



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.

DURANGO - MONDAY & FRIDAY

Chilled Juice Selection **VGN GF**

Diced Melon and Grapes, D'Anjou Pears and Bananas **GF VGN**

Mixed Nut Danish, Brown Butter Oat Muffin **V**

Sweet Crepe Bar **V**

Make your own Sweet Crepes with Mixed Berries, Caramelized Sliced Bananas, Candied Pecans, Chocolate Chips, Nutella, Powdered Sugar, Cinamon Sugar, Whipped Cream, Whipped Butter and Warm Maple Syrup

Scrambled Eggs with Cheddar and Chives **GF V**

Pork Sausage **GF DF**

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

URBAN FARMER - WEDNESDAY & SUNDAY

Chilled Juice Selection **GF VGN**

Orange Segments, Honey Crisp Apples and Bananas **GF VGN**

ROCKY MOUNTAIN SUNRISE - TUESDAY & SATURDAY

Chilled Juice Selection **VGN GF**

Roasted Pears, Tangerines and Bananas **GF VGN**

Cinnamon Rolls, Apple Danish **V**

Individual Vanilla Greek Yogurt Parfaits with Spiced Cranberry Currant Jam and House Made Granola **V GF**

Create your own Huevos Rancheros **GF**

Top your Crispy Tostadas with Cage Free Scrambled Eggs, Pork Carnitas, Black Refried Beans, Ranchero Sauce, Queso Fresco Served with Roasted Tomato Salsa and Guacamole *Can be created Vegetarian*

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

CAPHILL - THURSDAY

Chilled Juice Selection **GF VGN**

Ruby Red Grapefruit Halves, Yellow and Green Apples, and Bananas **GF VGN**

Salted Caramel Danish, Apple Cinnamon Muffin **V**

Individual Strawberry, Banana and Sunflower Seeds Overnight Oats **GF VGN**

Breakfast Skillet Station **GF**

Create your own Skillet with Scrambled Eggs, Sliced Chicken Apple Sausage, Corned Beef, Sweet Potato Hash, Roasted Mushrooms, White Cheddar Cheese and Local Hot Sauce

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

Chocolate Croissant, Almond Poppy Seed Muffin **V**

Top your Bagel Station

Top your Favorite Toasted Plain and Everything Bagels, with Whipped French Butter, Goat Fromage Blanc, Whipped Dill Mascarpone, Seasonal Jam, Smashed Avocado, Cold Smoked Salmon, Turkey Bacon, Scrambled Eggs with Cheddar and Chives, Herb Roasted Tomatoes, Pickled Red Onions and Capers

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 **GF VGN**

Sliced Melon, Pineapple and Berries **GF VGN**

Pastry of the Day and Croissants **V**

Assorted Yogurts **GF V**

Cage Free Scrambled Eggs **GF DF V**

Hickory Smoked Bacon **DF GF**

Pork Sausage **DF GF**

Hash Browns **GF VGN**

Coffee, Decaffeinated Coffee, and Hot Tea Selection

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

\$60 Per Guest

Prices are subject to 27% taxable service charge and current Colorado sales tax of 8%. Fall / Winter menus are valid through March 31st, 2025. Menu pricing may change based on availability and market conditions. Groups of 25 people or less must choose the Menu of the Day.

Breakfast Enhancements

Additional specialty items are available to elevate existing breakfast buffets. Enhancements are sold as an addition to a Breakfast of the Day, or you can create your own Breakfast buffet by selecting a minimum of 4 enhancements.

BREAKFAST BUNDLES

PARFAITS & HOT CEREALS

The Boulder **V** | \$20 Per Guest

Quiche Lorraine (V), Butter Croissants with Seasonal Jam (V), Fresh Berries (VGN)

The Ranch | \$20 Per Guest

Biscuits and Black Pepper Country Gravy (V), Whipped Butter and Seasonal Jam (GF, V), Pork Sausage Patties (GF, DF) and Hash Browns (GF, VGN)

The Platte **GF** | \$20 Per Guest

Cage Free Scrambled Eggs (GF, V), Turkey Bacon (GF, DF) and Hash Browns (GF, VGN)

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

Vanilla Greek Yogurt, Berries, House Made Granola

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

Steel Cut Oats, Strawberry, Banana and Sunflower Seeds

Quinoa or Oatmeal Porridge **GF V** | \$12 Per Guest

Red and White Quinoa or Steel Cut Oatmeal, Brown Sugar, Honey, Raisins, 2% Milk and Almond Milk

Bow and Arrow Corn Grits **GF** | \$15 Per Guest

Bacon, Cheddar Cheese, Tomatoes, Roasted Chiles, Whipped Butter, Brown Sugar, Maple Syrup and Merf's Hot Sauce

MORE OPTIONS!

