(Add to Any of the Above: Chicken +8, Shrimp +10, Sirloin +12, Salmon +12)*

Grilled Chicken Pesto Club | 28  
Fresh Colorado Chicken Breast, Basil &

Pine Nut Pesto, Smoked Bacon, Romaine, Tomato, Black Pepper Aioli, Sourdough Bread, Seasoned French Fries

Steak & Mushroom Sandwich | 29  
USDA Prime Top Sirloin Roasted Medium, Roasted Cremini Mushrooms, Romaine, Caesar Aioli, Tomato, Crispy Onion, French Roll, Seasoned French Fries

Chicken Pesto Parmesan | 31  
Fresh Breaded Colorado Chicken Breast, Fresh Basil & Pine Nut Pesto, Tomato Gravy

Grilled Salmon | 32  
Verlasso Salmon, Wild Rice with Leeks and Bell Peppers

Baked Cod | 32  
Fresh Icelandic Cod Loins, Tomato Fennel Broth, Israeli Couscous

Rocky Mountain Trout | 32  
Pan-seared Rocky Mountain Trout, Wild Rice, Asparagus, Brown Butter Sauce

Harvest Squash Ravioli | 33  
Fresh Tomato Provencal Sauce, Balsamic Reduction & Romano Cheese

Grilled Prime Sirloin | 38  
USDA Prime Top Sirloin Steak, Charred Onion Bordelaise, Grilled Asparagus, Roasted Fingerling Potatoes

2-Course Minimum. Entrée Selection Required.

Minimum 10 guests. Entrée counts are due no later than 7 days prior to the event. Per Guest Pricing is based on 45 minutes of service.

Add \$2 per guest for each additional 30 minutes of service. Please add a taxable 23% service charge and sales tax to pricing. Menus & pricing are subject to change.



## DESSERTS | 10

*(Choose One for the Group)*

House-Made Tiramisu |  
Espresso, Lady Fingers, Cream,  
Cocoa, Mascarpone, Chocolate  
Covered Coffee Beans

Seasonal Bread Pudding |  
Seasonal Fruit, Challah Bread,  
Egg Custard, Cinnamon, Caramel

Raspberry Sorbet & Berries |  
Local "Sweet Action" Sorbet (GF),  
Blackberries & Raspberries

Key Lime Pie Parfait |  
Key Lime Custard,  
Graham Cracker Crumbs,  
Whipped Cream

Carrot Cake with  
Walnuts & Caramel Sauce |  
Carrot & Pineapple, Cream Cheese  
Frosting, Roasted Walnuts, Vanilla,  
Cinnamon, and Spices

Flourless Chocolate Lava Cake |  
Bittersweet Chocolate,  
Butter, Eggs

2-Course Minimum. Entrée Selection Required. Minimum 10 guests. Dessert counts are due no later than 7 days prior to the event.  
Per Guest Pricing is based on 45 minutes of service. Add \$2 per guest for each additional 30 minutes of service.  
Please add a taxable 23% service charge and sales tax to pricing. Menus & pricing are subject to change.

# RECEPTION

*COLD HORS D'OEUVRES, HOT HORS D'OEUVRES,  
ENHANCEMENT PLATTERS, BOULDERADO  
SIGNATURE STATIONS, DINNER CARVING STATIONS  
AND SWEET STATIONS*

**RECEPTION**



*(Priced Per Dozen, 2 Dozen Minimum)*

## **POULTRY**

Bacon-Wrapped Dates | 55  
Caramel Balsamic Glaze

Chicken Mousse on Melba | 55  
Fresh Colorado Chicken, Cranberry  
Compote, Melba Toasts

Deviled Eggs | 55  
Candied Bacon

Duck Confit Bruschetta | 60  
French Bread Toasts, Pickled Cherry  
Spread, Green Onion

## **SEAFOOD**

Shrimp & Scallop Ceviche | 60  
Mango, Ginger, Cilantro

Smoked Trout Panini | 60  
Caper Cream Cheese, Watercress,  
Pepperoncini, Citrus Crema

Grilled Shrimp Kabobs | 60  
Mango, Cucumber, Sweet Chili Sauce

Smoked Salmon on Cucumber | 60  
House-Smoked Salmon, Dill Mascarpone,  
Crispy Capers

Tuna Tartar & Avocado Toast | 60  
Ginger Sesame Dressing

Per Guest Pricing is based on 45 minutes of service. Add \$2 per guest for each additional 30 minutes of service.  
Please add a taxable 23% service charge and sales tax to pricing. Menus & pricing are subject to change.

