

Banquet Menu

DOUBLETREE DENVER TECH CENTER
7801 E ORCHARD ROAD
GREENWOOD VILLAGE, CO 80111
303-253-3991

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DENVER TECH
CENTER
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GENERAL INFORMATION

BREAKFAST

DOUBLETREE
DENVER TECH
CENTER
BANQUET
MENU

All Breakfast Buffets are Served with the following beverages:

Orange Juice | Grapefruit Juice | Cranberry Juice | Apple Juice
DazBog Regular & Decaf Coffee | Selection of Teas
Prices are Per Person, Based on One Hour of Service

A \$125 Surcharge will be Applied to Buffets with Fewer Than 20 Guests

CONTINENTAL BREAKFAST \$29

Sliced Fresh Seasonal Fruit and Berries

Selection of Local Yogurts | House Made Granola

Freshly Baked Pastries and Breakfast Breads | Sweet Cream Butter and Preserves

PIKE'S PEAK BREAKFAST BUFFET \$33

Freshly Baked Croissant and Scones | Butter | Preserves

Seasonal Sliced Fruit and Berries

Steel Cut Oatmeal | Toasted Almonds | Golden Raisins

Yogurt Parfaits | Granola | Berries | Shaved Coconut

Scrambled Eggs | Roasted Red Pepper | Avocado

Choice of Bacon or Sausage Links

Seasoned Breakfast Potatoes

MOUNT EVANS BREAKFAST BUFFET \$37

Sliced Fresh Seasonal Fruit and Berries

Selection of Local Yogurts | House Made Granola

Selection of Freshly Baked Pastries | Sweet Cream Butter and Preserves

Scrambled Eggs | Cheddar Cheese

Applewood Smoked Bacon | **Sausage Links**

Fried Fingerling Potatoes with Rosemary

French Toast | Maple Syrup

MOUNT ELBERT BREAKFAST BUFFET \$42

Sliced Fresh Seasonal Fruit and Berries

Greek Vanilla Yogurt | House Made Granola

Selection of Freshly Baked Pastries | Sweet Cream Butter and Preserves

Smoked Salmon | Diced Onion | Tomato | Capers | Hard Boiled Eggs

Assortment of Bagels | Roasted Red Pepper Cream Cheese | Plain Cream Cheese

Scrambled Eggs | Cheddar Cheese | Chopped Scallions

Applewood Smoked Bacon

Fried Fingerling Potatoes with Rosemary

Vanilla Pancakes | Maple Syrup

BUFFET ENHANCEMENT

CHEF PREPARED OMELET STATION \$17 PP

Minimum of 25 guests

Chef attended stations are an additional \$175 per chef, per 2 hour block of time, includes set up and breakdown

Farm Fresh Eggs and Egg Whites

Ham | Bacon | Sausage | Bell Pepper | Onion | Mushroom | Tomato | Spinach | Cheddar | Feta

BREAKFAST

DOUBLETREE
DENVER TECH
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BREAKFAST ENHANCEMENTS

*minimum 12 people

Yogurt Parfait \$8 per person | Granola | Chai Seeds | Berries

Breakfast Burrito \$11 per person | Sausage | Pepper | Onion | Black Beans | Cheddar Cheese | Green Chili

Breakfast Sandwich \$11 per person | Cheddar Cheese | Egg | Croissant | Bacon OR Sausage

Assorted Bagels \$5 per person | Cream Cheese

Seasonal Sliced Fruit Display \$8 per person

***Eggs Benedict \$14 per person** | Poached Eggs in Traditional Hollandaise Sauce

***House Made Egg White Frittata \$14 per person** | Vegetables | Cheese | Add Bacon or Sausage \$3

***Smoked Atlantic Salmon Display \$16 per person** | Diced Onion | Tomato | Capers | Hard Boiled Eggs | Bagels | Cream Cheese

GRAB AND GO BREAKFAST BAG

All Bags Include Individual Juice and Whole Fruit

Add Yogurt Parfait \$8

Breakfast Burrito \$15 per person | Sausage | Pepper | Onion | Black Beans | Cheddar Cheese | Green Chili

Breakfast Sandwich \$15 per person | Cheddar Cheese | Egg | Croissant OR English Muffin | Bacon OR Sausage OR Ham

Assorted Bagels \$10 per person | Cream Cheese

PLATED BREAKFAST

*minimum 10 people

All Plated Breakfasts are served with the following beverage station

Orange Juice | Grapefruit Juice | Cranberry Juice | Apple Juice

DazBog Regular & Decaf Coffee | Selection of Teas

ALL AMERICAN \$27

Scrambled Eggs | Breakfast Potatoes | Pastry | Bacon or Sausage

THE FRENCH TOAST \$28

Texas Toast in a Vanilla Batter | Fresh Fruit | Maple Syrup | Bacon or Sausage

HEALTHY START \$29

Egg White Frittata | Spinach | Red Pepper | Onion | Feta | Fresh Fruit | Add Sausage \$3

