

MEETING & EVENT MENUS



Breakfast of the Day

A part of Hyatt’s menu of the day program, our breakfast of the day is designed to make planning your event easy – and it’s the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren’t repeating options. All prices noted are for the designated day only, if chosen on an alternate day, price will be \$58 per guest. Groups of 25 people or less must choose the Menu of the Day.

SUNNYSIDE SUNRISE - MONDAY & FRIDAY

- Chilled Juice Selection **VGN GF**
- Sliced Honeydew, Raspberries, Seasonal Whole Fruit and Bananas **VGN GF**
- Croissants, Pineapple Muffins **V**
- Build Your Own Chilaquiles
Fresh Corn Tortilla Chips (GF, VGN) Green Salsa, Black Beans, Pico de Gallo, Mashed Avocado, Crema (GF, V)
- Cage Free Scrambled Eggs **DF V GF**
- Hickory Smoked Bacon **DF GF**
- Coffee, Decaffeinated Coffee, and Hot Tea Selection
- Half & Half, 2% Milk, Almond Milk, Honey, White Sugar, Stevia, Sugar in the Raw and Splenda

\$54 *Per Guest*

BOULDER BISTRO - TUESDAY & SATURDAY

- Chilled Juice Selection **VGN GF**
- Sliced Watermelon, Seasonal Whole Fruit and Bananas **VGN GF**
- Blueberry Danish, Lemon Poppyseed Muffins **V**
- Overnight Oats with Agave, Mango, Strawberry, And Toasted Coconut **VGN GF**
- Avocado Toasts with Grape Tomato, Clover Sprouts & Shaved Red Onion **DF V**
- House Made Sausage Rolls with Spicy Maple Syrup **DF**
- Coffee, Decaffeinated Coffee, and Hot Tea Selection
- Half & Half, 2% Milk, Almond Milk, Honey, White Sugar, Stevia, Sugar in the Raw and Splenda

UPTOWN TRADITIONS - WEDNESDAY & SUNDAY

- Chilled Juice Selection **VGN GF**
- Sliced Cantaloupe, Seasonal Whole Fruit and Bananas **VGN GF**
- Cinnamon Rolls, Apricot Danish **V**
- Greek Yogurt Parfaits with Fresh Strawberries and House Made Gluten Free Granola **V GF**
- Focaccia Breakfast Sandwich with Cage Free Eggs, Smoked Ham, Havarti, and Arugula Pesto
- Spring Mix Salad with Berries, Almonds, Goat Cheese, and Mimosa Vinaigrette **V GF**
- Coffee, Decaffeinated Coffee, and Hot Tea Selection
- Half & Half, 2% Milk, Almond Milk, Honey, White Sugar, Stevia, Sugar in the Raw and Splenda

\$54 *Per Guest*

UNION STATION - THURSDAY

- Chilled Juice Selection **VGN GF**
- Sliced Pineapple, Blueberries, Seasonal Whole Fruit and Bananas **VGN GF**
- Chocolate Croissant, Banana Nut Muffins **V**
- House Made Hemp Seed Muesli (VGN)
Served with 2% Milk and Almond Milk
- Heirloom Tomato Shakshuka with Tofu and Crumbled Feta Cheese **V**
Served with Warm Naan and Tzatziki
- Za'atar Pork Sausage Patties **DF GF**
- Falafel **VGN GF**

\$54 *Per Guest*

Coffee, Decaffeinated Coffee, and Hot Tea Selection

Half & Half, 2% Milk, Almond Milk, Honey, White Sugar, Stevia,
Sugar in the Raw and Splenda

\$54 *Per Guest*

ALL AMERICAN BREAKFAST - EVERYDAY

Chilled Juice Selection **VGN GF**

Variety of Sliced Melon, Whole Stone Fruit **VGN GF**

Pastry of the Day, Croissants **V**

Assorted Yogurts **V GF**

Cage Free Scrambled Eggs **V GF**

Hickory Smoked Bacon **DF GF**

Chicken Sausage **DF GF**

Green Chile Breakfast Potatoes **VGN GF**

Coffee, Decaffeinated Coffee, and Hot Tea Selection

Half & Half, 2% Milk, Almond Milk, Honey, White Sugar, Stevia, Sugar in the Raw and Splenda

\$62 *Per Guest*

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Breakfast Enhancements

Additional specialty items are available to elevate existing breakfast buffets. Enhancements are only sold as an addition to a Breakfast of the Day and the minimum order is equal to the guarantee for the meal.

BREAKFAST ADDITIONS

Cage Free Scrambled Eggs **DF V GF** | \$10 Per Guest

Breakfast Meats **DF GF** | \$8 Per Guest

Choice of Bacon, Turkey Bacon, Chicken Apple Sausage Links,
Pork Sausage Links

PARFAITS & CEREALS

Greek Yogurt Parfait **V GF** | \$12 Per Guest

Vanilla Greek Yogurt, Berries, House Made Gluten Free Granola

Overnight Oats **VGN GF** | \$12 Per Guest

Bob's Red Mill Rolled Oats, Strawberry, Banana and Sunflower
Seeds

Breakfast Potatoes **VGN GF** | \$6 Per Guest
Choice of Hash Browns, Herb Roasted Fingerling Potatoes,
or Lyonnaise Potatoes with Poblano and Pearl Onions

Sliced Seasonal Fruit **VGN GF** | \$8 Per Guest

Quinoa Porridge **VGN GF** | \$12 Per Guest
Red and White Quinoa, Brown Sugar, Honey, Raisins, Milk, 2%
Milk

Oatmeal **VGN** | \$12 Per Guest
Steel Cut Oatmeal, Brown Sugar, Honey, Raisins, Milk, 2% Milk

MORE OPTIONS!

Biscuits and Gravy **V** | \$12 Per Guest
Buttermilk Biscuits, Black Pepper Country Gravy Whipped Butter, Local Wildflower Honey and Assorted Jams

Bow and Arrow White Corn Grits **V GF** | \$15 Per Guest
Bacon, Cheddar Cheese, Tomatoes, Roasted Chiles, Local Hot Sauce (GF/V) Whipped Butter, Brown Sugar, Maple Syrup (GF/V)

Bagels & Lox | \$15 Per Guest
Moe’s Bagels, Smoked Salmon, Chive Cream Cheese, Diced Tomatoes, Shaved Red Onion, Capers, Dill, Cornichons

Breakfast Sandwich | \$12 Per Guest
English Muffin, Pork Sausage, Egg, Tomato, Cheddar Cheese

Breakfast Burrito | \$12 Per Guest
Soft Tortillas filled with Scrambled Eggs, Bacon, Potatoes and Cheddar Cheese. Served with Sour Cream and House Made Salsa

Donut Holes **V** | \$12 Per Guest
Cinnamon-Sugar and Powdered Sugar-Coated Donut Holes, Chocolate Sauce, Raspberry Sauce, Whipped Cream

Pancakes **V** | \$12 Per Guest
Buttermilk Pancakes, Warm Vermont Maple Syrup, Seasonal Jam, Whipped Butter

French Toast **V** | \$12 Per Guest
Challah French Toast, Bourbon Pecan Syrup, Whipped Butter

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Morning Break of the Day

A part of Hyatt’s menu of the day program, our morning break of the day is designed to make planning your event easy – and it’s the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren’t repeating options. All prices noted are for the designated day only, if chosen on an alternate day, price will be \$28 per guest. Break packages served for up to 1 hour. Groups of 25 people or less must choose the Menu of the Day.