## **BEEF & PORK**

Steak Tartar in Phyllo | 60  
USDA Prime Steak, Shallot, Dijon,  
Crispy Capers, Cornichons

Boursin & Fig Stuffed Soppresata | 60  
Italian Salami, Boursin Cheese,  
Wine-Soaked Dates

Melon & Prosciutto Skewers | 60  
Fresh Honeydew & Cantaloupe, Prosciutto

Charcuterie Skewers | 60  
Soppresata, Prosciutto, Havarti,  
Smoked Gouda, Pepperoncini, Olive

## **VEGETARIAN**

Burrata Crostini with Seared Greens | 55  
Shaved Garlic, Red Pepper Flakes

Brie & Caramelized Pears | 55  
Cinnamon Mascarpone on Crispy Baguette

Caprese Crostini | 55  
Italian Toasts, Marinated Cherry Tomato,  
Fresh Mozzarella, Fresh Basil

Brie-Stuffed Strawberries | 50  
Basil Leaf, Chive Whipped Brie, Balsamic

Pita & Hummus Chips | 50  
Crispy Pita Chips, Hummus,  
Roasted Bell Pepper, Feta, Basil



*(Priced Per Dozen, 2 Dozen Minimum)*

## **POULTRY**

Coconut Chicken Skewers | 60  
Sweet Chili Sauce

Blackened Chicken Mini Tacos | 60  
Shredded Cabbage, Arugula, Green Onion,  
Pickled Radish, Corn Tortilla

Chicken Meatballs in Buffalo Sauce | 60  
House-Made Chicken Meatballs,  
Spicy Buffalo Sauce

Chicken Mango Fritters | 60  
Chicken Breast, Diced Mango,  
Anaheim Pepper, Sweet Potato

Mini Chicken & Waffles | 60

## **SEAFOOD**

Smoked Trout Taquitos | 70  
Flour Tortillas, Herbed Cream Cheese,  
Chives, Red Onion

Mini Salmon Cakes | 70  
Cajun Remoulade, Lemon Zest

Mini Shrimp Quesadillas | 70  
Avocado, Tomato, Cilantro,  
Monterey Jack & Cheddar

Shrimp & Avocado Crostini | 70  
Green Onion, Havarti, Pickled Red Onion

## **BEEF & PORK**

Tacos Al Pastor | 65  
Smoked Green Chile Pork & Grilled Pineapple

Beef Wellington | 60  
Baby Spinach, Onion, Puff Pastry

Mini Empanada | 65  
Chorizo, Monterey Jack, Cilantro Mojo

Bison Meatballs | 65

Apple Cider Braised Pork Belly | 60  
Kimchi & Sherry Reduction

## **VEGETARIAN**

Stuffed Cremini Mushrooms | 60  
Wild Rice, Parmesan, Walnuts,  
Red Pepper Coulis

Grilled Vegetable Quesadilla | 55  
Roasted Red Bell Pepper, Zucchini, Baby  
Spinach, Onion, Cheddar & Monterey Jack

Mac & Cheese Fritters  
Cavatappi Pasta, Havarti, Parmesan &  
Cheddar, Chives, Panko Crumbs | 55

Fried Stuffed Artichoke  
Chive Cream Cheese, Garlic Lemon Aioli | 65

Mini Grilled Cheese  
Tomato, Red Onion Relish | 55

Per Guest Pricing is based on 45 minutes of service. Add \$2 per guest for each additional 30 minutes of service.  
Please add a taxable 23% service charge and sales tax to pricing. Menus & pricing are subject to change.



## **JUMBO SHRIMP**

Remoulade, Cocktail Sauce,  
Lemon Wedges  
Serves 50 | 375

## **BAKED BRIE IN PUFF PASTRY**

Raspberries, Toasted Almonds,  
French Bread  
Serves 50 | 325

## **CHARCUTERIE PLATTER**

Sliced Artisan Meats,  
Local & Imported Cheeses,  
Marinated Vegetables  
Serves 20 | 300  
Serves 50 | 550

## **WARM ARTICHOKE & SPINACH DIP**

Tortilla Crisps, Fresh Vegetables  
Serves 20 | 225  
Serves 50 | 450

## **FRESH FRUIT, BERRIES AND ASSORTED CHEESES WITH CRACKERS**

Serves 20 | 215  
Serves 50 | 425

## **HUMMUS AND ASSORTED GOURMET OLIVES**

Fresh Grilled Vegetables, Pita Crisps  
Serves 20 | 165  
Serves 50 | 325

## **VEGETABLE PLATTER**

Grilled and Raw selections,  
Two Chef's Choice Dipping Sauces  
Serves 20 | 150  
Serves 50 | 300

## **CARROT DIP**

Fresh Vegetables,  
Corn Tortilla Chips  
Serves 20 | 150  
Serves 50 | 300

Platters are serviced for 30 minutes and left in the room for no longer than 90 minutes. Add \$2 per guest for each additional 30 minutes of service. Please add a taxable 23% service charge and sales tax to pricing. Menus & pricing are subject to change.

