



**HOTEL  
BOULDERADO**

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**HOLIDAY  
BANQUET  
MENU**





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A top-down view of a wooden platter filled with an assortment of hors d'oeuvres. The platter includes several types of cheese: thin slices of yellow cheese, a wedge of blue cheese, and irregular chunks of white cheese. It also features a pile of walnuts, a bunch of green pickles, a sprig of fresh rosemary, and some bread slices. In the top right corner, there are segments of an orange. A small bowl of almonds is visible in the bottom right corner.

# HORS D 'OEUVRES

*HOT PASSED, COLD PASSED AND  
ENHANCEMENT PLATTERS*

**HORS D 'OEUVRES**



## HOT PASSED HORS D 'OEUVRES

(Priced Per Dozen, 2 Dozen Minimum)

Coconut Chicken Skewers  
Sweet Chili Sauce | 60

Beef Wellington  
Baby Spinach, Onion, Puff Pastry | 60

Mini Salmon Cakes  
Cajun Remoulade, Lemon Zest | 70

Bison Meatballs | 65

Mini Empanada  
Chorizo, Monterey Jack,  
Cilantro Mojo | 65

Mini Chicken and Waffles | 60

Mac and Cheese Fritters  
Cavatappi Pasta, Havarti, Parmesan  
& Cheddar Cheeses, Chives,  
Panko Crumbs | 55

Fried Stuffed Artichoke  
Chive Cream Cheese,  
Garlic Lemon Aioli | 65

## COLD PASSED HORS D 'OEUVRES

(Priced Per Dozen, 2 Dozen Minimum)

Burrata Crostini with Seared Greens  
Shaved Garlic, Red Pepper Flakes | 65

Shrimp & Avocado Crostini  
Green Onion, Havarti, Pickled  
Red Onion | 70

Charcuterie Skewers  
Soppressata, Prosciutto, Havarti,  
Smoked Gouda, Pepperoncini, Olive | 60

Bacon Wrapped Dates  
Caramel Balsamic Glaze | 55

Tuna Tartar & Avocado Toast  
Ginger Sesame Dressing | 60

Steak Tartar in Phyllo  
USDA Prime Steak, Shallot, Dijon,  
Crispy Capers, Cornichons | 60

Brie & Caramelized Pears  
Cinnamon Mascarpone on Crispy  
Baguette | 55

Smoked Salmon on Cucumber  
House Smoked Salmon, Dill Mascarpone,  
Crispy Capers | 60

## ENHANCEMENT PLATTERS

Charcuterie Platter - Sliced Artisan Meats,  
Local & Imported Cheeses, Marinated  
Vegetables

Serves 20 | 300

Serves 50 | 550

Fresh Fruit, Berries and Assorted Cheeses  
with Crackers

Serves 20 | 215

Serves 50 | 425

Hummus and Assorted Gourmet Olives -  
Fresh Grilled Vegetables, Pita Crisps

Serves 20 | 165

Serves 50 | 325

Vegetable Platter - Grilled and Raw Selections,  
Two Chef's Choice Dipping Sauces

Serves 20 | 150

Serves 50 | 300

Carrot Dip - Fresh Vegetables,  
Corn Tortilla Chips

Serves 20 | 150

Serves 50 | 300

Baked Brie in Puff Pastry - Raspberries,  
Toasted Almonds, French Bread

Serves 50 | 325

Whole Poached Atlantic Salmon -  
Caviar & Accompaniments

Serves 50 | 400

Please add a taxable 23% service charge and sales tax to pricing. Menus & pricing are subject to change.



# STATIONS

*SMALL BITES STATION, CARVING STATION,  
RAW BAR, DESSERT & COFFEE BAR AND  
MINI PIE & COFFEE BAR*



**STATIONS**



## SMALL BITES STATION | 31

(Select 4)

Bacon Wrapped Dates – Caramel  
Balsamic Glaze

Duck Confit Bruschetta – French Bread  
Toasts, Pickled Cherry Spread, Green Onion

Deviled Eggs – Candied Bacon

Shrimp & Scallop Ceviche – Mango,  
Ginger, Cilantro

Smoked Trout Panini – Caper Cream Cheese,  
Watercress, Pepperoncini, Citrus Crema

Smoked Salmon on Cucumber – House  
Smoked Salmon, Dill Mascarpone, Crispy  
Capers

