



FOUR SEASONS  
HOTEL  
DENVER



EVENT MENU

# BREAKFAST BUFFET

All breakfast buffet functions require a minimum guarantee of 20 guests.

Meal functions falling under the minimum guarantee are subject to an additional USD 10 per guest, per buffet meal.

Breakfast selections are served with Freshly Brewed Lavazza Regular and Decaffeinated Coffee and a selection of Teas from Teakoe Tea.

## THE LOHI CONTINENTAL

Chilled Orange and Grapefruit Juice

Greek Yogurt and House-Made Granola (GF)

Seasonal Sliced Fruit | Honey Lime Drizzle (GF, DF, NF)

Mixed Berry Bowl (GF, DF, NF)

House-Baked Croissants and Muffins (NF)

Whole Grain and Sourdough Toast (DF, NF)

Fruit Preserves | Sweet Butter | Local Honey (GF, DF, NF)

USD 38 per guest

## THE LODO LOADED STATION

Chilled Orange and Grapefruit Juice

Greek Yogurt and House-Made Granola (GF)

Seasonal Sliced Fruit | Honey Lime Drizzle (GF, DF, NF)

Mixed Berry Bowl (GF, DF, NF)

House-Baked Croissants and Muffins (NF)

Whole Grain and Sourdough Toast (DF, NF)

Fruit Preserves | Sweet Butter | Local Honey (GF, DF, NF)

Steel Cut Oatmeal | Brown Sugar | Dried Fruit |  
Cinnamon | Flambé Banana with Rum (GF, NF)

Cage-free Scrambled Eggs\* (GF, NF)

Twice-Cooked Crispy Potatoes |  
Caramelized Onions | Herbs (DF)

*Choice of:*

Applewood Smoked Bacon | Breakfast Sausage Links |

Chicken Apple Sausage (GF)

USD 55 per guest

## HEALTHY START

Plant-based Smoothie (V, GF)

*Choice of:*

Banana Berry | Apple Spice

Mango Sunrise (DF, NF, VG)

Chilled Orange and Grapefruit Juice

House-Made Granola (GF)

Seasonal Fruit Salad | Green Tea |

Chamomile Syrup (GF, DF, NF)

*Choice of:*

Acai Banana Bowl (GF, DF, NF)

Coconut Chia Seed Bowl (DF, NF)

Overnight Oats (GF, NF)

Steel Cut Oatmeal\* | Brown Sugar | Dried Fruit |  
Cinnamon | Flambé Banana with Rum (GF, NF)

Quinoa Trail Mix (DF) | Dried Fruits

Avocado Toast | Tomato | Sunflower Seeds |

Radish | Micro Herbs (DF, NF)

*Choice of:*

Cage-free Scrambled Eggs\* | Hard-Boiled Eggs\* |

Scrambled Egg-whites\* | Mini Egg\*

and Veggie Frittata (DF, NF, VG)

USD 48 per guest

Just Egg (V)

+USD 5 per person



V - Vegan | VG - Vegetarian | GF - Gluten Free | NF - Nut Free | DF - Dairy Free | All food and beverage is subject to a 7.5% administrative fee and a 18.5% service charge. All charges are subject to an 8% sales tax.

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## A LA CARTE

Individual Chia Puddings (V, DF, NF, GF)

*Choice of:*

Almond Coconut or Velvety Chocolate

*Toppings on the side:*

Mixed Berries | Dried Fruit | Toasted Coconut |

Toasted Seed and Nut Crumble

USD 10 per guest

Individual Greek Yogurt (GF, NF)

*Choice of:*

Strawberry | Blueberry | Vanilla | Plain Non-Fat

USD 5 per guest

Individual Mason Jar Parfaits (GF)

Greek Yogurt | Mixed Berries | Local Honey |

House-Made Granola | Toasted Coconut

USD 10 per guest

Steel Cut Oatmeal (V)

*Choice of milk:*

Oat Milk | Fat-Free Milk |

Whole Milk | Soy Milk | Filtered Water

USD 8 per guest

Classic Cereals (V)

*Choice of milk:*

Oat Milk | Fat-Free Milk |

Whole Milk | Soy Milk

USD 9 per guest

Frozen Açaí Bowl

*Toppings on the side:*

Sliced Banana | Sliced Strawberry | Raspberry |

Blueberry | House-Made Granola | Toasted Coconut |

Chia Seeds | Dried Fruit

USD 10 per guest

## BREAKFAST ENHANCEMENTS

### EGGS

Cage-Free Scrambled Eggs\*

or Egg Whites (GF, NF)

USD 10 per guest

Seasonal Veggie Frittata\* (GF, NF, DF)

USD 10 per guest

Hard-Boiled Eggs | Tabasco | Salt | Pepper (GF, NF)

USD 15 per dozen

### POTATOES

*Selection of:*

Crispy Hash Browns (GF, DF, NF)

Twice Cooked Crispy Potatoes (GF, DF, NF)

Herb Roasted Red Bliss Wedges (GF, DF, NF)

USD 10 per guest

*Additions:*

Caramelized Onion | Peppers | Scallions | Crispy Herbs

USD 2 per guest

### PROTEIN

*Selection of:*

Elk Sausage with Jalapeño and Cheddar (GF, DF, NF)

Chicken Apple Sausage (GF, DF, NF)

Breakfast Sausage Links (GF, DF, NF)

Turkey Bacon (GF, DF, NF)

Black Forest Ham (GF, DF, NF)

Applewood Smoked Bacon (GF, DF, NF)

USD 10 per guest

### BELLINI BAR

EDGE Specialty Bellini Inspired

Breakfast Cocktail

USD 19 per guest

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# BREAKFAST ACTION STATIONS

## BUILD YOUR OWN BREAKFAST SANDWICH

*Choice of:*

### BASE

English Muffin | Croissant

### EGG

Cage-Free Egg | Egg White Patty

### PROTEIN

Bacon | Breakfast Sausage Patty

Vegan Sausage Patty

+USD 3 per sandwich

### CHEESE

Cheddar | Swiss | American | Boursin

### VEGGIES

Spinach | Mushrooms | Peppers

USD 150 per dozen

## BUILD YOUR OWN AVOCADO TOAST STATION

*Select two:*

Focaccia | Sourdough | Gluten-Free |

House-Made Multi-Grain Toast

Sliced Avocado | Avocado Spread |

Heirloom Cherry Tomatoes | Sliced Radish |

Toasted Seeds | Maldon Sea Salt |

Pickled Red Onions

USD 17 per guest

## BUILD YOUR OWN LOX AND BAGEL PLATTER (DF, NF, VG)

Smoked Salmon | Pickled Red Onions |  
Capers | Herbed and Regular Cream Cheese |  
Arugula | Mixed Greens | Sliced Tomato

Bagels

*Select two:*

Plain | Whole Wheat | Everything | Sesame

USD 15 per guest

## BREAKFAST WRAPS\*

*Selection of:*

### 16TH STREET WRAP (DF, NF)

Spinach Tortilla | Caramelized Onions | Tomato |  
Scrambled Egg | Bacon | Chipotle Spread

### THE ARAPAHOE (NF)

Flour Tortilla | Breakfast Potato | Cilantro |  
Cheddar | Scrambled Eggs | Chicken Sausage |  
Fire-Roasted Salsa

### THE RINO (NF)

Whole Wheat Tortilla | Green Salsa |  
Roasted Peppers | Mushrooms | Cheddar |  
Scrambled Eggs

USD 150 per dozen

## PLANT-BASED WRAP

Cherry Creek Trail (V, NF)

Spinach Tortilla | Seasonal Grilled Vegetables |

Just Egg Vegan Product | Vegan Sausage | Green Salsa

USD 270 per dozen

## SWEET SUNRISE

*Selection of:*

Cinnamon Pecan Coffee Cake

Chocolate Peanut Butter Energy Bites

Cinnamon Sugar French Toast Sticks (NF) |

Maple Syrup | Powdered Sugar | Berries

Dark Chocolate Pistachio Biscotti

Chef Craig's Power-Up Cookies (V)

