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.

DURANGO - MONDAY & FRIDAY Chilled Juice Selection VGN GF Diced Melon and Grapes, Roasted Pears and Bananas VGN GF	ROCKY MOUNTAIN SUNRISE - TUESDAY & SATURDAY Chilled Juice Selection VGN GF
Cream Cheese Danish, Pumpkin Muffin V Baby Winter Greens, Orange Segments, Feta, Pistachio, Mimosa Vinaigrette V GF	Honey Crisp Apples, Tangerines and Bananas VGN GF Cinnamon Rolls, Apple Danish V Individual Vanilla Greek Yogurt Parfaits with Spiced Cranberry
Needle Mountain Strata V Cage Free Eggs, Toasted Focaccia, Maple and Sage Roasted Kabocha Squash, Sundried Tomato and Gruyere	Currant Jam and House Made Granola V GF Create your own Huevos Rancheros GF Top your Crispy Tostadas with Cage Free Scrambled Eggs, Chicken Chorizo, Black Beans, Ranchero Sauce, Cotija Cheese
Pork Sausage DF GF Coffee, Decaffeinated Coffee, and Hot Tea Selection Half & Half, 2% Milk, Almond Milk, Honey, White Sugar, Stevia,	Served with Roasted Tomato Salsa and Guacamole <i>Can be created Vegetarian</i> Coffee, Decaffeinated Coffee, and Hot Tea Selection
Sugar in the Raw and Splenda \$55 Per Guest	Half & Half, 2% Milk, Almond Milk, Honey, White Sugar, Stevia, Sugar in the Raw and Splenda \$55 Per Guest
URBAN FARMER - WEDNESDAY & SUNDAY Chilled Juice Selection VGN GF	CAPHILL - THURSDAY Chilled Juice Selection VGN GF
Papaya, Pears and Bananas VGN GF Croissant, Apple Cinnamon Muffin V	Ruby Red Grapefruit Halves, Roasted Granny Smith Apples and Bananas VGN GF
Individual Blueberry, Chia Seeds and Maple Syrup Overnight Oats VGN	Chocolate Croissant, Cranberry Orange Muffin V BYO Breakfast Toast Top your Favorite Wheat or Sourdough Bread or Everything

and topped with Cheddar Cheese

Ranch Style Corned Beef **DF GF**Coffee, Decaffeinated Coffee, and Hot Tea Selection

Cage Free Scrambled Eggs with Diced Ham, Peppers and Onions

Denver Scrambled Eggs GF

Bagels with Whipped French Butter, Seasonal Jam, Fromage Blanc, Dill Creme Fraiche, Smashed Avocado, Cold Smoked Salmon, Scrambled Eggs, Hickory Smoked Bacon, Herb Roasted Tomatoes, Picked Red Onions, Capers

Coffee, Decaffeinated Coffee, and Hot Tea Selection

Half & Half, 2% Milk, Almond Milk, Honey, White Sugar, Stevia,

Half & Half, 2% Milk, Almond Milk, Honey, White Sugar, Stevia,	Sugar in the Raw and Splenda
Sugar in the Raw and Splenda	\$55 Per Guest

\$55 Per Guest

ALL AMERICAN BREAKFAST - EVERYDAY
Chilled Juice Selection VGN GF
Sliced Melon, Pineapple and Berries VGN GF
Pastry of the Day and Croissants V
Assorted Yogurts V GF
Cage Free Scrambled Eggs DF GF
Hickory Smoked Bacon DF GF
Chicken Sausage Links DF GF
Sage Roasted Breakfast Potatoes VGN
Coffee, Decaffeinated Coffee, and Hot Tea Selection
Half & Half, 2% Milk, Almond Milk, Honey, White Sugar, Stevia, Sugar in the Raw and Splenda
\$64 Per Guest

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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 my selecting a minimum of 4 enhancements.

PARFAITS & HOT CEREALS	MORE OPTIONS!
Greek Yogurt Parfait V GF \$12 Per Guest Vanilla Greek Yogurt, Berries, House Made Gluten Free Granola Overnight Oats V GF \$12 Per Guest	Bagels and Lox \$16 Per Guest Moe's Assorted Bagels, Cold Smoked Salmon, Chive Cream Cheese (GF), Diced Tomatoes, Shaved Red Onion, Chopped Hard Boiled Egg, Capers and Fresh Dill
Bob's Red Mill Rolled Oats, Strawberry, Banana and Sunflower Seeds	Breakfast Sandwich \$12 Per Guest
Quinoa or Oatmeal Porridge V GF \$12 Per Guest	English Muffin, Pork Sausage, Cage Free Eggs, Cheddar Cheese Vegetarian Option upon request