Tuna Tartar & Avocado Toast – Ginger  
Sesame Dressing

Steak Tartar in Phyllo – USDA Prime Steak,  
Shallot, Dijon, Crispy Capers, Cornichons

Charcuterie Skewers – Soppressata,  
Prosciutto, Havarti, Smoked Gouda,  
Pepperoncini, Olive

Melon & Prosciutto Skewers – Fresh  
Honeydew and Cantaloupe, Prosciutto

Brie Stuffed Strawberries – Basil Leaf,  
Chive Whipped Brie, Balsamic

Brie & Caramelized Pears – Cinnamon  
Mascarpone on Crispy Baguette

## HOLIDAY CARVING STATIONS

(Carving Fee per 50 Guests | 100)

Roast Beef Tenderloin – Pink & Green  
Peppercorn Rub, Garlic Brown Butter | 38

Honey Dijon Roasted Leg of Lamb –  
Charred Onion & Rosemary Rub,  
Fresh Thyme Pan Jus | 32

Oven-Roasted Turkey with Sage  
Gravy & Cranberry Relish | 28

Peppercorn-Crusted Prime Rib – Classic  
Garlic, Kosher Salt, Cracked Black and Green  
Pepper Rub, Horseradish Cream Sauce | 34

Pork Steamship Roast with  
Pomegranate Glaze | 28

Bone in Ham – Apple Maple Glaze | 28

## ADD A SIDE TO ANY STATION

(8 Per Person)

White Cheddar Whipped Potatoes  
Oven-Roasted Fingerling Potatoes  
Cranberry Wild Rice  
Sweet Pea Risotto

## RAW BAR | 45

Includes:  
Cocktail Crab Claws

Classic Shrimp Cocktail with  
Chipotle Cocktail Sauce

Oysters on the Half Shell\*  
(East or West Coast Oysters)

Seafood Ceviche – Shrimp and Scallop  
Ceviche, Island Fruit and Vegetables in  
Individual Votive Glasses

Add-on's:  
Red Alaskan King Crab Legs – Cocktail  
Sauce, Lemons, Drawn Butter (Market Price)

Scallop Shell Ice Carving Presentation | 500

\*Shucked to Order Chef | 100 Per 50 guests  
(Shucker Not Required)

Minimum of 3 food stations required. 25-person guest minimum. Stations are serviced for 45 minutes. Add \$2 per guest for each additional 30 minutes of service. Stations are left in the room for no longer than 90 minutes. Please add a taxable 23% service charge and sales tax to pricing. Menus & pricing are subject to change.





## HOLIDAY DESSERT & COFFEE BAR | 25

Festive Holiday Cookies

Pumpkin Spice Crème Brûlée

Chocolate Dipped Strawberry Assortment

House-Made Grand Marnier Truffles

Mascarpone Crème Fraiche with Berries

Includes Coffee & Tea Station with:

Fresh Whipped Cream

Hazelnut Liqueur

Assorted Chocolate Shavings

Cinnamon Sticks

Lemon Zest

## MINI PIE STATION & COFFEE BAR | 25

Pumpkin

Pecan

Apple

Includes Coffee & Tea Station with:

Fresh Whipped Cream

Hazelnut Liqueur

Assorted Chocolate Shavings

Cinnamon Sticks

Lemon Zest

Minimum of 3 food stations required. 25-person guest minimum. Stations are serviced for 45 minutes. Add \$2 per guest for each additional 30 minutes of service. Stations are left in the room for no longer than 90 minutes. Please add a taxable 23% service charge and sales tax to pricing. Menus & pricing are subject to change.



# DINNER BUFFET

*SALAD, VEGETABLE, ENTRÉES,  
STARCH AND DESSERTS*

**DINNER BUFFET**



## HOLIDAY DINNER BUFFET | 85

Dinner Buffets include a Coffee & Tea Station, Artisan Bread & Butter

### SALAD (Select One)

Colorado Greens – Romaine, Arugula, Frisée, Mushrooms, Cucumber, Cherry Tomatoes, Sunflower Kernels, Lemon Parmesan Vinaigrette

Beet Salad – Spinach, Roasted Beets, Walnuts, Red Onion, Goat Cheese, Sherry Vinaigrette

### VEGETABLES (Select One)

Brussel Sprouts with Bacon and Caramelized Onion

Grilled Seasonal Vegetables

### VEGETARIAN ENTREES (Select One)

Harvest Squash Ravioli – Tomato Provencal, Balsamic Reduction, Shaved Parmesan

Charred Cauliflower Steak – Butternut Squash Puree, Chimichurri, Roasted Tomato Jus