HAPPY TRAIL MIX - EVERYDAY

HEALTHY SHOTS - EVERYDAY

Create Your Own Trail Mix **V**
Granola (GF/V), Pecans, Walnuts, Corn Chex Mix (GF/VGN), Dried Cranberries (GF/VGN), Yogurt Covered Pretzels (V), Apple Chips (GF/VGN)
.....
Lemon-Blueberry Infused Water (GF, VGN) **VGN GF**
.....
\$28 *Per Guest*

HIG COUNTRY TEA - MONDAY & FRIDAY

Apricot Elderflower Scones, Lemon Curd and Whipped Devonshire Cream **V**
.....
Toasted Baguette with Burrata and Strawberry **V**
.....
Smoked Salmon, Cucumber and Dill Mascarpone on Chef Lex’s Focaccia
.....
Assorted Hot Teas **VGN GF**
.....
\$25 *Per Guest*

PLANT BASED ENERGY - WEDNESDAY & SUNDAY

Chili Lime Roasted Snack Mix with Chickpeas, Cashews, and Pepitas **VGN GF**
.....
Dark Chocolate Covered Espresso Beans **V GF**
.....
Sunflower and Golden Raisin Energy Bar **VGN GF**
.....
Pineapple Peach Kombucha **VGN GF**
.....
\$25 *Per Guest*

Heartbeet Shot **VGN GF**
Red Beets, Pomegranate, Lime, Black Pepper
.....
Green Boost **VGN GF**
Kale, Spinach, Apple, Cucumber, Mint, Spirulina
.....
Turmeric Tonic **VGN GF**
Carrot, Pineapple, Lemon, Ginger, Black Pepper
.....
\$22 *Per Guest*

WRITERS SQUARE - TUESDAY & SATURDAY

Seasonal Fruit and Berry Jars **VGN GF**
.....
Assorted KIND Bars **V GF**
.....
Jasmine Tea Madeleines **V**
.....
Blueberry Thyme Infused Water **VGN GF**
.....
\$25 *Per Guest*

SUN SUMMIT BAKERY - THURSDAY

Peach, Bacon and Camembert Tartlet, Bourbon Glaze
.....
House Made Zucchini Bread **V**
.....
White Chocolate and Raspberry Dipped Palmier **V**
.....
Raspberry-Lime Infused Water **VGN GF**
.....
\$25 *Per Guest*

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Afternoon Break of the Day

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only, if chosen on an alternate day, price will be \$28 per guest. Break packages served for up to 1 hour. Groups of 25 people or less must choose the Menu of the Day.

HAPPY TRAIL MIX - EVERYDAY

Create Your Own Trail Mix **V**
Granola (VGN), Chile Mango Slices (GF, VGN),
Toasted Shaved Coconut (GF, VGN), White chocolate
chips (V), Candied Almonds (GF, VGN), Banana Chips (GF, VGN)
.....
Lemon-Blueberry Infused Water (GF, VGN) **VGN GF**
.....
\$28 *Per Guest*

LODO BALLPARK - MONDAY & FRIDAY

House Made Chicken Brat Slider, Pretzel Roll, Woods Boss IPA
Onions and Bavarian Mustard **DF**
.....
Vegan Buffalo Dip with Carrots, Celery, Peppers and Potato Chips
VGN GF
.....
Honey Bourbon Roasted Peanuts **VGN GF**
.....
Rocky Mountain Sodas
.....
\$25 *Per Guest*

COLORADO ARTISAN - WEDNESDAY & SUNDAY

River Bear Salami with Spiced Cashews and Pepper Jam **DF GF**
.....
MouCo Cheddar Cheese Curds with Bourbon Barrel Honey **V GF**
.....
Chef Lex's Focaccia **VGN**
.....
Teatulia Iced Tea **VGN GF**
.....
\$25 *Per Guest*

HEALTHY SHOTS - EVERYDAY

Turmeric Tonic **VGN GF**
Carrot, Pineapple, Lemon, Ginger, Black Pepper
.....
Heartbeet Shot **VGN GF**
Red Beets, Pomegranate, Lime, Black Pepper
.....
Green Boost **VGN GF**
Kale, Spinach, Apple, Cucumber, Mint, Spirulina
.....
\$22 *Per Guest*

WESTERN SLOPE - TUESDAY & SATURDAY

Grilled Peach and Ciligiene Mozzarella Skewer, White Balsamic
Glaze **V GF**
.....
Cherry, Serrano, and Goat Cheese Tart **V**
.....
Seasonal Whole Stone Fruit **VGN GF**
.....
Lemon Rosemary Infused Water **VGN GF**
.....
\$25 *Per Guest*

STANLEY MARKETPLACE - THURSDAY

Maria Empanadas Beef Empanadas
.....
Maria Empanadas Summer Vegetable Empanadas **V**
.....
Spring Onion Dip with Seasonal Vegetable Crudite **V GF**
.....
Cucumber Basil Infused Water **VGN GF**
.....
\$25 *Per Guest*

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A La Carte Bakeries and Snacks

Variety of goods available during morning and afternoon breaks.

BAKERY

- Assorted Bagels **V** | \$66 Per Dozen
- Plain Cream Cheese & Chive Fromage Blanc
- Assorted Danish and Muffins (V) **V** | \$66 Per Dozen
- House Made Brownies (V) **V** | \$66 Per Dozen
- House Made Blondies (V) **V** | \$66 Per Dozen
- Lemon Bars (V) **V** | \$66 Per Dozen
- Chef Lex's House Made Cookies (V) **V** | \$66 Per Dozen

SNACKS

- Chex Mix (V) | \$7.50 Each
- Mixed Nuts (GF, VGN) | \$7.50 Each
- Trail Mix (V) | \$7.50 Each
- White Cheddar Popcorn (GF, V) | \$7.50 Each
- Whole Fruit (GF, VGN) | \$66 Per Dozen

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A La Carte Beverages

A variety of non-alcoholic libations are available throughout the day.