Red and White Quinoa or Steel Cut Oatmeal, Brown Sugar, Honey, Raisins, 2% Milk and Almond Milk	Breakfast Burrito \$12 Per Guest Soft Tortillas filled with Scrambled Eggs, Bacon, Potatoes and
Bow and Arrow Corn Grits GF \$12 Per Guest Cheddar Cheese, Tomatoes, Roasted Chiles, Whipped Butter, Brown Sugar, Maple Syrup and Local Hot Sauces	Cheddar Cheese. Served with Sour Cream and House Made Sals Vegetarian Option Upon Request
	Biscuits and Gravy V \$12 Per Guest House Made Buttermilk Biscuits, Black Pepper Country Gravy, Whipped Butter and Assorted Jams
	Pancakes Or French Toast V \$12 Per Guest Buttermilk Pancakes or Challah French Toast, Warm Vermont Maple Syrup, Seasonal Jams, Whipped Butter
	Cage Free Scrambled Eggs DF GF \$8 Per Guest
	Breakfast Potatoes VGN \$5 Per Guest Choice of Hash Browns, Herb Roasted Fingerling Potatoes, or Lyonnaise Potatoes with Poblano and Pearl Onions
	Breakfast Meat DFVGF \$8 Per Guest Choice of Bacon, Turkey Bacon, Chicken Sausage, Pork Sausage
	Sliced Fruit VGN GF \$8 Per Guest
BREAKFAST BUNDLES	
The Boulder V \$20 Per Guest Quiche Lorraine (V), Butter Croissants with Seasonal Jam (V), Fresh	Berries (GF, 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)

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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 House Made Granola (GF/VGN), 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	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
THE ORCHARD - MONDAY & FRIDAY Brie and Pancetta Tartlet with Jalapeno Fig Marmalade	WARM AND COZY - TUESDAY & SATURDAY House Made Pumpkin Bread with Spiced Mascarpone V
Pear Scone with Maple Glaze V	Chocolate Cherry Biscotti V
Fresh Apple Slices with Salted Caramel Dipping Sauce V GF	Chef Lex's House Made Hot Chocolate V GF
Cranberry Mint Infused Water VGN GF	Mini Marshmallows, Chocolate Shavings, Whipped Cream GF
\$25 Per Guest	\$25 Per Guest
PLANT BASED ENERGY - WEDNESDAY & SUNDAY	SUN SUMMIT BAKERY - THURSDAY
Chili Lime Roasted Snack Mix with Chickpeas, Cashews, and Pepitas VGN GF	Chocolate Hazelnut Beignet V
Dark Chocolate Covered Espresso Beans V GF Almond Fig Bar VGN GF	Streusel Coffee Cake V
	Quiche Lorraine Tartlet
Mor Ginger Grapefruit Kombucha VGN GF	Raspberry-Lime Infused Water VGN GF \$25 Per Guest

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Afternoon Break of the Day

\$25 Per Guest

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HAPPY TRAIL MIX - EVERYDAY Create Your Own Trail Mix V House Made Granola (GF, VGN), Pecans, Walnuts, Corn Chex Mix (GF/VGN), Dried Cranberries (GF/VGN), Yogurt Covered Pretzels (V), Apple Chips (GF/VGN)	HEALTHY SHOTS - EVERYDAY Turmeric Tonic VGN GF Carrot, Pineapple, Lemon, Ginger, Black Pepper Heartbeet Shot VGN GF Red Beets, Pomegranate, Lime, Black Pepper
Lemon-Blueberry Infused Water (GF, VGN) VGN GF \$28 Per Guest	Green Boost VGN GF Kale, Spinach, Apple, Cucumber, Mint, Spirulina \$22 Per Guest
GAME DAY - MONDAY & FRIDAY Honey and Garlic BBQ Cocktail Sausages DF GF	HARVEST - TUESDAY & SATURDAY Locally Made Potato and Cheese Pierogis, Spiced Rosemary Creme Fraiche V
Nacho Bar with Blue Corn Tortilla Chips and Queso Blanco V GF Salsa Rojo, Guacamole and Sour Cream V GF Rocky Mountain Sodas \$25 Per Guest	Pumpkin Hummus with Crudite VGN GF Orange Blossom Madeline V
	Hot Ginger Citrus Apple Cider VGN GF \$25 Per Guest
SWEET FONDUE - WEDNESDAY & SUNDAY Honey Cinnamon Pear Fondue V GF	COLORADO ARTISAN - THURSDAY Elevation Salami with House Made Mostarda and Mediterranean Olives DF GF
Bacon Pretzel Bites, Strawberries and Almond Biscotti V Chocolate Dipped Cream Puffs V	Colorado Farmhouse White Cheddar with Spiced Pickled Pear Chutney V GF
Sati Traditional Cold Brew Coffee VGN GF Served with Half & Half, 2% Milk, Almond Milk, Honey, White Sugar, Stevia, Sugar in the Raw and Splenda	Chef Lex's Focaccia VGN Rosemary Orange Infused Water VGN GF

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\$25 Per Guest

A La Carte Bakeries and Snacks

\$25 Per Guest

Variety of goods available during morning and afternoon breaks.

