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# RENAISSANCE<sup>®</sup>

## BOULDER FLATIRON HOTEL

### 2017 Catering Menus



500 Flatiron Blvd.  
Broomfield, CO 80021

# BREAKFAST

All buffets are served with freshly brewed coffee and hot Tazo teas.  
Hot buffets are not available for groups of less than 20.

## **Classic Continental | \$24 per person**

fresh fruit juices  
*orange, cranberry, apple*  
fresh sliced seasonal melons and berries  
Greek yogurt with Flatz baked granola  
freshly baked breakfast breads, pastries and croissants  
local assorted bagels  
*whipped butter, cream cheese, peanut butter, assorted Patty's Pantry Preserves*

## **Flatirons Continental | \$29 per person**

fresh fruit juices  
*orange, cranberry, apple*  
fresh sliced seasonal melons and berries  
freshly baked breakfast breads, pastries and croissants  
local assorted bagels  
*whipped butter, cream cheese, peanut butter, assorted Patty's Pantry Preserves*  
smoked salmon spread  
*whipped cream cheese, capers, red onion*  
Greek yogurt parfaits with Flatz granola and fresh berries  
hot Irish oatmeal, dried fruits, toasted pecans, raw sugar  
hard boiled eggs  
cottage cheese

## **Boulder Healthy Starter | \$27 per person**

fresh fruit juices  
*orange, cranberry, apple*  
coconut water  
fresh sliced seasonal melons and berries  
assorted whole fruits  
cottage cheese, local honey  
chef's daily fruit smoothie  
assorted gluten free muffins  
Aspen Bakery freshly baked energy bars  
assorted Greek yogurts  
Flatz granola

### **Classic Hot | \$30 per person**

fresh fruit juices

*orange, cranberry, apple*

fresh sliced seasonal melons and berries

assorted whole fruits

freshly baked breakfast breads, pastries and croissants

roasted Flatz breakfast potatoes

cage-free scrambled eggs

*cheddar cheese, salsa, green onion, assorted hot sauces*

select two:

- crispy bacon
- turkey bacon
- grilled ham steaks
- country sausage link
  - *additional charge: chicken apple sausage or Continental's seasonal breakfast sausage*

select one:

- country French toast
  - *fresh berries, strawberry sauce*
- fresh pancakes
  - *berries, whipped butter, maple syrup*
- mini quiche
  - *roasted vegetable, ham, spinach, cheddar*

### **El Dorado | \$33 per person**

fresh fruit juices

*orange, cranberry, apple*

fresh sliced seasonal melons and berries

assorted whole fruits

freshly baked breakfast breads, pastries and croissants

roasted Flatz breakfast potatoes

Greek yogurt with Flatz baked granola

Kashi cereal bowls

cage-free scrambled eggs

*cheddar cheese, salsa, green onion, assorted hot sauces*

select two:

- crispy bacon
- turkey bacon
- grilled ham steaks
- country sausage link or patty
  - *additional charge: chicken apple sausage or Continental's seasonal breakfast sausage*

select one:

- breakfast burritos
  - *bacon, sausage, egg, potato, cheddar, pico de gallo*
  - *chorizo, cotija cheese, peppers, onions, eggs, potato*
- english muffin breakfast sandwiches
  - *canadian bacon, cheddar cheese, scrambled eggs*

## **A La Carte | per person**

hard boiled eggs | \$22/dozen  
cage-free scrambled eggs | \$4  
whole wheat breakfast burritos | \$5  
English muffin breakfast sandwiches | \$5  
mini muffins | \$24/dozen  
breakfast meats | \$5  
Greek yogurt and Flatz baked granola parfaits | \$5  
smoked salmon and mini bagels | \$9  
*crème fraiche, capers, tomato, red onion,  
honey smoked salmon, arugula*  
Kashi cereal bowls | \$5  
French toast | \$4  
assorted breakfast breads | \$36/dozen  
assorted bagels | \$36/dozen  
*whipped cream cheese, assorted preserves, butter*

## **Omelet Action Station | \$9 per person** **\*may be added to any breakfast buffet**

eggs to order, including egg whites, cage-free whole eggs  
cheddar cheese, feta cheese  
mushrooms, onions, bell peppers, spinach  
bacon, ham, turkey sausage  
fresh salsa, pico de gallo, assorted hot sauces

*chef attendant required | \$100 per attendant*



## LUNCH

All buffets are served with iced tea and water.  
Hot buffets are not available for groups of less than 20.

