



## 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

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Breakfast Sandwich | \$12 Per Guest

English Muffin, Pork Sausage, Cage Free Eggs, Cheddar Cheese

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Breakfast Burrito | \$12 Per Guest

Soft Tortillas filled with Scrambled Eggs, Bacon, Potatoes and Cheddar Cheese. Served with Sour Cream and House Made Salsa

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Donut Holes (V) | \$12 Per Guest

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

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Pancakes (V) | \$12 Per Guest

Buttermilk Pancakes, Warm Vermont Maple Syrup, Mixed Berries, Whipped Butter

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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)

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White Cheddar Popcorn (GF, V)

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Lemon-Blueberry Infused Water (GF, VGN)

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**\$28** Per Guest

### THE ORCHARD - MONDAY & FRIDAY

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

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Peaches and Cream Coffee Cake (V)

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Whole Stone Fruit (GF, VGN)

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Lemon-Lime Infused Water (GF, VGN)

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**\$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

## 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

## 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

## 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

## 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)

## 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)

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

Lemon-Lime Infused Water (GF, VGN)

**\$25** Per Guest

### SUMMER FUN - TUESDAY & SATURDAY

Lemon and Cherry Italian Ice Pops (GF, VGN)

Sliced Watermelon (GF, VGN)

White Cheddar Popcorn

Strawberry Lemonade (GF, VGN)

**\$25** Per Guest

Kale, Spinach, Apple, Cucumber, Mint, Spirulina

**\$22** 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

### SNACKS

Chex Mix (V) | \$7.50 Each

Mixed Nuts (GF, VGN) | \$7.5 Each

Trail Mix (V) | \$7.5 Each

White Cheddar Popcorn (GF, V) | \$7.5 Each

Whole Fruit (GF, VGN) | \$65 Per Dozen

### 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 Canyon Potato Chips (GF, VGN) | \$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

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 | \$7.5 Each

Still Water & Sparkling Water | \$7.5 Each

Bubly Sparkling Water | \$7.5 Each

### SPECIALTY BEVERAGES

Rocky Mountain Sodas | \$8 Each

Root Beer, Cola, Ginger Beer, Peaches and Cream, Grape, Lemon-Lime, Blackberry

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

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## LUNCH OF THE DAY

A part of Hyatt's menu of the day program, our lunch of the day is designed to make planning your event easy - and it's the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren't repeating options. All prices noted are for the designated day only, if chosen on an alternate day, price will be \$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)

Key Lime Raspberry 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 Sauteed Green Beans (GF, VGN)

Prickly Pear Mousse (GF, 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

### 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)

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

Baklava (V)

**\$67** Per Guest

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)

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

**\$62** Per Guest

### 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)

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

Smoked Duck Mango Roulade

**\$8** Per Piece

### 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

**\$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.

### STREET TACOS

Achiote Grilled Skirt Steak (GF, DF)

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Cilantro Lime Marinated Steelhead Trout (GF, DF)

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Ancho Spiced Garbanzo Bean and Mushrooms (GF, VGN)

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

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

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

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**\$28** Per Guest

### ARTISAN CHEESE

Display of Three Hand Selected Artisan Cheeses (GF, V)

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Olives, Seasonal Jam and Spiced Nuts (GF, VGN)

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Artisan Ciabatta, Rustic Bakery Rosemary Crisp and Lavosh (V)

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**\$26** Per Guest

### COLORADO GRAZING TABLE

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

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

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Elevation Salami, River Bear Coppa (GF, DF)

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

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

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**\$32** Per Guest

### CHARCUTERIE

### 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)

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Snow Crab Claws (GF, DF)

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

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

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**\$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

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

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

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Garlic Bread (V)

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**\$28** Per Guest

### SPRING MARKET

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

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

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

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**\$24** Per Guest

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)

**\$28** 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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## SWEET STATIONS

Enhance your reception with an indulgent sweet. These packages are crafted to your guests. Enjoy an upgraded after dinner drink as well! Stations are based on 1.5 hours of service.

### 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

French Macaron (V)

### GOURMET COFFEE STATION

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

Chef's House Made Hot Chocolate

Whipped Cream, Chocolate Shavings and Marshmallows

Vanilla Syrup and Caramel Sauce

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

Assorted Mini Cookies (V)

**\$22** Per Guest

Fev'co Local Chocolate Bon Bons (GF)

Brownies (V)

**\$26** 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 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 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 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)

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

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

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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 selections is provided for your guest
  3. Specially trained servers take your guests' orders as they are seated.
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### 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)

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

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

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### PLANNER'S CHOICE APPETIZER

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

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

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

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### 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)

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#### 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)

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#### 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)

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#### 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)

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## PLANNER'S CHOICE DESSERT

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

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Flourless Chocolate Cake with Raspberry Sauce (GF, V)

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

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**\$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)

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Baby Spring Greens, Red Onion, Focaccia Croutons, Cucumber, Grape Tomatoes, Red Wine and Oregano Vinaigrette (V)

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

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

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

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

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Herb and Garlic Roasted Marble Potatoes (GF, V)

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Lemon Streusel Cake (V)

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Summer Melon Panna Cotta (GF, V)

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**\$94** Per Guest

### THE FRONT RANGE

Elote Corn Chowder (GF, V)

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Baby Spring Mix, Toasted Almonds, Dried Blueberries, Crumbled Goats Cheese, Citrus Sherry Vinaigrette (GF, V)

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Seared Chicken Breasts, Tarragon Vinaigrette (GF, DF)

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

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

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Sautéed Baby Summer Vegetables (GF, VGN)

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Herb Roasted Fingerling Potatoes (GF, VGN)

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Angel Food Cake with Seasonal Fruit (V)

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Cream Puffs (V)

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**\$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, 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.

### SEASONAL WINE SERIES: CHARLES WOODSON'S INTERCEPT

Charles Woodson's Intercept is develop to complement Charles' distinct preferences. He prefers medium-bodied Pinot Noir, a Cab with approachable tannins, and Red Blends with a long, lingering finish. These wines that are bold and expressive - while being authentic to the places they're from. Charles Woodson's Intercept supports Hyatt's "Change Starts Here" Initiative to support and celebrate African American Owned Business in the Community.

Charles Woodson's Intercept 2020 Chardonnay, Monterey County | \$60 Bottle  
Aromas of blackberry preserves, sweet tobacco, and caramelized sugar. This wine is full bodied with fine grained tannins and a long spicy finish.

Charles Woodson's Intercept 2019 Red Blend, Paso Robles | \$60 Bottle  
A medium bodied chardonnay with notes of ripe peaches, shortbread, and creamy lemon curd. This wine has bright acidity with a lingering toasted oak finish.

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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

WHITES & ROSE

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

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

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

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

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

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

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

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## REDS

Boen, Pinot Noir, California | \$65 Bottle

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

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

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

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

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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

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Each Additional Hour | \$14 Per Guest

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### PREMIUM BAR

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

First Hour | \$32 Per Guest

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Each Additional Hour | \$16 Per Guest

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### 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 | \$38 Per Guest

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Each Additional Hour | \$18 Per person

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## HOSTED BAR PER DRINK

Charges are based on the actual number of drinks consumed.

### 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

## LABOR CHARGES

Bartender Fee | \$200 Per Bartender

Up to 3 hours

Additional Hour Pre Bartender | \$50 Per Bartender

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