BAKERY	SNACKS
Assorted Bagels V \$72 Per Dozen Plain Cream Cheese & Chive Fromage Blanc	Sabra Hummus and Pretzel Chips V \$7.50 Each
Seasonal Sliced Coffee Cake V \$72 Per Dozen	Chobani Greek Yogurt Cups V \$7.50 Each
Assorted Danish and Muffins V \$72 Per Dozen	KIND bars V GF \$7.50 Each
House Made Brownies V \$72 Per Dozen	Chex Mix V \$7.50 Each
House Made Blondies V \$72 Per Dozen	Mixed Nuts VGN GF \$7.50 Each
Chef Lex's House Made Cookies V \$72 Per Dozen	Trail Mix V \$7.50 Each
Chef Lex's House Made Organic Energy Bars V \$72 Per Dozen	Kettle Potato Chips V GF \$7.50 Each
Lemon Bars V \$72 Per Dozen Cinnamon Sugar Donut Holes V \$72 Per Dozen	Diced Fruit Cups VGN GF \$9 Each
	Whole Fruit VGN GF \$66 Per Dozen
Assorted Gourmet Rice Crispy Treat V \$72 Per Dozen	

LOCAL TO COLORADO

Chocolove Premium Chocolate 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

Patter Bar - 100% Whole Foods Bar VGN GF | \$8 Each

Chocolate Banana, Fruit Nut Seed, Coconut Cashew, Blueberry Lemon, Cherry Cacao, Pear Pepita

Bobo Bars V | \$8 Each

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

Boulder Canyon Potato Chips VGN GF | \$8 Each

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

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A La Carte Beverages

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

ALL DAY BEVERAGE PACKAGES

COFFEE & TEA

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.	Regular and Decaffeinated Coffee \$125 Per Gallon
	Sati Cold Brew \$125 Per 32oz Growler Traditional Black, Honey Lavender, Cinnamon Maple, Peanut Butter Mocha, Pumpkin Pie, Golden Ratio
8 Hours \$58 Per Guest	Hot Tea \$125 Per Gallon
6 Hours \$50 Per Guest	Iced Tea \$75 Per Gallon
4 Hours \$42 Per Guest	Lemonade \$75 Per Gallon
2 Hours \$34 Per Guest	Hot Cider \$75 Per Gallon
SPECIALTY BEVERAGES	SOFT DRINKS & BOTTLED WATER
CIAO! San Pellegrino \$8 Each	Assorted Pepsi Soft Drinks \$7.50 Each
Peach, Lime, Blood Orange, Cherry Mor Kombucha \$8 Each Ginger Grapefruit, Pineapple Peach, Hazy Cactus, Mojito, Cherry Limeade	Still Water & Sparkling Water \$7.50 Each
	Bubly Sparkling Water \$7.50 Each
Rocky Mountain Sodas \$8 Each Root Beer, Cola, Ginger Beer, Peaches and Cream, Grape, Lemon- Lime, Blackberry	
Naked Juice \$8 Each Berry Blast, Mighty Mango, Strawberry Banana or Power-C Machine	
Red Bull \$8 Each	
Regular and Sugar Free	