### **Tacos on the Street | \$40 per person**

posole soup

*fresh avocado, lime, cilantro, cabbage slaw*

southwest salad

*crisp romaine, pico de gallo, poblano, tortilla strips, chipotle dressing*

grilled skirt steak

*sautéed pepper, onions, mushrooms*

market white fish

pork barbacoa

chilaquiles

*roasted chile sauce, cotija cheese, cilantro*

masa and flour tortillas

accoutrement

*red and green salsa, assorted hot sauces, cheddar and cotija cheese, sour cream, guacamole, pico de gallo, shredded lettuce, cabbage slaw*

spanish rice, buracho beans

sopapillas

*colorado honey, cajeta caramel*

### **The Wrangler | \$38 per person**

fresh garden salad

*seasonal vegetables, ranch, balsamic, lemon basil vinaigrette on the side*

choose two of the following:

- beef burger
- Continental sausage bratwurst
- pulled pork
- bbq bone-in chicken
- turkey burger
- spicy black bean burger
- shredded brisket

bbq sauce, assorted mustards, dill pickles, spicy peppers, ketchup, mayonnaise

potato salad

creamed corn

seasonal melon salad

*feta cheese, Colorado honey*

baked beans

kettle potato chips

assorted rolls, buns, jalapeno cheddar cornbread

pecan pie, strawberry pound cake

### **Colorado Native | \$44 per person**

field greens salad

*blue cheese, toasted pine nuts, marinated tomatoes, dried sweet corn, ranch, sundried tomato vinaigrette, and balsamic vinaigrette on the side*

quinoa salad

*caramelized brussel sprouts, baby carrots, baby kale, sundried tomatoes, lemon vinaigrette*

dijon grilled chicken

*tarragon, shallot jus*

Colorado rainbow trout

*tomato and fennel jam*

apple-brined pork loin

*granny smith and arugula salad, maple jus*

brown butter whipped Yukon potatoes

chef's seasonal vegetables

turtle brownies and apple tarts

### **The Bistro | \$44 per person**

herb and parmesan olive oil, grilled flatbread, focaccia

tomato and mozzarella salad

*baby basil, olive oil, Maldon sea salt, pomegranate molasses*

white bean and kale soup

*pancetta broth, shaved parmesan*

roasted cornish hens

*ancho chile marmalade*

grilled hanger steak

*spicy pomodoro sauce, marinated cipollini*

seafood pot pie\*

*root vegetables, white wine cream sauce, fresh puff pastry*

*\*may contain shellfish*

fettucine

*fresh herbs, chile flake, roasted garlic olive oil, shaved parmesan*

roasted brussel sprouts

*pancetta, lemon oil*

tiramisu, chocolate pot de crème



### **Chef's Sandwich Board I \$36 per person**

roasted pepper bisque with goat cheese

organic arugula salad

*sundried tomatoes, Jumpin' Goat feta cheese, shaved red onions, focaccia croutons, red wine vinaigrette, ranch, and balsamic on the side*

sliced roast beef, black forest ham, roasted turkey, grilled chicken

cheddar, swiss, havarti, pepperjack, goat cheese spread

bibb lettuce, shaved red onions, marinated tomatoes

accoutrement

*assorted mustards, mayonnaise, pesto, sundried tomato mayonnaise, creamy horseradish, pickles, sport peppers, roasted mushrooms*

assorted rolls and sliced breads

pasta salad

assorted dessert bars

### **Farmer's Market | \$39 per person**

farro and kale salad

*shaved parmesan, radish sprouts, toasted almonds, citrus vinaigrette*

baby cobb salad

*bacon, blue cheese, hardboiled egg, peppercorn ranch*

choose three of the following sandwiches:

- roast beef, havarti, horseradish aioli, radish sprouts, arugula, tomato, ciabatta
- crispy chicken and kale caesar, sundried tomato, parmesan, whole wheat wrap
- shaved Italian beef, provolone, giardiniera and sweet peppers, jus, French bread
- turkey club, avocado, bacon, Boursin spread, whole wheat bread
- roasted vegetable, arugula, sweet peppers, goat cheese, sundried tomato wrap
- shaved pork, ham, pickles, garlic mayonnaise, provolone, ciabatta
- grilled chicken, fresh mozzarella, marinated tomato, basil garlic spread, multigrain bread

orzo pasta salad

*seasonal vegetables, feta cheese*

assorted kettle chips

cookies and dessert bars

### **Grab and Go | \$28 per person**

*please select one of the following:*

- farro and kale salad with shaved parmesan, radish sprouts, toasted almonds, citrus vinaigrette
- potato salad
- fruit and berry salad with lavender honey dressing