## **GARDEN GREENS | 18**

*(Choose Three)*

Colorado Greens | Romaine, Arugula, Frisée, Mushrooms, Cucumber, Cherry Tomatoes, Sunflower Kernels, Lemon Parmesan Vinaigrette

Caprese Salad | Fresh Mozzarella, Tomatoes, Olive Oil, Fresh Basil

Cortez Salad | Romaine & Radicchio, Roasted Corn, Black Beans, Red Onion, Anaheim Pepper, Avocado, Cilantro, Cotija, Cilantro Lime Vinaigrette

Italian Chopped Salad | Romaine & Radicchio, Soppressata Salami, Fresh Mozzarella, Red Olives, Tomato, Onion, Pepperoncini, White Balsamic Vinaigrette

Whole Leaf Red Romaine Caesar | Parmigiano-Reggiano, Herb Croutons with House-Made Caesar Dressing

Greek Salad | Cucumbers, Tomatoes, Red Onions, Feta & Kalamata Olives, House-Made Mediterranean Vinaigrette

## **BOULDERADO CHEESE BOARD | 20**

*Includes:*

Selection of Domestic & Imported Cheeses  
Sliced Fruits & Berries  
Sweet & Savory Jams & Preserves  
Assorted Nuts & Dried Fruits  
Assorted Crackers including Gluten Free Crackers

## **CHARCUTERIE STATION | 25**

*Includes:*

Selection of Domestic & Imported Meats  
Italian White Bean Dip  
Hummus Platter with Fresh Raw Vegetables  
Crispy Pita Chips  
Fresh-Baked Focaccia Bread

## **GOURMET SLIDER BAR | 25**

*(Choose Two)*

CAB Beef, BBQ Sauce, Onion Strings, Cheddar

CAB Beef, Bacon, Gruyere, Crispy Jalapeño Slivers

USDA Prime Steak, Mushroom & Havarti  
Chicken, Sauteed Onions & Peppers,  
Monterey Jack

Chicken, Bacon & Guacamole

Portabella, Spinach Cheese Dip,  
Crispy Onion

Artichoke, Roasted Bell Pepper, Spinach  
& Boursin Cheese

## **SMALL BITES | 31**

*(Choose Four)*

Mini Salmon Cakes | Cajun Remoulade,  
Lemon Zest

Coconut Chicken Skewers | Sweet Chili Sauce

Chicken Meatballs | Buffalo Sauce

Grilled Vegetable Quesadilla | Roasted  
Red Bell Pepper, Zucchini, Baby Spinach,  
Onion, Cheddar & Monterey Jack

Steak Tartar in Phyllo

Shrimp & Avocado Crostini

Blackened Chicken Mini Tacos | Shredded  
Cabbage, Arugula, Green Onion, Pickled  
Radish, Corn Tortilla

Mac & Cheese Fritters | Cavatappi Pasta,  
Havarti, Parmesan & Cheddar, Chives,  
Panko Crumbs

Minimum of 3 food stations required. 25-person guest minimum. Stations are serviced for 45 minutes. Add \$2 per guest for each additional 30 minutes of service. Stations are left in the room for no longer than 90 minutes. Please add a taxable 23% service charge and sales tax to pricing. Menus & pricing are subject to change.



## SPRUCE STREET TACOS | 30

*Includes:*

Flour and Corn Tortillas

Beef Barbacoa | Onion, Cilantro, Lime

Chicken Tinga | Slow-Cooked,  
Shredded Seasoned Chicken,  
Tomatillo Salsa, Shredded Lettuce

Tacos Al Pastor | Smoked Green Chili Pork  
& Grilled Pineapple Salsa

Mahi-Mahi | Cabbage Slaw,  
Pickled Onions

*Toppings:*

Pico de Gallo

Tomatillo Salsa Verde

Salsa Roja

Guacamole

Black Beans

Lime Crema

Cotija

Monterey Jack & Cheddar

Shaved Cabbage

Lettuce

Tomato

Onion

Jalapeño

## RAW BAR | 45

*Includes:*

Cocktail Crab Claws

Classic Shrimp Cocktail with  
Chipotle Cocktail Sauce

Shrimp & Bay Scallop Ceviche

Oysters on The Half Shell\*  
(East or West Coast Oysters)

Classic Mignonette,  
Lemon Wedges & Cocktail Sauce

\*Shucked to Order Chef |  
100 Per 50 Guests  
(Shucker Not Required)

Minimum of 3 food stations required. 25-person guest minimum. Stations are serviced for 45 minutes.  
Add \$2 per guest for each additional 30 minutes of service. Stations are left in the room for no longer than 90 minutes.  
Please add a taxable 23% service charge and sales tax to pricing. Menus & pricing are subject to change.





## DELECTABLE DESSERTS | 20

*Includes All:*

- Assorted Mini Cake Pops
- Peach-Cinnamon Crème Brulée
- Chocolate Dipped Strawberry Assortment
- House-Made Truffles
- Mascarpone Crème Fraiche with Fresh Berries

## CHOCOLATE LOVERS | 20

*Includes All:*

- Flourless Chocolate Lava Cake
- Chocolate Truffles
- Chocolate Mousse Cups
- Chocolate Kahlúa Toffee Cake
- Chocolate Chip Cookies

Minimum of 3 food stations required. 25-person guest minimum. Stations are serviced for 45 minutes. Add \$2 per guest for each additional 30 minutes of service. Stations are left in the room for no longer than 90 minutes. Please add a taxable 23% service charge and sales tax to pricing. Menus & pricing are subject to change.