ALL DAY BEVERAGE PACKAGES

- Includes
- Regular and Decaffeinated Coffee, Hot Tea Assortment, Assorted Pepsi Soft Drinks, Bottled Still and Sparkling Water. Served with Half & Half, 2% Milk, Almond Milk, Honey, White Sugar, Stevia, Sugar in the Raw and Splenda.
- 8 Hours | \$58 Per Guest
- 6 Hours | \$50 Per Guest

LOCAL TO COLORADO

- Chocolove Premium Chocolate (V) **V** | \$6 Each
- Mini Chocolate Bars in Raspberries in Dark Chocolate, Almonds & Sea Salt in Dark Chocolate, Toffee & Almonds in Milk Chocolate, Rich Dark Chocolate, Milk Chocolate
- Bobo Bars (V) **V** | \$8 Each
- Banana Chocolate Chip, Maple Pecan, Lemon Poppyseed, Cranberry Orange
- Boulder Canyon Potato Chips (GF, VGN) **VGN GF** | \$8 Each
- Kettle Olive Oil and Sea Salt, Hickory Barbeque, Sea Salt & Vinegar

SPECIALTY BEVERAGES

- CIAO! San Pellegrino | \$8 Each
- Peach, Lime, Blood Orange, Cherry
- Mor Kombucha | \$8 Each
- Ginger Grapefruit, Pineapple Peach, Hazy Cactus, Mojito, Cherry Limeade
- Rocky Mountain Sodas | \$8 Each
- Root Beer, Cola, Ginger Beer, Peaches and Cream, Grape, Lemon-

4 Hours | \$42 Per Guest
.....
2 Hours | \$34 Per Guest
.....

COFFEE & TEA

Regular and Decaffeinated Coffee | \$125 Per Gallon
.....
Hot Tea | \$125 Per Gallon
.....
Iced Tea | \$75 Per Gallon
.....
Lemonade | \$75 Per Gallon
.....

HYDRATION STATION

Infused Water Stations | \$65 Per Gallon
Orange-Rosemary, Strawberry-Mint, Cucumber-Lavender, Raspberry-Thyme, Lemon-Lime
.....

Lime, Blackberry
.....
Naked Juice | \$8 Each
Berry Blast, Mighty Mango, Strawberry Banana or Power-C
Machine
.....
Red Bull | \$8 Each
Regular and Sugar Free
.....
Bottled Iced Tea and Lemonade | \$8 Each
.....

SOFT DRINKS & BOTTLED WATER

Assorted Pepsi Soft Drinks | \$7.50 Each
.....
Still Water & Sparkling Water | \$7.50 Each
.....
Bubly Sparkling Water | \$7.50 Each
.....

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Lunch of the Day

A part of Hyatt’s menu of the day program, our lunch of the day is designed to make planning your event easy – and it’s the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren’t repeating options. All prices noted are for the designated day only, if chosen on an alternate day, price will be \$74 per guest. All Lunch Buffets are served with Iced Tea. Add coffee service on for \$5.00 per guest. Groups of 25 people or less must choose the Menu of the Day.

BOURBON STREET - MONDAY & FRIDAY

Chicken Andouille and Green Chile Gumbo **DF**
Oyster Crackers
.....
Creole Coleslaw, Red Cabbage, Bell Peppers, Pepper Vinegar **VGN**
GF
.....

GHIDORAHS GARDEN- TUESDAY & SATURDAY

Glass Noodle Salad **VGN GF**
Shelled Edamame, Diced Mango, Red Bell Pepper, Julienned
Carrots, Chopped Cilantro Leaves, Green Onion, Ginger-Soy
Sesame Vinaigrette
.....
Arugula, Yuzu Pickled Celery, Shredded Red Cabbage, Bean

Creole Chicken Lollipops, Malt Vinegar Remoulade **DF**

Blackened Salmon, Creole Mustard Vinaigrette **DF GF**

Red Beans and Rice, Trinity, Fried Onion **VGN**

Roasted Okra, Tomato, and Green Beans **VGN GF**

Passion Fruit Beignets, Chicory Anglaise **V**

\$70 *Per Guest*

RATON PASS - WEDNESDAY & SUNDAY

Elote Corn Salad, Nopales, Red Peppers, Cilantro, Cotija **V GF**

Chopped Romaine, Black Beans, Grape Tomato, Shredded Jack, Pepitas, Creamy Serrano Vinaigrette **V GF**

Tequila-lime Brined Chicken Breast, Tomatillo Vinaigrette **DF GF**

Mahi-Mahi Vera Cruz, Charred Lime Rings **DF GF**

Chimayo Roasted Brussels Sprout, Sweet Peppers, And Red Onions **VGN GF**

Arroz Verde, Chayote Pico De Gallo **VGN GF**

Cajeta Churros with Spiced Chocolate Sauce **V**

\$70 *Per Guest*

PLATTE PARK SUSTAIN-A-BOWL – EVERYDAY

Bowl Bases **VGN GF**

Cold Quinoa (GF, VGN), Baby Spinach (GF, VGN), or Warm Kamut Pilaf (VGN)

Planners Choice of Two Proteins

- Montreal Grilled Grass-Fed Flank Steak (GF/DF)
- Herb and Yogurt Marinated Free-Range Roasted & Shredded Chicken (GF)
- Soy Glazed Sustainably Farmed Salmon (GF/DF)
- Lemon Garlic Roasted Tofu (GF/VGN)

Hot Toppings **VGN GF**

Peppers and Onions, Sauteed Mushrooms, Caramelized Sweet Potatoes

Sprouts, Marinated Tomato Wedge, Yuzu Vinaigrette **VGN GF**

Spicy Szechuan Chicken, Sweet Peppers, Scallion **DF GF**

Mongolian Flat Iron with Broccoli and Sesame Seeds **DF GF**

Wok Fried Vegetables, Black Garlic, Rice Vermicelli Crisps **VGN GF**

Forbidden Fried Rice **VGN GF**

Raspberry Lychee Tartlets **V**

\$70 *Per Guest*

ADRIATIC COAST - THURSDAY

Antipasti Salad, Ciligene Mozzarella, Cucumber, Olives, Pepperoncini, Artichoke Hearts, Heirloom Grape Tomato **V GF**

Baby Spinach, Shaved Red Onion, Pecorino Romano, Ciabatta Crouton, Sundried Tomato Caesar Dressing

Chicken Thigh Picatta, White Wine, Lemon, Capers **DF GF**

Grilled Flank Steak Tagliata, Fried Arugula, Balsamic Glaze, Parmesan Flakes **GF**

Eggplant and Heirloom Tomato Caponata Siciliana, Basil **VGN GF**

Bucatini Aglio E Olio, Cracked Black Pepper, Fresh Herbs **VGN**

Tiramisu Dessert Shooters **V**

\$70 *Per Guest*

Cold Toppings **VGN V GF**
Roasted Cauliflower, Marinated Garbanzo Beans, Cucumber, Scallions

Crunchy Toppings
Sesame Seeds (GF/VGN), Toasted Sliced Almonds (GF/VGN/CN), Fried Onions (V)

Cheese Options **V GF**
Crumbled Feta, Aged Cheddar

Dressing Options **GF**
Tamari Ginger Vinaigrette (GF, VGN), Champagne Vinaigrette (GF/VGN), Creamy Herb Dressing (V)

Mango Cream Puffs **V**

\$74 *Per Guest*

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Plated Lunch

Ideal for a lunch meeting, our composed plated lunches feature Chef's seasonal specialties including salad, bread, entree, and dessert. All Plated Lunches are served with Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea Selection.

