



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 \$54 per guest. Groups of 25 people or less must choose the Menu of the Day.

DURANGO - MONDAY & FRIDAY

- Chilled Juice Selection (GF, VGN)
- Sliced Watermelon, Blueberries and Seasonal Stone fruit (GF, VGN)
- Blueberry Danish, Lemon Poppy Seed Muffins (V)
- French Toast Bar (V)
Make your own French Toast with Challah French Toast, Chocolate Chips, Mixed Berries, Bananas, Candied Pecans, Chocolate Sauce, Whipped Cream, Warm Maple Syrup, Whipped Butter
- Scrambled Eggs (GF, V)
- Hickory Smoked Bacon (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

\$50 Per Guest

URBAN FARMER - WEDNESDAY & SUNDAY

- Chilled Juice Selection (GF, VGN)
- Sliced Cantaloupe, Blackberries, and Peaches (GF, VGN)
- Cinnamon Rolls, Peaches and Cream Muffin (V)
- Strawbery and Banana Greek Yogurt Smoothies (GF, V)
- Build your own Breakfast Skillet
Roasted Summer Squash and Baby Kale Hash, Hashbrowns,

ROCKY MOUNTAIN SUNRISE - TUESDAY & SATURDAY

- Chilled Juice Selection (GF, VGN)
- Sliced Honeydew, Grapes and Bananas (GF, VGN)
- Chocolate Croissant, Cherry Danish (V)
- Vanilla Greek Yogurt Parfaits with Fresh Berries and Udi’s Gluten Free Granola (GF, V)
- Campfire Taco Station
Make your own Tacos with Corn and Flour Blend Tortillas, Scrambled Eggs, Chorizo, Vegan Chorizo, Caramelized Onions and Peppers, Fresh Jalapenos, Cheddar Jack Cheese, Merf’s Hot Sauce, Salsa
- Coffee, Decaffeinated Coffee, and Hot Tea Selection
- Half & Half, 2% Milk, Almond Milk, Honey, White Sugar, Stevia, Sugar in the Raw and Splenda

\$50 Per Guest

CAPHILL - THURSDAY

- Chilled Juice Selection (GF, VGN)
- Sliced Pineapple, Strawberries and Bananas (GF, VGN)
- Kouign Amann, Mixed Berry Muffins (V)
- Build your own Overnight Oats (V)
House Made Hemp Seed Granola, Fresh Berries, Dark Chocolate Chips, Toasted Pecans and Honey

Scrambled Eggs, Chicken Sausage, Pork Sausage, Cheddar Cheese, 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

\$50 Per Guest

Mini Egg White Florentine Frittata Bites (GF, V)

Turkey Bacon (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

\$50 Per Guest

ALL AMERICAN BREAKFAST - EVERYDAY

Chilled Juice Selection (GF, VGN)

Sliced Melon, Pineapple, and Berries (GF, VGN)

Assorted Yogurts (V)

Pastry of the Day (V)

Hickory Smoked Bacon (GF, DF)

Chicken Sausage (GF, DF)

Cage Free Scrambled Eggs (GF, V)

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

\$56 Per Guest

Prices are subject to 27% taxable service charge and current Colorado sales tax of 8%.Spring / Summer menus valid until October 1st, 2024. 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 only sold as an addition to a Breakfast of the Day and the minimum order is equal to the guarantee for the meal.

BREAKFAST BUNDLES

The Boulder | \$18 Per Guest
Quiche Lorraine, Butter Croissants with Seasonal Jam, Fresh Berries (V)

The Ranch | \$18 Per Guest
Biscuits and Black Pepper Country Gravy, Whipped Butter and Seasonal Jam, Pork Sausage Patties (GF, DF) and Hash Browns (GF, VGN)

The Platte | \$18 Per Guest
Cage Free Scrambled Eggs (GF, V), Turkey Bacon (GF, DF) and Hash Browns (GF, VGN)

PARFAITS & HOT CEREALS

Greek Yogurt Parfait (GF, V) | \$12 Per Guest
Vanilla Greek Yogurt, Berries, Udi’s Granola

Overnight Oats (GF, VGN) | \$12 Per Guest
Bob's Red Mill Rolled Oats, Cinnamon, Honey, Blueberries, Almonds

Quinoa Porridge (V) | \$12 Per Guest
Red and White Quinoa (GF, VGN), 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 | \$12 Per Guest
Buttermilk Biscuits, Black Pepper Country Gravy, Whipped Butter and Assorted Jams

Breakfast Sandwich | \$12 Per Guest
English Muffin, Pork Sausage, Cage Free Eggs, 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 (V)

Pancakes (V) | \$12 Per Guest
Buttermilk Pancakes, Warm Vermont Maple Syrup, Mixed Berries, Whipped Butter

French Toast (V) | \$12 Per Guest
Challah French Toast, Maple 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.