*(Carving Fee Per 50 Guests | 100)*

**COLORADO  
BISON PRIME RIB | 30**

Dijon, Garlic & Black Pepper Rub,  
Roasted Shallot Cabernet Jus

**COLORADO  
LEG OF LAMB | 28**

Charred Onion & Rosemary Rub,  
Fresh Thyme Pan Jus

**ROASTED  
BEEF TENDERLOIN | 32**

Pink & Green Peppercorn Rub,  
Garlic Brown Butter

**CAB PRIME RIB  
OF BEEF | 30**

Classic Garlic, Kosher Salt,  
Pepper Rub, Horseradish  
Cream Sauce

**ROASTED VERLASSO  
SALMON SIDE | 22**

Lemon Caper Wine Sauce  
with Brown Butter

**GRILLED  
MAHI MAHI SIDE | 22**

Warm Mango &  
Pineapple Salsa

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**ADD A SIDE TO  
ANY STATION**

*(8 Per Person)*

White Cheddar Whipped Potatoes  
Oven-Roasted Fingerling Potatoes  
Cranberry Wild Rice  
Sweet Pea Risotto

Platters are serviced for 30 minutes and left in the room for no longer than 90 minutes. Add \$2 per guest for each additional 30 minutes of service.  
Please add a taxable 23% service charge and sales tax to pricing. Menus & pricing are subject to change.

# DINNER

*BUFFET, CUSTOM BUFFET & PLATED*

**DINNER**



Dinner Buffets include a Coffee & Tea Station, Artisan Bread & Butter.

### **PEAK TO PEAK | 85**

Colorado Greens | Romaine, Arugula, Frisée, Mushrooms, Cucumber, Cherry Tomatoes, Sunflower Kernels, Lemon Parmesan Vinaigrette

Beet Salad | Spinach, Roasted & Chilled Beets, Walnuts, Red Onion, Goat Cheese, Sherry Vinaigrette

Pan-seared Rocky Mountain Trout | Almond Butter Sauce, Shaved Crispy Brussels Sprouts

Colorado Bison Short Ribs | White Cheddar Whipped Potatoes, Pearl Onion, Wild Mushroom Sauce

Stuffed Portabellas | On Seared Greens, Quinoa, Tomato & Olive Stuffing

Grilled Seasonal Vegetables

Roasted Fingerling Potatoes | Garlic & Smoked Onion Butter

Peach Bread Pudding & Vanilla Caramel Sauce

Walnut & White Chocolate Chip Brownies

Fresh Berries

### **COLORFUL COLORADO | 85**

Kale & Baby Spinach Salad | Toasted Almonds, Dried Cherries, Charred Tomato Dressing

Melon & Strawberry Salad | Honeydew, Cantaloupe, Strawberry, Lime Mint Dressing

Colorado Roasted Lamb Shank | On White Bean & Greens

Striped Bass in Lemon Caper Butter | On Steamed Zucchini Noodles

Chicken & Mushrooms | On Cranberry Wild Rice

Stuffed Portabellas | On Seared Greens, Quinoa, Tomato & Olive Stuffing

Sweet Peas & Couscous | Israeli Couscous, Sweet Green Peas, Yellow Bell Peppers

Roasted Brussels Sprouts with Bacon & Caramelized Onion

Peach Crème Brûlée

Carrot Cake | Walnuts and Caramel Sauce

Fresh Berries

Buffets require a minimum of 25 guests. Only 1 buffet can be ordered for the entire group. Buffets are serviced for 45 minutes and left in the room for no longer than 90 minutes. Add \$2 per guest for each additional 30 minutes of service. Please add a taxable 23% service charge and sales tax to pricing. Menus and pricing are subject to change.



## TRATTORIA | 80

Romaine & Kale Caesar Salad |  
House-Made Croutons, Caesar Dressing,  
Parmesan, Anchovies

Italian Chopped Salad | Romaine &  
Radicchio, Soppressata Salami, Fresh  
Mozzarella, Red Olives, Tomato, Onion,  
Pepperoncini, White Balsamic Vinaigrette

Baked Cod in Tomato Fennel Broth |  
On Israeli Couscous

Chicken Marsala with Cremini Mushrooms |  
On Seared Spinach

Roasted USDA Prime Sirloin | Gorgonzola  
Butter Sauce

Orecchiette Pasta with Basil Pesto | Sliced  
Portabella Mushrooms and Broccoli

Sweet Pea Risotto

Fresh-Baked Garlic Bread Sticks

House-Made Chocolate Dipped Biscotti

Mini Cheese & Chocolate Cannoli

Fresh Berries

## MESA VERDE | 70

Cortez Salad | Romaine & Radicchio,  
Roasted Corn, Black Beans, Red Onion,  
Anaheim Pepper, Avocado, Cilantro,  
Cotija, Cilantro Lime Vinaigrette