*please select three of the following sandwiches:*

- roast beef, havarti, horseradish aioli, radish sprouts, arugula, tomato, ciabatta
- crispy chicken and kale caesar, sundried tomato, parmesan, whole wheat wrap
- turkey club, avocado, bacon, Boursin spread, whole wheat bread
- roasted vegetable, arugula, sweet peppers, goat cheese, sundried tomato wrap
- chicken salad on croissant, bibb lettuce, tomato
- shaved ham and swiss, herbed mayonnaise, bibb lettuce, tomato, multigrain bread

assorted kettle chips

whole fruit

freshly baked cookies

## Plated | \$28 per person

*please select two of the following:*

- romaine and kale caesar salad, blackened salmon, blistered grape tomatoes
- tuna nicoise salad, field greens, hard-boiled egg, kalamata olives, new potatoes, lemon caper vinaigrette
- fresh mozzarella and tomato salad, red onion, frisee, honey roasted chicken
- flatiron steak cobb salad, baby iceberg, hard-boiled egg, taleggio cheese, tomato, sliced avocado
- turkey club, avocado, bacon, Boursin spread, bibb lettuce, tomato, whole wheat bread
- chicken cashew salad on croissant, bibb lettuce, tomato, grapes
- flatiron steak sandwich, rosemary aioli, smoked cheddar, bibb lettuce, shaved red onion, ciabatta
- roasted vegetable, arugula, sweet peppers, goat cheese, sundried tomato wrap

*please select one of the following:*

- key lime pie
- crème brulee
- chocolate mousse parfait, oreo, pistachio
- chocolate flourless cake, hazelnut cream
- apple tart, vanilla whipped cream, fresh berries
- traditional mini cheesecake



## BREAKS

Not available for groups of less than 15.

### **Indigenous Favorites | \$17 per person**

Justin's nut butters with Aspen Bakery's energy bar bites  
dried apples and bananas  
Pearson Ranch game jerky  
assorted Izze sodas  
Colorado munchies mix  
Chocolove bars  
Colorado cheese and 34 Degree's crackers

### **Rehydrate | \$17 per person**

*create your own beverages:*  
still, sparkling and coconut water  
flavored syrups, essential oils  
fresh berries, chia seeds, mint, cucumber, citrus  
basil sugar, mint sugar, raw sugar  
goat cheese and smoked salmon crostini  
cucumber, roasted pepper and feta tea sandwiches  
tomato basil bruschetta

### **Wake Up Call | \$16 per person**

iced coffee with assorted syrups  
seasonal flavored lemonade  
passion fruit iced tea  
chocolate covered espresso beans  
macarons  
rosemary roasted nuts  
passionfruit smoothie  
mango coconut smoothie

### **The Med | \$18 per person**

country olive mix, salami, capicola, fresh mozzarella, flatbreads, crostini  
goat cheese and red pepper hummus  
artichoke and sundried tomato dip  
fresh vegetable crudité  
baklava with toasted pistachio

**Play Ball | \$18 per person**

mixed nuts and mini pretzels  
white cheddar popcorn  
warm soft pretzel bites, assorted mustards  
flour and corn chips with house made queso, salsa and guacamole  
franks in a blanket, chipotle ketchup

**Sugar Rush | \$16 per person**

gummy worms  
malted milk balls  
chocolate covered raisins  
Swedish fish  
yogurt covered pretzels  
hot tamales  
caramels  
skittles

**Boulder Break | \$16 per person**

crudité, white bean hummus, ranch dressing, sundried tomato dip, whipped goat cheese  
toasted almonds  
pears, apples, assorted nut butters  
kale limeade  
Aspen Bakery's energy bars  
chocolates

**Ice Cream Social | \$18 per person**

vanilla, chocolate, and pistachio ice cream  
cookie and brownie pieces  
chocolate espresso nibs  
caramel, chocolate, and strawberry sauce  
peanuts, sprinkles, whipped cream, cherries, pretzel crumbles  
dried bananas and figs

*Includes an attendant for 30 minutes of service.*

**It's Five O'Clock Somewhere | \$70 per bucket**

10 assorted Colorado microbrews\*  
rosemary toasted nuts  
pretzel bites with assorted mustards  
mountain munchies trail mix