Gluten Free Bread and Muffins are Available Upon Request \$2pp

BREAKS & REFRESHMENTS

DOUBLETREE
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BEVERAGES BY THE GALLON

Dazbog Coffee or Decaf \$80
Hot Water & Two Leaves Tea Flavors \$65
Spa Fruit Waters \$30
Chilled Fruit Juices \$50
Fresh Brewed Iced Tea \$56

UNLIMITED BEVERAGES

Priced Per Person 4 Hours / 8 Hours of Service
Half Day \$20 / Full Day \$30
Dazbog Coffee, Two Leaves Tea, Sodas and
Spa Water

BEVERAGES BASED ON CONSUMPTION

Assorted Coca-Cola Soft Drinks \$6
Assorted Flavored Sparkling Water \$4
Bottled Water \$5
Perrier Sparkling Water \$8
Premium Spring Water \$8
Bing \$8
Assorted Red Bull Energy Drinks \$8
Assorted Bottled Iced Coffee \$7
Assorted Bottled Iced Tea \$6
Gatorade \$6

BREAKS

Based on One Hour of Service, Priced Per Person

THE HIKER \$16

Build Your Own Trail Mix | Almonds | Peanuts | M&M's | Raisins | Craisins | Shaved Coconut | Banana Chips | Dried Fruit | Chocolate Chips | Whole Fruit | Iced Tea | Spa Water

MOUNTAIN CLIMBER \$18

Kind Bars | Clif Bars | Bags of Mixed Nuts | Fruit Kabobs with Mint Yogurt Dip | Iced Tea | Spa Water

THE MED \$16

Roasted Red Pepper Hummus | Traditional Hummus | Vegetable Crudit  | Flatbread | Crackers | Iced Tea | Spa Water

CHIPS AND DIPS \$12

Tortilla Chips | Salsa | Guacamole | Potato Chips | Sour Cream & Onion Dip | Lemonade | Spa Water

SWEET & SALTY \$16

Salted Pretzels | Yogurt Pretzels | Chocolate Raisins | Roasted Peanuts | Chocolate Peanuts | Kettle Chips | Brownies | Lemonade OR Iced Tea

CARNIVAL FUN \$19

Butter Popcorn | Cheddar Popcorn | Ranch Popcorn | Pretzel Bites with Cheese | Cracker Jacks | Candy Bars | Raspberry Lemonade | Sodas

BREAKS & REFRESHMENTS

DOUBLETREE
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BASED ON CONSUMPTION

- Clif Bars \$5
- Assortment Kind Bars \$5
- Assortment of Boulder Potato Chips \$5
- Bags of Mixed Nuts \$6
- Whole Seasonal Fruit \$3
- Trail Mix \$6

BY THE DOZEN

- Whole Seasonal Fruit \$36
- Nutri-Grain Bars \$36
- Nature Valley Granola Bars \$36
- Assorted Candy Bars \$50
- Goldfish \$34
- Chex Mix \$34
- Warm Soft Pretzels with Mustard \$32
- Assortment of Individual Yogurts \$50
- DoubleTree Chocolate Chip Cookies \$40
- Croissants or Muffins \$35
- Pastries \$42
- Turtle Brownies \$43
- Chocolate Brownies \$40
- Apple Bars \$40
- Lemon Bars \$40

PLATTERS

minimum 10 people
Priced Per Person

- Hummus and Vegetable Crudité | Grilled Naan | Pita Chips \$15
- Sliced Seasonal Fresh Fruit & Berries \$10
- Imported & Domestic Cheeses with Crackers \$18
- Charcuterie | Assorted Meats | Assorted Cheese | Artichokes | Olives | Dried Fruit | Nuts | Berries | Crackers \$23

MEETING PACKAGES

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THE HALF DAY \$59

DazBog Coffee, Two Leaves Tea, Sodas (4 Hours of Service)

Breakfast | Sliced Melon & Berries | Assorted Pastries | Sliced Breakfast Breads | Fruit Preserves and Butter | Apple, Orange, Cranberry, and Ruby Grapefruit Juice

Mid Morning Focus Break | Whole Seasonal Fruit | KIND Bars | Nutri-Grain Bars | Bing Energy Drinks | Premium & Perrier Mineral Waters | Assorted Soft Drinks

THE CORNER OFFICE \$129

All Day DazBog Coffee, Two Leaves Tea and Sodas

Breakfast | Includes Breakfast Burritos Enhancement

Sliced Melon & Berries | Assorted Pastries | Sliced Breakfast Breads | Fruit Preserves and Butter | Apple, Orange, Cranberry, and Ruby Grapefruit Juices

Mid Morning Focus Break | Whole Seasonal Fruit | KIND Bars | Nutri-Grain Bars | Bing Energy Drinks | Premium & Perrier Mineral Waters | Assorted Soft Drinks

Choice of Lunch Buffet

Sweet & Salty Afternoon Break | Salted Pretzels | Yogurt Pretzels | Chocolate Raisins | Roasted Peanuts | Chocolate Peanuts | Kettle Chips | Brownies | Lemonade OR Iced Tea