KENOSHA PASS - EVERYDAY

Create Your Own Trail Mix
Dry Roasted Almonds, Toasted Pecans, House Made Granola, Dried Cherries, Coconut Flakes, M&Ms (V)

White Cheddar Popcorn (GF, V)

Lemon-Blueberry Infused Water (GF, VGN)

\$28 Per Guest

HEALTHY SHOTS - EVERYDAY

Heartbeet 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

Cherry Yogurt Parfaits, House Made Hemp Seed Granola (GF, V)

Peaches and Cream Coffee Cake (V)

Whole Stone Fruit (GF, VGN)

Lemon-Lime Infused Water (GF, VGN)

\$25 Per Guest

ESPRESSO BAR - WEDNESDAY & SUNDAY

Dark Chocolate Covered Almonds (GF, V)

Spinach Danish (V)

Matcha Madeleines (V)

Lemon-Cucumber Infused Water (GF, VGN)

\$25 Per Guest

ARTISAN TOAST STATION - TUESDAY & SATURDAY

Challah Avocado Toast with Everything Bagel Seasoning (V)

Challah Smoked Salmon Toast with Italian Cream Cheese and Dill

Top your Toast with Grape Tomatoes, Red Onion, Capers

Strawberry-Mint Infused Water (GF, VGN)

\$25 Per Guest

SUN SUMMIT BAKERY - THURSDAY

Brandied Peach and Brie en Croute (V)

Cinnamon Sugar Donut Holes, Chocolate and Raspberry Sauce (V)

Lemon Blueberry Scone (GF, V)

Raspberry-Lime Infused Water (GF, VGN)

\$25 Per Guest

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AFTERNOON BREAK OF THE DAY

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KENOSHA PASS - EVERYDAY

Create Your Own Trail Mix
Dry Roasted Almonds, Toasted Pecans, House Made Granola, Dried Cherries, Coconut Flakes, M&Ms (V)

White Cheddar Popcorn (GF, V)

Lemon-Blueberry Infused Water (GF, VGN)

\$28 Per Guest

HEALTHY SHOTS - EVERYDAY

Turmeric Tonic (GF, VGN)
Carrot, Pineapple, Lemon, Ginger, Black Pepper

Heartbeet Shot (GF, VGN)
Red Beets, Pomegranate, Lime, Black Pepper

Green Boost (GF, VGN)
Kale, Spinach, Apple, Cucumber, Mint, Spirulina

\$22 Per Guest

DIPS AND CHIPS - MONDAY & FRIDAY

Fire Roasted Tomato Salsa (GF, VGN)

Warm Elote Corn Fondue (V)

Traditional Hummus with Basil Infused Extra Virgin Olive Oil (GF, VGN)

SUMMER FUN - TUESDAY & SATURDAY

Lemon and Cherry Italian Ice Pops (GF, VGN)

Sliced Watermelon (GF, VGN)

White Cheddar Popcorn

Strawberry Lemonade (GF, VGN)

House Tortilla Chips, Toasted Naan, Carrots, Celery, and Peppers (V)

Lemon-Lime Infused Water (GF, VGN)

\$25 Per Guest

BALL PARK - WEDNESDAY & SUNDAY

Mini Game Day Hot Dogs with Ketchup, Mustard, Pickle Relish and White Onions

Pretzel Bites with Beer Mustard (V)

Cracker Jacks (GF, V)

Lemon-Cucumber Infused Water (GF, VGN)

\$25 Per Guest

\$25 Per Guest

COLORADO ARTISAN - THURSDAY

Individual Bags of Bison Jerky (GF, DF)

Chef Lex's Colorado Ale Rye Sourdough Boule, Whipped Butter (V)

