



Hyatt Regency Aurora-Denver Conf.
Ctr. Fall/Winter

Chef & Partners

Executive Chef Emerson Lembke

"One cannot think well, love well, sleep well, if one has not dined well"

-Virginia Woolf

Due to the fluctuating cost of food items and availability, menu items and prices are subject to change within thirty (30) days of the event.

Partner: Haystack

Location: Longmont, Colorado

Partner: Jim Schott

Back in 1988, founder Jim Schott and his wife bought five goats (four does and a buck) and cultivated a modest 6-acre farmstead in Niwot, Colorado. Haystack Mountain lay in view just to the north, and after he'd made his first delicious chevre, Jim couldn't think of a better emblem for what he set out to build.

Products: Fresh Boulder Chevre with Assorted Flavors, Bloomy Rind, Monterey Jack and Aged Cheeses.

Partner: The Polodori Family

Location: Denver, Colorado

Partner: Polidori is the oldest sausage manufacturer in Colorado that is still family owned. Steve and Melodie are 4th generation Polidori's who have continued on with their Great Grandmother's recipes. Work hard and play hard is a common theme around our office. It shows the quality of our product and the professionalism of our team. We are all proud to be a part of the Polidori Family!

Partner: The Iannacito Family

Location: Denver, Colorado

Partner: The Iannacito Family

Started in 1929 by Salvatore (Sam) Iannacito, working with local farmers and hauling a full line of produce and vegetables to the old City Market. Sam sold these fruits and vegetables from his wagon. Sam's son, Richard, started his own wholesale operation in Denargo Market specializing in tomatoes. The company incorporated in 1965. Richard, with the help of his wife, Patricia, built a 30,000 square foot facility in 1982. The location is northeast of Denargo Market at 5105 Cook Street and has eight refrigeration rooms, each capable of holding two semi-loads.

Products: Tomatoes, Celery, Zucchini, Bell Peppers, Apples, Honeydew and Canteloupe.

Partner: Boulder Natural Meats

Location: Denver, Colorado

Partner: Boulder Natural Meats is a Colorado owned and operated Poultry processing company in business since 1985. Customer

Products: Sausage

Partner: MouCo Cheese Company

Location: Fort Collins, Colorado

Partner: MouCo started crafting soft-ripened cheese in July of 2001, and since then they have been churning out wheels of cheese as fast as the Front Range can gobble them up. Owner, Birgit Halbreiter grew up in Memmingen, Germany and trained and worked for one of the largest soft-ripened cheese manufacturers there. Birgit left Germany and moved to Fort Collins, CO where she then met Robert Poland and started the MouCo Cheese company.

Products: Camembert, Cheddar Cheese Curds, ColoRouge

Prices are subject to 1.5% Public Improvement Fee, 24% taxable Service Charge, and State Sales Tax.

A Small Group Fee of \$75.00 Will Apply To Hot Buffet Menus For Groups Under 25 Attendees

focused and driven, they offer an Antibiotic-Free Poultry, for the Foodservice and Retail Industries.

Products: Anti-Biotic Free, Free Range, Air Chilled Chicken.

Breakfast of the Day

Pricing based on 90 minutes maximum service.

Any menu can be selected on any day for an additional \$4.00 per guest.

ADD GLUTEN FREE house made breakfast bread options \$2.00 per guest.

All Buffet Breakfasts Include Freshly Brewed Regular and Decaffeinated Coffee and Assorted Tazo Teas.

A small group fee of \$75.00 will apply to hot buffet menus for groups under 25 attendees.

Monday-Rise and Shine

Selection of chilled juices

Assorted mini donuts & assorted danishes

Seasonal sliced fruit display

Breakfast potatoes

Cheddar jack scrambled eggs GF, V

Bacon & sausage DF

Cucumber lemon water

\$39.00 Per Person

Tuesday- The Aurora

Selection of chilled juice

Assorted house made coffee cakes and cinnamon rolls

Mango dressed fruit salad DF, V, Vegan, GF

Blueberry french toast with maple syrup

Caramelized onion, bacon and swiss frittata GF

Chicken sausage GF

Citrus infused water

\$39.00 Per Person

Friday- Loveland

Selection of chilled juice

Pecan maple sticky buns and dried cherry marsala breakfast bread

Raspberry orange macerated fruit

Artichoke, red pepper and fontina frittata GF

Italian sausage and mushroom frittata

Pink peppercorn sprinkled bacon

Rosemary breakfast potatoes

Blackberry water

\$39.00 Per Person

Saturday- Boulder

Selection of chilled juices

Blackberry and peach coffee cake and banana nut muffins

Build your own granola and parfait station

Plain and brown sugar toasted granola Vegan

Dried fruits, honey, strawberries, cinnamon toasted nut medley

Spinach, red pepper egg white scramble

Healthy breakfast skillet with olive oil roasted red potatoes,

caramelized onion and artichokes

Wednesday- Aspen

Selection of chilled juices
Beignets and banana bread
Seasonal sliced fruit
Build your own yogurt parfait
Cage free scrambled eggs with cheddar cheese GF
Breakfast potatoes
Bacon and sausage GF
Blackberry lemon infused water

\$39.00 Per Person**Thursday- Denver**

Selection of chilled juice
Blueberry muffins and assorted danishes
Agave fruit salad GF, Vegan, DF
Southwest breakfast potato casserole with ham, sausage, bacon,
green chili and cheddar jack
Cheddar scrambled eggs with scallion garnish
Regular sausage patties
Strawberry mint infused water

\$39.00 Per Person

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Menu Pricing May Change Based on Availability and Market Conditions.

Menus Valid Through March 2023.

Pineapple infused water

\$39.00 Per Person**Sunday- Rocky Mountain**

Selection of chilled juices
Assorted danishes, blueberry muffins and orange cranberry scones
Seasonal sliced fruits with honey yogurt
Chef's yogurt and berry parfaits
Southwest steak tip, manchego and red pepper frittatas
Smoked paprika seasoned breakfast potatoes
Breakfast sausage
Basil and strawberry infused water

\$39.00 Per Person

Breakfast Enhancements

Enhance your Continental Breakfast with a Hot Breakfast Item or Two.