USD 80 per dozen

Seasonal Doughnut Holes (NF)

USD 50 per dozen

Breakfast Action Stations Continues >

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# BREAKFAST ACTION STATIONS

## MILE-HIGH EGGS

Freshly Made Cage-Free Eggs\* | Egg Whites\* |  
Whole Eggs\* made any style

*Toppings:*

Cheddar | Bacon | Ham | Breakfast Sausage |  
Mushrooms | Tomato | Onion | Spinach |  
Goat Cheese

*Enhancements:*

Avocado | +USD 3  
Vegan Sausage | +USD 3  
Just Egg Vegan Product | +USD 5

USD 23 per guest

## BATTER TO PLATTER

Buttermilk Pancakes (NF)

Belgian Waffles (NF)

Coconut Cinnamon French Toast (NF)

+USD 3 per guest

Toppings

*Select five:*

Semi-Sweet Chocolate Chunks | Mixed Berries | Chocolate |  
Syrup | Whipped Cream | Toasted Coconut | Sweet Butter |  
Local Honey | Maple Syrup | Candied Pecans |  
Rum Flambe Bananas

USD 23 per guest

*Plated breakfast menu options available, customized upon request at USD 45 per guest.*



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## SMOOTHIES GALORE

*All selections are served with Sacha Inchi Protein.*

*Select two:*

Banana Berry (V)

Cacao | Flaxseed | Coconut Milk | Beet

Mango Sunrise (V)

Mango | Banana | Carrot | Orange |

Turmeric | Coconut Milk

Bold Cacao (V)

Banana | Dutched Cacao | Coconut Milk |

Coconut Water | Carrot | Flaxseed

Wild Dragonfruit (V)

Apricot | Strawberry | Dragonfruit |

Coconut Water | Carrot | Coconut Milk

Apple Spice (V)

Apple | Almond | Coconut Milk | Banana |

Coconut Water | Ceylon Cinnamon | Almond |

Carrot | Sweet Potato | Flax Seed

USD 15 per guest

## SMOOTHIE AND JUICE BAR

### PURE GREENS JUICE BY THE GLASS

Melon Hydr8

Watermelon | Strawberries | Lime |

Filtered Water | Pink Himalayan Salt |

Probiotic Bacillus Coagulans

Golden Girl

Pineapple | Carrot | Filtered Water | Ginger |

Turmeric | Lemon

Pure Green

Apple | Lemon | Ginger | Kale | Spinach |

Cucumber | Celery | Zucchini | Romaine

Wake-Up Call

Apple | Ginger | Lemon | Cayenne

8oz each | USD 13 per glass | (GF, DF, NF)

### PURE GREENS JUICE SHOTS

Wake Me Up

Ginger | Lemon | Cayenne

Blue Biotic

Filtered Water | Agave | Ginger | Lemon |

Probiotic Bacillus Coagulans GBI-30 6086 |

Blue Algae

Green Boost

Cucumber | Apple | Celery | Spinach | Kale |

Apple Cider Vinegar | Spirulina | Mint

2 oz each | USD 9 per shot | (GF, DF, NF)

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# A LA CARTE COFFEE BREAK



Freshly Brewed Lavazza  
Regular and Decaffeinated Coffee  
USD 110 per gallon

Coffee Enhancement Package  
Chocolate-covered Espresso Beans | Biscotti |  
Flavored Syrups  
USD 120 per gallon

Selection of Teas from Teakoe Tea  
USD 110 per gallon

House-Made Hot Chocolate  
with Whipped Cream  
USD 96 per gallon

San Benedetto Still and Sparkling Waters  
USD 8 each

Soft Drinks and Variety of Teakoe Iced Teas  
USD 8 each

Corvus Cold Brew Coffee  
USD 9 each

Fruit-Infused Water  
*Select two:*

Lemon and Strawberry | Cucumber and Orange |  
Watermelon and Basil | Mixed Melon |  
Lemon and Blueberry Mint |  
Green and Red Apple | Pineapple and Mint  
USD 64 per gallon

Water Station Set-Up Fee  
Lemon | Limes  
USD 25 per every 25 guests

Bottled Juices  
USD 9 each

Red Bull  
USD 9 each

Iced Tea  
USD 75 per gallon

Old-Fashioned Lemonade  
USD 78 per gallon

Fresh-Squeezed Orange Juice  
USD 78 per gallon

D.I.Y. Bloody Mary Bar  
Our Mixologist's Secret Recipe  
Along with All the Fixings  
USD 19 per person

D.I.Y. Mimosa Bar  
House Sparkling Wine | Seasonal Berry Garnish |  
Grapefruit and Orange Juice  
USD 19 per person

Vegetable Crudités

*Select one:*

Vegetable Crudités | Grilled Pita | Cilantro Ranch |  
Hummus

Vegetable Crudités | Focaccia Toast Points |  
Cilantro Ranch | Spinach Artichoke Dip

USD 19 per person

Premium Mixed Nuts  
USD 7 per person

Health Bars  
*Choice of:*

Honey Bunchies Gourmet Honey Bars

Kind Bars  
Taos Mountain Energy Bars  
USD 8 each

House-Made Chips  
USD 5 each

House-Baked Muffins (NF)  
and Croissants with House-Made Jam  
USD 77 per dozen

Morning Bread  
Banana | Zucchini | Lemon Poppyseed  
House-Made Jam  
USD 77 per dozen

House-Baked Cookies  
Chocolate Chip (NF) | Oatmeal Pecan | Mudslide (NF)  
USD 77 per dozen

Lemon-Blueberry Bar |  
Brownie | Snickerdoodle Bar (NF)  
USD 77 per dozen

Assorted Seasonal Whole Fruit  
USD 72 per dozen

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# MEETING BREAK EXPERIENCES

Please see your Event Planner for Seasonal Coffee Break Offering

## C IS FOR COOKIE

Chocolate Chip (NF) | Oatmeal Pecan | Mudslide (NF)

Milk Carafes:

Chocolate Milk | Strawberry Milk | Whole Milk

USD 17 per guest

## POP IT LIKE IT'S HOT

Popcorn

*Select three:*

Caramel | Parmesan Garlic | Classic Butter |  
Chipotle-Lime | Sriracha | White Cheddar  
Truffle | EDGE Spiced (NF, GF)

USD 17 per guest

## HIT ME WITH YOUR BEST SHOT

Vegetable Crudités with Hummus (V, VG)

Mini Honey Greek Yogurt Parfait (V, VG)

Naked Juice Shot

USD 24 per guest

## MOUNTAIN PICNIC

Selection of Local and International Cheeses |  
House-Made Jam | Olive Oil Mini Toasts | Oat Crackers

USD 20 per guest

## MAKE YOUR OWN MOUNTAIN TRAIL MIX

M&M's | Dried Fruits | Mixed Nuts |  
Chocolate Chunks | Assorted Seeds |  
Toasted Coconut

*Enhancements:*

Dried Pineapple | Dried Apple | Banana Chips |  
Chocolate Covered Raisins  
+USD 2 per guest

USD 21 per guest

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# LUNCH ON THE RUN

Lunch on the run function requires a maximum guarantee of 75 guests.

Meal functions falling under the minimum guarantee are subject to an additional USD 10 per guest, per buffet meal.

Lunch selections are served with freshly brewed Lavazza regular and decaffeinated coffee and selection of teas from Teakoe tea.

