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RENAISSANCE[®]

BOULDER FLATIRON HOTEL

2018 Catering Menus



BREAKFAST

All buffets are served with freshly brewed coffee and hot Tazo teas.
Hot buffets are not available for groups of less than 20.

Classic Continental | \$24 per person

fresh fruit juices
orange, cranberry, apple
fresh sliced seasonal melons and berries
Greek yogurt with Flatz baked granola
freshly baked breakfast breads, pastries and croissants
local assorted bagels
whipped butter, cream cheese, peanut butter, assorted Patty's Pantry Preserves

Flatirons Continental | \$29 per person

fresh fruit juices
orange, cranberry, apple
fresh sliced seasonal melons and berries
freshly baked breakfast breads, pastries and croissants
local assorted bagels
whipped butter, cream cheese, peanut butter, assorted Patty's Pantry Preserves
smoked salmon spread
whipped cream cheese, capers, red onion
Greek yogurt parfaits with Flatz granola and fresh berries
hot Irish oatmeal, dried fruits, toasted pecans, raw sugar
hard boiled eggs
cottage cheese

Boulder Healthy Starter | \$27 per person

fresh fruit juices
orange, cranberry, apple
coconut water
fresh sliced seasonal melons and berries
assorted whole fruits
cottage cheese, local honey
chef's daily fruit smoothie
assorted gluten free muffins
Aspen Bakery freshly baked energy bars
assorted Greek yogurts
Flatz granola

Classic Hot | \$30 per person

fresh fruit juices

orange, cranberry, apple

fresh sliced seasonal melons and berries

assorted whole fruits

freshly baked breakfast breads, pastries and croissants

roasted Flatz breakfast potatoes

cage-free scrambled eggs

cheddar cheese, salsa, green onion, assorted hot sauces

select two:

- crispy bacon
- turkey bacon
- grilled ham steaks
- country sausage link
 - *additional charge: chicken apple sausage or Continental's seasonal breakfast sausage*

select one:

- country French toast
 - *fresh berries, strawberry sauce*
- fresh pancakes
 - *berries, whipped butter, maple syrup*
- mini quiche
 - *roasted vegetable, ham, spinach, cheddar*

El Dorado | \$33 per person

fresh fruit juices

orange, cranberry, apple

fresh sliced seasonal melons and berries

assorted whole fruits

freshly baked breakfast breads, pastries and croissants

roasted Flatz breakfast potatoes

Greek yogurt with Flatz baked granola

Kashi cereal bowls

cage-free scrambled eggs

cheddar cheese, salsa, green onion, assorted hot sauces

select two:

- crispy bacon
- turkey bacon
- grilled ham steaks
- country sausage link or patty
 - *additional charge: chicken apple sausage or Continental's seasonal breakfast sausage*

select one:

- breakfast burritos
 - *bacon, sausage, egg, potato, cheddar, pico de gallo*
 - *chorizo, cotija cheese, peppers, onions, eggs, potato*
- english muffin breakfast sandwiches
 - *canadian bacon, cheddar cheese, scrambled eggs*

A La Carte | per person

hard boiled eggs | \$22/dozen
cage-free scrambled eggs | \$4
whole wheat breakfast burritos | \$5
English muffin breakfast sandwiches | \$5
mini muffins | \$24/dozen
breakfast meats | \$5
Greek yogurt and Flatz baked granola parfaits | \$5
smoked salmon and mini bagels | \$9
*crème fraiche, capers, tomato, red onion,
honey smoked salmon, arugula*
Kashi cereal bowls | \$5
French toast | \$4
assorted breakfast breads | \$36/dozen
assorted bagels | \$36/dozen
whipped cream cheese, assorted preserves, butter

Omelet Action Station | \$9 per person ***may be added to any breakfast buffet**

eggs to order, including egg whites, cage-free whole eggs
cheddar cheese, feta cheese
mushrooms, onions, bell peppers, spinach
bacon, ham, turkey sausage
fresh salsa, pico de gallo, assorted hot sauces

chef attendant required | \$100 per attendant



LUNCH

All buffets are served with iced tea and water.
Hot buffets are not available for groups of less than 20.