The Following Selections are Designed and Priced Per Guest

Breakfast Burrito

Scrambled eggs, ancho spiced potatoes, cheddar cheese, choice of vegetarian or Chef's pork green chili

Accompanied with house made salsa

\$9 per guest

Add-On One Meat

Choose one:

Chorizo \$3

Bacon \$3

Pork Sausage \$3

Ham \$3

Vegetarian Sausage \$3

Breakfast Sandwich

Cheddar cheese and egg on English muffin

\$9 per guest

Add-On One Meat

Choose one:

Ham \$2

Bacon \$2

Chef's Salmon Bagel

Honey smoked salmon and cream cheese mousse

Chianti pickled onions

\$10.00 Per Person

Breakfast Taco Station

Cheddar scrambled eggs

Choice of Vegetarian OR Chef's pork green chili

Ancho seasoned breakfast potatoes

Cheddar jack cheese

Salsa roja and sour cream

Flour and corn tortillas

Add On \$

Agave Fruit Salad

\$5.00

\$19.00 Per Guest

Seasonal Individual Frittata

Florentine Frittata | Spinach, roasted mushroom and roasted tomato

Lorraine Frittata | Bacon, caramelized onion, swiss

Denver | Ham, red pepper and cheddar jack cheese with ranch seasoning

Steel Cut Oatmeal

Mixed nut medley, fresh berries, dried fruits, brown sugar, honey, milk

\$11.00 Per Guest

BYO Yogurt Parfait

Vanilla Yogurt
Chefs Vegan Granola
Fresh berries
Honey
Dried Fruits

\$14.00 Per Guest

Vegetable | Red pepper, artichoke, spinach, roasted mushroom, onion and mozzarella

\$9.00 Per Person

Hard Boiled Eggs

\$18.00 Per Dozen

Build Your Own Biscuits and Gravy

Homemade Biscuits

With Your Choice of Toppings:

Chopped Pork Sausage, Smoked Bacon, Ham, Onions, Tomatoes, and Scallions

\$18.00 Per Person

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Menus Valid Through March 2023.

Breakfast Buffet

Pricing based on 90 minutes maximum service.

ADD GLUTEN FREE house made breakfast bread options \$2.00 per guest.

All Buffet Breakfasts Include Freshly Brewed Regular and Decaffeinated Coffee and Assorted Tazo Teas.

A small group fee of \$75.00 will apply to hot buffet menus for groups under 25 attendees.

All American

Selection of chilled juices
 Seasonal sliced fresh fruit display
 Assortment of freshly baked pastries
 Scrambled cage free eggs DF, V, GF
 Bacon
 Sausage Links
 Breakfast potatoes
 Freshly brewed regular and decaffeinated coffee, assorted Tazo teas

\$39.00 Per Guest

Heart Healthy

Selection of chilled juices
 Fresh sliced fruit
 Whole wheat and multigrain breads served with a variety of butter and preserves
 Individual overnight oats with coconut flakes and fresh berries DF, V, Vegan, GF
 Build-your-own yogurt parfait with house made granola, honey, chia seeds and dried fruit
 Scrambled cage free egg whites DF, V, GF

Anyday Brunch

Selection of chilled juices
 Seasonal sliced fresh fruit display
 Freshly bakes pastries, coffee cakes and muffins V
 Assorted bagels served with smoked salmon, cream cheese and assorted toppings
 Bacon and sausage DF
 Chef's choice assorted mini quiche V
 Farm Vegetable Frittata DF, V
 Waffles with a brandy peach compote and cardamon vanilla whipped cream served with syrup and butter V
 Freshly brewed regular and decaffeinated coffee, assorted Tazo teas

\$49.00 Per Guest

Signature Continental Breakfast Buffet

Selection of chilled juices
 Seasonal sliced fresh fruit display
 Assortment of freshly baked pastries
 Freshly brewed regular and decaffeinated coffee, assorted Tazo teas

\$29.00 Per Person

Turkey sausage links

Chef's choice infused water

Freshly brewed regular and decaffeinated coffee, assorted Tazo teas

\$40.00 Per Guest

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Morning & Afternoon Breaks

The Fall Cherry Break Table

Artisan Boylan's Black Cherry Soda

Cherry Turnovers

Sour Cherry Bruschetta

Cherry Ice cream

\$20.00 Per Guest

Classic Break

Pigs in a Blanket with Smoked Honey Mustard

Individual Bags of White Cheddar Popcorn

Spicy Cajun Trail Mix

Chocolate Chip Cookies

Soft Pretzels with Cheddar Fondue

\$20.00 Per Guest

Power Break

Kind and Cliff Bars

Trail Mix

Fresh Fruit Skewers, Served with Greek Yogurt Honey-Mint Dip

\$16.00 Per Guest

Build Your Own Trail Mix

Granola | Almonds | Cashews | Peanuts | Sunflower Seeds | M&M's |

Raisins | Dried Fruit

Build Your Own Avocado Toast

Grilled Ciabatta toast point | Avocado and tomato spread |

Arugula and spinach | Pickled onion | Lemon dressing and Elderberry

Balsamic | Chefs Pepitas

\$19.00 Per Guest

Denver NACHO Display

Fresh Tortilla Chips | Chili con Queso | Black Olives | Pickled

Jalapeños | Black Bean + Corn Relish | Scallions | Crema |

Guacamole | Salsa Roja

\$21.00 Per Guest

Build Your Own Asian Street Taco Station

Ginger Garlic braised Pork | Sriracha Chicken | Chef Made Kim Chi |

Spicy Pickled Cucumbers | Cilantro crema | Flour Tortilla | Sesame

seeds | Sriracha | Wonton Crisp

\$20.00 Per Guest

Southwest Dipping Display

Morita salsa

Ancho tomatilla salsa

Guacamole

Gluten Free chips, Boulder Nita crisp

\$20.00 Per Guest**Ballpark**

Freshly Baked Pretzel Bites served with Spicy Mustard **VEG**

Tri-colored Tortilla Chips **DF, V, VEG, GF** with Cheddar Cheese Sauce

VEG, GF, Guacamole **DF, V, VEG, GF**

House Roasted Peanuts **DF, V, VEG, GF**

Artisanal Bottled Root Beer

\$20.00 Per Guest**Sweet & Salty**

Chocolate and Yogurt Covered Pretzels **VEG**

Individual Mixed Nuts **DF, V, VEG, GF**

Individual Bags of Local Potato Chips

Chocolate Covered Raisins **VEG, GF**

Chocolate Covered Espresso Beans **VEG, GF**

\$19.00 Per Guest

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Menus Valid Through March 2023.

