

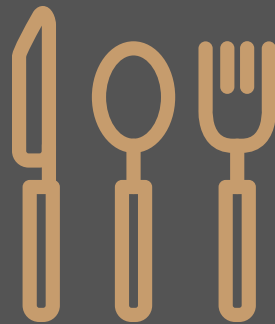
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RENAISSANCE[®]

BOULDER FLATIRON HOTEL

EVENT MENUS

2018



500 Flatiron Boulevard
Broomfield, CO 80021

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vegetarian | 
gluten free | 
vegan | 



BREAKFAST

RENAISSANCE BOULDER FLATIRON HOTEL

all buffets are served with freshly brewed Starbucks coffee and hot Tazo teas
any buffets for groups less than 25 guests will be subject to a 25% price adjustment

classic continental | \$25 per person

fresh fruit juices

orange, cranberry, apple

fresh sliced seasonal melons and berries

greek yogurt with Flatz baked granola (V)

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 (V)

hot irish oatmeal, dried fruits, toasted pecans, raw sugar (V)

hard boiled eggs (V)

cottage cheese (V)

boulder healthy starter | \$30 per person

fresh fruit juices

orange, cranberry, apple

coconut water

fresh sliced seasonal melons and berries

assorted whole fruits

select two:

- tofu scramble (V) (GF)

- veggie quiche (V)

- egg white frittata (V)

acai bowl topped with coconut fresh berries and sliced bananas (V)

smoothie shooters (V)

assorted gluten free muffins (V) (GF)

Aspen energy bars (V)

yogurt and Flatz baked granola (V) (GF)

local Bee Squared honey



prices are subject to 24% service charge and 8.16% sales tax. all menus and prices are subject to change

BREAKFAST BUFFETS

RENAISSANCE BOULDER FLATIRON HOTEL

all buffets are served with freshly brewed Starbucks coffee and hot Tazo teas
any buffets for groups less than 25 guests will be subject to a 25% price adjustment

classic hot | \$32 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 (V) (GF)

*cheddar cheese, salsa, green onion,
assorted hot sauces*

select two proteins:

- crispy bacon
- turkey bacon
- grilled ham steaks
- country sausage link

*additional charge: chicken apple sausage
or Continental's seasonal breakfast sausage*

select one accompaniment:

- country french toast (V)
fresh berries, strawberry sauce
- fresh pancakes (V)
fresh berries, whipped butter, maple syrup
- mini quiche
roasted vegetable, ham, spinach, cheddar

el dorado | \$34 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

heuvos rancheros (GF)

*crisp tortilla, refried beans, carnitas, poached
eggs, pico de gallo, cheese, and sour cream*

select two proteins:

- crispy bacon
- turkey bacon
- grilled ham steaks
- country sausage link

*additional charge: chicken apple sausage
or Continental's seasonal breakfast sausage*

select one accompaniment:

- breakfast tacos
*soft flour tortilla, scrambled eggs, salsa
verde, cotija cheese, diced tomatoes,
red onions, sour cream and cilantro*
- breakfast burritos
*bacon, sausage, egg, potato, cheddar,
pico de gallo, chorizo, cotija cheese, peppers,
onions, eggs, potato*



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BREAKFAST

RENAISSANCE BOULDER FLATIRON HOTEL

enhancements

omelet action station | \$12 per person

may be added to any breakfast buffet or à la carte

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 per 25 guests | \$100 per attendant

à la carte | per person

acai bowls | \$9  

hard boiled eggs | \$22/dozen

cage-free scrambled eggs | \$4

whole wheat breakfast burritos | \$6

mini muffins | \$24/dozen 

breakfast meats | \$5

greek yogurt and Flatz baked granola parfaits | \$5

smoked salmon and mini bagels | \$10

crème fraîche, 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



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LUNCH BUFFETS

RENAISSANCE BOULDER FLATIRON HOTEL

all buffets are served with iced tea and water

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the bistro | \$49 per person

oven fresh baguettes with garlic rosemary olive oil 🌿

mixed field greens salad

white bean ham hock and lacinato kale soup 🍷

chicken paillard

marinated tomatoes, wild arugula and lemon beurre blanc

grilled beef tournedos

pearl onions, bacon lardons and mushroom jus

pan roasted scottish salmon 🍷

braised artichokes, heirloom tomatoes, swiss chard and kalamata olives

penne pasta

fresh herbs, chili flake, roasted garlic oil and shaved parmesan

warm weather vegetables (available April-September)

cold weather vegetables (available October-March)

chocolate pot de crème 🍷

strawberry pound cake 🍷

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 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