LUNCH ONE

Wild Arugula, Shaved Pecorino, Crushed Pistachio, Caramelized Peach and Whole Grain Mustard Vinaigrette **V GF CN**

Balsamic Glazed Flat Iron, Lemon Roasted Asparagus, Creamy Polenta with Basil and Fontina, Grape Tomato Confit **GF**

Dark Chocolate Rum Tart, Raspberries **V GF**

\$76 *Per Guest*

LUNCH TWO

Baby Spinach, Strawberries, Spiced Sunflower Seeds, Crumbled Goat Cheese, Champagne Tarragon Vinaigrette **V GF**

Hemp Crusted Chicken Breast, Herbed Israeli Cous Cous, Bourbon Glazed Broccoli Florets, Honey-Thyme Jus **DF**

Lemon Cream Cake, Fresh Fruit **V**

\$65 *Per Guest*

LUNCH THREE

Spring Mix, Gorgonzola Dolce, Candied Pecans, Roasted Grapes, Citrus Honey Vinaigrette **V GF CN**

Seared Black Cod, Broccolini, Kamut and Charred Sweet Corn Pilaf, Agave-Lemon Vinaigrette, Chive Oil

White Chocolate Mousse, Roasted Pineapple **V GF**

\$68 *Per Guest*

LUNCH FOUR

Romaine Heart Wedge, Smoked Paprika and Lime Dusted Jicama, Grilled Sweet Corn, Black Beans, Green Onions, Creamy Avocado Cilantro Dressing **V GF**

Al Pastor Pork Chop, Ancho Chile Roasted Yukon Gold Potatoes, Sautéed Summer Squash and Pearl Onions, Blackberry and Morita Glaze **DF GF**

Tres Leches, Horchata Creme Anglaise **V**

\$65 *Per Guest*

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Hors D'oeuvres

Our bite-size, mouth-watering appetizers are best served during a reception prior to dinner. We offer a variety of cold and hot options for your attendees to enjoy. Minimum order of 25 pieces per selection. Butler fee of \$200 per attendant.

COLD SELECTIONS

Lavender Roasted Colorado Chicken with Lemon Mousse in Savory Cone

Smoked Duck Breast, With Maple Glazed Young Carrot Mousse on Blue Corn Cake **GF**

Roast Beef Roulade on Marble Rye

Seared Bison Loin, Fennel Cream Cheese and Spicy Smoke Cherry Jam on Brioche

Mini Colorado Beef Poke Bowl, Summer Split Pea Mousse, Stir-fry Baby Carrot and Radish on Savory Cup

Dill Marinated Shrimp, Citrus Blueberry Mousse On Rice Cracker **GF**

Blue Crab Salad And Tarragon Mousse On Tomato Tartelette

Tequila Lime Smoked Salmon Rose with Cilantro Mousse and Caviar on Tortilla Crisp

Mini Smoke Trout Salad and Asparagus on Profiterole Cup **DF**

Tandoori Chickpea Salad With Pickled Mango Mousse On Phyllo Cup **V**

Denver Farms Napoleon, Roasted Zucchini, Red Pepper, Mushroom and Boursin Cheese Mousse on Provençal Polenta **V GF**

Vegetable Crudit  in Wonton Cone, Herb Cream Cheese **V**

WARM SELECTIONS

Bison, Gouda, Candied Bacon Stuffed Mushroom Cap **GF**

Carne Asada & Onion En Croute Puff Pastry

Southwest Chicken Satay on Sugar Cane, Honey Basil Sauce **DF GF**

BBQ Chicken Flatbread, Caramelized Onions, Cheddar

Spicy Plum Duck Springroll, Sweet Chili Sauce **DF**

Bacon Wrapped Shrimp Casino, Bourbon Balsamic Glaze **DF**

Lobster And Brie Quesadilla, Chive Crema

Crab Stuffed Mushroom Cap **DF GF**

Potato, Provolone and Truffle Croquette, Tomato Cilantro Chutney

Potato And Pea Samosa, Cilantro Verde **VGN**

Green Chili, Corn and Cheddar Arepas, Salsa Rojo **V GF**

Feta And Sundried Tomato Phyllo Roll, Arugula Pesto **V**

\$8 *Per Piece*

Roasted Red Pepper Hummus, Cucumber Cup, Yellow Pepper Twist **V GF**

\$8 *Per Piece*

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Presentation Stations

Curate a perfectly paired reception for your attendees, featuring unique possibilities from exceptional cheeses to locally inspired food stations. Stations are based on 1.5 hours of service.

BACKYARD BBQ

Watermelon, Feta, and Heirloom Tomato Salad **V GF**

Applewood Smoked Chicken Lollipops

Burnt Ends Mac & Cheese

Jones Farms Baby Potato Salad **GF**

\$34 *Per Guest*

TIJUANA TACO TRUCK

Fresh Blue Corn Tortilla Chips **DF GF**

Peach Serrano Salsa, Habanero Guacamole **DF GF**

Cola Braised Carnitas Quesadillas, Jack Cheese

Jackfruit Barbacoa Tacos, Tequila Pickled Red Onion, Corn and Flour Tortillas **VGN**

Beef Birria Pinto Beans, Tajin, Limes **DF GF**

\$34 *Per Guest*

GRAND SUSHI DISPLAY

Avocado Cucumber Roll, Spicy Tuna Roll, Tempura Shrimp Crunch Roll

Wasabi, Pickled Ginger, Soy Sauce

Thai Shrimp Cocktail, Red Curry Cocktail Sauce, Lemons **DF GF**

Cucumber Salad, Ginger Ponzu Vinaigrette **DF GF**

\$25 *Per Guest, 1 Piece Each - Minimum 85 Guest*

\$45 *Per Guest, 2 Pieces Each - Minimum 35 Guest*

BERKELEY BOUCHERIE

Featuring Elevation, River Bear, and il Porcellino Cured Meats **DF GF**

House Made Vegan Nduja **VGN GF**

Cornichons, Sweet Peppers, Seasonal Jam, Whole Grain Mustard

Artisan Bread, Rustic Bakery Rosemary Crisps and Lavosh **DF V**

\$34 *Per Guest*

CHERRY CREEK FARMERS MARKET

Grape Tomatoes, Cucumber Spears, Roasted Rainbow

ST. KILIANS ARTISAN CHEESE SHOP

Display of Three Hand Selected Colorado Farms Artisan Cheeses

Cauliflower, Tri Color Baby Carrots, Roasted Sweet Peppers,
Marinated Green Beans **VGN GF**