Curtido Slaw | Carrot, Onion, Jalapeño,  
Cabbage

Steak & Beans | Seasoned &  
Grilled Flank Steak, Black Beans

Baked Southwest Chicken | Green Chiles,  
Monterey Jack, Tomatoes, Corn

Chile Lime Striped Bass | On Seared Greens,  
Ancho Seasoned, Garlic Butter Lime Sauce

Baked Cheese & Squash Enchiladas  
on Corn Tortillas

Poblano Lime Rice & Pueblo Pinto Beans

Toppings: Sour Cream, Shaved Lettuce,  
Monterey Jack, Cotija, Tomatoes, Radishes,  
Onion, Guacamole

Tomatillo Salsa Verde, Salsa Roja  
& House-Spiced Tortilla Chips

Tres Leches & Mexican Brownies

Fresh Berries

Buffets require a minimum of 25 guests. Only 1 buffet can be ordered for the entire group. Buffets are serviced for 45 minutes and left in the room for no longer than 90 minutes. Add \$2 per guest for each additional 30 minutes of service. Please add a taxable 23% service charge and sales tax to pricing. Menus and pricing are subject to change.

## TIER I | 70

*(Minimum 25 People)* Choose 2 Starters, 2 Entrées, 2 Sides and 1 Dessert

## TIER II | 80

*(Minimum 35 People)* Choose 3 Starters, 3 Entrées, 3 Sides and 2 Desserts

## TIER III | 115

*(Minimum 50 People)* 5 Starters, 4 Entrées, 4 Sides and 4 Desserts

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### STARTER SOUPS

Chicken Tortilla Soup | Roasted Chicken, Chicken Stock, Green Chiles, Onion, Garlic, Tomatoes, Black Beans, Corn Tortilla Strips

Wild Mushroom Soup | Porcini, Cremini, and Shitake Mushrooms, Onion, Butter, Vegetable Stock, Sherry, Cream & Fresh Thyme

Chicken & Wild Rice Soup | Fresh Roasted Chicken, Carrot, Onion, Celery, Chicken Stock, Wild Rice, Italian Parsley, Peas

Tomato Basil Bisque | Crushed Tomato, Roasted Bell Peppers, Vegetable Stock, Fresh Basil, Onions

Minestrone Soup | Celery, Carrot, Onion, Vegetable Stock, Mushrooms, White Beans, Tomato, Parmesan, Ditalini Pasta, Parsley

### STARTER GREENS

Colorado Greens | Romaine, Arugula, Frisée, Mushrooms, Cucumber, Cherry Tomatoes, Sunflower Kernels, Lemon Parmesan Vinaigrette

Beet Salad | Spinach, Roasted & Chilled Beets, Walnuts, Red Onion, Goat Cheese, Sherry Vinaigrette

Kale & Baby Spinach Salad | Almonds, Dried Cherries, Charred Tomato Dressing

Melon & Strawberry Salad | Honeydew, Cantaloupe, Strawberry, Lime Mint Dressing

Romaine & Kale Caesar Salad | House-Made Croutons, Caesar Dressing, Parmesan, Anchovies

Italian Chopped Salad | Romaine & Radicchio, Soppresata Salami, Fresh Mozzarella, Red Olives, Tomato, Onion, Pepperoncini, White Balsamic Vinaigrette

Cortez Salad | Romaine & Radicchio, Roasted Corn, Black Beans, Red Onion, Anaheim Pepper, Avocado, Cilantro, Cotija, Cilantro Lime Vinaigrette

Curtido Slaw | Carrot, Onion, Jalapeño, Cabbage

### ENTRÉES

Pan-seared Rocky Mountain Trout | Almond Butter Sauce, Shaved Crispy Brussels Sprouts

Colorado Bison Short Ribs | White Cheddar Whipped Potatoes, Wild Mushroom Sauce

Marinated Chicken Roulade | Seared Greens, Quinoa, Tomato & Olive Stuffing

Roasted Lamb Shank | White Bean & Greens

Striped Bass | Lemon Caper Butter, Steamed Zucchini Noodles

Chicken & Mushrooms | Cranberry Wild Rice

Baked Cod | Tomato Fenel Broth, Israeli Couscous

Chicken Marsala | Cremini Mushrooms, Seared Spinach

Roasted USDA Prime Sirloin | Gorgonzola Butter Sauce

Grilled Seasonal Vegetables | Green Beans, Zucchini, Summer Squash, Bell peppers, Asparagus

Charred Cauliflower Steaks | Chimichurri

Orecchiette Pasta | Basil Pesto, Mushrooms and Broccoli

All dinner buffets require a minimum 25 guests. Only 1 buffet can be ordered for the entire group. Buffets are serviced for 45 minutes, and left in the room for no longer than 90 minutes. Add \$2 per guest for each additional 30 minutes of service. Please add a taxable 23% service charge and sales tax to pricing. Menus & pricing are subject to change.