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LUNCH BUFFETS

RENAISSANCE BOULDER FLATIRON HOTEL

all buffets are served with iced tea and water

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colorado native | \$46 per person

field greens salad (V) (GF)

feta cheese, frisse, marinated tomatoes, bermuda onions and red wine vinaigrette

quinoa salad (V) (GF)

black beans, roasted corn, cherry tomatoes, red onion and cilantro lime vinaigrette

herb crusted rainbow trout

sauteed mushrooms and lemon sage jus

slow roasted country game hens (GF)

english pea puree and lemon beurre blanc

Niman Ranch pork loin

tomato bacon jam and natural jus

garlic smashed potatoes (V) (GF)

warm weather vegetables (available April-September)

cold weather vegetables (available October-March)

peach or apple cobbler (V)

vanilla whipped cream

the wrangler | \$40 per person

choose two:

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

fresh garden salad (V) (GF)

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

potato salad (V) (GF)

creamed corn (V)

fruit salad

baked beans

kettle potato chips

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

assorted rolls, buns, jalapeno cheddar cornbread

pecan pie (V)

strawberry pound cake (V)



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LUNCH BUFFETS

RENAISSANCE BOULDER FLATIRON HOTEL

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chef's sandwich board | \$36 per person

tomato basil soup (GF)

organic arugula salad

sun-dried tomatoes, 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 (GF)

cheddar, swiss, havarti, pepperjack, goat cheese spread (V) (GF)

bibb lettuce, shaved red onions, marinated tomatoes (V) (GF)

accoutrements

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

assorted rolls and sliced breads

pasta salad (V)

assorted dessert bars (V)

farmer's market | \$39 per person

choose two:

- farro and kale salad (V) (GF)

shaved parmesan, radish sprouts, toasted almonds, citrus vinaigrette

- baby cobb salad (GF)

bacon, blue cheese, hard boiled egg, peppercorn ranch

- orzo pasta salad (V)

seasonal vegetables, feta cheese

choose three:

- roast beef, havarti, horseradish aioli, radish sprouts, arugula, tomato, ciabatta

- crispy chicken and kale caesar, sun-dried 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, sun-dried tomato wrap (V)

- shaved pork, ham, pickles garlic mayonnaise, provolone, ciabatta

- grilled chicken, fresh mozzarella, marinated tomato, basil garlic spread, multigrain bread

assorted kettle chips

assorted cookies and dessert bars (V)



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LUNCH BUFFETS

RENAISSANCE BOULDER FLATIRON HOTEL

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soup & salad buffet | \$34 per person

served with warm rolls and butter

choose two soups:

-roasted tomato  

parmesan cheese and sweet basil

-chicken posole 

-vichy carrot 

lemon and mint compound butter

-thai coconut 

tofu and kaffir lime

**shrimp or chicken available for an additional cost*

-broccoli white cheddar cheese

-tortilla 

lime and cilantro

choose two salads:

-Flatz  

candied pecans, wild berried, red onions and maple vinaigrette

-mediterranean  

mixed greens, kalamata olives, diced tomatoes, red onions, cucumbers, feta cheese and red wine vinaigrette

-roasted beet  

hazelnuts, Haystack goat cheese, red onions, julienne carrots and blackberry vinaigrette

-caesar

shaved parmesan, oven roasted tomatoes and garlic croutons

-southwest jicama salad

blistered corn, black beans, diced tomatoes, avocado, green onions, shredded jack cheese, chipotle ranch and crispy tortilla strips

-vegan chop chop salad  

mixed greens, tomatoes, cucumbers, red onions, brown rice, black beans, herb vinaigrette

add to any salad | per person

-chicken | \$7

-steak | \$9

-salmon | \$8

assorted cookies and dessert bars



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LUNCH BUFFETS

RENAISSANCE BOULDER FLATIRON HOTEL

all buffets are served with iced tea and water

grab-n-go | \$29 per person

groups less than 25, choose 2 sandwiches

groups larger than 25, choose 3 sandwiches

choose one:

- farro and kale salad (V) (GF)

shaved parmesan, radish sprouts, toasted almonds, citrus vinaigrette

- potato salad (V) (GF)

- fruit and berry salad (V) (GF)

lavender honey dressing

choose 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, sun-dried tomato wrap (V)
- chicken salad on a croissant, bibb lettuce, tomato
- shaved ham and swiss, herbed mayonnaise, bibb lettuce, tomato, multigrain bread

assorted kettle chips

whole fruit

freshly baked cookies



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PLATED LUNCH

RENAISSANCE BOULDER FLATIRON HOTEL

plated lunches are served with iced tea and water
entrées come with house salad, your choice of two accompaniments and one dessert

entrées

\$49 per person

choose one from each category:

category one:

pan roasted chicken breast (GF)

pancetta cream sauce

crisp fava bean cakes (V) (GF)

*wilted kale, pickled onions and cucumber
yogurt sauce*

Niman Ranch pork loin

apple cider glaze and caramelized shallots

slow roasted game hens (GF)

english pea puree and citrus beurre blanc

herb crusted rainbow trout

lemon sage jus

tri-color tortellini

sauce carbonara

category two:

sautéed pacific halibut (GF)

braised leeks and sherry mushrooms

sautéed veal cutlets

lemon caper white wine sauce

grilled beef strip loin (GF)

tarragon emulsion and pan jus

grilled scottish salmon (GF)

*bay scallops, heirloom tomatoes and citrus
beurre blanc*

rosemary grilled shrimp (GF)

garlic compound butter

accompaniments

choose two:

roasted garlic whipped potatoes (V) (GF)

pecan rice pilaf (GF)

parsley new potatoes (V) (GF)

white cheddar scalloped potatoes (V) (GF)

sour cream and chive smashed red

bliss potatoes (V) (GF)

annatto red pepper rice (GF)

herb roasted yukon potatoes (V) (GF)

lemon garlic capellini (V)

parmesan peppercorn penne pasta (V)

chef's warm weather vegetables

(available April-September)

chef's cold weather vegetables

(available October-March)



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PLATED LUNCH

RENAISSANCE BOULDER FLATIRON HOTEL

plated lunches are served with iced tea and water
entrées come with house salad, your choice of two accompaniments and one dessert

d e s s e r t s

choose one: (V)

blueberry crème brûlée (GF)

chocolate mousse parfait

amarena cherries and gaufrette cookie

new york cheesecake

fresh strawberries and whipped cream

dutch apple pie

vanilla crème anglaise

mixed berry zabaglione

orange liquor gaufrette cookie and micro mint



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BREAKS

RENAISSANCE BOULDER FLATIRON HOTEL

indigenous favorites | \$19 per person

Justin's Nut Butter with Aspen energy bar bites (V)
dried apples and bananas
Colorado game jerky
assorted Izze sodas
Colorado munchies mix (V)
assorted candy bars
Colorado cheese and 34 Degree's crackers

wake up call | \$17 per person

cold brew coffee and hot drip coffee
strawberry lemonade
hibiscus iced tea
chocolate covered espresso beans
salted nuts
assorted yogurts
palmiers (V)

sanitas trail mix | \$18 per person

Flatz granola (V)
yogurt covered pretzels (V)
m&ms and peanut m&ms
dried fruit
blueberries, cherries, apples, bananas and mango
peanuts, walnuts, hazelnuts
toasted coconut
strawberry lemonade
hibiscus iced tea

smoothie stop | \$16 per person (V) (GF)

choose two:

wild berry
piña colada
kiwi lime
spinach apple kale
peanut butter chocolate banana
strawberry banana yogurt (V)



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BREAKS

RENAISSANCE BOULDER FLATIRON HOTEL

major league | \$19 per person

mixed nuts
mini pretzels 🌿
white cheddar popcorn ⑤
warm soft pretzels ⑤
assorted mustards
stadium nachos ⑤
chips, queso, pickled jalapenos
franks in a blanket
chipotle ketchup

minor league | \$16 per person

white cheddar popcorn ⑤
warm soft pretzels ⑤
assorted mustards
stadium nachos ⑤
chips, queso, pickled jalapenos

ice cream social | \$18 per person ⑤

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

blockbuster | \$17 per person

popcorn trio ⑤
caramel, cheddar, sea salt
assorted candy bars
pretzel twists 🌿
assorted Boulder Chips
assorted Boylan's natural sodas