## LARIMER SQUARE MEAL

Served on One Plate "Bento Style"

USD 55 per guest

### SOUPS

*Select one:*

Wood-Grilled Creamy Tomato (GF, NF)

Hearty White Bean Minestrone (GF, DF, NF)

New England Clam Chowder (GF, NF)

### SANDWICHES

*Select one:*

Colorado Angus Sliders | Caramelized Onion |  
Cheddar | Brioche (NF)

BBQ Pulled Brisket | Provolone | Sweet Slaw |  
Ciabatta Roll (NF)

Palisade Chicken Salad | Bibb Lettuce |  
Sourdough Roll (NF)

### SALADS

*Select one:*

Traditional Caesar | Focaccia Croutons |  
Parmesan (VG, NF)

Arcadian Greens | Cherry Tomato | Pickled Onion |  
Carrot Ribbons | Red Wine Vinaigrette (V, NF)

Heirloom Tomato | Panzanella Salad (NF, VG)

### SIDES

*Select one:*

House-Made EDGE Spiced Chips (GF, NF, DF)

Parmesan Herb Fries (GF, NF)

### DESSERTS

*Select one:*

Strawberry Shortcake | Lemon | Chantilly (NF)

Citrus Tart | Candied Almonds | Raspberry Meringue\*

Chocolate Peanut Butter Bar

### BEVERAGES

Teakoe Iced Tea

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# LODO TO-GO

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## CREATE YOUR OWN TAKEAWAY EXPERIENCE

USD 59 per guest

### SALAD

*Select one:*

Arcadian Greens | Roasted Pepper | Pickled Red Onion |  
Toasted Hazelnuts | Red Wine Vinaigrette (VG)

Mediterranean Orecchiette Pasta Salad (VG, NF)

Beefsteak Tomato | Mozzarella | Basil |  
Balsamic Glaze (VG, NF)

Watermelon Arugula Salad | Crumbled Goat Cheese |  
Raspberry Vinaigrette (VG, NF)

### SIDES

*Select one:*

Boulder Canyon Kettle Chips  
House-Made Chips

## SANDWICH AND WRAP

*Select up to three:*

Grilled Vegetable Wrap | Basil Olive Pesto | Mixed Greens |  
Flour Tortilla (VG, DF, NF)

Palisade Chicken Salad | Bibb Lettuce |  
Challah Roll (DF, NF)

Roasted Turkey Breast | Smoked Bacon |  
Bibb Lettuce | Tomato | Challah Roll (DF, NF)

Roasted Beef | Caramelized Peppers and Onions |  
Horseradish Aioli | Ar

Chicken Spinach Wrap | Applewood Smoked Bacon |  
Avocado Spread (DF, NF)

Classic Italian Sandwich | Finocchiona Salami |  
Black Forest Ham | Provolone Cheese | Shredded Iceberg |  
Shaved Red Onion | Beefsteak Tomato | Oil and Vinegar |  
Hoagie Roll (NF)

## DESSERT

*Select one:*

Raspberry Streusel Bar (NF)

Lemon Cake Pops (NF)

Chocolate Chip Cookie (NF)



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# PLATED LUNCH

Plated lunch selections are served with freshly brewed Lavazza regular and decaffeinated coffee and a selection of teas from Teakoe tea. Served with whole wheat and sourdough rolls, and sweet butter.

## STARTERS

*Select one:*

Sweet Corn Bisque (GF, NF)

Chicken Tortilla Soup | Queso Fresco |  
Avocado (GF, NF, DF)

Roasted Corn | Hearts of Palm | Chickpea Arugula |  
Apple Cider Vinaigrette (V, NF)

Arcadian Greens | Red Radish | Tomatoes |  
Pickled Carrot | Shallot Vinaigrette (V, NF)

Iceberg Wedge | Oven Roasted Tomato | Crispy Onion |  
Cilantro | Ranch | Thyme Candied Bacon (NF)

## ENTRÉES

*Select one:*

### SEARED SKUNA BAY SALMON\*

Quinoa Pilaf | Tarragon | Tomato Chutney  
Roasted Carrot (GF, DF, NF)  
USD 52 per guest

### SEARED RED BIRD CHICKEN

Toasted Cous Cous | Roasted Romanesco |  
Cauliflower Purée | Chimichurri (DF, NF)  
USD 53 per guest

### GRILLED BEEF TENDERLOIN\*

Cheesy Polenta Cake | Roasted Asparagus |  
Sweet Corn Purée | Thyme Jus (GF, NF)  
USD 60 per guest

### SEARED COLORADO TROUT\*

Smashed Red Bliss Potatoes | Garlic Sautéed Spinach |  
Caper Cream Sauce (NF, GF)  
USD 54 per guest

### HERB-MARINATED HANGER STEAK SALAD\*

Grape Tomatoes | Colorado Goat Cheese | Chimichurri  
Vinaigrette (GF, NF)  
USD 52 per guest

### TRADITIONAL CAESAR SALAD

Focaccia Croutons | Shaved Parmesan |  
Grilled Chicken (NF)  
USD 44 per guest

### QUINOA WITH SEASONAL HERB-ROASTED VEGETABLES (V, NF)

USD 40 per guest

## DESSERT

*Select one:*

Citrus Tart | Candied Almonds | Raspberry Meringue\*

Salted Caramel Tart | Chocolate Cremeux |  
Clear Caramel Sauce (NF)

Strawberry Cheesecake | Sour Cream | Waffle Cookie (NF)

Pineapple Tatin | Candied Pecans |  
Orange Caramel Sauce

Triple Chocolate Cake | Raspberries | Chantilly | Ganache  
(GF, NF)

Honey Roasted Peaches | Vanilla Ricotta Cream | Candied  
Thyme (GF, NF)

Macerated Berries | Vanilla Mascarpone Cream (GF, NF)



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## FOUR SEASONS FIESTA

### SALADS

Cabbage Slaw | Watermelon | Cucumber  
Chipotle Ranch Dressing (GF, NF, VG)

Arcadian Greens | Roasted Corn | Cotija | Peppers |  
Chili Lime Ranch (GF, NF, VG)

Olive Oil and Balsamic Vinaigrette

### ENTRÉES

Chimichurri Marinated Flank Steak\* (GF, DF, NF)

Roasted Shrimp | Garlic Cilantro Marinade (GF, DF, NF)

Pulled Pork Tacos | Fire Roasted Salsa (GF, DF, NF)

Fish Tacos | Cilantro | Pico de Gallo\* (GF, DF, NF)

### SIDES

Congri Rice and Beans (GF, DF, NF)

Elotes Style Creamed Corn (GF, NF)

### DESSERTS

Tres Leches (NF)

Caramel Flan (GF, NF)

Horchata Rice Pudding (GF, NF)

USD 66 per guest

## THE BOUNTY OF THE ROCKIES

### SALADS

Beet Salad | Arugula | Colorado Goat Cheese |  
Candied Pecans | Balsamic Vinaigrette (GF, VG)

Quinoa Salad | Roasted Asparagus | Citrus Segments |  
Feta Cheese | Cranberry Vinaigrette (VG, GF, NF)

Olive Oil and Balsamic Vinegar

### ENTRÉES

Braised Buffalo Shank (GF, DF, NF)

Striped Alamosa Bass\* | Caper Beurre Blanc (GF, NF)

### SIDES

Roasted Fingerling Potatoes | Caramelized Onions  
(GF, DF, NF)

Pan-Roasted Mushrooms with Fresh Herbs  
and Sherry Vinegar (GF, DF, NF)

Cider-Glazed Baby Carrots (GF, DF, NF)

### DESSERTS

Peach Cobbler Bites (NF)

S'more Tart\* (NF)

Raspberry Lemon Macaron (GF)

USD 69 per guest

## UNDER THE MEDITERRANEAN SUN

### SALADS

Beefsteak Tomato | Fresh Mozzarella | Balsamic |  
Basil (GF, VG, NF)

Grilled Antipasto Platter (GF, VG, NF)

### ENTRÉES

Chicken Saltimbocca | Capers | Sage (GF, NF)

Potato Gnocchi | Spinach | Parmesan Cheese |  
Sun-Dried Tomato Pesto Cream Sauce

### SIDES

Lemon Feta Roasted Asparagus (GF, VG, NF)