Bagels and Lox | \$16 Per Guest

Moe's Mini Bagels, Cold Smoked Salmon, Chive Cream Cheese, Diced Tomatoes, Shaved Red Onion, Chopped Hard Boiled Egg, Capers and Fresh Dill

Breakfast Sandwich | \$12 Per Guest

English Muffin, Pork Sausage, Cage Free Eggs, Cheddar Cheese *Vegetarian Option upon request*

Breakfast Burrito | \$12 Per Guest

Soft Tortillas filled with Scrambled Eggs, Bacon, Potatoes and Cheddar Cheese. Served with Sour Cream and House Made Salsa *Vegetarian Option Upon Request*

Pancakes Or French Toast **V** | \$12 Per Guest

Buttermilk Pancakes or Challah French Toast, Warm Vermont Maple Syrup, Mixed Berries, Roasted Apples and Whipped Butter

Biscuits and Gravy **V** | \$12 Per Guest

Buttermilk Biscuits, Black Pepper Country Gravy, Whipped Butter and Assorted Jams

Donut Holes **V** | \$12 Per Guest

Cinnamon-Sugar and Powdered Sugar-Coated Donut Holes, Chocolate Sauce, Raspberry Sauce, Whipped Cream

Prices are subject to 27% taxable service charge and current Colorado sales tax of 8%. Fall / Winter menus are valid through March 31st, 2025. Menu pricing may change based on availability and market conditions. Groups of 25 people or less must choose the Menu of the Day.



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

Create Your Own Trail Mix **V**

Granola, Peanuts, Cashews, Dried Apricots, Dried Cranberries, Yogurt Covered Pretzels and Goldfish Crackers

Kettle Cooked Potato Chips **GF VGN**

Lemon-Blueberry Infused Water **GF VGN**

\$29 Per Guest

HEALTHY SHOTS - EVERYDAY

Heartbeat Shot **GF VGN**

Red Beets, Pomegranate, Lime, Black Pepper

Green Boost **GF VGN**

Kale, Spinach, Apple, Cucumber, Mint, Spirulina

Turmeric Tonic **GF VGN**

Carrot, Pineapple, Lemon, Ginger, Black Pepper

\$22 Per Guest

THE ORCHARD - MONDAY & FRIDAY

Warm Brie and Pancetta Tartlet with Jalapeno Fig Marmalade

Pear Scone with Maple Glaze **GF V**

Fresh Apple Slice with Warm Salted Caramel Dipping Sauce **GF V**

Cranberry Mint Infused Water **GF VGN**

\$25 Per Guest

WARM AND COZY - TUESDAY & SATURDAY

House Made Pumpkin Bread with Spiced Mascarpone **V**

Chocolate Cherry Biscotti **V**

Chef Lex's House Made Hot Chocolate **GF V**

Mini Marshmallows, Chocolate Shavings, Whipped Cream **GF V**

\$25 Per Guest

PLANT BASED ENERGY - WEDNESDAY & SUNDAY

Individual Bags of House Made Chili Lime Roasted Snack Mix with Chickpeas, Cashews, and Pepitas **GF VGN**

Dark Chocolate Covered Espresso Beans **GF VGN**

SUN SUMMIT BAKERY - THURSDAY

Mini Lemon and Olive Oil Donut **V**

Spinach and Feta Danish **V**

Warm Apple Empanada **V**

Orange and Fig Oat Bar **GF VGN**

Mor Ginger Grapefruit Kombucha **GF VGN**

\$25 Per Guest

Cold Brew Coffee **GF VGN**

\$25 Per Guest

Prices are subject to 27% taxable service charge and current Colorado sales tax of 8%. Fall / Winter menus are valid through March 31st, 2025. Menu pricing may change based on availability and market conditions. Groups of 25 people or less must choose the Menu of the Day.

Afternoon Break of the Day

A part of Hyatt's menu of the day program, our afternoon 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

Create Your Own Trail Mix **V**

Granola, Peanuts, Cashews, Dried Apricots, Dried Cranberries, Yogurt Covered Pretzels, Goldfish Crackers