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BREAKS

RENAISSANCE BOULDER FLATIRON HOTEL

flatirons fiesta | \$13 per person




tri-color corn chips
house made guacamole
roasted corn black bean salsa
pico de gallo
sour cream 

beer thirty | \$70 per bucket

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

enhancements

à la carte | per person

fruit kabobs with lime-yogurt dressing | \$5  
yogurt and granola parfaits | \$5 
rocky mountain trail mix | \$4 
kettle potato chips | \$3
white cheddar popcorn | \$3 
soft pretzel bites | \$4 
yogurt covered pretzels | \$4 
vegetable crudité | \$10 
chef's cheese board | \$15 
assorted candy bars | \$6
salted cocktail nuts | \$6
assorted cookies | \$36/dozen
turtle brownies | \$48/dozen



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DINNER

RENAISSANCE BOULDER FLATIRON HOTEL

all dinners are served with freshly brewed Starbucks coffee and hot Tazo tea
all dinners are served with dinner rolls
any buffets for groups less than 25 guests will be subject to a 25% price adjustment

mount evans

buffet \$50 per person | plated \$55 per person

one salad
one entrée protein (category one)
one accompaniment
one vegetable
one dessert

pikes peak

buffet \$65 per person | plated \$70 per person

one salad
one soup
two entrée proteins (category one & two)
one accompaniment
one vegetable
one dessert

mount elbert

buffet \$75 per person | plated \$80 per person

two salads
one soup
three entrée proteins (any category)
two accompaniments
two vegetables
two desserts



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DINNER

RENAISSANCE BOULDER FLATIRON HOTEL

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salads

Flatz

*candied pecans, wild berried, red onions
and maple vinaigrette*

mediterranean

*mixed greens, kalamata olives, diced
tomatoes, red onions, cucumbers, feta
cheese and red wine vinaigrette*

roasted beet

*hazelnuts, Haystack goat cheese, red
onions, julienne carrots and blackberry
vinaigrette*

caesar

*shaved parmesan, oven roasted tomatoes and
garlic croutons*

southwest jicama

*blistered corn, black beans, diced tomatoes,
avocado, green onions, shredded jack cheese,
chipotle ranch and crisp tortilla strips*

vegan chop chop

*mixed greens, tomatoes, cucumbers, red onions,
brown rice, black beans, herb vinaigrette*

soups

roasted tomato

parmesan cheese and sweet basil

chicken posole

vichy carrot

lemon and mint compound butter

thai coconut

*tofu and kaffir lime
*shrimp or chicken available
for an additional cost*

broccoli white cheddar cheese

tortilla

lime and cilantro



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DINNER

RENAISSANCE BOULDER FLATIRON HOTEL

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entrées

category one:

pan roasted chicken breast (GF)

pancetta cream sauce

herb crusted rainbow trout

lemon sage jus

grilled beef top sirloin

chimichurri and oven roasted tomatoes

crisp fava bean cakes (V) (GF)

wilted kale, pickled onions and cucumber yogurt sauce

Niman Ranch pork loin

apple cider glaze, tomato bacon jam and natural jus

slow roasted high country game hens (GF)

english pea puree and lemon beurre blanc

tri-color tortellini

sauce carbonara

chicken paillard

tomato basil coulis

mushroom risotto (V)

fall vegetable ragout

category two:

grilled beef strip loin (GF)

tarragon emulsion and pan jus

slow roasted prime rib (GF)

beef au jus and creamy horseradish

grilled filet mignon

black garlic demi-glace and shoestring onions

grilled scottish salmon (GF)

bay scallops, heirloom tomatoes and citrus beurre blanc

rosemary grilled shrimp (GF)

garlic compound butter

sautéed pacific halibut (GF)

celeriac puree, braised leeks and sherry mushrooms

sautéed veal cutlets

lemon caper white wine sauce

grilled Colorado lamb chops (GF)