Roasted Dill Potatoes (GF, DF, NF)

### DESSERTS

Pistachio Cannoli

Fig and Raspberry Tart (NF)

Ricotta Orange Chocolate Verrine (NF, GF)

USD 60 per guest

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## 14TH STREET DELI

### SALADS

German Potato Salad | Dill Mustard Vinaigrette (GF, NF)

Mixed Greens | Cucumber | Bell Peppers | Black Olives |  
Sunflower Seeds | Red Wine Vinaigrette (GF, DF, NF)

Olive Oil and Balsamic Vinaigrette

### SANDWICHES

Warm Roasted Turkey Panini | Applewood Smoked Bacon |  
Brie | Tomato | Ciabatta (NF)

Warm Tomato Mozzarella | Panini | Pesto |  
Focaccia Roll (NF, VG)

Classic Italian | Finocchiona Salami | Black Forest Ham |  
Provolone Cheese | Shredded Iceberg | Shaved Red Onion |  
Beefsteak Tomato | Oil and Vinegar | Hoagie (NF)

Falafel Wrap | Lettuce | Cucumber | Tomato |  
Hummus | Tahini Sauce (VG, DF, NF)

### SIDES

EDGE-spiced Parmesan Fries

House-Made Chips

### DESSERTS

Brownie (NF)

Peanut Butter Cookie (GF)

Lemon Bar (NF)

USD 62 per guest

## CHOP CHOP SALAD

### SOUP

Curried Lentil Soup | Naan Bread (GF, DF, NF)

### BUILD YOUR OWN BOWL

Brown Rice | Lettuce Mix | Couscous

Cherry Tomato | Shredded Carrot | Cucumber |  
Asparagus | Black Beans | Radish | Corn | Pepita Seeds  
(GF, DF, NF)

Shrimp\* | Steak\* | Chicken\* (GF, DF, NF)

Thai Peanut Vinaigrette | Cilantro Ranch |  
Pomegranate Vinaigrette | Olive Oil | Balsamic Vinegar

### DESSERTS

Fruit Tart (NF)

Lemon Blueberry Bar (NF)

Coffee Mascarpone Mousse (GF, NF)

*Add Poke:*

Edamame | Tamari | Sesame Seeds | Scallions (GF)  
+USD 17 per guest

*Add Lump Crab:*

+MP

USD 66 per guest

## GOOD OL' AMERICA

### SALADS

House Chef's Salad | Spiced Sunflower Seeds |  
Cherry Tomatoes | Crumbled Feta Cheese |  
Dried Pomegranate Seeds |  
Green Goddess Dressing (GF, NF)

Olive Oil and Balsamic Vinegar

Old-Fashioned Cabbage Coleslaw (GF, NF)

### ENTRÉES

Grilled Bistro Filet\* | Thyme Jus (GF, DF, NF)

Southern-Style Fried Chicken (NF)

### SIDES

Boursin-whipped Potatoes (GF, NF)

Sautéed Green Beans | Roasted Garlic (GF, DF, NF)

### DESSERTS

New York-Style Cheesecake (NF)

Chocolate Cherry Pistachio Tart

Poached Caramel Apple (GF, NF)

USD 62 per guest

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# RECEPTION

Minimum of 24 pieces required

## FROM THE LAND

### CHILLED BITES

*Selection of:*

Chicken Salad | Kiwi Habanero Salsa |

Brioche (NF, DF)

USD 106 per dozen

Beef Tartar\* | Scallion Aioli | Crostini (NF)

USD 112 per dozen

Buffalo Tataki on Crispy Rice\* |

Wasabi Cilantro Mayo (GF, NF)

USD 112 per dozen

Duck Rilette with a Seasonal Savory Compote |

Rye Crips (NF, DF)

USD 112 per dozen

### HOT BITES

*Selection of:*

Bacon-Wrapped Chorizo Stuffed Date |

Date Syrup (GF, DF, NF)

Mini Beef Wellington (NF)

Mini Duck Confit | Grilled Cheese |

Chipotle Fig Jam (NF)

Beef Empanada | Chipotle Aioli (NF)

New York Strip Sando Bites\* | Spicy Mayo |

Shredded Cabbage (NF)

USD 106 per dozen

## VEGETARIAN

### CHILLED BITES

*Selection of:*

Grilled Artichoke Bruschetta | Lemon Oil |

Smoked Onion Aioli (NF, VG)

Charred Poblano and Corn Tostada |

Red Pepper Aioli (NF, GF, VG)

Beet Tartar | Orange | Goat Cheese |

Micro Herbs (GF, NF, VG)

Tomato Basil Bruschetta (DF, NF, VG)

USD 106 per dozen

### HOT BITES

*Selection of:*

Raspberry and Almond Brie Puff Pastry (VG)

Mushroom and Goat Cheese Tart (NF, VG)

USD 106 per dozen

## FROM THE SEA

### CHILLED BITES

*Selection of:*

Citrus Crab Ceviche Spoon\* (GF, NF)

Shrimp Cocktail Shooter\* (GF, DF, NF)

Mini New England Lobster Roll\* (NF)

Scallop Carpaccio | Chili Lime Salad\* (GF, NF)

USD 112 per dozen

## CAPITOL HILL SWEET BITES

Orange Hazelnut Financier

Cherry Pie (NF)

New York Cheesecake (NF)

Vanilla Cream Puff (NF)

Basil Lime Shortbread (NF)

Butterscotch Brownie (NF)

Mini Red-Velvet Cupcake (NF)

Assorted Cake Pops (NF)

Chocolate-Dipped Strawberries (GF, NF)

Raspberry Mint Macaroon (GF)

Hazelnut Chocolate Truffle (GF)

Chocolate Macaroon | Whipped Ganache (GF)

USD 106 per dozen



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# RECEPTION HOT STATIONS

Reception functions require a minimum guarantee of 20 guests.

Meal functions falling under the minimum guarantee are subject to an additional USD 10 per guest per buffet meal.

Chef attendant required USD 200 per every 50 guests

## ELECTRIC SLIDERS

*Select two choices per guest:*

Angus\* | Maytag Blue Cheese | Horseradish Aioli (NF)

Togarashi Ahi\* | Daikon Sprouts | Ponzu Aioli (NF)

BBQ Short Rib | Coleslaw | BBQ Sauce (DF, NF)

Manchego Portobello | Roasted Pepper Aioli  
(DF, NF, VG)

Black Bean Patty | Chipotle Aioli |  
Arugula (VG, DF, NF)

Southern Fried Chicken | Coleslaw | Old Bay Aioli (NF)

USD 28 per guest

## TASTE OF COLORADO

*Select three:*

Elk Sausage (NF)

Rattlesnake Sausage (NF)

Buffalo Chipotle Brat (NF)

Avery Beer Brat (NF)

Violet Mustard | Grainy Mustard |  
Smokey Onion Aioli (GF, DF, NF)

USD 26 per guest

## GOURMET PRESSED SANDWICHES

Tomato | Mozzarella | Pesto (VG, DF, NF)

Speck and Brie Grilled Cheese (NF)

Smoked Chicken | Red Pepper | Aged Gouda (NF)

*Add:*

Sweet Potato Fries (GF, NF)

French Fries (GF, NF)

Assorted Dipping Sauces (GF, NF)

+USD 8 per guest

USD 27 per guest

Reception Hot Stations Continues >

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# RECEPTION HOT STATIONS

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## PAELLA STATION

Shrimp | Chicken | Andouille Sausage | Calamari |  
Rice | Peppers | Spices

USD 28 per guest

## WOK THIS WAY

Chef-Prepared Fried Rice Station | Traditional Pan-Asian  
Condiments | Bacon Scallion Fried Rice\* |  
Pineapple Fried Rice (GF, NF, DF)