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

Infused Water Stations | \$65 Per Gallon

Lunch of the Day

Charred Broccolini, Asadero, Pepitas V GF

Arroz Naranja, Chopped Cilantro, Grilled Lime VGN GF

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	WHITE LOTUS - TUESDAY & SATURDAY
Winter Vegetable Stew VGN GF Served with Artisan Sourdough	Korean Chicken Soup DF
Broccoli Slaw, Dried Cranberries, Sunflower Seeds, Bacon Bits, Red Onion, Cider Vinaigrette GF	Mixed Greens and Red Cabbage, Red Peppers, Crispy Chow Meir Noodles, Shredded Carrots, Ginger Ponzu Vinaigrette V GF
Grilled Flat Iron, Caramelized Local IPA Onions, Cilantro	Sesame Tamari Glazed Chicken Thigh, Flash Fried Shishito Peppers DF GF
Chimichurri, Charred Lemons DF	Salmon Char Siu, Cucumber Salad, Spicy Plum Sauce DF GF
Cedar Plank Salmon with Maple Ginger Glaze, Watermelon Radish Relish DF GF	Edamame and Sesame Fried Rice VGN GF
Brown Butter and Balsamic Roasted Brussels Sprouts, Red Onion,	Ginger Stir Fried Vegetables VGN GF
Spiced Pistachios V GF CN	Black Sesame Butter Mochi V GF
Roasted Winter Squash and Marble Potato Medley, Garlic and Rosemary Confit VGN GF	\$70 Per Guest
Mini Lemon Ricotta Cheesecake V	
\$70 Per Guest	
\$70 Per Guest	TUSCAN TABLE - THURSDAY
\$70 Per Guest GRAND MESA - WEDNESDAY & SUNDAY Chipotle Butternut Squash Bisque V Served with Jalapeno Cheddar Croutons and Chive Creme	TUSCAN TABLE - THURSDAY Zuppa Toscano V GF Served with Parmesan Garlic Bread
\$70 Per Guest GRAND MESA - WEDNESDAY & SUNDAY Chipotle Butternut Squash Bisque V Served with Jalapeno Cheddar Croutons and Chive Creme Fraiche Baby Spinach, Chile Roasted Pecans, Apple and Walnut Smoked	Zuppa Toscano V GF Served with Parmesan Garlic Bread
\$70 Per Guest GRAND MESA - WEDNESDAY & SUNDAY Chipotle Butternut Squash Bisque V Served with Jalapeno Cheddar Croutons and Chive Creme Fraiche Baby Spinach, Chile Roasted Pecans, Apple and Walnut Smoked Cheddar, Dried Cherries, Cumin Lime Vinaigrette V GF	Zuppa Toscano V GF Served with Parmesan Garlic Bread Chopped Romaine, Sundried Tomato, Shaved Red Onion, Herb Crouton, Mixed Olives, Parmesan, Red Wine Vinaigrette V GF Herb Roasted Pork Shoulder, Chianti Mushroom Jus, Broccoli
SRAND MESA - WEDNESDAY & SUNDAY Chipotle Butternut Squash Bisque V Served with Jalapeno Cheddar Croutons and Chive Creme Fraiche Baby Spinach, Chile Roasted Pecans, Apple and Walnut Smoked Cheddar, Dried Cherries, Cumin Lime Vinaigrette V GF Red Chili Chicken Lollipop Adovada, Caramelized Sweet Peppers	Zuppa Toscano V GF Served with Parmesan Garlic Bread Chopped Romaine, Sundried Tomato, Shaved Red Onion, Herb Crouton, Mixed Olives, Parmesan, Red Wine Vinaigrette V GF
	Zuppa Toscano V GF Served with Parmesan Garlic Bread Chopped Romaine, Sundried Tomato, Shaved Red Onion, Herb Crouton, Mixed Olives, Parmesan, Red Wine Vinaigrette V GF Herb Roasted Pork Shoulder, Chianti Mushroom Jus, Broccoli

Italian Green Beans, Blistered Tomatoes, Fried Sage VGN GF

Cajeta Churros Served with Warm Spiced Chocolate Sauce V	Assorted Cannoli's V CN
\$70 Per Guest	\$70 Per Guest
GARDEN OF THE GODS – EVERYDAY	
 Meeting Planner to Pick One Soup Tomato Bisque (V, GF) Chicken Noodle (DF) Minestrone (VGN) 	
 Meeting Planner to Pick One Grilled Cheese Sourdough, Roasted Turkey, Swiss, Cranberry Jam Whole Grain Wheat, Sharp White Cheddar, Spiced Apple Butter (V Baguette, Brie, Caramelized Onions, Raspberry Mostarda (V))
Create Your Own Salad Mixed Spring Greens, Romaine (VGN, GF) Grape Tomatoes, Cucumbe Feta, Parmesan, Croutons (V) Red Wine Vinaigrette, Honey Mustard, R	
Meeting Planner to Pick One Proteins Grilled Gaucho Flank Steak (DF, GF) Cumin Roasted Pulled Chicken (DF, GF) Shrimp Scampi (DF, GF) Yuzu Tamari Roasted Salmon (DF, GF) *Add a Second Protein for \$8.00 per guest	
Meeting Planner to Pick One Vegetarian Option Sage and Citrus Roasted Tofu (VGN, GF) Vegan Italian Sausage (VGN, GF) Caramelized Artichokes with Mushrooms and Garbanzo Beans (V	GN, GF)
Pumpkin Spiced Bundt Cake, Maple Drizzle (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 LUNCH TWO

Wild Arugula, Roasted Colorado Beets, Goat Cheese, Candied Pecans, Tarragon Vinaigrette V GF	Crisp Romaine, Pita Croutons, Feta, Sundried Tomato, Creamy Kalamata Dressing
Bordeaux Braised Beef Short Rib, Caramelized Mushroom Jus, Creme Fraiche Mashed Red Potatoes, Honey Roasted Baby Carrots GF	Preserved Lemon Marinated Chicken Breast, Rosemary Roasted Turnips and Green Beans, Greek Olive Tapenade DF GF Blood Orange Tartlet, Whip Cream and Compressed Citrus V
Almond Cherry Cake, Sabayon V \$70 Per Guest	\$65 Per Guest
LUNCH THREE	LUNCH FOUR
Baby Winter Greens, Toasted Hazelnuts, Orange Segments, Shaved Pecorino, Citrus Rosemary Vinaigrette V GF	Baby Kale And Spinach, Crispy Chickpeas, Roasted Shallots, Shaved Parmigiano-Reggiano, Roasted Garlic and Lemon Vinaigrette V GF
Blackened Salmon, Smoked Paprika Butter, Grilled Asparagus, Dirty Rice GF	Grilled Pork Chop, Bacon Date Jam, Braised Du Puy Lentils, Caramelized Brussels Sprouts, PX Reduction DF GF
Sweet Potato Cake, Bourbon Caramel and Candied Pecans V	White Chocolate Mousse, Candied Cranberry and Fresh Mint V GF

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\$65 Per Guest

DINNER TWO

Plated Dinner

DINNER ONE

\$68 Per Guest

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.