braised artichokes, heirloom tomatoes, black garlic and roasted mushrooms

portabella mushroom napoleon (V) (GF)

roasted red pepper coulis



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DINNER

RENAISSANCE BOULDER FLATIRON HOTEL

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accompaniments

roasted garlic whipped potatoes (V) (GF)
pecan rice pilaf (GF)
parsley new potatoes (V) (GF)
white cheddar scalloped potatoes (V) (GF)
sour cream and chive smashed red bliss
potatoes (V) (GF)

annatto red pepper rice (GF)
herb roasted yukon gold potatoes (V) (GF)
lemon garlic capellini (V)
parmesan peppercorn penne pasta (V)
steamed jasmine rice (V) (GF)

vegetables

warm weather (available April-September):

sautéed spaghetti squash (GF)
garlic, tomatoes and sweet basil
steamed asparagus (V) (GF)
lemon infused olive oil
summer corn succotash (GF)
steamed snap peas and baby carrots (GF)
english peas and creamed pearl onions

green bean amandine (GF)
braised Kohlrabi
wild mushroom ragout
grilled zucchini (GF)
*onions, tomatoes with brown
butter and balsamic glaze*

cold weather (available October-March):

roasted root vegetables (GF)
golden beets and caramelized onions
creamed spinach
grated pecorino cheese
roasted butternut squash (GF)
brown sugar bread crumbs
braised fennel (GF)
leeks and button mushrooms

braised red cabbage (GF)
lady apples and red wine sauce
caramelized cauliflower (GF)
garlic chive butter
roasted brussel sprouts (GF)
bacon lardons
glazed turnips and carrots (GF)



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DINNER

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d e s s e r t s

blueberry crème brûlée (V) (GF)

chocolate mousse parfait (V)

amarena cherries and gaufrette cookie

new york cheesecake (V)

fresh strawberries and whipped cream

dutch apple pie (V)

vanilla crème anglaise

mixed berry zabaglione (V)

orange liquor gaufrette cookie and micro mint

chocolate lovin' spoonful cake (V)

raspberry coulis

peach cobbler (V)

vanilla whipped cream



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RECEPTIONS

RENAISSANCE BOULDER FLATIRON HOTEL

presentations

vegetable crudité | \$10 per person

minimum of 10 guests

seasonal selection of fresh vegetables and country olives

flatbread and crackers

smoky ranch, blue cheese, roasted tomato goat cheese spread

chilled seafood display | \$35 per person

minimum of 30 guests

poached shrimp 

smoked scallops 

oysters on the half shell 

smoked salmon 

crab and cream cheese napoleon 

champagne mignonette, cocktail sauce, capers

hard boiled eggs, diced red onions

assorted hot sauces, fresh citrus, assorted crackers

artisan cheese board | \$14 per person

minimum of 15 guests

local and international cheese

toasted nuts, preserves, Colorado honey

crackers and flatbread

melting pot | \$18 per person

minimum of 20 guests

swiss cheese fondue 

crisp apples

diced baguettes

broccolini

red peppers

cauliflower

marble potatoes

pearl onions



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RECEPTIONS

RENAISSANCE BOULDER FLATIRON HOTEL

presentations

butchers board | \$18 per person

minimum of 15 guests

calabrese, soppressata, speck ^{GF}

white cheddar, blue cheese ^V ^{GF}

marinated olives ^V ^{GF}

giardiniera, peppers, grilled vegetables, cornichons ^V ^{GF}

slider station | \$16 per person

minimum of 15 guests

angus beef patties and mini potato buns

portabella mushrooms, caramelized onions, shredded lettuce, sliced tomatoes, pickles ^V