Black Bean Hummus (GF,VGN), Arugula Pesto (GF, Contains Nuts,
V), Chipotle Ranch (GF, V) **V**

Roasted Seed Snack Mix, Wildflower Crackers, Lavosh **VGN**

\$28 *Per Guest*

SWEET ACTION ICE CREAM STATION

Strawberry Chamomile, Cold Brew Coffee, and Italian Lemon
Sorbet

Whipped Cream, Sliced Strawberries, Toffee Crumbles, Chopped
Peanuts, Chocolate Curls

\$24 *Per Guest*

from Rocking W, James Ranch, and Moon Hill Dairy **V GF**

Olives, Seasonal Chutney, Spiced Nuts **DF GF**

Artisan Ciabatta, Rustic Bakery Rosemary Crisp and Lavosh **V**

\$32 *Per Guest*

MINIATURE SWEET TREATS

Planner to select up to 3 desserts. Based on 3 pieces per guest.

Assorted Dessert Shots **V**

Baklava **V**

Maria Empanada Alfajores

Pastel de Natal **V**

French Macaron (V)

Assorted Mini Cookies (V)

Local Chocolate Bonbons **GF**

Cream Puffs **V**

\$26 *Per Guest*

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Reception Packages

Take your guests on a culinary tour! These themed reception packages are served to be a heavy reception options. If you would like to convert these to dinner size portions, an additional charge of \$18.00 per guest will be assessed. Stations are based on 2 hours of service.

TENNYSON ST BLOCK PARTY

Focaccia Flatbread, Fresh Mozzarella, Plum Tomato, Torn Basil,
Chili Flake **V**

Loaded Potato Skins, Cheddar, Bacon, Sour Cream, and Scallions
GF

JAZZ IN THE PARK

Minimum of 25 guests

White Truffle Deviled Eggs, Crispy Pancetta, Chive **DF GF**

Mixed Berry, Grape, and Melon Fruit Jars **VGN GF**

Garlic and Herb Roasted Salmon Bites, Champagne Vinaigrette,

Lemon Pepper Chicken Lollipops, Dill and Caper Aioli **DF GF**

Chopped Cheese Sliders, Ground Bison, White American, Charred Peppers and Onions

BBQ Pork Belly Bites, Jalapeno Cabbage Slaw, Bao Buns **DF GF**

Mini Lemon Meringue Tartlets **DF GF**

\$76*Per Guest*

Fried Arugula **DF GF**

Peppercorn Beef Kabob, Sundried Tomato Chimichurri **DF GF**

Warm Marble Potato Salad Cups with Brussels Sprouts, Quinoa and White Balsamic **VGN GF**

Assorted Cannoli Display **V**

\$78*Per Guest*

Prices are subject to 27% taxable service charge and current Colorado sales tax of 8%.Spring / Summer menus valid until October 1st, 2025.Menu pricing may change based on availability and market conditions.

Experiences

Enhance your reception with a fun and engaging experience. These packages are crafted to excite and education your attendees. Stations are based on 1.5 hours of service.

COLORADO WHISKEY PAIRING

Tincup American Rye
Paired with Smoked Pork Belly Skewers, Pickled English Cucumbers and Fresno Peppers

Breckenridge Bourbon
Paired with Elk Loin Brochette with Habanero Plum Glaze (GF/DF)

Leopold Brothers Rocky Mountain Peach Whiskey
Paired with Coffee and Chili Rub Lamb Lollipop and Arugula Pesto (GF/DF)

Stranahan's Colorado Whiskey
Paired with Curried Chicken Waldorf Tartlet, Sultanas, Dried Cherries, Smoked Paprika Creme Fraiche

\$64*Per Guest*

COLORADO BEER PAIRING

Czech Dam Pilsner
Paired with Bacon Wrapped Andouille Sausage with Creole Mustard (GF/DF)

Fruity Flash Fruited Sour
Paired with Hamachi Ceviche, Compressed Fruit, Pickled Chile (GF/DF)

Backcountry Buddy Hazy IPA
Paired with Peri Peri Chicken Lollipops, Fried Leeks, Mango Aioli (DF)

Costal Companion West Coast IPA
Paired with Curry Roasted Cauliflower, Toasted Naan, Nduja, Chutney (V)

Foothills Fire Red Ale
Paired with Bison Pastrami Slider, Sourdough, Broccoli Slaw

\$58*Per Guest*

WHISKEY TASTING

Tincup American Rye

BEER TASTING

Czech Dam Pilsner

Breckenridge Bourbon

Leopold Brothers Rocky Mountain Peach Whiskey

Stranahan Colorado Whiskey

\$32 *Per Guest*

Fruity Flash Fruited Sour

Backcountry Buddy Hazy IPA

Coastal Companion West Coast IPA

Foothills Fire Red Ale

\$20.00 *Per Guest*

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Plated Dinner

Chef has hand selected a three-course delectable menu for your attendees to dine on during your refined sit-down evening event. Each course, from soup/salad, entrée, and dessert, melds together to wow your attendee’s taste buds. All Plated Dinners are served with Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea Selection.

DINNER ONE

Sweet Springs Mix, Summer Berries, Colorado Wildflowers, Crushed Hazelnuts, Chevre, Honey Prosecco Vinaigrette **V GF CN**

Churrasco Flat Iron Steak, Scallion and Cilantro Chimichurri, Roasted Basil Potatoes, Smoked Green Beans and Grape Tomatoes **DF GF**

Strawberry and Papaya Shortcake, Whipped Cream **V**

\$88 *Per Guest*

DINNER TWO

Baby Arugula, Pecorino Romano, Pinenuts, Marinated Olives, Sundried Tomatoes, Aged Balsamic, Red Wine Vinaigrette **V GF CN**

Limoncello Brined Chicken Breast, Thyme Gastrique, Ricotta Herb Risotto, Charred Asparagus **GF**

Tiramisu **V**

\$77 *Per Guest*

DINNER THREE

Baby Spinach, Marinated Celery, Shaved Red Onion, Julienne Yellow Bell Peppers, Smoked Cheddar, Creamy Tomato Vinaigrette **V GF**

Char Grilled Salmon, Bourbon Glaze, Saffron Dijon Polenta, Roasted Brussels Sprouts and Pearl Onions **GF**

Key Lime Cheesecake, Fresh Citrus **V**

\$82 *Per Guest*

DINNER FOUR

Romaine Hearts, Crispy Pancetta, Cucumber, Beemster Cheese, Blistered Cherry Tomatoes, Creamy Herb Dressing **GF**

Shadow Mountain Seared Filet, Sweet Onion Tarragon Compound Butter, Balsamic Glazed Broccolini, Gouda and Chive Whipped Yukon Potatoes **GF CN**

Milk Chocolate Pot de Creme, Fresh Berries **V GF**

\$115 *Per Guest*

ALTERNATIVE OPTIONS

Za’atar Eggplant Napoleon, Brined Tofu, Wilted Garlic Spinach, Caramelized Fingerlings, Heirloom Pomodoro **VGN GF**

Paprika Rubbed Charred Cauliflower, Quinoa Pilaf, Pearl Onion, Red Pepper and Brussels Sprout Hash, Tahini and Mint Raita **V GF**

Burrata Ravioli, Tomato Basil Pasta, Caramelized Wild Mushroom, English Peas, Zucchini Ribbons, Yellow Pepper Romesco **V**

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Personal Preference

Designed to offer your attendees a premier restaurant experience in an event setting. Your attendees will have the freedom to choose from four different main course options. The planner selects the starter and salad courses from appetizing options which will be accompanied by a hand-crafted dessert from our Pastry Kitchen. This is an option designed to satisfy individual tastes and preferences.