Asian Pear Carpaccio, Baby Arugula, Endive and Celeriac Slaw,	Mixed Baby Greens, Red Cabbage, Julienned Mango, Bean
Candied Pecans, Gorgonzola, Pomegranate Balsamic Vinaigrette	Sprouts, Spiced Cashews, and Chili Papaya Vinaigrette V GF
V GF Porcini Crusted Flat Iron, Brown Butter and Creme Fraiche	Tamarind Grilled Chicken Breast, Red Curry Risotto, Wilted Bok Choy, Ginger Carrot Coulis GF
Whipped Potatoes, Black Garlic Haricot Vert, Green Peppercorn	Adzuki Pudding, Roasted Pineapple Compote, Toasted Meringue,
Whiskey Demi-Glace GF	Thai Tea Anglaise V
Dark Chocolate Mousse, Fresh Berries V GF	\$78 Per Guest

DINNER THREE **DINNER FOUR** Baby Spinach, St Germaine Infused Strawberries, Feta Cheese, Romaine Hearts, Crispy Pancetta, Cucumber, Irish Cheddar, Red Onion, Toasted Black Sesame Seeds, Honey and Sherry Blistered Cherry Tomatoes, Creamy Herb Dressing GF Vinaigrette V GF Short Rib Bourguignon, Roquefort Polenta, Glazed Tri Color Baby Crispy Skin Salmon, Gnocchi Carbonara, Black Pepper Bacon, Carrot, Wilted Winter Greens, Pan Jus GF Charred Asparagus, Lemon Vinaigrette Colorado Cheesecake, Pear Compote and Brown Butter Crumble Pecan Tart, Vanilla Bean Diplomat Cream V \$80 Per Guest **\$92** Per Guest ALTERNATIVE OPTIONS

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

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

Sweet Potato Gnocchi, Roasted Fennel, Arugula, Pecans and Maple Pecan Butter 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 PLANNER'S CHOICE APPETIZER 1. The planner chooses the appetizer, salad, and dessert in Sesame Crusted Smoked Ahi Tuna, Green Bean and Carrot Slaw, advance. Yuzu Pearl Ponzu DF GF 2. A custom printed menu featuring up to four entree selections is Roasted Duck Consomme, Mushroom and Duck Confit Wonton provided for your guest Blackberry and Apple Cider Glazed Pork Belly, Toasted Walnut and Herb Pain Perdue GF 3. Specially trained servers take your guests' orders as they are seated Quail Egg Florentine, Waffle Parmentier, Sauce Hollandaise V

\$130 Per Guest

PLANNER'S CHOICE SALAD

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

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, Vanilla Bean Diplomat **V CN**

Flourless Chocolate Cake with Raspberry Sauce, Mascarpone Chantilly ${\bf V}\,{\bf G}{\bf F}$

Citrus Chiffon, Candied Cranberry, and White Chocolate Crumble ${f V}$

INDIVIDUAL GUESTS' CHOICE ENTREE

BFFF

- Bison Osso Buco, Barley and Saffron Risotto, Caramelized Baby Carrots and Pearl Onions, Blood Orange Gremolata
- Beef Flatiron Rossini, Foie and Herb Persillade, White Asparagus, Black Truffle Cabernet Sauvignon Demi-Glace (GF)

CHICKEN / PORK

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

SEAFOOD

- Roasted Seabass, Buratta Ravioli with Lemon and Arugula, Calabrian Grilled Broccolini, Tarragon and Mint Pesto, 12-Year Aged Balsamic
- Crispy Skin King Salmon, Jersey Royal Potatoes, Bacon Bundled Asparagus, Caper Cream Sauce (GF)

VEGETARIAN

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

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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.