BOXED LUNCHES

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\$39 All Boxed Lunches are Served with
Bottled Water
Pasta Salad, Whole Fruit and Kettle Chips
Doubletree Chocolate Chip Cookie
Choice of 3 Types of Sandwiches Listed Below
Groups Under 20 Choice of 2 Sandwiches
Gluten Free Bread Available Upon Request \$2pp

THE ITALIAN

Banquette | Salami | Prosciutto | Slow Roasted Ham | Lettuce | Tomato | Provolone Cheese |
Roasted Red Peppers

ULTIMATE HAM

Ciabatta | Slow Roasted Ham | Lettuce | Tomato | Aged Cheddar

MESQUITE SMOKED TURKEY

Focaccia | Sliced Turkey | Lettuce | Tomato | Swiss

PASTRAMI CLUB

Marble Rye | Pastrami | Bacon | Lettuce | Tomato | Aged Cheddar

ROASTED PEPPER AND MUSHROOM

Banquette | Balsamic Roasted Portobello | Red Pepper | Lettuce | Tomato | Smoked Gouda

CHOPPED CHEF SALAD

Mixed Greens | Chopped Egg | Bacon | Cheddar Cheese | Salami | Turkey | Ham | Ranch Dressing

CHICKEN CAESAR SALAD

Grilled Chicken Breast | Chopped Romaine | Shaved Parmesan Cheese | Tomato | Lemon | Caesar
Dressing

LUNCH BUFFETS

DOUBLETREE
DENVER TECH
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All Lunch Buffets are Served with Artisan Rolls, Sweet Cream Butter, Freshly Brewed Iced Tea,
DazBog Coffee, and Two Leaves Tea
Lunch Buffets are based on a minimum of 20 guests.

BUILD YOUR OWN BOWL \$51

Kale | Romaine | Spinach | Quinoa
Sliced Chicken Breast | Marinated Steak
Cheddar Cheese | Parmesan Cheese | Blue Cheese
Grape Tomatoes | Cucumbers | Shredded Carrots | Sliced Mushrooms | Chopped Hard Boiled Eggs
| Roasted Red Peppers | Kalamata Olives | Artichokes | Bacon Bits | Onion | Sunflower Seeds |
Balsamic Dressing | Ranch Dressing | Sesame Dressing
Raspberry and Chocolate Mousse Cups
Add Salmon \$8pp
Add Tofu \$5pp
Add One Soup \$6pp
Potato Bacon Cheddar | Chicken Tortilla | Asian Mushroom Chicken | Minestrone

THE PICNIC \$46

Green Salad | Cucumber | Tomato | Shredded Carrots | Ranch & Balsamic Dressing
Potato Salad | Chopped Bacon | Scallions
Fried Tater Tots
Grilled Angus Burgers | Ale Roasted Bratwurst | Grilled Chicken Breasts
Lettuce | Tomato | Onion | Pickles | Ketchup | Mustard | Mayonnaise
Sliced Swiss Cheese | Sliced Cheddar Cheese
Brownies | Lemon Bars | Cookies

THE DELI \$42

Beef Barley Soup
Green Salad | Cucumber | Tomato | Shredded Carrots | Ranch & Balsamic Dressing
Macaroni Pasta Salad
Sliced Ultimate Ham | Sliced Roasted Turkey | Sliced Roast Beef
Sliced Cheddar Cheese | Sliced Swiss Cheese | Sliced Provolone Cheese
Lettuce | Tomato | Onion | Pickles | Mayonnaise | Mustard
Whole Wheat Bread | White Bread | Multigrain Bread
Cookies | Brownies

UPGRADE to the Executive Deli Buffet \$8 pp

Potato Bacon Cheddar Soup
Mountain Garden Salad | Cucumbers | Tomato | Shredded Carrots | Pecans | Cranberries | Feta |
Raspberry Vinaigrette
Sliced Ultimate Ham | Roasted Turkey | Sopressata Salami | Beef Tenderloin | Prosciutto

LUNCH BUFFETS

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THE ITALIAN \$49

Minestrone Soup

Tossed Caprese Salad | Mozzarella Cheese | Fresh Basil | Heirloom Tomatoes

Panzanella Salad | Garlic Croutons | Red Onion | Heirloom Tomatoes | Mangos | Fresh Basil |
Mozzarella | Red Wine Vinaigrette

Italian Sausage & Roasted Red Pepper Orecchiette | Marinara | Parmesan Cheese

Roasted Chicken & Cheddar Ravioli | Classic Alfredo Sauce

Cheese Tortellini | Olive Oil | Fresh Basil

Herb Roasted Vegetables

Stuffed Cannoli | Lemon Tarts

THE SOUTHWEST \$50

Chicken Tortilla Soup

Santa Fe Chopped Salad | Romaine | Black Beans | Corn | Cherry Tomatoes | Jalapenos |
Queso Fresca | Chipotle Lime Dressing