TO CREATE YOUR PERSONAL PREFERENCE MENU

- 1. The planner chooses the appetizer, salad, and dessert in advance.
- 2. A custom printed menu featuring up to four entree selections is provided for your guest
- 3. Specially trained servers take your guests' orders as they are seated.

PLANNER'S CHOICE APPETIZER

- American Caviar, Kennebec Blini, Creme Fraiche, Chives
- Blackberry and Apple Cider Glazed Pork Belly, Toasted Walnut and Herb Pain Perdue **CN**
- Pan Seared Scallops in Thyme Oil, Garlic Boursin Grits, Honey and Pecan **GF CN**
- Aubergine and Artichoke Saganaki, Herb Tofutti, Panko Basil Crumbs **VGN**

PLANNER'S CHOICE SALAD

- Heirloom Tomato Tower, Basil and Sunflower Seed Pesto, Savory Carrot Ginger Granola, Rainbow Micro Greens **V GF CN**
- Grand Caesar Salad with Baby Romaine Hearts, Shaved Parmesan Cheese, Herb & Olive Oil Focaccia Shards, Blistered Heirloom Cherry Tomatoes, Crispy Pancetta, Creamy Caesar Dressing
- Chanterelle, Beech and Roasted King Oyster Mushroom with Grilled Gem Lettuce, Celery Micro Greens, Coconut Cream and Lime Dressing **VGN GF**

PLANNER'S CHOICE DESSERT

- White Peach Elderflower Mousse **GF**
- Flourless Chocolate Cake with Raspberry Sauce **V GF**
- Matcha Cake with Strawberries **V**

\$140 *Per Guest*

INDIVIDUAL GUESTS' CHOICE ENTREE

SEAFOOD

- Herb Seared Grouper, Pancetta, Cannellini Bean and Spring Vegetable Ragout, Shaved Asparagus, Lemon Jus (GF)
- King Salmon, Golden Tomato Nage, Sauteed Summer Squash Pearls and Fried Leeks (GF)

CHICKEN / PORK

- Creamy Spinach Stuffed Chicken Breast, Smoky Lentil Pilaf, Charred Baby Leeks, Agro Dolce Cippolini, Warm Bacon Vinaigrette (GF)
- Rogue Farms Honey Kolsch brined Kurobuta Pork Tenderloin, Summer Melon and Candied Pecan Chutney, Bow and Arrow Blue Corn Polenta Cake, Mesquite Smoked Cherry Jus (GF)

BEEF

- Grilled Bone-In Bison Ribeye, Mushroom Duxelle, Gorgonzola Whipped Kennebec Potato, Asparagus Nest, Sauce Bearnaise (GF)
- Reverse Seared Beef Tenderloin, Scallion and Camembert Galette, Baby Zucchini, Smoked Grape Tomatoes, Black Garlic Butter (GF)

VEGETARIAN

- Cauliflower and Yukon Gold Potato Puree filled Crispy French Crepe, Baby Summer Vegetables, English Pea Nage, Fried Quail Egg (DF, V)
- Grilled Provençal Vegetable Terrine, Summer Squash, Braised Pomme Chateau, Rustic Ginger-Tomato Compote, Wild Mushrooms Espuma (GF, V)

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Buffet Dinner

Treat your attendees to a variety of options with our Chef’s inspired dinner buffet. A perfect choice for your evening event for your attendees to select their personal favorites. All Dinner Buffets are served with Iced Tea. Add coffee service on for \$5.00 per guest.

RIVER NORTH

Marble Potato Salad, Cornichon, Green Onion, Roasted Garlic **V GF**

Hearts of Romaine, Heirloom Tomato Wedges, Cornbread Croutons, Shaved Gouda, Sunflower Seeds, Catalina Vinaigrette **V**

Grilled Buttermilk Chicken Thigh, Bourbon BBQ Sauce, Collard Greens **GF**

Colorado Cornmeal Crusted Walleye, Malt Vinegar Slaw, Blackened Tartar Sauce **DF GF**

Mustard Roasted Pork Shoulder, Pearl Onions, Drop Peppers **DF GF**

Hickory Smoked Tempeh “Ribs”, Molasses Glaze, Three Bean

GOLDEN TRIANGLE

Heirloom Tomato Caprese, Buffalo Mozzarella, Cracked Black Pepper, Aged Balsamic, Basil Oil **V GF**

Wild Baby Arugula, Crumbled Goats Cheese, Marinated Cucumber, Strawberry, Candied Pistachio, Honey Chive Vinaigrette **V GF CN**

Hemp Seed Crusted Chilean Salmon, Champagne Dill Vinaigrette **DF GF**

Seared Beef Medallions, Grand Steak Sauce, Roasted Beech Mushroom **DF GF**

Kolsch Brined Chicken Breast, Thyme Jus, Caramelized Cipollini Onion **DF**

Quinoa Stuffed Zucchini, Black Beans, Oyster Mushroom,

Hash VGN
Garlic Roasted Green Beans, Caramelized Onions VGN GF
Sweet Corn, Sharp Cheddar, and Jalapeno Grits V GF
Banana Mousse, Nilla Wafer, Toffee Crumble CN
Brown Butter Sweet Corn Pound cake, Whipped Cream V
\$98 <i>Per Guest</i>

Roasted Peppers, Sundried Tomato VGN GF
Crispy Fingerlings, Charred Shallot, Lemon Oil VGN GF
Honey and Manchego Charred Broccolini, Saba Drizzle V GF
Strawberry Hibiscus Panna Cotta GF
Chocolate Olive Oil Cake, Hazelnut Brittle V
\$98 <i>Per Guest</i>

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Signature Wine Series

Seasonally inspired and handcrafted for Hyatt hotels, our signature wine series are highlighted wines that your attendees will appreciate.