\$18.00 Per Guest**Fit and Healthy**

Chia Parfait with Almond Milk, Coconut and Fresh Berries

Assorted Kind & Cliff Bars

Trail Mix

Chef's Choice of Infused Water

\$17.00 Per Guest

A La Carte Beverages

All Day Beverage Station

Freshly Brewed Regular and Decaffeinated Coffee
Assorted Tazo Teas with Freshly Cut Lemons and Local Honey
Assorted Soft Drinks
Bottled Water
Refreshed 3x Throughout the Day

\$28.00 Per Guest

Coffee and Hot tea

Freshly Brewed Regular and Decaffeinated Coffee
Assorted Tazo Teas with Freshly Cut Lemons and Local Honey

\$85.00 Per Gallon

Soft Drinks and Bottled Water

Regular, Diet and Decaffeinated Pepsi Branded Products
Aquafina Bottled Water

\$5.00 Each

Lemonade

Chilled Juices

Orange
Apple
Grapefruit
Cranberry

\$60.00 Per Gallon

Iced Tea

Freshly Brewed Iced Tea

\$60.00 Per Gallon

Colorado Soda's

Assorted Local Sodas

\$6.00 Each

Red Bull

Red Bull and Sugar-Free Red Bull

\$6.50 Each

Infused Water

Chef's Choice of Infused Water

\$32.00 Per Gallon

Fresh Lemonade

\$60.00 Per Gallon

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Menus Valid Through March 2023.

A La Carte Bakeries and Snacks

Assorted Cookies

- Chocolate Chunk
- Peanut Butter
- Oatmeal Raisin

\$51.00 Per Dozen

Brownies and More

- Chocolate Brownies
- Pecan Brownies
- Lemon Bars

\$54.00 Per Dozen

Whole Fruit Basket

- Seasonal Selections

\$44.00 Per Dozen

Candy Bars Galore

- Reese's Peanut Butter Cups
- Reese's Crunch Bar
- Kit Kat Bar
- Hershey's Bar and Hershey's Almond Bar

\$35.00 Per Dozen

House Made Hummus

Red pepper Hummus with Pita and Chips and Chefs choice vegetables.

\$9.00 Per Person

Assorted Bagels

Served with Roasted Red Pepper, Berry, and Plain Cream Cheese

\$42.00 Per Dozen

City Donuts

Fresh Local Donuts

\$35.00 Per Dozen

Sliced Seasonal Fruits

Seasonal Fruit Selection

\$9.00 Per Person

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Day Packages

Buffet Lunch of the Day

Pricing based on 90 minutes maximum service.

Any menu can be selected on any day for an additional \$5.00 per guest.

All Buffet Lunches Include Freshly Brewed Regular and Decaffeinated Coffee and Assorted Tazo Teas.

A small group fee of \$75.00 will apply to hot buffet menus for groups under 25 attendees.

Monday - Backyard BBQ

Mixed Green Salad with Carrots, Cucumber and Tomatoes

Accompanied with Ranch and Balsamic Dressings

Blackened Potato Salad VEG,GF

Vegan Apple Cider Cole Slaw

Smoked Brisket, Ancho BBQ Sauce

BBQ Pulled Pork

Gold Canyon Burgers

Buns, Pickles, Tomatoes, Lettuce, Onion, Assorted Sliced Cheese

French Fries, Ketchup, Mustard, Mayonnaise

Apple Pie with Cinnamon Whipped Cream

\$49.00 Per Guest

Tuesday - Southwest Buffet

Tortilla soup accompanied with tortilla crisp and guacamole

Southwest Caesar with roasted corn, black beans, tomatoes, and shaved parmesan

Beef Barbacoa

Shredded Chicken Tinga Poblano

Pico De Gallo, Shredded Lettuce, Sour Cream, Morita Salsa

Spanish Rice

Friday - Asian Buffet

Mixed green salad with purple cabbage, cucumber, carrots, edamame, red pepper, peanuts

Ginger soy dressing

Vegetable spring rolls with sweet and sour sauce

Beef with broccolini in sweet sesame sauce

Chicken stir fry with seasonal vegetables in a orange ginger sauce

Pineapple fried rice and steamed rice

Asian vegetable medley

Mango Lime White cake with Coconut

\$49.00 Per Guest

Saturday - Build Your Own Sandwich Buffet

Roasted Tomato Bisque

Mixed Greens Salad with Cucumbers, Tomatoes, and Shredded

Carrots with Chef's Choice of Two Dressings

Mustard Potato Salad

Sliced Turkey, Sliced Ham and Roast Beef

Sliced Swiss and Sliced Cheddar Cheese

Lettuce, Tomatoes, Onions, and Pickles

Ketchup, Mustard, and Mayonnaise

Borracho Beans
Tortillas
Caramel Stuffed Churros

\$48.00 Per Guest

Wednesday - Classics

Build your Own Vegetarian Cobb Salad
Romaine, spring mix, tomato, carrots, cucumber, hard boiled egg,
blue cheese
Pink peppercorn ranch and blue cheese dressing
Cider brined pork loin with apple marsala glaze
Green beans almondine
Macaroni and cheese
Classic Meatloaf with Red Wine Demi Glace
Pecan pie and chocolate chip cookies

\$47.00 Per Guest

Thursday - Little Italy

Artisanal Cheese and Charcutiere Display
Served with Chefs Choice Accoutrements
Arugula and Romaine Caesar with Seasonal tomatoes, Shaved
parmesan and Garlic Anchovy dressing
Grilled Chicken Caprese, Heirloom Aged balsamic, fresh mozzarella
and Basil
Italian Meatballs in Roasted tomato basil sauce
Penne Pasta with Marsala Cream Sauce with Caramelized Red Onion,

An Array of Fresh Baked Breads
Assorted Cookies and Assorted Bars

\$46.00 Per Guest

Sunday - Denver Classic

Mixed green salad with elderberry macerated cucumber onion and
tomatoes with goat cheese and lemon thyme dressing
Colorado pork green chili
Chicken Tinga enchiladas
Grilled bistro steak with ancho demi glaze and fresh tomato relish
Edamame succotash
Cilantro lime rice
Flourless chocolate cake with caramel sauce

\$50.00 Per Guest

Sundried Tomato, and Basil

Italian Sausage with Sweet bell pepper, Bermuda Onion Rosemary

Basil tomato sauce

Garlic Bread

Tiramisu and Chocolate truffles

\$49.00 Per Guest

Prices are subject to 1.5% Public Improvement Fee, 24% taxable Service Charge, and State Sales Tax.