Mouco Ashley Camembert Cheese (V), Grilled Peach and Bourbon Chutney (GF, VGN)

Fresco's Mango Agua Fresca (GF, VGN)

\$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 with Cream Cheese (V) | \$65 Per Dozen

Assorted Danish Croissants and Muffins (V) | \$65 Per Dozen

House Made Brownies (V) | \$65 Per Dozen

House Made Blondies (V) | \$65 Per Dozen

Lemon Bars (V) | \$65 Per Dozen

Chef Lex's House Made Cookies (V) | \$65 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

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 Canyon Potato Chips (GF, VGN) | \$8 Each
Kettle Olive Oil and Sea Salt, Hickory Barbeque, Sea Salt & Vinegar

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) | \$65 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

4 Hours | \$42 Per Guest

2 Hours | \$34 Per Guest

COFFEE & TEA

Regular and Decaffeinated Coffee | \$120 Per Gallon

Hot Tea | \$120 Per Gallon

Iced Tea | \$75 Per Gallon

Lemonade | \$75 Per Gallon

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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SPECIALTY BEVERAGES

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

Bottled Iced Tea and Lemonade | \$8 Each

HYDRATION STATION

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



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 \$73 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

Penne Pasta Salad, White Balsamic Vinaigrette, Kalamata Olives, Basil, Red Peppers (V, DF)

Baby Arugula, Crumbled Goat Cheese, Spiced Pecans, Strawberries, Lemon Champagne Vinaigrette (GF, V)

Black Peppercorn Crusted Pork Loin with Palisade Peach and Bourbon Mostarda (GF, DF)

Pilsner Brined Chicken Breast, Heirloom Tomato and Roasted Shallot Coulis (DF)

Brussels Sprouts Hash with Corn, Black Beans, and Onions (GF, VGN)

Garlic & Herb Roasted Marble Potatoes (GF, VGN)

Cappuccino Cheesecake (V)

\$67 Per Guest

GRAND MESA - WEDNESDAY & SUNDAY

Roasted Chicken Tortilla Soup, Crisp Tortilla Strips (GF)

Colorado Cobb with Chopped Romaine, Roasted Sweet Corn, Black Beans, Grape Tomatoes, Bleu Cheese, Chopped Bacon, Avocado Ranch (GF, V)

Ancho Marinated Chicken Lollipop, Chile Verde with Pepitas (GF, DF)

Colorado Red Salt Beef Medallions, Grand Steak Sauce (GF, DF)

Hatch Green Chile Mac n Cheese (V)

Garlic Sautéed Green Beans (GF, VGN)

ASIAN FUSION - TUESDAY & SATURDAY

Korean Potato Salad (GF, V)

Mixed Greens, Sliced Cucumber, Bell Peppers, Shredded Carrot, Sriracha Peanuts, Mango Cilantro Vinaigrette (GF, VGN)

Kimchi (GF, VGN)

Beef Bulgogi (DF)

Jasmine Rice (GF, VGN)

Ginger-Miso Glazed Salmon (GF, DF)

Spicy Vegetable Udon (VGN)

Ube Brownies (V)

\$67 Per Guest

MEDITERRANEAN - THURSDAY

Mezza Platter (VGN)

Roasted Eggplant Baba Ganoush, Traditional Hummus, Pita Bread, Seasonal Vegetables

Baby Spinach, Feta, Artichoke Hearts, Grape Tomatoes, Pepperoncini, Greek Olives, Cucumber, White Balsamic (GF, V)

Za'atar Chicken Breast, Lemon Oregano Vinaigrette (GF, DF)

Smoked Paprika Roasted Mahi Mahi, Olive Tapenade (GF, DF)

Vegetable Souvlaki with Onions, Peppers, Summer Squash, and Zucchini (GF, VGN)

Prickly Pear Mousse (GF, V)

\$67 Per Guest

Cous Cous with Lemon, Capers, Spinach, Feta (V)

Baklava (V)

\$67 Per Guest

GARDEN OF THE GODS – EVERYDAY

Chicken Noodle Soup (DF)