Stuffed Portabella Mushrooms – Seared Greens, Quinoa, Tomato, Olive Stuffing

### ENTRÉES (Select Two)

Grilled NY Strip Steak – Gorgonzola Butter Sauce

Roasted USDA Prime Sirloin with Roasted Shallot Demi-Glace

Colorado Bison Short Ribs – White Cheddar Mashed, Pearl Onion, Wild Mushroom Sauce

Seared Verlasso Salmon – Wild Rice with Leeks and Bell Peppers

Pan-Seared Rocky Mountain Trout – Almond Butter Sauce, Shaved Crispy Brussels Sprouts

Baked Cod in Tomato Fennel Broth – Israeli Couscous

Grilled Colorado Lamb T-Bone Steak – Preserved Lemon, Mint, Red Wine Demi

Marinated Chicken Roulade – Seared Greens, Quinoa, Tomato, Olive Stuffing

### STARCH (Select One)

White Cheddar Whipped Potatoes

Vegetarian Cornbread Stuffing – Dried Cranberries, Crimini Mushrooms, Fresh Herbs

### DESSERTS (Select Three)

Pumpkin Spice Crème Brûlée

Flourless Chocolate Lava Cake

House-Made Tiramisu

Fresh Berries in Chocolate Cup with Whipped Cream

Carrot Cake with Walnuts & Caramel Sauce

Buffets require a minimum of 25 guests. Only 1 buffet can be ordered for the entire group. Buffets are serviced for 45 minutes and left in the room for no longer than 90 minutes. Add \$2 per guest for each additional 30 minutes of service. Please add a taxable 23% service charge and sales tax to pricing. Menus & pricing are subject to change.



# PLATED DINNER

*SOUP OR SALAD, ENTRÉES AND DESSERTS*

**PLATED DINNER**



## HOLIDAY PLATED DINNER

Selections Include Tableside Coffee  
& Tea Service, Artisan Bread & Butter

2-Course Minimum.  
Entrée Selection Required

## SOUPS AND SALADS | 8

(Choose One Soup or Salad for the Group)

Salad:  
Spring Mix Salad – Raspberries, Orange  
Supreme, Goat Cheese, Cherries, Herb  
Balsamic Vinaigrette

Baby Spinach – Candied Pecans,  
Cranberries, Candied Apples,  
Champagne Vinaigrette

Soup:  
Wild Mushroom Soup

Lobster Bisque

## PLATED ENTRÉES

(Select Three)

Grilled Bison Rib Eye – with Sweet  
Potato Mashers, Baby Carrots,  
Sweet Onion Butter | 66

Herb Crusted Filet Mignon – Fresh  
Mozzarella, Aged Balsamic Reduction,  
Parmesan Mashed Potatoes | 66

Pan Seared Duck Breast – Cranberry Rice,  
Two-Color Roasted Beets, Blackberry  
Demi-Glace Sauce | 55

Beef Short Ribs – Seared Greens,  
White Cheddar Mashed Potatoes,  
Port Wine Demi-Glace | 55

Grilled Colorado Lamb T-Bone Steak –  
Preserved Lemon, Mint, Red Wine Demi,  
Boursin Mashed Potatoes, Baby Carrots  
& Asparagus | 55

Grilled NY Strip Steak – Oven Roasted  
New Potatoes, Grilled Asparagus | 60

Grilled Verlasso Salmon – Sage & Walnut  
Rice, Grilled Asparagus | 55

Pan Seared Colorado Striped Bass –  
Wild Rice with Leeks & Peppers,  
Garlic Green Beans | 55

Harvest Squash Ravioli – Basil Brown  
Butter, Sautéed Shiitake Mushrooms,  
Fresh Thyme | 40

Charred Cauliflower Steak – Butternut  
Squash Puree, Chimichurri,  
Roasted Tomato Jus | 40

## DESSERTS

Pumpkin Spice Crème Brulée | 12

Flourless Chocolate Cake | 12

House-Made Tiramisu | 12

Fresh Berries in Chocolate Cup  
with Whipped Cream | 11

Carrot Cake with Walnuts  
& Caramel Sauce | 11

Plated Dinners require entrée counts no later than 7 days prior to the event date. Client may provide escort cards with guests' meal selections, or the hotel can provide these for an additional fee.