USD 21 per guest

### BUILD YOUR OWN WOK

*Select your own condiments:*

Brown Rice | White Rice | Pineapples | Peas | Carrots  
Baby Corn | Onions | Scallions | Sesame Seeds | Sambal |  
Sriracha | Eggs\* | Bacon\* | Chicken Thigh\* | Tamari |  
Teriyaki | Chili Flakes

USD 31 per guest

## PASTA STATION

*Select two:*

Four Cheese Tortellini | Spinach | Mushroom |  
Porcini | Cream Sauce (NF)

Bucatini All'Amatriciana with Parmesan |  
Pork Belly | Fresh Herbs (NF)

Orecchiette with Peas | Italian Sausage |  
Peppers | Basil Marinara (NF)

Classic Bolognese over Rigatoni Pasta | Parmesan |  
Chili Flakes | Fresh Herbs (NF)

Carbonara over Pappardelle Pasta | Guanciale |  
Bucatini | Parmesan | Egg (NF)

Fettucine Alfredo Pasta | Peas |  
Broccolini | Pecorino (NF)

Pasta Primavera | Seasonal Vegetables | Mushrooms |  
Linguini | Fresh Herbs | Crème Fraîche (NF)  
*Seasonal option available from March to June*

*Choose one:*

Warm Focaccia | Garlic Ciabatta Bread

Gluten-Free Pasta available upon request  
+USD 5 per person

USD 34 per guest

Reception Hot Stations Continues >

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# RECEPTION HOT STATIONS

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## ROASTED SUCKLING PIG

Shredded Cabbage | Mojo Aioli | Asian Barbecue Sauce |  
Bao Buns (NF)  
USD 27 per guest

## COLORADO GRILLED BEEF TENDERLOIN\*

Thyme Jus | Pretzel Rolls (NF, DF)  
USD 34 per guest

## COLORADO BUFFALO STRIPLOIN\*

Dijon Rosemary-Rubbed | Horseradish Aioli |  
Whole Wheat Rolls

USD 26 per guest

## GRILLED SWORDFISH\*

Pear and Beet Chutney | Grilled Naan (NF)  
USD 21 per guest

## COLORADO STEAMSHIP ROUND\*

Chimichurri Sauce | Horseradish Aioli  
Brioche Buns (NF)  
USD 33 per guest

## ROASTED SALMON FILET\*

Ginger Scallion Marinade | Bao Buns (NF)  
USD 22 per guest

## ADD VEGETABLES TO ANY CARVING STATION

### EAT YOUR VEGGIES

Sauteed Spinach (GF, DF, NF)

Crispy Brussels Sprouts (GF, DF, NF)

Grilled Asparagus (GF, DF, NF)

Boursin-Whipped Potatoes (GF, NF)

Fingerling Potato Lyonnaise (GF, NF)

Cider-Glazed Carrots (GF, DF, NF)

USD 8 per guest



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# RECEPTION COLD STATIONS

Reception functions require a minimum guarantee of 20 guests.

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Chef attendant required USD 200 per every 50 guests

## RAW BAR\*

Jumbo Shrimp (DF, GF, NF)

*(3) pieces per person*

Snow Crab Claws (DF, GF, NF)

*(2) pieces per person*

West and East Coast Oysters (DF, GF)

*(3) pieces per person*

Cocktail Sauce | Drawn Butter | Lemon |

Lime (DF, GF, NF)

USD 32 per guest

## CHARCUTERIE BOARD

Selection of Local and International Cheeses |

House-Made Jam | Assorted Artisanal Cured Meats

| Quince Paste | Whole Grain Mustard |

Olive Oil Mini Toasts

USD 33 per guest

## SUSHI SUSHI

*Select two:*

*(4) pieces per guest*

Spicy Tuna Roll\* | Tuna Poke | Jalapeño |  
Cucumber (GF, DF)

Salmon Roll\* | Avocado | Bell Pepper |  
Ginger Kewpie (GF, DF, NF)

Larimer Roll\* | Crab | Lemon Aioli |  
Cucumber | Avocado (GF, DF, NF)

Veggie Roll | Cucumber | Asparagus |  
Carrot (GF, DF, NF)

USD 37 per person

## POKE BOWL STATION\*

Rice | Tuna | Salmon | Edamame

Seaweed Salad | Kewpie | Kimchi |

Nori | Pineapple Chunks | Sesame Seeds |

Soy Sauce | Sriracha Sauce (GF)

USD 29 per guest



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# RECEPTION DESSERT STATIONS

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## MARBLE SLAB

Ice Cream

*Select four:*

Vanilla Bean | Chocolate | Salted Butterscotch | Coffee |  
Strawberry | Vanilla Yogurt | Raspberry Sorbet (DF) |  
Lemon Sorbet (DF)

Toppings

*Select six:*

Whipped Cream | Chocolate Sauce | Caramel Sauce |  
Candied Almonds | M&M's | Toasted Coconut |  
Sprinkles | Bananas | Maraschino Cherries |  
Brownie Bites | Pistachio Biscotti | Jelly Beans |  
Marshmallows | Heath Pieces | Reese's Pieces |  
Bananas Foster | Warm Brandy Cherries

USD 21 per guest

## FRESHLY FRIED YEASTED DONUTS

Donut Flavors:

Cinnamon Sugar | Traditional Glaze |  
Chocolate Glaze | Lemon Glaze

Assorted Toppings:

Sprinkles | Oreos | Reese's Pieces | Candied Almonds |  
Toasted Coconut | Marshmallows

USD 17 per guest

## VIENNESE TABLE

*Select five:*

Salted Caramel Tart | Cream Puff |  
Lemon Meringue Tart\* | Tiramisu |  
Passion Coconut Cake | Fig Raspberry Tart |  
Mixed Berry Panna Cotta | Berry Tart |  
Chocolate Chili Beignets | Tres Leches |  
Mini Cobbler | Assorted French Macaroons |  
Chocolate Coconut Pot de Crème |  
Chocolate Cherry Pistachio Tart |  
Orange Caramel Flan

USD 26 per guest

## WAFFLE ICE CREAM

Warm Waffles

Ice Cream

*Select three:*

Vanilla | Chocolate | Salted Caramel | Strawberry | Coffee |  
Raspberry Sorbet (DF) | Lemon Sorbet (DF)

Toppings

*Select six:*

Oreo | Sprinkles | Toasted Coconut |  
M&M's | Reese's Pieces | Heath Pieces | Whipped Cream |  
Chocolate Sauce | Caramel Sauce | Maraschino Cherries

USD 24 per guest



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# PLATED DINNER

Plated dinner selections are served with freshly brewed Lavazza regular and decaffeinated coffee and a selection of teas from Teakoe tea. Served with whole wheat & sourdough rolls and sweet butter. When ordering choice of entree tableside, higher price entree prevails.

Select one starter or one soup or one salad for your three-course plated dinner.  
Additional course:  
Starter +USD 18 | Soup +USD 15 | Salad +USD 15



## STARTERS

*Select one:*  
Tuna Tartare\* | Avocado | Edamame |  
Corn Purée (GF, NF)

Seared Ahi Tuna\* | Ponzu Glaze | Seaweed Salad |  
Crispy Rice Noodles (GF, DF, NF)

Citrus Crab Cake | Fried Lotus Root |  
Blood Orange Aioli | Watermelon (NF)

Citrus Poached Shrimp | Shaved Cucumber |  
Bloody Mary | Cocktail Sauce |  
Freshly Grated Horseradish (DF, GF, NF)

## SOUP

*Served Table-Side, select one:*  
Wood-Grilled Creamy Tomato Soup |  
Parmesan Croutons (NF)

Lobster Bisque | Chive Crème Fraîche (GF, NF)

Sweet Corn and Golden Pepper Soup (GF, NF)

Gazpacho | Focaccia Croutons (NF)

New England Clam Chowder (NF)

## INTERMEZZO

Sorbet  
*Select one:*  
Pomegranate Lime | Lemon Basil |  
Blackberry Lemon | Raspberry  
(GF, DF, NF, V)  
USD 9 each

## SALAD

*Select one:*  
Beefsteak Tomato | Burrata | Focaccia Croutons |  
Balsamic Reduction (NF, VG)

Romaine Hearts | Candied Bacon | Crispy Onion |  
Moody Blue Cheese | Cherry Tomato |  
Bacon Vinaigrette (NF)

Roasted Squash and Baby Kale Salad |  
Raspberry Vinaigrette | Toasted Pepitas |  
Colorado Goat Cheese (GF, NF, VG)

Orange Roasted Beets | Colorado Goat Cheese  
Mousse | Hazelnut Brittle | Pea Tendrils |  
Lemon Oil (GF, VG)

Plated Dinner Continues >

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# PLATED DINNER

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Served with whole wheat & sourdough rolls and sweet butter.