Carne Asada | **Grilled Chicken Fajitas**

Flour Tortillas | **Corn Tortillas**

Guacamole | **Sour Cream** | **Salsa**

Frijoles | **Mexican Rice**

Assortment of Stuffed Churros

THE WALK OF ASIA \$49

Asian Mushroom Chicken Soup

Asian Chopped Salad | Mixed Greens | Red Cabbage | Red Onions | Almonds | Snap Peas | Mandarin
Oranges | Sesame Dressing

Chili Orange Chicken | **Beef with Broccoli** | **Vegetable Fried Rice** | **Fried Tofu Lo Mein**

Sweet Mango Rice

PLATED LUNCHES

DOUBLETREE
DENVER TECH
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BANQUET
MENU

All Plated Lunches are Served with Artisan Rolls, Sweet Cream Butter, Freshly Brewed Iced Tea, DazBog Coffee, and Two Leaves Tea

Plated Lunches Include your Choice of Soup **OR** Salad, One Main Course, and One Dessert. Additional Choices Will Incur Additional Charges.

SOUPS

Choice of One
Minestrone
Chicken Tortilla
Bacon, Cheddar Potato

OR

SALADS

Choice of One
Caesar | Romaine | Shaved Parmesan | Cherry Tomatoes | Lemon Wedge | Garlic Caesar Dressing
Garden | Mixed Greens | Tomatoes | Cucumber | Shredded Carrots | Balsamic & Ranch Dressing
Harvest Salad | Mixed Greens | Silvered Almonds | Cranberries | Pumpkin Seeds | Goat Cheese | Cranberry Orange Vinaigrette

MAIN COURSES

Choice of Two
Pan Roasted Chilled Salmon Salad \$45 | Baby Spinach | Mandarin Oranges | Strawberries | Sliced Almonds | Pickled Onions | Pine Nuts | Sesame Ginger Vinaigrette
Bourbon Glazed Flank Steak Salad \$44 | Grilled Romaine Heart | Cherry Tomatoes | Cucumbers | Candied Bacon | Black Bean Relish | Chipotle Ranch Dressing
Vegetable Wellington \$47 | Grilled Seasonal Vegetables | Puff Pastry | Brown Rice | Tomato Coulis
Herb Seared Atlantic Salmon \$48 | Lemon Risotto | Charred Broccolini with Pineapple Buree Blanc
Dijon Roasted Pork Loin \$49 | Ricotta Garlic Mashed Potatoes | Caramelized Baby Carrots | Apple Chutney
Bone-In Stuffed Chicken Breast \$51 | Spinach | Goat Cheese | Sun Dried Tomato | Pistachios | Cheddar Whipped Potatoes | Asparagus | Chicken Jus Pan Sauce
Garlic Rosemary Beef Shoulder Steak \$53 | Roasted Fingerling Potatoes | Sautéed Green Beans | Bourbon Demi-Glace

DESSERTS

Choice of One
Flourless Chocolate Cake
New York Cheesecake
Apple Pie
Vanilla Peach Cobbler Tartlet

Create Four Course Meal for Additional \$6pp
Soup Salad Entrée Dessert

BUILD YOUR OWN EXPERIENCE

DOUBLETREE
DENVER TECH
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BANQUET
MENU

\$90 BYO Dinner Buffet

Served with Artisan Rolls, Sweet Cream Butter,
Freshly Brewed, Iced Tea, DazBog Coffee, and Two Leaves Tea

Include your Choice of Two Starters, Two Main Course, Two Sides and Two
Dessert. Additional Choices Will Incur Additional Charges.

STARTER

Choice of Two

- Mixed Green Salad** | Cucumbers | Cherry Tomatoes | Silvered Onions | Sliced Almonds | Chevre Goat Cheese | Pink Peppercorn Ranch and Balsamic Dressing
- Italian Chopped Salad** | Crisp Romaine | Red Onions | Croutons | Shaved Parmesan Cheese | Kalamata Olives | Lemon Parmesan Vinaigrette
- Classic Caesar Salad** | Romaine | Shaved Parmesan | Cherry Tomatoes | Lemon Wedge | Garlic Caesar Dressing
- Garden Spinach Salad** | Strawberries | Crumbled Feta | Cherry Tomatoes | Caramelized Onions and Buttermilk Ranch Dressing
- Garden Bow Tie Pasta Salad**
- Red Potato Salad**
- Quinoa, Mint and Tomato Salad**

VEGETABLE SIDE

Choice of One

- Buttered Garlic Green Beans**
- Fried Brussel Sprouts with Peruvian Peppers and Balsamic Glaze**
- Roasted Squash and Vegetable Medley**
- Sautéed Carrots and Broccolini**
- Fire Roasted Asparagus**

STARCH SIDE

Choice of One

- Rosemary and Garlic Fingerling Potatoes**
- Cheddar Whipped Potatoes**
- Garlic and Parmesan Cheese Risotto**
- Vegetable Rice Pilaf**
- Parsley and Tomato Faro**
- Truffle and Mushroom Macaroni and Cheese**