Tacos on the Street | \$40 per person

posole soup

fresh avocado, lime, cilantro, cabbage slaw

southwest salad

crisp romaine, pico de gallo, poblano, tortilla strips, chipotle dressing

grilled skirt steak

sautéed pepper, onions, mushrooms

market white fish

pork barbacoa

chilaquiles

roasted chile sauce, cotija cheese, cilantro

masa and flour tortillas

accoutrement

red and green salsa, assorted hot sauces, cheddar and cotija cheese, sour cream, guacamole, pico de gallo, shredded lettuce, cabbage slaw

spanish rice, buracho beans

sopapillas

colorado honey, cajeta caramel

The Wrangler | \$38 per person

fresh garden salad

seasonal vegetables, ranch, balsamic, lemon basil vinaigrette on the side

choose two of the following:

- beef burger
- Continental sausage bratwurst
- pulled pork
- bbq bone-in chicken
- turkey burger
- spicy black bean burger
- shredded brisket

bbq sauce, assorted mustards, dill pickles, spicy peppers, ketchup, mayonnaise

potato salad

creamed corn

seasonal melon salad

feta cheese, Colorado honey

baked beans

kettle potato chips

assorted rolls, buns, jalapeno cheddar cornbread

pecan pie, strawberry pound cake

Colorado Native | \$44 per person

field greens salad

blue cheese, toasted pine nuts, marinated tomatoes, dried sweet corn, ranch, sundried tomato vinaigrette, and balsamic vinaigrette on the side

quinoa salad

caramelized brussel sprouts, baby carrots, baby kale, sundried tomatoes, lemon vinaigrette

dijon grilled chicken

tarragon, shallot jus

Colorado rainbow trout

tomato and fennel jam

apple-brined pork loin

granny smith and arugula salad, maple jus

brown butter whipped Yukon potatoes

chef's seasonal vegetables

turtle brownies and apple tarts

The Bistro | \$44 per person

herb and parmesan olive oil, grilled flatbread, focaccia

tomato and mozzarella salad

baby basil, olive oil, Maldon sea salt, pomegranate molasses

white bean and kale soup

pancetta broth, shaved parmesan

roasted cornish hens

ancho chile marmalade

grilled hanger steak

spicy pomodoro sauce, marinated cipollini

seafood pot pie*

root vegetables, white wine cream sauce, fresh puff pastry

**may contain shellfish*

fettucine

fresh herbs, chile flake, roasted garlic olive oil, shaved parmesan

roasted brussel sprouts

pancetta, lemon oil

tiramisu, chocolate pot de crème



Chef's Sandwich Board I \$36 per person

roasted pepper bisque with goat cheese

organic arugula salad

sundried tomatoes, Jumpin' Goat feta cheese, shaved red onions, focaccia croutons, red wine vinaigrette, ranch, and balsamic on the side

sliced roast beef, black forest ham, roasted turkey, grilled chicken

cheddar, swiss, havarti, pepperjack, goat cheese spread

bibb lettuce, shaved red onions, marinated tomatoes

accoutrement

assorted mustards, mayonnaise, pesto, sundried tomato mayonnaise, creamy horseradish, pickles, sport peppers, roasted mushrooms

assorted rolls and sliced breads

pasta salad

assorted dessert bars

Farmer's Market | \$39 per person

farro and kale salad

shaved parmesan, radish sprouts, toasted almonds, citrus vinaigrette

baby cobb salad

bacon, blue cheese, hardboiled egg, peppercorn ranch

choose three of the following sandwiches:

- roast beef, havarti, horseradish aioli, radish sprouts, arugula, tomato, ciabatta
- crispy chicken and kale caesar, sundried tomato, parmesan, whole wheat wrap
- shaved Italian beef, provolone, giardiniera and sweet peppers, jus, French bread
- turkey club, avocado, bacon, Boursin spread, whole wheat bread
- roasted vegetable, arugula, sweet peppers, goat cheese, sundried tomato wrap
- shaved pork, ham, pickles, garlic mayonnaise, provolone, ciabatta
- grilled chicken, fresh mozzarella, marinated tomato, basil garlic spread, multigrain bread

orzo pasta salad

seasonal vegetables, feta cheese

assorted kettle chips

cookies and dessert bars

Grab and Go | \$28 per person

please select one of the following:

- farro and kale salad with shaved parmesan, radish sprouts, toasted almonds, citrus vinaigrette
- potato salad
- fruit and berry salad with lavender honey dressing

please select three of the following sandwiches:

- roast beef, havarti, horseradish aioli, radish sprouts, arugula, tomato, ciabatta
- crispy chicken and kale caesar, sundried tomato, parmesan, whole wheat wrap
- turkey club, avocado, bacon, Boursin spread, whole wheat bread
- roasted vegetable, arugula, sweet peppers, goat cheese, sundried tomato wrap
- chicken salad on croissant, bibb lettuce, tomato
- shaved ham and swiss, herbed mayonnaise, bibb lettuce, tomato, multigrain bread

assorted kettle chips

whole fruit

freshly baked cookies

Plated | \$28 per person

please select two of the following:

- romaine and kale caesar salad, blackened salmon, blistered grape tomatoes
- tuna nicoise salad, field greens, hard-boiled egg, kalamata olives, new potatoes, lemon caper vinaigrette
- fresh mozzarella and tomato salad, red onion, frisee, honey roasted chicken
- flatiron steak cobb salad, baby iceberg, hard-boiled egg, taleggio cheese, tomato, sliced avocado
- turkey club, avocado, bacon, Boursin spread, bibb lettuce, tomato, whole wheat bread
- chicken cashew salad on croissant, bibb lettuce, tomato, grapes
- flatiron steak sandwich, rosemary aioli, smoked cheddar, bibb lettuce, shaved red onion, ciabatta
- roasted vegetable, arugula, sweet peppers, goat cheese, sundried tomato wrap

please select one of the following:

- key lime pie
- crème brulee
- chocolate mousse parfait, oreo, pistachio
- chocolate flourless cake, hazelnut cream
- apple tart, vanilla whipped cream, fresh berries
- traditional mini cheesecake



BREAKS

Not available for groups of less than 15.

Indigenous Favorites | \$17 per person

Justin's nut butters with Aspen Bakery's energy bar bites
dried apples and bananas
Pearson Ranch game jerky
assorted Izze sodas
Colorado munchies mix
Chocolove bars
Colorado cheese and 34 Degree's crackers

Rehydrate | \$17 per person

create your own beverages:
still, sparkling and coconut water
flavored syrups, essential oils
fresh berries, chia seeds, mint, cucumber, citrus
basil sugar, mint sugar, raw sugar
goat cheese and smoked salmon crostini
cucumber, roasted pepper and feta tea sandwiches
tomato basil bruschetta

Wake Up Call | \$16 per person

iced coffee with assorted syrups
seasonal flavored lemonade
passion fruit iced tea
chocolate covered espresso beans
macarons
rosemary roasted nuts
passionfruit smoothie
mango coconut smoothie

The Med | \$18 per person

country olive mix, salami, capicola, fresh mozzarella, flatbreads, crostini
goat cheese and red pepper hummus
artichoke and sundried tomato dip
fresh vegetable crudité
baklava with toasted pistachio

Play Ball | \$18 per person

mixed nuts and mini pretzels
white cheddar popcorn
warm soft pretzel bites, assorted mustards
flour and corn chips with house made queso, salsa and guacamole
franks in a blanket, chipotle ketchup

Sugar Rush | \$16 per person

gummy worms
malted milk balls
chocolate covered raisins
Swedish fish
yogurt covered pretzels
hot tamales
caramels
skittles

Boulder Break | \$16 per person

crudité, white bean hummus, ranch dressing, sundried tomato dip, whipped goat cheese
toasted almonds
pears, apples, assorted nut butters
kale limeade
Aspen Bakery's energy bars
chocolates

Ice Cream Social | \$18 per person

vanilla, chocolate, and pistachio ice cream
cookie and brownie pieces
chocolate espresso nibs
caramel, chocolate, and strawberry sauce
peanuts, sprinkles, whipped cream, cherries, pretzel crumbles
dried bananas and figs

Includes an attendant for 30 minutes of service.

It's Five O'Clock Somewhere | \$70 per bucket

10 assorted Colorado microbrews*
rosemary toasted nuts
pretzel bites with assorted mustards
mountain munchies trail mix

**Substitute a batched Colorado cocktail or wine- ask us what's available!*

Enhancements | per person

fruit kabobs with lime-yogurt dressing | \$4
yogurt and granola parfaits | \$4
rocky mountain trail mix | \$4
kettle potato chips | \$3
white cheddar popcorn | \$3
soft pretzel bites | \$4
yogurt covered pretzels | \$4
assorted candy bars | \$6
rosemary roasted nuts | \$5
fresh vegetable platter | \$75 (serves 10)
artisanal cheese board | \$100 (serves 10)
mini cupcakes | \$40 per dozen
cookies | \$36 per dozen
brownies | \$48 per dozen