Plated dinner menus include one starter or soup or salad, an entree, and a dessert.

If two entrees are served tableside, higher-priced items will be taken to consideration.

## ENTRÉES

### LAND

#### BRAISED BEEF SHORT RIB\*

Corn Purée | Heirloom Baby Carrots |  
Hopped Short Rib Jus (GF, NF)  
USD 96 per guest

#### SEARED FILET MIGNON\*

Corn and Herb Rosti | Baby Turnips |  
Confit Pearl Onion | Arugula Purée (GF, NF)  
USD 100 per guest

#### JUNIPER-RUBBED ELK LOIN\*

Boursin-Whipped Potatoes | Sautéed Spinach |  
Juniper Demi-Glace (GF, NF)  
USD 102 per guest

#### MUSTARD RUBBED HANGER STEAK\*

Parsnip Purée | Roasted Romanesco  
Chili Oil (GF, NF)  
USD 97 per guest

#### ROASTED LAMB CHOP\*

White Bean Purée | Smoked Paprika | Cauliflower |  
Lamb Jus (GF, DF, NF)  
USD 102 per guest

#### NY STRIP\*

Three Sisters Succotash | Potato Purée  
Onion Garlic Demi (GF, NF)  
USD 100 per guest

### SEA

#### LEMON GARLIC ROASTED HALIBUT\*

Black Lentil | Patty Pans |  
Red Curry Cream Sauce (GF, DF, NF)  
USD 90 per guest  
*(Available seasonally from April to November)*

#### CITRUS AND HONEY GLAZED SALMON\*

Toasted Farro | Seasonal Vegetables |  
Harissa Beurre Blanc (NF)  
USD 86 per guest

#### COLORADO TROUT\*

Corn Succotash | Citrus Fennel Salad |  
Beurre Blanc (GF, NF)  
USD 90 per guest

#### SEARED ALAMOSA BASS\*

Onion | Soubise | Roasted Broccolini |  
Roasted Mushrooms | Cashews | Gremolata (GF)  
USD 90 per guest

### FARM

#### CHICKEN SALTIMBOCCA

Sautéed Spinach | Smashed Red Bliss Potatoes |  
Caper Sauce (GF, NF)  
USD 84 per guest

#### PAN-ROASTED RED BIRD CHICKEN

Curried Carrot Purée | Herbed Couscous |  
Fried Potato | Parsley Dust (DF, NF)  
USD 84 per guest

#### CHICKEN ROULADE

Stuffed Chorizo | Wild Mushrooms |  
Asparagus Spinach | Pea Purée (GF, DF)  
USD 86 per guest



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# PLATED DINNER

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## DUO ENTRÉES

### GRILLED MEDALLION OF BEEF AND SKUNA BAY SALMON\*

Caramelized Onion | Colorado Goat Cheese |  
Mashed Potato | Sautéed Spinach |  
Thyme Jus (GF, NF)  
USD 101 per guest

### BRAISED BEEF SHORT RIB AND SEARED JUMBO SCALLOPS\*

Roasted Vegetable and Potato Hash |  
Thyme Jus (GF, NF)  
USD 103 per guest

### COLORADO STRIPED BASS AND ROCKY MOUNTAIN LAMB CHOP\*

Mushroom Risotto | Steamed Haricot Vert |  
Garlic Chimichurri (GF, NF)  
USD 105 per guest

## VEGETARIAN

### HONEY-CHILLI MARINATED CAULIFLOWER STEAK

Pistachio-Walnut Gremolata |  
Miso Mushroom Purée |  
Fresh Herbs (V, GF)  
USD 79 per guest

### FALAFEL

Lentils | Seasonal Squash |  
Coconut Red Curry Sauce |  
Micro Herbs (V, GF, NF)  
USD 79 per guest

### HEART OF PALM "CRAB CAKE"

Roasted Brassicas | Old Bay Aioli |  
Pineapple Pico de Gallo (V, NF)  
USD 79 per guest

### SEARED GNOCCHI

Provençale Sauce | Roasted Portobello  
(V, DF, NF)  
USD 79 per guest

## DESSERTS

Salted Caramel Tart | Chocolate Crèmeux |  
Clear Caramel Sauce (NF)

Strawberry Cheesecake | Sour Cream |  
Waffle Cookie (NF)

Peanut Butter Crunch Bar | Milk Chocolate

S'more Tart\* | Crèmeux | Toasted  
Meringue | Graham Cracker (NF)

Chocolate Coconut Pot de Crème |  
Fresh Raspberries (GF, NF, DF)

Triple Chocolate Cake | Raspberries |  
Chantilly | Ganache (GF, NF)

Peaches and Cream | Buttermilk Panna Cotta |  
Peach Gel | White Chocolate | Chantilly (GF, NF)

Roasted Strawberry Hibiscus Pavlova\* (GF, NF)

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# DINNER BUFFET

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Meal functions falling under the minimum guarantee are subject to an additional USD 10 per guest per buffet meal.

Dinner selections are served with freshly brewed Lavazza regular and decaffeinated coffee and a selection of teas from Teakoe tea.

Served with whole wheat & sourdough rolls, and sweet butter.



USD 110 per guest | USD 10 per additional Starch, Soup, Salad or Dessert selection | USD 20 per additional Entrée

## SALADS

*Select two:*

Seasonal Roasted Squash and Baby Kale |  
Colorado Goat Cheese |  
Toasted Pepita and Sundried Tomatoes |  
Honey Citrus Vinaigrette (GF, VG, NF)

Baby Gem Lettuce | Radish | Spiced Croutons |  
Fried Shallot | Parmesan Cheese |  
Green Goddess Dressing (VG)

Heirloom Tomato | Mozzarella | Basil |  
Crispy Bread | Tamarind Balsamic Glaze (VG)

Mixed Field Greens | Cucumber |  
Cherry Tomato | Green Apple | Savory Herbs |  
Champagne Vinaigrette (V)

Bean Salad | Green Beans | Fava Beans |  
Cannelini Beans | Crispy Chickpeas |  
Citrus Segments | Feta Cheese |  
Herb Vinaigrette (VG)

Chopped Romaine | Garlic and Herb Croutons |  
Parmesan | Creamy Caesar Dressing (VG)

Arugula and Baby Kale | Smoked Trout |  
Tomatoes | Cucumbers | Slivered Almonds |  
Creamy Herb Dressing (GF)

## SOUP

*Select one:*

Chef's Choice Seasonal

Potato Leek Soup with Crispy Leeks (NF, VG)

New England Clam Chowder (GF, NF)

Roasted Tomato Bisque (NF, GF)

Squash and Apple Bisque (NF, GF)

Classic Hearty Chicken Noodle Soup (DF)

White Gazpacho | Almond | Apple | Crouton (VG)

## ENTRÉES

*Select two:*

GRILLED CHICKEN WITH  
SAVORY HERBS (GF, DF, NF)

SMOKED BRISKET COLORADO  
WHISKEY JUS (DF, NF)

## GRILLED SALMON\*

Yuzu | Tobbiko Beurre Blanc (GF)

KALBI GLAZED  
BONELESS SHORTRIBS  
WITH BOK CHOY (DF, NF)

## BUTTER CHICKEN

Basmati Rice | Naan Bread (GF, NF)

WILD MUSHROOM AND  
SEASONAL VEGETABLE  
GREEN CURRY

Jasmine Rice (GF, NF, DF)

## GRILLED SWORDFISH\*

Pineapple-Mango Salsa |  
Quinoa (GF, NF, DF)

## BEEF TENDERLOIN\*

Confit Tomato |  
Fines Herb Jus (GF, NF, DF)

## DESSERTS

Our pastry team will present (3) of their  
seasonal favorites

Dinner Buffet Continues >

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# DINNER BUFFET

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Breakfast selections are served with freshly brewed Lavazza regular and decaffeinated coffee and a selection of teas from Teakoe tea.