# BAR

*PREMIUM BAR, SELECT BAR, ADDITIONAL  
BEVERAGES & BAR PACKAGES*

BAR





## **PREMIUM BAR**

### **Wines**

44 Per Bottle (Host) | 12 Per Glass (Cash)  
Please See Our Seasonal Wine List

### **Cocktails**

12 Per Drink (Host) | 13 Per Drink (Cash)  
Tito's Handmade Vodka, Bulleit Bourbon,  
Johnnie Walker Scotch, Jameson Irish  
Whiskey, St. George Terroir Gin,  
The Real McCoy Rum, Milagro Silver  
Tequila

## **SELECT BAR**

### **Wines**

36 Per Bottle (Host) | 11 Per Glass (Cash)  
Please See Our Seasonal Wine List

### **Cocktails**

10 Per Drink (Host) | 11 Per Drink (Cash)  
Breckenridge Gin, Breckenridge Vodka,  
Four Roses Bourbon, Ezra Brooks Blended  
Whiskey, Montanya Platino Rum, Exotico  
Tequila, Passport Blended Scotch

## **ADDITIONAL BEVERAGES**

*(Served on both Premium & Select Bars)*

Imported and Microbrew Beers  
8 Each (Host) | 9 Per Drink (Cash)

*(Mix of 6, Manager's Choice)*

Corona, Avery IPA, Odell Easy Street,  
Fat Tire, Boulder Beer Co. Hazed & Infused,  
Boulder Beer Co. Chocolate Shake, Colorado  
Native, Odell 90 Shilling Ale, Dale's Pale Ale,  
Pilsner Urquell

### **Domestic Beers**

6 Each (Host) | 7 Per Drink (Cash)  
Coors & Coors Light

### **Non-Alcoholic Beverages**

Assorted Pepsi Products | 6 Each  
La Croix Sparkling Water | 6 Each  
Eldorado Springs Bottled Water | 5 Each

## **BAR PACKAGES**

### **Premium Full Bar**

1st & 2nd Hours | 44 Per Guest  
3rd & 4th Hours | 30 Per Guest  
Add Hours | 15 Per Guest

### **Select Full Bar**

1st & 2nd Hours | 39 Per Guest  
3rd & 4th Hours | 26 Per Guest  
Add Hours | 13 Per Guest

### **Premium Beer & Wine**

1st & 2nd Hours | 39 Per Guest  
3rd & 4th Hours | 26 Per Guest  
Add Hours | 13 Per Guest

### **Select Beer & Wine**

1st & 2nd Hours | 35 Per Guest  
3rd & 4th Hours | 23 Per Guest  
Add Hours | 11 Per Guest

Cash Bar Minimum | \$300 Per 75 Guests. Bartender Fee | 60 Per Hour (One Bartender Per 75 Guests)



# AUDIO VISUAL

*PACKAGES, ADD-ONS AND QUESTIONS*

**AUDIO VISUAL**



## PROJECTION PACKAGES

LCD Projector, Screen, AV Cable, Bundle,  
Power & AV Tech Support for Set-Up | 275

## PROJECTION SUPPORT PACKAGES

Screen & Power | 100

## BOULDERADO BALLROOM PROJECTION PACKAGES

Columbine (2 Screens) | 500

Alpine Balsam (2 Screen) | 500

Columbine Balsam (3 Screens) | 750

Boulderado Ballroom (4 Screens) | 800

## VIDEO

(Monitors with Rolling Floor Stand)

37" Monitor | 250

50" Monitor | 350

60" Monitor | 450

70" Monitor | 550

Webcam | 53

## AUDIO

6 Input Analog Audio Mixer | 90

16 Input Digital Audio Mixer | 240

24 Input Digital Audio Mixer | 300

Wired Hand Held Microphone | 40

Wireless Hand Held | 120

Wireless Lavalier | 120

Push to Talk Microphone | 75

E6 Headset for Lavalier | 50

Phone Interface | 150

## MEETING AIDS

Flipchart Easel with Pads & Markers | 70

Flipchart Stand | 25

Extra Flip Chart Paper | 40

2x3 Whiteboard | 25

3x5 Whiteboard | 50

4x6 Whiteboard | 100

Basic Slide Advancer | 35

Perfect Cue with Laser | 100

Easel | 15

Polycom | 100

## ZOOM ESSENTIALS

Webcam | 53

Polycom | 100

LCD Projector & Screen | 275

Push to Talk Mic (1 per 2 guests) | 75

## POWER GRIDS

1-20 People Per Day | 75

21-50 People Per Day | 100

51-74 People Per Day | 150

75-100 People Per Day | 175

101-150 People Per Day | 200

## SCENIC

Black Velour Pipe &

Drape Per Linear Foot | 20

(Other Colors at Additional Costs)