## SIDES

- Fresh-Baked Garlic Bread Sticks
- White Cheddar Whipped Potatoes
- Oven Roasted Fingerling Potatoes
- Cranberry Wild Rice
- Roasted Brussels Sprouts  
with Bacon & Caramelized Onion
- Sweet Pea Risotto
- Poblano Lime Rice
- Pueblo Pinto Beans

## DESSERTS

- Peach Bread Pudding  
with Vanilla Caramel Sauce
- Walnut Spiked Brownies  
with White Chocolate Chips
- Fresh Berries
- Peach Crème Brûlée
- Carrot Cake  
with Walnuts and Caramel Sauce
- House-Made Chocolate Dipped Biscotti
- Mini Cheese & Chocolate Cannoli
- Tres Leches
- Mexican Brownies

All dinner buffets require a minimum 25 guests. Only 1 buffet can be ordered for the entire group. Buffets are serviced for 45 minutes, and left in the room for no longer than 90 minutes. Add \$2 per guest for each additional 30 minutes of service. Please add a taxable 23% service charge and sales tax to pricing. Menus & pricing are subject to change.



*Selections Include Tableside Coffee & Tea Service, Artisan Bread & Butter. 3 Course Minimum. Entrée Selection Required.*

## **SOUPS AND SALADS | 8**

*(Choose One Soup or Salad for the Group)*

Chicken Tortilla Soup | Roasted Chicken, Chicken Stock, Green Chiles, Onion, Garlic, Tomatoes, Black Beans, Corn Tortilla Strips

Wild Mushroom Soup | Porcini, Cremini, and Shitake Mushrooms, Onion, Butter, Vegetable Stock, Sherry, Cream & Thyme

Chicken & Wild Rice Soup | Fresh Roasted Chicken, Carrot, Onion, Celery, Chicken Stock, Wild Rice, Italian Parsley, Peas

Tomato Basil Bisque | Crushed Tomato, Roasted Bell Peppers, Vegetable Stock, Fresh Basil, Onions

Minestrone Soup | Celery, Carrot, Onion, Vegetable Stock, Mushrooms, White Beans, Crushed Tomato, Parmesan, Ditalini Pasta, Italian Parsley

Colorado Greens | Romaine, Arugula, Frisée, Mushrooms, Cucumber, Cherry Tomatoes, Sunflower Kernels, Lemon Parmesan Vinaigrette

Kale & Baby Spinach Salad | Toasted Almonds, Dried Cherries, Charred Tomato Dressing

Melon & Strawberry Salad | Honeydew, Cantaloupe, Strawberry, Lime Mint Dressing

Caesar Salad | Romaine Hearts, Parmigiano-Reggiano, Herb Croutons, House-Made Caesar dressing

## **ENTRÉES | PLANT BASED**

Harvest Squash Ravioli  
Basil Brown Butter, Sautéed Shiitake Mushrooms, Fresh Thyme | 40

Charred Cauliflower Steak  
Butternut Squash Puree, Chimichurri, Roasted Tomato Jus | 40

Roasted Spaghetti Squash  
White Bean Cassoulet,  
Lemon-Thyme Jus | 40

Stuffed Portabellas  
On Seared Greens, Quinoa,  
Tomato & Olive Stuffing | 40

Orecchiette Pasta  
Basil Pesto, Mushrooms & Broccoli | 40

Plated dinners require entree counts no later than 7 days prior to the event date. Client may provide escort cards with guests' meal selections, or the hotel can provide these for an additional fee.





*Selections Include Tableside Coffee & Tea Service, Artisan Bread & Butter. 3 Course Minimum. Entrée Selection Required.*

## **ENTRÉES | MEAT & POULTRY**

Grilled Bison Ribeye  
Whipped Sweet Potatoes, Garlic  
Green Beans, Sweet Onion Butter | 66

Mushroom & Cheese Stuffed Airline  
Chicken, Stuffed with Wild Mushroom  
& Goat Cheese, Wild Rice,  
Grilled Broccolini | 49

Pan-Seared Duck Breast  
Sage Walnut Rice with Carrots & Snap Peas,  
Cherry Duck Jus | 55

Beef Short Ribs  
Seared Greens, White Cheddar Whipped  
Potatoes, Port Wine Demi-Glace | 55

Grilled NY Strip Steak  
Roasted New Potatoes, Asparagus | 60

Grilled Colorado Lamb T-Bone Steak  
Preserved Lemon, Mint, Red Wine Demi,  
Boursin Mashed Potatoes, Baby Carrots &  
Asparagus | 55