*\*Substitute a batched Colorado cocktail or wine- ask us what's available!*

## Enhancements | per person

fruit kabobs with lime-yogurt dressing | \$4  
yogurt and granola parfaits | \$4  
rocky mountain trail mix | \$4  
kettle potato chips | \$3  
white cheddar popcorn | \$3  
soft pretzel bites | \$4  
yogurt covered pretzels | \$4  
assorted candy bars | \$6  
rosemary roasted nuts | \$5  
fresh vegetable platter | \$75 (serves 10)  
artisanal cheese board | \$100 (serves 10)  
mini cupcakes | \$40 per dozen  
cookies | \$36 per dozen  
brownies | \$48 per dozen

## Refreshments

freshly brewed coffee | \$65 per gallon  
hot Tazo teas | \$50 per gallon  
iced tea | \$12 per carafe  
lemonade | \$12 per carafe  
arnold palmer | \$12 per carafe  
hot chocolate | \$60 per gallon  
hot apple cider | \$45 per gallon  
fruit juices | \$12 per carafe  
soft drinks | \$3 each  
bottled water | \$3 each  
Izze fruit flavored drinks | \$4 each  
San Pellegrino sparkling water | \$6 each  
Aqua Panna still water | \$6 each  
Pure Leaf tea | \$5 each  
Red Bull energy | \$5 each  
IBC root beer | \$4 each  
Naked smoothie | \$7 each



## DINNER BUFFETS

All buffets include fresh brewed coffee and hot Tazo tea.  
Not available for groups of less than 20.

### **Flatz Dinner | \$68 per person**

chef's selection of soup

Flatz salad

*mixed greens, maple vinaigrette, candied pecans, shaved red onions, and wild berries*

Chilean shrimp salad with hearts of romaine, garlic croutons, and fresh parmesan

*select three from the following:*

- roast prime rib | wild mushroom demi-glace
- roasted jidori chicken breast | herbed pan jus
- pan seared trout | picatta
- roasted vegetable gnocchi | brown butter
- whole wheat fettucine | hazelnut-arugula pesto

Flatz gourmet shells and cheese

seasonal vegetables

milk chocolate mousse & berries

crème brulee cheesecake

### **The Flatiron Dinner | \$58 per person**

ranch hand salad

*romaine and mixed greens, smoked cheddar cheese, bacon, tomato, and red onion ranch*

honey and chipotle chicken

*choice of: fried or roasted*

grilled flatiron steak & onion rings

*bbq demi sauce*

pan fried ruby red trout

*blackened remoulade*

campfire baked beans

*brown sugar, pork, scallions, and molasses*

traditional cole slaw

crisp green beans

creamed corn

loaded baked potatoes

jalapeno and cheddar corn bread

desserts: (pick 2)

- apple turnover
- cherry pie
- s'mores

### **The Harvest Dinner | \$68 per person**

butternut squash bisque

cranberry walnut salad

*cranberries, walnuts, gorgonzola, maple-cranberry vinaigrette*

select three of the following:

- roasted jidori chicken breast | herbed pan jus
- roast beef tenderloin | port wine demi-glacé
- brown sugar-mustard glazed pork loin | apple brandy demi-glacé
- maple salmon | bourbon-almond butter sauce
- whole wheat penne | hazelnut-arugula pesto

cinnamon-bacon sweet potatoes

cranberry wild rice

seasonal vegetables

pumpkin cheesecake

### **The Med Dinner | \$64 per person**

tomato-basil bisque

orzo salad with portobello mushrooms, roasted peppers, and olives

tuscan antipasto

select three of the following:

- thyme-garlic chicken breast | puttanesca
- roast beef tenderloin | rosemary-madeira sauce
- whole wheat penne | creamy lemon-basil pesto
- steamed mussels and clams | tomato-saffron linguine
- corvina seabass | lemon caper red pepper sauce

white cheddar rosemary garlic au gratin potatoes

ratatouille

macarons

tiramisu



## PLATED DINNER

All entrées served with seasonal vegetables and dinner rolls.

