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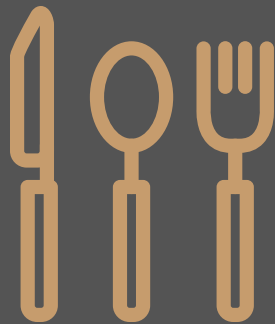
# RENAISSANCE<sup>®</sup>

BOULDER FLATIRON HOTEL

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## EVENT MENUS

## 2018



500 Flatiron Boulevard  
Broomfield, CO 80021

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RENAISSANCE BOULDER FLATIRON HOTEL

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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 25% 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*



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

# 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

any buffets for groups less than 25 guests will be subject to a 25% price adjustment

## 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 (GF)

chicken paillard

*marinated tomatoes, wild arugula and lemon beurre blanc*

grilled beef tournedos

*pearl onions, bacon lardons and mushroom jus*

pan roasted scottish salmon (GF)

*braised artichokes, heirloom tomatoes, swiss chard and kalamata olives*

penne pasta

*fresh herbs, chili flake, roasted garlic oil and shaved parmesean*

warm weather vegetables (available April-September)

cold weather vegetables (available October-March)

chocolate pot de crème (V)

strawberry pound cake (V)

## tacos on the street | \$40 per person

posole soup (GF)

*fresh avocado, lime, cilantro, cabbage slaw*

southwest salad (V) (GF)

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

grilled steak (GF)

*sautéed pepper, onions, mushrooms*

market white fish

pork barbacoa

chilaquiles (V) (GF)

*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 (V)

*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 <sup>GF</sup>

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 <sup>GF</sup>

cheddar, swiss, havarti, pepperjack, goat cheese spread <sup>V</sup> <sup>GF</sup>

bibb lettuce, shaved red onions, marinated tomatoes <sup>V</sup> <sup>GF</sup>

accoutrements

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

assorted rolls and sliced breads

pasta salad <sup>V</sup>

assorted dessert bars <sup>V</sup>

## farmer's market | \$39 per person

choose two:

- farro and kale salad <sup>V</sup> <sup>GF</sup>

*shaved parmesan, radish sprouts, toasted almonds, citrus vinaigrette*

- baby cobb salad <sup>GF</sup>

*bacon, blue cheese, hard boiled egg, peppercorn ranch*

- orzo pasta salad <sup>V</sup>

*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 <sup>V</sup>

- 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 <sup>V</sup>



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# LUNCH BUFFETS

RENAISSANCE BOULDER FLATIRON HOTEL

all buffets are served with iced tea and water

any buffets for groups less than 25 guests will be subject to a 25% price adjustment

## soup & salad buffet | \$34 per person

served with warm rolls and butter

### choose two soups:

**-roasted tomato** (V) (GF)

*parmesan cheese and sweet basil*

**-chicken posole** (GF)

**-vichy carrot** (GF)

*lemon and mint compound butter*

**-thai coconut** (GF)

*tofu and kaffir lime*

*\*shrimp or chicken available for an additional cost*

**-broccoli white cheddar cheese**

**-tortilla** (GF)

*lime and cilantro*

### choose two salads:

**-Flatz** (V) (GF)

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

**-mediterranean** (V) (GF)

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

**-roasted beet** (V) (GF)

*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** (V) (GF)

*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

## desserts

choose one: 

**blueberry crème brûlée** 

**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  
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## 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 jicima

*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

RENAISSANCE BOULDER FLATIRON HOTEL

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## desserts

**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*



prices are subject to 25% service charge and 8.16% sales tax. all menus and prices are subject to change

# 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 (GF)

smoked scallops (GF)

oysters on the half shell (GF)

smoked salmon (GF)

crab and cream cheese napoleon (GF)

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 (V)

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 <sup>GF</sup>

white cheddar, blue cheese <sup>V</sup> <sup>GF</sup>

marinated olives <sup>V</sup> <sup>GF</sup>

giardiniera, peppers, grilled vegetables, cornichons <sup>V</sup> <sup>GF</sup>

### 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 <sup>V</sup>

assorted cheeses, ketchup, mustard, mayo <sup>V</sup>

## 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 <sup>GF</sup>

crispy pork belly skewer with apple cider

glaze and pickled red onion

greek spanakopita <sup>V</sup>

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 <sup>GF</sup>

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 <sup>GF</sup>

smoked salmon canapés with crème fraîche and  
red onion

shrimp and mango relish on cucumber round <sup>GF</sup>

tomato basil bruschetta <sup>V</sup>

ricotta and olive tapenade bruschetta <sup>V</sup>

danish brie candied walnut and gala apple  
canape <sup>V</sup>

asian duck salad on sesame wonton

smoke scallop and black truffle en croute

ahi and avocado poke on taro root chips <sup>GF</sup>



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# RECEPTIONS

RENAISSANCE BOULDER FLATIRON HOTEL

## dessert

### 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 <sup>GF</sup>  
crispy pork belly skewer with apple cider  
glaze and pickled red onion  
greek spanakopita <sup>V</sup>  
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 <sup>GF</sup>  
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 <sup>GF</sup>  
smoked salmon canapés with crème fraîche and  
red onion  
shrimp and mango relish on cucumber round  
tomato basil bruschetta <sup>V</sup>  
ricotta and olive tapenade bruschetta <sup>V</sup>  
danish brie candied walnut and gala apple  
canape <sup>V</sup>  
asian duck salad on sesame wonton  
smoke scallop and black truffle en croute  
ahi and avocado poke on taro root chips <sup>GF</sup>

### 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



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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

### 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.  
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# 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  
umpaqu 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  
umpaqu 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.