BUILD YOUR OWN EXPERIENCE

DOUBLETREE
DENVER TECH
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MAIN COURSES

Choice of Two

Fennel And Herb Crusted Salmon with An Orange And Cilantro Crème Sauce

Searred Snapper Fillet Lemon and Thyme Sauce

Petite Rosemary and Truffle Petite Beef Tender An Port Demi

Coffee Crusted Roasted Beef Tenderloin with A Natural Pan Sauce

Orange Marinated Grilled Pork Medallions with Apple & Mango Chutney

Lemon And Parsley Sautéed Chicken Breast with Lemon Pan Sauce

Teriyaki And Chili Grilled Chicken Thighs with Teriyaki Glaze

DESSERTS

Choice of Two

Parties over 150, Choice of Three

Flourless Chocolate Cake

N.Y Cheesecake With Raspberry Coulis

House Made Lemon Tartlets

House Made Chocolate Mouse Tartlets

Traditional Tiramisu

Pomegranate And Raspberry Cheesecake

Mountain Top Apple Pie

Cookies And Brownies

DINNER BUFFETS

DOUBLETREE
DENVER TECH
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BANQUET
MENU

All Dinner Buffets are Served with Artisan Rolls, Sweet Cream Butter, Freshly Brewed

Iced Tea, DazBog Coffee, and Two Leaves Tea

Dinner Buffets are Based on a Minimum of 30 Paid Guests

\$125 Surcharge for 20-29 Guests

COWBOY COOKOUT \$69

Cornbread | Jalapeño | Cheddar Cheese | Honey Butter

Garden Salad | Cucumber | Cherry Tomatoes | Shredded Carrots | Ranch and Balsamic Dressing

Bacon Potato Salad | **Cilantro Coleslaw**

Brown Sugar Bacon Beans | **Corn on the Cob** | **Garlic Mashed Potatoes**

Barbecue Smoked Brisket | **Honey Grilled Chicken**

Chocolate Mousse Tarts | **Doubletree Cookies** | **Brownies**

TASTE OF ITALY \$78

Minestrone Soup

Caprese Salad | Sliced Tomatoes | Fresh Mozzarella Cheese | Arugula | Balsamic Glaze

Garden Pasta Salad

Charcuterie Board | Italian Meats | Assorted Cheese | Artichokes | Olives | Dried Fruit | Nuts | Berries | Crackers | Basil Pesto

Roasted Chicken and Cheddar Ravioli | Roasted Red Pepper Marinara

Beef Braciola Stuffed with Prosciutto | Tomatoes | Parmesan Cheese | Pappardelle Pasta

Cheese Manicotti ale Pomodoro

Chocolate Chip Cannoli | **Tiramisu**

TASTE OF THE SOUTHWEST \$72

Southwest Black Bean Soup | Cilantro | Sour Cream

Sonoran Caesar Salad | Chopped Romaine | Black Beans | Roasted Corn | Avocado | Chopped Tomatoes | Slivered Onions | Tortilla Stripes | Southwest Caesar Dressing

Achiote Rice | **Roasted Black Beans**

Cheese Enchiladas | **Pork Tamales** | **Carne Asada**

Flour Tortillas | **Corn Tortillas** | **Guacamole** | **Sour Cream** | **Salsa**

Cheesecake Chimichangas

DINNER BUFFETS

DOUBLETREE
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All Dinner Buffets are Served with Artisan Rolls, Sweet Cream Butter, Freshly Brewed
Iced Tea, DazBog Coffee, and Two Leaves Tea

Dinner Buffets are based on a Minimum of 30 Paid Guests

\$125 Surcharge for 20-29 Guests

FAR EAST \$75

Tom Yum Soup

Bok Choy and Spinach Salad | Peanuts | Shredded Cabbage | Mandarin Oranges | Sesame Dressing

Steamed Scallion White Rice | Vegetable Lo Mein

Orange Chicken | Mongolian Beef | Teriyaki Seared Pork Medallions

Taro Fruit Tarts | Lemon Mint Sweet Rice

MILE HIGH \$80

Buffalo Chili | Shredded Cheddar | Sour Cream | Onions | Scallions

Mixed Baby Green Salad | Cherry Tomatoes | Cucumbers | Shredded Carrots | Candied Walnuts |

Fried Bacon Lardons | Black Berry Vinaigrette

Quinoa Salad | Mint | Tomato

Steamed Broccoli | Roasted Red Peppers

Aged Cheddar Whipped Potatoes

Rockies Herb Crust Strip Loin | Morel Demi-Glace

Pan Seared Bacon Wrapped Airline Chicken Breast | Pan Au Jus

Colorado Red Trout | Garlic and Lemon Herb Sauce

Homemade Bread Pudding | Peach Cobbler

LAND AND SEA \$83

Chicken, Sausage and Shrimp Gumbo

Garden Fresh Salad | Arcadia Greens | Heirloom Tomatoes | Enoki Mushrooms | Cucumbers |