### **SALAD**

#### **Flatz Salad | \$8pp**

mixed greens, maple vinaigrette, candied pecans, shaved red onions, and wild berries

#### **Classic Caesar | \$8pp**

crisp romaine, house made caesar dressing, parmesan cheese and croutons

#### **BLT Wedge | \$9pp**

iceberg wedge, bacon, tomato, gorgonzola crumbles creamy peppercorn dressing

#### **Strawberry-Spinach Salad | \$10pp**

fresh baby spinach, walnuts, haystack mountain chèvre, sliced strawberries with French vinaigrette

### **SOUP**

#### **Tomato- Basil Bisque | \$7pp**

fresh roma tomatoes, punchy basil & farm fresh cream

#### **Loaded Potato | \$8pp**

Yukon gold potatoes, Wisconsin cheddar cheese, sour cream, apple smoked bacon, and chives

#### **Roasted Red Pepper and Goat Cheese | \$8pp**

roasted red bell peppers, vegetable broth, sweet onions, Haystack Mountain goat cheese

#### **Rosemary Chicken and Orzo | \$6pp**

rosemary and citrus grilled chicken, garden veggies, chicken broth, herbs and orzo

#### **Butternut Squash Bisque | \$7pp**

roasted butternut squash, sweet onions, cream, maple syrup, and fresh marshmallow



## ENTRÉE

### **Grilled Filet Mignon | \$50pp**

Yukon gold mashed potatoes, bacon-caramel demi-glace

### **Dry Aged Sirloin | \$48pp**

herb risotto, hazel dell mushroom demi-glace

### **Achoite Pork | \$38pp**

achoite rubbed pork tenderloin with fried plantains sautéed spinach and onions with a guajillo red chili

### **Oscar Grilled Filet | \$52pp**

fresh lump crab, hollandaise sauce, asparagus, and parmesan potatoes

### **Corvina Sea Bass | \$40pp**

roasted fingerling potatoes, rosemary-orange beurre blanc

### **Coriander Cumin Dusted Salmon | \$35pp**

roasted fingerling potatoes, cilantro-honey citrus glaze

### **Pan Seared Mahi Mahi | \$36pp**

Peruvian purple potatoes, mango salsa

### **Lemon-Thyme Roasted Chicken | \$34pp**

roasted red potatoes, pan jus

### **Stuffed Chicken Breast | \$36pp**

spinach, sun dried tomato, ricotta and parmesan stuffing with red pepper coulis, and boursin yukon gold potatoes.

### **Maple Farms Duck Two-Ways | \$48pp**

pan seared duck breast, confit duck salad with grilled pineapple, scallions, red peppers and sun dried cherry with balsamic syrup and parmesan potatoes

### **Filet Mignon and Chicken Duo | \$55pp**

roasted red potatoes, hazel dell mushroom demi-glace

### **Land and Sea | \$60pp**

Colorado rubbed buffalo sirloin and chili-citrus shrimp, saffron and scallion rice

### **Colorado Duo | \$72pp**

pan seared duck breast and grilled buffalo tenderloin, parmesan potatoes, cherry and port demi

### **Grilled Chili Shrimp | \$40pp**

grilled chili & citrus gulf shrimp with yakisoba noodles, bok choy, carrots, and wild mushrooms in a green curry & kaffir lime leaf broth

### **Citrus & Chili Baked Tofu | \$30pp**

scallion & toasted almond quinoa | yellow pepper coulis | pea shoots

**DESSERT | \$8pp**

**Milk Chocolate Mousse & Berries**

**Crème Brûlée Cheese Cake**

**Vanilla Panna Cotta**

**Mixed Berries & Chantilly Cream**

**Snickers Pie**

**Chocolate Fondant Cake**

**Mini Cheesecakes**



# RECEPTION

## PRESENTATIONS

### **Vegetable Crudité | \$10 per person**

#### **\*minimum of 10 people**

seasonal selection of fresh vegetables and country olives  
flatbreads and crackers  
smoky ranch, bleu cheese, roasted tomato goat cheese spread

### **Chilled Seafood Display | \$24 per person**

#### **\*minimum of 30 people**

poached shrimp  
snow crab claws  
smoked salmon  
oysters on the half shell  
grapefruit mignonette, cocktail sauce, assorted hot sauces, citruses, crackers

### **Artisan Cheese Board | \$13 per person**

#### **\*minimum of 15 people**

local and international cheeses  
toasted nuts, preserves, Colorado honey  
crackers and flatbreads

### **Breads and Spreads | \$10 per person**

#### **\*minimum of 15 people**

3 cheese fondue  
green olive pimento cheese dip  
white bean hummus  
assorted breads and crackers

### **Butcher's Board | \$16 per person**

#### **\*minimum of 15 people**

calabrese, sopressata, speck  
white cheddar, blue cheese  
marinated olives  
giardiniera, peppers, grilled vegetables, cornichons