Menu Pricing May Change Based on Availability and Market Conditions.

Menus Valid Through March 2023.

Plated Lunches

Chef's Plated Creations

Pick a Starter, an Entrée, and a Dessert to make the perfect meal.

STARTERS

Whether it's a cool fall afternoon or snowy day, Choose one of the following to get your attendees excited to experience the next course.

Lemon Artichoke and Basil

With roasted squash

House Caesar

With garlic Anchovy dressing, shaved parmesan, seasonal tomato, croutons on the side.

House Salad

Mixed greens with carrots, cucumbers, elderberry balsamic and ranch.

Mixed green Salad

Dried cranberries, goat cheese, Candied pecans and Blood Orange White balsamic.

Caprese Salad

Spring mix, seasonal tomato, fresh mozzarella, pesto, elderberry balsamic.

Desserts

MAIN ENTREE

Choose one of the following selections which will be sure to please.

Brown Sugar and Cajun Crusted Salmon

Orange agave glaze, herb roasted fingerling potatoes, roasted broccolini.

\$49.00

Rosemary Grilled Bistro Tender

Cognac cream demi cream sauce, parmesan whipped potatoes, honey roasted baby carrots.

\$50.00

Pan Roasted Chicken

Pink peppercorn marsala glaze, roasted garlic Fontina whipped potatoes, sea salt asparagus.

\$46.00

New York Strip

Chianti demi glaze, wild mushroom risotto, artichoke and baby pepper relish.

\$51.00

Ratatouille Stuffed Pepper (Vegan, GF, DF)

Organic red quinoa pilaf, roasted asparagus, aged balsamic glaze

\$40.00

Eggplant Rollatini (Vegan, GF, DF)

Artichoke risotto with basil tomato sauce, roasted fingerling, Chianti glaze

\$40.00

A perfect finish to any meal, Choose one of the following to conclude a memorable dining experience.

Tiramisu

With candied fruit and raspberry amaretto coulis

New York Style Cheesecake

With a Grand Marnier strawberry coulis

Mile High Apple Pie

Flourless Chocolate Cake

Seasonal berries, caramel

Passionfruit Mousse

Amaretto Chocolate Cremeux

SALAD ENTREE

Salad Entree comes with a Dessert - Two Course

Aurora Chopped Salad

Romaine, Hard Boiled Egg, Pickled red onion, Blue cheese, bacon bits, Citrus Guacamole, Grilled Chicken Breast, Peppercorn Ranch

\$40.00

BLT SALAD

Bibb Lettuce, Bacon, Tomato, and Blue Cheese with Green Goddess Dressing

\$40.00

Ahi Tuna Salad

Seared Rare Ahi, Wakame, Soy Caramel, Wasabi Aioli, Pickled Ginger, Sesame Seeds

\$40.00

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Menu Pricing May Change Based on Availability and Market Conditions.

Menus Valid Through March 2023

Grab & Go Lunch

Served with Individually Wrapped Utensils and Condiments.

Gluten Free Bread Available for Additional \$3.00 Per Guest.

A \$3.00 Additional Per Guest Fee if Consumed on Property.

Choice of up to 3 Sandwiches.

Boxed Lunch

Includes Chef's Choice Chips and a Cookie

Turkey Sandwich

Roasted turkey, swiss, ranch mayo, lettuce, tomato, onion

Rosemary Chicken Caprese Sandwich

Aged Balsamic, pesto aioli, arugula, mozzarella

Roast Beef

Gorgonzola horseradish cream, lettuce, tomato, pickled Bermuda onion

Italian Sandwich

Ham, salami, capicola, provolone cheese, oil, vinegar, pesto aioli

Ham and Swiss

Lettuce, tomato, honey mustard mayonnaise

Veggie Caprese

Fresh mozzarella, tomato, arugula, pesto mayo, aged Balsamic.

\$37.00

Upgraded Boxed Lunches

Includes an Artisan Salad. Chef's Choice of Chins and a Cookie

VIP Boxed Meals

Includes Chef's Choice Chips and Gluten Free Flourless Chocolate Brownie

Seared Ahi Nicosie

Seared Ahi, mixed green, fingerling potatoes, tomatoes, haricot vert, egg, kalamata olives, red pepper, mustard champagne dressing.

Thai Beef Salad

Sriracha grilled sirloin, Asian quinoa with edamame, red pepper, onion, cilantro, mixed greens, Thai dressing.

Curried Chicken Salad

Turmeric roasted squash, dried cherry Basmati pilaf, yogurt dressing.

Herb Roasted Salmon

With wild rice Craisan pilaf, lemon cream cheese, citrus arugula salad and white Balsamic dressing.

\$44.00

Fall Turkey

Roasted turkey breast, cranberry almond compote, arugula, brie cheese, tomato, butter croissant

Smoked Salmon Wrap

Arugula, fried caper, pickled Bermuda onion, spinach, seasonal tomato

Ancho Steak Wrap

Grilled bistro tender steak, chipotle mayo, roasted onions and peppers, cheddar jack cheese and seasonal tomato

Balsamic Portobello Wrap

Whipped mascarpone goat cheese mousse, arugula, pickled red onion, roasted tomato.

\$42.00

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Menus Valid Through March 2023

Hors D'oeuvres

Minimum Order of 25 Pieces of Each.

A Butler Passing Fee of \$100.00 Per Server will Apply.

Hot and Sure to Satisfy

Chef and His Talented Team have Created a Number of Internationally Themed Items that Any Conference or Event Attendee Will Relish.