Refreshments

freshly brewed coffee | \$65 per gallon
hot Tazo teas | \$50 per gallon
iced tea | \$12 per carafe
lemonade | \$12 per carafe
arnold palmer | \$12 per carafe
hot chocolate | \$60 per gallon
hot apple cider | \$45 per gallon
fruit juices | \$12 per carafe
soft drinks | \$3 each
bottled water | \$3 each
Izze fruit flavored drinks | \$4 each
San Pellegrino sparkling water | \$6 each
Aqua Panna still water | \$6 each
Pure Leaf tea | \$5 each
Red Bull energy | \$5 each
IBC root beer | \$4 each
Naked smoothie | \$7 each



DINNER BUFFETS

All buffets include fresh brewed coffee and hot Tazo tea.
Not available for groups of less than 20.

Flatz Dinner | \$68 per person

chef's selection of soup

Flatz salad

mixed greens, maple vinaigrette, candied pecans, shaved red onions, and wild berries

Chilean shrimp salad with hearts of romaine, garlic croutons, and fresh parmesan

select three from the following:

- roast prime rib | wild mushroom demi-glace
- roasted jidori chicken breast | herbed pan jus
- pan seared trout | picatta
- roasted vegetable gnocchi | brown butter
- whole wheat fettucine | hazelnut-arugula pesto

Flatz gourmet shells and cheese

seasonal vegetables

milk chocolate mousse & berries

crème brulee cheesecake

The Flatiron Dinner | \$58 per person

ranch hand salad

romaine and mixed greens, smoked cheddar cheese, bacon, tomato, and red onion ranch

honey and chipotle chicken

choice of: fried or roasted

grilled flatiron steak & onion rings

bbq demi sauce

pan fried ruby red trout

blackened remoulade

campfire baked beans

brown sugar, pork, scallions, and molasses

traditional cole slaw

crisp green beans

creamed corn

loaded baked potatoes

jalapeno and cheddar corn bread

desserts: (pick 2)

- apple turnover
- cherry pie
- s'mores

The Harvest Dinner | \$68 per person

butternut squash bisque

cranberry walnut salad

cranberries, walnuts, gorgonzola, maple-cranberry vinaigrette

select three of the following:

- roasted jidori chicken breast | herbed pan jus
- roast beef tenderloin | port wine demi-glacé
- brown sugar-mustard glazed pork loin | apple brandy demi-glacé
- maple salmon | bourbon-almond butter sauce
- whole wheat penne | hazelnut-arugula pesto

cinnamon-bacon sweet potatoes

cranberry wild rice

seasonal vegetables

pumpkin cheesecake

The Med Dinner | \$64 per person

tomato-basil bisque

orzo salad with portobello mushrooms, roasted peppers, and olives

tuscan antipasto

select three of the following:

- thyme-garlic chicken breast | puttanesca
- roast beef tenderloin | rosemary-madeira sauce
- whole wheat penne | creamy lemon-basil pesto
- steamed mussels and clams | tomato-saffron linguine
- corvina seabass | lemon caper red pepper sauce

white cheddar rosemary garlic au gratin potatoes

ratatouille

macarons

tiramisu



PLATED DINNER

All entrées served with seasonal vegetables and dinner rolls.

SALAD

Flatz Salad | \$8pp

mixed greens, maple vinaigrette, candied pecans, shaved red onions, and wild berries

Classic Caesar | \$8pp

crisp romaine, house made caesar dressing, parmesan cheese and croutons

BLT Wedge | \$9pp

iceberg wedge, bacon, tomato, gorgonzola crumbles creamy peppercorn dressing

Strawberry-Spinach Salad | \$10pp

fresh baby spinach, walnuts, haystack mountain chèvre, sliced strawberries with French vinaigrette

SOUP

Tomato- Basil Bisque | \$7pp

fresh roma tomatoes, punchy basil & farm fresh cream

Loaded Potato | \$8pp

Yukon gold potatoes, Wisconsin cheddar cheese, sour cream, apple smoked bacon, and chives

Roasted Red Pepper and Goat Cheese | \$8pp

roasted red bell peppers, vegetable broth, sweet onions, Haystack Mountain goat cheese

Rosemary Chicken and Orzo | \$6pp

rosemary and citrus grilled chicken, garden veggies, chicken broth, herbs and orzo

Butternut Squash Bisque | \$7pp

roasted butternut squash, sweet onions, cream, maple syrup, and fresh marshmallow