SIGNATURE WINE SERIES: CANVAS BY MICHAEL MONDAVI
Our exclusive Canvas wines made in partnership with Michael Mondavi recently won several medals at the prestigious 2020 San Francisco International Wine Competition (SFIWC). Now in its 39th year, the SFIWC is one of the world’s longest-running international wine competitions and sets the standard for professional wine judging. SFIWC medals have become reliable indicators of wine excellence across the globe. Gold Medal: Chardonnay Silver Medal: Blanc de Blancs, Pinot Noir and Cabernet Sauvignon Bronze Medal: Pinot Grigio
Canvas Pinot Grigio, Veneto, Italy \$55 Bottle Creamy with aromas of lavender and hints of cinnamon, nutmeg and lemon cream
Canvas Chardonnay, California \$55 Bottle Freshness and richness of pure fruit woven beautifully with subtle, toasty oak.
Canvas Pinot Noir, California \$55 Bottle Aromas of vivid red fruit with hints of spice that complement the lithe texture.
Canvas Cabernet Sauvignon, California \$55 Bottle Subtle hints of oak and spice married with lively tannins.

SEASONAL WINE SERIES: CHARLES WOODSON'S INTERCEPT
Charles Woodson's Intercept is develop to complement Charles’ distinct preferences. He prefers medium-bodied Pinot Noir, a Cab with approachable tannins, and Red Blends with a long, lingering finish. These wines that are bold and expressive – while being authentic to the places they’re from.Charles Woodson’s Intercept supports Hyatt’s “Change Starts Here” Initiative to support and celebrate African American Owned Business in the Community.
Charles Woodson's Intercept 2020 Chardonnay, Monterey County \$60 Bottle Aromas of blackberry preserves, sweet tobacco, and caramelized sugar. This wine is full bodied with fine grained tannins and a long spicy finish.
Charles Woodson's Intercept 2019 Red Blend, Paso Robles \$60 Bottle A medium bodied chardonnay with notes of ripe peaches, shortbread, and creamy lemon curd. This wine has bright acidity with a lingering toasted oak finish.

Canvas Brut, Blanc de Blancs, Italy | \$55 Bottle

Fresh flavors, flower and fruity aromas with delicate hints of unique golden apple.

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Bubbles, White And Red Wines

We invite you to peruse our wine list which is arranged by varietal. From a light white wine to full-bodied red, there is something for every palette and occasion.

WHITES & ROSE

- La Vieille Ferme, Rosé, France | \$70 Bottle
-
- Kendal Jackson, Chardonnay, Santa Rosa, California | \$65 Bottle
-
- Mer Soleil 'Reserve', Chardonnay, Monterey Coast, California | \$80 Bottle
-
- Whitehaven, Sauvignon Blanc, Marlborough, New Zealand | \$68 Bottle
-
- Chateau Ste. Michelle, Riesling, Columbia Valley, Washington | \$65 Bottle
-

REDS

- Rodney Strong, Cabernet Sauvignon, Sonoma County, California | \$92 Bottle
-
- DAOU, Cabernet Sauvignon, Paso Robles, California | \$75 Bottle
-
- Elouan, Pinot Nior, Oregon | \$65 Bottle
-
- Catena Vista Flores, Malbec, Mendoza, Argentina | \$62 Bottle
-
- Joel Gott Palisades, Red Blend, California | \$65 Bottle
-

SPARKLING

- Mionetto Avantgarde Prosecco, Brut, Italy | \$82 Bottle
-

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Hand Crafted Cocktails

Transform an ordinary bar experience! Mixology is the art of combing ingredients to deliver the perfect harmony of flavor in a drink. At Hyatt, we've combined exceptional ingredients and premium spirits for the ultimate experience in taste and balance. Cheers!

HAND CRAFTED COCKTAILS

- Butterfly Paloma | \$15 Per Drink
- Patron Silver, Paloma Filthy Mix, Lime Juice, Sparkling Pink

HAND CRAFTED MOCKTAILS

- Rocky Ford Refresher | \$10 Per Drink
- Watermelon, Lime, Basil, Simple & Soda
-

Grapefruit Juice
Espresso Martini \$15 Per Drink
Patron Reposado, Cinnamon Syrup, Espresso Mix, Cold Brew
Classic Margarita \$15 Per Drink
Patron Silver, Fever-Tree Classic Margarita Mix
Baseline Cooler \$15 Per Drink
Vodka, Blueberry Syrup & Lemonade
Maroon Bells Brut \$15 Per Drink
Limoncello, Raspberries, and Canvas Brut
Colorado Cosmo \$16 Per Drink
Vodka, Peach Schnapps, Cranberry & Lemon
Estes Equinox \$16 Per Drink
Gin, Elderflower Liqueur & Cucumber Lemonade
Golden Hour \$16 Per Drink
White Rum, Mango Puree, Lime, Ginger Beer
Velvet Epoch \$16 Per Drink
Bourbon, Date Syrup, Orange Bitters, Vanilla Extract

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Bar Packages

Whether you would like to host a per-hour or per-drink option, there is an opportunity for each event to have the exact beverage offerings of your choice. Bartender fee of \$200 for up to 3 hours, any additional hour after is \$75 per bartender per hour.

SIGNATURE BAR

Features Conciere Brand Vodka, Gin, Silver Rum, Silver Tequila, Bourbon, Whiskey & Scotch | Canvas Wines | Bud Light, Coors Light, Corona Extra, Denver Beer Co. Juicy Freak IPA, Assorted White Claws & Assorted High Noon Seltzers | Athletic Brewing NA & Seasonal NA Mocktail | Soft Drinks, Red Bull, Juices, Mixers and appropriate garnishes.

First Hour \$30 Per Guest
Each Additional Hour \$14 Per Guest

Summit Sipper \$10 Per Drink
Peach Puree, Iced Tea, Lemonade & Orange

PREMIUM BAR

Features Tito's Vodka, Beefeater Gin, Bacardi Superior Rum, Patron Silver Tequila, Jim Beam Bourbon & Teeling Small Batch Irish | Finca El Origen Reserva, Santa Carolina Reserva and Charles Woodson's Intercept Wines | Bud Light, Coors Light, Corona Extra, Denver Beer Co. Juicy Freak IPA, Assorted White Claws & Assorted High Noon Seltzers | Athletic Brewing NA & Seasonal NA Mocktail | Soft Drinks, Red Bull, Juices, Mixers and appropriate garnishes.

First Hour \$34 Per Guest
Each Additional Hour \$16 Per Guest

SUPER-PREMIUM BAR

Features Ketel One Vodka, Hendrick's Gin, Diplomático Reserva Exclusiva Rum, Don Julio Blanco Tequila, Maker's Mark Bourbon, Crown Royal Canadian, Jameson Irish & Del Maguey Vida Mezcal | Finca El Origen Reserva, Santa Carolina Reserva and Premium Wines | Bud Light, Coors Light, Corona Extra, Denver Beer Co. Juicy Freak IPA, Assorted White Claws & Assorted High Noon Seltzers | Athletic Brewing NA & Seasonal NA Mocktail | Soft Drinks, Red Bull, Juices, Mixers and appropriate garnishes.