Lamb Chop Lollipops

With pomegranate glaze GF,DF

\$8.00

Vegetable Spring Roll DF,V,VEG

Sweet chili dipping sauce

\$6.50

Wild Game Meatloaf Sliders

Elk, venison, boar, duck with pink peppercorn pickled onion aioli

\$7.50

Ginger Beef Satay

With Pineapple peanut sauce

\$7.00

Bacon Wrapped Dates

With a sherry smoked paprika gastrique

\$6.50

Lobster Mac and Cheese Spoons

Ditalini pasta, tomato, basil, parsley, cognac cream

Chilled and Pleasing to the Palette

Our Chef has a Vast Library of Appetizer Options so Always Inquire for More Selections.

Ahi Tuna

Cucumber round, Wakame salad, soy caramel, pickled ginger, wasabi crema.

\$7.00

Brie and Apple Canape

Crispy French bread, apple marsala reduction

\$6.50

Caprese Skewers

Seasonal tomato, fresh mozzarella, aged balsamic, pesto

\$6.00

Shrimp Cocktail Shooter

Bloody Mary cocktail sauce, lemon

\$7.00

Smoked Salmon Mousse

Rye crostini, pickled onion, preserved lemon dressing

\$7.00

Tequila Lime Shrimp

Cilantro agave, grilled pineapple

\$7.00

\$7.00

Short Rib and Arancini al Telefono

Braised short rib, mozzarella, red pepper aioli

\$7.00

Bacon Wrapped Dijon Chicken Skewers

With smoked honey mustard

\$7.00

Truffle Cheese Stuffed Mushrooms

\$7.00

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Presentation Displays

Pasta Action Station Requires a Chef Attendant at \$100.00 Per Station, up to 2 Hours.

Minimum Order of 25 Guests.

Pasta Action Station

Penne in Roasted Tomato Basil Sauce

Fettuccini in Classic Alfredo Sauce

Sauteed Mushrooms, Chili Flakes, Parmesan, Caramelized Onions

ADD A PROTEIN

Garlic Shrimp

Peppered Beef

Grilled Chicken

\$6.00

\$15.00 Per Guest

Tijuana Taco Cart

Barbacoa, Chicken Tinga Poblano, Chef's Pork Carnitas with Corn and Flour Tortillas, Guacamole, Chipotle Salsa, Chips, and Pico de Gallo

\$24.00 Per Guest

Colorado Dipping Station

Smoky Morita salsa, ancho tomatillo salsa, citrus guacamole

Colorado nita crisp tortilla chips

\$17.00 Per Guest

Crudite

Fresh Seasonal Vegetables Presented with Red Pepper Hummus, Ranch, and Crackers

\$14.00 Per Guest

Artisanal Charcuterie

Imported cheese, artisan salamis, olives, cornichon, Dried Fruits, Assorted Crackers and Flatbread

\$19.00 Per Guest

"Let Us" Lettuce Wraps

Marinated Beef and Chicken with Lettuce Cups, Shiitake, Snow Peas, Carrots, Cucumber Threads, Asian Noodle Salad, Peanuts, Peanut Sauce, with Sesame Soy and Sweet Chili

\$20.00 Per Guest

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Carving Stations

Action Station requires a Chef Attendant at \$100.00 Per Station, up to 2 Hours.

Slow Roasted Turkey Breast

Sage and thyme roasted turkey breast
Presented with Chef's brandy cranberry sauce, roasted garlic mashed potatoes, turkey Au jus, assorted rolls.

\$550.00 Per 50 Guests

Cider and Rosemary Brined Pork

Pork Loin Cooked to Perfection served with Maple Bacon Demi, Romaine and Spinach salad with Blood Orange White Balsamic Dressing and Roasted Garlic Whipped Potatoes

\$550.00 Per 40 Guests

Crusted Prime Rib

Herb and Butter Crusted Prime Rib served with a Caesar Salad with Shaved Parmesan, Roasted Fingerling Potatoes, with Fresh Horseradish and a Cabernet Au Jus

\$700.00 Per 25 Guests

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Glazed Ham

Maple and Brown Sugar Glazed Ham served with Tomato and Mozzarella Salad, Herb Roasted Fingerling Potatoes with a Dijon Mustard Sauce on the Side

\$550.00 Per 40 Guests

Colorado Brisket

Smoked Brisket served with Ancho BBQ Demi, Blackened Potato Salad, Borracho Beans and Cilantro Tomato Coleslaw

\$450.00 Per 15 Guests

Oven Roasted Salmon

With Thyme Roasted Fingerling potatoes, Citrus Broccolini, Dijon Rosemary Cream, Brandy Cranberry Compote, Brioche Rolls, and Artsian flatbreads.

\$425.00 Per 25 Guests

Reception Packages

Minimum Order of 25 Guests.

Colorado Tapas

Elk jalapeno brat bites in smoked pepper sauce
Heirloom Tomato Caprese Skewers with elderberry balsamic
Tequila Lime Shrimp Skewer with pineapple and cilantro agave
Chips, Salsa and Guacamole

\$43.00 Per Guest

Fall Mediterranean

Brie en Croute Stuffed with citrus raspberry jam, almonds
accompanied with dried fruits and crackers
Red Pepper Hummus and Crudité
Rosemary Lamb Lollipops
Dijon Chicken Bacon Skewers
Macaroons

\$48.00 Per Guest

Taste of India

Seasonal Crudité (GF,DF) with Red pepper Hummus (GF,DF) and spicy
eggplant dip (GF,DF)
Served with Grilled Flat breads pita chips
Vegetable samosas *Contains Gluten with mint Cilantro* Chutney Dipping
sauce (GF,DF) and tamarind dipping sauce (GF,DF,VG)
Curried chicken salad sliders with Dried Cherries and cilantro.
Contains Gluten and dairy
Lamb Kebob
Colorado ground Lamb with Traditional spices and red pepper yogurt
dipping sauce. *GF contains Dairy*

\$46.00

Gastropub

Assorted Flatbread pizzas
Bacon Wrapped Dates
Bison Sliders with Smoked Cheddar and Red Pepper Aioli
Macaroon and brownies

\$42.00 Per Guest

Taste of the Rockies

Wild Game Meatballs with Truffle Demi Cream
Assortment of chips and salsa

Artisanal Cheeses and Charcuterie Platter

\$47.00 Per Guest

Prices are subject to 1.5% Public Improvement Fee, 24% taxable Service Charge, and State Sales Tax.