ENTRÉE

Grilled Filet Mignon | \$50pp

Yukon gold mashed potatoes, bacon-caramel demi-glace

Dry Aged Sirloin | \$48pp

herb risotto, hazel dell mushroom demi-glace

Achoite Pork | \$38pp

achoite rubbed pork tenderloin with fried plantains sautéed spinach and onions with a guajillo red chili

Oscar Grilled Filet | \$52pp

fresh lump crab, hollandaise sauce, asparagus, and parmesan potatoes

Corvina Sea Bass | \$40pp

roasted fingerling potatoes, rosemary-orange beurre blanc

Coriander Cumin Dusted Salmon | \$35pp

roasted fingerling potatoes, cilantro-honey citrus glaze

Pan Seared Mahi Mahi | \$36pp

Peruvian purple potatoes, mango salsa

Lemon-Thyme Roasted Chicken | \$34pp

roasted red potatoes, pan jus

Stuffed Chicken Breast | \$36pp

spinach, sun dried tomato, ricotta and parmesan stuffing with red pepper coulis, and boursin yukon gold potatoes.

Maple Farms Duck Two-Ways | \$48pp

pan seared duck breast, confit duck salad with grilled pineapple, scallions, red peppers and sun dried cherry with balsamic syrup and parmesan potatoes

Filet Mignon and Chicken Duo | \$55pp

roasted red potatoes, hazel dell mushroom demi-glace

Land and Sea | \$60pp

Colorado rubbed buffalo sirloin and chili-citrus shrimp, saffron and scallion rice

Colorado Duo | \$72pp

pan seared duck breast and grilled buffalo tenderloin, parmesan potatoes, cherry and port demi

Grilled Chili Shrimp | \$40pp

grilled chili & citrus gulf shrimp with yakisoba noodles, bok choy, carrots, and wild mushrooms in a green curry & kaffir lime leaf broth

Citrus & Chili Baked Tofu | \$30pp

scallion & toasted almond quinoa | yellow pepper coulis | pea shoots

DESSERT | \$8pp

Milk Chocolate Mousse & Berries

Crème Brulée Cheese Cake

Vanilla Panna Cotta

Mixed Berries & Chantilly Cream

Snickers Pie

Chocolate Fondant Cake

Mini Cheesecakes



RECEPTION

HORS D'OEUVRES

*Must be ordered in quantities of 50 pieces.
Can be hand passed or displayed.

COLD

black bean hummus on eggplant crisp | \$5
bbq shrimp with jalapeno ricotta | \$5
brie cheese and fresh raspberry tart | \$5
tomato and basil bruschetta | \$5
smoked salmon with herbed cream cheese | \$5
balsamic marinated beef with tomato relish on crostini | \$5
seared tuna with wasabi cream on a poppy seed tart | \$5
ham and cheese napoleon | \$5
southwest chicken on a blue corn blini | \$4.5
olive tapenade in a parmesan cup | \$5

WARM

bacon wrapped dates | \$5
Cajun shrimp and andouille brochettes | \$5
three cheese stuffed mushroom | \$5
crab cakes | \$5
Colorado lamb lollipops | \$7
vegetable spring rolls | \$5
mole chicken and avocado tostada | \$5
smoked gouda cheese puff | \$5
grilled chicken satay with Thai peanut sauce | \$5
mini beef and veal meatballs | \$5



PRESENTATIONS

Vegetable Crudité | \$10 per person

***minimum of 10 people**

seasonal selection of fresh vegetables and country olives

flatbreads and crackers

smoky ranch, bleu cheese, roasted tomato goat cheese spread

Chilled Seafood Display | \$24 per person

***minimum of 30 people**

poached shrimp

snow crab claws

smoked salmon

oysters on the half shell

grapefruit mignonette, cocktail sauce, assorted hot sauces, citruses, crackers

Artisan Cheese Board | \$13 per person

***minimum of 15 people**

local and international cheeses

toasted nuts, preserves, Colorado honey

crackers and flatbreads

Breads and Spreads | \$10 per person

***minimum of 15 people**

3 cheese fondue

green olive pimento cheese dip

white bean hummus

assorted breads and crackers

Butcher's Board | \$16 per person

***minimum of 15 people**

calabrese, sopressata, speck

white cheddar, blue cheese

marinated olives

giardiniera, peppers, grilled vegetables, cornichons

Slider Station | \$16 per person

***minimum of 15 people**

wagyu beef patties and mini potato buns

portabella mushrooms, caramelized onions, shredded lettuce, slices tomatoes, pickles, assorted cheeses, ketchup, mustard, mayo