Kettle Cooked Potato Chips **GF VGN**

Lemon-Blueberry Infused Water **GF VGN**

\$29 Per Guest

HEALTHY SHOTS - EVERYDAY

Heartbeat Shot **GF VGN**

Red Beets, Pomegranate, Lime, Black Pepper

Green Boost **GF VGN**

Kale, Spinach, Apple, Cucumber, Mint, Spirulina

Turmeric Tonic **GF VGN**

Carrot, Pineapple, Lemon, Ginger, Black Pepper

\$22 Per Guest

TAILGATE - MONDAY & FRIDAY

Grilled Kielbasa, Honey Bourbon BBQ **GF DF**

Buffalo Chicken Dip with Blue Cheese and Green Onions **GF**

Tortilla Chips, Potato Chips and Veggies **GF VGN**

Rocky Mountain Sodas **GF VGN**

\$25 Per Guest

HARVEST - TUESDAY & SATURDAY

Warm Goat Cheese and Honey Phyllo Triangle **V**

Pumpkin Hummus and Toasted Naan **GF V**

Orange Blossom Madeline's **V**

Hot Ginger Citrus Apple Cider **GF VGN**

\$25 Per Guest

FONDUE - WEDNESDAY & SUNDAY

Pear and Manchego Cheese Fondue **V**

Vegetable Crudit  and Artisan Bread **DF VGN**

Chocolate Dipped Cream Puffs **V**

Raspberry-Lime Infused Water **GF VGN**

COLORADO ARTISAN - THURSDAY

Elevation Salami with House Made Mostarda and Mediterranean Olives **GF**

Colorado Farmhouse White Cheddar with Spiced Pickled Pear Chutney **GF V**

\$25 *Per Guest*

Chef Lex's Warm Focaccia **V**

Orange-Thyme Infused Water **GF VGN**

\$25 *Per Guest*

Prices are subject to 27% taxable service charge and current Colorado sales tax of 8%. Fall / Winter menus are valid through March 31st, 2025. Menu pricing may change based on availability and market conditions. Groups of 25 people or less must choose the Menu of the Day.

A La Carte Bakeries and Snacks

Variety of goods available during morning and afternoon breaks.

BAKERY

Assorted Bagels with Plain Cream Cheese & Chive Fromage Blanc **V** | \$66 Per Dozen

Assorted Danish Croissants and Muffins **V** | \$66 Per Dozen

Chocolate Fudge Brownies **V** | \$66 Per Dozen

Blondies **V** | \$66 Per Dozen

Lemon Bars **V** | \$66 Per Dozen

Chef Lex's House Made Cookies **V** | \$66 Per Dozen

Assorted and Seasonal Cookies

LOCAL TO COLORADO

Bobo Bars **V** | \$8 Each

Banana Chocolate Chip, Maple Pecan, Lemon Poppyseed, Cranberry Orange

Yellow Carrot Snack Company **GF VGN** | \$8 Each

Beet and Sweet Potato Chips

Boulder Potato Chips **GF VGN** | \$8 Each

Kettle Olive Oil and Sea Salt, Hickory Barbeque, Sea Salt & Vinegar

Oogie's Popcorn **GF VGN V** | \$8 Each

Movie Time Butter, Kettle Corn, Wisconsin Cheddar, Spicy Cheddar Nacho

SNACKS

Partake Crunchy Cookies **GF VGN** | \$12 Each

Chocolate Chip and Vanilla Sprinkle

White Cheddar Popcorn **GF V** | \$7.50 Each

Chex Mix **V** | \$7.50 Each

Mixed Nuts **GF VGN** | \$7.50 Each

Trail Mix **V** | \$7.50 Each

Fresh Whole Fruit **GF VGN** | \$66 Per Dozen

Prices are subject to 27% taxable service charge and current Colorado sales tax of 8%. Fall / Winter menus are valid through March 31st, 2025. Menu pricing may change based on availability and market conditions. Groups of 25 people or less must choose the Menu of the Day.

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

4 Hours | \$42 Per Guest

2 Hours | \$34 Per Guest

COFFEE & TEA

Regular and Decaffeinated Coffee | \$125 Per Gallon

Hot Tea | \$125 Per Gallon

HYDRATION STATION

Infused Water Stations | \$65 Per Gallon

Orange-Rosemary, Strawberry-Mint, Cucumber-Lavender, Raspberry-Thyme, Lemon-Lime

SPECIALTY BEVERAGES

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-Lime, Blackberry

Bottled Iced Tea and Lemonade | \$8 Each

Red Bull | \$9 Each

Regular and Sugar Free

Red Bay Canned Coffee | \$9 Each

Cold Black Coffee, Oatmilk Mocha Latte, Oatmilk Vanilla Latte

SOFT DRINKS & BOTTLED WATER

Assorted Pepsi Soft Drinks | \$7.50 Each

Still Water & Sparkling Water | \$7.50 Each

Bubly Sparkling Water | \$7.50 Each

Prices are subject to 27% taxable service charge and current Colorado sales tax of 8%. Fall / Winter menus are valid through March 31st, 2025. Menu pricing may change based on availability and market conditions. Groups of 25 people or less must choose the Menu of the Day.



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.