assorted cheeses, ketchup, mustard, mayo ^V

hors d'oeuvres

ordered in quantities of 50 pieces

available hand passed with one attendant per 50 guests | \$75 per attendant

hot | \$5 per piece

grilled chicken satay with spicy peanut sauce ^{GF}

crispy pork belly skewer with apple cider

glaze and pickled red onion

greek spanakopita ^V

beef wellington canape with mushroom duxelle

firecracker shrimp with tobiko caviar and red chili
mayo

blue crab cakes with dill remoulade

bacon wrapped diver scallops ^{GF}

vegetable spring rolls sweet chili sauce

chicken pot stickers with ponzu vinaigrette

mozzarella arancini sauce arabiata

cold | \$6 per piece

cumin rubbed beef tenderloin with roasted
poblanos and chipotle mayo

mini chicken tostada with cilantro and lime ^{GF}

smoked salmon canapés with crème fraîche and
red onion

shrimp and mango relish on cucumber round ^{GF}

tomato basil bruschetta ^V

ricotta and olive tapenade bruschetta ^V

danish brie candied walnut and gala apple

canape ^V

asian duck salad on sesame wonton

smoke scallop and black truffle en croute

ahi and avocado poke on taro root chips ^{GF}



prices are subject to 24% service charge and 8.16% sales tax. all menus and prices are subject to change

RECEPTIONS

RENAISSANCE BOULDER FLATIRON HOTEL

d e s s e r t

dessert display | \$17 per person (V)

minimum of 15 guests

choose 3:

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

dessert shooters | \$13 per person (V)

minimum of 15 guests

choose 3:

- strawberry shortcake
- chocolate mousse & marshmallow
- key lime & graham cracker
- macerated berries & chantilly cream (BF)



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RECEPTIONS

RENAISSANCE BOULDER FLATIRON HOTEL

action stations

minimum of 25 people
chef attendant required per 75 guests | \$100 per attendant

the wok

pan fried noodles or stir-fry rice
asian inspired vegetables
assorted sauces


choice of:

chicken | \$16 per person

beef | \$17 per person

shrimp | \$18 per person

mac & cheese | \$17 per person

three cheese velouté 
cavatapi pasta
garden peas
applewood smoked bacon
roasted jalepenos
diced tomatoes
spinach
green onions
herb bread crumbs

street tacos | \$18 per person

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



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RECEPTIONS

RENAISSANCE BOULDER FLATIRON HOTEL

action stations

minimum of 25 people

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

crêpe station | \$18 per person

savory crêpes (V)	scallions
grilled chicken	asparagus
ham	squash
turkey	peppers
bacon	olives
mushrooms	onions
spinach	mornay (V)
tomatoes	basil pesto (V) (GF)

sushi station | \$30 per person

based on 5 pieces per person, minimum of 50 people

cucumber salad	spicy tuna roll
seaweed salad	california roll with crab
	avocado and cucumber roll (V)
ahi & salmon sashimi	smoked salmon roll
sticky sushi rice	philadelphia roll
	vegetable roll (V)
	<i>charred asparagus, cucumber, avocado and carrot</i>



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RECEPTIONS

RENAISSANCE BOULDER FLATIRON HOTEL

carving stations

minimum of 25 guests

includes rolls and condiments

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

roasted prime rib | \$18 per person

creamed horseradish
gourmet mustards
au jus

oven roasted turkey breast | \$12 per person

orange cranberry relish
mayonnaise
mustard

honey glazed spiral cut ham | \$14 per person

horseradish
herb mayonnaise
stone ground mustard



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RECEPTIONS

RENAISSANCE BOULDER FLATIRON HOTEL

custom reception packages

minimum of 30 guests
includes 3 attendants for 2 hours of service
includes cocktail tables, lounge seating, ambiance lighting

R lounge package | \$75 per person

choose:

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

mini R lounge package | \$65 per person

choose:

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

hors d'oeuvres

hot

grilled chicken satay with spicy peanut sauce ^{GF}
crispy pork belly skewer with apple cider
glaze and pickled red onion
greek spanakopita ^V
beef wellington canape with mushroom duxelle
firecracker shrimp with tobiko caviar and red chili
mayo
blue crab cakes with dill remoulade
bacon wrapped diver scallops ^{GF}
vegetable spring rolls sweet chili sauce
chicken pot stickers with ponzu vinaigrette
mozzarella arancini sauce arabiata

cold

cumin rubbed beef tenderloin with roasted
poblanos and chipotle mayo
mini chicken tostada with cilantro and lime ^{GF}
smoked salmon canapés with crème fraîche and
red onion
shrimp and mango relish on cucumber round
tomato basil bruschetta ^V
ricotta and olive tapenade bruschetta ^V
danish brie candied walnut and gala apple
canape ^V
asian duck salad on sesame wonton
smoke scallop and black truffle en croute
ahi and avocado poke on taro root chips ^{GF}

action stations:

the wok
mac & cheese
street tacos
crêpe station
sushi station (add \$15 per person)