Menu Pricing May Change Based on Availability and Market Conditions.

Menus Valid Through March 2023.

Sweet Stations

Minimum Order of 25 Guests.

Strawberry Fields

Strawberry shortcake shooters, Chocolate dipped strawberries, Cheesecake stuffed strawberries

\$20.00 Per Guest

Symphony of Chocolate

Flourless chocolate cake bites, Chocolate mousse shooters, chocolate dipped expresso beans, Truffles

\$18.00 Per Guest

Denver Delight

Assorted Donuts, Beignets, Petite Cheesecake Bites

\$15.00 Per Guest

Prices are subject to 1.5% Public Improvement Fee, 24% taxable Service Charge, and State Sales Tax.

Menu Pricing May Change Based on Availability and Market Conditions.

Menus Valid Through March 2023.

Personal Preference

All Plated Dinners Include: Freshly Brewed Regular and Decaffeinated Coffee and Assorted Tazo Teas.

Four Course Dinner

The Meeting Planner Chooses the Appetizer and Salad in Advance and A Custom Printed Menu Featuring the Entrée Options is Provided for Your Guests at Each Place Setting. Then Our Professional Service Staff Takes Your Guests' Order As They Are Seated.

Coffee and Bread Service is Included with All Personal Preference Dinners

Please Allow for a 2-Hour Dining Experience.

*For Groups with 60 Attendees or Less.

\$95.00 Per Guest

Appetizer Selections

Herb-Oiled Grilled Shrimp Cocktail with a Pineapple and Tomato Relish topped with a Chipotle Cocktail Sauce and a Poblano Cream Sauce

Maryland Crab Cake with a Dijon Cream Sauce

Pan Fried Pork Belly with Sour Cherry Reduction and Fried Brussels Sprouts

Fall Vegetable Ratatouille Tartlet with Arugula Pesto and a Goat

Salad Choices

Chopped Romaine with Applewood Smoked Bacon, Blue Cheese, Tomatoes Served with a Sweet and Sour Cherry Vinaigrette

Spinach with Pecan Crusted Goat Cheese, Red Onions, and Cherry Tomatoes in a Tasso Vinaigrette

Quinoa Tabbouleh with Pomegranate

Arcadian Greens with Pepitas and Pears served with a Blood Orange Roasted Vinaigrette in a Lettuce Cup

Main Course Options

Grilled Filet Mignon with Truffle Whipped Mashed Potatoes, Broccolini, drizzled with a Black Garlic Demi-Glaze

Bison Rib Eye Served Over a Sweet Potato Poblano Hash, Tri-color Cauliflower, and served with a Pomegranate Reduction

Pan Seared Salmon with Dill Mashed Potatoes, Flame Roasted Asparagus, and a Lemon Butter Sauce

Rosemary Infused Chicken Breast with Pumpkin Cous Cous, Baby Carrots and served with a Fig Reduction

Cheese Crumble

Finishing Touches

New York Cheesecake with a Huckleberry Coulis

Tiramisu with Amaretto Cookies

Chocolate Mousse with Raspberry Coulis

Flourless Chocolate Cake (GF) with Vanilla Sauce

Fruit and Berry Cup

Prices are subject to 1.5% Public Improvement Fee, 24% taxable Service Charge, and State Sales Tax.

Menu Pricing May Change Based on Availability and Market Conditions.

Menus Valid Through March 2023.

Plated Dinner

All Plated Dinners Include Freshly Brewed Regular and Decaffeinated Coffee and Assorted Tazo Teas.

Split Entree Menu Per Person Price Based on the Highest Priced Entree - Based on 2 Proteins and 1 Vegetarian Entree.

Plated 3-Course Dinner

SALADS

Caprese Salad

Spring mix, seasonal tomato, fresh mozzarella, pesto, elderberry Balsamic

House Salad

Spring mix, seasonal tomato, cucumber, carrot, pink peppercorn ranch

Classic Caesar Salad

Romaine, Parmesan with Chef's Classic Caesar Dressing

Spinach Salad

Strawberries, candied pecans, goat cheese, pickled Bermuda onion, orange champagne dressing

Wedge

Bacon, bleu cheese, tomato, gorgonzola, red onion, bleu cheese dressing

Fall Salad

Cider poached apple, goat cheese, candied pecans and lemon thyme dressing

Mixed green Salad

Dried cranberries, goat cheese, Candied pecans and Blood Orange White balsamic.

DIET ENTREES

ENTREES

Rosemary Chicken

Herb seared airline chicken breast with pink peppercorn Marsala demi, fontina whipped potatoes, roasted asparagus

\$57.00

Pistachio Crusted Salmon

Blood orange burr blanc, herb roasted fingerling potatoes, roasted broccolini

\$60.00

Grilled Filet Mignon

Wild mushroom risotto, cognac cream sauce, asparagus

\$72.00

Seared Diver Scallops

Lobster Bacon Risotto

Sweet Corn Cream, Warm Asparagus Salad

\$82.00

Cider Brined Pork Chop

Maple bacon demi glaze, balsamic glazed brussels sprouts, cheddar whipped potatoes

\$55.00

Thyme Grilled Bistro Tender

Parmesan potatoes Au Gratin, roasted baby carrots

SOUP ENTRÉES**Surf and Turf**

Petite filet mignon, lobster-shrimp cake, lemon basil aioli, Brandy demi cream, brie and fontina dauphinoise potatoes, roasted asparagus

\$78.00

Manhattan Cut New York Strip

Garlic shrimp scampi, tri colored fingerling potatoes, red wine reduction, artichoke squash ragout

\$73.00

Wild Game Meatloaf and Lamb Chops with Truffle Demi

Parmesan thyme whipped potatoes

Wild mushroom & Asparagus Ragout

\$83.00

Braised Beef Short Rib

Corn Crab Soufflé with Bacon leek artichoke ragout

\$76.00

\$62.00

Eggplant Rollatini (Vegan, GF, DF)

Artichoke risotto with basil tomato sauce, roasted fingerling potatoes, Chianti glaze

\$45.00

DESSERTS**New York Cheesecake**

Grand Marnier strawberry coulis

Tiramisu

Candied citrus raspberry coulis

Strawberry Shortcake

with Grand Marnier Cream

Flourless Chocolate Cake (GF)

With caramel sauce and seasonal berries

Passion Fruit Tres Leches

with whipped cream and strawberry

Double Caramel Grand Marnier Flan

served in Cosmo glass with Candied Citrus

Blood Orange Panna Cotta

with Whipped Cream

White Chocolate Passionfruit Mousse

Prices are subject to 1.5% Public Improvement Fee, 24% taxable Service Charge, and State Sales Tax.
Menu Pricing May Change Based on Availability and Market Conditions.
Menus Valid Through March 2023.