LED Up-Lighting | 75 Per Light

## AV ENGINEER

Monday - Friday

Half Day (Up to 5 hours) | 500

Full Day (Up to 10 Hours) | 750

ASAP Add on Fee | 100

Weekends & Holidays are quoted  
on a case-by-case basis

## STAGING

6ft x 8ft Riser (14 Inches high) | 150

Dance Floor - Set Up Fee | 200 Flat Fee

## INTERNET

Hardwired internet available  
upon request in most rooms.

Complimentary wireless internet  
is available throughout the hotel.

## QUESTIONS

The Hotel Boulderado Audio Visual  
team is prepared to assist you with any  
questions you may have regarding your  
AV needs for your meeting.

If you have more comprehensive  
audio-visual needs, please feel free  
to reach out to our A/V Manager:

Kayla Cole

Transcend Event Production

970-331-2084

info@transcendeventproduction.com

Please add 8.845% tax on Audio - Visual Services and rental items. Menus & pricing are subject to change.



# POLICIES

*FOOD & BEVERAGE POLICIES, EVENT ATTENDANCE,  
BILLING, DECOR & GRATUITY*

**POLICIES**



## PARKING

Hotel Boulderado offers valet parking for \$4 per hour, or an established fee basis. Charges can be collected individually from guests, or group charges can be applied to a Master Account. Self-parking is not available through the hotel. Metered street parking and City lots are within walking distance of the Hotel. Please consult your Sales Manager for other parking options.

## FOOD AND BEVERAGE

The Hotel strictly adheres to all federal, state and local laws regarding food & beverage purchases & consumption. As the sole licensed purveyor of food service and alcohol at the Hotel, Hotel Boulderado must enforce a policy that does not allow individuals or group to bring in any food or alcoholic beverages from outside sources onto Hotel event spaces. Should specific food or beverage be required for your event which is not available through the Hotel, prior written approval must be received from the Sales & Catering department.

## EVENT ATTENDANCE

A confirmed attendance must be specified 7 business days prior to event date. This number will be the group minimum guarantee and not subject to reduction. Charges will then be based on the guaranteed or actual attendance, whichever is greater.

If the guaranteed attendance is not received within the noted time frame, your contracted attendance will be considered the guarantee. Requests for increasing the guarantee are subject to catering management approval and may incur additional service charges.

## PAYMENT AND BILLING

A non-refundable deposit is required to confirm a function as “definite”. Additional deposits will be required as outlined in the signed agreement. The total estimated balance is due no later than 5 business days prior to the event.

## CANCELLATIONS

If the group cancels the event, the group is liable for cancellation penalties as stated in the signed agreement.

## LABOR

Labor is included in the service charge, except for bartenders. Please estimate one bartender per 75 guests. Bartender fees are \$60 per hour, per bartender.

## BAR SERVICE

Hotel Boulderado adheres to a strict “no shots” policy. We do not offer self-serve alcohol options. Food service must accompany bar service per our liquor license.

## SIGNAGE, MATERIALS & DÉCOR

Decorations, displays, and signage must be approved prior to arrival. Items may not be attached to any wall, floor, window, ceiling, or railing with nails, staples, tape, or like materials to prevent damage to the fixtures and furnishings. Open flame is permitted in a non-flammable container. We do not allow confetti, rice, bubbles, or sparklers. If you are not sure if your decorations are allowed, please consult your Sales Manager. All décor and meeting materials must be removed from the premises immediately following the conclusion of the event. A \$500 cleaning fee and/or damage fee for repairs, or removal of any excess décor may be charged to the guest if Hotel deems it necessary.

## GRATUITY

Gratuity for catering staff is not included in the service charge and is at the discretion of the event host. Gratuity can be added to your final bill. Please consult your Sales Manager to make arrangements.

## ADDITIONAL CHARGES AND FEES

All services are subject to applicable taxes & fees.

Food & Beverage is subject to 8.995 % sales tax and 23% service charge. Audio-Visual & Rentals are subject to 8.845% tax. Service Charge is subject to 4.985% tax.