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BEVERAGES

RENAISSANCE BOULDER FLATIRON HOTEL

packages

all day refreshment package

\$28 per person

Starbucks regular and decaf coffee
flavored syrups
hot Tazo tea
Pepsi soft drinks
bottled water

half day refreshment package

\$18 per person

Starbucks regular and decaf coffee
flavored syrups
hot Tazo tea
Pepsi soft drinks
bottled water

à la carte

freshly brewed Starbucks regular and decaf coffee | \$80 per gallon

assorted roasts available upon request

flavored syrups | \$10 per gallon

hot Tazo tea | \$80 per gallon

Pepsi soft drinks | \$4 each

bottled water | \$3 each

iced tea | \$14 per carafe

lemonade | \$14 per carafe

fruit juices | \$14 per carafe

arnold palmer | \$14 per carafe

hot chocolate | \$80 per gallon

hot apple cider | \$55 per gallon

Izze fruit flavored drinks | \$6 each

San Pellegrino sparkling water | \$6 each

Aqua Panna still water | \$6 each

Pure Leaf tea | \$6 each

Red Bull energy | \$6 each

IBC root beer | \$6 each

Naked smoothie | \$7 each



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BEVERAGES

RENAISSANCE BOULDER FLATIRON HOTEL

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

Colorado law prohibits the sale of alcohol to people under 21 years of age or to anyone visibly intoxicated.

after hours

hosted or cash bar service

hosted bar charges are based on actual consumption

premier bar

liquor | \$10 host | \$11 cash

grey goose vodka
crown royal
makers mark
3 sheets rum
bacardi rum
bombay sapphire gin
patron silver tequila
johnny walker black
amaretto di saronno
bailey's irish cream
kahlua

wine | \$16 host | \$17 cash

bouvet brut
king estate pinto gris
kim crawford sauvignon blanc
la crema chardonnay
meiomi pinot noir
alexander valley vineyards
homestead red
rodney strong cabernet

beer | price per bottle

local microbrews | \$7
imported beers | \$6
domestic beers | \$5

deluxe bar

liquor | \$9 host | \$10 cash

tito's vodka
jack daniels
jim beam
cruzan rum
johnny walker red
captain morgan
tangueray gin
sauza gold tequila
amaretto di saronno
bailey's irish cream
kahlua

wine | \$12 host | \$13 cash

piccini prosecco
hahn pinot gris
rodney strong chardonnay
hahn pinot noir
rodney strong merlot
murphy goode red blend
murphy goode cabernet
sauvignon

beer | price per bottle

local microbrews | \$7
imported beers | \$6
domestic beers | \$5



prices are subject to 24% service charge and 8.16% sales tax. all menus and prices are subject to change

BEVERAGES

RENAISSANCE BOULDER FLATIRON HOTEL

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

Colorado law prohibits the sale of alcohol to people under 21 years of age or to anyone visibly intoxicated.

after hours

hosted or cash bar service

hosted bar charges are based on actual consumption

house bar

liquor | \$8 host | \$9 cash

absolut vodka
jack daniels
jim beam
cruzan rum
johnny walker red
tanqueray gin
sauza gold tequila

wine | \$8 host | \$9 cash

canyon road wines
merlot
cabernet sauvignon
pinot grigio
chardonnay

beer | price per bottle

local microbrews | \$7
imported beers | \$6
domestic beers | \$5

after hours packages

Colorado package

\$26 per person per hour

90 shilling
fat tire
easy street
dpa
coors light
breckenridge bourbon
woody creek gin
spring 44 vodka
two rivers chardonnay
two rivers syrah
grande river meritage white
grande river malbec