Tomato Basil Soup (GF, VGN)
Oyster Crackers

Create Your Own Salad
Mixed Spring Greens, Spinach & Arugula, Romaine (GF, VGN) Grape Tomatoes, Cucumber, Shredded Carrots Hard Boiled Eggs, Garbanzo Beans Feta, Parmesan, Focaccia Croutons, Sunflower Seeds, Dried Strawberries White Balsamic Dressing, Caesar Dressing, Ranch Dressing

Planners Choice of Two Meats
Grilled Beef Flank Steak (GF, DF) Citrus Herb Chicken Breast (GF, DF) Garlic Herb Marinated Shrimp (GF, DF)

Planners Choice of One Vegetarian Option
Roasted Tofu (GF, VGN) Marinated Mushrooms (GF, VGN)

Warm Peach Cobbler with Whipped Cream (V)

\$70 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

Baby Spinach, Heirloom Cherry Tomatoes, Brioche Crouton, Crumbled Chevre, Cherry Champagne Vinaigrette (GF, V)

Smoked Sea Salt Crusted Beef Sirloin, Creme Fraiche Whipped Yukon's, Garlic Roasted Asparagus, Balsamic Glaze (GF)

Dark Chocolate Espresso Tart, Raspberries (V)

\$67 Per Guest

LUNCH TWO

Crisp Romaine, Focaccia Croutons, Shaved Parmesan, Caesar Dressing

Sherry and Thyme Chicken Breast, Black Pepper Manchego Creamy Orzo, Olive Oil Sauteed French Green Beans, Red Pepper Romesco

Lemon Italian Cream Cake, Strawberries (V)

\$60 Per Guest

LUNCH THREE

Baby Spring Greens, Sriracha Peanuts, Shredded Carrots, Sliced Cucumber, Mango Papaya Vinaigrette (GF, VGN)

Sesame Crusted Salmon, Sauteed Bok Choy and Shitake Mushrooms, Steamed Jasmine Rice, Ginger Glaze (GF, DF)

LUNCH FOUR

Baby Arugula and Kale, Roasted Sweet Corn, Julienne Jalapeno, Cotija, Chipotle Lime Crema (GF, V)

Ancho Cherry Crusted Flat Iron Steak, Squash Calabacitas, Roasted Peruvian Potatoes, Ancho Lime Vinaigrette (GF, DF)

Thai Tea Custard, Brown Butter Crumble (V, GF)

\$62 Per Guest

Tres leches cake with Seasonal Fruit (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

- Peppadew, Tofutti, Lemon, Chive (GF, VGN)
- Black Bean and Corn Tostada (GF, VGN)
- Roasted Red Pepper Hummus, Cucumber Cup, Yellow Pepper Twist (GF, VGN)
- Apple Brie on Toasted Brioche (V)
- Vegetable Crudite in Wonton Cone, Herb Cream Cheese (V)
- Tomato Mozzarella Stack (V)
- Beef Tenderloin and Cherry Jam on Crostini
- Beef Tenderloin on Polenta (GF)
- Mini Antipasto Skewer (GF)
- Ahi Tartare Spring Roll Cone (DF)
- Smoked Salmon Mousse on Crostini
- Miso Shrimp on Rice Cracker (GF)
- Asian Chicken Spring Roll Cup
- Chicken and Poblano Phyllo Cup

WARM SELECTIONS

- Spinach, Sundried Tomato, Tofutti Stuffed Crimini Mushroom (GF, VGN)
- Mac and Cheese Popper (V)
- Parmesan and Mushroom Polenta Bites, Spicy Marinara (GF, V)
- Boursin Stuffed Artichoke Fritter, Pesto Aioli (V)
- Caramelized Onion and Gruyere Quiche Tartlet (V)
- Beef Barbacoa Tortilla Crisp (DF)
- Prickly Pear BBQ Beef Meatball
- Malaysian Beef Satay, Spicy Peanut Sauce (DF)
- Tandoori Chicken Satay, Cucumber-Mint Raita (GF)
- Chicken Tinga Croquette, Cilantro Lime Crema
- Cashew Chicken Spring Roll, Sweet Chile Hoisin
- Chile Salmon Satay, Orange Honey Glaze (GF)
- Bacon Wrapped Shrimp Casino, Bourbon Peach Glaze (GF, DF)
- Crab Cakes, Remoulade

Smoked Duck Mango Roulade

\$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.