COLORADO COMFORT

Cheddar Ale Soup V

MILLION DOLLAR HIGHWAY

White Asparagus Bisque, Chive Oil V GF

Served with Pancetta Crisp and Garlic Croutons	Baby Romaine Wedge, Crispy Speck, Oven Roasted Cherry
Wild Baby Arugula, Crumbled Goats Cheese, Rosemary Roasted Beets, Chili Spiced Piñon, Wildflower Honey Vinaigrette V GF	Tomato, Focaccia Crouton, Shaved Apple Smoked Cheddar, Charred Green Onion Buttermilk Dressing
Grilled Flat Iron, Braised Pearl Onions, Herbed Whiskey Butter GF	Spiced Hazelnut Crusted Scottish Salmon, Pickled Ginger and Pear Chutney, Pommery Mustard Velouté GF
Colorado Cornmeal Crusted Catfish Filets, Chipotle Dill Crema GF	Front Range Short Rib Pot Roast, Bourbon Spiked Natural Jus DF
Pilsner Brined Chicken, Charred Fennel and Citrus Vinaigrette DF	GF
Red Quinoa, Roasted Sweet Potatoes, Garbanzo beans, Baby Kale, White Balsamic Rosemary Vinaigrette VGN GF	Coq au Vin, Frenched Chicken Lollipops, Red Wine Jus, Baby Carrots, Pearl Onions DF GF
Maple and Bacon Roasted Brussels Sprouts DF GF	Wild Mushroom and Lentil Shepherd's Pie with Sweet Potato Mash Topping VGN GF
Smoked Cheddar Mashed Red Potatoes V GF	Raclette and Dijon Potatoes au Gratin V GF
Caramel Apple Bread Pudding with Whipped Cream V	Tri Color Roasted Cauliflower, Pinenuts, Sundried Tomato VGN
Mini White Mousse V GF	GF
\$95 Per Guest	Vanilla Panna Cotta with Pomegranate VGN GF
	Chouquette V
	<i>\$104</i> Per Guest

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	WARM SELECTIONS
Orange Sesame Chicken Salad Wonton Cup DF	Cabernet Short Rib Empanada, Roasted Garlic Jus
Chicken and Avocado Crema Taco	Peppercorn Beef Satay, Horseradish Aioli DF GF
Smoked Duck Mango Roulade	Tandoori Chicken Satay, Cucumber-Mint Raita GF
Chipotle Cherry Beef Tenderloin and Blue Cheese Tortilla Cup	Mini Chicken Tinga Burrito, Tomatillo Salsa
Beef on Parmesan Shortbread	Smoked Duck, Gouda, and Fig Stuffed Mushroom GF

Seared Ahi Wonton Cup DF	Coconut Shrimp, Orange Chia Marmalade DF
Shrimp Ceviche on Cucumber DF GF	Blackened Crab Cakes, Creole Remoulade
Prosciutto Wrapped Artichoke on Crostini Spiced Spaghetti Squash with Caramelized Onion and Pepitas on	Butternut Squash Arancini with Ricotta and Parmesan, Spicy Pomodoro V
Gluten Free Croutons V GF	Cranberry Brie Stuffed Jalapenos V GF
Goat Cheese and Fresh Pomegranate Crostini V	Wild Mushroom and Gruyere Tartlet V
Roasted Red Pepper Hummus, Cucumber Cup, Yellow Pepper Twist VGN GF	Mini Vegetable Wellington V
Vegetable Crudité in Wonton Cone, Herb Cream Cheese V	Spinach and Artichoke Tortilla Cup V
	\$9 Per Piece
59 Per Piece	

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.

CHILI COOKOFF	MAUI TAPAS
Smoked Brisket Chili DF GF	Seared Ahi Tuna on Cucumber Bites GF
Colorado Pork Green Chili DF GF	Mini Tofu Poke Cups VGN GF
Chicken and White Bean Chili DF GF	Pineapple Glazed BBQ Pork Ribs DF GF
Oyster Crackers, Corn Chips V	Huli-Huli Chicken Skewers, Fried Crispy Rice Noodles DF GF
Sour Cream, Jalapenos, Diced Onion, Shredded Cheddar Cheese	Roasted Uala Potatoes with Maui Grilled Onions VGN GF
Chef Lex's Buttermilk Cornbread, Sweet n Spicy Honey Butter V	\$36 Per Guest
\$36 Per Guest	

LITTLE ITALY

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

LOCAL CHARCUTERIE

Featuring Elevation, River Bear, and il Porcellino Cured Meats $\ensuremath{\mathsf{DF}}$ $\ensuremath{\mathsf{GF}}$

Three Cheese Tortellini, Lemon Rucola, Pomodorina Sauce, Shaved Parmesan V	Cornichons, Pepperoncini, Mixed Roasted Nuts, House Made Jams, Whole Grain Mustard VGN GF
Ground Beef Bolognese, Fusilli Pasta, Fresh Herbs and Pecorino	Artisan Bread, Rustic Bakery Rosemary Crisps and Lavosh DF V
Garlic Bread V	\$34 Per Guest
\$34 Per Guest	
ARTISAN CHEESE	CRUDITE DISPLAY
Display of Three Hand Selected Artisan Cheeses V GF	Cauliflower, Broccoli, Celery, Tri-Color Carrots, Cucumber,
Olives, Seasonal Jam and Spiced Nuts VGN GF Artisan Ciabatta, Rustic Bakery Rosemary Crisp and Lavosh V \$30 Per Guest	Roasted Sweet Peppers and Grape Tomatoes VGN GF Hummus, Fromage Blanc, Balsamic French Onion Dip V GF
	Rustic Bakery Rosemary Crisps, Naan Chips, Lavosh V

MINI DESSERT TABLE

Pick up to Three Mini Desserts

- Assorted Mini Tartlets (V)
- Baklava (V, CN)
- Financiers (V)
- Pastel de Natal (V)
- French Macaron (CN, GF, V)
- Assorted Mini Cheesecakes (V)
- Lava cakes (V)