Herb Crusted Filet Mignon  
Fresh Mozzarella, Balsamic Reduction,  
Horseradish Mashed Potatoes, Roasted  
Brussels Sprouts | 66

## **ENTRÉES | FISH & SHELLFISH**

Pan-Seared Colorado Striped Bass  
Wild Rice with Leeks and Peppers,  
Garlic Green Beans | 55

Grilled Verlasso Salmon  
Sage & Walnut Rice,  
Grilled Asparagus | 55

Seared Rocky Mountain Rainbow Trout  
Sweet Pea Rice, Grilled Seasonal  
Vegetables | 55

Cajun Shrimp  
Dirty Rice and Seared Greens | 60

Shrimp Scampi  
Wild Rice with Leeks & Peppers,  
Carrot & Snap Peas | 60

Plated dinners require entree counts no later than 7 days prior to the event date. Client may provide escort cards with guests' meal selections, or the hotel can provide these for an additional fee.



## ADD-ON ENHANCEMENTS

*(Minimum 10)*

Grilled Shrimp Scampi | *30 Each*

Broiled Lobster Tail  
with Lemon Butter | *50 Each*

## DESSERTS

Goat Cheese Cheesecake  
Sour Cream, Cream Cheese, Chèvre,  
Graham Cracker Crust | 12

Classic Crème Brulée  
Vanilla Egg Custard,  
Crispy Caramelized Sugar | 12

Flourless Chocolate Lava Cake  
Bittersweet Chocolate,  
Butter, Eggs | 12

House-Made Tiramisu  
Espresso, Lady Fingers, Cream,  
Cocoa, Mascarpone, Chocolate  
Covered Coffee Beans | 12

Carrot Cake with Walnuts & Caramel Sauce  
Carrot & Pineapple, Cream Cheese Frosting,  
Roasted Walnuts, Vanilla, Cinnamon,  
and Spices | 11

Mixed Fruit & Berry Tarte  
Pie Crust, Seasonal Berries | 11

Fresh Berries in Chocolate Cup  
Raspberries, Whipped Cream,  
Sweet Chocolate | 11

Plated Dinners require entrée counts no later than 7 days prior to the event date. Escort cards are required to indicate guests' meal selection.  
Client can provide these, or the hotel can provide these for an additional fee.

# BAR

*PREMIUM BAR, SELECT BAR, ADDITIONAL  
BEVERAGES & BAR PACKAGES*

**BAR**



## **PREMIUM BAR**

### Wines

49 Per Bottle (Host) | 12 Per Glass (Cash)

*Please See Seasonal Wine List*

### Cocktails

12 Per Drink (Host) | 13 Per Drink (Cash)

Tito's Handmade Vodka, Bulleit Bourbon, Johnnie Walker Scotch, Jameson Irish Whiskey, St. George Terroir Gin, The Real McCoy Rum, Milagro Silver Tequila

## **SELECT BAR**

### Wines

38 Per Bottle (Host) | 11 Per Glass (Cash)

*Please See Seasonal Wine List*

### Cocktails

10 Per Drink (Host) | 11 Per Drink (Cash)

Breckenridge Gin, Breckenridge Vodka, Four Roses Bourbon, Ezra Brooks Blended Whiskey, Montanya Platino Rum, Exotico Tequila, Passport Blended Scotch

## **ADDITIONAL BEVERAGES**

*(Served on both Premium & Select Bars)*

Imported and Microbrew Beers

8 Each (Host) | 9 Per Drink (Cash)

*(Mix of 6, Manager's Choice)*

Corona, Avery IPA, Odell Easy Street, Fat Tire, Boulder Beer Co. Hazed & Infused, Boulder Beer Co. Chocolate Shake, Colorado Native, Odell 90 Shilling Ale, Dales Pale Ale, Pilsner Urquell

### Domestic Beers

6 Each (Host) | 7 Per Drink (Cash)

Coors & Coors Light

### Non-Alcoholic Beverages

Assorted Pepsi Products | 6 Each

La Croix Sparkling Water | 6 Each

Eldorado Springs Bottled Water | 5 Each

## **BAR PACKAGES**

### Premium Full Bar

1st & 2nd Hours | 44 Per Guest

3rd & 4th Hours | 30 Per Guest

Add Hours | 15 Per Guest

### Select Full Bar

1st & 2nd Hours | 39 Per Guest

3rd & 4th Hours | 26 Per Guest

Add Hours | 13 Per Guest

### Premium Beer & Wine

1st & 2nd Hours | 39 Per Guest

3rd & 4th Hours | 26 Per Guest

Add Hours | 13 Per Guest

### Select Beer & Wine

1st & 2nd Hours | 35 Per Guest

3rd & 4th Hours | 23 Per Guest

Add Hours | 11 Per Guest

Cash Bar Minimum | \$300 Per 75 Guests. Bartender Fee | 60 Per Hour (One Bartender Per 75 Guests)