Served with whole wheat & sourdough rolls, and sweet butter.

## VEGETABLES

*Select one:*

Chipotle-Lime Glazed Carrots | Pearl Onions |  
Poppy Seeds (VG, NF, GF)

Grilled Asparagus | Lemon | Feta (VG, GF, NF)

Pan-Roasted Brussels Sprouts | Bacon |  
Wild Mushrooms | Almonds | Date Glaze (GF, DF)

Elotes | Sour Cream | Chives | Tajin Spice |  
Green Onions | Cotija Cheese (VG, NF, GF)

Green Beans | Marcona Almond | Herb Crumble |  
Paprika-Orange Dressing (VG, NF, DF)

Sautéed Baby Bok Choy | Ginger-Tamari Glaze  
Toasted Sesame (VG, NF, DF)

Roasted Cauliflower (V, NF, GF)

Seasonal Roasted Vegetable Medley  
with Fresh Herbs (V, NF, GF)

Steamed Broccoli (V, GF, NF)



## STARCHES

*Select one:*

Seasonal Vegetable Couscous |  
Toasted Almonds | Tomato |  
Sesame and RoseWater Vinaigrette (DF)

Roasted Red Potato Wedges  
Confit Garlic | Fines Herb (GF, NF, DF)

Whipped Mash Potato with Irish Butter (GF, NF)

Creamy Polenta with Sharp Cheddar (GF, NF)

Steamed Basmati Rice | Tea Soaked Golden Raisins |  
Green Onion and Aromatic Vegetables (GF, DF, NF)

Wild Rice Pilaf (GF, DF, NF)

## IN HOUSE DRY-AGED OFFERINGS

*Please allow one month's notice for us  
to properly prepare your selection.*

*Select one:*

Buffalo Prime Rib Boneless\* | 21 Day

Prime NY Striploin\* | 21 Day

Boneless Prime Rib\* | 30 Day

Black Hawk Wagyu Prime Rib\* | 30 Day  
USD MP

## ACTION STATION ENHANCEMENTS

*\*Chef attendant required per every (50) guests*

Boneless Prime Rib Carving Station\* | Chimichurri |  
Horseradish Cream | Red Wine Jus (GF, DF, NF)  
USD 33 per guest

Grilled Salmon Carving Station\* |  
Seasonal Chutney and Compote |  
Lemon (GF, DF, NF)  
USD 33 per guest

Grilled New York Strip Loin\* | Au Poivre Sauce |  
Horseradish Cream | Red Wine Jus (GF, DF, NF)  
USD 29 per guest

Citrus-Honey Marinated Pork Loin\* |  
Honey Mustard | Apple-Fennel Slaw (GF, DF, NF)  
USD 17 per guest

Tandoori Half-Chicken\* | Raita |  
Tamarind-Honey Chicken Jus (GF, DF, NF)  
USD 16 per guest

V - Vegan | VG - Vegetarian | GF - Gluten Free | NF - Nut Free | DF - Dairy Free | All food and beverage is subject to a 7.5% administrative fee and a 18.5% service charge. All charges are subject to an 8% sales tax.

\*Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.



# BAR PACKAGES

## PREMIUM

### LOCAL AND MICRO SELECTIONS

#### Coors Light

USD 7 each | Hosted

USD 9 each | Non-Hosted

#### Odell | Great Divide | Avery

USD 8 each | Hosted

USD 10 each | Non-Hosted

#### Seasonal Local Brews

USD 8 each | Hosted

USD 10 each | Non-Hosted

### ADD A MIXOLOGIST CONSULTATION

Allow our expert mixologists to create a tailor-made cocktail that embodies the spirit of your event.

Premium | USD 15 per cocktail

### PREMIUM BRANDS

Tito's Vodka

Bombay Gin

Bacardi Rum

Casa Noble Tequila

Jim Beam Whiskey

Glenlivet 12 Gin

Proverb Chardonnay | Modesto, CA

Proverb Cabernet Sauvignon | Modesto, CA

JCB Brut

USD 13 each | Hosted

USD 15 each | Non-Hosted

### BEVERAGES

Assorted Sodas

San Benedetto Still and Sparkling Waters

USD 8 each | Hosted

USD 9 each | Non-Hosted

Selection of Juices

USD 9 each | Hosted

USD 10 each | Non-Hosted

### PER PERSON PER BAR

#### PREMIUM BRANDS

*Package includes the following wines:*

Proverb Chardonnay | Modesto, CA, USA

Proverb Cabernet Sauvignon | Modesto, CA, USA

JCB Brut

USD 22 | First Hour

USD 16 | Per Additional Hour

### BUTTLER PASSED EDIBLE COCKTAILS

#### PREMIUM BRANDS

Manhattan | Long Island Iced Tea

Jalapeno Margarita | Cosmopolitan

USD 15 each

(1) Bartender is required per every (75) guests. A bartender fee of USD 175 per bartender will apply for a minimum of (4) hours of consecutive service. Each additional hour of service USD 35.

All food and beverage is subject to a 7.5% administrative fee and a 18.5% service charge. All charges are subject to an 8% sales tax.

# BAR PACKAGES

## PLATINUM

### LOCAL AND MICRO SELECTIONS

Coors Light

USD 7 each | Hosted

USD 9 each | Non-Hosted

Odell | Great Divide | Avery

USD 8 each | Hosted

USD 10 each | Non-Hosted

Seasonal Local Brews

USD 8 each | Hosted

USD 10 each | Non-Hosted

### ADD A MIXOLOGIST CONSULTATION

Allow our expert mixologists to create a tailor-made cocktail that embodies the spirit of your event.

Platinum | USD 16 per cocktail

### PLATINUM BRANDS

Grey Goose Vodka

Sapphire Gin

Bacardi 8 Rum

Patron Silver Tequila

Makers Mark Whisky

Bulleit Rye Whisky

Macallan 12 Whisky

Iconoclast Chardonnay | Russian River Valley

Iconoclast Cabernet Sauvignon | Napa Valley

Moet & Chandon

USD 14 each | Hosted

USD 16 each | Non-Hosted

### BEVERAGES

Assorted Sodas

San Benedetto Still and Sparkling Waters

USD 8 each | Hosted

USD 9 each | Non-Hosted

Selection of Juices

USD 9 each | Hosted

USD 10 each | Non-Hosted

### PER PERSON PER BAR

#### PLATINUM BRANDS

*Package includes the following wines:*

Chardonnay | Iconoclast

Cabernet | Iconoclast

Moet & Chandon

USD 24 | First Hour

USD 17 | Per Additional Hour

### BUTTLER PASSED EDIBLE COCKTAILS

#### PLATINUM BRANDS

Manhattan | Long Island Iced Tea

Jalapeño Margarita | Cosmopolitan

USD 16 each

(1) Bartender is required per every (75) guests. A bartender fee of USD 175 per bartender will apply for a minimum of (4) hours of consecutive service. Each additional hour of service USD 35.  
All food and beverage is subject to a 7.5% administrative fee and a 18.5% service charge. All charges are subject to an 8% sales tax.

