

*HOTEL
Boulderado*

**HOTEL
BOULDERADO**

**CORPORATE
BANQUET
MENU**



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MEETINGS

ARAPAHOE, CANYON AND BASELINE PACKAGES

MEETINGS





HOTEL BOULDERADO MEETING PLANNER PACKAGES

*(Priced Per Guest)
Includes the Following:*

GENERAL SESSION ROOM RENTAL

LCD PROJECTOR

70” PROJECTION SCREEN

ONE FLIPCHART WITH EASEL & MARKERS OR ONE WHITEBOARD

ARAPAHOE PLANNER PACKAGE | 158

Choice of Breakfast Buffet
Lunch Buffet
Two Themed Breaks (*Tier 1*)
Deluxe Beverage Break, All Day

CANYON PLANNER PACKAGE | 148

Choice of Breakfast Buffet
Lunch Buffet
One Themed Break (*Tier 1*)
Deluxe Beverage Break, All Day

BASELINE PLANNER PACKAGE | 108

(Half Day Only | 4 Hours or Under)
Choice of Breakfast Buffet
or Lunch Buffet
One Themed Break (*Tier 1*)
Deluxe Beverage Break, Half Day

Package must be purchased for the entire group. Package and event space minimums may apply.
Additional add-ons and enhancements are available. Supplemental A/V available at an additional cost.
Please add a taxable 23% service charge & sales tax to prices. Menus & pricing are subject to change.

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

(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

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

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

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.

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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*

(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.
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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

**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

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 Brulée
- 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, Sauteed 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

Push to Talk Microphone | 75

E6 Headset for Lavalier | 50

Phone Interface | 150

MEETING AIDS

Flipchart Easel with Pads & Markers | 70

Flipchart Stand | 25

Extra Flip Chart Paper | 40

2x3 Whiteboard | 25

3x5 Whiteboard | 50

4x6 Whiteboard | 100

Basic Slide Advancer | 35

Perfect Cue with Laser | 100

Easel | 15

Polycom | 100

ZOOM ESSENTIALS

Webcam | 53

Polycom | 100

LCD Projector & Screen | 275

Push to Talk Mic (1 per 2 guests) | 75

POWER GRIDS

1-20 People Per Day | 75

21-50 People Per Day | 100

51-74 People Per Day | 150

75-100 People Per Day | 175

101-150 People Per Day | 200

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.