SHELLFISH BAR

Based on 4 pieces per person For an Elevated Experience, Add on a Custom Ice Sculpture for \$750 per Display

Jumbo Lemon Shrimp (GF, DF)

Snow Crab Claws (GF, DF)

White Wine Braised Prince Edward Island Mussels (GF, DF)

Served with Cocktail Sauce, Lemons, Tobasco (GF, V)

\$32

Per Guest

ROCKY MOUNTAIN PASTA

For an Elevated Experience, add a Chef Attendant to prepare these creations in front of your guest

Ground Lamb Bolognese, Pipette Pasta, Fresh Herbs and Pecorino

Hot Smoked Salmon, Penne Pasta and Basil Pistou (DF)

Pasta Primavera, English Peas, Summer Squash, Spring Onions, Grape Tomatoes, Greek Yogurt and Parmigiano-Reggiano (V)

Garlic Bread (V)

\$28

Per Guest

CHARCUTERIE

Display of Three Hand Selected Artisan Cured Meats (GF, DF)

Cornichons, Pepperoncini, Mixed Roasted Nuts and Seasonal Mustard (GF, V)

Artisan Bread, Rustic Bakery Rosemary Crisps and Lavosh (DF, V)

STREET TACOS

Achiote Grilled Skirt Steak (GF, DF)

Cilantro Lime Marinated Steelhead Trout (GF, DF)

Ancho Spiced Garbanzo Bean and Mushrooms (GF, VGN)

Grilled Peach Salsa and Fire Roasted Heirloom Tomato Salsa (GF, VGN)

Lime Wedges, Green Onion, Shredded Cabbage, Avocado Lime Aioli (GF, V)

Raquelitas Corn-Flour Blended Tortillas and Tortilla Chips (V)

\$28

Per Guest

COLORADO GRAZING TABLE

Seasonal Selection of Raw and Roasted Vegetables, Fresh Fruit, and Housemade Pickles (GF, VGN)

Two Selections of Local Artisanal Cheeses and Queso Campesino Fondue (GF, V)

Elevation Salami, River Bear Coppa (GF, DF)

Mady Beer Mustard, Colorado Wildflower Honey, Lazo Chimichurri (GF, V)

Raquelitas Black Bean Tortilla Chips, Artisan Bread, and Flatbread Crackers (V)

\$32

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 Lavosh (V)

\$26

Per Guest

\$28 *Per Guest*

SPRING MARKET

Cauliflower, Broccoli, Celery, Heirloom Baby Rainbow Carrots, Local Cucumber, Red Peppers, and Heirloom Cherry Tomatoes (GF, VGN)

Hummus, Colorado Ale Onion Dip, Creamy Sundried Tomato Ranch Dip (GF, V)

Chile Spiced Pistachios, Rustic Bakery Rosemary Crisps, Naan Chips, Lavosh (V)

\$24 *Per Guest*

MINIATURE SWEET TREATS

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

Cream Puffs (V)

Creme Brulee Dessert Shots (V)

French Petit Four (V)

Mini Assorted Tarts (V)

French Macaron (V)

Assorted Mini Cookies (V)

Fev’co Local Chocolate Bon Bons (GF)

Brownies (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.

BACKYARD BBQ

Grilled Green Tomatoes, Burrata Cheese, Balsamic Reduction, Pine Nuts (GF, V)

Grilled Chicken, Colorado Bourbon BBQ (GF, DF)

Honey Mustard Glazed, Salmon (GF, DF)

Grilled Corn, Herb Brown Butter (V, GF)

Chocolate Pudding Trifle (GF, V)

\$72 *Per Guest*

THE GRAND LUAU

Minimum of 25 guests

Hawaiian Macaroni Salad (V)

Slow Roasted Kalua Pork, Firecracker Aioli (GF, DF)
For 100 Guests or more, Elevate this Display with a Whole Suckling Pig! Chef Attendant Required

Grilled Hawaiian Veggie Skewers (GF, VGN)

Coconut and Pineapple Fried Rice (GF, V)

Hawaiian Sweet Rolls and Whipped Butter (V)

Pineapple Upside-Down Cake (V)

\$80 *Per Guest*

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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 Salmon Pinwheel, Dill Creme Fraiche

- Breckenridge Bourbon
Paired with Habanero Peach Glazed Chicken Lollipop

- Leopold Brothers Rocky Mountain Peach Whiskey
Paired with Habanero Peach Glazed Chicken Lollipop