# AUDIO VISUAL

*PACKAGES, ADD-ONS AND QUESTIONS*

**AUDIO VISUAL**

## PROJECTION PACKAGES

LCD Projector, Screen, AV Cable, Bundle,  
Power & AV Tech Support for Set-Up | 275

## PROJECTION SUPPORT PACKAGES

Screen & Power | 100

## BOULDERADO BALLROOM PROJECTION PACKAGES

Columbine (2 Screens) | 500

Alpine Balsam (2 Screen) | 500

Columbine Balsam (3 Screens) | 750

Boulderado Ballroom (4 Screens) | 800

## VIDEO

(Monitors with Rolling Floor Stand)

50" Monitor | 350

65" Monitor | 450

Webcam | 53

## AUDIO

6 Input Analog Audio Mixer | 90

16 Input Digital Audio Mixer | 240

Wired Hand Held Microphone | 40

Wireless Hand Held | 120

Wireless Lavalier | 120

## SCENIC

LED Up-Lighting | 75 Per Light

## AV ENGINEER

Monday - Friday

Half Day (Up to 5 hours) | 500

Full Day (Up to 10 Hours) | 750

ASAP Add on Fee | 100

Weekends & Holidays are quoted  
on a case-by-case basis

## STAGING

6ft x 8ft Riser (14 Inches high) | 150

Dance Floor - Set Up Fee | 200 Flat Fee

## INTERNET

Hardwired internet available  
upon request in most rooms.

Complimentary wireless internet  
is available throughout the hotel.

## QUESTIONS

The Hotel Boulderado Audio Visual  
team is prepared to assist you with any  
questions you may have regarding your  
AV needs for your meeting.

If you have more comprehensive  
audio-visual needs, please discuss  
with your Sales Manager.

Please add 9.045% tax on Audio - Visual Services and rental items. Menus & pricing are subject to change.

# POLICIES

*FOOD & BEVERAGE POLICIES, EVENT ATTENDANCE,  
BILLING, DECOR & GRATUITY*

**POLICIES**

## **PARKING**

Hotel Boulderado offers valet parking for \$4 per hour, or an established fee basis. Charges can be collected individually from guests, or group charges can be applied to a Master Account. Self-parking is not available through the hotel. Metered street parking and City lots are within walking distance of the Hotel. Please consult your Sales Manager for other parking options.

## **FOOD AND BEVERAGE**

The Hotel strictly adheres to all federal, state and local laws regarding food & beverage purchases & consumption. As the sole licensed purveyor of food service and alcohol at the Hotel, Hotel Boulderado must enforce a policy that does not allow individuals or group to bring in any food or alcoholic beverages from outside sources onto Hotel event spaces. Should specific food or beverage be required for your event which is not available through the Hotel, prior written approval must be received from the Sales & Catering department.

## **EVENT ATTENDANCE**

A confirmed attendance must be specified 7 business days prior to event date. This number will be the group minimum guarantee and not subject to reduction. Charges will then be based on the guaranteed or actual attendance, whichever is greater.

If the guaranteed attendance is not received within the noted time frame, your contracted attendance will be considered the guarantee. Requests for increasing the guarantee are subject to catering management approval and may incur additional service charges.

## **PAYMENT AND BILLING**

A non-refundable deposit is required to confirm a function as “definite”. Additional deposits will be required as outlined in the signed agreement. The total estimated balance is due no later than 5 business days prior to the event.

## **CANCELLATIONS**

If the group cancels the event, the group is liable for cancellation penalties as stated in the signed agreement.

## **LABOR**

Labor is included in the service charge, except for bartenders. Please estimate one bartender per 75 guests. Bartender fees are \$60 per hour, per bartender.

## **BAR SERVICE**

Hotel Boulderado adheres to a strict “no shots” policy. We do not offer self-serve alcohol options. Food service must accompany bar service per our liquor license.

## **SIGNAGE, MATERIALS & DÉCOR**

Decorations, displays, and signage must be approved prior to arrival. Items may not be attached to any wall, floor, window, ceiling, or railing with nails, staples, tape, or like materials to prevent damage to the fixtures and furnishings. Open flame is permitted in a non-flammable container. We do not allow confetti, rice, bubbles, or sparklers. If you are not sure if your decorations are allowed, please consult your Sales Manager. All décor and meeting materials must be removed from the premises immediately following the conclusion of the event. A \$500 cleaning fee and/or damage fee for repairs, or removal of any excess décor may be charged to the guest if Hotel deems it necessary.

## **GRATUITY**

Gratuity for catering staff is not included in the service charge and is at the discretion of the event host. Gratuity can be added to your final bill. Please consult your Sales Manager to make arrangements.

## **ADDITIONAL CHARGES AND FEES**

All services are subject to applicable taxes & fees.

Food & Beverage is subject to 9.195 % sales tax and 23% service charge. Audio-Visual & Rentals are subject to 9.045% tax. Service Charge is subject to 5.185% tax.