\$24 Per Guest

Prices are subject to 27% taxable service charge and current Colorado sales tax of 8%. Fall / Winter menus are valid until March 31st 2026. 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

RABBIT EARS PASS

\$72 Per Guest	\$76 Par Guest
randa siin endedde roedd ei eine y G i	Bourbon Gingersnap Cream Puffs V
Kahlua Milk Chocolate Pot de Creme V GF	Jackfruit Meatballs, Shiitake Cream Sauce, Fried Sage V
Stout Braised Lamb Shoulder Sliders, Emmenthal, Arugula Pesto, Brioche Roll	Capers
Crispy Pickle Chips, Pimento Cheese V	Truffled Gnocchi Mac and Cheese, Smoked Salmon, Crispy
Roasted Cauliflower Hummus Jars, Crudite, Lemon Oil VGN GF	Kolsch Brined Chicken Lollipops, Caramelized Honey and Charred Fennel Jus DF
Gruyere and Prosciutto Panini	Bacon Wrapped Short Rib Bites, Stout Balsamic Glaze DF
Fat Tire French Onion Soup	Endive Boat, Pancetta, Fig, Gorgonzola, Sherry Vinaigrette GF

Experiences

\$64 Per Guest	Paired with Crème Brulée Foie Gras, Fresh Fig Tartar, Shiso Leaf Tempura
Stranahan's Colorado Whiskey - Denver, CO Paired with Shrimp Ceviche Martini, Roasted Honey Red Apple, Sweet and Spicy Citrus Coriander Jus	Paired with Curry Roasted Cauliflower, Toasted Naan, Nduja, Chutney Foothills Fire Red Ale
Leopold Brothers Rocky Mountain Peach Whiskey - Denver, CO Paired with Coffee and Chili Rub Lamb Lollipop and Arugula Pesto	Coastal Companion West Coast IPA
	Backcountry Buddy Hazy IPA Paired with Peri Peri Chicken Lollipops, Fried Leeks, Mango Aioli
Breckenridge Bourbon - Breckenridge, CO Paired with Elk Meatball Shooters and Cherry Demi-Glace	Fruity Flash Fruited Sour Paired with Bay Scallop Ceviche, Compressed Fruit, Serrano
Tincup American Rye - Tin Cup, CO Paired with Smoked Pork Belly Skewers, Pickled English Cucumbers and Fresno Peppers	Czech Dam Pilsner Paired with Bacon Wrapped Andouille Sausage with Creole Mustard
COLORADO WHISKEY PAIRING Featuring Colorado Local Distilleries	COLORADO BEER PAIRING Featuring Denver's Local Woods Boss Brewery
Enhance your reception with a fun and engaging experience. These pack 1.5 hours of service.	ages are crafted to excite and education your attendees. Stations are based o

\$58 Per Guest **BEER TASTING**

WHISKEY TASTING

Featuring Colorado Local Distilleries	Featuring Denver's Local Woods Boss Brewery
Tincup American Rye - Tin Cup, CO	Czech Dam Pilsner
Breckenridge Bourbon - Breckenridge, CO	Fruity Flash Fruited Sour
Leopold Brothers Rocky Mountain Peach Whiskey - Denver, CO	Backcountry Buddy Hazy IPA
Stranahan Colorado Whiskey - Denver, CO	Coastal Companion West Coast IPA
\$32 Per Guest	Foothills Fire Red Ale
	\$20 Per Guest

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: ChardonnaySilver Medal: Blanc de Blancs, Pinot Noir and Cabernet SauvignonBronze 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

SEASONAL WINE SERIES: DONINI COLLEZIONE

The story of Donini begins at the turn of the 20th century, in a trattoria located in Milano. Many of the regulars would stay after closing to chat with the owner, Signore Donini, while indulging in a good glass of wine. It was not long before he was appointed by his customers to select the best wines for their private cellars, and he began sourcing attractive ones to bear his own name. Later, his heirs decided to honor their father by trademarking Ca' Donini, and thus a commercial enterprise was born. They chose a butterfly as the brand logo, in honor of their father's passion for his butterfly collection.

Dinini Pinot Grigio | \$58 Bottle

Pale yellow color with a distinctive bouquet of wildflowers and hints of honey and bananas. This dry, but not excessively, wine is full flavor, soft but fresh and lively, with a pleasing, lingering aftertaste of ripe pears.

Donini Montepulciano | \$58 Bottle

Purple ruby color, fragrant and intense bouquet of plum preserve and wild cherries. A dry, full flavor wine with a pleasant, lingering aftertaste of dried fruits and toasted hazelnuts.

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.