open bar | per person

premier

two hours | \$26
each additional hour | \$8

deluxe

two hours | \$24
each additional hour | \$8

house

two hours | \$22
each additional hour | \$8

beer & wine only | per person

premier

two hours | \$20
each additional hour | \$7

deluxe

two hours | \$18
each additional hour | \$7

house

two hours | \$16
each additional hour | \$7



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EVENT TECHNOLOGY

RENAISSANCE BOULDER FLATIRON HOTEL

video

ballroom projection package | \$675

lcd projector, fastfold 7.5' x 10' screen, av table, required cabling and power

meeting room projection package | \$500

lcd projector, tripod screen, av table, required cabling and power

meeting room support projection package | \$175

client to provide own projector

tripod screen, av table, required cabling and power

lcd projector package | \$350

client to provide own screen

lcd projector, av table, required cabling and power

lcd television | \$175

wireless presentation slide remote with laser | \$40

audio

wireless microphone | \$150

handheld or lavalier

mixers | required for 2 or more microphones

4 channel | \$50

12 channel | \$125

16 channel | \$175

laptop audio interface | \$75



additional equipment is available upon request. please contact your event manager for more information
equipment rental prices are per day. there is a minimum rental period of one day on all equipment.
prices are subject to 24% service charge and 8.16% sales tax. all menus and prices are subject to change

EVENT TECHNOLOGY

RENAISSANCE BOULDER FLATIRON HOTEL

presentation support

enhanced wireless internet | per person

basic | \$9.95

up to 3mbps

advanced | \$19.95

up to 9mbps, with dedicated password

custom bandwidth | call for pricing

hard wired internet line | \$250

power run | \$5 per person

shipping & handling | call for details

flipchart | \$65

post-it pad with markers and easel

whiteboard | \$50

flipchart easel | \$15

client to provide own flipchart

polycom conference phone | \$150

dedicated phone line | \$100

client to provide own phone

event enhancements

small LED reception package | \$200

includes up to (6) LED lights with custom color options

large LED reception package | \$400

includes up to (15) LED lights with custom color options

custom gobo graphic | \$200

requires 2 week advanced notice

dedicated meeting room technician | \$65 per hour

4 hour minimum

pipe and drape | \$15 per foot



additional equipment is available upon request. please contact your event manager for more information
equipment rental prices are per day. there is a minimum rental period of one day on all equipment.
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MEETING PACKAGES

RENAISSANCE BOULDER FLATIRON HOTEL

planner's packages

minimum of 20 guests required

associate package | \$45 per person

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
umpaqui cups

mid-morning

freshly brewed Starbucks
coffee
hot Tazo teas
soft drinks
bottled water
trail mix
breakfast bars

afternoon

freshly brewed Starbucks coffee
hot Tazo teas
soft drinks
San Pellegrino sparkling water
assorted gourmet cookies or
brownies

executive package | \$75 per person

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
umpaqui cups

mid-morning

freshly brewed Starbucks
coffee
hot Tazo teas
soft drinks
bottled water
trail mix
breakfast bars

afternoon

freshly brewed Starbucks coffee
hot Tazo teas
soft drinks
San Pellegrino sparkling water
bottled water
assorted gourmet cookies or
brownies

lunch

choose one:

tacos on the street
the wrangler
farmer's market
chef's sandwich board



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INFORMATION

RENAISSANCE BOULDER FLATIRON HOTEL

food & beverage

Due to liability and legal restrictions, no outside beverage and food may be brought into the Hotel. The Hotel reserves the right to charge for any beverages and food supplied in violation of this policy. The Hotel specifically prohibits the removal of food from any catered function by the client or any of the invitees. If alcoholic beverages are to be served on the Hotel premise, the Hotel will require that all beverages are dispensed by the Hotel servers and bartenders. The Hotel's alcoholic beverage license requires the Hotel to (1) request proper identification of any person of questionable age and refuse alcoholic beverage service if the person is either under age or proper identification cannot be produced and (2) refuse alcoholic beverage service to any person, who, in the Hotel's judgment, appears intoxicated.

guarantees

To ensure the success of your event, it is necessary that you provide us with menu selections, beverages, audio/visual equipment, room setup, starting and finishing times, which must be confirmed in writing at least five (5) business days prior. The exact number of guests in attendance for each function will need to be confirmed at least three (3) business days prior. This number will become your guarantee, not subject to reduction.

meeting agenda

In order to provide the finest service to your group, it is important that you notify your event manager with time changes in your agenda. The on-site group contact is responsible for abiding by the established times outlined on the banquet event orders as the hotel may have commitments of function space prior to or following the arranged program.