# WINES

## SPARKLING & CHAMPAGNE

Zardetto Prosecco | NV, Veneto, Italy  
USD 55

*Rich, fine and persistent perlage. The aromas are fresh, floral, and fruity with hints of acacia flowers, apricot, and green apple.*

Laurent Perrier "La Cuvée" Brut, Champagne | France  
USD 120

*A delicate champagne, with a refined mounded and finely honed acidity. Subtle aromas of black currant, lemon zest, toast, and chalk with a lingering finish.*

Ruinart Blanc de Blancs | Champagne, France  
USD 210

*Notes of fresh, ripe citrus, with white flowers and stone fruits. Supple and rounded on the palate.*

Dom Perignon 2010 | Champagne, France  
USD 320

*A complex bouquet of roasted apples, peach, and brioche giving way to a light smokiness on the finish. Tense and concentrated.*

## WHITE

Proverb Chardonnay | Modesto, California  
USD 59

*Vibrant flavors and aromas. Layers of baked apple and pineapple are layered with whispers of vanilla and caramel that create a bright and balanced wine.*

Iconoclast Chardonnay | Russian River, California  
USD 85

*Our Custom Four Seasons wine fills the palate with hints of spiced apple & citrus.*

Flowers Chardonnay | Sonoma, California 2019  
USD 95

*Aromas of white flowers, dried apricots, and flint frame this classic, coastal expression of Chardonnay. Long and bright on the finish.*

Chateau Montelena Chardonnay | Napa, California  
USD 135

*Lifted aromas of melon and orange blossom give way to a silky palate with notes of mango and Meyer lemon, finishing with soft bruleed spices.*

Twomey Sauvignon Blanc | North Coast, California  
USD 70

*Tropical flavors of guava and papaya are balanced by crisp minerality and rich texture.*

Merry Edwards Sauvignon Blanc |  
Russian River Valley, Sonoma, California  
USD 140

*This lively wine sports aromatics of tangerine and honeydew with notes of white blossoms and marzipan. Subtle oak is balanced by lively acid.*

Jermann Pinot Grigio | Friuli-Venezia Giulia, Italy  
USD 70

*Bright citrus and stone fruits with a hint of peanut-shell*

(1) Bartender is required per every (75) guests. A bartender fee of USD 175 per bartender will apply for a minimum of (4) hours of consecutive service. Each additional hour of service USD 35.  
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# WINES

## RED

Angel's Ink Pinot Noir | Central Coast, California  
USD 70

*Rich, round and supple in texture. Fruit-forward with an integrated oak presence, the wine delights the palate with a crush of berry and vanilla-backed juiciness that encompasses its overall personality.*

Emeritus Pinot Noir | Russian River Valley,  
Sonoma, California  
USD 115

*The wine is brimming with fresh aromas: fresh-picked wildflowers, fresh plum, fresh strawberry, and fresh cherry notes dance above the glass. This wine is equally exciting on the palate, with sweet tannins, and underlying acid-driven energy framing the lush red berry, blood orange nectar, and marzipan flavors.*

Proverb Cabernet Sauvignon | Modesto, California  
USD 59

*A deliciously rich Cabernet bursting with flavors of blackberry that meld with hints of mocha, vanilla, and oak. The aging of the wine adds a wonderful complexity and balance.*

Ravel & Stitch Cabernet Sauvignon |  
Central Coast, California  
USD 70

*Inviting aromatics of dark cherry and vanilla. The flavors of blackberry and black currant are met by a rich lusciousness that hits on the middle of the palate. The wine finishes with smooth, rich tannins and a hint of baking spice.*

Iconoclast Cabernet Sauvignon |  
Napa Valley, California  
USD 105

*Our Custom Four Seasons Cuvée Brings Bold & Dark Fruit Flavors Together With Rich & Smoky Oak*

Frank Family Cabernet Sauvignon | Napa, California  
USD 145

*Robust Cabernet Sauvignon shows balance and complexity - a blend of dark berry, generous oak notes, clove, and nutmeg. This is a supple and complex wine, full-bodied in style, with a punch of power, ripeness, and elegance from start to finish.*

Duckhorn Merlot | Napa, California  
USD 120

*A classic Merlot with plush, velvety berry fruits, notes of cocoa, and vanilla, finishing with soft baking spices.*

The Prisoner Zinfandel Blend | Napa, California  
USD 115

*Bold aromas of black licorice, black pepper, cherry, and baking spice. The entry is rich, full, and scintillating. The palate is mouthwatering and smooth with a hint of chocolate. The finish is voluptuous with soft, velvety tannins.*

## ROSE

Mirabeau "Belle Annee" 2020 |  
Vin de France, France  
USD 55

*A classic Provencal-style rose that showcases notes of white and yellow peach, strawberry, and grapefruit. An easy-drinking wine is suitable for any occasion.*

Miraval 2020 | Cotes de Provence, South of France  
USD 80

*Aromas of fresh fruit, currants, and fresh rose with a zest of lemon. The refinement continues in the mouth with a beautiful liveliness and gourmet notes that subtly balance the mineral and saline notes.*

(1) Bartender is required per every (75) guests. A bartender fee of USD 175 per bartender will apply for a minimum of (4) hours of consecutive service  
All food and beverage is subject to a 7.5% administrative fee and a 18.5% service charge. All charges are subject to an 8% sales tax.

# GENERAL INFORMATION

## FOOD & BEVERAGE

A catering or conference services manager is pleased to provide you with a detailed menu proposal specifically created according to your taste and budget. Custom-designed menus are also available according to any dietary preference, theme, or special taste. For the safety and well-being of our guests, no food or alcohol from the outside shall be permitted into the Hotel by guests. The Hotel also prohibits the removal of food from the premises.

Our meeting space is smoke-free for your comfort and culinary enjoyment. Beverages are available on a per drink consumption basis, and all alcohol must be purchased through the Hotel and remain on the property.

### Consumer advisory:

All items are cooked to order and may be undercooked. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness.

## EVENT DETAILS

As an added service and convenience, many of the additional event services listed within can be posted to your master account. All conference résumés and banquet event order details must be finalized at least three weeks prior to the event.

## GUARANTEES

In order for us to properly prepare for your event, please specify a final guest count by 12:00 noon, three business days prior to the start of the program. If a guarantee is not specified, the estimate will become the guarantee. We will charge for the guarantee or the actual number, whichever is greater.

## DEPOSITS & CANCELLATIONS

All deposits will be credited toward the total cost of your event(s). Your catering or conference services manager can provide you with information regarding our cancellation policy outlined in the sales agreement.

## LOCAL TAXES

All food and beverage is subject to a 7.5% administrative fee and a 18.5% service charge. All charges are subject to an 8% sales tax

## SIGNAGE

Signage may be displayed directly outside of your meeting rooms only. The Hotel reserves the right to remove signage from common areas that is not prepared in a professional manner. No signage is permitted in the Lobby.

## PARKING

Parking at the Hotel is limited to valet only. Guests staying overnight will be charged at prevailing rates for overnight valet parking.

Event pricing is available at an hourly rate.

\*Subject to change

## LABOR & SERVICE FEES

Menu pricing (excluding coffee breaks) is based on:  
1-hour breakfast & lunch, 2-hour dinner  
For longer service times, additional labor and menu fees will apply. Please check with your event manager.  
USD 200 per chef/ per 50 guests/per station  
USD 175 per bartender per 75 guests  
USD 35 per cashier/per hour  
4-hour minimum per bar  
USD 35 per attendant/per hour 3-hour minimum  
USD 35 per server/per hour 4-hour minimum

## SHIPPING

To ensure efficient handling and storage of materials please notify your catering or conference services manager in advance. Please send deliveries no more than 3 days prior to your arrival date. Any boxes received over 10 total will be subject to a \$5 per box handling fee.

We recommend boxes be addressed in the following manner:

(Name and date of Meeting)  
(Client Name)/(Catering/  
Conference Services Manager Name)

Four Seasons Hotel Denver

1111 14th Street

Denver, CO 80202 Phone: (303) 389-3000

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