- Stranahan's Colorado Whiskey
Paired with Coconut Chicken Satay, Luxardo Sweet and Sour Sauce

\$60 Per Guest

COLORADO BEER PAIRING

- Upslope Lager
Paired with Spicy Beef Brisket, Cornbread, Pickled Okra

- DBC Juicy Freak IPA
Paired with Pakora Fritter with Mango Chutney

- Avery White Rascal
Paired with Chimayo Shrimp Kebab, Avocado Lime Aioli

- Great Divide Denver Pale Ale
Paired with Chicken and Green Chili Empanada, Red Pepper Chimichurri

- Left Hand Death by Disco Porter
Paired with Char Siu Pork Belly Bao, Daikon Slaw

\$52 Per Guest

WHISKEY TASTING

- Tincup American Rye

- Breckenridge Bourbon

- Leopold Brothers Rocky Mountain Peach Whiskey

- Stranahan Colorado Whiskey

\$32 Per Guest

BEER TASTING

- Upslope Lager

- DBC Juice Freak IPA

- Avery White Rascal

- Great Divide Denver Pale Ale

- Left Hand Death by Disco Porter

\$17.50 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

Baby Spinach and Frissee, Sweet Peppers, Chili Roasted Cauliflower, Pepitas, Goats Cheese, Fresno Orange Vinaigrette (GF, V)

Ancho Rubbed Flat Iron, Roasted Baby Squash, Yukon Oaxaca Galette, Sundried Tomato Chimichurri (GF)

Lemon Cheesecake with Strawberry Rhubarb Compote (V)

\$82 Per Guest

DINNER TWO

Mixed Arugula and Red Cabbage, Ginger Roasted Sweet Potatoes, Spiced Cashews, Panelo Cheese, Scallion, Papaya Rum Vinaigrette (GF, V)

Jerk Marinated Chicken Breast, Coconut Rice, Grilled Asparagus, Pineapple Mango Salsa

Jamaican Rum Cake with Pineapple Compote (V)

\$74 Per Guest

DINNER THREE

Arcadian Mixed Greens, Strawberry, Camembert Wedge, Toasted Almonds, Brioche Crouton, Champagne Vinaigrette (V)

Dijon Herb Baked Salmon, Roasted Cauliflower Puree, Marble Potatoes, Haricot Vert, Charred Lemon and Shallot Vinaigrette (GF)

Triple Chocolate Mousse with Fresh Berries (V)

\$76 Per Guest

DINNER FOUR

Romaine Hearts, Crispy Pancetta, Cucumber, Irish Cheddar, Blistered Cherry Tomatoes, Creamy Herb Dressing (GF)

Murray River Salt Crusted Strip Steak, Horseradish Whipped Yukon Gold Potato, Charred Broccolini, Grand Steak Sauce (GF)

Carrot Cake with Cream Cheese Frosting (V)

\$78 Per Guest

ALTERNATIVE OPTIONS

Balsamic Roasted Eggplant, Heirloom Tomato and Garbanzo Hash, Mushroom Ragu, Basil (GF, VGN)

Za’atar Roasted Cauliflower, Quinoa Pilaf, Pearl Onion, Red Pepper, and Brussels Sprout Hash, Tahini, Lemon Vinaigrette (GF, VGN)

Mushroom and Cabbage Lo-Mein, Edamame, Sugar Snap Peas, Seasonal Vegetables, Chili Crisp (VGN)

Chickpea and Basmati Stuffed Pepper, Lemon Roasted Eggplant and Brussels Sprout Hash, Roasted Tomato Coulis (GF, VGN)

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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

PLANNER'S CHOICE APPETIZER

Jumbo Scallop, Sweet Corn Puree, Crispy Pancetta (GF)

Burrata Ravioli with Lemon and Arugula, Pine nuts, Olive Oil, Fleur de Sel (V)

selections is provided for your guest

3. Specially trained servers take your guests' orders as they are seated.

PLANNER'S CHOICE SALAD

Baby Tuscan Greens, Spiced Marcona Almond, Heirloom Carrot Ribbons, Orange and Rosemary Roasted Grapes, Shaved Manchego, Ancho Chile and Raspberry Vinaigrette (GF, V)