Dessert Display | \$16 per person

***minimum of 15 people; please choose 3**

turtle cheesecake
caramel apple pie
chocolate fondant
strawberry cheesecake
key lime tartlet
macarons

Dessert Shooters | \$12 per person

***minimum of 15 people; please choose 3**

strawberry short cake
chocolate mousse & marshmallow
key lime & graham cracker
macerated berries & chantilly cream

Cookies, Milk and Coffee | \$15 per person

***minimum of 10 people**

freshly baked cookies, biscotti, shortbread, whipped cream
chocolate, caramel, vanilla and hazelnut syrups
white and dark chocolate pieces
sticky toffee cheese



ACTION STATIONS

1 attendant required per 75 guests | \$100 per attendant

Minimum of 25 guests

Wok Station

pan fried noodles or stir-fry rice, Asian inspired vegetables and sauces

choice of:

- chicken | \$16 per person
- beef | \$17 per person
- shrimp | \$18 per person

Mac & Cheese | \$16 per person

champagne cheese velouté or bleu cheese sauce with cavatappi pasta, garden peas, apple smoked bacon, fried sweet onions

Street Tacos | \$17 per person

marinated skirt steak, lettuce, pico, napa cabbage, crema, guacamole, guajillo red chili, limes. flour & corn tortillas.

Grilled Cheese Station | \$15 per person

served with roasted tomato zuppa

- **the red rock** | swiss; cheddar, provolone, tomatoes
- **the million dollar** | swiss; white cheddar, provolone, bacon, mané lobster
- **the don** | buffalo mozzarella, smoked provolone, prosciutto, tomato

Sushi Station | \$20 per person

***based on 3 pieces per person; minimum of 50 people**

ahi & salmon sashimi; cucumber salad; sticky sushi rice; see weed salad

spicy tuna roll; California roll with crab; avocado and cucumber; smoked salmon roll; Philadelphia roll vegetable roll with charred asparagus, cucumber, avocado, and carrot

Warm Doughnut Station | \$11 per person

fresh doughnuts shaken with cinnamon & sugar, coco powder & espresso, powdered sugar



CARVING STATION

Minimum of 25 guests

Includes rolls and condiments

Attendant required | \$100 per attendant

Roasted Prime Rib | \$16 per person

creamed horseradish and gourmet mustards

Oven Roasted Whole Turkey | \$12 per person

orange cranberry relish, mayonnaise, and mustard

Sirloin | \$10 per person*

horseradish, herb mayonnaise, stone ground mustard, and au jus

*minimum of 60 people

DINNER FOR THE INDIVIDUAL

Steam Ship | \$16 per person

pan fried potatoes, caramelized sweet onions

Whole Roast Chicken | \$17 per person

saffron rice, red molé

Molasses & Grain Mustard Pork Loin | \$18 per person

yukon mashed, roasted apples

Achoite Pork Tenderloin | \$19 per person

barley salad, wild mushrooms

Herbed Tenderloin | \$23 per person

au jus, baked mini potatoes, bleu cheese crowned spinach

Colorado Rubbed New York | \$21 per person

fingerlings, roma tomato & sweet onion slaw



CUSTOM RECEPTION PACKAGES

Minimum of 30 people; includes 3 attendants for 2 hours of service

R Lounge Package | \$70 per person

select:

- five hors d'oeuvres (hot or cold)
- three chef stations

Mini R Lounge Package | \$59 per person

select:

- three hors d'oeuvres (hot or cold)
- two chef stations

hors d'oeuvres

cold

- black bean hummus on eggplant crisp | \$5
- bbq shrimp with jalapeno ricotta | \$5
- brie cheese and fresh raspberry tart | \$5
- tomato and basil bruschetta | \$5
- smoked salmon with herbed cream cheese | \$5
- balsamic marinated beef with tomato relish on crostini | \$5
- seared tuna with wasabi cream on a poppy seed tart | \$5
- ham and cheese napoleon | \$5
- southwest chicken on a blue corn blini | \$4.5
- olive tapenade in a parmesan cup | \$5