HIGH COUNTRY - MONDAY & FRIDAY

Loaded Yukon Gold Potato Chowder **GF V**
Served with Cheddar Cheese, Chopped Bacon and Fried Onions

Chopped Kale Salad and Romaine, Charred Cauliflower, Queso Fresco, Sweet Pepper Rings, Tarragon Champagne Vinaigrette **GF V**

Grilled Flat Iron, Caramelized Local IPA Onions, Cilantro Chimichurri, Charred Lemons **DF**

Hemp Seed Crusted Salmon, Beech Mushrooms, Watermelon Radish and an Orange Hibiscus Vinaigrette **GF DF**

Brown Butter and Balsamic Roasted Brussels Sprouts, Red Onion, Spiced Pistachios **GF V**

Roasted Winter Squash and Marble Potato Medley, Garlic and Rosemary Confit **GF VGN**

Cappuccino Cheesecake Espresso Drizzle **V**

\$70 Per Guest

GRAND MESA - WEDNESDAY & SUNDAY

Chipotle Butternut Squash Bisque **GF V**
Served with Cornbread Croutons and Chives Creme Fraiche

Baby Spinach, Ancho Roasted Pecans, Apple and Walnut Smoked Cheddar, Dried Cherries, Cumin Lime Vinaigrette **GF V**

ASIAN FUSION - TUESDAY & SATURDAY

Miso Soup, Tofu, Scallion and Beech Mushroom **GF VGN**
Served with Crispy Wontons

Mixed Greens and Red Cabbage, Red Peppers, Rice Wine Vinegar Pickled Cucumber, Shredded Carrots, Ginger Ponzu Vinaigrette **GF VGN**

Boneless Chicken Thigh Bulgogi, Flash Fried Shishito Peppers **DF**

Yosenabe Hot Pot, Shrimp, Clams, Sablefish, Dashi Broth, Napa Cabbage and Mushrooms **GF DF**

Yakisoba Noodle with Snap Peas, Broccoli, and Bean Sprouts **VGN**

Ginger Stir Fried Baby Bok Choy **GF VGN**

Coconut Matcha Butter Mochi **GF V**

\$70 Per Guest

TUSCAN TABLE - THURSDAY

Zuppa Toscano **GF V**
Served with Parmesan Garlic Bread

Chopped Romaine, Sundried Tomato, Shaved Red Onion, Herb Crouton, Mixed Olives, Parmesan, Red Wine Vinaigrette **DF V**

Red Chili Chicken Lollipop Adovada, Caramelized Sweet Peppers
GF DF

Soy Yucatan Hanger Steak, Pueblo Chile Caldillo Sauce, Tomatillo Pico **GF DF**

Charred Broccolini, Queso Fresco, Pepitas **GF V**

Arroz Naranja, Chopped Cilantro, Grilled Lime **GF VGN**

Cajeta Churros Served with Warm Spiced Chocolate Sauce **V**

\$70 Per Guest

Polidori Italian Fennel Sausage, Onions and Peppers **GF DF**

Sicilian Salmoriglio Chicken Breast, Oregano Vinaigrette, Calabrian Chilies **GF DF**

Baked Ziti, Penne Pasta, Tomato Sauce, Herb Ricotta, Mozzarella **V**

Italian Green Beans, Blistered Tomatoes, Fried Sage **GF VGN**

Chocolate Hazelnut Symphony, Whipped Mascarpone **V**

\$70 Per Guest

GARDEN OF THE GODS – EVERYDAY

Meeting Planner to Pick One Soup

- Tomato Bisque (GF, V)
- Chicken Noodle (DF)
- Minestrone (GF, VGN)

Meeting Planner to Pick One Grilled Cheese

- Grilled Ciabatta with Pepper Relish and Provolone
- Toasted Focaccia with Pesto and Mozzarella
- Seared Sourdough with Caramelized Onions and Gruyere

Create Your Own Salad

Mixed Spring Greens, Romaine Grape Tomatoes, Cucumber, Shredded Carrots, Roasted Beets, Garbanzo Beans, Feta, Parmesan, Croutons Red Wine Vinaigrette, Honey Mustard, Ranch Dressing

Meeting Planner to Pick One Proteins **GF DF**

- Grilled Gaucho Flank Steak
- Chimichurri Chicken Breast
- Herb and White Wine Shrimp
- Paprika Lime Salmon

Meeting Planner to Pick One Vegetarian Option **GF VGN**

- Sage and Citrus Roasted Tofu
- Vegan Italian Sausage
- Caramelized artichokes with Mushrooms and Garbanzo Beans

Warm Spiced Caramel Apple Bread Pudding **V**

Served with Whipped Cream

\$74 Per Guest

Prices are subject to 27% taxable service charge and current Colorado sales tax of 8%. Fall / Winter menus are valid through March 31st, 2025. Menu pricing may change based on availability and market conditions. Groups of 25 people or less must choose the Menu of the Day.