Frisee | Arugula | Raspberry Vinaigrette

Shaved Brussel and Apple Slaw

Truffle Whipped Potatoes | Garlic Scented Haricot Verts

Mussels Provencal | Garlic | White Wine | Fresh Thyme Tomatoes | Olive Oil

Pan Roasted Mahi-Mahi | Pineapple Citrus Sauce

Coffee Crusted Beef Tenderloin | Peppercorn Demi-Glace

Pomegranate Cheesecake | Chocolate Mousse Tart

Ask about our build your own buffet option

PLATED DINNERS

DOUBLETREE
DENVER TECH
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All Plated Dinners are Served with Artisan Rolls, Sweet Cream Butter, Freshly Brewed Iced Tea, DazBog Coffee, and Two Leaves Tea

Plated Dinners Include your Choice of Soup **OR** Salad, One Main Course, and One Dessert. Additional Choices Will Incur Additional Charges.

SOUPS

Choice of One

Chicken Tortilla
Tomato Basil Bisque
Minestrone

Potato, Bacon & Cheddar
Chicken, Sausage and Shrimp Gumbo

OR SALADS

Choice of One

Garden Salad | Arcadian Mixed Greens | Tomatoes | Cucumber | Shredded Carrots | Balsamic and Ranch Dressing

Classic Caesar Salad | Croutons | Shaved Parmesan | Cherry Tomato | Lemon Wedge | Garlic Caesar Dressing

Wedge | Iceberg Lettuce | Crumbled Bacon | Chopped Cucumbers | Pickled Onions | Tomatoes | Crumbled Blue Cheese | Bleu Cheese Dressing

Haystack Spinach Salad | Spinach | Haystack Goat Cheese | Pickled Onions | Strawberries | Lemon Thyme Vinaigrette

MAIN COURSES

 Choice of Two

Prosciutto Wrapped Airline Chicken Breast \$53 | Garlic and Leek Risotto | Steamed Broccoli | Pancetta Cream Sauce

Crab Stuffed Salmon \$58 | Ricotta Rice Pilaf | Garlic Roasted Asparagus | Citrus Butter Sauce

Rosemary Flamed Lamb Chops \$62 | Israeli Couscous | Herb Roasted Root Vegetables | Tomato | Rosemary Pan Sauce

Braised Chili Short Rib \$70 | Garlic and Lemon Polenta | Charred Broccolini | Red Wine

Seared Ribeye \$74 | Stilton Blue Cheese Whipped Potatoes | Roasted Green Beans | Truffle Demi

Butter Roasted Halibut \$65 | Smashed Northern White Beans | Roasted Seasonal Vegetables | Butter Bure Blanc

Grilled Beef Tenderloin \$75 | Fingerling Roasted Potatoes | Candied Baby Carrots | Rosemary Pan Sauce

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Plated Dinners Include your Choice of Soup OR Salad, One Main Course, and One Dessert. Additional Choices Will Incur Additional Charges.

DINNER DUETS Choice of One

Sautéed Chicken and Salmon \$72 | Garlic Whipped Potatoes | Green Beans | Jus and Pineapple Crème Sauce

Grilled Sirloin Steak and Shrimp \$76 | Roasted Fingerling Potatoes | Garlic Asparagus | Demi-Glace and Butter Sauce

Roasted Tenderloin Steak and Herb Crusted Halibut \$80 | Red Rock Cheddar Whipped Potatoes | Charred Broccolini | Red Wine Pan Jus and Butter Sauce

DESSERTS Choice of One

New York Cheesecake

Carrot Cake

Tiramisu

Pomegranate Cheesecake

Mountain Top Apple Pie

Triple Mousse Cake

Flourless Chocolate Cake

Create Four Course Meal for Additional \$8pp
Soup Salad Entrée Dessert

H O R S D ' O E U V R E S

DOUBLETREE
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All Hors D'Oeuvres are Priced Per Dozen with a Two Dozen Minimum

Butler Passed Hors D'Oeuvres \$75 per Attendant | 1 Attendant per 50 Guests Required

HOT \$65

Mini Crab Cakes with Remoulade Sauce
Chicken Satay with Chili Peanut Sauce
Roasted Red Pepper Arancini
Chicken Empanada with Chipotle Ranch
Vegetable Empanada with Chipotle Ranch
Vegetable Pot Sticker with Teriyaki Sauce
Pork Pot Sticker with Teriyaki Sauce
Vegetable Egg Rolls with Sweet Chili Sauce
Pork Egg Rolls with Sweet Chili Sauce
Firecracker Shrimp with Sweet Thai Chili
Mini Beef Wellington
Caramelized Artichoke Brie Flatbread
Chicken and Siracha Meatball with Ponzu Sauce
Bacon Wrapped Short Rib with Truffle Demi

COLD \$65

Dried Apricot, Apple, Pecan and Blue Cheese Tartlet
Hand Rolled Vegetable Spring Roll with Teriyaki Sauce
Tomato Bruschetta on Crostini
Lime Ceviche Shooters with Lemon Crema
Shrimp Cocktail Shooter
Salmon Lox Dill Cream Cheese Roulade on Toastette
Tuna Poke in Cucumber Cup with Sesame Ginger Sauce
Beef Crostini Caramelized Onions, Chives and Horseradish Cream Sauce
Smoked Duck Crostini with Onion Bacon Jam