First Hour | \$38 Per Guest

Each Additional Hour | \$18 Per person

HOSTED BAR PER DRINK

Charges are based on the actual number of drinks consumed.

Signature Cocktails | \$13 Drink

Premium Cocktails | \$14 Drink

Super-Premium Cocktails | \$16 Drink

Hand Crafted Cocktails | \$16 Drink

Hand Crafted Mocktails | \$9 Drink

Canvas Wines by Michael Mondavi | \$13 Drink

Featured Seasonal Wines | \$14 Drink

Domestic Beer | \$9 Drink

Premium and Imported Beer | \$10 Drink

Athletic Brewing NA Beer | \$9 Drink

White Claw Hard Seltzer | \$10 Drink

High Noon Vodka Seltzer | \$10 Drink

Red Bull | \$9 Drink

Soft Drinks | \$7.50 Drink

Still and Sparkling Water | \$7.50 Drink

Fever Tree Tonic Water and Assorted Juices | \$7.50 Drink

LABOR CHARGES

Bartender Fee | \$200 Per Bartender

Up to 3 hours

Additional Hour Pre Bartender | \$75 Per Bartender

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Experiences

Today, event attendees are looking to get more out of attending an event. They are looking for meaningful, unique experiences that create lasting memories and build strong connections. Our experiences can help you achieve those goals. They aim to send your attendees home with stories to tell, posts for social media and the desire to attend your next event. Connect with your Event Manager to schedule one of these fun and exciting experiences your attendees are sure to enjoy.

HEALTHY SHOTS

Wellbeing Healthy shots, packed with Ginger, Turmeric and Lemon can offer a quick boost for both body and mind. Rich in nutrients and antioxidants, they support immunity, digestion and energy while promoting a sense of balance and wellbeing. A simply way to enhance your attendee's self-care routine.

COLORADO WHISKEY TASTING

Team Building For the crowd that just wants to network with some light entertainment, this is the perfect enhancement. We offer tastings of local Colorado Whiskey and each of the tasting stations is hosted by an expert to educate guests on their products. This experience can also be crafted with a food pairing as well!

COLORADO MICROBREW STATION

Team Building We invite Denver's local brewery to come and share their best brews! The station will have a brewery representative present to explain the brew process, how to distinguish different aromas, the main factors for each type of beer, how the color is determined, etc. Guests are engaged and able to ask all the questions they wish. Locally crafted beers and education - deliciously educational!

RIGHT ON TRACK - GUIDED WALK / RUN

Wellbeing Take advantage of our Rooftop Track! This unique hotel amenity is one you can't find anywhere else in Denver. Tie up those sneakers and make the most of your morning walk or run. Our guides will take your morning run to the next level with fun challenges and tips and tricks you can take home with you!

RINO GRAFFITI TOUR

Culture The two-hour walking tour of the RiNo Art District explores the story behind Denver's best murals and the artists who created them. Guides also touch on the political dynamics inherent in a rapidly growing city. Be sure to ask your guide about the history and significance of Crush Walls, now called Art Rino, Colorado's largest urban art event, that brings art out of the galleries and into the streets. The tour ends at Denver Central Market, an upscale food hall, where guests can enjoy a drink or bite to eat in Denver's coolest new neighborhood.

MEOW WOLF IMMERSIVE ART EXPERIENCE

Culture Meow Wolf started in 2008 as a small collective of Santa Fe artists sharing an interest in publicly displaying their works and developing their skills together. This collaborative approach blossomed into Meow Wolf's distinctive style of immersive, maximalist environments that encourage audience-driven experiences.

INWARD FITNESS GROUP CLASSES

Wellbeing Group Fitness classes are a dynamic and inclusive way for everyone to stay active and connected while on the road.

STIR COOKING OR COCKTAIL MAKING CLASS

Team Building Stir Cooking School is the perfect team building activity, blending creativity, collaboration and fun! Teams come

Whether they are a beginner or seasoned athlete, Inward Fitness can offer a wide range of classes from high-intensity workouts to calming yoga sessions, there is sure to be something for everyone to enjoy.

RMC DMC

Destination Management Company RMC believes in the power of Experiences. For over 30 years, RMC has created bespoke events and experiences for top-level executives and clients through its network of destinations and resorts. From a fortune 500 board retreat to a 20,000-guest celebration, RMC’s skilled staff and top-level connections will ensure that your event will not only meet but exceed everyone’s expectations.

together to chop, stir and sauté their way through a hands-on culinary experience, fostering communication and problem solving in a released enjoyable setting. Whether it's a friendly competition or group effort, this activity leaves everyone with full hearts and stomachs along with a of sense accomplishment.

ACCESS DMC

Destination Management Company For 50 years ACCESS has been leading the industry as your single source for all your experiential event and destination management needs. With our impressive and ever-growing national presence, we’re able to offer local expertise everywhere and innovative solutions anywhere. At ACCESS, we don’t just focus on what your event should be, but *why* your event should be at all. We collaborate with you to transform your events into shared experiences – because shared experiences create the opportunity to both *inspire* and *be* inspired, and inspired people drive organizational change.

Wellness Breaks

Revitalize your team with our wellness breaks, thoughtfully integrated into your meeting agenda. These short, guided pauses are designed to refresh the mind, boost energy, and enhance focus. From stretching exercises to mindfulness moments, our wellness breaks help improve productivity and create a positive, balanced meeting experience for everyone.

WELLNESS BREAKS

Wellness Care Station

The wellness station offers a range of amenities including hand sanitizer, soft pashminas, soothing lotion, and a convenient charging station to ensure your attendees feel refreshed and recharged.

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Healthy Shots

Packed with vitamins and nutrients, our healthy juice shots boost immunity, enhance energy levels, and support overall well-being in a quick, delicious burst.

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Guided Chair Stretches

Chair stretches during meetings help alleviate tension, improve posture, and boost circulation, keeping you energized and focused without interrupting the flow of your discussions.

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Mindful Chocolate Tasting

Chocolate tasting enhances focus, reduces stress, and elevates mood, allowing you to fully savor each bite while promoting relaxation and mental clarity.

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Sunshine Walk

Sunshine walks provide a refreshing boost of vitamin D, improve mood, reduce stress, and promote overall mental and physical well-being, all while enjoying the outdoors on our 4th floor running track.

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Guided Meditation

This meditation will help increase activity by improving mental clarity, reducing stress, and boosting motivation, making it easier to stay focused and energized for physical movement.

Guided Breathing Techniques

These breathing Techniques will help your attendees stay focused and promote calmness, allowing all to stay clear-headed and engaged throughout the conference.



DF Dairy Free CN Contains Nuts GF Gluten Free SF Contains Shellfish VGN Vegan V Vegetarian