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, Roasted Colorado Beets, Goat Cheese, Candied Pecans, Tarragon Vinaigrette **GF V**

Box Car Espresso Crusted Beef Hanger Steak, Broccolini, Smoked Fingerling Potatoes And Pearl Onions, Sauce Au Poivre **GF**

Dark Chocolate Peppermint Tart, Whipped Cream **V**

\$70 Per Guest

LUNCH THREE

Baby Winter Greens, Toasted Hazelnuts, Orange Segments, Shaved Pecorino, Citrus Rosemary Vinaigrette **GF V**

Blackened Salmon, Smoked Paprika Butter, Grilled Asparagus, Dirty Rice **GF**

Sweet Potato Cake, Bourbon Caramel and Candied Pecans **V**

\$68 Per Guest

LUNCH TWO

Crisp Romaine, Pita Croutons, Feta, Sundried Tomato, Creamy Kalamata Dressing **V**

Za'atar And Greek Yogurt Marinated Chicken Breast, Herb and Lemon Roasted Winter Squash Hash, Green Beans, Pinenuts, honey And Thyme Jus **GF**

Lemon Cream Cake, Strawberries **V**

\$65 Per Guest

LUNCH FOUR

Baby Kale And Spinach, Crispy Chickpeas, Roasted Shallots, Shaved Parmigiano-Reggiano, Roasted Garlic and Lemon Vinaigrette **GF V**

Grilled Berkshire Pork Chop, Bacon Date Jam, Smoked Du Puy Lentils, Caramelized Brussels Sprouts, PX Reduction **GF DF**

Black Current Mousse, Fresh Fruit **GF V**

\$65 Per Guest

Prices are subject to 27% taxable service charge and current Colorado sales tax of 8%. Fall / Winter menus are valid through March 31st, 2025. Menu pricing may change based on availability and market conditions. Groups of 25 people or less must choose the Menu of the Day.



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

Orange Sesame Chicken Salad Wonton Cup **DF**

Chicken and Avocado Crema Taco **GF**

Smoked Turkey with Cranberry Jalapeno Relish on Potato Cake

Chipotle Cherry Beef Tenderloin and Blue Cheese Tortilla Cup **GF**

Beef on Parmesan Shortbread

Seared Ahi Wonton Cup **DF**

Lobster and Mango on Brioche

Prosciutto Wrapped Artichoke on Crostini

Spiced Spaghetti Squash with Caramelized Onion and Pepitas on
Gluten Free Croutons **GF V**

Goat Cheese and Fresh Pomegranate Crostini **V**

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

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

\$8 *Per Piece*

WARM SELECTIONS

Cabernet Short Rib Empanada, Roasted Garlic Jus **DF**

Peppercorn Beef Satay, Horseradish Aioli **GF DF**

Tandoori Chicken Satay, Cucumber-Mint Raita **GF**

Mini Chicken Tinga Burrito, Tomatillo Salsa

Smoked Duck, Gouda, and Fig Stuffed Mushroom **GF**

Coconut Shrimp, Mango Sweet Chili **DF**

Blackened Crab Cakes, Creole Remoulade **DF**

Portobello Mushroom Arancini, Spicy Pomodoro **V**

Cranberry Brie Stuffed Jalapenos **GF V**

Wild Mushroom and Gruyere Tartlet **V**

Brie, Pear and Almond Phyllo Pouch **V**

Buffalo Cauliflower Croquette, Blue Cheese Dip **V**

\$8 *Per Piece*

Prices are subject to 27% taxable service charge and current Colorado sales tax of 8%. Fall / Winter menus are valid through March 31st, 2025. Menu pricing may change based on availability and market conditions.

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.

OPA!

Create Your Own Gyro

Lamb and Beef Gyro Meat and Chicken Shawarma Served with
Mini Naan

Mezze Plater with Hummus, Muhammara, Olives, Marinated Feta,
Pita Chips, Dolmas, Cucumbers, Carrots and Peperoncini **V**

Baklava **V**

\$36 *Per Guest*

OCTOBERFEST

Warm Soft Pretzels with Spicy Mustard **DF V**

Bratwurst Bite with Sauerkraut **GF DF**

Prost Dunkel Beer Cheese Spaetzle **V**

Brussels Sprout Gratin **V**

\$34 *Per Guest*

LITTLE ITALY

Penne Pasta with Tiger Shrimp, Roasted Peppers, Grilled Fennel and Lemon Oregano Butter

Three Cheese Tortellini, Lemon Rucola, Pomodorina Sauce, Shaved Parmesan **V**

Ground Beef Bolognese, Fusilli Pasta, Fresh Herbs and Pecorino

Garlic Bread **V**

\$34 Per Guest

ARTISAN CHEESE

Display of Three Hand Selected Artisan Cheeses **GF V**

Olives, Seasonal Jam and Spiced Nuts **GF VGN**

Artisan Ciabatta, Rustic Bakery Rosemary Crisp and Artisan Wildflower Crackers **V**