Light Hors D'Oeuvres 3-5 pieces per person
Heavy Hors D'Oeuvres 6-10 pieces per person

R E C E P T I O N S

DOUBLETREE
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Presentations and Stations are Priced Per Person with a Minimum of 20 People

PRESENTATIONS

House Made Dips \$16 | Onion | Pimento Cheese | House Fried Potato Chips | Tortilla Chips | Salsa | Spinach and Artichoke | Sliced Banquettes

Duo of Hummus \$12 | Roasted Red Pepper | Garlic | Flatbread

Vegetable Crudit  \$ 12 | Seasonal Vegetables | Hummus | Ranch

Chilled Poached Shrimp \$14 | Lemons | Cocktail Sauce

Domestic and Imported Cheese Tray \$18 | Assorted Nuts | Berries

Charcuterie Board \$23 | Assorted Meats | Assorted Cheese | Artichokes | Olives | Dried Fruit | Nuts | Berries | Crackers

Beef Tenderloin Sliders \$19 | Arugula | Tomato | Stilton Blue Cheese Aioli

Tarts \$16 | Chocolate Mousse | Peach Cobbler | Lemon | Apple Cobbler

Pretzel Bites \$11 | Cheese Sauce | Whole Grain Mustard | Honey Mustard

Sweets \$22 | Petit Fours | Macaroons | Eclairs | Cupcakes

Cake Sensation \$32 | Caramel Apple Cheesecake | Doubletree Cookie Cheesecake | Double Chocolate Cake | Flourless Chocolate Cake

Doubletree Cheesecake | We take the legendary Doubletree cookie, incorporate it into a classic N.Y. Cheesecake recipe, and create a one-of-a-kind cake. You can only experience the cookie if you are a Doubletree property.

STATIC STATIONS

Ultimate Mashed Potato Bar \$17 | Cheddar Cheese | Parmesan Cheese | Sour Cream | Bacon | Chopped Scallions | Roasted Red Bell Pepper | Sauteed Mushrooms | Carmelized Onions

Street Tacos \$27 | Grilled Chicken | Shredded Pork Carnitas | Carne Asada | Salsa Rojo | Salsa Verde | Guacamole | Sour Cream | Cilantro | Diced Onions | Queso Fresco | Lime Wedges | Flour and Corn Tortillas | Frijoles Charros

From the Garden \$30 | Spring mix | Spinach | Chopped Romaine | Cherry Tomatoes | Cucumbers | Julienned Red Onions | Shredded Carrots | Garlic Croutons | Parmesan Cheese | Bleu Cheese | Shredded Cheddar | Pecans | Julienned Peppers | Ranch Dressing | Balsamic Dressing and Caesar Dressing

Add Chicken \$8

Add Steak \$ 8

Add Salmon \$8

R E C E P T I O N S

DOUBLETREE
DENVER TECH
CENTER
BANQUET
MENU

These are designed to be attended by a Chef.
All Chef Attended Stations are \$175 Per Station for 2 Hours

ACTION STATIONS 50 Person Minimum. Priced Per Person

Chef Created Creamy Risotto Station \$30 | Authentic Italian Risotto | Caramelized Onions | Garlic | Artichokes | Sautéed Mushrooms | Roasted Asparagus | Sweet Red Peppers | Petite Peas | Candied Bacon | Kalamata Olives | Garlic chicken | Poached Shrimp and Aged Italian Parmesan Cheese | Crusty Ciabatta Bread with Whipped Herb-Garlic Butter

Asian Street Food \$32 | Chinese Egg Noodles | Steamed Rice | Sesame Ginger Chicken | Teriyaki Beef | Sambal Tofu | Carrots | Scallions | Bell Peppers | Bean Sprouts | Chopped Peanuts | Sweet Chili Sauce | Orange Teriyaki Sauce

Pasta Bar \$27 | Penne | Cavatappi | Marinara | Alfredo | Shrimp | Chicken | Italian Sausage | Mushrooms | Bell Peppers | Olives | Chopped Garlic | Parmesan Cheese

CARVING STATIONS 25 Person Minimum, Priced Per 25 People All Carving Stations Include Artisan Rolls with Sweet Cream Butter

Whiskey Glazed Ultimate Ham \$325 | Whole Grain Mustard

Roast Breast of Turkey \$375 | Cranberry Relish | Natural Pan Sauce

Herb Crusted Smoked Pork Steamship \$425 | Apple Chutney | Dijon Mustard

Slow Roasted Angus Top Round \$400 | Horseradish Crème | Au Jus

Spice Rubbed Angus Rib Roast \$500 | Au Jus | Mushroom Demi | Horseradish Crème

HOSTED AND CASH BARS

DOUBLETREE
DENVER TECH
CENTER
BANQUET
MENU

**Charge of \$150 per Bartender will Apply on all Banquet Bars
Per 100 People | 4 Hours of Service**

Ask your Sales Manager for More Details about our Current Beers and House Wine Selections