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	REDS
La Vieille Ferme, Rosé, France \$70 Bottle	Rodney Strong, Cabernet Sauvignon, Sonoma County, California
Kendal Jackson, Chardonnay, Santa Rosa, California \$65 Bottle	\$92 Bottle
Mer Soleil 'Reserve', Chardonnay, Monterey Coast, California \$80	DAOU, Cabernet Sauvignon, Paso Robles, California \$75 Bottle
Bottle	Elouan, Pinot Nior, Oregon \$65 Bottle
Whitehaven, Sauvignon Blanc, Marlborough, New Zealand \$68 Bottle	Catena Vista Flores, Malbec, Mendoza, Argentina \$62 Bottle
	Joel Gott Palisades, Red Blend, California \$65 Bottle
Chateau Ste. Michelle, Riesling, Columbia Valley, Washington \$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

HAND CRAFTED MOCKTAILS

Butterfly Paloma | \$15 Per Drink

Rocky Ford Refresher | \$10 Per Drink

Patron Silver, Paloma Filthy Mix, Lime Juice, Sparkling Pink Grapefruit Juice	Watermelon, Lime, Basil, Simple & Soda
Espresso Martini \$15 Per Drink Patron Reposado, Cinnamon Syrup, Espresso Mix, Cold Brew	Summit Sipper \$10 Per Drink Peach Puree, Iced Tea, Lemonade & Orange
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	

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

SUPER-PREMIUM BAR

PREMIUM BAR

Features Tito's Vodka, Beefeater Gin, Bacardi Superior Rum,
Patron Silver Tequila, Jim Beam Bourbon & Teeling Small Batch
Irish | 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 | \$34 Per Guest

Each Additional Hour | \$16 Per Guest

LABOR CHARGES

Features Ketel One Vodka, Hendrick's Gin, Diplomático Reserva Exclusvia Rum, Don Julio Blanco Tequila, Maker's Mark Bourbon, Crown Royal Canadian, Jameson Irish & Del Maguey Vida Mezcal Super 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.	Bartender Fee \$200 Per Bartender Up to 3 hours
	Additional Hour Pre Bartender \$75 Per Bartender
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	

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 promotion a sense of balance and wellbeing. A simply way to enhance your attendee's self-care routine.

COLORADO WHISKFY 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 will 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.

MFOW 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.

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.

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.

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.

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.

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.

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.

Sunshine Walk

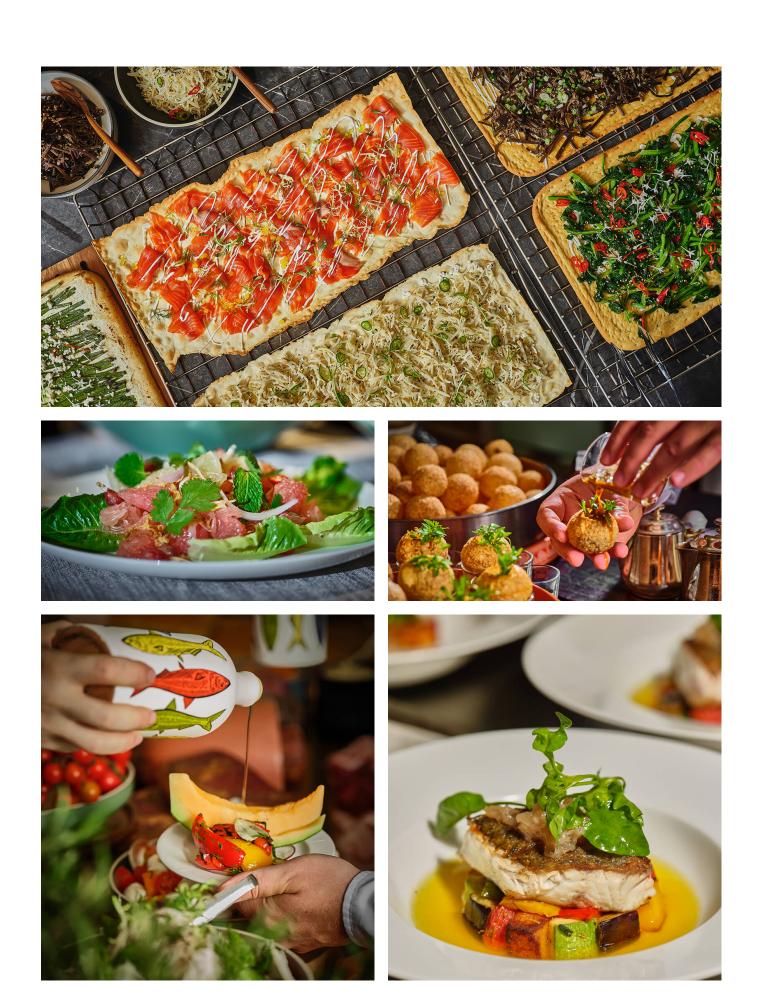
Sunshine walks provide a refreshing boost of vitamin D, improve mood, reduce stress, and promote overall mental and physical well-being, all while enjoying the outdoors on our 4th floor running track.

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

MEETING & EVENT MENUS GRAND HYATT DENVER