\$30 Per Guest

COLORADO CHARCUTERIE

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

Cornichons, Pepperoncini, Mixed Roasted Nuts, House Made Jams, Whole Grain Mustard **GF VGN**

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

\$34 Per Guest

HARVEST FESTIVAL

Cauliflower, Broccoli, Celery, Tri-Color Carrots, Cucumber, Roasted Sweet Peppers and Grape Tomatoes **GF VGN**

Hummus, Fromage Blanc, Balsamic French Onion Dip **GF V**

Candied Spiced Pistachios **VGN**

Rustic Bakery Rosemary Crisps, Naan Chips, Lavosh **V**

\$28 Per Guest

Prices are subject to 27% taxable service charge and current Colorado sales tax of 8%. Fall / Winter menus are valid through March 31st, 2025. Menu pricing may change based on availability and market conditions.

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 \$17.50 per guest will be assessed.

APRES SKI

Chicken, Poblano and White Bean Chili **GF DF**
Served with Cheddar Cheese and Green Onions

Colorado Blue Corn Cornbread and Whipped Butter **V**

Stout Braised Lamb Shoulder Sliders, Emmenthal, Arugula Pesto, Brioche Roll

Roasted Vegetable Satay, Garlic Confit Hummus **GF VGN**

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

Kahlua Milk Chocolate Pot de Creme **GF V**

RABBIT EARS PASS

Butter Lettuce Cups, Orange, Fig, Gorgonzola, Sherry Vinaigrette **GF V**

Short Rib Bourguignon, Burgandy Jus **GF DF**

Pecan Crusted Salmon, Maple Dijon Cream Sauce **GF**

Brown Butter and Thyme Whipped Yukon Gold Potatoes **V**

White Truffle Vegan Creamed Spinach, Poached Garbanzo Beans, Crispy Shallot **GF VGN**

Assorted Cannoli's **V**

\$78 Per Guest

\$72 *Per Guest*

Prices are subject to 27% taxable service charge and current Colorado sales tax of 8%. Fall / Winter menus are valid through March 31st, 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

Featuring Colorado Local Distilleries

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

Breckenridge Bourbon - Breckenridge, CO
Paired with Elk Meatball Shooters and Cherry Demi-Glace

Leopold Brothers Rocky Mountain Peach Whiskey - Denver, CO
Paired with Coffee and Chili Rub Lamb Lollipop and Arugula Pesto

Stranahan's Colorado Whiskey - Denver, CO
Paired with Shrimp Ceviche Martini, Roasted Honey Red Apple, Sweet and Spicy Citrus Coriander Jus

\$64 *Per Guest*

WHISKEY TASTING

Featuring Colorado Local Distilleries

Tincup American Rye - Tin Cup, CO

Breckenridge Bourbon - Breckenridge, CO

Leopold Brothers Rocky Mountain Peach Whiskey - Denver, CO

Stranahan Colorado Whiskey - Denver, CO

\$32 *Per Guest*

COLORADO BEER PAIRING

Featuring Denver's Local Woods Boss Brewery

Czech Dam Pilsner
Paired with Bacon Wrapped Andouille Sausage with Creole Mustard

Fruity Flash Fruited Sour
Paired with Bay Scallop Ceviche, Compressed Fruit, Serrano

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

Coastal Companion West Coast IPA
Paired with Curry Roasted Cauliflower, Toasted Naan, Nduja, Chutney

Foothills Fire Red Ale
Paired with Crème Brûlée Foie Gras, Fresh Fig Tartar, Shiso Leaf Tempura

\$58 *Per Guest*

BEER TASTING

Featuring Denver's Local Woods Boss Brewery

Czech Dam Pilsner

Fruity Flash Fruited Sour

Backcountry Buddy Hazy IPA

Coastal Companion West Coast IPA

Foothills Fire Red Ale

\$20 *Per Guest*

Prices are subject to 27% taxable service charge and current Colorado sales tax of 8%. Fall / Winter menus are valid through March 31st, 2025. Menu pricing may change based on availability and market conditions.



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

Roasted Fennel and Asparagus Salad with Valencia Orange, Wild Arugula, Olives, and Citrus Anise Vinaigrette **GF VGN**

.....
Horseradish And Black Pepper Crusted Flat Iron Steak, Garlic Confit, Peruvian Purple Potatoes Puree, Roasted Green Beans, Herb Grain Mustard Demi-Glace **GF**

.....
Rosemary Goat Cheese Cheesecake with Honey Fig Compote **V**

.....
\$86 Per Guest

DINNER THREE

Mixed Baby Green with Grape Tomato, Mango, Spiced Cashews, Toasted Coconut and Passion Fruit Vinaigrette **GF VGN**

.....
Lemon And Herbs Marinated Chicken Breast, Braised Swiss Chard, Sweet Potato And Tarragon Puree, Mango And Maple Glaze **GF**