### **Slider Station | \$16 per person**

#### **\*minimum of 15 people**

wagyu beef patties and mini potato buns  
portabella mushrooms, caramelized onions, shredded lettuce, slices tomatoes, pickles, assorted  
cheeses, ketchup, mustard, mayo

## HORS D'OEUVRES

**\*Please check availability with your Event Manager.**



## DESSERT

### **Dessert Display | \$16 per person**

**\*minimum of 15 people; please choose 3**

turtle cheesecake  
caramel apple pie  
chocolate fondant  
strawberry cheesecake  
key lime tartlet  
macarons

### **Dessert Shooters | \$12 per person**

**\*minimum of 15 people; please choose 3**

strawberry short cake  
chocolate mousse & marshmallow  
key lime & graham cracker  
macerated berries & chantilly cream

### **Cookies, Milk and Coffee | \$15 per person**

**\*minimum of 10 people**

freshly baked cookies, biscotti, shortbread, whipped cream  
chocolate, caramel, vanilla and hazelnut syrups  
white and dark chocolate pieces  
sticky toffee cheese



## **ACTION STATIONS**

1 attendant required per 75 guests | \$100 per attendant

Minimum of 25 guests

### **Wok Station**

pan fried noodles or stir-fry rice, Asian inspired vegetables and sauces

choice of:

- chicken | \$16 per person
- beef | \$17 per person
- shrimp | \$18 per person

### **Mac & Cheese | \$16 per person**

champagne cheese velouté or bleu cheese sauce with cavatappi pasta, garden peas, apple smoked bacon, fried sweet onions

### **Street Tacos | \$17 per person**

marinated skirt steak, lettuce, pico, napa cabbage, crema, guacamole, guajillo red chili, limes. flour & corn tortillas.

### **Grilled Cheese Station | \$15 per person**

served with roasted tomato zuppa

- **the red rock** | swiss; cheddar, provolone, tomatoes
- **the million dollar** | swiss; white cheddar, provolone, bacon, mane lobster
- **the don** | buffalo mozzarella, smoked provolone, prosciutto, tomato

### **Sushi Station | \$20 per person**

**\*based on 3 pieces per person; minimum of 50 people**

ahi & salmon sashimi; cucumber salad; sticky sushi rice; see weed salad

spicy tuna roll; California roll with crab; avocado and cucumber; smoked salmon roll; Philadelphia roll

vegetable roll with charred asparagus, cucumber, avocado, and carrot

### **Warm Doughnut Station | \$11 per person**

fresh doughnuts shaken with cinnamon & sugar, coco powder & espresso, powdered sugar



## **CARVING STATION**

Minimum of 25 guests

Includes rolls and condiments

Attendant required | \$100 per attendant

### **Roasted Prime Rib | \$16 per person**

creamed horseradish and gourmet mustards

### **Oven Roasted Whole Turkey | \$12 per person**

orange cranberry relish, mayonnaise, and mustard

### **Sirloin | \$10 per person\***

horseradish, herb mayonnaise, stone ground mustard, and au jus

\*minimum of 60 people

## **DINNER FOR THE INDIVIDUAL**

### **Steam Ship | \$16 per person**

pan fried potatoes, caramelized sweet onions

### **Whole Roast Chicken | \$17 per person**

saffron rice, red molé

### **Molasses & Grain Mustard Pork Loin | \$18 per person**

yukon mashed, roasted apples

### **Achoite Pork Tenderloin | \$19 per person**

barley salad, wild mushrooms

### **Herbed Tenderloin | \$23 per person**

au jus, baked mini potatoes, bleu cheese crowned spinach

### **Colorado Rubbed New York | \$21 per person**

fingerlings, roma tomato & sweet onion slaw



## **CUSTOM RECEPTION PACKAGES**

Minimum of 30 people; includes 3 attendants for 2 hours of service

### **R Lounge Package I \$70 per person**

select:

- five hors d'oeuvres (hot or cold)
- three chef stations

### **Mini R Lounge Package I \$59 per person**

select:

- three hors d'oeuvres (hot or cold)
- two chef stations

### **hors d'oeuvres**

**\* please check availability with your Event Manager**

### **chef stations**

- mac and cheese
- grilled cheese
- sliders
- street tacos
- sushi
- warm doughnuts
- the wok



# BEVERAGE

Bar attendant required | \$75 per attendant  
All bars available as cash or hosted