hot

- bacon wrapped dates | \$5
- Cajun shrimp and andouille brochettes | \$5
- three cheese stuffed mushroom | \$5
- crab cakes | \$5
- Colorado lamb lollipops | \$7
- vegetable spring rolls | \$5
- mole chicken and avocado tostada | \$5
- smoked gouda cheese puff | \$5
- grilled chicken satay with Thai peanut sauce | \$5
- mini beef and veal meatballs | \$5

chef stations

mac and cheese

grilled cheese

sliders

street tacos

sushi

warm doughnuts

the wok

BEVERAGE

Bar attendant required | \$75 per attendant
All bars available as cash or hosted

Premium Selections | \$8

absolut
jack daniels
jim beam
johnnie walker red
bacardi
captain morgan
tanqueray
sauza gold
di saronno
baileys
kahlua

Top Shelf Selections | \$9

grey goose
crown royal
maker's mark
glenfiddich
johnnie walker black
bacardi
captain morgan
bombay sapphire
patron silver
di saronno
baileys
kahlua

Beer and Wine Selections

imported beers | \$5
local microbrews | \$6
domestic beers | \$4
canyon road selections | \$8

- merlot
- cabernet sauvignon
- pinot grigio
- chardonnay

specialty drinks | \$11

Open Bar Packages | per person

Premium (includes beer/wine)

two hours | \$20
each additional hour | \$10

Top Shelf (includes beer/wine)

two hour | \$22
each additional hour | \$12

Beer & Wine only

two hours | \$15
each additional hour | \$8

Colorado Bar Package

\$15 per person per hour

90 shilling
fat tire
easy street
dpa
coors light
breckenridge bourbon
leopold gin
spring 44 vodka
grand valley assorted Colorado wines

WINES BY THE BOTTLE

Champagne and Sparkling Wines

lamarca proseco | \$35

domain carneros | \$48

veuve clicquot | \$120

White Wines *light to full intensity*

chateau st. michelle riesling | \$30

santa christina pinot grigio | \$30

kim crawford pinot grigio | \$30

loveblock sauvignon blanc | \$42

cakebread sauvignon blanc | \$62

seven falls chardonnay | \$36

estancia chardonnay | \$38

stag's leap chardonnay | \$60

Red Wines *light to full intensity*

wild horse pinot noir | \$42

la crema pinot noir | \$57

cassillero del diablo merlot | \$31

canyon road merlot | \$42

diseno malbec | \$34

seghesio zinfandel | \$45

wild horse cabernet | \$42

beringer knights valley cabernet | \$60

chateau tanunda syrah | \$57

*** Flatz restaurant wine list available upon request ***



TECHNOLOGY

EQUIPMENT

wireless microphone (lavalier or handheld) | \$150
4 channel mixer | \$50
12 channel mixer (6 mic, 6 line level) | \$75
audio patch to house sound system | \$100
jbl eon 15 powered loud speaker | \$125
getner box | \$200
confidence monitor | \$200
flipchart with post it pad and markers | \$55
display or flipchart easel | \$20
whiteboard with markers and eraser | \$50
wireless advancer with laser pointer | \$50
power-run | \$2 per person (additional power strips available for \$10 each)
black pipe and drape | \$15.00 per foot (all set-up and tear down labor included)
polycom conference telephone | \$125 (\$50 additional with extended mics)
network hub for high speed internet | \$50
40 inch lcd display monitor | \$150
dvd player | \$65
dual laptop presentation switcher | \$250
equalizer | \$150
laptop | \$150

*additional equipment available upon request

WIFI SIMPLIFIED

<25 people

simple (up to 3 mbps) | complimentary

superior (up to 8mbps) | \$15 per person per day

25-50 people

simple | \$10 per person per day

superior | \$15 per person per day

51+ people

simple | \$15 per person per day

superior | \$20 per person per day



PRESENTATION PACKAGES

XGA LCD Projection Package | \$500

xga 3500 lumen lcd projector, vga extension cable, wireless advancer
tripod screen, projection cart, extension cord, power strip
substitute 4500 lumen lcd projector | \$100 additional
substitute 7.5 x 10 fast fold screen | \$175 additional

LCD Projection Support Package | \$175

tripod screen, projection cart, extension cord, power strip
substitute 7.5 x 10 fast fold screen | \$175 additional

Dual Projection Package | \$1,350

two eight foot screens, two 5500 lumen lcd projector, 1 VGA switcher
black pipe and drape, stage, podium, vga extension cable, wireless advancer, two audio
visual tables, extension cords, power strips