.....
Ricotta & Pistachio Cake, Cherry Compote **V**

.....
\$76 Per Guest

ALTERNATIVE OPTIONS

DINNER TWO

Baby Spinach, St Germaine Infused Strawberries, Feta Cheese, Red Onion, Toasted Black Sesame Seeds, White Balsamic Dressing **GF V**

.....
Char Grilled Salmon Filet, Parsnip Puree, Spaghetti Squash, Asparagus Spears, Sherry Caper Sauce **GF**

.....
Pecan Tart, Whipped Cream **V**

.....
\$78 Per Guest

DINNER FOUR

Romaine Wedge, Citrus Pickled Red Onion, Cotija Cheese, Blue Corn Tortilla Crisp, Cilantro Marinated Drop Pepper, Creamy Avocado Dressing **GF**

.....
Braised Short Rib Guisada, Chimichurri Whipped Yukon Gold Potato, Achiote Charred Broccolini, Chipotle Orange Pan Jus **GF**

.....
Chocolate Mousse, Fresh Berries **GF V**

.....
\$88 Per Guest

Roasted Beet Steak, Stewed Golden Lentils, Broccolini, Toasted Almond, Chimichurri **GF VGN**

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

Sweet Potato Gnocchi, Roasted Fennel, Arugula, Pecans and Maple Pecan Butter **V**

Prices are subject to 27% taxable service charge and current Colorado sales tax of 8%. Fall / Winter menus are valid through March 31st, 2025. Menu pricing may change based on availability and market conditions.

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.
-

\$120 *Per Guest*

PLANNER'S CHOICE APPETIZER

Seared Scallop, Coconut Parsnip Puree, Praline Bacon, Black Tobiko Cream **GF**

Blackberry and Apple Cider Glazed Pork Belly, Toasted Walnut and Herb Pain Perdue

Beet and Goat Cheese Ravioli, Blood Orange Foam, Micro Arugula, Crushed and Smoked Hazelnuts **V**

PLANNER'S CHOICE SALAD

Stem Cider and Thyme Roasted Yellow Beets, Pickled Red Beets, Wild Organic Arugula, Marinated Feta Cheese, Carrot and Ginger Dressing **GF VGN**

Roasted Forelle Pears with Honey and Lemon, Frisee Lettuce, Pickled Red Onion, Stilton Cheese, Creamy Walnut Dressing **GF**

Grand Caesar Salad with Charred Baby Romaine Hearts, Red Endive, Shaved Parmesan Cheese, Herb & Olive Oil Focaccia Shards, Blistered Cherry Tomatoes, Crispy Pancetta, Hard-boiled Egg and Creamy Caesar Dressing

PLANNER'S CHOICE DESSERT

Almond Tartlet with Red Wine Poached Pear **GF V**

Flourless Chocolate Cake with Raspberry Sauce **GF V**

Rosemary Lemon Cake with Candied Cranberries **V**

INDIVIDUAL GUESTS' CHOICE ENTREE

SEAFOOD **GF**

- Slow Cooked Norwegian Halibut, Sweet Potato and Tarragon Puree, Grilled Asparagus, Brown Butter Citrus Beurre Blanc, Green Apple Relish
 - Pan Seared King salmon, Lemon Rice pilaf, Braised Garlic Broccolini, Winter Citrus and Watermelon Radish Salsa
-

CHICKEN / PORK **GF**

- Creamy Spinach Stuffed Chicken Breast, Smoky Lentil Pilaf, Charred Baby Leeks, Agro Dolce Cippolini, Warm Bacon Vinaigrette
 - Kurobuta Brined Pork Chop, Calvados Chutney, Roasted Barley Risotto, Rapini, Citric Jus
-

BEEF **GF**

- Braised Short Ribs, Charred Broccoli, English Pea Puree, Confit Pearl Onion, Gremolata, Sweet Potato Spirals, Five Spice Demi-glaze
 - Reverse Seared Sliced Beef Tenderloin, Confit Fingerling Potato, Seared Rainbow Chard, Smoked Grape Tomatoes, Black Garlic Butter
-

VEGETARIAN **GF**

- Forest Mushroom and Cherry Tomato Ragout Risotto, Impossible Meatball, Parmesan Flakes and Truffle Oil
 - Red Quinoa and Cranberry Stuffed Winter Squash, Charred Brussels Sprouts And Cipollini Onions, Smoked Tomato Ragu
-

Prices are subject to 27% taxable service charge and current Colorado sales tax of 8%. Fall / Winter menus are valid through March 31st, 2025. Menu pricing may change based on availability and market conditions.

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.