Buffet Dinner

Pricing based on 90 minutes maximum service.

All Buffet Dinners Include Freshly Brewed Regular and Decaffeinated Coffee and Assorted Tazo Teas.

A Small Group Fee of \$75.00 Will Apply to Hot Buffet Menus for Groups Under 25 Attendees.

Sea and Land

Enjoy the Best of Both Worlds When You and Your Guests Experience

Chef's Amazing Vision for This Timeless Combination

Chef's Choice charcutier and cheese display with Artisan

Accoutrements

Romaine and Arugula Salad

Grapes, Citrus Pickled Fennel, Goat Cheese, Candied Walnut and

Champagne dressing. VEG,V

Quinoa Tabbouleh Salad with Cucumber, Mint, and Lemon

DF,V,veg,GF

Herb crusted Beef Tenderloin with Chianti Demi glaze and Parmesan

Crusted Broccolini.

Brown Sugar and Cajun crusted salmon with Orange Agave Glaze,

Artichoke sautéed Asparagus

Rosemary and garlic Roasted Fingerling potatoes

Tuscan Tiramisu and Macaroons

\$74.00 Per Guest

Colorado Buffet

Enjoy the Simplicity of this Well-Balanced Menu that Will Have You

Going Back For More.

Artisan Chips and salsa display

Modern Classics

Lobster Bisque

Romaine and Rocket salad with Poached pears, Dried cherries, Goat cheese candied pecans and Blood Orange Champagne dressing

Chicken Caprese

Rosemary Grilled Chicken red pepper sauce, Bruschetta and Elderberry balsamic

Wild Game Meatloaf with Pink peppercorn Cognac Demi-glace

Fontina Whipped Potatoes

Fall Vegetable Medley Asparagus tips, Artichoke, Red Pepper, Cauliflower in Herbed Oil

Double Caramel Flan in Cosmo glass and petite cheese cakes

\$68.00 Per Guest

FROM THE SEA

Sautéed Mussels and Clams in Citrus Pinot Grigio Broth with garlic and herbs

Seafood Fra Diavola Pasta with Salmon, Shrimp, Scallop

Pistachio crusted salmon with Blood orange Burr Blanc

Herb Roasted Fingerling Potatoes

Roasted Asparagus with artichokes and balsamic

New York Cheesecake and Truffles

Morita Salsa, Ancho Tomatillo Salsa, and Citrus Guacamole
Romaine and Spinach salad With Piementon pepitas, Shaved Manchego, seasonal tomato, pickled red onion, Prickly pear Agave dressing

Ancho rubbed Bistro Tender with Blackberry Chipotle Demi glaze

Achiote Chicken with Tamarind Pineapple mango Mojo

Southwest Roasted Fingerling potatoes

Edamame Succotash with Lime Butter

Tres Leches Trifle.

\$70.00 Per Guest

Rocky Mountain Buffet

Mini Crab cakes with lemon basil aioli

Artisanal Cheese and Charcutier display with marinated vegetables and crackers

Mixed green salad with Seasonal tomato, Cucumbers, carrots Pink peppercorn ranch and Elderberry balsamic.

Salmon with Lemon Vodka caper cream sauce

Wild Game Cassoulet with Duck, elk, and venison

Red quinoa wild rice pilaf

Cauliflower, caramelized onion and Fontina ragout

Assorted Mousse and Chocolate truffles

\$75.00 Per Guest

Freshly Brewed Regular and Decaffeinated Coffee and Assorted Tazo Teas

\$84.00 Per Guest

Classic Comforts

Smoked Gouda macaroni and Cheese

BBQ Beef Brisket with Spicy House made pickles

Smoked pork Ribs with Root Beer BBQ sauce

Fried Chicken

Blackened Potato salad

Vegan Carolina Coleslaw

Brioche Slider Buns

Apple Pie and Pecan Pie

\$69.00 Per Guest

Italia

Roasted Tomato Basil Soup

Italian Dual Salad Caesar Salad with tomato caprese, mozzarella Pesto aged balsamic and Caesar dressing on the Side

Seared Salmon with lemon, Olive, caper, Anchovy tomato sauce

Rosemary grilled chicken marsala with Lombardo Demi-Glace

Chefs Penne Pasta bake

Sundried tomato, Marsala Cream, Caramelized onions, Fontina, and Basil

Italian Roasted Vegetables

Blood Orange Limoncello Panna Cotta and Truffles

\$64.00 Per Guest

Prices are subject to 1.5% Public Improvement Fee, 24% taxable Service Charge, and State Sales Tax.
Menu Pricing May Change Based on Availability and Market Conditions.
Menus Valid Through March 2023.

Alternative Options

Signature Wine Series

A Bartender Fee of \$100.00 will Apply to All Cash and Host Bars. Bartender Fee is Per Bar and Provides (4) Hours of Service.

Featured Seasonal Wines

Parducci, California

Chardonnay

\$52.00

Pinot Gris

\$52.00

Cabernet Sauvignon

\$54.00

Pinot Noir

\$54.00

Seasonal Wines Feature

Cooler days and nights bring us a bounty of fresh offerings both in the garden and the kitchen. Roasted meats, intensely flavored fruits and vegetables and the season's bounty are inspiration for our menu. The flavors of autumn, pair perfectly with the wines of South America.

Prices are subject to 1.5% Public Improvement Fee, 24% taxable Service Charge, and State Sales Tax.

Menu Pricing May Change Based on Availability and Market Conditions.

Menus Valid Through March 2023.