## **Premium Selections | \$8**

absolut  
jack daniels  
jim beam  
johnnie walker red  
bacardi  
captain morgan  
tanqueray  
sauza gold  
di saronno  
baileys  
kahlua

## **Top Shelf Selections | \$9**

grey goose  
crown royal  
maker's mark  
glenfiddich  
johnnie walker black  
bacardi  
captain morgan  
bombay sapphire  
patron silver  
di saronno  
baileys  
kahlua

## **Beer and Wine Selections**

imported beers | \$5  
local microbrews | \$6  
domestic beers | \$4  
canyon road selections | \$8

- merlot
- cabernet sauvignon
- pinot grigio
- chardonnay

specialty drinks | \$11

## **Open Bar Packages | per person**

### **Premium (includes beer/wine)**

two hours | \$20  
each additional hour | \$10

### **Top Shelf (includes beer/wine)**

two hour | \$22  
each additional hour | \$12

### **Beer & Wine only**

two hours | \$15  
each additional hour | \$8

## **Colorado Bar Package**

**\$15 per person per hour**

90 shilling  
fat tire  
easy street  
dpa  
coors light  
breckenridge bourbon  
leopold gin  
spring 44 vodka  
grand valley assorted Colorado wines

## WINES BY THE BOTTLE

### **Champagne and Sparkling Wines**

lamarca proseco | \$35

domain carneros | \$48

veuve clicquot | \$120

### **White Wines** *light to full intensity*

chateau st. michelle riesling | \$30

santa christina pinot grigio | \$30

kim crawford pinot grigio | \$30

loveblock sauvignon blanc | \$42

cakebread sauvignon blanc | \$62

seven falls chardonnay | \$36

estancia chardonnay | \$38

stag's leap chardonnay | \$60

### **Red Wines** *light to full intensity*

wild horse pinot noir | \$42

la crema pinot noir | \$57

cassillero del diablo merlot | \$31

canyon road merlot | \$42

diseno malbec | \$34

seghesio zinfandel | \$45

wild horse cabernet | \$42

beringer knights valley cabernet | \$60

chateau tanunda syrah | \$57

*\*\* Flatz restaurant wine list available upon request \*\**



# TECHNOLOGY

## **EQUIPMENT**

wireless microphone (lavalier or handheld) | \$150  
4 channel mixer | \$50  
12 channel mixer (6 mic, 6 line level) | \$75  
audio patch to house sound system | \$100  
jbl eon 15 powered loud speaker | \$125  
getner box | \$200  
confidence monitor | \$200  
flipchart with post it pad and markers | \$55  
display or flipchart easel | \$20  
whiteboard with markers and eraser | \$50  
wireless advancer with laser pointer | \$50  
power-run | \$2 per person (additional power strips available for \$10 each)  
black pipe and drape | \$15.00 per foot (all set-up and tear down labor included)  
polycom conference telephone | \$125 (\$50 additional with extended mics)  
network hub for high speed internet | \$50  
40 inch lcd display monitor | \$150  
dvd player | \$65  
dual laptop presentation switcher | \$250  
equalizer | \$150  
laptop | \$150

\*additional equipment available upon request

## **WIFI SIMPLIFIED**

<25 people

simple (up to 3 mbps) | complimentary

superior (up to 8mbps) | \$15 per person per day

25-50 people

simple | \$10 per person per day

superior | \$15 per person per day

51+ people

simple | \$15 per person per day

superior | \$20 per person per day



## **PRESENTATION PACKAGES**

### **XGA LCD Projection Package | \$500**

xga 3500 lumen lcd projector, vga extension cable, wireless advancer  
tripod screen, projection cart, extension cord, power strip  
substitute 4500 lumen lcd projector | \$100 additional  
substitute 7.5 x 10 fast fold screen | \$175 additional

### **LCD Projection Support Package | \$175**

tripod screen, projection cart, extension cord, power strip  
substitute 7.5 x 10 fast fold screen | \$175 additional

### **Dual Projection Package | \$1,350**

two eight foot screens, two 5500 lumen lcd projector, 1 VGA switcher  
black pipe and drape, stage, podium, vga extension cable, wireless advancer, two audio  
visual tables, extension cords, power strips

### **Getner Telephone Interface Package | \$400.00**

getner telephone interface, one phone line, 12 channel mixer and one wireless microphone