COLORADO COMFORT

Fat Tire French Onion Soup Served with Gruyere Jalapeno
Crostini

Wild Baby Arugula, Crumbled Goats Cheese, Rosemary Roasted
Beets, Chili Spiced Piñon, Wildflower Honey Vinaigrette **GF V**

Front Range Short Rib Pot Roast, Bourbon Spiked Natural Jus **GF
DF**

Hemp and Blue Corn Crusted Catfish Filets, Chipotle Dill Crema
GF

Pilsner Brined Chicken, Charred Fennel and Citrus Vinaigrette **DF**

Red Quinoa, Roasted Sweet Potatoes, Garbanzo beans, Baby
Kale, White Balsamic Rosemary Vinaigrette **GF VGN**

Maple and Bacon Roasted Brussels Sprouts **GF DF**

Braised Red Potatoes, Baby Carrots, and Pearl Onions **GF VGN**

Warm Sticky Toffee Pudding, Stout Caramel Served with Whipped
Cream **V**

Chouquette **V**

\$92 Per Guest

MILLION DOLLAR HIGHWAY

Butternut Lobster Bisque Served with White Truffle Creme
Fraiche

Baby Romaine Wedge, Crispy Speck, Oven Roasted Cherry
Tomato, Focaccia Crouton, Shaved Apple Smoked Cheddar,
Charred Green Onion Buttermilk Dressing

Spiced Hazelnut Crusted Scottish Salmon, Dijon Cream Sauce **GF**

Grilled Flat Iron, Herbed Whiskey Butter **GF**

Ute Mountain Blue Corn Polenta Cake, Sautéed French Lentil,
Sundried Tomatoes, and Caramelized Onion Hash **GF VGN**

Horseradish White Cheddar Potatoes au Gratin **GF V**

Herb Butter Glazed Turnips, Carrots, Yellow Beets and Shallots
GF V

Vanilla Panna Cotta with Pomegranate **GF**

Warm Pear Crisp Served with Whipped Cream **V**

\$96 Per Guest

Prices are subject to 27% taxable service charge and current Colorado sales tax of 8%. Fall / Winter menus are valid through March 31st, 2025. Menu pricing may change based on availability and market conditions.



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.

Canvas Brut, Blanc de Blancs, Italy | \$55 Bottle
Fresh flavors, flower and fruity aromas with delicate hints of unique golden apple.

SEASONAL WINE SERIES: CHARLES WOODSON'S INTERCEPT

Charles Woodson's Intercept is developed 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.

Prices are subject to 27% taxable service charge and current Colorado sales tax of 8%. Bar menu valid until December 2025. Menu pricing may change based on

availability and market conditions.

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

Prices are subject to 27% taxable service charge and current Colorado sales tax of 8%. Bar menu valid until December 2025. Menu pricing may change based on availability and market conditions.

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

Cranberry Margarita | \$16 Per Drink
Tequila, Lime Juice, Orange Liqueur, & Cranberry

Apple Cider Mule | \$16 Per Drink
Vodka, Apple Cider, Ginger Beer & Cinnamon

Pomegranate Cosmo | \$16 Per Drink
Vodka, Orange Liqueur, Lime & Pomegranate

White Winter **CN** | \$16 Per Drink
Vanilla Vodka, Orgeat & Brut

Grand Maple Old Fashioned | \$16 Per Drink
Bourbon, Maple Syrup, Angostura Bitters & Orange

HAND CRAFTED MOCKTAILS

Blackberry Fizz | \$9 Per Drink
Blackberry, Honey, Mint and Sparkling Water

Ginger Pineapple Refresher | \$9 Per Drink
Pineapple, Peach and Ginger Beer

Peach Bullfighter | \$9 Per Drink
Housemade Peach Puree, Lemon Juice and Red Bull

Hive Ball | \$9 Per Drink
Hibiscus Tea, Honey, Grapefruit and Lemon

Peach Bourbon Smash | \$16 Per Drink

Bourbon, Housemade Peach Puree, Lemon and Thyme

Bee's Knees | \$16 Per Drink

Gin, Honey and Lemon

Maroon Bells Brut | \$16 Per Drink

Raspberry, Limoncello and Brut Wine

Alpine Sparkler | \$16 Per Drink

Blackberries, Elderflower and Brut Wine

Prices are subject to 27% taxable service charge and current Colorado sales tax of 8%. Bar menu valid until December 2025. Menu pricing may change based on availability and market conditions.

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

PREMIUM BAR

Features Tito's Vodka, Beefeater Gin, Bacardi Superior Rum, Patron Silver Tequila, Jim Beam Bourbon & Teeling Small Batch Irish | Canvas 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 | 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

LABOR CHARGES

Bartender Fee | \$200 Per Bartender
Up to 3 hours

Additional Hour Pre Bartender | \$75 Per Bartender

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

Prices are subject to 27% taxable service charge and current Colorado sales tax of 8%. Bar menu valid until December 2025. Menu pricing may change based on availability and market conditions.