HYATT SIGNATURE WINE SERIES

Canvas by Michael Mondavi

Pinot Grigio, Veneto, Italy

\$38.00

Chardonnay, California

\$38.00

Pinot Noir, California

\$42.00

Merlot, California

\$38.00

Cabernet Sauvignon, California

\$38.00

COLORADO CRAFT BEER TASTING

Enjoy a Sampling of 4 Colorado Craft Beers!

\$9.00 Per Drink

Bubbles, White and Red Wines

A Bartender Fee of \$100.00 will Apply to All Cash and Host Bars. Bartender Fee is Per Bar and Provides (4) Hours of Service.

Champagne/Sparkling Wine/Prosecco

Canvas, Blanc de Blancs, Brut

Veneto, Italy

Canvas Blanc de Blancs combines dry, fresh, floral and fruity aromas with delicate hints of unique golden apples.

\$42.00

Villa Sandi, Prosecco il Fresco

Treviso, Italy

The aroma is fruity and floral with hints of ripe golden apple and small mountain flowers. The dry, fresh and flavorsome sensation on the palate is followed by a fruity and harmonious aftertaste.

\$40.00

WHITE WINES

The Seeker, Reisling

Veneto, Italy

Delicate aromas and a dry, crisp, vibrant texture featuring apple, pear and peach fruit with hints of white flowers and almonds.

\$38.00

Kim Crawford, Sauvignon Blanc

Marlborough, New Zealand

Light straw with yellow and green hues. Citrus and tropical fruits backed by characteristic herbaceous notes resulting in an exuberant wine brimming with juicy

RED WINES

La Crema, Pinot Noir

Sonoma Coast, California

Cherry pie, cocoa and black tea aromas. Pomegranate, plum and orange zest flavors. All in all, a broad, concentrated and lingering wine.

\$60.00

Oberon, Cabernet Sauvignon

Napa County, California

A concentrated wine showing vibrant jammy red cherry, candied blackberry and spice flavors with a hint of coffee and lingering dark chocolate notes on the finish.

\$57.00

Drumheller, Cabernet Sauvignon

The bright floral nose of this Cabernet Sauvignon opens to flavors of cola, ripe cherries, fresh blackberry, and cinnamon with a delicate texture. The finish is intense yet silky.

\$42.00

acidity and fruit sweetness. The finish is fresh, zesty and lingering.

\$42.00

Sonoma Cutrer, Chardonnay

Russian River Ranches, California

Very aromatic, fruit forward with bright acidity balanced by a long focused finish and a light mid-palate creaminess. Crisp and zesty flavors of lemon drop, green apple, white peach and lychee are accented with a nice barrel spice and persistent lime.

\$53.00

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Menu Pricing May Change Based on Availability and Market Conditions.
Menus Valid Through March 2023.

Hand Crafted Cocktails

Best of Hyatt

Bacardi Superior Rum

Sweet Arnold

Bacardi Superior rum and raspberry puree with iced tea and lemonade

\$12.00

Grapefruit Delight

Bacardi Superior rum and grapefruit with fresh mint leaves and simple syrup

\$12.00

Tito's Handmade Vodka

Island Splash

Tito's Handmade vodka with pineapple, St-Germaine liqueur, fresh lime juice and agave nectar

\$12.00

Mockingbird Ginger

Tito's Handmade vodka and fresh lime juice with agave nectar and ginger beer

\$12.00

Prices are subject to 1.5% Public Improvement Fee, 24% taxable Service Charge, and State Sales Tax.

Menu Pricing May Change Based on Availability and Market Conditions.

Menus Valid Through March 2023.

Bar Packages

A Bartender Fee of \$100.00 will Apply to All Cash and Host Bars. Bartender Fee is Per Bar and Provides (4) Hours of Service.

Signature HOST - per person

Second Hour

\$12.00

Each Additional Hour

\$9.00

First Hour

\$18.00

Premium HOST - per person

First Hour

\$21.00

Second Hour

\$14.00

Each Additional Hour

\$11.00

Signature HOST - per drink

Signature Bar Package to include: Conciere Vodka, Conciere Gin, Conciere Rum, Conciere Tequila, Conciere Bourbon, Conciere Whiskey, Conciere Scotch, Conciere Triple Sec, Coors Light, Bud Light, Stella Artois, Fat Tire, Corona, Lagunitas, Titan IPA, Blue Moon

Super Premium HOST - per drink

Super Premium Bar Package to include: Ketel One, Bombay, Bacardi, Patron, Jack Daniels, Crown Royal, JW Black, Bailey's, Disaronno, Kahlua, Coors Light, Bud Light, Stella Artois, Fat Tire, Corona, Lagunitas, Titan IPA, Blue Moon

Signature Cocktails

\$13.00

Domestic Beer

\$6.00

Premium and Imported Beers

\$7.00

Featured Seasonal Wines

\$12.00

Mineral Waters and Juices

\$5.00

Soft Drinks

\$5.00

Cordials

\$12.00

Sparkling Wine

\$12.00

Signature Cocktails

\$10.00

Domestic Beer

\$6.00

Premium and Imported Beer

\$7.00

Canvas Wine

\$10.00

Mineral Water/Juices

\$5.00

Soft Drinks

\$5.00

Cordials

\$10.00

Champagne/Sparkling Wine/Prosecco

\$10.00

Premium HOST - per drink

Premium Bar Package to include: Smirnoff, Beefeater, Cruzan, Sauza, Jim Beam, Canadian Club, J&B, Bailey's, Disaronno, Kahlua, Coors Light, Bud Light, Stella Artois, Fat Tire, Corona, Lagunitas, Titan IPA, Blue Moon

Domestic Beer

\$6.00

Premium and Imported Beer

\$7.00

Featured Seasonal Wine

\$12.00

Mineral Water/Juices

\$5.00

Soft Drinks

\$5.00

Cordials

\$12.00

Champagne/Sparkling Wine/ Prosecco

\$12.00

Premium Cocktails

\$11.00

\$ 11.00

A Bartender Fee of \$100.00 will apply to All Cash and Host Bars. Bartender Fee is Per Bar and covers up to (4) Hours of Service. Prices are subject to 1.5% Public Improvement Fee, 24% taxable Service Charge, and State Sales Tax.