Getner Telephone Interface Package | \$400.00

getner telephone interface, one phone line, 12 channel mixer and one wireless microphone

DVD Monitor Package | \$200

dvd player, 40 inch lcd monitor

Audio Presentation Package | \$400

2 microphones, wired or wireless, 4 channel mixer, patch to house sound

LED Lighting Package | \$250

wireless led up-light with color options

Stage Wash Package | \$300

one 12' light tree, one 6 channel dimmer pack, 12 channel control board and 2 leko lights
(additional LED up-lighting is available)

Custom Gobo Light - \$100.00

custom gobo available, with 2 weeks advance notice

COMPLETE AUDIO/VISUAL PACKAGES

Quartz Meeting I \$360

***recommended for meetings with less than 10 people**

2 flipcharts with post it pad and markers
high speed internet - wireless
40' lcd tv monitor

Sapphire Meeting I \$810

***recommended for meetings with 11-49 people**

2 flipcharts with post it pad and markers
high speed internet - wireless
xga lcd projection package
wireless microphone - hand held (available with a podium)

Diamond Meeting I \$2400

***recommended for meetings with 49+ people**

2 flipcharts with post it pad and markers
high speed internet - wireless
dual projection package
podium
2 wireless microphones - hand held or lavalier
stage
pipe & drape
confidence monitor
wireless advancer with laser pointer
mixer - 16 channel
all day technician

GENERAL INFORMATION

A 24% service charge will be added to all standard equipment rentals for set-up and labor charges, if applicable.

A 8.16% sales tax is applied after the service charge has been added to the total banquet charges.

Equipment rental prices are per day. There is a minimum rental period of one day on all equipment.

Technicians are available upon request.

In cases where a client brings in their own audio visual equipment, a hotel staff member needs to be notified. The client is responsible for setup, maintenance and operation of any and all client owned equipment. The hotel assumes no liability for any audio visual equipment left overnight in function space. If the client requires dedicated security, a charge will apply.



PACKAGES

REFRESHMENT PACKAGES

All Day Refreshment Package | \$28 per person

starbucks regular and decaf coffee
flavored syrups
hot tazo tea
soft drinks
bottled water

Half Day Refreshment Package | \$18 per person

starbucks regular and decaf coffee
flavored syrups
hot tazo tea
soft drinks
bottled water

PLANNER'S PACKAGES

Executive Package 1 | \$38 per person

***minimum of 20 people**

early morning

- fresh fruit juices
- sliced seasonal fruits and berries
- chef's selection of freshly baked breakfast breads
- yogurt and granola parfaits
- choice of: kashi cereal bowls or umpaqu cups

mid-morning

- freshly brewed coffee
- hot tazo teas
- soft drinks
- bottled water
- sobe life water
- trail mix
- breakfast bars

afternoon

- freshly brewed coffee
- hot tazo teas
- soft drinks
- sobe life water
- assorted gourmet cookies or brownies

Executive Package 2 | \$70 per person

***minimum of 20 people**

early morning

- fresh fruit juices
- sliced seasonal fruits and berries
- chef's selection of freshly baked breakfast breads
- bagels with fruit preserves, butter and cream cheese
- yogurt and granola parfaits
- choice of: kashi cereal bowls or umpaqu cups

mid-morning

- freshly brewed coffee
- hot tazo teas
- soft drinks and bottled water
- trail mix
- breakfast bars

lunch

**please choose one (see lunch buffet for details)*

- tacos on the street
- farmer's market
- the wrangler

afternoon

- freshly brewed coffee
- hot tazo teas
- soft drinks
- sobe life water
- bottled water
- assorted gourmet cookies or brownies



COMPLETE MEETING DAY PACKAGE

20-40 people- \$102 per person, per day

40 or more people- \$72 per person, per day

Package Includes:

early morning breakfast

fresh fruit juices

sliced seasonal fruits and berries

chef's selection of freshly baked breakfast breads

bagels with fruit preserves

butter and cream cheese

yogurt and granola parfaits

mid-morning break

freshly brewed coffee

hot tazo teas

soft drinks

bottled water

lunch

*please choose one (*see buffet menu for details*)

tacos on the street

farmer's market

the wrangler

chef's sandwich board

afternoon break

freshly brewed coffee, hot tazo teas, soft drinks and sobe life water

assorted gourmet cookies or brownies

spicy trail mix and granola bars

Wired/Wireless Internet for all Attendees

2 Flipcharts