INDIVIDUAL DRINKS- ON CONSUMPTION

Assorted Soft Drinks \$4

Bottled Water \$4

Non-Alcoholic Beer \$6

Domestic Beer \$7

Imported Beer \$8

Craft Beer \$9

Well Liquors \$8

Call Liquors \$9

Premium Liquors \$12

House Wine by the Glass \$8

House Bottle of Wine \$28

Hosted Bars are Discounted \$1 on all Drinks

BAR PACKAGES

HOUSE WINE AND COLORADO CRAFT BEERS

2 hours \$18

Each Additional Hour \$8

House Wine | Domestic Beer | Imported Beer | Craft Beer

SILVER PACKAGE

2 hours \$22

Each Additional Hour \$9

Domestic, Imported, and Craft Beer | House Wine | Finlandia Vodka | Titos Vodka | Tanqueray Gin | Pinnacle Gin | Bacardi Rum | Captain Morgan Rum | Exotico Tequila | Seagram's 7 Whiskey | Korbel Brandy | Dewars Scotch | Jim Beam Bourbon | MHS Fireside Bourbon

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GOLD PACKAGE

2 hours \$24

Each Additional Hour \$10

Includes selections from Silver package

Domestic, Imported, and Craft Beer | House Wine | Ketel One Vodka | Bombay Sapphire Gin | Malibu Rum | Herradura Blanco Tequila | Herradura Reposado Tequila | Jack Daniel's Whiskey | Jack Daniel's Rye Whiskey | Korbel Brandy | Johnny Walker Red Scotch | Bulleit Bourbon | Bulleit Rye Bourbon | Old Forester Bourbon

DIAMOND PACKAGE

2 hours \$28

Each Additional Hour \$12

Includes selections from Gold package

Domestic, Imported, and Craft Beer | House Wine | Grey Goose Vodka | Belvedere Vodka | Hendricks Gin | Don Julio Blanco Tequila | Jameson Irish Whiskey | Crown Royal Whiskey | Korbel Brandy | Johnny Walker Black Scotch | Maker's Mark Bourbon | Knob Creek Bourbon | Knob Creek Rye Bourbon

EVENT ENHANCEMENTS

CENTERPIECES & TABLE SETS

- House Style- Complimentary
- House Styled with Candles - \$3 per table
- Upgraded - \$5 per table
- Specialty- Prices Varies by Request
- Printed Menu Cards - \$3 per place setting
- Printed Name Cards - \$4 per place setting

LINENS

- Floor Length House - Complimentary | White | Black | Tan
- Overlays - Price Varies by Request
- Chair Covers - Price Varies by Request | \$3 Per Cover Installation

GAMES

- Giant Jenga \$100
- Giant Connect Four \$150
- Cornhole \$75

DANCE FLOOR

- Set-Up Fee \$250 | 4ft by 4ft sections | 24ft by 24ft Max Size | Based on Availability

RISERS AND STAGING

- Rental & Set-up Fee \$250 | 6ft by 8ft Panels | 6 Panels In-House | Based On Availability

CAKE CUTTING

- Cutting and Plating \$75
- Cutting, Plating & Serving \$125

ADDITIONAL LABOR

- Bartender \$150 Per Bar | 1 Bar Per 100 People Required | 4 Hours of Service | \$50 Each Additional Hour
- Coat Room Attendant \$75 | 4 Hours of Service | \$25 Each Additional Hour
- Butler Passed Hors D'Oeuvres \$75 per Attendant | 1 Attendant per 50 Guests Required
- Chef Attendant \$175 | 2 Hours of Service
- Meeting Room Set-up Change \$300 | Charge is based on Changes Within 48hrs of Arrival

GENERAL INFORMATION

DOUBLETREE
DENVER TECH
CENTER
BANQUET
MENU

SERVICE & ADDITIONAL CHARGES

A 24% service charge will be assessed for all Food and Beverage

Colorado State law states that service charge is subject to sales tax, currently 7.25%

Buffets not available to groups under 20 people

Maximum two Hours of Service on all Buffets and Stations

GUARANTEES

Notify your Conference Manager seven (7) business days prior to your event of the guaranteed number of guests attending. This is the minimum number for which you will be charged and is not subject to reduction. If a guarantee is not received at the appropriate time, the anticipated attendance will be used as a guarantee and charges will be made accordingly.

FOOD & BEVERAGE

All food and beverage items must be supplied and prepared by the Hotel and may not be removed from the premises. If you are planning on the service of alcoholic beverages, please be aware that our liquor license requires that alcoholic beverages be purchased and dispensed only by DoubleTree employees and bartenders. The Hotel's alcoholic beverage license requires the Hotel to request proper identification (photo id) of any person and to refuse alcoholic beverage service if the person is either underage (under 21) or proper identification cannot be produced