Baby Arugula and Kale, Strawberry Dust, Goat Cheese Emulsion, Pistachio Crumble, Honey Champagne Vinaigrette (GF, V)

Romaine Heart Wedge, Whipped Gorgonzola Dulce, Blistered Heirloom-Cherry Tomatoes, Crispy Pancetta, Hard-Boiled Egg, Scallion, Roasted Shallot and Dill Dressing (GF)

Watermelon Gazpacho, Cucumber, Balsamic Pearls (GF, VGN)

INDIVIDUAL GUESTS' CHOICE ENTREE

SEAFOOD
- Seared Halibut, Lemon Roasted Marble Potatoes, Charred Kalettas with Confit Cipollini Onion, Warm Pancetta Vinaigrette (GF, DF) - Hemp Seed Crusted Tuna, Red and White Quinoa Pilaf, Garlic Wilted Greens, Roasted Yellow Pepper Vinaigrette and Dill Oil (GF, DF)

CHICKEN / PORK
- Lemon and Thyme Roasted Half Chicken, Zucchini and Parmesan Potato Roesti, Sea Salt and Garlic French Green Bean Bundle, Pancetta Supreme - Stem Cider Glazed Iberico Secreto, Smoked Paprika Broccolini, Manchego Whipped Potatoes, Whole Grain Mustard Jus (GF)

BEEF
- Wagyu Bavette Steak, Muenster and Colby Potato au Gratin, Roasted Asparagus, Bourbon Peppercorn Demi-Glace (GF) - Reverse Seared Bone-In Filet, Golden Fondant Potatoes, Haricot Vert, Crème Fraiche Pan Sauce (GF)

VEGETARIAN
- Umami Ramen Bowl, Roasted Mushroom, Marinated Tofu, Chili Crisp, Chickpeas, Bean Sprouts, Noodles, Soft Boiled Egg (V) - Vegetable Paella, Saffron Bomba Rice, Vegan Chorizo, Charred Tomato, Wild Mushrooms, Baby Kale, Summer Squash, Lemon "Aioli" (GF, VGN)

PLANNER'S CHOICE DESSERT

Passion Fruit Panna Cotta with Toasted Coconut and Mango Compote (GF)

Flourless Chocolate Cake with Raspberry Sauce (GF, V)

Grilled Buttermilk Pound Cake with Whip Cream and Strawberries (V)

\$120 Per Guest

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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.

PEARL STREET GRILL

Grilled Peach, Fresh Mozzarella, and Heirloom Tomato Caprese, Balsamic and Extra Virgin Olive Oil (GF, V)

Baby Spring Greens, Red Onion, Focaccia Croutons, Cucumber,

THE FRONT RANGE

Elote Corn Chowder (GF, V)

Baby Spring Mix, Toasted Almonds, Dried Blueberries,

Grape Tomatoes, Red Wine and Oregano Vinaigrette (V)

Seared Mahi Mahi, Charred Tomato, Olive and Caper Vinaigrette (GF, DF)

Grilled Beef Medallions, Grilled Lemon, Garlic and Rosemary Confit (GF, DF)

Grilled Eggplant with Sauteed Garbanzo Beans, Arugula, and Sundried Tomato, Shaved Pecorino (GF, V)

Roasted Cippolini Onions, Grape Tomatoes, Crimini Mushrooms, and Zucchini (GF, VGN)

Herb and Garlic Roasted Marble Potatoes (GF, V)

Lemon Streusel Cake (V)

Summer Melon Panna Cotta (GF, V)

\$94 Per Guest

Crumbled Goats Cheese, Citrus Sherry Vinaigrette (GF, V)

Seared Chicken Breasts, Tarragon Vinaigrette (GF, DF)

Grilled Flat Irons with Charred Sweet Corn and Cilantro Relish (GF, DF)

Seared Black Bean Cake, Blistered Heirloom Cherry Tomatoes and Caramelized Sweet Onions (GF, VGN)

Sauteed Baby Summer Vegetables (GF, VGN)

Herb Roasted Fingerling Potatoes (GF, VGN)

Angel Food Cake with Seasonal Fruit (V)

Cream Puffs (V)

\$92 Per Guest

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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 | \$50 Bottle
Creamy with aromas of lavender and hints of cinnamon,

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

nutmeg and lemon cream

Canvas Chardonnay, California | \$50 Bottle
Freshness and richness of pure fruit woven beautifully with subtle, toasty oak.