### **DVD Monitor Package | \$200**

dvd player, 40 inch lcd monitor

### **Audio Presentation Package | \$400**

2 microphones, wired or wireless, 4 channel mixer, patch to house sound

### **LED Lighting Package | \$250**

wireless led up-light with color options

### **Stage Wash Package | \$300**

one 12' light tree, one 6 channel dimmer pack, 12 channel control board and 2 leko lights  
(additional LED up-lighting is available)

### **Custom Gobo Light - \$100.00**

custom gobo available, with 2 weeks advance notice

## **COMPLETE AUDIO/VISUAL PACKAGES**

### **Quartz Meeting I \$360**

**\*recommended for meetings with less than 10 people**

2 flipcharts with post it pad and markers  
high speed internet - wireless  
40' lcd tv monitor

### **Sapphire Meeting I \$810**

**\*recommended for meetings with 11-49 people**

2 flipcharts with post it pad and markers  
high speed internet - wireless  
xga lcd projection package  
wireless microphone - hand held (available with a podium)

## **Diamond Meeting I \$2400**

### **\*recommended for meetings with 49+ people**

2 flipcharts with post it pad and markers  
high speed internet - wireless  
dual projection package  
podium  
2 wireless microphones - hand held or lavalier  
stage  
pipe & drape  
confidence monitor  
wireless advancer with laser pointer  
mixer - 16 channel  
all day technician

## **GENERAL INFORMATION**

A 24% service charge will be added to all standard equipment rentals for set-up and labor charges, if applicable.

A 8.16% sales tax is applied after the service charge has been added to the total banquet charges.

Equipment rental prices are per day. There is a minimum rental period of one day on all equipment.

Technicians are available upon request.

In cases where a client brings in their own audio visual equipment, a hotel staff member needs to be notified. The client is responsible for setup, maintenance and operation of any and all client owned equipment. The hotel assumes no liability for any audio visual equipment left overnight in function space. If the client requires dedicated security, a charge will apply.



# PACKAGES

## **REFRESHMENT PACKAGES**

### **All Day Refreshment Package | \$28 per person**

starbucks regular and decaf coffee  
flavored syrups  
hot tazo tea  
soft drinks  
bottled water

### **Half Day Refreshment Package | \$18 per person**

starbucks regular and decaf coffee  
flavored syrups  
hot tazo tea  
soft drinks  
bottled water

## **PLANNER'S PACKAGES**

### **Executive Package 1 | \$38 per person**

**\*minimum of 20 people**

early morning

- fresh fruit juices
- sliced seasonal fruits and berries
- chef's selection of freshly baked breakfast breads
- yogurt and granola parfaits
- choice of: kashi cereal bowls or umpaqu cups

mid-morning

- freshly brewed coffee
- hot tazo teas
- soft drinks
- bottled water
- sobe life water
- trail mix
- breakfast bars

afternoon

- freshly brewed coffee
- hot tazo teas
- soft drinks
- sobe life water
- assorted gourmet cookies or brownies

**Executive Package 2 | \$70 per person**

**\*minimum of 20 people**

early morning

- fresh fruit juices
- sliced seasonal fruits and berries
- chef's selection of freshly baked breakfast breads
- bagels with fruit preserves, butter and cream cheese
- yogurt and granola parfaits
- choice of: kashi cereal bowls or umpaqu cups

mid-morning

- freshly brewed coffee
- hot tazo teas
- soft drinks and bottled water
- trail mix
- breakfast bars

lunch

*\*please choose one (see lunch buffet for details)*

- tacos on the street
- farmer's market
- the wrangler

afternoon

- freshly brewed coffee
- hot tazo teas
- soft drinks
- sobe life water
- bottled water
- assorted gourmet cookies or brownies



## COMPLETE MEETING DAY PACKAGE

20-40 people- \$102 per person, per day

40 or more people- \$72 per person, per day

Package Includes:

early morning breakfast

- fresh fruit juices

- sliced seasonal fruits and berries

- chef's selection of freshly baked breakfast breads

- bagels with fruit preserves

- butter and cream cheese

- yogurt and granola parfaits

mid-morning break

- freshly brewed coffee

- hot tazo teas

- soft drinks

- bottled water

lunch

\*please choose one (*see buffet menu for details*)

- tacos on the street

- farmer's market

- the wrangler

- chef's sandwich board

afternoon break

- freshly brewed coffee, hot tazo teas, soft drinks and sobe life water

- assorted gourmet cookies or brownies

- spicy trail mix and granola bars

Wired/Wireless Internet for all Attendees

2 Flipcharts