Canvas Pinot Noir, California | \$50 Bottle
Aromas of vivid red fruit with hints of spice that complement the lithe texture.

Canvas Cabernet Sauvignon, California | \$50 Bottle
Subtle hints of oak and spice married with lively tannins.

Canvas Brut, Blanc Da Blancs, Italy | \$50 Bottle
Fresh flavors, flower and fruity aromas with delicate hints of unique golden apple.

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.

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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.

SPARKLING

E. & J. Gallo Winery, LAMARCA, Sparkling | \$62 Bottle

WHITES & ROSE

Chateau Ste. Michelle, Riesling, Columbia Valley, Washington | \$58 Bottle

Castello Banfi, Pinot Grigio, Tuscan, Italy | \$60 Bottle

The Crossing, Sauvignon Blanc, Marlborough, New Zealand | \$65 Bottle

Yealands, Sauvignon Blanc, New Zealand | \$55 Bottle

Hess Collection Napa, Chardonnay, Napa Valley, California | \$68 Bottle

Chapoutier Belleruche, Rose, Rhone, France | \$60 Bottle

REDS

Boen, Pinot Noir, California | \$65 Bottle

Finca el Origen Reserva, Malbec, Uco Valley, Mendoza, Arentina | \$65 Bottle

DAOU, Cabernet Sauvignon, Paso Robles, California | \$75 Bottle

Caymus Bonanza, Cabernet Sauvignon, California | \$60 Bottle

1000 Stories, Zinfandel, Mendocino, California | \$65 Bottle

The Pundit, Syrah, Columbia Valley, Washington | \$60 Bottle

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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 \$50 per bartender per hour.

HOST SPONSORED BAR PER PERSON

Full Bars include Liquor, Domestic/Imported/Specialty Beer, Wine, Soft Drinks, Juices, Mixers and Bottled Water and appropriate garnishes.

SIGNATURE BAR

Features Conciere Brand Vodka, Gin, Silver Rum, Silver Tequila, Bourbon, Whiskey & Scotch

First Hour | \$28 Per Guest

Each Additional Hour | \$14 Per Guest

PREMIUM BAR

Features Tito's Vodka, Beefeater Gin, Cruzan Rum, Sauza Gold Tequila, Jim Beam Bourbon and Jameson Irish

SUPER-PREMIUM BAR

Features Ketel One Vodka, Tanqueray Gin, Bacardi Superior Rum, Don Julio Blanco Tequila, Woodford Reserve Bourbon and Crown Royal Canadian

First Hour | \$32 Per Guest

First Hour | \$38 Per Guest

Each Additional Hour | \$16 Per Guest

Each Additional Hour | \$18 Per person

HOSTED BAR PER DRINK

Charges are based on the actual number of drinks consumed.

LABOR CHARGES

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

Additional Hour Pre Bartender | \$50 Per Bartender

Signature Cocktails | \$13 Drink
Conciere Brand Vodka, Gin, Silver Rum, Silver Tequila, Bourbon, Whiskey & Scotch

Premium Cocktails | \$14 Drink
Tito's Vodka, Beefeater Gin, Cruzan Rum, Sauza Gold Tequila, Jim Beam Bourbon and Jameson Irish

Super-Premium Cocktails | \$16 Drink
Ketel One Vodka, Tanqueray Gin, Bacardi Superior Rum, Don Julio Blanco Tequila, Woodford Reserve Bourbon and Crown Royal Canadian

Domestic Beer | \$9 Drink
Bud Light, Coors Light

Premium and Imported Beer | \$10 Drink
Blue Moon, Corona, Stella and Odell 90 IPA

White Claw Hard Seltzer | \$10 Drink
Black Cherry & Lime

Canvas Wines by Michael Mondavi | \$13 Drink
Canvas by Michael Mondavi - Pinot Grigio, Chardonnay, Pinot Noir and Cabernet Sauvignon

Featured Seasonal Wines | \$14 Drink
Charles Woodson's Intercept 2020 Chardonnay and 2019 Red Blend

Still and Sparkling Water | \$7.50 Drink

Soft Drinks | \$7.50 Drink

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